


NYPL RESEARCH LIBRARIES



3 3433 07736337 6

VT
100



Digitized by the Internet Archive
in 2007 with funding from
Microsoft Corporation

Three Hundred and Sixty-Six

Dinners

SUGGESTED BY

M. E. N.

= Mary E. Nicol. =



G. P. PUTNAM'S SONS

NEW YORK

27 West Twenty-third St.

LONDON

24 Bedford St., Strand

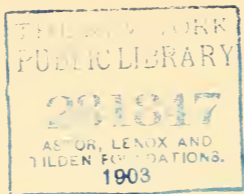
The Knickerbocker Press

1892

H.S.

R

(need)



COPYRIGHT, 1892
BY
MARY E. NICOL,

Electrotyped, Printed, and Bound by
The Knickerbocker Press, New York
G. P. PUTNAM'S SONS

TO
MY FRIENDS

“ But where is the man that can live without dining?”

OWEN MEREDITH.



PREFACE.

MANY able cook-books have been written with elaborate menus. I have not thought to compete with these. My intention has been to suggest ideas for the daily dinner, with a few menus suited to special occasions; thinking always of dishes familiar to most people, the recipes for which may be found in the best cook-books.

There are days on which the housekeeper, when called upon to give the order, has her mind full of other affairs, and it is not easy to at once recall what is in season at the market. These bills of fare are to assist at such times. It is not expected any one will follow them in every particular, nor every day. Tastes are too unlike to give a menu to suit all households.

To young housekeepers I would say, one cannot hope to successfully serve a large dinner unless the cook and butler thoroughly

understand their work. Care must be taken that guests agreeable to each other are seated side by side. Good talkers are necessary, but good listeners are equally valuable.

Fine table appointments are pleasant to look at, and flowers that harmonize with their surroundings. At the right of each cover the wineglasses should be placed, and also a goblet for water. Salt and pepper should be in easy reach of every guest. Napkins should be simply folded with a roll of bread on each plate. The names of the guests should each be written on a card, and placed on the plate to mark the seat assigned to them. The servant commences on the right of the master in passing dishes. Hors d'œuvres, radishes, celery, olives, salted almonds, sweetmeats, cheese, fruit, and coffee are usually served with a well appointed dinner. For the wines, sauterne or hock goes with the oysters and fish—or claret may be served with fish—sherry with soup. Americans serve champagne after the fish and throughout the dinner. The champagne should be well iced before it is served—*never* put lumps of ice in the glasses. Red wine should be a little warmer than the temperature of the room. Burgundy is often served with the game and claret with the sweets, and at the conclusion

liquors. However, the success of a dinner does not depend on the expense of the repast offered, but quite as much on the kind and friendly feeling shown. When everything is good in quality, and well served in proper succession with its adjuncts, and when the guests are congenial, an enjoyable evening is insured.

The quotations have been made from various sources through years of miscellaneous reading, and without the thought of being of interest to any one except myself. I have given credit to the authors when I have been able to do so.

M. E. N.





THREE HUNDRED AND SIXTY-SIX
DINNERS.

January 1

he best of a book is not the thought it contains, but the thought it suggests, just as the charm of music dwells not in the tones, but in the echoes of our own hearts.

Holmes.

Clear amber soup.

Boiled salmon, sauce Hollandaise.

Roast beef, cream horseradish sauce.

Sweet potatoes roasted with the beef.

Cauliflower au gratin.

Roast prairie hen, with water-cress.

Bread sauce and crumbs.

Vanilla soufflé.

January 2

What men want is not our hunger and thirst, but our bread and gourd. Amiel.

Oysters.

Thin slices of brown-bread and butter.

Strained gumbo soup.

Fried frost-fish, white sauce, and cucumber salad.

Suprême of chicken.

French peas.

Saddle of mutton, with currant jelly.

Celery salad.

Cream Bavaroise, with ginger cordial.

January 3

Duties are ours, events are God's. This removes an infinite burden from the shoulders. Cecil.

Caviar toast.

Cream of tomato soup.

Fillet of flounder, cream sauce.

Beef olives.

French beans, stewed celery.

Roast capon and fried English bacon.

Lettuce salad.

Cheese croquettes.

Cherry wine charlotte

January 4

If a man does not make new acquaintances as he advances through life, he will soon find himself left alone.

Dr. Johnson.

Soup à la reine.
Boiled bass, sauce Hollandaise.
Fried veal, browned gravy.
Potato croquettes, cream of spinach.
Red-head duck, fried hominy.
Celery salad.
Orange jelly, with cream.

January 5

Virtue is a kind of health, beauty, and good habit of the soul

Plato.

Cream of rice soup.
Fried halibut, with cold-slaw of Savoy cabbage.
Sweet-breads à la poulette.
Green peas.
Roast chicken (Philadelphia).
Lettuce and grape-fruit salad.
Apple and rice pudding.

January 6

Love achieves many victories by compliance. Tibullus.

Consommé soup.
Cauliflower au gratin.
Roast beef and Yorkshire pudding.
Baked hashed potatoes, with cream.
Stewed tomatoes.
Wild duck, fried hominy.
Lettuce salad.
Blanc mange, with cream.

January 7

Habit is the purgatory in which we suffer for past sins.

Tapioca soup.
Boiled cod, white sauce.
Cold roast beef.
Cream horseradish sauce.
Baked potatoes.
Cauliflower au gratin.
Roast butter-ball duck, fried samp.
Lettuce and tomato salad.
Fig pudding.

January 8

Many in the world run after felicity like an absent-minded man hunting for his hat while all the time it is on his head.

Sydney Smith.

Game soup.
Codfish soufflé.
Bouchée of chicken.
Roast lamb.
Green peas.
Roast stall-fed pigeons, lettuce salad.
Cerealine fritters.

January 9

By my skill I have many acquaintances,
but by my manners very many friends.

Cream of barley soup.
Terrapin à la Maryland, brown-bread and butter.
Turkey, with chestnut stuffing and sauce.
Cardon, scalloped oyster-plant.
Beefsteak and fried potatoes.
Water-cress salad.
Bavaroise of coffee.

January 10

If an earthquake were to engulf England to-morrow, said Jerrold, the English would manage to meet and dine somewhere among the rubbish just to celebrate the event.

Chicken soup.
Baked cod, tomato sauce.
Potato cakes.
Lamb chops, with chicken livers, brown sauce.
Green peas.
Macaroni au gratin.
Roast grouse.
Lettuce salad.
Cottage pudding, wine sauce.

January 11

So great a happiness do I esteem it to be loved, that I fancy every blessing, both from gods and men, ready to be sent spontaneously upon him who is loved.

Xenophon.

Vegetable soup.
Baked oysters in shells.
Savoy cabbage cold-slaw.
Roast beef.
Baked Hubbard squash.
Cauliflower, white sauce.
Salmi of grouse.
Chicory and beet salad.
Wine jelly, with whipped cream.

January 12

The path of a good woman is indeed strewn with flowers, but they rise behind her steps, not before them.

Fish chowder.

Boston pork and beans, Boston brown-bread
and butter.

Fillet of beef, cooked with cream.

Potato croquettes.

Scalloped oyster-plant.

Cold asparagus, French dressing.

Pumpkin pie.

January 13

The aids to noble life are all within.

M. Arnold.

Purée of potato soup.

Fried sole, sauce piquante.

Boiled leg of mutton, caper sauce.

String beans.

Mayonnaise of lettuce and tomatoes.

Aunt Sally pudding.

January 14

Mankind is more governed by appearances than by realities. Chesterfield.

Oxtail soup.
Broiled lobster.
Mutton à la jardinière.
Spanish onions, cooked in milk.
Liver paté.
Chicory and lettuce salad.
Caramel custard.

January 15

One only has to love a single creature with all one's heart, and the whole world is at once lovely. Goethe.

Mutton-broth soup.
Boiled fresh cod, sauce Hollandaise.
Roast turkey, Deer-foot Farm sausage.
Cranberry sauce.
Stewed celery, potato croquettes.
Cauliflower au gratin.
Apple charlotte, cream sauce.

January 16

Clay and clay differ in dignity, as we discover by our preferences every day.

Emerson.

- Cream of rice soup.
 - Boiled bass, white sauce.
 - Cucumber salad flavored with chives.
 - Whole boiled potatoes.
 - Sirloin steak.
 - Stewed tomatoes, fried parsnips.
 - Roast quail (larded).
 - Beet and cabbage salad.
 - Sweet omelet.
-

January 17

She who is not happy at home will not be happy anywhere.

Addison.

- Cream of tomato soup.
- Fried smelts, sauce tartar.
- Boiled fowl, oyster sauce.
- Stewed celery, Brussels sprouts.
- Mayonnaise of lettuce and tomatoes.
- Apple pie, cheese.

January 18

Brooding can change a gnat into a camel.

Clear soup.

Boiled red-snapper, lobster sauce.

Calf's head, sauce à la vinaigrette.

Porterhouse steak, with mushrooms.

Cream spinach.

Waffles, with maple syrup.

January 19

Beautiful soup, so rich, so green,

Waiting in a hot tureen,

Who to such dainties would not stoop,

Soup of the evening, beautiful soup.

L. Carroll.

Green turtle soup.

Fillet of sole, white sauce.

Roast capon.

Boiled Spanish onions.

Potatoes hashed with cream and baked.

Foies gras, à la gelée.

Lettuce salad.

Blanc mange, with cream.

January 20

They told her upon St. Agnes eve young
virgins might have visions of delight and
soft adorings from their loves receive.

Keats.

Clear beef soup.
Broiled halibut, sauce piquante.
Roast yearling lamb.
Peas, stewed potatoes.
Lettuce and grape-fruit mayonnaise.
Charlotte Russe.

January 21

“It does not do to lose one’s head!
I’ll give her leisure to discover,
For once, how little I think of her;
And then how will she feel?” cried he,
And took his hat, and went to see—

Vegetable soup.
Soufflé of halibut, white sauce.
Mutton, with purée of potato.
Stewed carrots.
Domestic duck.
Lettuce salad.
Poor man’s pudding (rice).

January 22

Balzac could describe the breakfasts of a cheap boarding-house so that you smelled them, tasted, and had dyspepsia after.

Oyster soup.

Rib of beef rolled, horseradish sauce.

Sweet potatoes, Jerusalem artichokes.

Roast Guinea fowl.

Celery salad.

Bread pudding.

January 23

She neglects her heart who studies her
glass. Lavater.

Purée Jerusalem artichoke soup.

Boiled black bass, butter sauce.

Cucumber salad.

Roast breast of veal, brown sauce.

Oyster plant, potato croquette.

Cold Guinea fowl.

Lettuce and grape-fruit mayonnaise.

Royal cream.

January 24

If you wish to appear agreeable in society you must be content to be taught many things which you know already.

Lavater.

Consommé soup.
Broiled white fish.
Tenderloin of pork, apple sauce.
Fried egg-plant.
Roast pheasant.
Celery salad.
Charlotte Russe.

January 25

To give rich gifts perhaps we wish in vain,
But all may spare the guilt of giving pain.

Vegetable soup.
Fried perch, butter sauce.
Cabbage salad.
Roast beef, Brussels sprouts.
Baked sweet Hubbard squash.
Broiled chicken livers.
Tomato and lettuce mayonnaise.
Cottage pudding, wine sauce.

January 26

In many things thou dost not well to say,
"know thyself," for it would be better to
say, "know others." Menander.

Chicken soup.
Boiled fresh cod, sauce Hollandaise.
Boiled potatoes.
Beef olives, mashed potatoes.
Fried chicken, green peas.
Cheese croquettes.
Fruit tarts.

January 27

It is chance that gives us relations, but
we give friends to ourselves.

Purée of tomato soup.
Broiled pompano, butter sauce.
Cucumber salad.
Roast mutton, sweet pickled peaches.
Potato croquettes.
Teal duck.
Water-cress salad.
Sliced oranges, lady cake.

January 28

Such as are thy habitual thoughts, such also will be the character of thy mind; for the soul is dyed by the thoughts.

Marcus Aurelius.

Vegetable soup.
Broiled striped bass, butter sauce.
Noix of veal.
Cream spinach, with eggs.
Asparagus, butter sauce,
Pâté de foie gras.
Lettuce salad.
Stewed prunes, with cream.

January 29

Never risk a joke, even the least offensive in its nature and the most common, with a person who is not well-bred and possessed of sense to comprehend it.

La Bruyère.

Clear soup.
Fillet of sole, white sauce.
Beef heart Parisienne.
Macaroni à l'Italienne.
Broiled quail.
Celery mayonnaise.
Cheese croquettes.
Graham wafers.
Wine jelly, with cream.

January 30

Every bird has its decoy, and every man
is led and misled in his own peculiar way.

Goethe.

Purée of parsnip soup.
Baked pike stuffed, wine sauce.
Boiled fowl, oyster sauce.
French beans.
Antelope steak, currant jelly.
Fried hominy.
Stewed apples, lady cake.

January 31

Let time that makes you homely make
you sage.

Parnell.

Chicken soup.
Broiled smelts on toast, sauce tartar.
Currie of chicken.
Croquettes of macaroni.
Lamb chops à la Victor Hugo.
String beans.
Lettuce and tomato mayonnaise.
Coffee Bavarian cream.

February 1

Woman was once described by a married man as an essay on goodness and grace, in one volume, elegantly bound. Although it was very dear, every man should have a copy of it!

Consommé soup.

Cod's head and shoulders, shrimp sauce.

Potato balls.

Timbales of beef.

French peas.

Boiled chicken, white sauce and bacon.

Lettuce salad.

Orange jelly.

February 2

Blessed are the imperfect, for to them belong the kingdom of love. Balzac.

Cream of tomato soup.

Fried oysters, cold-slaw.

Currie of rice, with chicken.

Macaroni au gratin.

Saddle of mutton.

Russian salad.

Tapioca and apple pudding.

February 3

Life is what our feelings make it.

Chicken broth.
Salmon steak, sauce Hollandaise.
Potato balls.
Stuffed loin of veal.
Spanish onions.
Roast Ruddy duck.
Chicory and lettuce salad.
Baba, with rum.

February 4

Never does a man portray his own character more vividly than in his manner of portraying another. Richter.

Rice soup.
Stuffed crabs.
Stewed beef, with olives.
Boiled sweet potatoes.
Southdown mutton chops, French beans.
Lettuce and grape-fruit mayonnaise.
Caramel pudding.

February 5

The world is satisfied with words, few care to dive beneath the surface.

Pascal.

Cream of carrot soup.
Broiled striped bass, white sauce.
Timbale of potatoes.
Calf's head à la poulette.
Rice croquettes.
Brant duck, celery salad.
Peach tart.

February 6

Wisdom is to the soul what health is to the body.

La Rochefoucauld.

Clam broth soup.
Fried halibut, tomato sauce.
Lyonnais potatoes.
Haricot of mutton.
Fried parsnips.
Roast Guinea hen.
Water-cress salad.
Apple charlotte.

