THE Blue and Gold COOK BOOK

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WE are gratified to be able to present to our friends and patrons the "Blue and Gold Cook Book" because we believe that it will meet with the appreciation we hope for and can assure you that an extraordinary amount of time and care has been expended in collecting and editing this volume of recipes. We have found in our experience that almost every cook book which has heretofore been published has given too much space to ordinary recipes, within the ken of every experienced housewife.

Our assumption is that the lady who uses a cook book knows the ordinary rudiments of the Art of Cookery—that in turning to the pages of a cook book she does so in the anticipation of finding therein something new—something that will appeal through its very novelty.

With that end in view we have delved deeply into the question and hope that our labors have not been in vain—and that the recipients of this book can truly say they have found therein something new—something worth while.

The mistress of the home who is suddenly confronted with a houseful of company for either luncheon, dinner or supper, may turn to the menus which are provided and feel assured that any one of them is perfect in its way and will earn for the hostess the appreciation of her guests.

You will find simple recipes—and elaborate ones—chafing dish specialties—canapes and salads—all essential factors that make for the successful meal—and the height of accomplishment is atained when you augment these preparations with the zest contained in every bottle of Blue and Gold Lager.

Very truly yours,

OAKLAND BREWING AND MALTING CO.

WOMEN INTERESTED

in the success of the dinner will not fail to provide the most appetizing and palatable beverage. This is conceded by particular people.

Blue and Gold Lager

Prejudice for Eastern products has been almost universally abolished wherever consistent test of the famous local beer has been made.

HOME PRODUCTS ARE UNEQUALED

This beer is a pleasing wholesome beverage, devoid of any injurious effect and a credit to the best menus.

$1.25 PER CASE

12 large or 24 small bottles — delivered.

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Luncheons

Celery Olives
Canape Careme
Cream of Asparagus Soup
Fried Frogs Legs
Souffle Potatoes
Tomatoes en Surprise
Peach Souffle Roxane Coffee

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Celery Almonds Olives
Pate a la Bernhardt
Clam Bouillon with Whipped Cream
Paprika Veal Schnitzel, French Peas
New Potatoes in Cream
Cabbage Salad a la Calais
Sponge Torte en Surprise
Coffee

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Celery Olives
Pimento Canape
Escalloped Oysters
Eggs a la Mornay
Chestnut Salad
French Pancakes Coffee

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Celery Olives Radishes
Canape Demidoff
Clam Broth
Shade Roe, Cucumber salad
Braised Calves' Liver
French Fried Potatoes
Filled Tomatoes
Danish Rice Pudding
Coffee

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Ripe Olives Celery
Crabmeat Cocktail
Consomme
Little Pigs in Blankets
Beefsteak Sandwiches with Marrow
O'Brien Potatoes
Cantaloupe a la Lillian Russell
Coffee

Celery Radishes Olives
Lobster Cocktail
Chicken Bouillon with Dumplings
French Lamp Chops, Green Peas
Potato Puffs
Prune and Nut Salad
Macaroon Souffle Coffee

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Celery Olives Radishes
Canape a L'Indienne
Chicken Gumbo Creole
Fresh Mackerel Saute in Butter
Chicken a la King
Hickory Nut Salad
Steamed Caramel Pudding
Coffee

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Celery Olives
Canape Belmont
Oysters au Gratin
Ham a la Touraine
Orange and Nut Salad, Astor Style
Omelette Celestine
Cheese Balls Coffee

* * *

Celery Olives Radishes
Anchovy Butter on Toast
Cream of Tomato in Cup
Salmon Trout a La Celine
Broiled Spring Chicken
French Fried Potatoes
Corn a la King
S. S. Country Club Salad
Chocolate Parfait
Cream Cheese with Bar le Duc
Coffee

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Ripe Olives, Salted Nuts, Celery
Canape a la Russe
Clear Green Turtle Soup in Cup
Lobster and Shrimp, Saute Royale
Waldorf Salad
Macaroon Pudding Coffee

Dinners

Olives Celery Radishes
Blue Points on Half Shell
Onion Soup a la Savarin
Fillet de Sole Cucumbers
Crown of Lamb
Fresh Vegetables Potato Balls
Breast of Chicken a la Sam Ward
Asparagus Vinaigrette
Peach Melba Ice Cream
Roquefort au Port
Coffee

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Olives Celery Radishes
Lobster and Crabmeat Cocktail
Chicken Bouillon
Planked Whitefish, French String Beans
Steak a la Mansfield
Roasted Potatoes
Breast of Prairie Chicken
Asparagus Salad Baked Alaska
Roquefort Cheese
Coffee

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Olives Celery Radishes
Little Neck Clams
Chicken Gumbo Creole
Fillet of Salmon, Parisian Style
Crown of Roasted Lamb, French Peas
Duchesse Potatoes
Roast Duck, Currant Jelly
Artichoke Vinaigrette
Pear Nordica
Camembert Cheese Coffee

Salted Almonds, Olives, Celery
Anchovy Butter on Toast
Chicken Bouillon
Salmon Trout a la Celine
Fillet of Beef, Broiled Mushrooms
Potato Souffle
Squab en Casserole
Cherry Salad Chestnut Flake
Gorgonzola Cheese
Coffee

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Olives Celery Radishes
Canape a la Russe
Clear Green Turtle Soup
Lobster and Shrimp, Saute Royale
Ham in Burgundy
French Fried Potatoes
Breast of Partridge
Cumberland Sauce
Grape Fruit Salad, Cafe Parfait
Port de Salut
Coffee

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Olives Celery Radishes
Bisque of Lobster
Baked Sole Cucumber Salad
Larded Sweetbreads, Saute
Baked Cauliflower
Philadelphia Squab, Crabapple Jelly
French Endive Salad
Maple Mousse Coffee

Suppers

Beef Steak Sandwiches with Marrow
Celery Rolls Olives
Sweetbread Salad
Camembert Cheese
Blue and Gold Lager

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Ham, Southern Style
Wine Olives Rolls Nuts
Shad Roe and Cucumber Salad
Cheese Balls
Blue and Gold Lager

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Sliced Smoked Goosebreast
(Rye Bread)
Imported Sardines and Crackers
Curried Eggs
Neufchatel Cheese
Blue and Gold Lager

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Oysters au Gratin
Celery Parker House Rolls
Chicken Sandwiches
Blue and Gold Lager

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Danish Sandwiches
Welsh Rarebit
Olives Dill Pickles
French Rolls
Blue and Gold Lager

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Lobster a la Thackeray
Celery Radishes
Lettuce Salad
Swiss Cheese
Blue and Gold Lager

Celery Radishes
Crab Meat a la Richmond
Beef Steak Sandwiches with Marrow
Roquefort Cheese
Blue and Gold Lager

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Celery Olives
Sweetbread Cocktail
Herring Salad
Cream Cheese with Bar le Duc
Blue and Gold Lager

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Cold Lobster Mayonnaise Sauce
Raw Beefsteak, a la Tartar
Stuffed Eggs with Caviar
Blue and Gold Lager

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Chicken Salad Wafers
Cottage Cheese
Dill Pickles Salted Almonds
Blue and Gold Lager

* * *

Stuffed Peppers Rye Bread
Camembert Cheese
Wafers Assorted Pickles
Blue and Gold Lager

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Celery Ripe Olives
Spaghetti, Eggs and Cheese
Club Sandwiches
Blue and Gold Lager

Cooking

Cooking is the art of preparing food by the aid of heat, for the nourishment of the human body. The principal ways of cooking are boiling, broiling, stewing, roasting, baking, frying, sauteing, braising, fricasseing and steaming.

BOILING: Cooking in boiling water. Boiling point, 212 F.

BROILING: Cooking over a glowing fire.

STEAMING: Cooking over boiling water.

STEWING: Cooking for a long time in water below the boiling point. Simmering point, 185 F.

ROASTING: Cooking before a glowing fire.

BAKING: Cooking in an oven.

FRYING: Cooking in hot deep fat, deep enough to cover article to be cooked.

SAUTEING: Cooking in a small quantity of fat.

BRAISING: A combination of stewing and baking.

FRICASSEING: A combination of frying and stewing.

HOUSEHOLD RULES—HOW TO MEASURE.

All measurements should be made LEVEL.

Accurate measurement is essential to insure good cooking.

A half-pint cup is the standard. They can be had with fourths and thirds indicated.

A cupful is a cup filled LEVEL with the top. To measure a cupful, fill lightly with a spoon, taking care not to shake the cup; then level with the knife.

A spoonful is a spoon filled LEVEL with the top. First sift the material into the bowl, dip in the spoon, lift it slightly heaping, and level it by sliding the side of a knife across the top of the spoon. Do not level by pressing it.

Half a spoonful is obtained by dividing through the middle lengthwise.

A speck of anything is what will lie within a space ¼ inch square.

WHAT COOKS SHOULD KNOW.

Allow four eggs to each quart of milk in making cup custards.

Allow from four to six eggs to each quart of milk in making a custard to be turned from the mold.

Rice will absorb three times its measure of water and a large quantity of milk or stock.

One ounce of butter equals two level tablespoons.

One ounce of flour equals four tablespoons.

One ounce of butter and one-half ounce of flour are used to thicken one cup of liquid in making a sauce.

Allow two level teaspoons of baking powder to each cup of flour when no eggs are used.

One cup of sugar will sweeten one quart of any mixture to be served chilled or frozen.

One teaspoonful of extract will flavor one quart of custard or pudding to be served unfrozen.

One teaspoonful of extract will flavor one quart of mixture to be frozen.

One level teaspoon of salt will season one quart of soup, sauce or vegetables.

The ordinary French dressing (three tablespoons oil, one and one-half tablespoons vinegar, one-fourth level teaspoon salt, one-eighth level teaspoon pepper, and one-quarter teaspoon of sugar) will marinate one pint of salad.

One teaspoon of water or milk should be allowed for each egg in making an omelet.

WEIGHTS AND MEASURES AT A GLANCE.

The Fountain of Good Cookery is Accuracy.

By level measurements are meant a spoon or cup filled full with dry material, then leveled off smooth, to the spoon's edge. Flour is sifted before being lifted into the cup or

spoon, then leveled, and butter is packed in solid. Use always a measuring cup divided into thirds and quarters.

2 cups lard make one pound.
2 cups butter make one pound.
4 cups pastry or bread flour make one pound.
3⅞ cups entire wheat flour make one pound.
4½ cups graham flour make one pound.
4½ cups rye flour make one pound.
4⅔ cups corn meal make one pound.
4¾ cups rolled oats make one pound.
2⅔ cups oatmeal make one pound.
4⅓ cups of coffee make one pound.
2 cups granulated sugar make one pound.
2⅔ cups powdered sugar make one pound.
3½ cups confectioner's sugar make one pound.
2⅔ cups brown sugar make one pound.
2 cups chopped meat make one pound.
1⅞ cups rice make one pound.
2 cups raisins (packed) make one pound.
2¼ cups currants make one pound.
2 cups stale bread crumbs make one pound.
9 large eggs make one pound.
2 tablespoons butter make one ounce.
4 tablespoons flour make one ounce.
6 tablespoons baking powder make half ounce.
3 teaspoons make one tablespoon.
16 tablespoons dry ingredient make one cup.

TABLE OF MEASUREMENTS—LEVEL.

Four saltspoons equal one teaspoon.
Three teaspoons equal one tablespoon.
Six tablespoons equal one-quarter cup.
Two gills equal one cup.
Two cups equal one pint.

Four cups flour equal one pound.
Two cups butter, solid, equal one pound.
Two cups sugar, granulated, equal one pound.
Three cups meal equal one pound.
Six tablespoons butter equal two ounces.
Six tablespoons sugar equal one ounce.
Two cups solid meat equal one pound.
One tablespoon, liquid, one-half ounce.

The addition of a beaten egg to the mashed potatoes used for potato cakes will be found well worth while.

COOKING TIME TABLE—BAKING MEATS.

Beef Sirloin—Rare, 8 minutes for each pound; well-done, 10 to 15 minutes for each pound.

Beef Ribs or Rump—10 to 15 minutes for each pound.

Beef Fillet—20 to 25 minutes.

Lamb—Well-done, 15 minutes for each pound.

Mutton—Rare, 10 to 12 minutes for each pound; well-done, 15 to 18 minutes for each pound.

Pork—Well-done, 25 to 30 minutes for each pound.

Veal—Well-done, 18 to 20 minutes for each pound.

Braised Meat—3½ to 4 hours.

Chickens—Weighing from 3 to 5 pounds, 1 to 1½ hours.

Turkeys—Weighing from 9 to 12 pounds, 3 to 3½ hours.

Fish—Of average thickness, weighing from 6 to 8 pounds, 1 hour.

BROILING.

Beefsteak—Cut 1½ inches thick, 5 to 8 minutes.

Beefsteak—1 inch thick, 3 to 5 minutes.

Mutton Chops—8 to 10 minutes.

Chickens—18 to 25 minutes.

Fish—Thin, 4 to 8 minutes.

Fish—Thick, 10 to 15 minutes.

Ham—7 to 10 minutes.

VEGETABLES.

Asparagus—15 to 18 minutes.
String Beans—1½ to 2 hours.
Shell Beans—1 to 2 hours.
Cauliflower—30 to 40 minutes.
Cabbage, New—30 to 45 minutes.
Carrots—50 to 60 minutes.
Onions—35 to 45 minutes.
Oyster Plant—40 to 60 minutes.
Peas—15 to 20 minutes.
Potatoes—Steamed, 30 to 45 minutes.
Turnips—35 to 50 minutes.
Parsnips—35 to 45 minutes.

CAKE AND PASTRY.

Sponge Cake—45 to 55 minutes.
Plain Cake—20 to 45 minutes.
Cookies—10 to 12 minutes.
Gingerbread—20 to 30 minutes.
Plum Pudding—2¼ to 3 hours.
Tapioca or Rice Pudding—1 hour.
Bread Pudding—65 minutes.
Pies with Two Crusts—30 to 40 minutes.
Graham Rolls—½ hour.
Wheat Rolls—10 to 18 minutes.
Bread—40 to 60 minutes.
Biscuit—10 to 18 minutes.

BOILING MEATS.

Veal—2 or 3 hours.
Beef—2 or 3 hours.
Mutton—2 to 3 hours.
Ham—5 to 5½ hours.
Sweetbreads—20 to 25 minutes.
Chicken—1 to 1½ hours.
Fowls—2 to 3 hours.
Tongue—2 to 3 hours.

BOILING FISH.

Bass—10 minutes for each pound.
Bluefish—10 minutes for each pound.
Fresh Cod or Haddock—6 minutes for each pound.
Halibut—In square, 15 minutes for each pound.
Salmon—In square, 15 minutes for each pound.
Small Fish—6 to 8 minutes for each pound.
Oysters—3 to 4 minutes, or until the edges curl.

THE SERVING OF WINES AND CORDIALS.

With Oysters—Sauterne.
With Soup—Sherry.
With Fish—Rhine Wine.
With Entrees—Claret.
With Game—Burgundy.
With Roasts, Cold Dishes, Hot and Cold Sweet Dishes—Champagne.
With Dessert or Cheese—Old Port Wine.
With Coffee—Liqueurs.
Blue and Gold Lager is good with every meal.

OYSTER COCKTAIL.

No. 1.

1 pint small oysters,
12 tablespoons catsup,
3 tablespoons tarragon vinegar,
3 tablespoons Rhine wine,
Cayenne pepper and salt to taste,
Juice of 1 lemon.

Serve very cold with one-fourth teaspoonful grated horseradish on top of each portion.

OYSTER COCKTAIL.

No. 2.

18 oysters,
3 tablespoons tomato catsup,
6 drops Tabasco sauce,
½ teaspoon lemon juice,
½ teaspoon sherry wine,
Salt to taste.

Wipe the oysters dry. Mix and serve in sherbet glasses. This quantity serves three people.

LOBSTER COCKTAIL.

Two lobsters boiled, cut into pieces one-half inch square. Follow recipe for oyster cocktail No. 1, substituting the lobster in place of the oysters.

Serve very cold in cocktail glasses. This serves 6 people. Crab meat can also be served this way.

ANCHOVY BUTTER ON TOAST.

4 boned anchovies,
2 hard-boiled yolks of eggs,
¼ cup butter,
Paprika.

Pound the above ingredients together in a mortar until smooth, then pass through puree sieve. If the anchovies were preserved in salt rather than oil, let stand some hours in milk or water to freshen.

Small, thin round pieces of toast, buttered; then spread very lightly with anchovy butter, and on this place a carefully fried or steamed egg. Garnish with lemon and parsley.

BREADED SARDINES.

Drain the oil from large sardines and dip in cracker dust. Bake in a good oven to a delicate brown, and transfer to strips of crustless toast. Squeeze in a few drops of lemon juice on each sardine and serve, garnish with sprigs of parsley.

BUMMER'S CUSTARD.

Take half a pound of Roquefort cheese, divide into three equal parts. Rub up one-third with olive oil, one-third with Worcestershire sauce, and one-third with cognac. Mix all together until it is of the consistency of custard, and add a dash of cayenne. This is delicious served on hot toast or crackers.

CANAPE BELMONT.

Take the white meat of chicken and a couple of sticks of celery, chop them together fine and season with salt, pepper and vinegar. Let this stand a while, then squeeze dry and add two tablespoonsful of mayonnaise dressing and mix well. Take two fresh tomatoes and slice in pieces about an eighth of an inch thick, and trim some toast to the same size. Lay the tomatoes on top of this, and then spread the chicken over. Decorate with stuffed olives placed in the center. To make this look pretty serve on crisp lettuce leaves.

CANAPE CAREME.

Take half a lobster, and chop very fine with four small sweet pickles. Season with salt, pepper and tarragon vinegar. Let stand for five minutes, then squeeze out the juice, add two tablespoonfuls of mayonnaise dressing, mix well and spread over toast or small saltine crackers. This may also be used for sandwich filling by adding some crisp lettuce leaves.

CANAPES OF CRABS.

Have six round slices of bread, free from crust, and fry till brown. Have a cupful of chopped crab meat, and chop it again to almost a paste, with a tablespoonful of oil, two tablespoonfuls of grated Parmesan cheese, with salt, pepper and mustard. Add to it at the last a teaspoonful of sherry, and with the mixture spread the slices of fried bread.

PATE a la BERNHARDT.

Take one chicken liver and boil it about three minutes. Then take two hard boiled eggs and a medium sized onion and chop them altogether very fine and mix with enough butter to make a paste. Add pepper and salt to taste and spread on thin slices of white bread with lettuce.

CANAPE DEMIDOFF.

For Four People.

Take a box of sardines and three ounces of fresh butter, and strain through a fine wire sieve. Mix thoroughly with a whip or spoon, gradually adding four tablespoonfuls of thick cream, until a thick paste is formed. Spread the paste over toast cut in any fancy shape desired, and garnish the edges with chopped olives or fillets of anchovies.

CANAPE A L'INDIENNE.

For Four People.

Take four hard-boiled eggs and mash them through a sieve, add one-quarter of a pound of fresh butter and a pinch of curry and mix well until a thick paste is formed. After seasoning to taste, spread over toast. Take three tablespoonfuls of chutney from which the liquid has been drained and chop fine. Put a teaspoonful of this in the center of the canape just before serving.

PIMENTO CANAPES.

Pound to a paste two canned pimentos and mix with one-third cup of creamed butter. Spread toasted rounds of bread with mixture, and serve on lettuce leaves.

CANAPE a la RUSSE.

Take the white meat of chicken, and a couple of sticks of celery. Chop them together fine, and season with salt, pepper and vinegar. Let this stand awhile, then squeeze dry and add two tablespoonfuls of mayonnaise dressing, and mix well. Serve on toast. This can also be used to stuff rolls, and with thin slices of ham, makes delicious sandwiches.

CANAPE a la REINE.

To the contents of a small can of caviar, add one-half of a very small onion chopped fine, mix well, and add the juice of a lemon. Spread this over toast well buttered, which may be cut in any fancy shape desired. Chop together a hard-boiled egg and a little chives or parsley, and garnish the edges of the toast with it. Serve cold.

SARDELLEN-TORTE.

1 lb. Sardellen.
4 oz. Parmesan cheese.
4 oz. butter,
1 small toast loaf,
1 tablespoonful chopped green herbs,
1 tablespoonful capers,
2 tablespoonsful lemon juice.

Cut the bread into slices, removing crusts, and toast it. Butter a dish well and place the pieces of toast on it. Put a layer of grated Parmesan cheese on each piece of toast, and on that arrange the Sardellen, which have been previously soaked in milk, strewing over them a few capers and the chopped herbs. Then pour the lemon juice over and the butter, which has in the meanwhile been oiled; on the top, sprinkle another layer of Parmesan cheese and bake in a hot oven for about ten minutes.

Serve as an entrèe.

STUFFED ANCHOVIES.

Split open some anchovies, wash them well in white win and bone them. Mince a little cooked fish of any kind, plac in a basin with very fine breadcrumbs, and make it into paste by adding yolk of eggs. Stuff the anchovies with thi mixture, dip into frying batter, plunge into a frying-pan o boiling fat and fry to a light color. Take out when done drain and arrange on the dish, and serve with a garnish o fried parsley.

DEVILED SARDINES.

Take six large sardines and scrape off the skin and put i a pie-plate. Take one teaspoonful of English mustard wit two tablespoonsful of Worcestershire sauce, add a pinc of cayenne pepper, and cover the sardines with this. Bak in a hot oven for about three minutes. Have three pieces o toast about one and one-half inches broad by three long, we buttered and hot, and put two sardines on each and serv with a piece of lemon.

SCOTCH WOODCOCK.

4 chicken livers, boiled and mashed,
2 tablespoons anchovy paste,
2 tablespoons butter,
1 yolk,
1/16 teaspoon cayenne pepper sauce,
2 yolks,
1 cup cream,
½ teaspoon salt,
Toast.

Mix paste of livers and anchovy, butter, 1 yolk, salt an pepper; spread this on toast and put in the oven, then mak a sauce (in the double boiler), of two yolks, slightly stirre with one cup cream; cook together, and pour over the sprea toast.