February 7

A single grateful thought towards heaven
is the most perfect prayer. Lessing.

Cream of Jerusalem artichoke soup.
Boiled pike, wine sauce.
Potato balls.
Fillet of beef.
French peas.
Rabbit à la terrapin.
Russian salad.
Compote of fruit.

February 8

Men show their character in nothing
more clearly than by what they think
laughable.

Cream of carrot soup.
Boiled halibut, caper sauce.
Potato balls.
Rib of beef, cream horseradish sauce.
Potatoes roasted with the beef.
Broiled squab, celery salad.
Blanc mange, quince jelly.

February 9

If God did not exist it would be necessary
to invent one. Voltaire.

Julienne soup.
Halibut soufflé, white sauce.
Fried potatoes.
Croquettes of beef.
Macaroni à l'Italienne.
Roast capon.
Boston lettuce salad.
Royal cream.

February 10

What boots it at one gate to make defence
and at another to let in the foe.
Milton.

Purée of potato soup.
Fillet of sole, sauce tartar.
Sweetbreads à la poulette.
Stewed celery.
Boiled mutton, caper sauce.
Currant jelly, potatoes in case.
Lettuce and tomato salad.
Cabinet pudding.

February 11

A mind might ponder its thought for
ages and not gain as much knowledge as
the passion of love shall teach it in a day.

Emerson.

Mutton soup.
Fried perch, sauce piquante.
Mutton stew, with mashed potatoes.
Roast capon.
French peas.
Lettuce and grape-fruit mayonnaise.
Rice caramel.

February 12

When the tongue of slander stings thee,
let this be thy comfort: They are not the
worst fruits on which the wasps alight.

Burger.

Cream tomato soup.
Fried eels, sauce suprême.
Chicken, with dumplings, white sauce.
Beefsteak, with mushrooms.
Fried oyster-plant.
Globe artichokes, butter sauce.
Cornflour pudding.

February 13

A friend is a being that is willing to bear with us in all our faults and failings.

Geo. Forster.

Tapioca soup.
Broiled kingfish.
Potato balls.
Croquettes of chicken, white sauce.
Roast shoulder of mutton.
Baked macaroni.
Jerusalem artichokes.
Russian salad.
Delicate Indian pudding.

February 14

St. Valentine's day—the legendary pairing time of birds. The festival is a sad mockery, for there are no spring birds here to pair. But it reminds us there is a good time coming.

Consommé soup.
Broiled herrings, butter sauce.
Potatoes fried in quarters.
Mutton chops, with cream spinach.
Carrots stewed with cream.
Butterball duck.
Celery mayonnaise.
Caramel custard.

February 15

Philosophy finds no difficulty in triumphing over past and future ills, but the present ills triumph over her.

La Rochefoucauld.

Clear soup.
Boiled black bass, Hollandaise sauce.
Sweetbreads à la poulette.
French beans.
Roast duck, currant jelly.
Water-cress salad.
Charlotte Russe.

February 16

A minister can't ask whether it's heaven she is seeking, or only to flirt with heaven's ambassador. "Reverend Idol."

Chicken broth.
Broiled mullet, melted-butter sauce.
Stewed potatoes.
Salmis of duck in rice border.
Croquettes of macaroni.
Philadelphia capon.
Lettuce salad.
Sliced oranges.

February 17

Even with the meanest we cannot gain a glimpse into their inward trials and struggles without an increase of sympathy and affection.

Charles Kingsley.

Vermicelli soup.
Broiled smelts, tartar sauce.
Boiled potatoes.
Curry of chicken, with rice border.
Stewed celery.
Porterhouse steak, Boston style.
Tomato and lettuce, cream dressing.
Marmalade fritters.

February 18

Apology is only egotism wrong side out. Nine times out of ten the first thing a man's companion knows of his shortcomings is from his apology.

Holmes.

Tomato soup.
Broiled shad.
Mashed potatoes.
Beef à la mode.
Fried parsnips.
Boiled turkey, oyster sauce.
Lettuce and beet salad.
Omelet soufflé à la crème.

February 19

The ornaments of a house are the friends
that frequent it. Emerson.

Chicken broth.
Boiled cod, sauce Hollandaise.
Turkey croquettes.
Celery stewed with cream.
Antelope steak, currant jelly.
French peas.
Vanilla ice-cream, lady cake.

February 20

What is wisdom to-day is an exploded
theory to-morrow.

Turnip soup.
Fried sole, butter sauce.
Boiled leg of mutton, caper sauce.
Brussels sprouts, string beans.
Blue-winged teal duck.
Fried hominy.
Lettuce salad.
Bavaroise au café.

February 21

It is fine souls who serve us, and not what is called fine society. Emerson.

Consommé soup.
Oysters baked in the shell.
Beefsteak, with potatoes, cold-slaw.
Fresh mushrooms on toast.
Roast chicken.
Bread sauce, with crumbs.
Lettuce salad.
(Pudding glacé) Nesselrode.

February 22

WASHINGTON'S BIRTHDAY.

To really bear another's burdens is not in our mortal power, but to keep another happy and in good heart—that is love's gift.

Balzac.

Oysters.
Clear soup.
Fried smelts, with tomato mayonnaise.
Timbales à la reine.
Asparagus, melted-butter sauce.
Lamb chops, with green peas.
Terrapin à la Washington.
Strawberry mousse.
Broiled chicken.
Celery salad.
Ice-cream.
Strawberries,

February 23

It is folly to rake up ashes of the past when the warm glow of the present is fair.

Oyster soup.
Capon, chestnut sauce.
French beans.
Lamb chops.
Mashed potatoes.
Lobster salad.
New England pudding.

February 24

Laziness of mind and inattention are as great enemies of knowledge as incapacity.

Lord Chesterfield.

Consommé soup.
Codfish steak, white sauce.
Spinach and beef tongue.
Veal cutlets, browned-flour gravy.
Fresh mushrooms on toast.
Roast pigeons.
Lettuce salad.
Coffee éclaires.

February 25

We always weaken whatever we exaggerate.

La Harpe.

Vegetable soup.
Southern shad.
Boiled turkey, oyster sauce.
Bermuda turnips.
Paté de foie gras.
Lettuce salad.
Rice pudding.

February 26

An old man's head is sometimes useful when his arm is but little worth.

Curry soup.
Sardines à l'huile.
Turkey stew, in rice border.
Baked macaroni.
Canvas-back duck.
Fried hominy.
Celery salad.
Tapioca, with cream.

February 27

What is duty? It is what we exact of
others. Alex. Dumas.

Soup à la reine.
Eggs à la crème.
Roast leg of mutton.
New turnips stewed in cream.
Shrimp mayonnaise.
Vanilla ice-cream, angel cake.

February 28

God helps them that help themselves.
Franklin.

Cream of oyster soup.
Boiled pike, horseradish sauce.
Mutton stew.
Croquettes of rice.
Roast capon, with sausage.
Water-cress salad.
Apple dumpling, cream sauce.

February 29

God asks no man whether he will accept life. That is not the choice; you must take it. The only choice is HOW! Beecher.

Bisque of oyster soup.
Fillet of bass au gratin, cucumber salad.
Baked chicken.
Sweet-potato caramel.
Mousse of champagne.
Broiled quail.
Lettuce and tomato salad.
Rice pudding, preserved ginger.

March 1

In life there is nothing more unexpected and surprising than the arrivals and departures of pleasure. Pleasure has no logic.

Consommé soup.
Salmon steaks, tartar sauce.
Terrapin à la Maryland.
Boston brown bread toasted.
Roast beef.
Potato croquettes, baked tomatoes.
Beet and lettuce salad.
Bisque glacé.

March 2

Good-will, like a good name, is got by many actions and lost by one.

Purée of potato soup.
Boiled cod, Flemish sauce.
Chicken croquettes.
French peas.
Roast saddle of mutton.
Lettuce salad.
Charlotte Russe, champagne jelly.

March 3

Most of us are saved by necessity from the infirmity of our own wills. Circumstances decide for us. Carlyle.

Cream of celery soup.
Boiled red-snapper.
Potatoes, with cream.
Baked chicken pie, family style.
String beans.
Tomato salad.
Ginger ice-cream.

March 4

Give me an ounce of civet, good apothecary, to sweeten my imagination.

Shakespeare.

Consommé soup.
Broiled shad.
Loin of lamb.
String beans.
Cauliflower, cream sauce.
Reed-birds on toast.
Rice pudding.
Grape-fruit, with white wine.

March 5

It is faith in something and enthusiasm for something that makes a life worth looking at.

Holmes.

Vegetable soup.
Bass, Hollandaise sauce.
Roast beef.
Sweet potatoes, roasted with the beef.
Cream of spinach.
Broiled squab.
Lettuce and dandelion salad.
Tapioca pudding.

March 6

Our deeds are like children that are born to us ; they live to act apart from our own wills.

Mock-turtle soup.

Fried oysters.

Cold-slaw.

Calf's head à la vinaigrette.

Green peas.

Roast chicken.

Lettuce salad.

Bavarian cream.

March 7

To God, thy country, and thy friends be true. Vaughn.

Oyster soup.

Shoulder of lamb, mint sauce.

Green peas.

Spanish onions.

New asparagus.

Chicken salad.

Soufflé à la vanille.

March 8

Live long as we may, the first twenty years are the longest half of our life.

Southey.

Beef soup.
Frogs' legs à la poulette.
Lamb curry.
Cauliflower au gratin.
Broiled squab.
Lettuce salad.
Cottage pudding, wine sauce.

March 9

Luncheon is base ingratitude to breakfast, and premeditated insult to dinner!

Consommé soup.
Cod steaks, sauce Hollandaise.
Boiled mutton, caper sauce.
New turnip potatoes.
Fried egg-plant.
Cold asparagus, French dressing.
Snow cream cake.

March 10

High as we have mounted in delight, in
our dejection do we sink as low.

Wordsworth.

Mutton broth, with barley soup.
Broiled smelts, served with tomato mayonnaise.
Minced mutton on toast.
Roast chicken, with fried bacon.
String beans.
Cheese croquettes.
Vanilla ice-cream.

March 11

In vain we ask ourselves by what mys-
tery of ingratitude we are not satisfied with
admiring.

Balzac.

Spaghetti soup.
Salmon, with parsley sauce.
Lamb chops, with peas.
Purée of potatoes, with cream.
Butter-ball duck.
Lettuce salad.
Water ice, brandy jelly.

March 12

He who acts unjustly acts unjustly to himself, because he makes himself bad.

M. Antoninus.

Consommé soup.
Deviled crabs.
Stuffed loin of veal.
Purée of potatoes.
Butter beans.
Roast Guinea-fowl.
Dandelion and lettuce salad.
Strawberry whip.

March 13

All who joy would win must share it.
Happiness was born a twin. Byron.

Oysters.
Clear soup.
Fillet of sole, white sauce.
Cucumber salad.
Timbale à la reine.
Fillet of beef, with mushrooms.
Potato croquettes, peas.
Strawberry mousse.
Broiled chicken.
Lettuce salad.
Cheese-cakes.
Ice-cream.
Strawberries.

March 14

Sydney Smith being ill, his doctor advised him to take a walk upon an empty stomach. Upon whose? said the wit.

Vegetable soup.

Broiled shad.

Sweetbreads, with artichoke hearts.

Stewed oyster-plant.

Beefsteak, with fried potatoes.

Asparagus, sauce Hollandaise.

Maizena pudding, with cream.

March 15

Learn to hold thy tongue; five words cost Zacharias forty weeks' silence.

Fuller.

Chicken broth.

Halibut steak.

Roast lamb, mint sauce.

Cream potatoes, cream spinach.

Broiled spring chicken.

Lettuce and dandelion salad.

New rhubarb pie.

March 16

Ideas are like beards; men do not have them until they are grown up.

Voltaire.

Clear soup.
Fillet of red-snapper.
Irish stew.
Canvas-back duck.
Fried hominy.
Lettuce salad.
Cold asparagus, sauce Hollandaise.
Méringue, with strawberries.

March 17

Sensibility would be a good portress if she had but one hand: with her right she opens the door to pleasure; but, with her left, pain.

Tapioca soup.
Fried oysters, with cold-slaw.
Beefsteak.
Purée of potatoes.
Stewed oyster-plant.
Squab on toast.
Dandelion salad.
Italian cream.

March 18

To reverence and honor thy own mind
will make thee content with thyself.

M. Antoninus.

Mutton broth, with barley soup.
Cutlets of salmon.
Chicken pot-pie.
Purée of potatoes.
Asparagus, melted-butter sauce.
Cream cheese.
Water-cress salad.
Orange jelly.

March 19

The folly of the superstitious may be
wiser than the wisdom of the skeptic.

Oyster soup.
Codfish fried, cold-slaw.
Lamb chops, green peas.
Baked spaghetti.
Broiled squab.
Beet and lettuce salad.
Compote of pears.

March 20

Now diplomacy takes the place of force,
and mind expands as the character weak-
ens. Taine.

Printanière soup.
Shad, with sorrel.
Baked eggs sur le plat.
Beefsteak, with mushrooms.
Dandelion salad.
Omelet soufflé.

March 21

Be ye therefore wise as serpents, and
harmless as doves. New Testament.

Consommé soup.
Salmon trout, tartar sauce.
Boiled potatoes.
Roast beef, new potatoes.
Baked tomatoes.
Broiled chicken livers.
Lettuce salad.
Corn-starch pudding, preserved ginger.

March 22

There are days when one's nature rolls itself up and becomes a hedgehog; at the bottom of everything one finds emptiness and nothingness.

Chicken soup.

Broiled mullets, melted butter.

Beefsteak, with mushrooms.

String beans.

Macaroni au gratin.

Golden plover.

Dandelion salad.

Vanilla ice-cream.

March 23

That care and trials seen at last
Through memory's sunset air,
Like mountain ranges overcast
In purple distance fair.

Oyster soup.

Boiled carp, anchovy sauce.

Lamb chops, green peas.

Asparagus.

Broiled chicken.

Lettuce and dandelion salad.

Caramel pudding.

March 24

The best direction for going through life with good manners is to feel that everybody, no matter how rich or how poor, needs all the kindness he can get from others.

Purée of barley soup.
Eels à la poulette.
Calf's tongue, tomato sauce.
Purée of lentils.
Roast leg of lamb.
Fresh peas.
Cabbage salad.
Rice pudding.

March 25

Except in cases of necessity, which are rare, leave your friend to learn unpleasant truths from his enemies. Holmes.

Consommé soup.
Baked cod.
Lyonnais potatoes.
Minced lamb on toast.
Stewed celery.
Teal duck.
Lettuce and tomato salad.
Vanilla ice-cream.

March 26

Education is the key-note of the best society.

Plain gumbo soup.
Bouchées of lobster.
Tenderloin steak, horseradish sauce.
Purée of potatoes.
Small birds on toast.
Potato and onion salad.
Compote of prunes.

March 27

He that lacks time to mourn, lacks time
to mend. Sir H. Taylor.

Cream of semoule soup.
Broiled smelts, sauce tartar.
Fried potatoes.
Chicken pot-pie.
Lamb chops, tomato sauce.
Strawberries and cream.

March 28

Choosing a home is something like choosing a companion for life—it is chiefly important to like it.

Mrs. Overtheway's Remembrances.

Consommé soup.

Broiled shad.

Pork chops, apple sauce.

Parsnip cakes.

Roast capon.

Lettuce salad.

Grape-fruit, with wine and sugar.

Cake.

March 29

Even the loneliest must stand
Dependent on his brother's hand.

Printanière soup.

Brook-trout, plain butter sauce.

Lamb chops, with green peas.

Asparagus, sauce Hollandaise.

Broiled squab.

Lettuce salad.

Bavarois glacé.

March 30

Gold has greater power over men than
ten thousand arguments. Euripedes.

Vermicelli soup.

Fried smelts.

Sweetbreads, served on heart of artichokes.

Porterhouse steak, with horseradish sauce.

Stewed celery.

Cottage cheese, lettuce salad.

Pancakes, with butter and sugar.

75.

March 31

Want of decency is want of sense.

Earl of Roscommon.

Chicken soup.

Baked bass.

Curry of chicken and rice.

Jerusalem artichokes.

Roast Guinea-fowl.

Lettuce and dandelion salad.

Fruit pudding.

April 1

I had rather have a fool to make me
merry than experience to make me sad.

Shakespeare.

Consommé soup.
Broiled shad.
Beefsteak, mushroom sauce.
Beet tops.
Jerusalem artichokes.
Broiled squab.
Lettuce salad.
Grain rice pudding.

April 2

Where men of judgment creep and feel
their way,

The positive promise without dismay.

Cowper.

Vermicelli soup.
Brook-trout, tartar sauce.
Boiled potatoes.
Lamb chops.
String beans.
Baked spaghetti.
Roast chicken.
Mixed salad.
Vanilla ice-cream.

April 3

We often form an improper judgment of many characters because it is assumed that all men are healthy, and we require of them that they conduct themselves accordingly.

Goethe.

Tomato soup.
Fried eels, white sauce.
Boiled potatoes.
Beef à la Godard.
Spinach, with eggs.
Broiled lobster.
Lettuce, with mayonnaise.
Stewed prunes, with cream.

April 4

How sweet it is, mother, to see the sea from the land, when we are not sailing!

Archippus.

Clams.
Purée of leek soup.
Boiled pike, caper sauce.
Boiled potatoes.
Stewed veal, with green peas.
Fresh mushrooms on toast.
Roast squab.
Lettuce and escarole salad.
Cup custard.

April 5

Choose a wife as you choose a knife;
look to her temper.

Asparagus soup.
Baked brook-trout.
Roast capon.
Green peas.
Macaroni au gratin.
Tomato and lettuce mayonnaise.
Roman punch.

April 6

Opportunities are very sensitive things;
if you slight them on the first visit you
seldom see them again.

Chicken soup.
Broiled shad, butter sauce.
Blanquette of lamb.
Green peas.
Asparagus, butter sauce.
Paté de foie gras.
Lettuce salad.
Orange jelly.

April 7

John Gilpin kissed his loving wife ;
O'joyed was he to find
That tho' on pleasure she was bent,
She had a frugal mind. Cowper.

Sago soup.
Fried oysters.
Cold-slaw.
Fricassee of lamb.
Roast chicken.
Potatoes, Jerusalem artichokes.
Cream cheese, lettuce salad.
Blanc mange.

April 8

We cannot remain at rest when we
think of enjoying ourselves.

A foe is sent to try our valor, a friend to
try our patience.

Green-pea soup.
Beef tongue au gratin.
Stewed asparagus tops.
Shoulder of lamb.
French peas.
Lettuce and tomato salad.
Charlotte Russe.

Three Hundred and Sixty-Six Dinners.

April 9

Gracefulness is to the body what good sense is to the mind.

La Rochefoucauld.

Purée of potato soup.

Crabs à la creole.

Boiled rice.

Sirloin steak, with potatoes.

Red beans.

Squab, with tomato sauce.

Lettuce salad.

Pistache ice-cream.

April 10

Adam was the only man who never tantalized his wife about the way mother used to cook.

Vegetable soup.

Boiled cod, sauce Hollandaise.

Veal chops.

Asparagus tops, white sauce.

Bermuda onions.

English snipe.

Lettuce and cucumber salad.

Ice-cream, lady cake.

Three Hundred and Sixty-Six Dinners.

April 11

Confess the Almighty just,
And when you can't unriddle, learn to trust.

Parnell.

Cream of barley soup.
Broiled kingfish.
Small potatoes, boiled.
Calf's liver, braisé.
Scrambled eggs, with asparagus.
Roast chicken.
Lettuce salad.
Strawberries, with cream.

April 12

The advantage to be derived from virtue
is so evident, that the wicked practise it
from interested motives.

Printanière soup.
Fried smelts, white sauce.
Chicken à la Maryland.
Green peas.
Lamb chops.
Tomato salad.
Coffee ice-cream, cake.

April 13

Friends should assist friends in misfortune: when fortune smiles, what need of friends?—for God himself suffices, being willing to assist. Euripides.

Tomato soup.

Fillet of sole.

Quenelles of potatoes.

Sirloin steaks, with mushrooms.

Macaroni au Napolitain.

Cauliflower salad.

Blanc mange.

April 14

We are more easily persuaded by the reasons we ourselves discover, than by those which have been suggested to us by others. Pascal.

Ox-tail soup.

Shad roe, tomato sauce.

Mashed potatoes, with cream, baked.

Lamb chops, with chicken livers.

String beans.

Cold asparagus, French dressing.

Bread pudding, cream sauce.

April 15

We ought not to mock the wretched, for
who can be sure of being always happy.

La Fontaine.

Clams.

Consommé soup.

Prawns à la creole.

Boiled rice.

Roast capon.

Green peas.

Lettuce and tomato mayonnaise.

Cheese croquettes.

Roman punch.

April 16

It is not the fight that crowns us, but the
end. Herrick.

Purée of barley soup.

Eels à la poulette.

Boiled potatoes.

Calf's tongue, tomato sauce.

Leg of mutton, currant jelly.

Cold-slaw.

Orange soufflé.

April 17

A large part of my religion consists in trying all the while not to be as mean as I know how. Petroleum V. Nasby.

Consommé soup.
Fried oysters, cucumber salad.
Timbales of mutton.
Roast chicken, new peas.
Baked macaroni.
Lettuce salad.
Strawberry Bavarian cream.

April 18

A novel hero is proud, stern, tender, unreasonable, savage, yet perfection.

Vegetable soup.
Broiled trout.
Cucumber salad.
Spring lamb.
Green peas.
Black duck.
Lettuce salad.
Bavaroise ice-cream.

April 19

The plausible sometimes has greater power than the true, and more influence over the multitude. Menander.

Purée of potato soup.
Cod, Hollandaise sauce.
Sirloin steaks, with potatoes.
Asparagus, melted-butter sauce.
Broiled squab.
Lettuce salad.
Blanc mange.

April 20

A sociable man is one who, when he has ten minutes to spare, goes and bothers somebody who has n't.

Printanière soup.
Fillet of flounder, white sauce.
Croquettes of potatoes.
Stewed pigeon.
Poached eggs, with spinach.
Veal chops.
Lettuce and dandelion salad.
Strawberry mousse.

April 21

How far that little candle throws its
beams,—so shines a good deed in a naughty
world. Shakespeare.

Beef soup.
Broiled shad.
Roast chicken.
New beets, with butter.
Macaroni, with cheese.
Reed-birds on toast.
Lettuce salad.
Cherry tart.

April 22

Consider that men will do the same
thing, even though thou should'st burst.
M. Antoninus.

Mutton broth.
Fried perch, sauce tartar.
Croquettes of potatoes.
Lamb chops, tomato sauce.
Fried chicken à la Maryland.
Lettuce and escarole salad.
Vanilla ice-cream.

April 23

A man loves the meat in his youth he
cannot endure in his age.

Shakespeare.

Cream of rice soup.
Boiled bass, cucumber salad.
Boiled potatoes.
Shoulder of lamb.
Green peas.
Cold asparagus, French salad dressing.
Compote of strawberries.

April 24

Every one goes astray, and the least im-
prudent is he who repents soonest.

Voltaire.

Consommé, with poached eggs.
Fried carp.
Mashed potatoes, with cream.
Veal chops, green peas.
Asparagus, sauce Hollandaise.
Rump steak, with fried potatoes.
Cheese, lettuce salad.
Frozen pudding, lady cake.

April 25

When we do not find peace within ourselves, it is vain to seek for it elsewhere.

Emerson.

Green-pea soup.
Shad, cucumber salad.
Shoulder of lamb.
Asparagus tops, sauté.
Roast plover.
Lettuce salad.
Omelette soufflé.

April 26

Who does the best his circumstances allow, does well, acts nobly: angels could do no more.

Dr. Young.

Clams.
Printanière soup.
Lamb chops, green peas.
Baked spaghetti.
Roast capon.
Lettuce salad.
Strawberry cream.

April 27

Self-confidence is of more importance in conversation than ability.

Tomato soup.
Boiled pike, caper sauce.
Boiled Bermuda potatoes.
Minced chicken, with green peas.
Fresh mushrooms.
Escarole salad.
Rhubarb pie.

April 28

To swallow gudgeons ere they 're catched,
And count their chickens ere they 're
hatched. Butler.

Vegetable soup.
Fillet of sole, white sauce.
Boiled potatoes.
Leg of lamb, green peas.
Asparagus, Hollandaise sauce.
Broiled chicken.
Lettuce salad.
Pears à la marquise.

Three Hundred and Sixty-Six Dinners.

April 29

For it is not words that give strength to friendship, but a similarity of interests.

Demosthenes.

Fish chowder.

Sirloin steaks, string beans.

Stewed beets.

Asparagus, melted-butter sauce.

Sand snipe.

Lettuce salad.

Biscuit de Savoie.

April 30

The first half of our lives we pass desiring the second, and the second in regretting the first.

Alphonse Karr.

Asparagus soup.

Broiled cod, sauce Hollandaise.

Shoulder of lamb.

Green peas.

Lobster, plain.

Lettuce salad.

Compote of strawberries.

Three Hundred and Sixty-Six Dinners.

May 1

Flowers are lovely,
Love is flower-like,
Friendship is a sheltering tree.

Clam soup.
Codfish soufflé.
Boiled potatoes.
Sirloin of beef.
Spaghetti.
Stewed tomatoes.
English snipe.
Cauliflower salad.
Orange water-ice, lady cake.

May 2

Time is not so short but there is always
time for courtesy. Emerson.

Consommé soup.
Boiled halibut, sauce Hollandaise.
Fried potato balls.
Minced beef, in potato border.
Spinach, with ham.
Broiled chicken.
Lettuce and tomato salad.
Omlette soufflé.

May 5

At thirty a man suspects himself a fool,
knows it at forty, and reforms his plan.

Dr. Young.

Macaroni soup.
Pan bass, fried.
Potatoes, with cream.
Stewed beef, with vegetables.
Baked macaroni.
Broiled chicken.
Lettuce salad.
Orange water-ice.

May 6

The applause of a single human being is
of great consequence.

Dr. Johnson.

Clams.
Consommé soup.
Fried eels, white sauce.
Potato croquettes.
Pork and beans, Boston style.
Lamb chops, green peas.
Cream meringue.

May 7

The two most precious things on this side of the grave are our reputations and our life. But it is to be lamented that the most contemptible whisper may deprive us of the one, and the weakest weapon of the other.

Vegetable soup.
Lobster à la Delmonico.
Fillet of beef, brown sauce.
Potato croquettes, new beet tops.
Spring duck.
Lettuce and dandelion salad.
Tapioca pudding.

May 8

When we are wholly absorbed by feelings of delight or grief, our soul yields itself to this one object, and we are no longer able to direct our thoughts elsewhere.

Dante.

Fish broth.
Pompano broiled, white sauce.
Boiled potatoes.
Roast calf's liver.
Stuffed tomatoes.
Baked macaroni.
Lamb chops.
Lettuce salad.
Roman punch.

May 9

How is it that every man loves himself more than all the rest of men, but yet sets less value upon his own opinion of himself than on the opinion of others.

M. Antoninus.

Chicken soup.
Broiled blackfish.
Boiled fowl, fried bacon.
Cream spinach.
Stewed oyster-plant.
French artichokes, sauce Hollandaise.
Lemon sponge.

May 10

If, when you make your prayers, God should be so obdurate as yourselves, how should it fare with your immortal soul?

Shakespeare.

Rice soup.
Broiled mackerel.
Boiled potatoes.
Roast beef, horseradish sauce.
Potato croquettes, cauliflower.
Asparagus salad.
Cheese soufflé.
Vanilla ice-cream.

Three Hundred and Sixty-Six Dinners.

May 11

Pleasure is seldom found where it is sought. Our highest blazes of gladness are commonly kindled by unexpected sparks.

Lamb broth.
Weakfish, butter sauce.
Potatoes à la Colbert.
Chicken sauté.
Green peas.
Lamb chops.
Tomato salad.
Strawberry short-cake.

May 12

Enjoy your present pleasures so as not to injure those that are to follow.

Seneca.

Curry soup.
Broiled kingfish.
Boiled potatoes.
Fricandeau of veal.
Stuffed tomatoes.
Fried chicken à la Maryland.
Vegetable salad.
Cream fritters.

May 13

Be firm! one constant element in luck
Is genuine, stolid, old Plutonic pluck.

Cream of rice soup.
Sheep's-head, sauce Hollandaise.
Boiled potatoes.
Fricassee of chicken.
New beets.
Shoulder of lamb.
Lettuce salad.
Cheese croquettes.
Sliced oranges, cake.

May 14

It is not the fault of the wind if their fortunes differ; the difference arises from the skill of the pilot.

Consommé soup.
Boiled sea-bass, white sauce.
Cucumber salad.
Stewed lamb, with green peas.
Porterhouse steak.
Mushrooms on toast.
Water-cress salad.
Royal cream.
Strawberry sauce.

May 15

For as laws are necessary that good manners may be preserved, so there is need of good manners that laws may be maintained.

Vegetable soup.
Croquettes of clam.
Saratoga potatoes.
Stewed veal.
Green peas.
Fresh mushrooms on toast.
Broiled pigeons.
Lettuce salad.
Orange sherbet.

May 16

The secret of giving affectionately is great and rare. It requires address to do it well.

Veal soup.
Shad roe, sauce Hollandaise.
Blanquette of lamb.
New beans.
Boiled Bermuda onions.
Salmi of snipe.
Asparagus salad.
Rice pudding.

May 17

A man's look is the work of years ; it is stamped on his countenance, the events of his whole life, by the hand of nature, and is not to be got rid of easily. Hazlitt.

Consommé soup.
Bluefish, white sauce.
Cucumber salad.
Beefsteak and onions.
Asparagus, sauce Hollandaise.
Broiled chicken.
Lettuce salad
Bavaroise of peaches.