Soups

BOUILLON.

2 lbs. lean beef, middle of round,
2 lbs. veal bone,
2 lbs. marrow bones,
3 lbs. chicken or fowl,
6 quarts cold water,
1/3 cup each of carrot, onion, celery,
1 tablespoon salt,
¼ teaspoon pepper,
¼ teaspoon nutmeg, grated,
A few grains of sugar.

Clean chicken, separate it at the joints, and place in soup kettle, with the veal bones. Cut beef into small pieces and brown in hot spider with the marrow from the marrow bones, and remove to soup kettle. Add the cold water. Heat quickly to the boiling point, skim if you want a clear soup. Let simmer slowly for 5 hours. Add the vegetables and let boil one hour longer. Strain and then season to taste.

The chicken should be removed as soon as tender. It can be served with any well flavored sauce or used for salads or croquettes.

CONSOMME.

5 lbs. shin bone,
4 lbs. lean beef,
1 carrot, cut,
1 potato, cut,
1/16 teaspoon red pepper,
¼ cup celery, cut,
1 small onion, sliced,
1 bay leaf,
Chicken bones or cold left over chicken,
4 quarts water.

Place meat and bone in soup kettle, add the cold water, let stand 1 hour. Let slowly come to the boiling point and simmer slowly 4 or more hours. Add vegetables, boil 1 hour longer. Strain all through a sieve and season when cold; skim off fat. Serve hot.

CHICKEN SOUP.

3 to 4 lbs. chicken,
3 to 4 qts. water,
1 tablespoon salt,
1 onion,
2 stalks of celery, or,
½ cup celery root, diced,
¼ teaspoon pepper,
1/8 teaspoon nutmeg.

Select an old hen. Singe, clean and joint; then salt and let stand several hours or over night. Put on to boil in cold water and let it come to a boil quickly. Skim thoroughly, if you want a clear soup. Let simmer slowly three or more hours, add the vegetables, boil 1 hour longer, strain, remove fat and add seasoning to taste. Take out the chicken before it falls to pieces and use for salads, croquettes or with brown sauce. Serve soup hot with noodles, dumplings, or almost any of the soup garnishings.

BARLEY BROTH.

Put a trimmed sheep's head or two pounds of fleshy shin of beef into half a gallon of water, adding a teacupful of well-washed and strained barley (Pearl), two sliced onions and a few sprigs of parsley, together with half a dozen of peeled and sliced potatoes and a little thyme; season with pepper and salt, and simmer for three or four hours, stirring frequently to prevent the meat and vegetables settling at the bottom and burning. Serve very hot.

MUTTON SOUP.

½ lb. mutton (neck),
2 onions,
2 tablespoons rice,
2 potatoes,
1 qt. cold water,
Salt and pepper to taste.

Cut the mutton into small pieces and put into a stew pot with the cold water. Cook slowly 4 or 5 hours.

One hour before serving add the sliced potatoes, onions, rice and seasoning. Thicken, if desired, with a little flour wet in cold water.

VEGETABLE SOUP.

2 lbs. shin of beef, ½ meat, ½ fat and bone.

2 qts. cold water,	1 small onion,
2 teaspoons salt,	½ small carrot,
¼ teaspoon pepper,	½ small turnip,
1 teaspoon sugar,	1 sprig parsley,
1 cup tomato,	1 piece of celery root,
½ cup cabbage,	30 pods of shelled peas.

Wipe the meat, cut it into small pieces. Put it with the salt into cold water and let it stand ½ hour. Simmer 4 hours; then add the vegetables cut fine and the seasoning. Cook 1 hour longer, strain and cool. When ready to use, remove cake of fat, bring the stock to a boil, adding more salt if necessary.

GREEN TURTLE SOUP.

Cut head off turtle, let bleed over night. Next morning open shell, take out entrails, then clean the liver, heart and meat part. Skin feet, and put whole in boiling water for two minutes. Boil feet in hot water until tender. Make a soup stock the day previous, and reserve 3 pts. Brown 1½ tablespoonfuls of butter, then add 1 onion chopped fine, 3 oz. chopped ham, a tiny bit of garlic, until all is brown, then 1 tablespoonful of flour. When smooth add soup stock, 1 cupful canned tomatoes, a tiny pinch of red pepper, nutmeg, salt and 1 teaspoonful green thyme chopped fine. Cool fifteen minutes. Strain into another saucepan, add turtle meat cut up in pieces and let cook until meat is tender. Then add 1 glassful Madeira or sherry wine, juice of 1 lemon. Skim grease off top, slice lemon in bits, put in soup tureen. Let soup cook ten minutes more, pour into tureen and serve hot.

ONION SOUP a la SAVARIN.

Put one tablespoonful of table butter in a frying-pan. Two good sized onions sliced and hashed and fry till lightly browned. Be sure not to burn. Then place the onions in a little earthen casserole, and cover with soup stock. Put a small piece of toast in the liquid and sprinkle freely with grated cheese, then put the casserole in a hot oven and bake for about fifteen minutes. Serve very hot.

POTAGE A LA PINE POINT.

For 12 People.

Put one quarter pound of butter in stew pan, with celery and onions cut fine. Let smother for a few minutes; then add 4 tablespoonfuls of flour. Make whole a light brown. Add stock to give it the right thickness. Let this boil for one hour.

To make dumplings, take one egg, one-half tablespoonful of flour, parsley and salt. Let same run through a coarse sieve into boiling soup. Before serving, add one hard boiled egg chopped fine and sherry wine to taste.

ITALIAN SOUP.

Put into a stewpan a piece of raw ham with one-half pound of chopped bacon and about one and one-half breakfast cupfuls of haricot beans. Wash a savoy cabbage and cut it into fine shreds and put it in with the above ingredients; then pour in three quarts or more of broth and place the stewpan over the fire. Cut up enough celery roots into small pieces to fill a breakfast cup, and after the broth has boiled for ten minutes, put them in with it. Then put in the stewpan one breakfast cupful of beans, an equal amount of green peas and asparagus heads, three-fourths of a pound of unwashed and unbroken rice, two smoked sausages, and one chopped tomato. Move the stewpan to the side of the fire, and allow the contents to simmer until the rice is done.

When soft mix in with the soup a fair quantity of grated Parmesan cheese. Take out the ham and sausage, cut the sausages into small pieces, put them into a soup tureen, pour the soup and vegetables over them and serve, send to the table at the same time a plateful of croutons of fried bread.

OX TAIL SOUP

3 lbs. lean beef,
2 ox tails,
6 quarts water,
1 tablespoon salt,
1 large onion, diced,
¼ cup celery root, diced,
1 tablespoon parsley root, diced,
2 tablespoons fat,
1 tablespoon flour,
3 carrots.

Have the oxtails split and cut into small pieces and fry them lightly in the fat.

Put meat and oxtails in soup kettle, pour over the water and salt and let come slowly to a boil, then let cook slowly but steadily 4 hours or longer. Add the vegetables, boil 1 hour longer and reduce stock nearly one-half. Strain, heat one tablespoon fat in a spider, add a tablespoon flour, brown, and gradually pour on a cup of soup stock; stir this into the remaining stock and return the carrots cut in small dice. Serve hot with croutons.

ASPARAGUS SOUP.

One quart of soup. Time of preparation, 1 hour.

½ lb. asparagus,
1 quart water or
1 quart water in which asparagus has been boiled,
Yolk of 1 egg,
1 oz. butter,
1 oz. flour,
½ teaspoonful extract of beef.

Salt to taste.

Boil the asparagus in the water for 5 minutes. Then take out, cut into small pieces and put back again till tender, then strain off.

Mix the flour and butter together until absolutely smooth and heat in a saucepan, stirring continually until of a golden color; then, still stirring, add the asparagus water and allow to simmer for half an hour. Strain through a hair sieve, add the extract of beef, a lump of butter about the size of a walnut and the pieces of asparagus. Just before serving, stir in the yolk of an egg.

CREAM OF BARLEY OR RICE.

½ cup pearl barley,
1 qt. soup stock,
1 slice onion,
⅛ teaspoon pepper,
1 cup hot cream,
2 yolks of eggs,
1 teaspoon salt.

Cook barley and onion in 1 quart of boiling water 45 minutes, add the soup stock and cook until tender. Strain, season and serve with thickening made of one cup hot cream stirred gradually into the two beaten yolks; add a handful of croutons and serve at once or it will curdle.

CREAM OF CELERY SOUP.

3 stalks celery,
3 cups milk,
1 slice onion,
1 teaspoon salt,
2 tablespoons butter,
2 tablespoons flour,
¼ teaspoon pepper,
1 cup cream.

Break celery in one-inch pieces, and pound in a mortar. Cook in double boiler with onion and milk 20 minutes. Remove onion, heat the butter, add flour and seasonings, first 2/3 cup and gradually the rest of the celery broth, and the cream, cook until smooth and slightly thickened and serve at once.

CREAM OF CORN SOUP.

1 can corn,
1 pt. water,
1 qt. hot milk,
1 teaspoon salt,
2 tablespoons butter,
1 slice onion,
2 tablespoons flour,
⅛ teaspoon white pepper.

Heat the milk and onion, then remove onion. Chop the corn and cook it with the water 20 minutes. Melt the butter, add the flour, and when bubbling, add first 2/3 cup, then the rest of the milk gradually; cook till slightly thickened. Add this mixture to the corn and season with salt and pepper. If you wish rub the corn through a sieve. Serve hot, with crackers.

CORN CHOWDER.

Scrape about one quart of raw sweet Indian corn from the cob, and place it in a saucepan with enough water to cover, boiling it for twenty minutes. Skim out the corn as it floats on the top; pare some potatoes, so that when cut into slices they will fill a pint measure, soak and put them into hot water to scald. Fry an onion, together with a piece of salt pork of about two inches cube, and strain the fat into a saucepan with the corn water. Put in the potatoes, corn, one teaspoonful of salt, one of pepper, place the pan on the fire and let the liquor simmer for a quarter of an hour or until the corn and potatoes are tender. Put in one tablespoonful of butter, one pint of potatoes, one pint of milk, and boil up again. It must be served hot with crisp crackers.

CREAM OF TOMATO SOUP. (No. 1.)

1 qt. can tomatoes.
1 qt. water.
1 large onion.
1 bay leaf.
2 or 3 sprigs parsley and celery.
Boil ½ hour.
Strain.
Add ½ teaspoon sugar.
Salt and Papricka to taste.
Also pinch of soda.

Put 2 large tablespoons butter in double boiler. When melted add 2 tablespoons flour and mix well. Then add tomato stock while hot. Serve with tablespoon of whipped cream on each.

CREAM OF TOMATO SOUP. (No. 2.)

½ can or pt. of tomatoes,
¼ teaspoon soda,
1 slice onion,
1 teaspoon salt,
2 teaspoons sugar,
¼ teaspoon white pepper,
2 tablespoons flour,
2 tablespoons butter,
1 qt. milk or milk and water mixed.

Cook the onion with the milk. Heat butter, add flour and seasoning, 2/3 cup hot milk, then the rest gradually. Heat the strained tomatoes, add the soda, and when the bubbling stops, add the tomato to the white sauce.

CREAM OF MUSHROOM SOUP.

½ lb. mushrooms,
1 qt. chicken or veal broth,
1 slice onion,
2 tablespoons butter,
2 tablespoons flour,
1 cup cream,
Salt and pepper.

Chop mushrooms, add to chicken soup with onion, cook 20 minutes, and rub through a sieve. Reheat. Put butter in sauce pan, add flour, when it bubbles add 2/3 cup mushrooms and soup liquid, stir in the rest and then add the cream and seasonings.

MOCK BISQUE SOUP.

1 quart scalded milk,
1 slice onion,
4 tablespoons flour,
1 can tomatoes,
2 teaspoons sugar,
¼ teaspoon soda,
1/3 cup butter,
1 teaspoon salt,
⅛ teaspoon pepper,
4 or 5 drops Tabasco sauce.

Scald onion with milk. Remove onion and thicken milk with flour diluted with cold water to pour. (There should be no lumps in flour paste.) Cook twenty minutes in a double boiler, stirring constantly at first, afterwards occasionally. Put tomatoes in a sauce-pan and cook until moisture is well driven off. There should be two cups of pulp. Rub through puree strainer; add sugar and soda. Add the tomato mixture to the thickened milk, then strain into hot soup tureen over butter, salt, pepper and Tabasco sauce.

POTATO SOUP.

3 potatoes (cut small),
2 teaspoons chopped onions,
½ teaspoon salt,
1 quart boiling water,
⅛ teaspoon white pepper,
2 teaspoons chopped celery,
2 teaspoons parsley (chopped fine),
2 tablespoons butter,
1 tablespoon flour.

Heat one tablespoon butter, add the onions and celery, and let simmer ten minutes. Add potato, cover, and cook two minutes. Add the water and boil one hour. Add more boiling water as it evaporates. Bind the remaining flour and butter, add some potato liquid and cook. Combine the mixture and serve hot with the croutons. Any cold cooked vegetable, left over, may be added.

WHITE BEAN SOUP.

Use three quarts of soup stock to each breakfast cupful of vegetables, such as onions, carrots and turnips, cut up into small pieces, having more of the onions than the rest of the vegetables, and three breakfast cupfuls of white beans. Boil for one hour, then add a very little flour moistened, and salt and pepper to taste, sprinkling in a little parsley. Turn the soup into a tureen and serve.

CREAM OF SORREL.

Steam three or four handfuls of well-washed sorrel, with one ounce of butter. After cooking for ten minutes, rub through a sieve into a saucepan, add one pint of bechamel sauce, and one quart of white broth, season with one-half tablespoonful of salt, and one teaspoonful of pepper, and let it boil for fifteen minutes. Thicken the soup with one teacupful of cream and the yolks of two raw eggs well-beaten together and serve with slices of bread or toast.

CREAM OF LIMA BEANS.

Put a lump of butter in a sauce pan, a little flour and the Lima Beans, seasoned with salt. Moisten them with some white broth, and cook for thirty minutes. Strain them through a sieve and serve with some cream and small croutons souffles.

PEA PUREE.

2 cups dried peas,	½ teaspoon sugar,
3 pints cold water,	1½teaspoons salt,
⅛ lb. of bacon or other fat,	1 speck white pepper,

1 large onion.

Pick over and wash the peas.

Soak over night, or for several hours in cold water.

Put them on to boil in three pints of fresh, cold water and let them simmer until dissolved. Keep well scraped from the sides of the kettle.

When soft, rub through a strainer, add a little boiling water or soup stock, add seasoning and beat.

Put bacon cut in small cubes into a frying pan and cook until light yellow, add onion cut in dice and continue cooking with the bacon until brown. Serve puree like mashed potatoes. Pour the bacon and onion over it before serving. Serve hot. Add croutons.

BISQUE OF CRABS.

Place a dozen live crabs in some cold water with a little salt, and let them soak there for one hour, then hash up a couple of ounces of carrot with an equal quantity of onion, and fry them together with a little butter in a saucepan large enough to hold the crabs, add a little parsley in sprigs, thyme and bay leaf, seasoning with salt, a quarter of a bottle of white wine and a little white stock, then cover with the lid and cook fifteen minutes, after which remove the crabs, strain the broth, and place it one side for twenty minutes, when the top should be poured off. Next, remove the shells from the crabs, taking out the lungs from both sides, and wash each one at a time in some slightly warmed water, removing the small legs, then drain them and pound to a paste, with about half their quantity of cooked rice, add a little of the juice in which they have been cooked, drain first through a sieve and then through a tammy-cloth, and mix in half a pint of bechamel sauce. Add a little salt and red pepper, and place over the fire just previous to serving, but do not allow it to come to a boil, adding an eighth of a pound of butter, and mix with a spoon until entirely melted, and serve with bread crusts fried in butter.

LOBSTER BISQUE.

2 lbs. lobster,
2 cups cold water,
4 cups milk,
¼ cup flour,
1½ teaspoons salt,
A few grains cayenne.

Remove the meat from lobster shell. Add cold water to body bones and tough end of claws, cut in pieces; bring slowly to boiling point and cook twenty minutes. Drain, reserve liquor, and thicken with butter and flour cooked together. Scald milk with tail meat of lobster, finely chopped; strain and add to liquor. Season with salt and cayenne; then add tender claw meat, cut in dice, and body meat. When coral is

found in lobster, wash, wipe, force through fine strainer, put in a mortar with butter, work until well blended, then add flour, and stir into soup. If a richer soup is desired, white stock may be used in place of water.

CLAM-JUICE BROTH.

After washing the clams in their shells in cold water, place them on a stove in a very thick saucepan, and as they become hot, their shells will open; then carefully pour out the broth, strain it through a closely woven cloth, season to suit the taste and serve.

CLAM CHOWDER.

1 qt. clams,
4 cups potatoes cut in dice ¾ inch square,
2 in. sq. fat salt pork,
1 sliced onion,
1 teaspoon salt,
⅛ teaspoon pepper,
4 teaspoons butter,
4 cups milk,
8 crackers.

Pick over and drain the clams to remove the pieces of shells. Cut the pork into fine pieces and try out; add the onions, fry 5 minutes, add the cubed potatoes, clam liquor and water enough to cover. Cook until nearly tender, pour into a sauce pan, and add the milk, butter, pepper and salt. When the potatoes are done and the milk is boiling hot, add the clams and lastly the crackers. The clams can be put in whole or cut up. They should not be cooked longer than three minutes, as long cooking makes them tough.

OYSTER STEW.

2 cups scalded milk,
1 pt. oysters,
A little pepper,
½ teaspoon salt,
I tablespoon butter.

When the milk is hot, put the oysters and butter in a sauce pan and heat until the edges curl. Add the milk and seasoning. Cook one minute and serve at once.

MARYLAND STEW.

Take one quart oysters. Put one pint water in a saucepan and let it simmer, then rub the yolks of three hard-boiled eggs and one spoonful of flour together and stir in. Put in also one-fourth lb. butter in small pieces, one-half teaspoonful whole allspice, the juice of a lemon, salt and pepper. Let it simmer ten minutes, then add the oysters and serve immediately.

PUREE OF LENTILS.

Soak one pint of German Lentils in one quart of water over night. Put them on the fire with two quarts of common bouillon. Add one onion, one carrot, one-half stalk of celery, and about one pound knuckle of ham or a ham bone. Let them boil until tender. (It will take two hours or more.) Rub through a sieve; heat the strained soup again, and add a piece of butter the size of an egg. Serve with bread croutons, or frankfurt sausages cut in small pieces. Season with pepper, nutmeg, and salt if necessary.

CHICKEN GUMBO-CREOLE.

Clean and wash a young fowl, and then cut it into four pieces (Two legs and two breasts). Fry the fowl in a spider with a few slices of fat salt pork until it becomes a light brown color. Fry also in the same fat two large onions cut in thick slices, four scalded and peeled tomatoes cut in halves, and two green peppers cut in small pieces. Put the whole into a saucepan. Cover it with three quarts of water and let it boil for an hour. (Have the saucepan covered.) Then add one-half a cup of rice and twenty fresh okra cut in pieces about an inch long. Boil for another half an hour, or more, until the fowl is tender. Take the fowl and the pork out of the soup. Tear the white meat of the fowl into shreds and add these shreds to the soup. Season with salt, pepper, and cayenne, and serve.

This soup is not very attractive looking because the ingredients have been cooked a great deal, but in flavor it is much superior to common chicken gumbo.

CRACKER BALLS FOR SOUP.

Take a piece of sweet butter (not too much) stir it a few minutes, 1 or 2 eggs, stir again, a little salt and fine cracker meal, just enough to be able to make round balls out of it, or they can be cut out with the spoon right in the soup. Boil 15 minutes. If you like parsley you can put a little fine chopped in it.

SOUP DUMPLINGS.

1 tablespoon butter.
¾ teaspoon sugar.
¼ teaspoon salt.
Pinch of cinnamon.
3 eggs well beaten.
6 shredded almonds.

Add cracker crumbs enough to roll. Cream butter very well, beat eggs very well. Cover dumplings when in soup and boil 10 minutes.

SOUP MACAROONS.

6 soaked crackers.
2 well beaten eggs.
½ teaspoon butter.
6 shredded almonds.
Pinch of salt.
Pinch of sugar.
Little pepper.

Enough cracker crumbs to hold together. Make a ball and flatten them. Fry in butter just to brown them.

Fish

BROILED SHAD'S ROE.

Wash a shad's roe in cold water, wipe it dry on a clean towel, place it between the bars of a double wire gridiron, thickly buttered, and broil until brown on both sides. When cooked serve it with butter, lemon juice and parsley, pepper and salt. A garnish of sliced cucumbers may be served with the broiled roe. A dish of mashed potatoes should also accompany it.

BAKED SMELTS.

Clean eighteen or twenty smelts, wipe them very dry, and put them on a baking dish with two tablespoonfuls of cooked fine herbs, one-half wineglassful of white wine, one-half pinch of pepper, one-half pinch of salt, and cover with six whole mushrooms and one-half pint of Spanish sauce. Sprinkle lightly with breadcrumbs and a little warmed butter, place the dish in a hot oven for ten minutes, and serve with the juice of half a lemon, and sprinkle over one teaspoonful of chopped parsley. The smelts can be boned if desired.

BAKED FLOUNDERS.

Take two flounders, clean and split, and take out all the small bones. Lay the fish in a buttered dish and strew some chopped mushrooms, parsley, green onions and rasped breadcrumbs; season with salt, pepper and a small quantity of grated nutmeg. Put a few pieces of butter on the top and bake. Make a sufficient quantity of caper sauce, flavoring it with essence of anchovy and the juice of half a lemon. When cooked, drain the butter from the fish, pour over the sauce and serve.

BROILED SHAD WITH SORREL.

Scale and draw a shad which has a soft roe, cut off the fins, wipe it, and make incisions on both sides. Place the shad in a deep dish, baste it with oil, season to taste with salt and pepper, and let it macerate for one hour. Broil the fish over a clear fire, turning and basting it frequently with the oil in which it is soaked. Boil a quantity of sorrel as for garnish, make a border of it on a hot dish, place the shad in the center, pour over a little parsley sauce and serve, accompanied by a sauceboatful of the sauce.