May 18

Experience teaches that a strong memory is generally joined to a weak judgment.

Clam soup.
Porgies, butter sauce.
Bermuda potatoes, boiled.
Scrambled eggs, with asparagus.
Roast beef.
Stewed tomatoes, macaroni au gratin.
Plain lobster, mayonnaise sauce.
Lettuce salad.
Blanc mange, with cream.

May 19

It is a bad omen when we enter on the path of honor with our eyes turned backward from the first step.

Julienne soup.
Shad, broiled.
New potatoes, with butter.
Roast lamb, with mint sauce.
French beans.
Broiled snipe.
Lettuce salad.
Orange sherbet, and cake.

May 20

Blessed is he who has found his work,
let him ask no other blessedness.

Thomas Carlyle.

Cream of tomato soup.
Boiled striped bass, shrimp sauce.
Rissoles of lamb.
Asparagus, cream sauce.
Roast capon, with truffles.
Green peas.
Tomato salad.
Charlotte Russe.

May 21

Often the fear of one evil leads us into a worse.

Beef soup.
Broiled shad, butter sauce.
Croquettes of potatoes.
Fillet of beef à la royale.
Macaroni à l'Italienne.
New beans, young beets.
Lamb chops.
Lettuce salad.
Strawberries, with cream.

May 22

It is motive alone that gives real value to the actions of men, and disinterestedness puts a cap to it. La Bruyère.

Purée of asparagus soup.
Sea bass, boiled, sauce Hollandaise.
Potatoes in jackets.
Roast calf's liver.
Stewed macaroni, tomato sauce.
Breast of lamb.
Green peas.
Mayonnaise of shrimp.
Omelette soufflé.

Three Hundred and Sixty-Six Dinners.

May 23

It is fortunate to be of noble ancestry; it is not less so to be such as that people do not care to be informed whether you are noble or ignoble.

Lamb-broth soup.
Halibut steaks, sauce piquante.
Purée of potatoes.
Stewed lamb.
Potatoes.
String beans.
Roast plover.
Lettuce and tomato mayonnaise.
Strawberries and cream.

May 24

Give us, oh, give us, the man who sings
at his work. Carlyle.

Cream of tomato soup.
Codfish steaks.
Saratoga potatoes.
Fried chicken à la Maryland.
String beans.
Lamb chops, with cucumbers.
Asparagus salad.
Compote of pineapple.

May 25

The steed, as it approaches its stall, exerts redoubled speed, giving no heed to the rein or voice of the rider; such is the mind that is filled with hope. It rejects all force and all command; it derives a present joy from the thought it will hereafter be joyful.

Cream of rice soup.
Mackerel, curry sauce.
Boiled rice.
Fillet of beef, stewed tomatoes.
Asparagus, sauce Hollandaise.
Paté de foie gras.
Lettuce salad.
Strawberries and cream.

May 26

Why keep a dog and bark for yourself?

Macaroni soup.
Broiled soft-shell crabs.
Potatoes à la Provençale.
Mutton stew.
Croquettes of semoule.
Roast chicken, with bacon.
Bread sauce and crumbs.
String beans.
Strawberry short-cake.

May 27

It is good to rub and polish one's brain
against that of others. Montaigne.

Vegetable soup.
Broiled mackerel, gooseberry sauce.
Baked potatoes.
Lamb chops, white sauce.
Baked macaroni.
Paté de foie gras.
Lettuce salad.
Orange sherbet.

May 28

Lynx-eyed toward our neighbors and
moles to ourselves. La Fontaine.

St. Germaine soup.
Blue fish, lobster sauce.
Boiled potatoes.
Ham and chicken pie.
New beets.
Cucumbers, white sauce.
Sand snipe.
Lettuce salad.
Bisque glacé, cake.

May 29

A thought is often original, though you have uttered it a hundred times, it has come to you over a new route by a new and expressed train of association.

Curry of chicken.
Fillet of sole, white sauce.
Veal cutlets, jardinière.
Asparagus, butter sauce.
Baked macaroni au gratin.
Roast squab.
Lettuce salad.
Suprêmes of cold fruit.

May 30

Liberality consists less of giving much than in giving at the right moment.

Mutton soup.
Broiled kingfish.
Fried potatoes.
Sirloin of beef.
Macaroni au gratin.
Stewed tomatoes.
Cold asparagus, French salad dressing.
Strawberries and cream.

May 31

We are more sociable and get on better with people by the heart than by the intellect.

Cold consommé soup.

Brook-trout, sauce Hollandaise.

Boiled potatoes.

Croquettes of beef.

String beans.

Asparagus, melted-butter sauce.

Broiled chicken.

Lettuce salad.

Tutti frutti.

June 1

The angel answered: "Nay, sad soul, go higher,

To be deceived in your true heart's desire
Was bitterer than a thousand years of fire."

John Hay.

Purée of asparagus soup.

Spanish mackerel.

Roast beef, potatoes roasted with the beef.

Green peas.

Broiled yellow-leg snipe.

Tomato salad.

Vanilla ice-cream.

June 2

All men are liberal: some to those who are in need and some to themselves.

Hepworth.

Cream of potato soup.
Soft-shell crabs, fried plain.
Stewed chicken, with dumplings.
Green peas.
Roast leg of mutton.
Vegetable salad.
Green-gooseberry tart.

June 3

If a man can't be both good and rich, he ought to prefer to be good, but he does n't.

Hepworth.

Clam broth.
Boiled salmon, Hollandaise sauce.
Cucumber salad.
Mushrooms on toast.
Roast lamb.
String beans, potato croquettes.
Sweet pepper and tomato salad.
Cherry pie.

June 4

The friends thou hast and their adoption
tried,

Grapple them to thy soul with hoops of steel.

Shakespeare.

Purée of tomato soup.

Fried brook-trout.

Cucumber salad, sauce Hollandaise.

Macaroni au gratin.

Forequarter of lamb.

Green peas.

Lettuce and chicory salad.

Gooseberry cream.

June 5

Do thou good with an effort, and the
effort shall flee, the good endure. Do thou
evil with pleasure, the evil shall endure, the
pleasure flee.

Anon.

Clam soup.

Fried smelts, sauce tartar.

Boiled potatoes.

Lamb chops.

String beans.

Fried chicken, tomato sauce.

New cauliflower salad.

Aunt Sally pudding.

June 6

A sprig of heart's-ease will take root under right circumstances, but very few people cultivate it. Hepworth.

Lamb soup.
Broiled bluefish.
Cucumber salad.
Lamb chops.
Green peas.
Asparagus, melted butter.
Roast chicken.
Lettuce salad.
Jelly, with strawberries.

June 7

Though to-day may not fulfil thy hopes,
have patience still,
For perchance to-morrow's sun sees thy
happier days begun.

Chicken, with rice, soup.
Frogs' legs à la poulette.
Fried potatoes.
Lamb chops, green peas.
Cauliflower.
Broiled chicken.
Lettuce salad.
Cup custard.

June 8

The wise form right judgment of the present from what is past. Socrates.

Purée of string-bean soup.
Boiled sea bass, parsley sauce.
Potatoes à la Hollandaise.
Beefsteak.
String beans, summer squash.
Asparagus, melted-butter sauce.
Broiled sweetbreads.
Lettuce and tomato salad.
Cherry ice.

June 9

A man may ask God to help him, but he must not forget his own part of the work.

Consommé soup.
Filet of sole, white sauce.
Cucumber salad.
Hamburg beef, with spinach.
Green peas.
Broiled squab.
Lettuce and chervil salad.
Meringue, with gooseberry cream.

June 10

Work without hope is water through a sieve; hope without an object is impossible.

Tapioca soup.
Lobster à la poulette.
Timbale of potatoes.
Curry of veal.
Cauliflower.
Macaroni au gratin.
Spring duck.
Lettuce salad.
Bisque glacé.

June 11

To talk of love is to make love.

Balzac.

Cold consommé soup.
Broiled sardines, with sliced tomatoes.
Mayonnaise sauce.
Chicken pie, country style.
String beans.
Asparagus, melted-butter sauce.
Broiled snipe.
Lettuce salad.
Strawberries and cream.

June 12

A great many pairs of shoes are worn out before a man does all he says.

Hepworth.

Paysanne soup.
Lobster à la Parisienne.
Lamb chops.
Cream spinach.
Asparagus, Hollandaise sauce.
Broiled chicken.
Lettuce salad.
Parfait of coffee.

June 13

So I think God hides some souls away,
Sweetly to surprise us the last day.

Mary B. Branch.

Cream of asparagus soup.
Stewed frogs' legs à la poulette.
Purée of potatoes.
Leg of lamb, with young turnips.
Cream spinach
Roast squab.
Lettuce salad.
Cherry tart.

June 14

Even middle-aged parties will write queer stuff when they have quaffed the delicious nectar of the rosy god.

The Tribune.

Chicken soup.
Soft-shell crabs.
Purée of potatoes.
Chicken à la Maryland.
Stewed cucumbers, suprême sauce.
Lamb chops.
Cream spinach, with poached eggs.
Asparagus salad.
Green-currant tarts.

June 15

Whene'er a noble deed is wrought,
Whene'er is spoken a noble thought,
Our hearts in glad surprise
To a higher level rise. Longfellow.

Vegetable soup.
Brook-trout, sauce piquante.
Stewed kidneys.
Stuffed tomatoes.
Forequarter of lamb.
String beans.
Cream cheese, chicory salad.
Strawberries and cream.

Three Hundred and Sixty-Six Dinners.

June 16

I never listen to calumnies, because, if they are untrue, I run the risk of being deceived; and, if they are true, of hating persons not worth thinking about.

Montesquieu.

Cream of rice soup.
Boiled sheep's-head, caper sauce.
Boiled potatoes.
Mutton chops, tomato sauce.
Spring beans.
Fried chicken.
Cauliflower salad.
Vanilla ice-cream.

June 17

Out of this nettle, danger, we pluck this flower, safety.

Chicken broth.
Lobster à la Russe.
Purée of potatoes.
Veal cutlets.
Cream spinach, with poached eggs.
Macaroni au gratin.
Roast chicken.
Lettuce and tomato salad.
Strawberries and cream.

Three Hundred and Sixty-Six Dinners.

June 18

You may depend upon it that he is a good man whose intimate friends are all good.

Lavater.

Cream of tomato soup.
Kingfish, broiled.
Boiled potatoes.
Boston pork and beans, Boston brown-bread
and butter.
Asparagus, butter sauce.
Squab.
Lettuce salad.
Cherry tart.

June 19

In making up a party for a travelling excursion, always be sure to have it include one ignorant woman. She will ask all the questions you are ashamed to ask, and you will secure the benefit of a vast deal of information you would otherwise lose.

Charles Dudley Warner.

Purée of potato soup.
Eels à la poulette.
Tenderloin steak, with olives.
String beans.
Beet-top greens.
Roast snipe.
Water-cress salad.
Ice compote of strawberries.

June 20

They who dine with a philosopher never complain the next morning.

Timotheus.

Consommé soup.
Fillet of kingfish, white sauce.
Beefsteak pie.
New carrots.
Broiled chicken.
Lettuce salad.
Cherry pie.

June 21

Thou canst overthrow, destroy, and cut down, but to restore, to save, to spare, to bear with, is the work of gentleness and moderation.

Plutarch.

Vegetable soup.
Whitebait, with red pepper.
Thin slices of brown-bread and butter.
Chicken croquettes.
Sorrel, with poached eggs.
Porterhouse steak, with mushrooms.
Fried potatoes.
Artichoke salad.
Bavaroise of vanilla.

June 22

Faith is letting down our nets into the untransparent deeps at the divine command, not knowing what we shall take.

Faber.

Mutton broth.
Deviled lobster.
Lamb chops.
String beans.
Corn fritters.
Roast ducklings.
Sweet-pepper salad.
Strawberry mousse.

June 23

What we need most is not to realize the ideal, but to idealize the real.

Prof. Hedge.

Vegetable soup.
Salmon steaks, broiled, Hollandaise sauce.
Sliced cucumber salad.
Stewed mutton, with turnips.
Young beet tops.
Fried sweetbreads, tomato sauce.
Lettuce salad.
Raspberry tart.

June 24

Education begins the gentleman, but reading, good company, and reflection must finish him. Locke.

Pot au feu soup.
Bluefish, mustard sauce.
Potatoes fried in quarters.
Calf's feet à la poulette.
Young cabbage.
Lamb chops.
Green peas.
Cream cheese.
Lettuce salad.
Strawberry short-cake.

June 25

A true friend is the greatest of blessings, and that which we think least about acquiring.

Mock-turtle soup.
Boiled halibut, caper sauce.
Potatoes, Parisienne.
Spring lamb, mint sauce.
Cream spinach.
Asparagus, sauce Hollandaise.
Roast chicken.
Lettuce salad.
Farina pudding, wine sauce.

June 26

It is not right to vex ourselves at things,
for they care naught about it.

Marcus Antoninus.

Consommé soup.
Soft-shell crabs.
Purée of potatoes.
Beef pudding, English style.
Cauliflower, sauce Hollandaise.
Lamb chops.
Green peas.
Lettuce and tomato mayonnaise.
Raspberries and cream.

June 27

The good are better made by ill,
As odors crushed are sweeter still.

Tobin.

Vegetable soup.
Broiled bluefish, mustard sauce.
Fried potatoes.
Rissoles of chicken, suprême sauce.
String beans.
Domestic duck.
Tomato and lettuce salad.
Italian cream.
Green-currant tart.

June 28

Tide and winds stay no man's pleasure.

Southwell.

Chicken broth.

Sheep's-head, parsley sauce.

Cucumber salad.

Boiled potatoes.

Stuffed breast of veal.

Purée of turnips.

String beans.

Roast squab, with peas.

Lettuce salad.

Wine whey, mountain cake.

June 29

Why give a thought to that which has been
done?

No triumph can from out the past be won.

But in the future there is not a height

Wherefrom life cannot win a new delight.

Tomato soup.

Boiled brook-trout, butter sauce.

Roast beef.

Hashed potatoes, with cream, baked.

Cold asparagus, Hollandaise sauce.

Cheese croquettes.

Green-gooseberry tart.

Three Hundred and Sixty-Six Dinners.

June 30

Beautiful faces are those that wear,
It matters little if dark or fair,
Whole-souled honesty printed there.

Tapioca soup.
Fried weakfish.
Saratoga potatoes.
Kidneys à la Demidoff, stewed carrots.
Lamb chops.
New cauliflower.
Sweet-pepper salad.
Cream cheese.
Ice-cream.

July 1

The dinner is for eating, and my wish is
that guests, not the cooks, should like the
dishes.

Bacon.

Rice soup.
Broiled kingfish.
Potatoes Lyonnaise.
Chicken pie.
Green peas.
Spring ducks.
Lettuce salad.
Plum tart.

July 2

One always has time enough if one will
apply it well. Goethe.

Cold consommé soup.
Fried eels, sauce tartar.
Cold-slaw.
Curry of lamb in a rice border.
Stewed oyster-plant.
Ribbs of beef.
Potatoes roasted with the beef.
Tomato salad.
Rice snow and gooseberry fool.

July 3

Lands mortgaged may return, and more
esteemed,
But honesty once pawned is ne'er redeemed.
Middleton.

Vegetable soup.
Spanish mackerel, butter sauce.
Mutton chops.
Cream spinach.
Corn cakes.
Fried chicken.
Lettuce salad.
Blackberries, with cream.

July 4

There are twenty ways of going to a point, and one is the shortest, but set out at once on one. Emerson.

Chicken soup.
Boiled bass, sauce piquante.
Forequarter of lamb.
New potatoes.
Green peas.
Roast woodcock.
Lettuce salad.
Strawberries and cream.

July 5

The mind grows languid that has no excesses.

Cream of tomato soup.
Sheep's-head, anchovy butter.
Baked mashed potatoes.
Jowl and greens.
Lamb chops.
Windsor beans.
Lettuce and tomato salad.
Cheese soufflé.
Cherry pie.

July 6

Every one believes very easily what he fears and what he desires.

La Fontaine.

Tapioca soup.
Broiled bluefish.
Boiled potatoes.
Veal chops.
Young turnips.
Green peas.
Broiled squab.
Lettuce salad.
Bavaroise of orange.

July 7

One may surrender the body to conquer the spirit.

Anon.

Vermicelli soup.
Mackerel, maître d'hôtel.
Beefsteak, with potatoes.
Butter beans.
Cauliflower au gratin.
Chicken à la gelée.
Lettuce and escarole salad.
Cottage pudding.

July 8

As a solid rock is not shaken by the wind, wise people falter not 'midst blame and praise.

Cream of chicken soup.
Kingfish, white-wine sauce.
Potato croquettes.
Lamb chops.
Green-corn fritters.
String beans.
Roast pigeons.
Lettuce salad.
Cherry tart.

July 9

They blame him who sits silent; they blame him who speaks much; they also blame him who says little. There is no one on earth who is not blamed.

M. Aurelius.

Printanière soup.
Lake-trout, sauce Hollandaise.
Chicken, financière.
Cold asparagus.
Roast beef.
Purée of potatoes.
Tomato salad.
Raspberries and cream.

July 10

Hurry is the mark of a weak mind, despatch of a strong one.

Fish chowder.
Boiled bass.
Breast of lamb.
String beans.
Baked eggs à l'aurore.
Fried chicken.
Lettuce salad.
Vanilla ice-cream.

July 11

Things without remedy should be without regard. What 's done is done.

Shakespeare.

Cold consommé soup.
Salmon-trout, sauce piquante.
Fried chicken.
Fried corn cakes.
Purée of broad beans.
Roast leg of lamb, with spinach.
Chicory salad.
Strawberries and ice-cream.

July 12

A man can keep the secret of another better than his own ; a woman, on the contrary, keeps her own better than that of another.

Macaroni soup.
Broiled Spanish mackerel.
Cream potatoes.
Croquettes of lamb.
Green peas.
Roast chicken.
Fried bacon.
Lettuce and chicory salad.
Charlotte Russe.

July 13

I should like to see a man sober in his habits, moderate, chaste, and just in his dealings, assert that there is no God. He would speak at least without interested motives, but such a man is not to be found.

Purée of artichoke soup.
Salmon, sauce Hollandaise.
Sliced cucumber salad.
Roast beef.
Potatoes, roasted with the beef.
New carrots, with cream sauce.
Broiled chicken.
Lettuce and water-cress salad.
Bavaroise au kirsch.

July 14

Great things are almost always done without our knowing how we have done them, and we are quite surprised that they are done. Emerson.

Chicken, with rice, soup.
Fillet of sole, white sauce.
Potato balls.
Fried veal cutlets, browned gravy.
String beans, summer squash.
Roast woodcock.
Tomato salad.
Wine jelly, with rose leaves.
Vanilla ice-cream.

July 15

ST. SWITHIN'S DAY.

The friends of the present day are of the nature of melons; we must try fifty before we meet with a good one. Mermet.

Cream of tomato soup.
Codfish steaks, sauce Hollandaise.
Boiled potatoes.
Beef tongue au jus.
Shoulder of lamb.
Green peas.
Lettuce salad, and cream cheese.
Parfait duchesse.

July 16

One's theory is to enjoy life, but practice is against it.

Purée of asparagus soup.
Fillet of sole, white sauce.
Sweetbreads, with heart of artichokes.
Cream sauce.
Ducklings.
Green peas.
Lettuce and tomato salad.
Cottage cheese.
Orange ice-cream.

July 17

The man who builds and wants wherewith
to pay,
Provides a home from which to run away.
Dr. Young.

Clam chowder.
Broiled porgies.
Timbales of potatoes.
Shoulder of lamb.
Green peas, summer squash.
Cauliflower salad.
Cherry pie.

July 18

The more honesty a man has, the less he
affects the air of a saint. Lavater.

Purée of potato soup.
Kennebec salmon, sauce Hollandaise,
Parisienne potatoes.
Fillet of beef, with mushrooms.
Tomatoes stewed with bread crumbs.
Broiled squab on toast.
Lettuce salad.
Vanilla ice-cream.

July 19

A woman who is happy does not go into
society. Balzac.

Chicken soup.
Sheep's-head, tomato sauce.
Curry of chicken, with rice.
Green-corn cakes.
Roast ham.
Vegetable salad.
Cherry pie.

July 20

The end of doubt is the beginning of repose.

Mock-turtle soup.
Sea chub, mustard sauce.
Saratoga potatoes.
Calf's head, vinaigrette.
Carrots à la crème.
Roast turkey.
Lettuce salad.
Charlotte Russe.

July 21

No mask can long conceal love where it exists, nor feign it where it does not.

La Rochefoucauld.

Cold consommé soup.
Salmon trout, sauce piquante.
Croquettes of turkey.
Purée of broad beans.
Roast leg of lamb, with spinach.
Lettuce and chicory salad.
Rissoles of peaches.

July 22

Let men so conduct themselves in life as
to be always strangers to defeat.

Cicero.

Fish chowder.
Eels à la poulette.
Purée of potatoes.
Lamb à la jardinière.
Cream spinach, with eggs.
Broiled squab.
Lettuce salad.
Apricots Condé.

July 23

Plenty as well as want can separate
friends.

Cowley.

Rice soup.
Deviled lobster.
Beefsteak, with olives.
Stuffed tomatoes.
Broiled mushrooms on toast.
Pigeons, with green peas.
Lettuce salad.
Bavaroise of strawberries.

July 24

Angling is somewhat like poetry; men are to be born so.

Purée of potato soup.
Baked weakfish, Genoive sauce.
Boiled corned beef.
Cream spinach.
Roast chicken.
Lettuce and tomato salad.
Fruit pudding.

July 25

Truly it is a hard thing to say where the graceful gentleness of the lamb merges into downright sheepishness. Lowell.

Cold consommé soup.
Boiled halibut, caper sauce.
Sliced cucumbers.
Roast lamb, mint sauce.
Lima beans.
Macaroni au gratin.
Snipe, lettuce salad.
Bavaroise au kirsch.

July 26

Like Diana's kiss, unasked, unsought,
Love gives itself, but is not bought.

Longfellow.

Crécy soup.

Whitebait, with red pepper.

Thin slices brown-bread and butter.

Lamb sauté.

Green peas.

French artichokes, sauce Hollandaise.

Broiled squab.

Lettuce and tomato salad.

Cheese soufflé.

Bisque glacé.

July 27

No one should take his life into his own
hands and defy society.

Chicken, with rice soup.

Sea bass, sauce Hollandaise.

Roast beef, horseradish sauce.

Hashed potatoes, with cream, browned.

Fried egg-plant.

Macaroni au gratin.

Foie gras.

Lettuce and tomato salad.

Crème duchesse.

July 28

Alack, it is not when we sleep soft and
wake merrily that we think on other
people's sufferings, but when the hour of
trouble comes. Walter Scott.

Chicken broth.
Pompano, white sauce.
Boiled fowl, cream sauce.
Fried bacon.
Cauliflower.
Lamb chops, green peas.
Lettuce salad.
Compote of peaches.

July 29

The wise ought not to trust the oaths of
men, but always their deeds. Alexis.

Purée of chicory soup.
Spanish mackerel.
Cold roast beef, cream horseradish sauce.
Baked potatoes.
Stewed tomatoes.
Macaroni au gratin.
Roast chicken.
Lettuce and chicory salad.
Peaches and cream.

July 30

'T is with our judgments as with our watches—none go just alike, but each believes his own. Pope.

Julienne soup.
Lobster à la Newberg.
Chicken croquettes, green peas.
Corn fritters.
Lamb chops.
Vegetable salad.
Peach Charlotte.

July 31

Hope is the flower of desire; faith the fruit of certainty. Balzac.

Purée of tomato soup.
Fried flounder, white sauce.
Roast shoulder of lamb.
Potato croquettes, green peas.
Broiled snipe.
Lettuce salad, with chives.
Purée of gooseberry.
Rice pudding.

August 1

Never open the door to a little vice lest a great one enter with it.

Cold consommé soup.
Red mullet, tomato sauce.
Beefsteak, green peas.
Mushrooms on toast.
Roast chicken.
Fried bacon.
Lettuce and water-cress salad.
Charlotte Russe, stewed pears.

August 2

The dews of divine grace cool a fevered brain more surely than any cordial.

Shorthouse.

Purée of spinach soup.
Salmon steaks, sauce piquante.
Neck of mutton, braisé.
Potato croquettes.
Broad beans.
Macaroni au gratin.
Lettuce salad, with cheese.
Ice-cream punch.

August 3

Noiseless falls the foot of time that only
treads on flowers. Spencer.

Cold consommé soup.
Fillet of flounder, sliced cucumber salad.
Cream potatoes.
Roast young turkey, currant jelly.
White onions.
Roman punch.
Ducklings, apple sauce.
Lettuce salad.
Eve's pudding.

August 4

Who calls in the aid of an equal under-
standing doubles his own.

Purée of potato soup.
Broiled Spanish mackerel.
Croquettes of turkey.
Green peas.
Stewed celery.
Sirloin of beef, browned potatoes.
Baked tomatoes.
Cauliflower, with cheese.
Lettuce salad.
Peaches and cream.

August 5

The happiness of life is made up of many fractions : the little, soon forgotten, charities of a kiss, a smile, a kind look, a heart-felt compliment in the disguise of playful railery, and the countless other infinitesimals of pleasant thought and feeling.

Coleridge.

Scotch broth soup.
Fillet of sole, white sauce.
Roast forequarter of lamb.
Green-corn fritters.
Cream of spinach, with egg.
Broiled ham.
Lettuce and tomato salad.
Café à la neige.

August 6

Apply yourself either to things within or without you ; that is, be either a philosopher or one of the mob.

Epictetus.

Purée of green-pea soup.
Whitebait, with red pepper.
Thin slices brown-bread and butter.
Lamb stew.
Boiled chicken, with rice.
Green peas.
Lettuce salad.
Compote of plums.

August 7

When we lose one we love, let us learn
to love more One we cannot lose.

Consommé royal soup.
Boiled cod, sauce Hollandaise.
Boiled potatoes.
Chicken, sauté.
Corn fritters.
Loin of veal.
Green peas.
New beets.
Cold tongue.
Water-cress and lettuce salad.
Peach pie.

August 8

To get peace, if you do want it, make
for yourselves nests of pleasant thoughts
—houses without hands for our souls to live
in. Ruskin.

Consommé Celestine soup.
Boiled bass, sauce Hollandaise.
Veal pie.
Beefsteak, Chateaubriand.
Baked tomatoes, with bread crumbs.
Cream cheese.
Tomato and lettuce salad.
Vanilla ice-cream.

August 9

Neither covetous men nor the grave can inherit anything; they can but consume; only contentment can possess. Ruskin.

Cream of rice soup.
Broiled bluefish, cucumber salad, with chives.
Lamb chops, with peas.
Macaroni au gratin.
Fried chicken.
Lettuce and tomato salad.
Glacé mille fruits.

August 10

According to your own disposition you judge of the ways of others. Pliny.

Clear soup.
Flounder, white sauce.
Roast lamb, mint sauce.
String beans.
Corn fritters.
Cauliflower.
Jellied chicken.
Lettuce and celery salad.
Peach ice-cream.

August 11

A mother's example sinks down into the heart of her child, like snow-flakes into the heart of the ocean. H. O. Ward.

Clams.

Bonne femme soup.
Salmon steaks.
Sliced cucumber salad.
Veal tongue, au nouilles.
Cauliflower au gratin.
Roast capon.
Water-cress and lettuce salad.
Cheese croquette.
Mousse au fraise.

August 12

It does a man no harm to go sometimes slow, for his glory is not at all in going, but in being.

Consommé printanière soup.
Fried perch, sauce tartar.
Chicken croquettes, green peas.
Sirloin of beef.
Stuffed tomatoes.
Green corn.
Bavaroise of rice.
Raspberries.

August 13

It benefits a son to be dutiful to his
father. Plautus.

Cold consommé soup.

Broiled weakfish.

Chicken, sauté, with mushrooms.

Boiled rice.

Haunch of venison.

Cabbage à la crème.

Broiled squab.

Lettuce and tomato salad.

Iced cabinet pudding.

August 14

It is the part of a good governer to teach
obedience.

Cream of celery soup.

Broiled trout, egg sauce.

Sliced cucumbers.

Parisienne potatoes.

Stewed venison.

French mushrooms on toast.

Roast Guinea hen.

Celery salad.

Plum tart.

Watermelon.

August 15

I love to dwell betwixt hills and dales,
neither to be so great as to be envied, nor
yet so poor the world should pity me.

Thomas Nash.

Tomato, with rice, soup.
Striped bass, sauce Mousseline.
Boiled potatoes.
Boiled chicken, oyster sauce.
Peas, parsnips.
Macaroni, with tomatoes.
Baked lobster.
Lettuce and water-cress salad.
Rice pudding.
Wine whey.

August 16

All true science begins in the love, not
the dissection, of your fellow-creatures; and
it ends in the love, not the analysis, of God.

Ruskin.

Chicken soup.
Broiled Spanish mackerel.
Duchesse potatoes.
Corned beef, and spinach.
New beets.
Yellow turnips.
Roast capon, fried bacon.
Fried parsnips.
Celery salad.
Compote of pears.
Italian cream.

August 17

Bear through sorrow, wrong, and ruth,
In thy heart the dew of youth,
On thy lips the smile of truth.

Longfellow.

Consommé soup.
Boiled codfish, sauce Mousseline.
Roast beef, horseradish sauce.
Corn fritters.
Stuffed tomatoes.
Macaroni au gratin.
Roast duck, apple sauce.
Lettuce salad.
Peaches, with cream.

August 18

The weakest among us has a gift, however seemingly trivial, which is peculiar to him, and which, worthily used, will be a gift also to his race forever. Ruskin.