BAKED BLUEFISH, ITALIAN STYLE.

Score and scale the requisite amount of bluefish and place it in a buttered pan with half a wineglassful of wine, three tablespoonfuls of mushroom liquor and a little very finely chopped onion, six chopped mushrooms, and season with salt and pepper; cover the dish with buttered paper and cook in a moderate oven for fifteen minutes, then remove and lay on a dish. Place the liquor in a stewpan add a gill of Spanish sauce, with one wineglassful of white wine, and reduce for two minutes. Pour the sauce over the fish with a little finely chopped parsley and serve, with fancy croutons of bread.

BLUE FISH a la LEE.

Split the bone of a bluefish, place on a buttered pan. Cream with one-quarter cup of butter, add two egg yolks, stir until blended, then add two tablespoons each onion capers, pickles and parsley, three tablespoons lemon juice, one-half teaspoon salt, and one-quarter teaspoon pepper.

KINGFISH SAUTE WITH FINE HERBS.

Cut off the heads and tails of three kingfish. Split the fish in two, and remove the bones. Dip them in flour and fry in butter. When cooked dish them up. Add the juice of a lemon to the butter the fish has been cooked in, and also a little chopped parsley, chives, chervil and terragon. Pour this over the fish and surround with slices of lemon.

FILLET DE SOLE.

Two pounds flounder, boned and skinned and boiled in water, with salt, cayenne, onion, celery and carrot. Boil only a few minutes, drain, place in two long pieces on a well buttered platter with a space between. In this space put oysters or clams, some mushrooms, tomatoes strained, and plenty of butter and a little cracker dust. Bake twenty minutes in moderate oven.

ROLLED SOLES IN MUSHROOM SAUCE.

For Eight Persons.

Time of preparation: Two hours.

4½ lbs. soles.
1½ pt. white sauce,
1 gill Rhine wine,
4 oz. butter,
5 yolks of eggs,
1 tablespoon lemon juice,
½ teaspoon meat extract.
A small bottle of mushrooms,
A pinch of salt.

Skin and fillet the soles carefully. Sprinkle flour over each fillet, roll and tie round with a thread. Make 1½ pints white sauce, salt it very lightly and stir into it half a teaspoonful of Meat Extract. Warm up the sauce in an enamel saucepan, place the rolled fillets in it and boil for 3 minutes. Then take out and place on a hot dish.

BAKED SOLE.

For 8 persons. Time of preparation: Two hours.

4½ lbs. soles,
2 oz. breadcrumbs,
1 shallot, chopped fine,
4 oz. butter,
1 gill white wine,
1 gill stock,
1 tablespoonful chopped fresh herbs,
3 tablespoonfuls chopped mushrooms,
Lemon juice,
A pinch of pepper.

Clean and skin the soles and cut up into medium-sized pieces. Rub them over with salt, and sprinkle over them the shallot, chopped fine, and a little lemon juice, and stand in a cool place for ½ hour.

Butter a mould and line it with the finely-chopped fresh herbs. Place the fish upon these and cover with a layer of chopped mushrooms and the rest of the herbs, putting little lumps of butter on the top. Pour over the wine and stock, then put on a top layer of breadcrumbs and bake in a hot oven for half an hour.

BROILED HALIBUT.

Cut some slices from a halibut, dust over salt and pepper, place them in a dish, cover with warm butter and leave for half an hour. Roll them in flour and broil over very clear fire for twelve or fifteen minutes. Place them on a dish with a garnish of parsley and slices of lemon and serve. The slices of halibut should be about one inch thick, and three tablespoonfuls of butter may be used for every pound weight of fish

HALIBUT AND SHRIMP A LA NEWBURG.

Part 1.
1½ lbs. halibut,
2 slices onion,
1 cup white sauce,
3 whites of eggs, beaten stiff.

Part 2.
1½ lb. shrimp,
1 cup white sauce,
¼ cup sherry wine,
3 yolks, beaten.

Cook fish in salted, boiling water with onion until tender, (1 teaspoon salt to 1 quart boiling water). Drain and shred. To one cup of the hot sauce add the shredded fish and then the stiffly beaten whites. Place in center of hot platter and set in oven with oven door open. Take the boiled shrimp, remove the shell and break in small pieces. Add the wine to the remaining cup of white sauce, and pour the hot sauce gradually on the beaten yolks. Mix the beaten yolks with a little cold water. Add the shrimp, heat thoroughly and place as border around the halibut and serve at once.

HALIBUT WITH LOBSTER A LA NEWBURG.

One and one-half pounds halibut boned and picked raw, chop fine, add salt, cayenne and beaten whites of five eggs, one cup cream, whipped. Pack into a mould and boil thirty minutes. Serve in the center of a platter with Lobster a la Newburg, around it, substituting lobster in place of shrimp in the recipe above.

HALIBUT IN TOMATO SAUCE.

1½ lbs. halibut,
1 cup white sauce,
1 red pepper,
½ teaspoon onion, chopped,
1 cup strained tomatoes.

Boil and shred the fish. Make white sauce. Add stewed and strained tomatoes and the onion and the pepper, chopped.

Pour this sauce over the fish and serve hot on toast.

HALIBUT STEAK.

Light your burners three minutes before the steaks go on and have your dripping pan ready. Lay the steaks in salt and water for half an hour, then marinate them in a bath of salad oil and lemon juice for another half hour. Wipe dry and broil, turning twice carefully. Lay upon a hot dish, anoint with a green sauce of butter, lemon juice and minced parsley, beaten to a cream; set in the oven for a minute, and serve.

SALMON PATTIES.

One egg, one cup sweet milk, one can of salmon (remove bones) one and one-half cups cracker crumbs rolled fine. Season with pepper and salt to taste. Drop in tablespoons in hot frying pan in butter or meat fryings.

CURRIED SALMON.

One can best salmon, one tablespoonful olive oil, one small onion, minced, one teaspoonful curry powder, one tablespoonful flour, three gills hot water, one scant teaspoonful salt, juice of half a lemon.

Two hours before it is needed turn the contents of a can of salmon out upon a platter. Pick it to pieces with a fork, removing all bits of bone or skin, and drain off the liquid. Brown the onion in the oil, stir in the flour mixed with the curry powder, and when they are well blended put in the boiling water, salt, turn in the salmon and let it become very hot, then add the lemon juice and serve.

ESCALLOPED SALMON.

This is a good supper dish. Remove all bones and bits of skin from one can of salmon. Then put in a buttered baking dish alternate layers of salmon and cracker crumbs, with crumbs on top. Sprinkle salt, pepper, a few drops of lemon

juice and bits of butter on each layer of salmon. Put generous pieces of butter on top layer of crumbs and just cover with milk. Bake about one-half hour.

FILLETS OF SALMON, PARISIAN STYLE.

Cut some slices of salmon into small fillets, place them in a buttered sauté pan; sprinkle a small quantity of pepper and salt over, baste them with clarified butter, and cover with a round of buttered paper; sauté them over a clear fire. Fix a croustade on a hot dish, fill it with oysters and picked shrimps that have been mixed in Hollandaise sauce, with the addition of some chopped parsley; arrange the fillets around the croustade, garnish with parsley, pour some of the sauce over and serve.

BAKED SALMON WITH CREAM SAUCE.

Take a middle cut of salmon; butter a large sheet of white paper and wrap the salmon in it, pinning the ends firmly together. Melt four ounces of butter by mixing with it three tablespoonfuls of boiling water. Lay the fish, wrapped in paper, in a bakingpan and pour over the butter and water. Cover and place it in a moderate oven for an hour, lifting up the cover now and then to see that the paper is not burning. Boil one-half pint of cream, thickened with one heaping tablespoonful of corn starch; add to this one ounce of butter, one tablespoonful of chopped parsley and small quantity each of pepper and salt. When the salmon is taken out of the paper and dished, pour half of the sauce over it and serve the balance of it in a sauceboat.

SALMON TROUT, BOILED.

3½ lbs. salmon trout,
¼ of a cabbage, cut fine,
1 carrot, cut fine,
1 onion, cut fine,
1 celery root, cut fine,
2 potatoes,
½ can tomatoes,
5 bay leaves,
1 qt. boiling water,
2 or 3 yolks of eggs,
½ cup cream,
1 tablespoon sherry,
¼ teaspoon peppercorns.

Salt the fish and let stand several hours. Cook the vegetables in boiling water, add the peppercorns and boil until the water is well flavored, about 1 hour; add fish and boil until the flesh separates from the bones. Place fish on platter. Strain the fish liquid. Beat yolk well, add cream and flavor with the sherry. Pour the hot fish liquid over the egg mixture, gradually, stirring constantly.

Then pour over the fish; set in the oven with oven door open, to keep hot and serve garnished with parsley. It will curdle if left too long in stove or if stove is too hot.

SALMON CREAMS.

Use one can of salmon, or purchase and boil one pound of fresh salmon, remove bone and skin, then rub and pound the fish to a smooth paste. Add twelve almonds chopped fine, one teaspoonful of onion juice, one teaspoonful of salt, one-half teaspoonful of white pepper, mix and add gradually the unbeaten whites of three eggs, then carefully stir in a half pint of cream whipped to a stiff froth. Fill into timbale moulds, stand these in a baking pan of boiling water and cook in a moderate oven for twenty minutes. Turn on a heated platter and serve with a sauce Hollandaise which may be made by rubbing together two tablespoonfuls of flour and two of butter. Add gradually one pint of boiling water and stir a moment over the fire.

Take from the fire and add carefully a tablespoonful of butter and the yolks of four eggs and two tablespoonfuls of tarragon vinegar; strain and add a tablespoonful of chopped parsley.

BOILED FISH WITH LEMON SAUCE.

3½ lbs. pike or salmon trout,

2 lemons, juice and rind,
2 yolks of eggs,
1 cup of hot fish stock,
1 teaspoon sugar,
Salt to taste,
Chopped parsley.

Stir the grated rind of the lemons with the well beaten yolks, add the juice and very gradually pour on the hot fish stock. Cook until thick, stirring constantly. Add the sugar and parsley. Serve with fish, cooked in boiling water, to which salt, onion, whole pepper, parsley and a tablespoon of lemon juice has been added. Bone the fish.

The sauce may be made thicker by cooking a teaspoon of cornstarch (wet in cold water) with the strained fish stock, or more yolks of eggs may be added.

SALMON TROUT A LA CELINE.

Four lbs. salmon trout salted over night. Next day boil one-half hour in sufficient water to cover same. Two tablespoonsful vinegar, one onion, one bay leaf, one carrot, added to the water.

Sauce for same.

Boil six eggs hard. Chop whites of eggs with sprig parsley, one large onion, three dill pickles. Mash yolks of eggs with one tablespoonful of oil. When smooth, add 15 cent bottle catsup, three-fourths pot Dusseldorf mustard, one-fourth teaspoonful sugar and salt to taste. Mix.

SWEET-SOUR FISH.

In a bowl put one pound of brown sugar, one-quarter of a pound of ginger snaps and vinegar enough to cover

these; then add one-half teaspoonful of ground cloves, the same amount of ground cinnamon and pepper, one teaspoonful of salt, a handful of raisins and one lemon, peeled and sliced. Now put into your fish kettle two quarts of water, add two onions and half of a celery root; cut into slices and let them boil for half an hour; then take a fresh trout, the size you require, cut it into pieces the way you wish to serve it and lay the fish in the boiling water; then pour over your mixture from the bowl and let the whole boil slowly on top of the stove for two hours. Do not stir it, but shake the kettle gently a few times to prevent the fish from burning.

FILLED FISH.

After having salted a three or four pound pickerel several hours, remove the skin and bones and chop the meat of the fish very fine. While chopping, add one large onion, one-half teaspoonful of white pepper, one egg, and about one-third cupful of water. Remove the crust from a thick slice of bread and soak the bread in water, then press out as much water as possible and add this bread to the fish. When all the ingredients are thoroughly mixed, form the mixture into balls and boil them in enough hot water to cover them. To flavor this water, add to it the bones and skin of the fish, a sprig of parsley, a medium sized onion, salt and pepper. When the fish balls are boiled sufficiently, lay them on a platter with a skimmer. Strain the liquid and add to it the well beaten yolk of an egg and stir it on the fire until it reaches the boiling point; then pour it over the fish balls.

FISH AND CHEESE TIMBALES OR RAMIKINS.

1½ lbs. cold, cooked halibut, chopped fine,
2 cups cream sauce,
1 teaspoon Worcestershire sauce,
½ cup stock cheese,
¼ lb. Parmesan cheese.

Follow recipe for cream sauce, add the Worcestershire sauce and soup stock, mix with the chopped halibut, place on stove and heat. Fill in well buttered ramikins or timbale forms. Sprinkle plentifully with grated Parmesan cheese and bake 15 minutes in a moderate oven, in a pan half filled with warm water. This serves 9 people.

FISH IN TOMATO SAUCE.

For Eight Persons.

Time of preparation: One and one-half to two hours.

4 lbs. fish (haddock, pike, perch, fresh herring, cod, tench),
1¼ lb. tomatoes,
6 oz. onions,
3 oz. butter,
2 oz. flour,
1 teaspoonful meat extract, dissolved in 1½ pints water.
1 teaspoonful sugar,
1 tablespoonful lemon juice,
A pinch of pepper,
1 tablespoonful chopped parsley.

Clean the fish well, dry it and cut into medium-sized pieces.

Melt the butter in a saucepan and add to it the chopped onions. When they have been in the butter for 3 minutes, strew in the flour and then the tomatoes, cut into slices, and the water in which the meat extract has been dissolved.

Let all boil gently for ¾ hour. Then pass through a sieve, and flavor with salt, sugar, pepper and lemon juice.

Place the pieces of fish in this sauce and boil them in it for 5 minutes. Then stir in the chopped parsley and serve.

FISH FRITTERS.

Pick free from bones a quantity of any kind of cold cooked fish and pound it in a mortar; take a small onion, peel and pound it with the fish; season to taste with salt

and pepper, and add an equal bulk of mashed potatoes, mix well together and make all into a paste with beaten egg. Spread the paste out on a board, cut it into small pieces about three inches across and fry them in boiling lard to a light brown. Fold a napkin over a hot dish and pile the fritters on it. Garnish with fried parsley and serve with any kind of fish sauce.

BOUILLABAISSE.

Place a sufficient quantity of mixed fish, such as soles whitefish and flounders into a saucepan, having cut them into pieces, and add some sliced onions, one or two sliced carrots, three shallots, two unpicked cloves of garlic, a bunch of thyme and parsley, five or six cloves, two bay-leaves, half a teaspoonful of capsicum, a little olive oil and salt and pepper to taste. Pour into the above mixture a couple of quarts of water and boil gently for half an hour, the lid being placed on the pan. When sufficiently cooked drain the fish and arrange on a hot dish. Then mix a teaspoonful of saffron with the soup and pass through a pointed strainer into a soup tureen. Serve the soup with the fish and a plate of croutons of fried bread.

HADDOCK SOUFFLE.

One cupful of cold baked or boiled haddock, one cupful of mashed potatoes, mixed together; one-half cupful of milk, added gradually; salt and pepper to taste; stir in one egg well beaten, put in a buttered mold or dish and set in the oven till hot; then beat the white of another egg stiff and stir into it the yolk, well beaten, with salt and pepper. Heap over the fish and brown.

CODFISH WITH TOMATOES.

I had creamed codfish for dinner; also stewed tomatoes. When dinner was over there was some creamed codfish left;

also some stewed tomatoes, but not enough of either one to serve for another meal. I mixed them together and served on dices of toast and was surprised at what a nice dish it made. No one guessed but what it was something a French chef had given me the recipe for.

CODFISH CROQUETTES.

Soak the whitest and best part of salt codfish over night, then put it in cold water and let it simmer on the range until cooked, then mince it well until it is very fine and light. To two cups of fish allow one cup of milk or cream, one tablespoon of butter and two tablespoons of flour. Put the milk on to boil, rub the butter and flour to a cream and add to the boiling milk. When this has become thick take from the fire and add the fish, some cayenne pepper and a little onion juice. Beat all until very light. Stand on the ice for at least one hour. When quite cold form into croquettes, roll in egg and bread crumbs, fry in boiling lard and serve with shrimp sauce or brown sauce seasoned with Worcestershire sauce.

CODFISH IN CREAM (BAKED).

Mix some pieces of freshly cooked codfish, free from skin and bones, with some cream sauce. Season with salt and pepper. With four large freshly cooked potatoes (hot) two ounces of butter, and two eggs mashed thoroughly together, put a border on a metal baking dish. Fill the fish in the center of this border. Cover with bread crumbs a little grated Parmesan cheese, and butter, and bake for twelve or fifteen minutes in a moderate oven, until the whole is nicely browned.

MATELOT OF CODFISH.

Remove the head and bones of a fish, fill the insides with stuffings made from half a pint of oysters, one pint of bread-crumbs, a little pepper, a little salt, two tablespoonfuls of

butter, one egg, half an onion and half a teaspoonful of chopped parsley. Take six slices of bacon, put three on the bottom and three on the top of the fish and bake for an hour, basting with butter and gravy made from the bones boiled in water.

FISH PUDDING.

2 lbs. raw halibut,
1 cup cream,
1 cup butter,
3 yolks,
2 tablespoons flour,
2 tablespoons flour,
3 whites, beaten stiff.

Shred fish from skin and bone, chop fine, add cream slowly and pass through a fine sieve. Add other ingredients, whites last. Butter pudding mould, sprinkle with chopped parsley. Boil one and one-half hours and serve hot with Sauce Hollandaise.

FRESH MACKEREL SAUTE IN BUTTER.

Split a mackerel in two. Remove the bones and head. Season with salt and pepper. Dip in milk and flour, fry in butter in a flat fryingpan. When cooked to a nice golden color, dish up on a platter. Add a little fresh butter to the frying-pan, and pour over the fish.

SALMON CROQUETTES.

1 lb. can salmon,
½ teaspoon salt,
cayenne pepper,
¼ cup cracker crumbs,
½ teaspoon grated onion,
1 well beaten egg,
1 tablespoon chopped parsley.

From a can of salmon, opened neatly, take the fish and mince it fine; add salt and pepper, and a tablespoonful of chopped parsley or celery tops and cracker crumbs; moisten it with a raw egg and mix well, turn it out upon a dish; then roll it into cones, dip these in beaten egg seasoned with salt

and pepper, roll them in bread crumbs, drop into deep, hot fat and fry a delicate brown, drain them a moment, arrange neatly on a hot dish and serve with Tartare sauce.

SALMON TURBOT.

Cook together a pint of milk and three heaping tablespoonfuls of flour, stirring steadily. At the end of three minutes' cooking add one-half cup of butter and, as soon as this is blended, take the mixture from the fire. When nearly cold add two well-beaten eggs, salt and pepper to taste and stir in the contents of a can of salmon flaked into bits. Turn into a buttered pudding dish and cover with bread crumbs. Bake for one-half hour and serve hot.

CODFISH BALLS.

2½ cups potatoes,
1 cup salt codfish,
1 egg,
⅛ teaspoon pepper,
½ tablespoon butter.

Wash in cold water and shred the fish. Wash, pare and cut the potatoes in pieces, cook the fish and potatoes together in boiling water until the potatoes are soft. Drain very dry over fire, mash fine, add butter, seasoning and beaten egg. Beat well, shape on a spoon, and drop into deep hot fat. Fry until brown and drain on brown paper. If they break apart add a little more egg.

MARINADED FRESH HERRINGS.

Scale and clean the herrings, cutting off the heads. Wash them well and lay them in salt for 2 hours, reckoning 2 ounces salt to every 15 herrings. Then dry them, roll them in flour, and fry in browned butter. Place in a stone jar with a few peppercorns and pour over them boiled vinegar that has been allowed to cool.

BROILED FRESH HERRING WITH MUSTARD SAUCE.

Take the required number of herring with soft roes, cut off the heads and clean, but do not open them; dip them well in a salad oil, season with pepper and salt and leave them for an hour. Arrange the fish on a gridiron and let them stand over a clear, slow fire and broil for fifteen minutes, turning until they are done. Mix one teaspoonful of flour and one tablespoonful of mustard with cold water; when smooth pour in one breakfast cupful of white stock; turn this in a saucepan and stir over the fire until thick and it boils, then put in one ounce of butter, one teaspoonful of chopped parsley and pepper and salt to taste. Put the herrings on a hot dish, and when the butter is dissolved pour it over the fish and serve.

Shell Fish

BROILED OYSTERS.

1 pint selected oysters,
¼ cup melted butter.
2/3 cup seasoned cracker crumbs.

Clean oysters and dry between towels. Lift with fork by the tough muscles and dip in butter, then in cracker crumbs which have been seasoned with salt and pepper. Place in a buttered wire broiler and broil over a clear fire until juices flow, turning while broiling. Serve with or without Maitre d'Hotel butter.

FRIED OYSTERS.

24 large oysters,
1 teaspoon salt,
⅛ teaspoon pepper,
½ cup bread crumbs,
1 egg.

Clean and drain select oysters. Roll in bread crumbs, seasoned with salt and pepper. Let stand fifteen minutes or more, then dip in beaten egg, roll in crumbs again, let stand again fifteen minutes or more in a cool place, and fry one minute or until golden brown in deep hot fat. Drain on paper, serve on hot platter and garnish with parsley, sliced pickle or lemon. Serve with French fried potatoes.

ESCALLOPED OYSTERS.

1 pint oysters,
2 tablespoons oyster liquor,
2 tablespoons milk or cream,
½ cup stale bread crumbs,
1 cup cracker crumbs,
½ cup melted butter,
Salt,
Pepper.

Mix bread and cracker crumbs and stir in butter. Put a thin layer in bottom of buttered, shallow baking dish, cover with oysters and sprinkle with salt and pepper; add one-half

each of oyster liquid and cream. Repeat, cover top with remaining crumbs. Bake thirty minutes in hot oven. Never allow more than two layers for scalloped oysters; if three layers are used, the middle layer will be undone.

FRICASSEED OYSTERS.

2 tablespoons butter,
1 tablespoon salt,
⅛ teaspoon white pepper,
Cayenne,
1 pint or thirty-eight oysters.