Purée of chicken soup.
Broiled Spanish mackerel.
Potatoes stewed in cream.
Fried veal, browned gravy.
Stewed celery.
White onions, with cream.
Roast snipe.
Water-cress and lettuce salad.
Pear pudding.

August 19

If any man think it a small matter to
bridle his tongue, he is much mistaken.

Plutarch.

Mock-turtle soup.
Deviled lobster.
Potatoes in cream.
Beef pudding.
Cauliflower, cream sauce.
Maryland broiler.
Lettuce salad.
Royal cream.
Strawberry tart.

August 20

One ungrateful man does an injury to
all who stand in need of aid. Publico.

Purée of celery soup.
Broiled bluefish, cucumber salad.
Sweetbreads, sauté.
Green peas.
Parsnips.
Roast squab.
Tomato and escarole salad.
Peach ice-cream.

August 21

Every great man is always being helped by everybody, for his gift is to get good out of all things and all persons. Beecher.

Scotch broth.
Broiled carp, sauce Hollandaise.
Irish stew.
Celery, Lima beans.
Macaroni, with tomato sauce.
Boston ducklings.
Lettuce and water-cress salad.
Compote of peaches.

August 22

Let the child not learn in his infancy what he must afterwards take pains to unlearn. Quintilian.

English beef soup.
Fried pan-fish, butter sauce.
Sliced cucumber salad.
Sirloin steak.
Lima beans.
Corn fritters.
Cauliflower, sauce Hollandaise.
Roast pigeons.
Lettuce and tomato salad.
Stewed grapes.
Rice pudding.

August 23

Time and patience have often cured
what reason could not. Seneca.

Cream tomato soup.
Baked bluefish, butter sauce.
Chicken pot-pie, with dumplings.
String beans.
Carrots in cream.
Fresh mushrooms on toast.
Roast plover.
Chicory and lettuce salad.
Blueberry roll, wine sauce.

August 24

Upon the whole, then, whatever you
would make habitual, practise it.
Epictetus.

Milk soup.
Boiled black bass, white sauce.
Cold-slaw.
Young turkey roast.
Cranberry sauce.
Stewed celery.
Green peas.
Cauliflower au gratin.
Broiled squab.
Lettuce and tomato salad.
Peach meringue.
Vanilla ice-cream.

August 25

The heart has logic that logic does not
know. Saltus.

Cream tomato soup.
Trout, butter sauce.
Sliced tomatoes.
Sweetbreads.
Green peas.
Boiled chicken.
Fried bacon.
Corn fritters.
Macaroni, tomato sauce.
Rennet custard.
Nesselrode pudding.

August 26

I look forward to a heaven where nature
will be natural and custom reasonable.
That is, in short, where common-sense will
reign. Lady Mary Wortley Mantagu.

Purée of spinach soup.
Roast clams.
Rissoles of beef.
Stewed tomatoes.
Cauliflower, sauce Hollandaise.
Poached eggs on anchovy toast.
Lettuce salad.
Peaches, with whipped cream.

August 27

He is a man of sense who does not grieve for what he has not, but rejoices in what he has. Epictetus.

Chicken, with rice, soup.
Broiled bluefish, cucumber salad.
Croquettes of chicken, with peas.
Macaroni au gratin.
Fillet of beef, braisé.
Green corn in husks.
Sliced tomatoes, mayonnaise dressing.
Bavarian cream, coddled apples.

August 28

It is better to be brief than tedious. Shakespeare.

Cold consommé soup.
Fried pan-fish, tomato sauce.
Sweetbreads, with cauliflower.
Beefsteak, with mushrooms.
Corn fritters.
Macaroni au gratin.
Vegetable salad.
Rice snow, stewed blackberries.

August 29

Since time we cannot overtake when he is past, let us honor him with mirth and cheerfulness while he is passing.

Goethe.

Fish chowder.
Lobster à la poulette.
Lamb chops, with spinach.
Potato croquettes.
Cauliflower, sauce Hollandaise.
Maryland broilers.
Lettuce salad.
Cold baked sweet apples, with cream.

August 30

Life is but a short day, but it is a working day.

Hannah More.

Anchovy toast, with curry.
Vegetable soup.
Swordfish steaks, cream sauce.
Sweetbreads and cauliflower.
Cream sauce.
Roast chicken.
Corn fritters.
Thin slices sugar-cured ham.
Lettuce and tomato salad.
Peaches and cream.

August 31

Trifle not with time. One day you may
in vain ask that which you have wasted.

John Bunyan.

Cold consommé soup.

Boiled sea bass, sauce Hollandaise.

Boiled potatoes.

Roast beef.

Potatoes hashed with cream and baked.

Fried celery.

Paté de foie gras.

Lettuce and tomato salad.

Farina pudding, wine sauce.



September 1

No matter what you are doing, hold your mind to it closely, do not let a single thought wander. Wilman.

Hotch-potch soup.
Broiled blackfish, white sauce.
Cucumber salad.
Mutton chops, breaded.
Lima beans, sauté.
Roast partridge, bread sauce.
Lettuce salad.
Cottage cheese.
Peaches, with cream.

September 2

When the mind loses its feeling for elegance, it grows corrupt and grovelling, and seeks in the crowd what ought to be found at home. Landor.

Game soup.
Boiled sheep's-head, Hollandaise sauce.
Potato balls.
Beef pie.
Lima beans au velouté.
Broiled chicken.
Beet and chicory salad.
Coffee cream.

September 3

To love is to be useful to yourself. To
cause love is to be useful to others.

Béranger.

Beef soup.
Fillet of sole, cucumber salad.
Calf's head à la poulette.
Ribbs of beef.
Sweet potatoes baked caramel.
Fried egg-plant.
Beet and French bean mayonnaise.
Mousse of pears.

September 4

There is not air enough in North America
to float two flags.

Clear soup.
Sea bass, melted butter.
Beef olives.
Roast chicken, with beef tongue.
Green peas, stewed celery.
Cauliflower salad.
Rice flummery.

September 5

Sweet the music of the step
That meets us at the door.

Drake.

Julienne soup.
Soufflé of bass, lobster sauce.
Boiled leg of mutton, caper sauce.
Stewed parsnips.
Roast duckling, apple sauce.
Lettuce and escarole salad.
Peach tart.

September 6

Oh, sir! I must not tell my age. They
say women and music should never be
dated.

Goldsmith.

Soupe maigre.
Fried halibut steak, white sauce.
Cucumber salad.
Ragout of sweetbreads.
Fillet of beef, with mushrooms.
French beans.
Red-head duck.
Celery salad.
Wine jelly, with whipped cream.

September 7

Nature is very lovely; it is a pity she should ever be absurd. Carlyle.

Kidney soup.
Dried weakfish, tomato sauce.
Mutton stew, with vegetables.
Roast Guinea fowl.
Lettuce and tomato mayonnaise.
Cream-cheese.
Lemon sponge.

September 8

Will it please your Honor, taste of these conserves? "Taming of the Shrew."

Potato soup.
Fish soufflé.
Bouchée of chicken.
Roast lamb.
Green peas.
Roast partridge.
Lettuce salad.
Farina pudding, wine sauce.

September 9

Money and pleasure are not cheap. The gods sell all things at a fair price.

Fish chowder.
Cauliflower, sauce Hollandaise.
Saddle of venison.
Currant jelly.
Green-corn cakes.
String beans.
Teal duck.
Lettuce and tomato salad.
Baked pears.

September 10

Married life appears to me a sort of philosophical discipline, training persons to honorable duties, worthy of the good and wise.

Melancthon.

Cream of carrot soup.
Fried codfish, with water-cress.
Brown ragout of chicken.
Curried rice.
Russian mayonnaise.
Cheese croquettes.
Peach meringue.

September 11

What is that which nobody wants;
which, when one has, he wishes to gain;
which, when he gains it, he no longer has?
A lawsuit.

Ox-tail soup.
Fried oysters, cold-slaw.
Boiled fowl, oyster sauce.
Potato croquettes.
Mayonnaise of tomato and lettuce.
Aunt Mary's pudding.

September 12

It is done. In the fire's fitful flashes,
The last line has withered and curled;
In a tiny white heap of dead ashes,
Lie buried the hopes of your world.

Ella Wheeler.

Chicken broth.
Deviled lobster.
Fillet of bass, white sauce.
Hashed venison.
Lima beans.
Broiled chicken.
Lettuce salad.
Apple tapioca.

September 13

Her sympathy is the swiftest,
The truest that heart ever had ;
She is just an every-day darling,
The dearest that heart ever had.

Chicken, with rice.
Fillet of sole, white sauce.
Cold beef, horseradish sauce.
Stewed celery.
Potato croquettes.
Roast lamb.
Potato salad.
Compote of peaches.

September 14

Strange as it may appear to the un-
observant, our hearts warm more to those
we have benefited than to our benefactors.

Purée of Jerusalem artichoke soup.
Broiled Spanish mackerel, cucumber salad.
Mutton chops à la Victor Hugo.
Green peas.
Roast duckling, apple sauce.
Lettuce salad.
Rice pudding.

September 15

It is a good rule to sojourn in every place as if you meant to spend your life there; never omitting an opportunity of doing a kindness.

Scotch broth, with barley, soup.

Broiled oysters on toast.

Corned beef, with spinach.

Roast chicken.

Lettuce and tomato salad.

Apple Charlotte.

September 16

And ever through the rifted clouds
Shines out one steady star—
For when my guide went up, he left
The pearly gates ajar!

Beef soup.

Fried scallops.

Cream potatoes.

Forequarter of lamb.

Stewed Brussels sprouts.

Croquettes of rice.

Mayonnaise of chicken.

Sliced tomatoes.

Cup custard.

September 17

Though we travel the world over to find the beautiful, we must carry it with us, or we find it not.

Pot au feu soup.
Boiled cod and oyster sauce.
Beefsteak.
Potatoes hashed with cream and baked.
Tomatoes stewed.
Lobster salad.
Cerealine fritters, with quince jelly.

September 18

Good breeding is benevolence in trifles, or the preference of others to ourselves in the little daily occurrences of life.

Lord Chatham.

Purée of tomato soup.
Pan bass, fried, white sauce.
Potatoes, fried in quarters.
Mutton chops, mashed potatoes.
Cauliflower, sauce Hollandaise.
Roast capon.
Lettuce salad.
Lemon pie.

September 19

Those who have resources within themselves, who can dare to live alone, want friends the least, but at the same time know how to prize them the most.

Chicken soup.
Stewed terrapin, Maryland style.
Croquettes of chicken.
Green peas.
Baked ham.
Lettuce and tomato salad.
Blanc mange, with quince jelly.

September 20

The reception one meets with from the women of the family is generally the tenor of one's whole entertainment.

Rice soup.
Boiled haddock, white sauce.
Lamb stew, with peas.
Baked sweet potatoes.
Roast chicken, stuffed with truffles.
Lettuce salad.
Peach Charlotte.

September 21

I have lost a friend—that is, I have lost a witness of my own life, which is the basis of friendship.

Oyster soup.
Broiled kingfish.
Cucumber salad.
Boiled turkey, parsley sauce.
Stewed celery.
Turkey livers, broiled.
Lettuce and tomato mayonnaise.
Compote of green gages.

September 22

Politeness is like an air-cushion; there may be nothing in it, but it eases our jolts wonderfully.

Consommé, with poached eggs, soup.
Broiled pompano.
Cream potatoes.
Timbales of turkey.
French beans.
Beefsteak, with olives.
Macaroni au gratin.
Quince tart.

September 23

The great end of a good education is to form a reasonable man.

Strained gumbo soup.
Frogs' legs à la poulette.
Lamb chops.
Green peas.
Fried chicken.
Lettuce salad.
Peach and rice pudding.

September 24

I would never regard an admirer as a possible husband, or accept admiration as a substitute for love. Habberton.

Chicken and tomato soup.
Boiled salmon, sauce Hollandaise.
Forequarter of lamb.
String beans.
Fried oysters.
Celery mayonnaise.
Cream cheese.
Nesselrode pudding.

September 25

Oh! be it mine with deed or song,
To kindle some life to purpose strong ;
To light some lamp on the shore of time,
That shall shine forever with beam sublime.

James Buckman.

Purée of cucumber soup.

Fillet of sole.

Minced lamb.

Green-corn fritters.

Broiled snipe.

Lettuce salad.

Mousse of peaches.

September 26

Bills always get paid ; like a crying baby,
some one is obliged to take care of it.

Mock-turtle soup.

Soufflé of salmon, white sauce.

Curry of veal, with rice.

Baked cauliflower.

Roast chicken.

Lettuce and tomato mayonnaise.

Compote of quinces.

September 27

When you marry and take a house, you must remember there are three hundred and sixty-five days in the year, and each hour of the twenty-four, in each day, has minutes to allow you time for many moods and many minds.

Clear beef soup.

Fried smelts, tartar sauce.

Turkey stuffed with mushroom forcemeat.

Cranberry jelly.

Macaroni stewed with tomatoes.

Broiled quail.

Lettuce and celery, cream salad dressing.

Ice-cream.

September 28

He is fortunate who can wait without idleness and hope without impatience.

Macaroni soup.

Lobster à la Newburg.

Timbales of sweetbreads, in aspic.

Fillet of beef, with tomatoes.

Roast grouse.

French bean salad.

Jelly, with fruit.

September 29

No evils touch us save by God's blessed will,
Who turns e'en sin to work his purpose still.

Mutton broth.
Boiled striped bass, white sauce.
Cucumber salad, with chives.
Baked cauliflower.
Roast partridge.
Lettuce and tomato mayonnaise.
Compote of peaches.

September 30

Sick of personal freedom, tired of exercising her own will, she wept with longing for love and dependance ; and this very longing created the resistance to it in the depth of her soul.

Geo. Meredith.

Curry and tomato soup.
Fillet of bluefish, anchovy sauce.
Chicken pot-pie.
Peas, mashed potatoes.
Roast woodcock.
Lettuce salad.
Soufflé of rice.

October 1

A hole may be the accident of a day, but
a darn is premeditated poverty.

Cream of celery soup.
Kingfish, butter sauce.
Chicken pot-pie.
Green peas.
Cauliflower au gratin.
Venison steak, currant jelly.
Lettuce salad.
Queen pudding, cream sauce.

October 2

A wife that has her own way while her
husband lives, is apt to find fault with his
will after he dies.

Mutton broth.
Halibut steaks, cream sauce.
Calf's head à la poulette.
Green peas.
Red-head duck.
Fried hominy.
Celery salad.
Blanc mange, stewed pears.

October 3

Music washes away from the soul the
dust of every-day life. Auerbach.

Oyster soup.
Sea bass, sauce Hollandaise.
Roast mutton.
Cream spinach, with egg.
Jerusalem artichokes.
Teal duck, currant jelly.
Lettuce salad.
Jelly à la Russe.

October 4

He is a fool who leaves a certainty for
an uncertainty. Hesiod.

Strained gumbo soup.
Spanish mackerel, mustard sauce.
Veal cutlets, with green peas.
Hothouse sea-kale.
Fried egg-plant.
Roast plover.
Celery salad.
Bavaroise of coffee.

October 5

To be prepared for war is one of the most effectual means for preserving peace.

George Washington.

Consommé soup.

Boiled cod, sauce Hollandaise.

Boiled potatoes.

Curry of lamb.

Brussels sprouts.

Roast capon, sweet pickled peaches.

Lettuce salad.

Rice pudding.

October 6

There is always more in the world than men could see, walk they ever so slowly; they will see it no better for going fast.

Beef soup.

Fried halibut, white sauce.

Croquettes of chicken, with green peas.

Tenderloin steak, brown oyster-sauce.

Macaroni à l'Italienne.

Lettuce and tomato mayonnaise.

Sago and apple pudding.

October 7

Health is the best thing, beauty the next,
strength the third, and riches the fourth.

Plato.

Cream of tomato soup.
Fried smelts, sauce tartar.
Roast beef, with sweet potatoes, roasted.
Brussels sprouts.
Roast blackbirds on toast.
Escarole and celery salad.
Suédoise of pears.

October 8

Mrs. Skolfield was so icy in her manner,
that a poet, who once ventured her way,
caught a cold in his head which lasted a
week.

Saltus.

Consommé soup.
Sheep's-head, sauce Hollandaise.
Mutton chops.
Cauliflower, sauce Hollandaise.
Red-head duck, jelly.
Fried hominy.
Lettuce and chicory salad.
Apple pie, with cheese.

October 9

Firmness, fidelity, and integrity are true
philosophy. Plato.

Croûte-au-pot soup.
Oysters à la poulette.
Beef stew.
Broiled tomatoes, Brussels sprouts.
Widgeon duck, currant jelly.
Celery salad.
Charlotte glacé.

October 10

When we are alone we have our
thoughts to watch, in family our tempers,
and in company our tongues.

Venison soup.
Eels à la poulette.
Lamb chops, with spinach.
Fried chicken à la Maryland.
Lettuce and chicory salad.
Cheese soufflé.

October 11

He that is ashamed to be seen in a mean condition would be proud in a splendid one. Seneca.

Bisque of oyster soup.
Stuffed lobster.
Beefsteak, with onions.
Hashed potatoes, with cream, baked.
Roast stall-fed pigeons.
Lettuce salad.
Apple dumplings, butter sauce.

October 12

A great, a good, and a right mind is a kind of divinity lodged in flesh.

Seneca.

Rice soup.
Codfish steaks, white sauce.
Sweetbreads, with peas.
Macaroni au gratin.
Sweet potatoes, caramel.
Roast Guinea hen.
Lettuce and tomato salad.
Meringue glacé, floating island.

October 13

Education is an ornament in prosperity
and a refuge in adversity. Aristotle.

Consommé, with spaghetti, soup.
Flukes, white sauce.
Turkey, chestnut stuffing and sauce.
Baked Hubbard squash, stewed celery.
Mallard duck.
Lettuce and tomato salad.
Cheese croquettes.
Vanilla ice-cream.

October 14

For cementing friendships, resemblance
of manners is the strongest tie. Pliny.

Julienne soup.
Oysters à la poulette.
Roast leg of mutton.
Yellow turnips.
Stewed celery.
Roast grouse, currant jelly.
Celery salad.
Caramel custard.

October 15

That which seems obstinacy in some people may appear constancy in others.

Cicero.

Cream of cauliflower soup.
Boiled blackfish, white sauce.
Purée of potatoes.
Mutton stew.
Green peas.
Roast plover.
Mayonnaise of cabbage.
Apple soufflé.

October 16

What we ought not to do we should not even think of doing.

Epictetus.

Fish chowder.
Cauliflower au gratin.
Veal cutlets.
Potato croquettes, broiled tomatoes.
Roast quail on toast.
Celery salad.
Blanc mange, peach preserves.

October 17

Gratified vanity is probably the most perfect form of human enjoyment—I will not say the highest. Julien Gordon.

Purée of chicken soup.
Salmon steaks, sauce Genevoise.
Vol-au-vent of sweetbreads.
Cauliflower, sauce Hollandaise.
Chateaubriand steak, fried potatoes.
Vegetable salad.
Baked apples, with cream.

October 18

'T is loving and serving, the highest and best ;
'T is onward ! unswerving, and that is true rest. Goethe.

Oyster soup.
Fried scallops, cream sauce.
Cream potatoes.
Lamb chops.
Stuffed tomatoes.
Macaroni au gratin.
Stall-fed pigeons.
Lettuce and tomato salad.
Vanilla ice-cream.

October 19

When a love-letter is so well written that it affords pleasure to any third person who might read it, it emanates from the head and not the heart. Balzac.

Beef soup.
Fried weakfish, tomato sauce.
Potato croquettes.
Porterhouse steak.
Baked sweet potatoes.
String beans.
Roast partridge, bread sauce.
Lettuce salad.
Coddled apples.

October 20

If you can separate yourself and your misdemeanors you are welcome to the house. Shakespeare.

Scotch broth.
Halibut steaks, white sauce.
Lamb chops.
Peas, stewed tomatoes.
Macaroni au gratin.
Broiled woodcock.
Celery mayonnaise.
Charlotte Russe.

October 21

Nothing will content him who is not
contented with a little. Epicurus.

Purée of artichoke soup.
Haddock, baked with cream.
Boiled turkey, celery sauce.
Green peas.
Venison steak, currant jelly.
Celery salad.
Cheese croquettes.
Vanilla ice-cream.

October 22

A contented life is the surest path to
glory and lasting happiness. Diogenes.

Vegetable soup.
Boiled sea bass, oyster sauce.
Beef tongue, with spinach.
Mashed yellow turnips.
Roast Philadelphia capon.
Vegetable salad.
Omelet soufflé.

October 23

A dearest friend is he in whom the gods
join the mildest manners and the bravest
mind. Homer.

Clear soup.
Mackerel, mustard sauce.
Shoulder of lamb.
Green peas.
Jerusalem artichokes.
Teal duck, jelly.
Celery salad.
Baked Indian pudding.

October 24

The chief want in life is some one to
make us do what we can. Emerson.

Purée of chicken soup.
Brook pickerel, boiled, melted-butter sauce.
Boiled potatoes.
Beefsteak, with mushrooms.
Stuffed tomatoes.
Summer ducks.
Fried hominy.
Lettuce salad.
Orange-flower custard.

October 25

A friend who is both intelligent and well affected is the most valuable of all possessions.

Herodotus.

Cream of celery soup.
Boiled codfish, egg sauce.
Fried veal cutlets, browned sauce.
Stewed oyster-plant.
Macaroni à l'Italienne.
Prairie hens.
Lettuce salad.
Fig pudding.

October 26

Manners are often too much neglected; life is too short to get over a bad manner; besides, manners are the shadows of virtue.

Sydney Smith.

Clear soup.
Sea bass, butter sauce.
Terrapin à la Maryland.
Roast sirloin of beef.
Cream horseradish sauce.
Brussels sprouts.
Lettuce and egg salad.
Bisque glacé.

October 27

Cherish them that love you, that if ye
love ye may be loved again. Moschus.

Vegetable soup.
Fried oysters.
Cold-slaw.
Croquettes of beef.
Macaroni à l'Italienne.
Haunch of venison.
Celery salad.
Charlotte Russe.

October 28

Be careful to leave your sons well in-
structed rather than rich. Epictetus.

Consommé soup.
Boiled red snapper.
Potatoes Hollandaise.
Haricot of mutton.
Baked tomatoes.
Macaroni au gratin.
Green goose, apple sauce.
Lettuce salad.
Ginger ice-cream.

October 29

God is ever drawing like towards like,
and making them acquainted. Plato.

Consommé soup.
John Dorlon fish.
Broiled chicken, fried bacon.
Jerusalem artichokes.
Cauliflower, white sauce.
Roast grouse.
Lettuce salad.
Vanilla soufflé.

October 30

Dost thou think because thou art virtuous
there shall be no more cakes and ale?
Shakespeare.

Chicken soup.
Salmon steaks, sauce tartar.
Chicken croquettes.
Green peas.
Stewed celery.
Roast pheasant.
Lettuce salad.
Apple pie, with cheese.

October 31

ALL HALLOW E'EN.

Some merry, friendly, countra folks
Together did convene
To burn their nits, an' pou their stocks,
An' haud their Halloween—
Fu' blythe that night.

Burns.

Bisque of oyster soup.
Boiled bass, white sauce.
Lamb chops, with peas.
Macaroni au gratin.
Beefsteak.
Lettuce and tomato salad.
Cheese soufflé.
Apple and tapioca pudding.

November 1

If you have dined with contentment, you
have dined as well as the Lord-Mayor of
London.

White soup.
Blackfish, sauce Hollandaise.
Pork and beans, Boston style.
Thin slices of brown-bread, buttered.
Cauliflower, sauce Hollandaise.
Teal duck, currant jelly.
Celery salad.
Apple Charlotte.

November 2

Choose always the way that seems best, however rough it may be. Custom will make it easy and agreeable.

Pythagoras.

Oyster soup.
Filet of sole.
Boiled mutton, caper sauce.
Spinach, with egg.
Cauliflower au gratin.
Roast grouse, bread sauce.
Lettuce salad.
Vanilla ice-cream.

November 3

Admissions are dangerous; it is always better policy to leave people in doubt.

Mutton broth.
Boiled striped bass, egg sauce.
Mutton stew.
Yellow turnips.
Tomatoes.
Macaroni au gratin.
Red-head duck, currant jelly.
Fried hominy, celery salad.
Tapioca, with apple.

November 4

In a game of cards a good deal depends on a good play, and a good play on a good deal.

Vegetable soup.
Oysters à la poulette.
Turkey, with ham.
Stewed oyster-plant.
Macaroni à l'Italienne.
Broiled snipe.
Lettuce salad.
Vanilla soufflé.

November 5

It is exceedingly bad husbandry to harrow up the feelings of your wife.

Prentice.

Green-turtle soup.
Boiled cod, oyster sauce.
Turkey croquettes.
French peas.
Beefsteak, mushroom sauce.
Cream potatoes.
Jerusalem artichokes.
Celery salad.
Cottage pudding.

November 6

Teach men that while duty is to be regarded, so also are cheerfulness, mirthfulness, and hopefulness. Beecher.

Purée of game soup.
Boiled sole, oyster sauce.
Stewed rabbits à la terrapin.
Purée of potatoes.
Saddle of mutton, jelly.
Green peas.
Stewed celery.
Foie gras.
Lettuce salad.
Tapioca, with apple.

November 7

That you may be loved, be worthy to be loved. Ovid.

Purée of chicory soup.
Sea bass, egg sauce.
Curry of chicken.
Macaroni au gratin.
Venison steak, currant jelly.
Lettuce salad.
Fruit omelet.

November 8

There are inscriptions on our hearts
which can never be seen except at dead
low tide. Bulwer.

Cream of cauliflower soup.
Boiled kingfish.
Cucumber salad.
Roast beef, horseradish sauce.
Sweet potato caramel, Jerusalem artichokes.
Cauliflower, sauce Hollandaise.
Reed birds.
Celery and lettuce salad.
Bread pudding, cream sauce.

November 9

Be assured that endurance is nobler than
strength, and patience than beauty.
John Ruskin.

Chicken soup.
Halibut steak, sauce mousseline.
Timbales of chicken à la reine.
Green peas.
Canned asparagus, sauce Hollandaise.
Mallard duck, currant jelly.
Lettuce salad.
Omelette soufflé.

November 10

Happiness is the pursuit of something you want, and you feel you are making progress towards getting it. Life.

Scotch broth soup.
Fried cod steaks, white sauce.
Sweetbreads à la poulette.
Green peas.
Roast leg of mutton, jelly.
Stewed oyster-plant.
Lettuce and tomato mayonnaise.
Italian cream.

November 11

Love lessens a woman's delicacy and increases a man's. Balzac.

Potato soup.
Blackfish, egg sauce.
Irish stew.
Purée of potatoes.
Wild goose, apple sauce.
Stewed celery.
Lettuce salad, with cream cheese.
Pumpkin pie.

November 12

Pride helps us, and pride is not a bad thing when it only urges us to hide our own hurts and not to hurt others.

Beecher.

Strained gumbo soup.
Fried halibut steaks.
Lamb chops, green peas.
Macaroni au gratin.
Red-head duck, currant jelly.
Fried hominy.
Celery salad.
Coddled apples.

November 13

Finish every day and have done with it, for manners and for wise living it is a vice to remember.

Beecher.

Vegetable soup.
Fried oysters.
Cold-slaw.
Roast beef, sweet pickled peaches.
Stewed tomatoes.
Brussels sprouts.
Grouse, bread sauce.
Lettuce salad.
Cottage pudding, wine sauce.

November 14

Those whom we cannot make friends of
avoid making enemies. Epicurus.

Oyster soup.
Broiled Spanish mackerel, mustard sauce.
Potatoes, hashed with cream.
Stewed terrapin, in cream.
Philadelphia capon, with fried bacon.
Lettuce and chicory salad.
Royal diplomatic pudding.

November 15

In idle wishes fools supinely stay ;
Be there a will, and wisdom finds a way.
Crabbe.

Cream tomato soup.
Kingfish, boiled.
Sweetbreads, in cream.
Roast spare-rib, with stuffing.
Apple sauce.
Macaroni au gratin.
French artichokes, mayonnaise sauce.
Grape fruit, with white wine and sugar.

November 16

One man may steal a horse, and another must not look over the hedge.

Clear soup.
Boiled halibut, sauce Hollandaise.
Roast beef.
Cream spinach.
Baked Hubbard squash.
Cold spare-rib.
Lettuce and chicory salad.
Cheese croquettes.
Leg of mutton pudding.

November 17

In the lives of most of us there are hours of such distress that, in search of a palliative, we strive as best we may to cheat ourselves into thinking that the distress is but a phase of our own individual imagination.

Vegetable soup.
Boiled red snapper, butter sauce.
Beef croquettes.
Stewed tomatoes.
Macaroni au gratin.
Broiled chicken.
Celery mayonnaise.
Italian cream.

November 18

The man that can put his hand on his heart and swear he never wrote a foolish love-letter is to be pitied. There is something radically wrong in his make-up, and he will probably die of blood-poisoning caused by the milk of human kindness turned sour. Tribune.

Chicken, with rice, soup.
Striped bass, white sauce.
Cucumber salad.
Cauliflower au gratin.
Boiled chicken, with oyster sauce.
Stewed celery.
Purée of potatoes.
Cheese croquettes.
Peach tart.

November 19

Vigor is contagious, and whatever makes us think or feel strongly adds to our power and enlarges our field of action.

Amber soup.
Broiled lobster.
Saddle of venison, currant jelly.
Brussels sprouts.
Macaroni au gratin.
Quail on toast.
Lettuce salad.
Suet pudding, cream sauce.