Place all the ingredients, except the oysters, in a chafing dish or covered saucepan. When hot add the oysters, cover and shake the pan occasionally. When the oysters are plump drain them and place them where they will keep hot. Add enough cream to the liquid to make one cup.

OYSTERS AND MUSHROOMS.

A quart of best oysters, half a can of mushrooms, a heaping tablespoonful of butter, pepper, salt, and cracker crumbs, a cupful of milk, one beaten egg. Lay a stratum of oysters in a buttered bake dish, season with pepper and salt, sprinkle with chopped mushrooms, cover with milk, dotted with butter. The top layer should be moist with milk in which an egg has been beaten. Season with pepper, salt, and butter. Bake, covered, thirty minutes, then brown. Pass crackers and lemon with it.

OYSTER MACARONI.

Break enough macaroni into inch pieces to fill a pint cup. Put in a saucepan and cover with boiling water. Keep at the boiling point till tender (twenty or thirty minutes). Have ready one pint of oysters, a teaspoonful of salt, a saltspoonful of pepper and a half cupful of cream. Drain the macaroni, and put a layer in buttered baking dish, sprinkle over a little salt and pepper, little dots of butter and a little cream, then a layer of oysters, and another of

macaroni, with more of the seasoning. Sprinkle cracker crumbs over the top, add little bits of butter and a little cream or rich milk, if necessary. Put cover over the dish and bake till done; then remove cover and continue baking till a delicate brown.

OYSTERS BAKED WITH DUMPLINGS.

A delicious course for luncheon. Over good-sized oysters pour some lemon juice, salt and pepper. Put the dish in a cool place while preparing the pastry. Roll nice puff paste very thin and cut in squares with a pastry wheel, having the pieces at least four inches square. Brush over with the whole of an egg. Place upon each square two or three oysters and put a small piece of butter over them. Bring the four corners of the paste together and fasten with toothpicks, leaving the pastry open between points. Bake brown in a biscuit pan. Remove picks before serving.

GRILLED OYSTERS.

Take one pint large oysters. Put a large piece of butter into a hot pan and when it smokes, drop in the oysters, a few at a time. When the oysters are browned, remove to a hot dish and pour over them a sauce made of melted butter thickened with flour. Season with Worcestershire sauce, salt and cayenne and serve on toast. Garnish with parsley.

CELERIED OYSTERS.

Take one-half pint large oysters. Melt one teaspoonful of butter and stir in one tablespoonful chopped celery. Add the oysters and season with salt and cayenne. Let the whole simmer 3 minutes, then pour in a wine glassful of sherry and allow to simmer 2 minutes longer. Serve on toast.

SHERRIED OYSTERS.

Take one pint oysters, add one-half pint of water and a pinch of salt and boil 5 minutes. Drain and put in saucepan and pour over them a gill of sherry. Season with salt and cayenne and cook 3 minutes, then add one gill of cream and let them cook 6 minutes longer. Mix in a cup the yolks of two eggs and two tablespoonsful of brandy and cream and pour over the oysters. Let the whole simmer for 3 minutes, stirring gently. Serve on toast and garnish with parsley.

OYSTERS A LA POULETTE.

Take one and a half pint oysters, scald in one cup water and drain. Put a tablespoonful of butter and a small onion, chopped fine, into a saucepan and brown. Add one tablespoonful of flour, one gill white wine and one-half the oyster water, season with salt and cayenne and let the whole boil 15 minutes, stirring briskly; then add the oysters and put in a tablespoonful of chopped mushrooms and half a gill of sherry. Let it simmer 5 minutes, then add the yolks of two eggs and one gill of cream. Serve hot in a deep dish.

PATE A LA PRINCESSE.

Boil one pint oysters 3 minutes in one cup water, adding one gill of white wine. Drain and put in six pate shells lightly spread with anchovy paste. In a saucepan, mix one tablespoonful each butter and flour, one-half gill cream and the oyster liquor. Season with salt, cayenne and grated nutmeg. Boil 8 minutes, stirring 2 minutes. Pour this sauce over the oysters in the pate shell, sprinkle grated cheese over the top and bake 5 minutes.

OYSTERS AU GRATIN.

Scald in one cup of water and drain one pint oysters. In a saucepan, mix one tablespoonful of butter and two of flour and put on the fire. Pour in two gills each milk and oyster water; stir gently and season with salt and cayenne. Cut the oysters into quarters and stir in gently, allowing the whole to boil 3 minutes, then put in a deep dish, sprinkle plentifully with grated Parmesan cheese and bake 12 minutes in quick oven.

OYSTERS AND SPAGHETTI A LA BECHAMEL.

Cook two cups spaghetti broken in inch pieces in boiling salted water to cover, until tender. Drain and blanch. Butter small ramekins and line the bottom with a layer of spaghetti; then a layer of oysters previously plumped in their own liquor; sprinkle with salt and pepper; add a layer of Bechamel Sauce (see chapter on meat and fish sauces). Repeat until dish is filled. There should be two layers of oysters and a layer of sauce should cover top. Sprinkle over thickly with buttered crumbs and place in hot oven until mixture is heated throughout and crumbs are brown. Time required will depend largely on size of baking dish. A large dish will require twenty minutes; smaller ones from twelve to fifteen minutes.

BROILED LIVE LOBSTER.

Split the lobster and glaze with olive oil, broil on hot fire, with the meat side to the fire. When well broiled, season with salt, cayenne and plenty of melted butter, or place in spider, season, place in oven and baste.

LOBSTER A LA NEWBURG.

1 large lobster,
1 dash cayenne pepper,
¼ cup Sherry or Madeira wine,
1 teaspoon sweet cream,
1 tablespoon salt,
2 tablespoons butter,
1 teaspoon sugar,
Yolks of 3 eggs.

Remove boiled lobster meat from shell and cut in inch pieces. Season with salt and pepper; melt butter, add lobster, allow to simmer 5 minutes, then add wine and sugar. Allow this to cook 3 minutes. In the meanwhile beat yolks of eggs light with cream, add to mixture and cook until thickened, stirring constantly. Serve hot on toast.

LOBSTER AND MUSHROOM FRICASSEE.

Cook one cup mushrooms, cleaned and broken in pieces, in one-fourth cup butter, with a few drops onion juice, three minutes. Add one-fourth cup flour, mixed with one-half teaspoon salt and one-eighth teaspoon paprika, and one-half cup lobster meat cut in dice in the sauce. Just before serving add two tablespoons sherry wine.

LOBSTER BALLS.

One hen lobster, two eggs, one-half cupful of fine breadcrumbs, two tablespoonfuls butter, one teaspoonful of mixed salt, pepper and cayenne.

Take out the meat and pound it in a mortar with the coral and spawn. Mix with it not quite an equal quantity of breadcrumbs and the seasoning. Bind the whole with the butter, which has been warmed almost to melting. Roll the mixture into little balls a little less than the size of a hen's egg Brush them over with beaten egg. Cover them with breadcrumbs and fry them lightly. Drain the grease from them and serve very hot on a napkin.

LOBSTER FARCIE.

Lobster Farcie in Scallop Shells.—One-half pint of lobster meat and four hard boiled eggs chopped fine and add to a cream sauce made as follows: Melt three large tablespoonfuls butter and rub into it three large teaspoonfuls flour, gradually add one cup warm milk and salt and pepper to taste with two or three dashes of cayenne. Cook up once and then add four tablespoons minced parsley. Butter scallop shells, fill with farcie and sprinkle on top of each shell one teaspoon buttered breadcrumbs. Place in warm oven to brown. This amount makes eight shells. Shrimps crabmeat, and salmon may be used in the same manner, making a delicious dainty for a Sunday night supper or a luncheon, as it may be prepared hours before needed and then warmed in oven before serving.

LOBSTER A LA BORDELAISE.

1½ lbs. lobster, cut in pieces,	1 small onion, chopped fine,
1 cup white sauce,	1 small piece carrot,
¼ cup red wine,	Salt, cayenne pepper.

Cook the onion and the carrot chopped fine in the cup of milk, used in making the white sauce, add the rest of the ingredients, the red wine last. Serve hot.

LOBSTER A LA THACKERAY.

Meat of 2 lobsters, inch pieces,	3 dashes cayenne pepper,
½ cup butter,	1 tablespoon walnut catsup,
¼ teaspoon salt,	1 teaspoon paprika.

Put into the saucepan (or chafing dish) the green part of the lobster, and add butter, salt, cayenne, walnut catsup and paprika. Cook this five minutes, then add the meat of two lobsters cut into one-inch pieces.

LOBSTER a la BURNHAM.

This dish is always appreciated at picnics, and makes a nice change for Sunday supper.

Required: One lobster, half a pint of mayonnaise sauce, six ounces of rice, a small beet.

Wash the rice. Boil it in plenty of fast boiling, salted water until it is just tender, then pour it into a colander, wash it well under the cold water tap, then dry it carefully, either spread on a plate in a cool oven or on the hot plate.

Supposing it is for supper, it is quite easy to arrange it prettily, with the lobster in the center, the rice round as a border, and the beet root as a garnish.

In any case, remove all meat from the lobster, and cut it into large dice. Then if it is for a picnic wrap it up in a piece of waxed paper, which can be bought at any stationer's—this will prevent it from drying. Then put it in a tin or jar. Press the rice into another jar, and tie a piece of paper over the top. Peel and slice the beet and fold that also in waxed paper. Put the sauce into a bottle with a tightly-fitting cork.

These jars, etc., can be safely packed into the hamper. When required, divide the lobster into portions, arrange them in neat heaps on "woodpulp" plates, arrange a thick border of rice around, garnish with the beet and serve the sauce with it.

LOBSTER CHOPS.

2 large lobsters, boiled — 1 teaspoon chopped parsely,
½ teaspoon grated onion, — 1 cup thick white sauce.

Chop the lobster meat, make a thick white sauce. Add the boiled lobster meat, then the onion and parsley. Cook thoroughly, add salt and cayenne pepper to taste. Remove from stove. Divide in heaps, about ten, on a piece of clean paper, and cool thoroughly. Form into chop shape, and roll in egg and then in grated bread crumbs. Fry in deep hot fat. Serve with a claw in each, to represent the bone. Serve very hot, with Tartare sauce.

SAUTÉ ROYALE.

2 dozen small oysters. 1 small lobster.
1 small can mushrooms. 1 cup crab meat.
1 cup shrimps.

Into a sauce pan put one-half cup of butter, melt and add large one-half cup flour, one cup of cream, salt and pepper to taste, a large pony of sherry and one of white wine. The following sauce made from: One-half can tomatoes, one large green pepper, one large onion and one large clove of garlic all cooked well for three-quarters of an hour. When done strain and add to above. Add then the shrimps, crab meat, lobster, mushrooms and lastly the oysters, allowing all to heat until the oysters are well curled at the edges. Serve in border of rice, on toast, in patty shells or in ramikins with croutons.

Can be made either of lobster, or crab meat, or oysters only, or even with hard boiled eggs with mushrooms.

CRAB CROQUETTES.

This is an excellent dish. Crab meat can now be found in the fish market at almost any season, or canned crabs may be used. Put into a mixing bowl a quart of crab meat, add a little salt, a tablespoonful of finely chopped parsley, three tablespoonfuls of salad dressing, and with the hands mix well and roll into balls, cakes or cork shapes; dip these into slightly thinned salad dressing, roll in cracker crumbs, dip again in the dressing, roll again in the crumbs and fry in a liberal quantity of very hot lard.

CRAB MEAT CHOPS.

2 cupfuls crab meat, boiled and picked,
1 cup thick white sauce,
1 teaspoon chopped parsley,
½ teaspoon chopped onion,
½ teaspoon salt,
Cayenne pepper.

Make thick white sauce, mix with the rest of the ingredients.

Cook all together and cool. Make 8 separate heaps of this and let stand an hour. Take each heap and form into a chop shape, dip in beaten egg, dredge in cracker dust and fry in hot, deep fat. Serve with hot Tartare sauce, or Hollandaise sauce.

DEVILED CRABS.

Put one-half pound of butter into a saucepan with one tablespoonful of flour, and cook together, stirring it continually to prevent its burning; add to it one large tumblerful of rich cream, one boiled soft onion mashed to a paste or pulp, a little grated nutmeg, and season with salt and cayenne pepper. Then put in the crab meat, enough to fill eight crab shells and raw egg or two, stir together well and cook until it begins to thicken, which will only take a few minutes; then pour it all on a flat dish and allow it to stand until cold. Now fill the back crab shells with the mixture, egg them over with a brush and cover with grated breadcrumbs or cracker dust. Place them in a bakingpan, put a small lump of butter on top of each, and bake in a slow oven to a light brown color, or fry them in plenty of hot lard.

CLAM FRITTERS.

Place some fresh clams into one pan, and the liquor from them into another. Prepare a mixture of broken crackers and flour in equal quantities, and dip the clams first into their own liquor and then into this, repeating this operation three times; finally dipping them into milk, and then again into the flour mixture. Have prepared some boiling lard, drop in a few clams at a time, let them fry for about five minutes, then remove them with a skimmer, place them on a strainer, drain away the fat, and they are

ready to be served. The pan containing the lard should be so deep that the clams will be covered when put in.

SHRIMP A LA CREOLE IN CASSEROLE.

1 qt. shrimps (boiled), 1 onion,
½ can mushrooms, 3 cloves,
½ can French peas, 1 bay leaf,
¼ can tomatoes, 2 tablespoons catsup,
Salt and cayenne pepper.

Stew all the above ingredients together, but the shrimp, one hour in a casserole, add the boiled shrimp, cut into dice. Serve very hot.

FROG LEGS A LA NEWBURG.

2 tablespoons butter, ½ cup Madeira,
Salt and cayenne pepper.

Boil three minutes. Add one-half pint cream and three yolks, slightly beaten. Cook two minutes, stirring constantly, and pour over the frog legs.

NOTE—Frog legs are nice dipped in egg and cracker crumbs and fried a golden brown in hot fat.

Meats

PAN BROILED STEAK.

Pan broiling of a stake means to broil in a hot pan in place of over the coals. It should not be confused with frying, sauteing, or any such method. The hot pan should be rubbed with a piece of fat just as the broiler is greased to keep the steak from sticking, and the steak broiled in it precisely as described for broiling over the coals. The pan should be very hot at first, the steak seared on both sides, then allowed to cook more slowly, but turned every ten counts as carefully as if over the coals. In lifting to turn it put the fork in the extreme end of the steak, if a fork must be used. Any fat that runs out of the steak in cooking should be poured off in order to prevent the fried look or taste that will result if the meat is sauted in its own fat.

SPANISH STEAK.

Take three pounds of round steak, cut two and one-half inches thick, season with one level tablespoonful of salt, a saltspoonful of pepper and butter the size of an egg. Place in the oven in a sheet iron baking pan with half a cup of water, and cook thirty minutes, then cover with a layer of sliced raw onions and cook three-quarters of an hour; add a layer of sliced tomatoes, cook until tender, sprinkle with grated cheese, and when brown serve with a gravy made from the liquor in the pan.

DANISH BEEF.

Take one pound of chopped round steak. Make little pates and fry to a nice brown in a chunk of butter. Then salt and pepper—not until then. Removes pates from frying pan—put three good sized onions sliced and add a cup and one-half of water. Let simmer five minutes. Then thicken with flour and pour over pates.

FRIZZLED BEEF TETRAZZINI.

Shave into thin slices the best smoked beef you can get. Over these pour boiling water. Leave the water on the beef not longer than a second. Place it in a collander, thoroughly draining off the water. Be careful to make this draining process thorough, for it takes away the salt taste of the beef. Then place the beef in a frying-pan in which has been melted a tablespoonful of butter and a half cupful of cream into which a heaping tablespoonful of flour has been stirred. Stir these well with the meat. Pour in last a cupful of sweet milk and season sharply with pepper. Just before milk comes to a boil drop in two tablespoonsful of sharp grated cheese. Take off as soon as milk boils.

BEEF'S TONGUE, A LA JARDINIERE.

Boil fresh beef's tongue one hour; skin and lay in your roaster upon a layer of vegetables cut into dice—carrots, turnips and celery, potatoes, peas, beans, and if you can get them, button onions and small round tomatoes. Pour about the tongue some of the water in which it was boiled; cover and cook slowly for two hours if the tongue be large.

Remove the tongue, keep it closely covered and hot while you take out the vegetables with a skimmer. Thicken the gravy with browned flour. Dish the tongue, arrange the vegetables in sorted heaps about it, and pour some of the gravy over all, sending rest to table in sauceboat.

MOCK BIRDS OR BEEF ROLLS.

1 lb. round steak, or
Veal steak, ¼ inch thick,
1 teaspoon salt,
¼ teaspoon prepared mustard,
1 tablespoon chopped fat bacon,
1 teaspoon onion, chopped,
1 tablespoon pickle, chopped,
2 tablespoon fat drippings,
1 pint boiling water,
1 bay leaf.

Cut 1 pound steak one-quarter of an inch thick in four pieces. Flatten each piece, sprinkle with salt and pepper, and spread with bacon, mustard, onion and a speck of paprika. Roll each.

BEEF EN CASSEROLE.

2½ lbs beef, chuck or round,
2 tablespoons beef drippings,
1 small carrot, cut in dice,
1 tablespoon flour,
1 small onion, sliced,
Salt and pepper to taste,
1 cup strained tomatoes,
1 bay leaf.

Salt and pepper the meat and dust with the flour. Heat the fat in a frying pan and brown the meat in it on all sides. Place meat in casserole, add other ingredients, cover and let simmer at a low temperature until tender, keeping the casserole well covered so as not to allow the steam and juices to escape. Serve hot with mashed or baked potatoes.

BEEFSTEAK WITH OYSTERS.

Broil a sirloin or tenderloin steak; season; take a quart of oysters and drain off the liquor; put into stewpan with half a cupful of butter—less butter if you have a little cream to add. Salt and pepper to season it. When this comes to a boil pour over the steak on the platter. Serve very hot.

ROAST LAMB.

Salt and pepper and dredge with flour, place on rake of dripping pan with 1 cup water in hot oven. When brown baste every 15 minutes. It will take about 2 hours to roast a medium sized roast.

Leg of lamb may be boned and stuffed with bread dressing. Serve with mint sauce, or mint sherbet.

CROWN OF LAMB.

Select parts from two loins containing ribs, scrape flesh from bone between ribs, as far as lean meat and trim off back-

bone. Shape each piece in a semicircle, having ribs outside and sew pieces together to form a crown. Trim ends of bones evenly and rather short and wrap each bone in a thin strip of the fat scraps to prevent bone from burning. Roast 1¼ hours or until tender, covering bones with buttered paper. Remove fat from bones before serving and fill center with peas, puree of chestnut, or mashed potatoes.

MUTTON STEW WITH RICE.

After the mutton has been cut in pieces and cooked, add four good tablespoonfuls of chopped onion, season with salt and pepper; let it cook at a slow fire ten or twelve minutes.

Then add a dozen small carrots, a bunch of parsley, thyme, bay leaves and a mite of garlic. Moisten with a quart of water, cover the saucepan and cook gently for an hour.

MUTTON CURRY.

Fry one tablespoon chopped onion in one tablespoon butter. Mix one tablespoon curry powder and one teaspoon salt with one tablespoon flour. Stir this into the butter and onion and add, gradually, one pint hot water or stock. Cut two pounds cold lean mutton (roasted or boiled) in pieces and add to the sauce. Simmer until tender and serve with a border of boiled rice.

FRENCH MUTTON STEW.

Having cut the mutton in pieces cook it in a saucepan at a sharp fire with clarified fat or lard. Season with salt and pepper.

When the pieces of mutton are well browned, drain out nearly all the fat. Add two large soupspoonfuls of flour. Cook for several minutes and moisten with a full quart of water. Add two skinned tomatoes, or two spoonfuls of tomato puree, a bunch of parsley, thyme, a bay leaf, and a tiny piece of garlic.

MUTTON STEW WITH WHITE BEANS.

The beans must be cooked separately and in advance. Cut the mutton in pieces and cook till brown, as in the preceding method. Then add several large onions divided into four, two carrots cut in pieces and two soup-spoonfuls of flour. Let this cook several minutes and moisten with a quart of water.

Add salt and pepper as desired, two or three good tablespoonfuls of tomato puree, a bunch of parsley, thyme, a bay leaf, and a mite of garlic. Cover the saucepan and let it cook gently for about an hour. Change the pieces of mutton to another saucepan, skim the sauce in the first saucepan, strain it over the mutton through a fine strainer. Add the white beans, already cooked, and let it simmer twenty-five or thirty minutes. Skim the ragout again before serving.

In hot countries mutton often holds the taste of the wool. In such cases it is useful to boil it for a few minutes in salted water before cooking.

IRISH STEW.

Cut up two pounds of mutton, place the pieces in a saucepan of convenient size. The best meat for this purpose is from the breast, the neck or the shoulder. Cut in pieces of three to four ounces.

Add a large glass of water, then put the saucepan on the fire, cover it and let the water evaporate completely. Add another glass of water, allow it to evaporate and then salt and pepper to taste. Next add four large onions divided into quarters, a bunch of parsley, thyme and bay.

Moisten with just sufficient water to cover the meat completely. Cover the saucepan and let it boil for twenty-five to thirty minutes. Then add to the mutton two pounds of potatoes skinned and divided in four. Cover

them with hot water. Season them again if you like it highly seasoned. Cover the saucepan and finish cooking. Remove the bunch of herbs before serving.

This dish is also excellent, if sliced carrots and turnips are added. In this case you must also slice up the potatoes. Be careful to put the carrots and turnips to cook fifteen minutes before the potatoes. Potatoes cooked to pieces spoil the stew.

In this method no flour thickening should be used.

SAUERBRATEN.