November 20

The unwritten only still belongs to thee ;
Take heed, and ponder well what that shall
be.

Vegetable soup.
Boiled cod, oyster sauce.
Stewed venison, with jelly.
Cream spinach, with egg.
Philadelphia capon.
Lettuce salad.
Cheese croquettes.
Apple tart.

November 21

I have found by experience that there is
nothing better for a man than an easy tem-
per and complacency. Terence.

Clear soup.
Boiled sea bass, sauce Hollandaise.
Calf's head, brain sauce.
Green peas.
Roast turkey.
Stuffed tomatoes.
Lima beans.
Cauliflower cold, sauce mayonnaise.
Ice-cream, angel cake.

November 22

Men who change their minds can justify their apparent inconsistencies now by the authority of a German histologist, who figures out that the human brain contains three hundred million nerve-cells, five million of which die and are succeeded by new ones every day. In sixty days, at this rate, one gets an entirely new brain.

Clear soup.
Fillet of sole, white sauce.
Cromésquis of veal.
Cauliflower au gratin.
Red-head duck, jelly.
Fried hominy, celery salad.
Cheese soufflé.
Tapioca pudding.

November 23

“O father, the pig, the pig! Do come and taste how nice the burnt pig eats.”

Charles Lamb.

Cream of tomato soup.
Boiled mullet, melted-butter sauce.
Roast (young) pig.
Apple sauce.
Potato croquettes, peas.
Baked macaroni.
Roast grouse.
Lettuce salad.
Cheese croquettes.
Orange jelly.

November 24

THANKSGIVING DAY.

Our rural ancestors, with little blest,
Patient of labor when the end was rest,
Indulg'd the day that hous'd their annual
grain,

With feasts and offerings and a thankful
strain. Pope.

Oysters.

Thin slices of brown-bread and butter.

Clear green-turtle soup.

Celery, radishes, olives.

Timbales of bass.

Hollandaise sauce, cucumber salad.

Mushrooms on toast.

Roast turkey, chestnut stuffing and chestnut
sauce, cranberry jelly.

Potato croquettes, peas.

Grape-fruit, with sugar.

Canvas-back duck.

Fried hominy, currant jelly.

Celery salad.

Strawberry mousse.

Fruit, coffee.

November 25

Women don't like widows. A widow is an intruder and an interloper, and has no business to exist. A widow seems out of the pale of womanhood ; no matter whether she is young or old, pretty or ugly, rich or poor, she is objected to by women, and abominable after their kind.

Chicken soup.
Black bass, white sauce.
Duckling, apple sauce.
Stewed celery.
French peas.
Lobster salad.
Apple pie, cheese.

November 26

So live with your inferior as you wish a superior to live with you. Seneca.

Strained gumbo soup.
Baked bluefish.
Beefsteak, horseradish sauce.
Sweet potatoes, caramel.
Stewed oyster-plant.
Spinach, with egg.
Foie gras.
Lettuce salad.
Fig pudding, cream sauce.

November 27

Let prayer be the key of the morning
and the bolt of the evening.

Matthew Henry.

Oysters.

Clear soup.

Kingfish, sauce Hollandaise.

Roast wild turkey, chestnut stuffing.

Green peas.

Lettuce and tomato mayonnaise.

Pumpkin pie, vanilla ice-cream.

November 28

If you wish to be well spoken of, speak
well of others.

Epictetus.

Oyster soup.

Broiled smelts.

Tomatoes, mayonnaise sauce.

Turkey croquettes.

Green peas.

Stewed tomatoes.

Spinach on toast, with boiled eggs.

Red-head duck, jelly.

Fried hominy.

Lettuce salad.

Wine jelly, whipped cream.

November 29

If any man think it a small matter to
bridle his tongue, he is much mistaken.

- Vegetable soup.
 - Fried scallops, sauce piquante.
 - Wild goose, cranberry sauce.
 - Stewed oyster-plant.
 - Macaroni au gratin.
 - Baked sweetbreads, with mushrooms.
 - Green peas.
 - Lettuce salad.
 - Baked apple-dumplings.
-

November 30

Fortify yourselves with contentment, for
this is an impregnable fortress.

Epictetus.

- Mutton soup.
- Boiled halibut, white sauce.
- Roast beef.
- Potato croquettes, baked beets.
- Stewed celery.
- Cauliflower, white sauce.
- Teal duck.
- Celery salad.
- Ice-cream.

December 1

He gives doubly who gives quickly, and
a hundredfold who gives quickly what one
wishes and likes. Goethe.

Consommé soup.
Frost fish, Shrewsbury style.
Boiled mutton, caper sauce.
Jerusalem artichokes.
Green peas.
Roast partridge.
Lettuce salad.
Baked apple-dumpling, cream sauce.

December 2

The desire of power in excess caused the
angels to fall; the desire of knowledge in
excess caused man to fall; but in charity
there is no excess, neither can angel or
man come in danger by it. Bacon.

Bisque of partridge soup.
White fish.
Saddle of venison, jelly.
Baked Hubbard squash, potato croquettes.
Roast chicken.
Celery salad.
Cheese croquettes
Rice pudding.

December 3

What a comfort a dull but kindly person is at times. A ground-glass shade over a gas lamp does not bring more solace to our dazzled eyes than such a one to our mind.

Holmes.

Vermicelli soup.
Boiled salmon, sauce Hollandaise.
Timbales of mutton.
String beans.
Roast chicken.
Stewed celery.
Lettuce salad.
Pudding à la reine.

December 4

Nothing so hard but search will find it out.

Herrick.

Clear soup.
Boiled cod, white sauce.
Chicken croquettes.
Oyster-plant, with cream.
Macaroni au gratin.
Venison steak, with jelly.
Lettuce, with grape-fruit, mayonnaise.
Fig pudding.

December 5

All rising to a great place is by a winding stair. Bacon.

Oyster soup.
Kingfish.
Calf's head à la poulette.
String beans.
Roast grouse, bread sauce.
Celery salad.
Italian cream, with quinces.

December 6

The good things which belong to prosperity are to be wished for, but the good things that belong to adversity are to be admired. Seneca.

Mutton broth.
Halibut steaks, sauce Hollandaise.
Venison steak, brown gravy sauce.
Potato croquettes.
Cauliflower, cream sauce.
Mallard duck.
Lettuce salad.
Sea-moss blanc mange, wine jelly.

December 7

The mind, the tyrant of itself, supplies food to every grief: now fears to lose a present good; now anticipates some evil that may never come. Metasis.

Consommé soup.
Roast turkey, cranberry sauce.
Stewed oyster-plant.
Spanish onions.
Cardon on toast, butter sauce.
Partridge, lettuce salad.
Apple and sago pudding, with cream sauce.

December 8

Be calm in arguing, for fierceness makes error a fault, and truth discourtesy. Hurlburt.

Purée of tomatoes.
Broiled oysters, cold-slaw.
Turkey croquettes.
Green peas.
Cauliflower au gratin.
Buffalo steaks, horseradish sauce.
Lettuce salad.
Bread pudding.

December 9

It is a part of a good man to do great and noble deeds, though he risks everything. Plutarch.

Cream of asparagus.

Whitefish.

Fillet of beef, with peas.

Macaroni au gratin.

Red-head ducks.

Fried hominy.

Lettuce and celery salad.

Mince pie, with brandied figs.

December 10

Why are people so unwilling to buy venison or other game out of season? Can't they season it? Prentice.

Strained gumbo soup.

Mackerel, mustard sauce.

Venison steaks, port-wine sauce.

Stewed celery.

Orange water-ice.

Roast chicken.

Lettuce salad.

Soufflé à la vanille.

December 11

No man can be brave who considers pain to be the greatest evil of life.

Cicero.

Consommé soup.
Salmon steak, mayonnaise sauce.
Roast beef.
Stewed cardon.
Macaroni à l'Italienne.
Foie gras.
Lettuce salad.
Charlotte Russe.

December 12

It is impossible for any one to be cheated out of an honorable career unless he cheats himself.

Carnegie.

Cream of tomato soup.
Oysters en brochette.
Beef olives.
Green peas.
Cauliflower au gratin.
Fried chicken.
Celery salad.
Cottage pudding, wine sauce.

December 13

If you would not have affliction visit you
twice, listen at once to what it teaches.

Burgh.

Oysters.
Clear consommé.
Broiled bass.
Chicken, sauce suprême.
Fillet of beef, mushrooms.
Potato croquettes, peas.
Duck, with samp.
Currant jelly.
Cheese-cakes.
Snow cream.

December 14

"I am sorry that I spelt the word;
I hate to go above you,
Because," the brown eyes lower fell,
"Because, you see, I love you."

Whittier.

Oysters on half shell.
Cream of potato soup.
Cod steaks, white sauce.
Venison steak, browned-flour gravy.
Stewed celery, fried potatoes.
Mayonnaise of lettuce and grape-fruit.
Wine jelly, whipped cream.

December 15

He lives to learn in life's hard school,
How few who pass above him
Lament their triumph and his loss
Like her—because they love him.

Whittier.

Green-turtle soup.
Frogs' legs à la poulette.
Roast turkey.
Beets.
Stewed celery.
Red-head duck.
Fried hominy.
Lettuce salad.
Blanc mange, stewed peaches.

December 16

Opinion is usually founded on a feather
and two straws.

Consommé soup.
Bass, sauce Hollandaise.
Beef croquettes.
Tomatoes.
Carrots in cream.
Macaroni au gratin.
Roast grouse, bread sauce.
Lettuce salad.
Cheese soufflé.
Rice pudding.

December 17

The pleasure of love is loving; we are happier in the passion we feel than in that we excite.

Beef broth, English style.
Codfish steaks, white sauce.
Turkey croquettes.
Mutton cutlets, tomato sauce.
Hashed potatoes, with cream, baked.
Lettuce, with grape-fruit, mayonnaise.
Bread pudding.

December 18

The consciousness of duty performed gives us music at midnight.

George Herbert.

Purée of potato soup.
Fillet of sole.
Chicken cutlets.
Stewed celery.
Fillet of beef.
Chicory salad.
Wine jelly, with quinces.

December 19

Be not sorry that men do not know you,
but be sorry that you are ignorant of men.

Confucius.

Oyster soup.
Codfish steaks.
Cold-slaw.
Calf's head à la poulette.
Rice croquettes.
Grouse.
Celery mayonnaise.
Custard in cups.

December 20

Let no man presume to give advice to
others, that has not first given good counsel
to himself.

Chicken soup.
Stuffed crabs.
Boiled chicken.
Cauliflower, white sauce.
Mutton chops, chicory salad.
Apple Charlotte.

December 21

Why give a thought to that which has been
done ?

No triumph can come without the past be
won. Collier.

Consommé soup.
Baked flounder.
Roast beef, horseradish sauce.
Roast sweet potatoes.
Macaroni au gratin.
Foie gras.
Lettuce salad.
Ice-cream, lady cake.

December 22

Too much idleness, I have observed, fills
up a man's time much more completely,
and leaves him less his own master, than
any sort of employment. Burke.

Vegetable soup.
Boiled cod.
Loin of veal.
Green peas.
Baked Hubbard squash.
Roast Guinea fowl.
Celery salad.
Omelette soufflé.

December 23

Knowledge is indeed that which, next to virtue, truly and essentially raises one man above another. It gives ease to solitude, and gracefulness to retirement.

Addison.

Soup à la reine.
Bass, sauce Hollandaise.
Beef croquettes.
Boiled celery.
Macaroni au gratin.
Broiled quail on toast.
Lettuce and celery mayonnaise.
Spanish cream.

December 24

Holidays that once were greeted
With the chime and merry call,
To the hearts with memories haunted,
Are the saddest days of all.

Eleanor Sherbourne.

Okra soup.
Oysters à la poulette.
Roast mutton, currant jelly.
Potato croquettes, green peas.
Cauliflower au gratin.
Teal duck.
Celery salad.
Cerealine fritters.

December 25

Rise, happy morn ; rise, holy morn,
Draw forth the cheerful day from night,
O Father, touch the East and light
The light that shone when hope was born.

Oysters.
Soup
Clear green turtle.
Side dishes
Celery, radishes, olives.
Fish
Chicken halibut—egg sauce.
Hollandaise potatoes.
Remove
Loin of beef, Yorkshire pudding.
Spinach à l'Anglaise.
Entrées
Turkey, stuffed with chestnuts.
Cauliflower—white sauce.
Terrapin, Baltimore style (brown).
Sherbet.
Roast
Saddle of venison—currant jelly.
Partridge—bread sauce.
Lettuce salad.
Sweets
Plum pudding, St. George.
Apple pie, with sweet cream.
Vanilla ice-cream.
Fruits. Cheese. Cakes.
Coffee.*

* Mr. Charles Delmonico's menu for a Christmas dinner of twelve covers. By permission from *N. Y. Herald*.

December 26

Best men are moulded out of faults.

Shakespeare.

Clear soup.
Terrapin à la Maryland.
Turkey croquettes.
Baked sweet potatoes.
Macaroni au gratin.
Foie gras.
Lettuce and tomato salad.
Mince pie.
Small brandied figs.

December 27

Irresolution on the schemes of life which offer themselves to our choice, and inconstancy in pursuing them, are the greatest and most universal causes of all our disquiet and unhappiness.

Marrow-ball soup.
Broiled smelts, with small tomatoes,
mayonnaise dressing.
Chicken croquettes.
French peas.
French asparagus, sauce Hollandaise.
Duckling, currant jelly.
Celery salad.
Orange jelly, cake.

December 28

He that hath no cross deserves no crown.

Quarles.

Oysters.

Clear soup.

Farcie of olives.

Quail, breaded.

Roast beef, horseradish sauce.

Potato croquettes.

Terrapin à la Washington.

Custard au rhum.

Canvas-back duck.

Vegetable salad.

Melon cream.

December 29

Time is like a fashionable host that slightly
shakes the parting guest by the hand.

Chicken soup.

Boiled halibut, sauce Hollandaise.

Saddle of mutton, jelly.

Brussels sprouts, potato balls.

Macaroni au gratin.

Roast partridge.

Lettuce and celery salad.

Cheese croquettes.

Apple Charlotte.

December 30

The gentleness of all the gods go with
thee. Shakespeare.

Oysters on half shell.
Chicken soup à la reine.
Fillet of sole.
Cucumber salad.
Roast beef.
Green peas.
Baked Hubbard squash.
Mallard duck, jelly.
Fried hominy.
Mayonnaise of lettuce and grape-fruit.
Vanilla ice-cream.



December 31

The end crowns all. Shakespeare.

Oysters.

Consommé royal.

Fillet of bass, cucumber salad.

Rissole of sweetbreads.

Asparagus, butter sauce.

Fillet of beef, with mushrooms.

Potato croquettes, string beans.

Terrapin, with thin slices of brown-bread and
butter.

Roman punch.

Canvas-back ducks, fried samp.

Currant jelly.

Celery salad.

Cheese-cakes.

Ice-cream and cake.





JUN 4 - 1931