For six people. Take 4 pounds of rump, chuck or sirloin, pound it, put into 2 quarts vinegar with 1 onion cut into slices, 10 pepper-corns, 3 bay leaves, 3 cloves and salt. Leave there for 4 days. Turn over once in a while. After this time, take out and lard with bacon cut into pieces 1-3 inch thick and 2½ inches long. Pierce meat with a pointed knife and insert the bacon. Heat the lard and fry meat light brown, both sides, and place on a platter. Brown the flour in the lard and pour on the vinegar with spices, water and salt. Put in piece of honeycake (Pfeffer Kuchen) if on hand, and ½ tablespoonful sugar, boil all and put the roasted meat into this gravy. The meatroast must be covered and baked in over 2½ to 3 hours while turning it, basting with gravy. One-half hour before done, pour in ½ glass red wine. When the roast is tender, finish the gravy. Put the roast on platter, take all grease off the gravy and strain. If too thick, add water; if not sour enough, add vinegar.

BRISKET OF CORNED BEEF WITH VEGETABLES.

A piece of fancy brisket of corned or saltpetered beef, say five or six pounds, should be cooked in plenty of water until tender, with two carrots, two onions, one-half a head of cabbage, two turnips and two stalks of celery. Dish up

the beef on a platter, cut the vegetables coarsely, and put around the beef. Serve horseradish with it.

BEEF HASH, ENGLISH STYLE.

Cut in small dice one pound of roast beef, free from gristle, but mixed with a small quantity of the fat part. Fry one finely chopped onion in butter to a slight brown color, then add a heaping tablespoon of flour and fry together for two minutes. Then add a cup of light gravy or rich soup stock, and stir well to obtain a sauce; add the beef and a tablespoon of ketchup and a dash of Worcestershire sauce. Put this hash in a deep metal or fireproof china dish, cover it with mashed potatoes, to which the yolk of two eggs have been added, sprinkle with bread crumbs and melted butter, and bake for ten minutes in the oven so that the potatoes will be well browned.

MUTTON HASH.

Cut the meat into small cubes. Also cut into pieces of the same shape the same weight of potatoes as of meat. Season the potatoes and toss them in butter. This done, put half their quantity into a saucepan with the meat, and cover the whole with a few tablespoonfuls of tomato sauce and some reduced meat gravy; heat without allowing to boil. Distribute the remainder of the potatoes, which should be crisply fried, over the hash, and sprinkle with a pinch of freshly chopped parsley. In hash the meat must never be allowed to boil or it will become hard.

ROAST VEAL BREAST, STUFFED.

Select a piece of veal breast and have the butcher make an opening on the underside and stuff with bread dressing or potato stuffing. Sew up ends, dredge with salt, pepper, ginger and flour; place in hot oven, in roasting pan, with two tablespoons beef or poultry fat, an onion cut fine and a little boiling water. Turn and baste roast often until brown and ten-

der. A little allspice and bay leaf may be added for seasoning. Lamb breast may be prepared the same way.

TERRAPIN VEAL.

Two pounds of veal cut into small pieces, two tablespoons of melted butter and half a tablespoon of grated onion. Cook slowly five minutes, then add the meat and cook until it browns, stirring often. Thicken with one heaping tablespoon of flour and add slowly a cup of hot stock, one tablespoon of mushroom catchup, a heaping teaspoon of salt, a saltspoon of pepper; simmer two hours. Then add one cup of cream, three hard-boiled eggs chopped fine and a teaspoon of lemon juice. Serve hot.

PAPRIKA SCHNITZEL WITH NOODLES.

For six people. Use 6 veal steaks, season with salt and pepper, roll in flour and then fry in butter for 5 minutes. Cut up one small onion, a small piece of garlic and smother for a few minutes. Add a tablespoonful each of paprica and flour. Mix well with 1½ cups of sour cream, ½ cup bouillon, then stir and boil for 10 minutes. Strain the sauce over the veal steaks and allow them to simmer for 10 minutes. Serve on a hot platter and garnish with noodles.

VEAL CHEESE.

Prepare equal quantities of boiled sliced veal and smoked tongue. Pound the slices separately in a mortar, moistening with butter as you proceed, then pack it in a jar or pail, mixing it in alternating layers, first the tongue and then the veal, so that when it is cut it will look variegated. Press it down hard and pour melted butter over the top. Keep it well covered and in a dry place. Nice for sandwiches or sliced cold for lunch.

BAKED HAM WITH MUSHROOMS.

Take a choice cut of ham weighing about two and one-half pounds and parboil for one-half hour in cold water into which has been added one tablespoonful sugar and three whole cloves. Take from water and dot with bits of butter and put in hot oven to brown for about a half an hour. Rub one tablespoonful of flour into two tablespoonfuls of melted butter, gradually add one cupful of warm milk and all the ham gravy in baking pan. Let come to a boil, then add one can drained mushrooms, season with salt and pepper, and boil for ten minutes. Arrange on platter and garnish with curled celery. Pour over mushroom sauce.

HAM IN BURGUNDY.

For 12 persons. Time of preparation: Five hours.

1 smoked ham weighing 9 lbs.
1 lb. small onions,
1 oz. sugar,
1 tablespoonful Madeira,
1¼ pint Burgundy,
A pinch of pepper,
1 tablespoonful currant jelly,
2 teaspoonfuls beef extract,
1¼ pint brown sauce,
3 oz. butter,
A drop or two of lemon juice.

Bone the ham and string it together. Boil slowly for from 4 to 5 hours.

Meanwhile scald the onions six times. Brown the butter and sugar, add half a pint of the water in which the ham has been boiled, a drop or two of lemon juice and a teaspoonful of meat extract, and stew the onions in it till brown, the sauce being just sufficient to cover them.

When the ham is done, remove the thick skin and lay the ham in a baking-pan. Pour over it some of the brown sauce (in making of which, water in which the ham has been boiled and the meat extract are employed) and some of the wine and place in a very hot oven. Add the remaining sauce and wine gradually and baste the ham with it frequently so that it receives a brown glazing. Finally, stir the red currant

jelly into the sauce in which the onions were stewed, flavor with cayenne and add to the Burgundy sauce.

Place the ham on a dish, cut into slices and arrange round it different vegetables and chesnuts, macaroni, Sauerkohl and the little stewed onions.

HAM A LA TOURAINE.

Parboil the slice of ham, pour off the water, take a chunk of butter in frying pan, sprinkle a little sugar over ham and cut up one onion and fry with ham until onion is golden brown. Take out the ham and add one cup of cream to onion and let simmer and pour over the ham.

SPANISH HAM.

After boiling the whole ham, place it in the oven and cover with a soft dough or dredge freely with flour; then stick cloves at intervals over the ham, and pour into the roasting pan about two quarts of sweet milk, or less, if the ham is not a large one. Add quarter of a cup of brown sugar, season with salt and pepper and baste the ham frequently with this liquid while it is cooking. It will be found to be delicious in flavor and the remaining gravy is good to use with it. A great improvement over the plain boiled ham.

HAM, SOUTHERN STYLE.

Boil ham until tender, using two waters, skin and place in baking pan. Then stick in the fat two dozen whole cloves and sprinkle with brown sugar. Bake an hour.

HAM CASSEROLE.

Cut slice of ham one inch or one and a half inches thick; soak in milk for one hour, put in casserole, and pour milk over; bake slowly in oven, covered, for one hour, trimming off fat; twenty minutes before done put two teaspoonfuls of jelly over ham; add more milk to make gravy, leaving cover off, and let brown slowly; thicken with flour, garnish with candied sweet potatoes.

HAM FRITTERS.

Heat to boiling point one cupful of stock. Thicken with a tablespoonful each of flour and butter cooked together, and add to it one cupful of cold cooked chopped ham, one egg well beaten, and dry mustard and Worcestershire sauce to season. Heat thoroughly, take from fire and cool. Make a fritter batter of one cupful of sifted flour, two teaspoonfuls of melted butter, a scant cupful of hot water, then beaten white of an egg, and a pinch of salt. Shape the ham mixture into small balls, dip in fritter batter and fry in deep fat.

SWEETBREADS WITH MUSHROOMS AND MARROW.

Trim one pound of heart sweetbreads and boil them in salted water with a few sprigs of parsley, a small carrot and a little onion. Clean fresh mushrooms and remove the stems; then chop the stems with a little fresh parsley and onion and fry them in butter; when nicely cooked, add a few drops of Tobasco Sauce, about a cup of chicken broth and enough flour to make the sauce creamy. Have a marrow-bone parboiled so that the marrow can be removed with ease. Now split the sweetbreads through the center, lay the pieces on the broiler and let them cook until they are a light brown. Boil the mushrooms separately. Lay the sweetbreads on a hot platter, place a mushroom on the top of each piece, then a slice of marrow; pour the sauce over all and serve very hot.

SWEETBREAD TIMBALES.

1½ lbs. sweetbreads,
1 teaspoon salt,
⅛ loaf stale wheat bread,
6 mushrooms,
¼ teaspoon grated onion,
1 pinch white pepper,
3 eggs,
6 truffles.

Parboil sweetbreads, and chop, add grated onion, salt and pepper. Soak bread in cold water, squeeze dry and mash

through colander. Mix sweetbreads, bread, beaten yolks of eggs, mushrooms, then the stiffly beaten whites of eggs. Butter small timbale forms, put in a few pieces of truffles, cover with the sweetbread mixture, place forms in pan of boiling water. Cover with another pan and bake from one-half to three-quarter hours. Serve with cream sauce. Truffles and mushrooms may be omitted.

SWEETBREAD CROQUETTES.

1½ lb. lean beef, mutton or veal.
3 oz. fat,
1 dessertspoonful chopped onion.
A little grated nutmeg,
Salt and pepper to taste.

Pass the meat twice through the mincing machine and thoroughly mix in the other ingredients. Divide into portions and press into the shape of cutlets. Insert a little piece of macaroni at the thin end of each to look like a bone. Brush over with egg and sprinkle with breadcrumbs. Fry in hot fat till a nice brown. Place in a circle on a hot dish, with a garnish of vegetables in the center.

PRUSSIAN CUTLETS.

¾ lb. sweetbread,
1 leaf of gelatine,
1 oz. butter,
1 oz. flour,
8 bottled mushrooms,
2 teaspoonfuls Madeira,
6 oz. calves' tongue or cold roast veal.
1 gill broth,
2 teaspoonfuls lemon juice,
2 yolks of eggs,
Salt.

Boil the sweetbreads and tongue and cut into small dice with the mushrooms. Make a white sauce of the broth, butter and flour, boil it down to half its original quantity and flavor with lemon juice and salt. Dissolve the gelatine and add to the sauce, with the Madeira and yolks of eggs. Then add the other ingredients and mix to a paste. Spread over a dish on which breadcrumbs have been scattered and put a

layer of breadcrumbs on the top. Stand in a cool place for an hour.

Make up into twelve croquettes, roll in flour, egg and breadcrumbs, and fry in butter or dripping. Wash some parsley, dry it with a cloth, fry for half a minute and garnish with it.

Serve the croquettes in a serviette.

HUNGARIAN GULASH.

1 lb. lean beef,
1 lb. lean veal,
1 tablespoon fat,
1 large onion, diced,
1 teaspoon paprika,
1 cup strained toamtoes.

Veal and beef mixed. Cut into one-inch squares and brown in hot fat with the onion, salt and paprika. When the meat is brown, add the tomatoes, and one-half hour before serving, add some small potatoes. Let cook slowly closely covered.

SAVORY PIE.

Chop together a pound of cold fried steak. Some cooked potatoes, a cold boiled onion and moisten with some left-over brown gravy. Put in a deep baking dish, covering the top and sides with a pie crust made of one breakfast cup of flour and a quarter of a cup of butter, wet to a soft dough with cold water. Bake and serve hot.

SHEPHERD'S PIE.

Cut up enough cold roast beef to make a quart of small, thin slices. Season the meat with salt and pepper, and after putting it into a deep earthen dish pour over it a sauce made as follows: Put two tablespoonfuls of butter into a frying pan, and when it has become hot add two scant tablespoonfuls of flour. Stir until this is dark brown, and then add a pint of water. Season with salt and pepper and boil for three minutes. Pare, boil and mash eight good-

sized potatoes; then add to them a cupful of boiling milk, a tablespoonful of butter, and salt and pepper to suit the taste. Spread this preparation over the meat and sauce, beginning at the side of the dish and working toward the centre. Bake for thirty minutes. Other meats beside roast beef may be used in a shepherd's pie if desired.

CASSEROLE OF RICE AND MEAT.

Steam { 1 cup rice, 1 teaspoon salt, 3 cups boiling water,

2 cups cold cooked meat,
½ teaspoon salt,
¼ teaspoon celery salt,
⅛ teaspoon pepper.
1 teaspoon chopped onions,
1 egg,
2 tablespoons cracker crumbs,
1 cup hot water or stock,
⅛ teaspoon poultry seasoning.

Steam the rice twenty minutes. Chop the meat very fine, add all seasonings, then the beaten egg, cracker crumbs, and stock, or hot water enough to pack it easily. Line the bottom and sides of a greased mould or small bread tin one-half inch thick with the cooked rice, pack in the meat, cover closely with rice, then cover with greased paper and steam forty-five minutes. Loosen around the edge of mould, turn out upon a hot platter and pour Tomato Sauce around it. Garnish top with parsley.

KONIGSBERGER KLOPS.

For Six Persons. Time of preparation, 1½ hour.

¾ lb. pork.
¼ lb. veal,
¾ lb. beef,
½ teaspoonful chopped onions, slightly fried in butter,
½ ounce butter,
1 ounce bread crumbs,
3 eggs,
1 quart brown sauce,
1 teaspoonful capers,
Lemon juice,
Salt and pepper,
1 tablespoon chopped parsley.

Mix the bread crumbs with one egg and the butter, and stir in a saucepan till the mixture is reduced to the consistency of dough. Put this into a basin, and stir till cool, adding then the salt, pepper, the remaining eggs and, lastly, the meat which has been passed twice through the mincing machine. Form into twelve long-shaped rissoles, fry them slightly in two ounces of butter, and then place them to stew gently for twelve minutes in a quart of strong, boiling brown sauce.

Flavor the sauce with a teaspoonful of capers, half a teaspoonful chopped onions, slightly fried in butter, and lastly, three Sardellen, finely chopped, and a tablespoonful of chopped parsley.

The butter in which the Klops have been fried can be rinsed out of the pan with some of the brown sauce, and added to the finished sauce.

The sauce may be varied by the addition of tomato puree, red wine, or Madeira, and is greatly improved by the addition of a gill of sour cream and some dried Steinpilze, which may be obtained at most of the German Delikatessen stores.

DRESSED MEAT.

A cheap, nourishing, delicious, and easily digested meat for luncheon or tea is made by boiling a "shank-bone" of veal, one of beef, and one of mutton together until the meat will fall from the bone. Carefully remove all bone and gristle, chop fine, or put through meat cutter. Season to taste; sage and savory may be added if desired. Place half the mixture in a bread tin, have ready five or six hard boiled eggs, cut each end from them so they can be placed close, end for end, in a row on the meat in the center of tin. Then add the balance of the meat, press closely, and set away until firm. Slice in a half of egg in the center, garnish with parsley. This never fails to be an attractive dish and

once made well is in constant demand. The stock can be used for soup.

COLD MEAT WITH TOMATO JELLY.

Place a finely chopped onion in an earthen saucepan. Cook in butter until the onion browns. Then pour in a small can of tomatoes or four large fresh tomatoes. Break a stalk of celery into very small pieces and add to the tomatoes. Add also a tablespoonful of wine vinegar, half a teaspoonful of salt and a dash of paprika. Meanwhile half a teacupful of gelatine should have been dissolved in twice the quantity of cold water. Pour this into the pan and stir well. When all have been thoroughly mixed and softened into a blended mass, pour into a mold that has an open center. When cold pour from the mold and fill the center with chopped cold meat. Veal, lamb and chicken are delicious thus served.

BRAISED CALF'S LIVER.

2½ lbs. calf liver, whole,
⅛ lb. of bacon for larding,
¼ cup each of carrots, onions and celery, sliced,
2 tablespoons goose fat or butter,
1 bay leaf,
6 peppercorns,
3 cloves,
2 cups soup stock or water,
Salt and pepper.

The liver is skinned, larded; seasoned with salt, pepper and if desired a little mace, fried in the hot fat; flour, vegetables and spices are added and then the two cups of soup stock or water. Cover closely and bake two hours, uncovering the last twenty minutes. When ready to serve, strain the liquor, season with lemon juice, and parsley, chopped fine and pour over the liver. Serve on hot platter, or thicken the liquid with two tablespoons flour made smooth with a little cold water, cook five minutes and pour around liver.

LIVER BALLS.

The liver for the dish should be boiled the day before the balls are to be made. Soak four ounces of crackers in water, then drain them as dry as possible and place them in a frying pan with some fat, a little grated onion, salt and pepper; stir them over the fire until quite dry, then place them in a bowl to cool. Grate one-half of a cold boiled calf's liver, add it and three eggs to the crackers, also salt, pepper and enough fat to prevent the balls from being dry. Form this mixture into balls and fry brown in hot drippings, drain on a hot sieve for a few minutes before serving.

ESCALLOPED TRIPE.

The tripe is cut in half-inch strips, a layer of these strips is laid in the bottom of an oiled baking dish and sprinkled with salt and pepper, then a layer of grated Parmesan cheese is added and this is covered in turn with tomato sauce. Layer after layer like this is laid until the dish is filled, then on top a thick covering of well buttered bread crumbs, and it is baked brown.

RABBIT A LA MARYLAND.

Clean and cut up two rabbits; sprinkle with salt, pepper, and dredge with flour; dip in egg and crumbs; arrange them in a well greased dripping pan and bake thirty-five minutes in a hot oven, basting after the first five minutes of cooking with one-third cup butter melted in one cup boiling water or white stock. Serve with a cream sauce and garnish with crisp bacon. If the rabbits are old, more time may be required for cooking them. They should be very tender.

SURPRISE BALLS.

Mashed potatoes Lean meat cooked (chopped),
Butter or fat.

Roll the potatoes into balls, press a hollow in the top with a teaspoon. Season meat and fill into the hollow ball. Place in greased pan, with a little fat on the top of each ball, brown in the oven and serve hot.

"LIVER A LA HEN PHEASANT."

Is a very rich and unusual dish. To prepare it, a calf's liver is required. This is generously larded and stabbed with half a dozen cloves. It is then smeared thickly in olive oil and then dusted over with browned flour and salt. It is placed in a baking dish with some olive oil, the juice of half a lemon, one finely minced onion, salt, pepper and half a cup of water. It is baked two hours and basted frequently. If the water and oil evaporate from the baking dish before the liver is done, add more water and oil.

This is served hot, with a sauce made of sweet peppers, chopped, and the gravy of the liver, thickened with browned rice flour.

CALF'S BRAIN WITH BROWNED BUTTER.

Remove the fine skin from the calf's brain and rinse the latter in water. Boil the brain in water, adding salt, the juice of a lemon, a few slices of carrots and one-half a bay leaf. Boil for ten minutes. Take out carefully with a skimmer, split in two and put it on a dish. Heat two ounces of butter until it turns dark brown, then add a dash of tarragon vinegar and pour over the brain. Sprinkle chopped parsley over it.

THURINGER BRATWURST WITH RED CABBAGE.

For six people. Cut up two small heads of red cabbage. Then chop up one onion. Smother in goose grease or lard. Add 2 cups of water and mix all. Add 1 small sour apple, a small piece of stick cinnamon, 1 tablespoonful of sugar,

salt, a pinch of white pepper, half a cup of vinegar and smother till done. Fry the sausage and serve with the cabbage.

SPANFERKEL.

For six people. One well washed and dressed suckling pig is left in water for a few hours. The eyes are taken out and it is salted inside and outside. The hind and forelegs are bent under the pig and in this way it is placed into a pan with a tray on which it rests. Pour in some water and let it roast for 10 minutes. One-half pound of butter is melted and the pig is brushed with it every 5 to 10 minutes. Gradually pour in more water and cook 1½ hours. Prick the skin several times so it will not blister. The butter will make the pig crisp. The dripping will be served as gravy. You can also serve a truffle, caper, or tomato gravy.

POTTED SHOULDER OF LAMB WITH STRING BEANS.

For six people. Prepare 2 shoulders of lamb. Take out the bones, dress to a roll and season. Roast the meat with 1 carrot, 2 onions, half a bay leaf, a few whole peppers and a small piece of garlic. Roast to a golden color. Then put in the meat and the other ingredients in a pot. Dilute with bouillon and smother till done. Add a little water to 2 tablespoonfuls of flour for thickening the sauce, which is served on the side. Arrange the meat on a large platter and garnish with string beans.

LIVER DUMPLINGS.

No. 1—

½ lb. calf's liver,
1 cup cracker or bread crumbs,
1 cup milk or water,
1 egg,
1 teaspoon salt,
½ teaspoon grated onion,
¼ teaspoon poultry seasoning,
⅛ teaspoon nutmeg, grated,
⅛ teaspoon pepper,
Some grated lemon rind.

Skin the liver and remove every particle of tough fibre. Chop fine in meat chopper. Cook bread and water to a paste. Remove from stove, add egg, liver and seasonings and shape into balls size of a nutmeg and drop into boiling soup ten minutes before serving time. Chicken liver may be used in place of calf's liver. The heart and tender parts of gizzard may also be used.

No. 2—
1 lb. calf's liver,
1 qt. wheat bread, diced, soaked and pressed dry,
2 tablespoons flour,
6 eggs,
1 teaspoon parsley, chopped,
1 teaspoon salt,
⅛ teaspoon pepper,
⅛ teaspoon nutmeg,
2 tablespoons butter or fat,
1 onion, cut fine.

Skin and grind or chop the liver very fine. Heat the fat in a spider, add the onion, brown a little, then add the liver and the rest of the ingredients; mix well and form into balls size of a walnut and drop into salted, boiling water (1 teaspoon salt to 1 quart of water), and let simmer ten minutes. Drain in colander and serve hot, in a well flavored meat gravy, or simply reheat them in fat.

CHICKEN LIVERS A LA CHANTECLER.

Is a delicious concoction of big Italian chestnuts and chicken livers, done up temptingly with olive oil and seasoning.

To make it, the big chestnuts are shelled and boiled tender, but not to the degree of crumbling. The chicken livers are drained and fried brown in olive oil and then placed in a casserole, with just sufficient chicken stock to keep them from burning, with the chestnuts dipped in olive oil and placed over the chicken livers, with dabs of butter here and there. The casserole is cooked from fifteen to twenty minutes, and then served very hot, with fried apples in oil.

KIDNEY TOAST.

Soak in cold water, pare, remove fat from centers, and chop four lambs' kidneys. Cook three tablespoons butter with one-half tablespoon finely chopped onion and one teaspoon finely chopped parsley, five minutes. Add kidneys, and season with salt, pepper, one-half tablespoon Worcestershire sauce, and one teaspoon lemon juice. Dredge with one tablespoon flour, stir until well mixed, and add gradually one-half cup stock. When thoroughly heated add four tablespoons grated cheese, and as soon as cheese has melted serve on pieces of toast.

STEWED RABBIT, LARDED.

One rabbit, a few strips of bacon, rather more than one pint of good broth or stock, a bunch of savory herbs, salt and pepper to taste, thickening of butter and flour, one glass of sherry. Wash the rabbit well, cut it into quarters, lard them with slips of bacon, and fry them; then put them into a stewpan with the broth, herbs, and a seasoning of pepper and salt; simmer gently until the rabbit is tender, then strain the gravy, thicken it with butter and flour, add the sherry, give one boil, pour it over the rabbit, and serve. Garnish with one lemon.

ROYAL BREAKFAST DISH.

Fry bacon nice and crisp. Peel and quarter tart apples, leaving on at least one-half the peeling. Drop them into the hot fat and cover closly till they begin to soften, carefully turning them once with a pancake turner. Then sprinkle sugar over all and turn again, leaving cover off to let them brown nicely. Serve on hot platter with the strips of bacon laid across and you have a dish fit for a king.

FRIED GOOSE LIVER.

For one person. Carefully remove gall from 1 goose liver. Put liver into ½ pint milk diluted with water, where it must remain for 2 hours. Dry well, salt and pepper, dip in 1 egg, beaten, then in ¼ tablespoonful flour mixed with broth. Heat butter and fry liver light brown for 5 minutes, turning it several times. Serve on hot platter with asparagus tips.

RAW BEEFSTEAK A LA TARTARE.

For six people. Two pounds of beef, which must be very fresh and free from sinews, are chopped or ground twice in the grinder. The beef is mixed with salt and pepper, is formed into 6 equal 1¼ inch thick steaks. Make a depression in the middle of each and put into this carefully one raw yolk of egg. Garnish each steak with a small heap of onions, chopped small pieces of pickles, rolled up sardelles, which were watered before and freed of their bones. Capers and mustard mixed with oil and vinegar may be served with it. The steaks must be served fresh.

Poultry

CHICKEN SAUTE.

Remove pin feathers, clean, singe, and disjoint two young chickens; dip them quickly into cold milk; drain, sprinkle with salt, pepper, and dredge thickly with flour, having as much flour cling to the chicken as possible; cut one pound fat salt pork into one-fourth inch cubes; fry out in frying pan; remove scraps; cook chicken slowly in fat until well browned and tender. Serve with a cream sauce and corn fritters.

CHICKEN A LA KING.

½ boiled chicken (1 pint in thick pieces),
2 tablespoons butter,
2 fresh mushrooms,
1 cup cream,
½ cup Sherry wine,
Yolks of 2 eggs,
1 teaspoon salt,
1 green pepper and 1 red pepper, cut in long, thin strips.

Melt butter, add mushrooms, cook five minutes. Add chicken, heat through, add salt, wine and the strips of pepper. (The chicken should be removed from bone in long thick pieces.) Beat the yolks until light, add the cream, cook over boiling water or in chafing dish, stirring constantly until thickened, about one and a half minutes; then pour over the hot chicken mixture and serve at once on toast.

CHICKEN SPANISH STEW.

Take half pound of salt pork and cut in one inch pieces and fry in bottom of kettle. Then add one chicken cut up for stewing, nearly cover with water; salt a large red pepper cut in pieces, let simmer until nearly done; then add three cloves of garlic, one can tomatoes, one can mushrooms, one can peas. Boil up once, then thicken with two

tablespoonfuls of flour that has been dissolved in a little cold water. When ready to serve have one green pepper shredded to sprinkle over the top.

CHICKEN OR SWEETBREADS WITH MUSHROOMS.

(In Ramikins.)

½ cup mushrooms,
2 cups chicken or Sweetbreads, diced,
2 tablespoons butter,
2 tablespoons flour,
2 tablespoons chopped almonds,
½ cup milk, cream or Mushroom liquid,
½ cup chicken or Sweetbread liquid,
Salt, pepper and ginger,
1 teaspoon chopped parsley.

Blanch the almonds, drain the mushrooms. Take equal parts of cold boiled chicken or sweetbreads, diced, and mushrooms. Heat butter, add flour and gradually one cup of hot liquid, milk or cream with mushrooms and chicken or sweetbread liquid. Boil until smooth, add seasoning and almonds and parsley.

Place in Ramikins or in large pudding dish with buttered crumbs on top and brown in the oven.

If ramikins are used, set them in a dish of hot water to prevent cracking.

VICTORIA CHICKEN.

Cream two tablespoonfuls of butter and add the yolk of three hard boiled eggs rubbed to a paste. Soak one-fourth of a cupful of cracker crumbs in one-fourth of a cupful of cold milk fifteen minutes, then add to the egg mixture. Pour on gradually one cupful of hot chicken stock, and when the boiling point is reached add one cupful of cooked chicken or fowl cut in small pieces. Season with salt, pepper, and celery salt, and serve on finger shaped pieces of buttered toast.

CHICKEN CREAM.

1 tablespoon granulated gelatine,
¼ cup cold chicken stock,
¾ cup hot chicken stock, highly seasoned,
1 cup heavy cream,
1 cup cold cooked chicken, cut in dice,
Salt and pepper.

Soak the gelatine in cold soup stock, dissolve in hot stock, and strain. When mixture begins to thicken, beat, using an egg beater, until frothy; then add cream beaten until stiff, and chicken dice. Season with salt and pepper. Turn into one-quarter pound baking powder tins, first dipped in cold water, and chill, or in any desired mould or moulds.

CHICKEN a la SAVOY.

This is a particularly nice way of cooking chicken, and one that is seldom met with. If you have no white stock, use instead half milk and half water, but in that case boil it first with a small piece of carrot, turnip, and onion, as this improves the flavor.

Required: One cold boiled fowl, half a pint of white stock, half a pint of milk, two ounces of butter, one ounce of flour, three teaspoonfuls of chopped parsley, one teaspoonful of lemon juice, one lettuce, salt and pepper, two hard boiled eggs.

Melt the butter in a small saucepan, stir in the flour, then add the milk and stock gradually, and stir the sauce until it boils; add a teaspoonful of lemon juice, salt and pepper to taste, and the parsley.

Cut the fowl into neat small joints, and take off the skin. Arrange the pieces in an entree dish, piling them up rather high. See that the sauce is just thick enough to smoothly coat the back of a wooden spoon, then pour it over the joints of fowl.

Wash the lettuce, and dry it gently by shaking in a cloth,

then arrange in a border round the dish. Cut the hard boiled eggs in slices, and put a ring of these inside the border of lettuce.

CHICKEN WITH MADEIRA SAUCE.

3½ lbs. chicken,
1 cup water,
1 teaspoon paprika,
¼ lb. mushrooms,
¼ cup butter,
1 small onion,
1 teaspoon salt,
¼ cup Madeira wine.

Cut the chicken at joints, brown in the butter, add water, the onion, salt, pepper, mushrooms, and a few minutes before serving the wine. Cook two and one-half hours, or until tender.

CHICKEN IN RICE CUPS.

This is a delicious luncheon dish and also is an economical way of using small quantities of leftovers. To prepare it line small buttered cups with soft-boiled rice half an inch in thickness. Fill the center with cooked chicken finely minced, delicately seasoned and slightly made moist with cream sauce or chicken broth. Onion juice and minced celery may be added if desired. Cover the top with a layer of the rice and bake in a moderate oven for 15 minutes. Then invert the cups carefully on a heated platter and serve at once with any preferred sauce.

BREAST OF CHICKEN A LA SAM WARD.

Remove the breast of a tender three-pound chicken. Remove the skin. Season the breast with salt and pepper, dip in cream and flour, and then fry slowly for about twelve minutes in a small quantity of clarified butter. Cut six fresh mushrooms in thick slices, boil in one-half a cup of cream for ten minutes or more, then mix a heaping teaspoonful of flour with some butter and stir into the cream to thicken it; let it boil another five minutes, and then

season with salt, pepper, and cayenne. Then add a small piece of butter and one tablespoon of sherry wine. Put this sauce in the bottom of the dish and the fried breast on top; surround with fancy pieces of toast.

CHICKEN A LA WALDORF.

Cut white meat of boiled chicken into dice. Two truffles cut into dice, put into a sauce pan with one pint cream, salt, pepper, and cook twelve minutes. Pour gradually on two beaten yolks diluted in two large spoons of Maderia wine. Cook until it thickens, stirring constantly, and serve at once.

MINCED CHICKEN WITH GREEN PEPPERS.

Boil two green peppers ten minutes. Remove the seeds and cut the peppers in thin strips, using a pair of scissors. Mix with two cupfuls of cold fowl or chicken chopped (but not finely chopped). Melt three and one-half tablespoonfuls of butter, add three tablespoonfuls of flour, and stir until well blended; then pour on gradually, while stirring constantly, one and one-third cupfuls of chicken stock. Bring to the boiling point, season with salt and pepper, and add peppers and chicken. Serve as soon as thoroughly heated.

CANTERBURY CHICKEN.

Cook three and one-half tablespoonsful of butter with one teaspoonful of finely chopped onion until yellow, stirring almost constantly to prevent burning. Add one tablespoonful of corn starch and stir until well blended; then pour on gradually, while stirring constantly, one and one-half cupfuls of chicken stock (the liquor in which a fowl has been cooked). Bring to the boiling point and add one-half teaspoonful of lemon juice, three-fourths of a teaspoonful of salt, one-eighth of a teaspoonful of paprika, one-half cupful of celery cut in small pieces, and one and one-half

cupfuls of chopped chicken. Serve hot and garnish with toast points and parsley.

CHICKEN CROQUETTES.

3½ cups chopped chicken, 1 tablespoon parsley,
Onion juice, 2 tablespoons lemon juice.

Make one pint of very thick white sauce. Chop the chicken very fine, and add sauce to make it as soft as can be handled. Cook as in making rice croquettes, and shape and cook in the same way. Sometimes a beaten egg is added to the sauce before mixing it with the meat.

CHICKEN SOUFFLE.

Chicken Souffle with Mushroom Sauce.—Fine for a company luncheon or for a Sunday night company supper. Make a sauce with two cups of scalded milk, two tablespoons of butter rubbed smooth in two tablespoons of flour, one level teaspoon of salt, and one-fourth level teaspoon of pepper. Add one-half cup of stale breadcrumbs and cook ten minutes. Remove from the range, stir in two cups of cooked chicken chopped fine, one tablespoon minced parsley, the yolks of three eggs beaten light, and last fold in the whites of three eggs beaten until stiff and dry. Put in well buttered muffin tins, filling about two-thirds full. Set the tins in a dripping pan, into which has been poured a little boiling water, and bake in a slow oven thirty-five minutes. Turn out on to the hot plates and serve with mushroom sauce. To make sauce melt butter, one-fourth cup, add one-fourth cup of flour, one and a half cups of chicken stock, one-half cup of cream, salt and pepper to taste. Cook five minutes, then add three-fourths cup of cooked and chopped mushrooms. When the mushrooms are hot the sauce is ready to serve.

BIRDS EN CASSEROLE.

6 squabs,
1 sprig parsley,
1 bay leaf,
½ carrot,
1 pt. soup stock, or water,
1 onion,
4 cloves,
12 mushrooms,
½ wineglass sherry,
1 tablespoon catsup.

Place in the casserole, parsley, bay leaf, onion; then the squabs or chicken; add soup, salt, pepper or paprika; cover the dish and put into the oven one and one-half hours. When tender, make a sauce as follows: Heat one tablespoon butter, add one tablespoon flour, when light brown, add the sauce from the birds; when boiling, remove from the fire and add wine, mushrooms and catsup. Pour all over the birds, return to the fire, and when hot, serve in the casserole.

CHOP SUEY.

Clean a small chicken and cut all the meat from the bones, cut it into strips one and one-half inch long and one-half inch wide. Slice a large onion thin; soak a handful of mushrooms for ten minutes in water and remove the stems. Cut a stalk of celery into small pieces; wash and slice six Chinese potatoes. In the frying-pan put some fat and fry the chicken lightly in this, but do not let it get hard. Add the sliced onions and cook for five minutes, then the mushrooms with enough Chinese sauce to make the ingredients brown. Pour in enough water almost to cover and simmer for twenty minutes. Put in the celery and potatoes and stew for fifteen minutes more. Thicken with flour and water, and, when the gravy is thick and smooth serve with boiled rice, seasoning well if the sauce has not given flavor enough.

Sauces and Dressings for Steaks, Meats *and* Fish

BECHAMEL SAUCE.

1½ cups highly seasoned chicken stock.
¼ cup butter.
¼ cup flour.
¾ cup scalded thin cream.
½ teaspoon salt.
⅛ teaspoon pepper.
Few grains of nutmeg.
Yolk 3 eggs.

Process: Melt butter in a saucepan; add flour mixed with seasoning; stir to a smooth paste and let cook one minute. Then add hot stock, stirring constantly. Add hot cream, constantly stirring. Beat yolks of eggs slightly; dilute with some of the hot sauce. Combine mixtures; beat again but do not allow the sauce to boil after adding egg yolks. White Bechamel Sauce is made by omitting yolk of eggs.

SAUCE BEARNAISE.

For six persons. Time of preparation, 1 hour.

8 shallots,
3 ounces butter,
6 pounded peppercorns,
½ pint Moselle,
¼ pint Tarragon vinegar,
1 teaspoonful finely chopped parsley,
1 teaspoonful Meat Extract,
6 yolks of eggs.

Put on the wine, vinegar, shallots and pepper together, and boil till the quantity is reduced by half. Then strain through a cloth and add Meat Extract. When cool, pour into an enamel saucepan, add the yolks of eggs, butter, salt, and stir briskly till just before it boils.

This sauce is excellent for fish, poultry, veal cutlets or chops.

SAUCE BORDELAISE.

First: With two tablespoonfuls of flour put two of butter and one pint rich brown gravy, making some brown sauce. Let boil for some time, half an hour or so.

Second: Chop three or four shallot onions very fine, moisten with a glass of claret (Bordeaux), and let boil down to one-quarter of its volume. Then strain the previous prepared brown sauce into it, let boil for ten minutes, season to taste. Add the juice of one-half a lemon, stir into it a piece of table butter the size of an egg and a teaspoonful of chopped parsley. At the last moment add some pieces of marrow or beef, cut in cubes or slices previously parboiled in water. This sauce to be served over steaks or similar dark meats.

Brown gravy is made with veal bones, trimmings of chicken all well browned, with different vegetables like carrots, onions, celery and spices, and boiled for several hours with frequent stirrings, but for the above purpose to be made in a hurry about two tablespoonfuls of meat-extract boiled with a pint of water will answer the purpose.

BROWN SAUCE.

2 tablespoons butter or other fat.
2 tablespoons flour.
½ teaspoon salt.
⅛ teaspoon pepper.
1 cup hot water, meat, fish or vegetable stock.

Brown the butter or fat and if desired add a small onion, chopped, and when brown add the flour, let brown, and add 2-3 cup of hot liquid and gradually the rest of the seasoning. Let cook five minutes and serve with hot meat, vegetables, dumplings, etc. This makes one cup of sauce; if more is required, add the quantities in proportion.

BROWN MUSHROOM SAUCE.

1 can small button mushrooms
4 tablespoons butter
4 tablespoons flour.
2 cups brown stock
½ tablespoon lemon juice.
2 tablespoons sherry wine

Process: Melt the butter in a sauce-pan; brown it richly; add flour and continue browning, stirring constantly. Add brown stock gradually; continue stirring. Add lemon juice and sherry. Heat the mushrooms in their own liquor. If they are very small button mushrooms they may be used whole; if larger mushrooms are used they may be cut in quarters. Drain from the hot liquor and add them to the sauce.

WHITE SAUCE.

2 tablespoons butter,
2 tablespoons flour,
⅛ teaspoon pepper,
½ teaspoon salt,
1 cup hot milk.

Melt the butter in a saucepan. Remove from fire and mix with flour. Cook until it bubbles, then add two-thirds of the hot milk at once and the rest gradually and boil, stirring constantly until the mixture thickens. Season and serve hot.

CREOLE SAUCE.

Prepare a Brown Mushroom Sauce. Melt two tablespoons butter in a sauce-pan; add one green pepper finely chopped, one small onion finely chopped; cook five minutes. Add two tomatoes cut in pieces or one cup of canned tomatoes and ten olives pared from the pit in one continuous curl. Cook three minutes. Add the Brown Sauce and bring to boiling point. Add two tablespoons sherry wine. Do not strain the sauce. Serve with steaks, chops and fillet of beef.

CUMBERLAND SAUCE.

For 6 Persons. *Time of Preparation*: 1 hour.

2 tablespoonfuls red wine.
2 tablespoonfuls German mustard.
½ teaspoonful dry English mustard.
½ gill brown sauce.
2 oz. red currant jelly.
4 tablespoonfuls salad oil,
1 tablespoonful orange syrup.
1 tablespoonful lemon syrup.
½ teaspoonful finely-chopped orange peel (colored portion only).
1 oz. raspberry jelly.

Stir well together the jelly, mustard and oil. Add the brown sauce and continue stirring till all is well mixed. Then add the other ingredients gradually.

SAUCE GALLI.

4 tablespoons butter
½ tablespoon lemon juice
1 slice onion
Bit of bay leaf.
2 tablespoons green pepper, finely chopped.
1 tablespoon Worcestershire sauce.
1 cup thick tomato puree.
1 small clove garlic
3 cloves.
Salt and cayenne.

Process: Cook onion, garlic, bay leaf, and cloves with tomato, until there be one cup pulp. Brown butter richly; add tomato pulp, Worcestershire sauce, lemon juice, green pepper previously parboiled ten minutes, salt and cayenne.

MINT SAUCE.

¼ cup chopped mint leaves. 1 tablespoon powdered sugar, ½ cup vinegar.

Add sugar to vinegar; when dissolved pour over mint and let stand thirty minutes over slow fire to infuse. If vinegar is strong dilute with water. Serve hot over hot lamb.

Or boil sugar and vinegar, throw in the mint leaves and let boil up once. Set aside and serve cold with lamb.

MUSHROOM SAUCE.

¼ can mushrooms, 1 cup brown sauce,
1 teaspoon chopped parsley.

Make Brown Sauce after the recipe and add to it the mushrooms, drained, rinsed and cut in quarters or slices, or make 1 cup of Brown Sauce using 1 cup of mushroom liquid in place of the other liquid and add 1 teaspoon chopped parsley. Serve hot over meat.

SAUCE ROBERT OR MUSTARD SAUCE.

Chop three or four shallot onions very fine, moisten with three tablespoonfuls of good vinegar and a little white wine, let the whole boil down to a tablespoonful of liquid. Then add one gill of brown sauce previously prepared, or if not convenient take some brown gravey thickened with a little flour mixed with a small piece of butter; when boiling add a teaspoonful of French mustard, salt and pepper, a piece of butter the size of a walnut, stir it up well and serve. This sauce is mostly served with fried or broiled pork chops and tongues.

PIQUANTE SAUCE.

1 cup Brown Sauce. Claret wine or vinegar.
½ small onion, chopped fine. 1 tablespoon each of capers
2 tablespoons Sherry or and pickles, chopped.

Make Brown Sauce and while hot add the rest of the ingredients. Serve hot with beef.

SAUCE ITALIENNE.

Chop fine one onion and eight canned mushrooms, fry the onion to a golden color in a piece of butter the size of an egg. Then add the chopped mushrooms and one heaping teaspoonful of flour, fry together for a few minutes more, then moisten with a glass of white wine and one-half

a pint of gravy, add a teaspoonful of meat-extract and three tablespoonfuls of tomato sauce or catsup. Boil for ten or fifteen minutes, add the juice of one-half a lemon season with salt and pepper, then add a teaspoonful of chopped parsley before serving. This sauce can be served with steaks or chops and also fish "au gratin."

SAUCE REMOULADE.

For six persons. Time of preparation, 1 hour.

4 hard-boiled yolks of eggs.
1 raw yolk,
2 ounces German mustard,
¼ pint salad oil.
1 teaspoon chopped parsley,
Tarragon vinegar, salt and pepper to taste,
1 finely chopped Sardelle.

Rub the yolks of eggs in a mortar mix to a smooth paste with the raw yolk. Then stir in the oil and mustard, vinegar to taste, the chopped Sardelle, parsley, pepper, salt and a trifle sugar.

A little chopped onion, also capers, may be added.

SAUCE RAVIGOTTE (No. 1.)

2 tablespoons butter,
¼ teaspoon onion juice,
2 tablespoons flour,
½ cup water,
1 cup strained tomato,
1 teaspoon salt,
Speck pepper.

Heat the butter, remove from the fire, stir in the flour. Add the water, stir well, add the tomato, the onion juice, salt and pepper, boil 5 minutes. Served hot with boiled macaroni, or with boiled or baked meat, or with baked eggs or fish.

SAUCE RAVIGOTTE (No. 2.)

½ can tomatoes or
1¾ cups fresh stewed tomatoes,
2 slices onion,
8 peppercorns,
1 bay leaf,
3 cloves,
2 tablespoons butter or other fat,
2 tablespoons flour,
1 tablespoon sugar,
¼ teaspoon salt,

Cook tomatoes 15 minutes with the onion, peppercorns, bay leaf and cloves. Strain.

Heat the butter in a frying pan, add 2-3 cup flour and then the rest of the hot strained tomatoes. Season to taste.

Served over hot chops, fish, macaroni, etc.

SAUCE RAVIGOTTE (No. 3.)

Chop together well a few sprigs of parsley, watercress, chives, chervil, one-half a dozen leaves of cooked spinach, two anchovies, a few capers, a small pickle, and one shallot onion, then rub through a sieve and mix into one-half pint or less of mayonnaise.

ENGLISH CHUTNEY SAUCE.

1 lb. apples, chopped,
¾ lb. of raisins, chopped.
1 dozen ripe tomatoes, chopped.
2 red peppers, chopped.
6 small onions, chopped.
¼ cup of mint leaves,
1 oz. of white mustard seed,
¼ cup salt,
2 cups granulated sugar.
1½ qts. vinegar, boiled and cooled.

Salt the chopped tomatoes and let drain in a bag over night. The rest of the ingredients may be put through the meat chopper. This sauce requires no cooking, but should be kept in a crock for ten days, in a convenient place, that it may be stirred every day. Place in wide mouthed bottles, cork and seal.

STUFFING FOR BOILED FOWL.

Cook two cups spaghetti in one-inch pieces in two quarts of boiling salt water until tender; drain, blanch, and season with salt, pepper, two tablespoons butter, one-half teaspoon finely chopped parsley and one small onion finely chopped; fill the fowl with above mixture; truss neatly as for roasting.

BREAD DRESSING FOR GOOSE OR DUCK.

1 quart stale bread, dried.
Liver, gizzard and heart, chopped fine,
¼ onion, chopped fine.
¼ cup celery root, diced,
½ cup strained tomatoes.
2 tablespons fat,
1 teaspoon salt,
⅛ teaspoon pepper,
⅛ teaspoon ginger,
⅛ teaspoon nutmeg,
1 egg.

Soak the bread in water and squeeze dry. Heat the fat in a spider, add the bread crumbs and fry just a little, add the other ingredients and mix well. Nice for goose or duck.

BREAD STUFFING FOR MEAT OR POULTRY.

1 quart stale bread in pieces,
1 teaspoon salt,
⅛ teaspoon pepper,
2 tablespoons fat drippings, melted,
⅛ teaspoon ginger,
¼ teaspoon poultry seasoning,
1 egg.
½ teaspoon onion, chopped fine.
Heart, liver and gizzard.

Soak bread in cold water and squeeze dry. Season to taste and add the melted fat. Mix thoroughly, add the egg, slightly beaten, and onion if you wish. Add heart, liver and tender parts of gizzard, chopped fine, and partially boiled.

ALMOND SAUCE FOR MOULDED FISH.

One cup chopped almonds browned in 2 tablespoons of butter. Brown butter before adding almonds. Add 2 tablespoons flour, gradually 1 pint of cream. Salt and pepper and juice of ½ lemon, and a little wine or sherry.

SAUCE FOR BAKED FISH.

One tablespoonful of butter, the same of flour and two tablespoonfuls of cold water, pepper and salt. Add browned stock from baked fish and a little more water if necessary. Just before serving, add to sauce a teaspoon each of chopped raw onion and parsley, hard boiled egg chopped, a little lemon juice and a very little sugar. Put fish on a platter and pour sauce over it.

SAUCE FOR BOILED TONGUE OR FISH.

2 whole eggs, and
1 yolk,
1 tablespoon mustard,
2 tablespoons vinegar,
¼ cup olive oil,
¼ teaspoon salt, pepper, paprika to taste.

Mix dry ingredients, add and mix thoroughly with the eggs, very well beaten and the rest of the ingredients and cook until thick over boiling water, stirring constantly. Add cream to thin.

CREAM SAUCE.

1 cup hot white sauce, 2 yolks of eggs.

Pour the white sauce gradually over the beaten yolks and cook slowly until thick, stirring constantly, or add a little cold water to the beaten yolks and stir slowly into the gravy. Two tablespoons of wine may be added to flavor it. Serve at once, hot, over cooked green peas, asparagus, fish, meat or poultry.

SALMON SAUCE.

Strained salmon liquor.
1 tablespoon melted butter.
½ cup milk.
1 teaspoon corn starch.
5 tablespoons tomato catsup.
Salt and pepper.

Process: Add melted butter to strained salmon liquor. Add milk and bring these ingredients to the boiling point.

Dilute corn starch with two tablespoons cold milk, adding to first mixture slowly, stirring constantly until smooth and glossy. Add tomato catsup, salt and pepper. Beat well with a wire whisk and pour around Salmon Loaf.

LEMON SAUCE FOR FISH OR MEAT.

Juice of one large lemon, one-half cup butter, pepper and salt. Heat, but do not allow to boil. Then mix it with two well-beaten yolks.

NEWBURG SAUCE FOR FISH OR LOBSTER.

4 or 5 yolks,
3 tablespoons sherry,
Salt and pepper to taste,
1 cup milk,
1 cup cream.

Beat the yolks until very light, add the rest of the ingredients and cook over boiling water, until thick and smooth, stirring constantly.

TARTAR SAUCE (No. 1.)

Add to one-half pint of mayonnaise dressing one teaspoonful of chopped parsley, one teaspoonful chopped capers, one tablespoonful pickles, and one-half teaspoonful finely chopped onions.

TARTAR SAUCE (No. 2.)

1 cup mayonnaise dressing,
1 tablespoon chopped capers,
1 tablespoon tarragon vinegar,
1 tablespoon chopped olives,
1 tablespoon cucumber pickles,

Make any desired mayonnaise, and add to it the rest of the ingredients. Serve cold with fish or cold meat dishes.

MAYONNAISE DRESSING (No. 1.)

This is considered the finest dressing for salads. Work one-quarter teaspoonful of cayenne pepper and one-half

teaspoonful of salt into two fresh, raw yolks of eggs with a wooden spoon in a cold basin; set on ice if possible. When creamy add ten or twelve drops of the best olive oil and a drop or two of sharp vinegar or lemon juice; work smooth again, always moving the spoon evenly and in the same direction. Add the same quantity of oil and vinegar and repeat this until one pint of oil has been used up. The proper proportion is about one teaspoonful of vinegar to eight tablespoonfuls of oil. It requires patience to make this sauce a success. Mayonnaise may be made white by adding just before serving one tablespoonful of cream whipped stiff. A delicate green color may be obtained by pounding a little spinach, water cress or parsley in mortar with a little lemon juice and adding it to the mayonnaise. It is then called Ravigotte sauce.

MAYONNAISE DRESSING NO. 2.

Have all the ingredients cold, also the bowl for mixing. Beat the yolks of two eggs, add a teaspoonful of mustard, a teaspoonful of salt and a saltspoonful of pepper, then one and one-half cupfuls of olive oil, stirring constantly and always the same way or the dressing will curdle. Thin out when necessary with juice of one lemon or same amount of vinegar. When all the oil has been used, add a teaspoonful of onion juice.

HOME-MADE FRENCH DRESSING.

To make one quart, take a teaspoonful of salt, one-half a teaspoonful of white pepper, one-quarter of a teaspoonful of English mustard, one-quarter of a teaspoonful of paprika, one-third of a quart of vinegar, shake well, and make up the balance of the quart with olive oil. This dressing well corked will keep indefinitely. Shake the bottle before using.

FRENCH SALAD DRESSING (No. 1.)

(For Tomatoes, Lettuce, etc.)

1 teaspoon salt,
¼ teaspoon mustard,
⅛ teaspoon pepper,
2 tablespoons sugar,
1 tablespoon onion, chopped fine,
¾ cup water.
4 tablespoons vinegar,

Mix, set aside and keep very cold and pour over salad, just before serving.

FRENCH SALAD DRESSING (No. 2.)

½ tablespoon salt,
¼ teaspoon white pepper,
1½ tablespoons vinegar,
½ tablespoon lemon juice,
3 or 4 tablespoons olive oil or any poultry fat,
½ teaspoon onion juice.

Mix the ingredients, and stir until well blended. Serve ice cold over lettuce, tomatoes, etc., and to marinate boiled meats and vegetables.

HOLLANDAISE SAUCE (No. 1.)

½ cup unsalted butter.
Yolks 2 eggs.
¾ tablespoon lemon juice.
¼ teaspoon salt
Few grains cayenne.
¼ cup hot water.

Process: Work the butter with the hands in a bowl of cold water until it is of a "waxy" consistency. Divide it into three pieces of equal size. Put one part in a sauce-pan with the yolks of eggs and lemon juice; place sauce-pan in a larger pan containing hot water; stir constantly with a Gem egg whip until butter is blended with the yolks; add the second piece of butter and as sauce thickens add the third piece. At this point in the process the mixture should be the consistency of boiled custard. Add hot water slowly, and seasoning, beating constantly. The water in the largest sauce-pan should be kept just below the boiling point.

HOLLANDAISE SAUCE (No. 2.)

Take the yolks of 4 eggs, one-half a pound of butter, the juice of one lemon. Put the yolks of the eggs, lemon juice, and a small quantity of the butter in a saucepan, stir it on the fire until it thickens, then add some more butter and keep on until all the butter is worked in, being careful not to let it get too hot or it will curdle. Then add three tablespoonfuls of thick cream. In adding cream it improves the sauce, giving it a more palatable taste, especially if served with asparagus. This sauce can be served with all kinds of boiled fish, cauliflower, French artichokes, celery, etc.

VINAIGRETTE DRESSING.

¼ chopped onion,
2 branches parsley,
3 stalks chives, or
¼ green pepper, chopped,
3 teaspoons vinegar,
Salt and pepper,
4 tablespoons good oil.

Mix all together but the oil; put that in last, and slowly.

VINAIGRETTE SAUCE WITH EGG.

Mash the yolk of a hard-boiled egg with three tablespoonfuls of oil, two of vinegar and one fine chopped chalot, one teaspoonful of chopped chives, one teaspoonful of salt, and half as much pepper. Cayenne pepper is preferred.

BOILED SALAD DRESSING.

1 tablespoon salt,
½ tablespoon mustard,
2 tablespoons sugar,
Few grains cayenne,
1 tablespoon corn starch,
Yolks of 4 eggs,
1/3 cup melted butter,
¾ cup milk,
¼ cup vinegar diluted with 2 tablespoons cold water.

Process: Mix and sift the dry ingredients; add egg yolks slightly beaten, butter, milk, and diluted vinegar, the latter very slowly while beating constantly. Cook in double boiler until mixture thickens. Cool and thin with cream if necessary.

CATSUP SAUCE.

1 cup white sauce. 3 tablespoons Catsup.

Make White Sauce. Mix with the catsup and serve hot or cold over fish or meat.

DELMONICO SALAD DRESSING.

1 hard cooked egg, chopped fine,
1 teaspoon tomato catsup,
1 teaspoon Worcestershire Sauce,
2 tablespoons olive oil,
¼ teaspoon chopped green peppers,
Red pepper and salt to taste,
Chopped truffles if desired,
2 tablespoons tarragon vinegar.

Mix and serve cold over lettuce, tomatoes, etc.

GARGOYLE SAUCE.

Boiled oil mayonnaise,
1 teaspoon Worcestershire Sauce,
3 tablespoons Chili Sauce,
¼ teaspoon paprika,
1 teaspoon pearl onions,
½ teaspoon chopped green peppers.

RUSSIAN SAUCE.

Pound together some water cress, parsley, chives, gherkins, the yolks of two hard boiled eggs, a few anchovies, capers, a clove of garlic, and add the weight of all of butter, and work into a paste. Add lemon juice until smooth and creamy.

EPICURES' DELIGHT SAUCE.

First rub a bowl with a clove of garlic. Take one teaspoonful of salt, half a teaspoonful of black pepper, a quarter of a teaspoonful of paprika, and a tablespoonful of tomato catsup. Add seven tablespoonfuls of oil gradually, and two teaspoonfuls of vinegar.

BACON FAT SAUCE.

Heat five tablespoonfuls of strained bacon or ham fat in a saucepan; add two tablespoonfuls of flour and stir to a

smooth paste. Add one-eighth of a tablespoonful of paprika and one-third of a cup of vinegar diluted with one cup of boiling water, stirring constantly. When the sauce begins to boil, remove to the side of range and beat in two yolks of eggs. Add more salt if necessary. Do not allow the sauce to boil after the eggs are added. Chill thoroughly and serve with spinach or dandelion, endive or lettuce. The sauce may be thinned with cream if too thick.

GARLIC DRESSING.

Take two or three kernels of garlic and extract juice therefrom by mashing in a little bowl. Use only juice and not pulp. Three or four dashes of paprika, almost a tablespoonful of salt and three tablespoonfuls of Malt vinegar and two tablespoonfuls of water, and mix together. Then add one-half cup of oil. Pour this dressing over salad.

ONION DRESSING.

Into a French dressing grate one good sized onion, and one teaspoonful of horseradish. Strain and use.

RED DRESSING.

Mix salt and pepper and add one teaspoonful of onion juice. Peel one tomato and chop fine, draining off most of the juice, and add to the rest of the dressing one red pepper chopped fine, two tablespoonfuls of vinegar, and pour in slowly four tablespoonfuls of olive oil. Mix thoroughly and set on ice before using.

ROQUEFORT DRESSING.

Into four tablespoonfuls of oil work half a pound of grated Roquefort cheese until thoroughly smooth. Add one tablespoonful of tarragon vinegar, one teaspoonful salt, one of pepper, and a teaspoonful of onion juice.

Vegetables

ARTICHOKE SAUTE.

Cut six fine, green artichokes into quarters and remove the chokes. Trim the leaves neatly and parboil them five minutes in salted water, drain. Lay them in a casserole, season with salt, pepper and one-fourth cup butter; one-fourth cup mushrooms, chopped fine, may be added. Cover and cook in a moderate oven twenty-five minutes. Serve with any desired sauce. Hollandaise is best.

BAKED BEANS.

1 qt. navy beans,
½ lb. fat salt pork, or
1½ lbs. brisket of beef,
½ tablespoon mustard,
1 tablespoon salt,
2 tablespoons molasses,
3 tablespoons sugar,
1 cup boiling water.

Wash, pick beans over, cover with cold water and let soak over night. In the morning cover with fresh water, heat slowly and let cook just below the boiling point until the skins burst, which is best determined by taking a few on the tip of the spoon and blowing over them; if done, the skins will burst. When done, drain beans and put in pot with the brisket of beef. If pork is used scald it, cut through rind in half-inch strips, bury in beans, leaving rind exposed. Mix mustard, salt, sugar, molasses and water, and pour over beans and add enough more water to cover them. Cover pot and bake slowly six or eight hours. Uncover pot the last hour so that pork will brown and crisp.

STRING BEANS AND TOMATOES.

1 qt. string beans,
1 cup strained tomatoes,
2 tablespoons butter or fat,
1 teaspoon salt,
1 teaspoon sugar,
¼ teaspoon pepper,
2 tablespoons flour,

Cut off both ends of the beans, string them carefully and break into pieces about one inch in length and cook in boiling, salted water, one teaspoon salt to quart of water. When tender, reduce the liquor to about half a cup.

Heat the butter, add the flour and seasoning and add the strained tomatoes; cook until smooth and pour this sauce over the beans; let cook slowly for about fifteen minutes and serve hot.

BRUSSELS SPROUTS.

For Six Persons. Time of Preparation, 2 hours.

3 lbs. Brussels sprouts,
3 ounces butter,
1 tablespoonful flour,
1 pint stock,
A pinch of nutmeg,
A pinch of carbonate of soda,
A pinch of pepper,
Salt,
1 teaspoonful chopped parsley,
½ teaspoonful chopped onion,

Throw the sprouts, after removing the outer leaves, into three quarts boiling water, with salt and a pinch of carbonate of soda. After bringing up to the boil again, take the sprouts out and drain on a sieve and then on a dry cloth, so that no water remains in them.

Brown an ounce of the butter with the flour and sugar, add the stock, chopped onion and parsley, pepper, nutmeg and the remaining butter. Boil up well, then put in the sprouts and allow all to simmer gently for half an hour.

CARROTS A LA CYRANO.

To make the dish, the tenderest young, sweet carrots are chosen. These are scraped and boiled tender. Then they are cut lengthwise in halves, dipped in thickest honey and placed in a baking dish, with the bottom thinly covered with olive oil. They are then thickly sprinkled with grated cheese and salt and placed in a hot oven and browned over for perhaps fifteen minutes.

FLEMISH CARROTS.

1 qt. carrots,
1 qt. boiling water,
1 teaspoon salt,
2 tablespoons butter or fat,
1 button onion,
1 teaspoon sugar,
¼ teaspoon salt,
⅛ teaspoon pepper (white),
1½ cup soup stock,
1 teaspoon parsley (chopped).

Scrape, slice and cook the carrots in the boiling salt water until tender; drain. Heat butter, add onion, brown lightly, add carrots and seasoning and shake well over the fire for ten minutes, add the soup stock, cover and simmer for half an hour, then add the parsley and serve hot.

CORN AND GREEN PEPPERS EN CASSEROLE.

In season green corn is best for this delicious dish, but canned corn may be substituted when desired. Too much liquor must not be used with the canned corn, all that is superfluous being drained off. Cut the corn from ear, mix with half the quantity of minced sweet green peppers and butter, salt and pepper to taste. Place in the heater and buttered casserole and bake in a moderate oven for twenty minutes. Uncover, add a layer of buttered bread crumbs and leave uncovered in the oven just long enough to brown delicately.

CORN WITH BACON.

Fry thin slices of bacon until crisp, remove these from the pan, placing them where they will keep hot. Pour into the grease one can of corn; salt and pepper to taste. Cook over quick fire until brown. Serve with hot bacon.

CAULIFLOWER AU GRATIN.

Put boiled cauliflower with white or cream sauce in buttered baking dish, cover with buttered crumbs, and if desired half a cup grated cheese, and bake on center grate until crumbs are brown.

BAKED CAULIFLOWER.

For Six Persons. Time of Preparation, 2 hours.

1½ lb. cauliflower,
2 ounces butter,
1 gill cream,
½ teaspoonful Meat Extract,
2 tablespoonfuls flour,
A pinch of ground mace.

Boil the cauliflower. Heat one and a half ounces butter and two tablespoonfuls flour to a golden brown, add the cream and half a pint of the water in which the cauliflower has been boiled, with half a teaspoonful Meat Extract dissolved in it. Boil this sauce till thick, then flavor with ground mace. Strain and pour over the cauliflower, which has been placed in a deep dish. Melt the remaining half ounce butter, pour it over, sprinkle with grated Parmesan cheese and bake in a hot oven, standing the dish in a pan of boiling water.

ESCALLOPED CORN.

6 ears of cooked corn, or
1 can of corn,
½ cup corn liquid,
3 tablespoons cream,
1 teaspoon sugar,
1 teaspoon salt,
⅛ teaspoon pepper,
2 tablespoons flour,
1 cup bread crumbs,
1 tablespoon butter,

Cut fresh boiled corn, too old to serve on cobs, from the cob; or use the pulp of one can of corn.

Mix corn with the salt, pepper, flour and sugar and add the liquids. Melt the butter, mix with the bread crumbs and cover bottom of a pudding dish with half of the crumbs, add the corn mixture and cover with the rest of the crumbs. Bake in a moderate oven about twenty minutes, and serve hot in pudding dish.

BAKED CABBAGE.

A great many people to whom cabbage is distasteful find it delicious prepared in the following way. Take a firm

white head of cabbage, cut in rather small pieces, and boil until tender. Drain off water, put in chopping bowl and chop fine. To a large cupful of rich milk add one egg, beaten, two tablespoonfuls of melted butter, seasoning with salt and a little white pepper if at hand. Mix with cabbage, put in baking pan and bake twenty minutes, putting small pieces of butter over the top.

CREAMED CUCUMBERS.

Peel and slice very thin 2 large sized cucumbers, put in strong salt water enough to cover them. Let stand about three hours then squeeze out through napkin.

For dressing take small bottle of cream (sour cream is even better than sweet), add a little vinegar (to taste), 1 tablespoon sugar, pinch of salt, pinch of pepper. Whip this all together until it is a little thick then mix with cucumbers and sprinkle red pepper on top. Serve very cold garnished with chopped parsley.

The above serves about six people.

CABBAGE AU GRATIN.

½ large cooked cabbage,
1 pt. white sauce,
¾ cup grated cheese,
Salt and paprika,
½ cup cracker crumbs,
3 tablespoons melted butter,

Put a layer of the cabbage, coarse-chopped, into a buttered baking dish, sprinkle with grated cheese, paprika, and salt as needed, and cover with a layer of white sauce. Repeat the layers until all the ingredients have been used, having the last layer of sauce. Cover with the cracker crumbs mixed with the butter. Let stay in the oven only long enough to make very hot and brown the crumbs.

ESCALLOPED CABBAGE.

The cabbage should first be boiled in water in which a little soda has been added. It should be permitted to ac-

tually boil but five minutes. Then the water is drained off thoroughly and the cabbage is placed in clear water again, enough to cover it, and then it is boiled until tender. Chop the drained cabbage and place a layer of it in a baking dish, cover with white sauce made with a cupful of milk, two dessertspoonfuls each of flour and butter, with seasoning to taste, sprinkle with grated cheese, then put another layer of cabbage and again a layer of white sauce and sprinkle the top with paprika and grated cheese and brown bread crumbs with dabs of butter. Bake until well browned.

CABBAGE ROLLS.

1 lb. lean raw beef, chopped.
Salt and pepper to taste.
1 small onion, (juice).
½ cup cooked rice.
2 large tomatoes.
1 onion, chopped.
2 tablespoons sugar,
2 tablespoons vinegar.
8 large leaves of cabbage.

Season the meat highly with salt and pepper, add onion juice and rice.

Soak the cabbage leaves in hot water a few minutes to make them less brittle. Roll a portion of the meat mixture in each leaf. Place them in a kettle with the rest of the ingredients, add a little water and let simmer and stew until cabbage is tender and well browned.

STUFFED CABBAGE.

Remove the stalk end of a head of cabbage, leaving a hollow shell of ample size. Chop fine one and one-half pounds of round steak, with one-fourth inch slice of bacon, and one onion; add one cup of bread crumbs soaked in water to cover and wrung dry; one beaten egg. Season highly with salt, pepper, cayenne and mace; mould into balls the size of a small egg and arrange in cabbage shell; cover with shreds of green pepper and steam until cabbage is tender; dispose on serving platter and surround with tomato sauce.

CELERY TOAST.

A dainty dish for Sunday-night tea is celery toast. For a small family, clean one moderate-sized stalk of celery, using all the stalk, root and such leaves as are blanched and tender. Cut in small pieces, put over the fire, and boil till tender, taking care not to have too much water, so that it may boil down and retain all substance. Add a generous pint of milk, keep over the fire until scalded, then thicken very slightly with flour, lastly adding a piece of butter the size of a hickory-nut. You will need eight slices of toast, which should be brown and crisp. Butter these and lay in a deep covered dish. Turn the celery gravy over it and serve immediately. Do not dip the toast in the milk. This is a delicious dish of which a family does not easily tire. Convalescents usually enjoy it also.

CHESTNUT CROQUETTES.

1 cup mashed French chestnuts,
2 tablespoons thick cream,
2 yolks of eggs,
1 teaspoon sugar,
¼ teaspoon vanilla.

Mix ingredients in order given. Shape in balls, dip in crumbs again, fry in deep hot fat and drain.

"MUSHROOMS A LA DOROTHY."

Clean the mushrooms and grate the stems. Put into a small pan a teaspoonful of butter, small teaspoonful of flour and brown slightly and mix in the ground stems. Spread over the top of the mushrooms, filling the heads with stems and put into a buttered skillet the mushrooms. Cover closely and steam 12 minutes. Serve on buttered toast.

MUSHROOMS AND BACON.

Pick the mushrooms carefully and stew for a few minutes in a little brown sauce or stock and one tablespoonful of butter, have ready some rounds of hot buttered toast and

crisply fried slices of bacon; on each slice of toast place a slice of bacon and on that a mushroom or if small two or three, sprinkle with finely chopped parsley and pour sauce around.

BROILED MUSHROOMS.

12 large mushrooms,
¼ teaspoon salt,
⅛ teaspoon pepper,
2 tablespoons butter,
Toast,

Wash fine, large mushrooms, remove stems and place caps in a buttered broiler and broil five minutes, cap side down, during first half of broiling. Put a small piece of butter in each cap, sprinkle with salt and pepper and serve as soon as butter is melted. Keep mushrooms cap side down, to keep in the juices and serve on rounds of buttered dry toast.

CREAM MUSHROOMS.

One-half pound mushrooms peeled and sprinkle with salt. Rinse in cold water before using. Boil 10 minutes in hot water and 1 tablespoon of butter. Add mushrooms after cooked to cream sauce made of 1 cup of cream. One-half cup of milk and the liquor in which the mushrooms were cooked. Two and one-half heaping tablespoons of flour and a dash of cayenne pepper. Salt to taste.

MUSHROOMS UNDER CLASS COVER.

First procure a small round blazer and instead of a tin cover use a glass globe or cover for it. Second, butter your dish very well, put a large piece of toast in the dish, pile about twelve small peeled mushrooms on top of the toast, put on a piece of maitre d'hotel butter the size of one-half an egg, sprinkle a little salt over it. Then add one-half a gill of cream, two tablespoonfuls of sherry wine. Put the cover on and let it simmer over a slow fire for about fifteen minutes' actual cooking. Should the cream boil down too

quickly add a little more, but it is better not to lift up the cover until ready to serve, to preserve the flavor of the mushrooms. (For maitre d'hotel butter, take three tablespoonfuls of butter, three teaspoonfuls of chopped parsley, one teaspoonful finely chopped onion, and juice of a half a lemon. Salt and pepper to taste, and mix well.)

MUSHROOM SAUTE.

1 lb. mushrooms,
2 tablespoons butter,
Juice of half a lemon,
¼ teaspoon salt,
⅛ teaspoon pepper,
1 teaspoon parsley chopped,
Toast.

Wash, remove stems, peel caps and break in pieces, the mushrooms. Place in spider with butter and seasoning. Cover and cook ten minutes, tossing them. Add lemon juice and parsley and serve on hot slices of toast.

MACARONI WITH TOMATOES AND MUSHROOMS.

½ lb. macaroni,
2 qts. boiling water,
2 teaspoons salt,
1 tablespoon butter,
1 small onion, cut fine,
1 teaspoon flour,
Cup of hot beef or chicken stock,
1 pt. of stewed tomatoes,
1 tablespoon finely chopped mushrooms,
1 teaspoon salt,
Cayenne pepper,
1 teaspoon parsley, chopped,
3 tablespoons grated Parmesan cheese.

Add salt and then the macaroni to the boiling water. Let boil 20 minutes, stirring to avoid sticking to the bottom of the kettle. Drain in colander; pour 1 cup of cold water through it; then return to cleared kettle.

CANNED MUSHROOMS—(In Ramikins.)

1 cup mushrooms,
2 tablespoons butter,
2 tablespoons flour,
1 cup milk or mushroom liquor,
10 drops onion juice,
¼ teaspoon salt,
⅛ teaspoon pepper,
1 teaspoon chopped parsley,
1 cup bread crumbs,
1 tablespoon butter,

Heat the butter, add the flour, then gradually the mushroom liquor or milk or equal parts of each; add mushrooms cut in pieces, boil up, add the parsley and serve; or place in individual or large pudding dish, with buttered crumbs on top, place in oven a few minutes to brown, placing ramikins in a pan of hot water so they will not crack. Serve hot with a sprig of parsley in center of each ramikin.

BACON WITH MACARONI.

Place a couple of ounces of macaroni with a little well seasoned stock in a saucepan, and simmer gently on the side of the fire until quite tender, which will take about an hour, but care should be taken that it is not allowed to become over-done or pulpy. Add a little streaky bacon, boiled and cut into squares, and a small lump of butter. Toss the pan over the fire for a few moments, seasoning with salt and pepper, then turn onto a dish and serve very hot.

MACARONI BALLS.

Cook enough spaghetti in boiling salted water, drain and measure two cups, two tablespoons flour, big lump of butter melted and mixed thoroughly, add three-quarters cup of milk, mix and cook until real stiff and add the cooked spaghetti; one-quarter teaspoon salt, one-eighth red pepper, four heaping teaspoons cheese, cook stiff and put in pan to cool, until you can make it into ball. Roll in egg and cracker dust and fry in hot grease.

SPAGHETTI, EGGS, AND CHEESE.

Baked spaghetti with eggs and cheese. Use four hard cooked eggs, four ounces of spaghetti, one heaping tablespoonful of butter, two tablespoonfuls of grated cheese, half a cupful of white sauce, and a little salt and pepper. Put the spaghetti in a pan of fast boiling water and cook it until tender, then drain. Thickly butter a fireproof dish, put a layer of spaghetti, then one of slices of hard boiled egg; dust these with a little salt and pepper. Next put in more spaghetti, then more slices of egg, and so on, until the dish is full, ending with spaghetti. Pour the white sauce over this and sprinkle the cheese on it. Put the rest of the butter in little lumps on the top. Bake in a quick oven for ten minutes. Serve in the dish in which it was cooked. Decorate with sliced eggs and chopped parsley.

MACARONI ESCALLOPED.

Break half a pound of macaroni into short lengths and cook until tender in plenty of salted water. Make a sauce of two level teaspoonfuls each of flour and butter mixed together and one cupful of cream cooked together five minutes. Add half a level teaspoonful of salt and a saltspoonful of pepper. Stir in one egg and take from the range at once. Put the macaroni into a buttered baking dish in alternate layers with the sauce and pour over all one-quarter cupful of milk and one-quarter pound grated cheese melted together. Pour this mixture all over the top, so that it will be well distributed through the dish. Cover with fine bread crumbs and brown in a quick oven.

NEAPOLITAN MACARONI.

Twenty to twenty-five minutes before serving, cook in boiling water salted to taste some Neapolitan macaroni—that is, large macaroni. The time of cooking may vary between twelve and fifteen minutes, according to the quality

of the macaroni. It must not be overcooked and must be kept rather firm.

As soon as it is cooked, drain it in a strainer with large holes so as to run off the water completely. Put the macaroni in the saucepan, add a little butter, sprinkle the bottom of a flat dish with Parmesan cheese, cover this Parmesan cheese with a layer of the estouffade of beef already prepared, arrange on top of this a layer of macaroni, on this another layer of Parmesan cheese, and finally a layer of estouffade until the dish is filled up. Serve at once.

SPAGHETTI ITALIENNE.

¾ lb. spaghetti.
3 quarts boiling water.
1 tablespoon salt.
2 tablespoons butter.
⅛ teaspoon salt,
⅛ teaspoon white pepper,
A little nutmeg.
1 cup tomato sauce.
2 oz. grated Parmesan or Swiss cheese or 1 oz. of each.

Slide Spaghetti without breaking it, in the boiling water gradually and boil 25 minutes. Drain, place butter in sauce pan, salt, pepper and nutmeg, let cook a few minutes, add the hot tomato sauce, gently mix with a fork, then add cheese and mix well again with a fork for one minute or longer. Dress on a hot dish and serve.

SPRING ONIONS ON TOAST.

Mince a bunch of onions rather fine, cover with cold water and set over a fire. When at the boiling point drain and cover again with cold water. Boil ten minutes, drain, season with one-half saltspoon salt, one-fourth saltspoon pepper, a small piece of butter rolled in flour and a few spoonfuls of milk. Have rounds of buttered toast ready and place a large spoonful of onion in center of each. Odorless and delicious.

DUTCH ONION PIE.

Slice six onions, fry in butter to delicate brown, add one-half cupful of milk, one-half cupful of cream, one tablespoonful flour, one well beaten egg; salt to taste. Have ready a baked pie crust in usual pie pan and pour in onion mixture. Return to oven and bake to good brown. White of egg may be added to top. This is a most excellent Holland Dutch dish.

ONIONS AU GRATIN.

Peel the onions and remove the thick layer next the skin. Cook in salted water three minutes, drain them, cover with boiling water and cook until nearly done. Drain well, and place in a baking dish; make 1 cup white sauce, and pour over the onions; add a layer of buttered cracker crumbs, and bake ten minutes to heat through and to brown the crumbs. Serve hot.

SPANISH ONIONS STUFFED WITH KIDNEY.

Peel each onion and take out the center, then parboil in salted water ten minutes. Prepare a filling by chopping the outer part of a cooked veal or lamb kidney, adding the chopped onion centers and a high seasoning. The onion cups are filled with this, and they can then be placed close together in a baking pan, a little stock poured in, baked in a moderate oven until the cups are tender.

PEAS WITH BACON.

Four slices of bacon cut in small pieces and one small onion cut fine. Cook together until a light brown. Add half a peck of green peas, salt and pepper to taste, and just enough warm water to cover peas; cook until tender and serve. Canned peas can be prepared in the same way.

LYONNAISE POTATOES (No. 1.)

Cook one onion thickly sliced in three tablespoons butter until delicately browned. Remove onion and keep in a warm place. Add three cups cold boiled potatoes, cut in slices; sprinkle with salt, pepper, and stir until well mixed with butter. Press to one side of spider and let brown richly underneath, then sprinkle onions over potatoes; let heat thoroughly; turn on a hot serving platter, top side down; sprinkle with finely chopped parsley. Cooking the onion separately lessens the danger of burning.

LYONNAISE POTATOES (No. 2.)

1 pt. cold, boiled potatoes,
½ teaspoon salt,
Speck of pepper,
1 teaspoon chopped onion,
2 tablespoons beef dripping or butter,
2 tablespoons chopped parsley.

Cut the potatoes into slices, season with the salt and pepper. Fry the onions in the dripping till light brown, put in the potato and cook till it has taken up the fat. Add the chopped parsley and serve.

DUCHESSE POTATOES.

Mashed potatoes,
1 egg.

Take freshly boiled and mashed potatoes or some that are left over, add to them the beaten yolk of egg, place in a greased tin and form in balls, hearts or flat cakes, brush with the beaten white, and brown in oven.

POTATOES WITH CHEESE.

Hash eight cold boiled potatoes, mix them with one-half cupful of cream, half an ounce of good butter, a pinch of salt and pepper and a very small dash of grated nutmeg. Place them in a dish, sprinkle over them two tablespoonfuls of grated American cheese, two tablespoonfuls of grated bread crumbs, a large teaspoonful of melted butter, and brown in the oven for ten minutes.

SOUFFLE POTATOES.

Peel the potatoes and drop them into ice-water. Slice them then lengthwise in rather thin slices and drop the slices into more ice-water. Have over the fire two frying pans containing frying fat, only have one pan in a hotter place than the other. Take the potatoes from the water, wipe quickly, drop into the pan that is in the cooler place to cook for a few minutes, then skim them out and drop into the pan with the very hot fat in, when they will souffle or expand so remarkably that it will seem a little magic has taken place on the kitchen range.

HUNGARIAN POTATO DUMPLINGS.

Take about two cupfuls of cold mashed potatoes, stir through them two eggs and enough flour to make a stiff dough. Now roll this out, strew it thickly with fried bread crumbs, roll over twice as you would a jelly roll, press it down flat and cut into squares. Press the edges of these squares together, drop the dumplings into salted boiling water, and allow them to cook for ten minutes; then take them from the water with a skimmer and drain them in a colander, then place them in a dish, putting this in the oven to keep hot. Fry butter to a golden brown, pour this over the dumplings and serve at once. Sugar and cinnamon may be strewn over them in addition to the butter. They are excellent either way.

POTATO PUFFS.

2 cups grated, boiled potatoes, 1 cup flour,
Salt, Sour cream,

Sour cream enough to make it possible to knead the mixture. Roll it out thin as you can and cut with biscuit cutter. Fry in hot lard. Serve hot.

POTATO BALLS.

1 pint potato balls,
2 tablespoons butter,
1 teaspoon salt,
1 teaspoon chopped parsley.

Pare potato and throw into pan of cold water. With French vegetable cutter, cut balls, or cut into cubes and let stand in cold, salted water until wanted. Scraps may be used for soup or mashed potatoes. Heat butter in a saucepan, add the potato balls, cover closely and cook slowly, shaking pan over fire to cook them evenly. Test with darning needle. When ready to serve, add salt, chopped parsley, or, they may be boiled, drained and Maitre d' Hotel Butter, added; or fry in deep hot fat, as French fried potatoes.

POTATOES WITH TOMATO SAUCE.

For 6 Persons. *Time of Preparation*: 1½ hour.

1½ lb. potatoes.
1 quart stock.
3 oz. butter.
2 oz. onions.
2 tablespoonsful flour.
A few tomatoes.
Salt to taste.

Boil the potatoes in their skins, then peel and slice them. Melt the butter in a saucepan and heat the sliced onions in it for 3 minutes. Then add the tomatoes and flour, and after another 5 minutes, the stock and boil till the tomatoes are quite soft. Rub through a sieve, salt to taste and pour over the slices of potatoes, while the latter are still warm, boiling up once again before serving.

PIQUANT POTATOES.

For 6 Persons. *Time of Preparation*: 1½ hour.

2 lbs. potatoes.
¼ lb. bacon.
1 tablespoonful flour.
Vinegar.
Sugar and salt to taste.

Boil the potatoes in their skins. Cut the bacon into dice

and put into a saucepan on a good fire until the fat has melted. Then brown the flour in it with a little sugar, add water, and boil up to make a thickish sauce. Place the potatoes, cut into thick slices, into this, bring once more to the boil, flavor with vinegar, salt and sugar, and serve.

GLAZED SWEET POTATOES.

6 medium sized potatoes, ¼ cup water,
½ cup sugar, 3 tablespoons butter.

Wash and pare potatoes. Cook ten minutes in boiling, salted water. Drain, cut in halves lengthwise, and put in a buttered pan. Make a syrup by boiling three minutes the sugar and water; add butter. Brush potatoes with syrup and bake 15 minutes, basting twice with remaining syrup.

SWEET POTATOES—Southern Style.

4 boiled sweet potatoes, Lemon juice,
¼ lb. butter, ¼ cup brown sugar,
1 tablespoon water,

Skin boiled potatoes and quarter. Place in baking dish, with butter on top; sprinkle with the brown sugar; add the water and a little lemon juice. Brown in oven and serve hot.

BAKED PEPPERS.

Cold rice and stewed tomatoes can be made into a delicious filling for peppers by seasoning highly with spices and a little onion. These can either be baked directly or can first be fried in hot butter or olive oil, then put in a baking dish covered with a cupful of white stock and baked for half an hour or more. All baked peppers are better when cooked in stock.

SWISS RAREBIT.

To a third of a cup of mashed potatoes add two-thirds of lentil pulp, half a cup of cream, a grated onion, a few stalks of grated celery and pepper and salt to taste. Mix

well together, and spread a thick layer of nut butter over the top and bake brown.

RICE WITH WATERCRESS.

Boil tender one cupful of rice in salted water, drain and let steam for five minutes. Meantime, wash, dry and break two bunches of watercress. Fry until crisp in a tablespoonful of butter. Arrange with rice in a deep dish in alternate layers, with rice at top and bottom. Scatter grated cheese over the last layer.

RICE CROQUETTES WITH JELLY.

½ cup rice,
½ cup boiling water,
1 cup scalded milk,
1 teaspoon salt.
Yolks of two eggs slightly beaten,
¼ cup fine sugar,
Grated rind of ½ lemon.
1 tablespoon butter.

Process: Wash rice thoroughly; add to boiling water with salt; cover and let cook until the rice has absorbed water. To this add scalded milk; stir lightly with a fork, cover and steam until rice is tender. Remove from range, add egg yolks, butter and sugar; spread on a shallow plate to cool. Shape in balls the size of an egg, roll in fine cracker crumbs and make a depression in each to form a small saucer; dip in egg and again in crumbs. Each croquette should be well crumbed. Fry in hot fat, drain on brown paper and place a cube of jelly one-inch square in each croquette. Serve with game.

SPINACH.

One-half peck spinach cleaned and washed very carefully five or six times, then boil tender, drain all the water off, chop very fine, put a piece of sweet butter with ½ tablespoonful of sifted flour in a sauce pan, stir until smooth and hot, then put spinach in that and make thin (not too)

with sweet cream. Let boil slowly about 10 to 15 minutes. Boil an egg hard and serve on top of spinach in quarters or grate the egg.

SPINACH COOKED IN BUTTER.

Cook the spinach leaves in a pan with salted water. Wash them freely with water to remove the sand which they may contain completely. Drain them, press out the moisture and chop them up very fine. Heat some butter in a saucepan, add the chopped spinach, stir them up with a long wooden spoon, adding a little butter. This will work out the moisture. Season them to taste with salt and a little scraped nutmeg. Finished by adding an ounce and a half of fine butter.

SPINACH "AU NATUREL."

Having cooked the spinach in salt water as before, wash and drain the leaves carefully, then remove all water and give them a few strokes with the knife without chopping them up. Put them into a frying pan in which you have heated some butter; salt to taste and serve very hot.

This method of preparing spinach is very much appreciated in Italy, where they add filets of anchovies to it.

SPINACH WITHOUT WATER.

The following method is very little known and has the advantages of preserving all the nutriment in the spinach and avoiding the use of boiling water.

Having washed and drained the spinach very thoroughly, cut it up in coarse pieces and put it in a saucepan in which you have heated three and a half ounces of butter to every pound of spinach. Add salt, grated nutmeg and cook sharply.

BAKED TOMATOES.

Take as many ripe tomatoes as desired, peel and slice very thick, and put in a deep baking dish; season liberally with salt, pepper and two ounces of butter; cover with bread crumbs, and then pour over a little butter clarified by heating, and bake in a moderate oven at least a half hour. Serve hot.

BAKED TOMATOES STUFFED WITH RICE.

Select a dozen round tomatoes of the same size. Remove a piece about an inch in diameter from the blossom end of each and remove the seeds. Cook a cup of rice in a quart of well-seasoned broth, with half a green pepper cut fine. When the rice is nearly tender, add half a cup of butter and mix thoroughly, but carefully, to avoid breaking the grains. Fill the tomato shells with the rice; put back the covers, set in a baking pan, stem end down, brush over the outside with olive oil or melted butter and bake half an hour in a moderate oven. Remove to a serving-dish and pour around them a cup of highly-seasoned tomato sauce.

TOMATOES a la STANTON.

Take one tomato for each person. Scoop out and break an egg without disturbing the yolk into the tomato and dust with pepper, salt, bread crumbs and a piece of butter. Arrange in a baking dish and put in oven to bake until the eggs are set. Serve hot on buttered toast.

STUFFED TOMATOES.

8 fine, firm tomatoes,
½ ounce butter,
½ lb. chicken livers,
Salt and pepper to season,
1 medium sized onion,
6 fresh mushrooms,
½ cup bread crumbs,
Parsley.

Wash and dry tomatoes. Cut off top without detaching

if possible, so it will serve as a cover. Scoop out inside of each and place in cool place until later, having seasoned inside with a little salt and pepper. Chop onion fine; place in saucepan with butter and cook for three minutes to brown, being careful not to burn. Add mushrooms and the chicken livers chopped. Season with a little salt and pepper. Cook for three minutes, stirring occasionally. Now add inside of tomatoes, bread crumbs and chopped parsley. Cook two minutes longer, and place in bowl to cool. Stuff emptied tomatoes with mixture, close down covers, and cook for 18 minutes. Serve hot. Sausage meat or chicken chopped may be used in place of the livers.

TOMATO AND CHEESE.

Put a slice of tomato on a leaf of lettuce and cover exactly with a very thin round of American cheese; spread with mayonnaise, add another slice of tomato and put a spoonful of mayonnaise on top.

TOMATO STUFFED WITH SARDINES.

Select large ripe tomatoes of uniform size and pare them carefully with a sharp knife. Set on the ice to harden and cut out the hearts neatly, leaving the walls whole. Prepare the filling by skimming boneless sardines and laying them upon tissue paper to absorb the oil. Then scrape as you would pick codfish for balls, and work in a little lemon juice and a dash of white pepper. Toss and work with a silver fork until smooth and fill the tomatoes with the mixture. The combination of flavors is very pleasant.

HOT SLAW.

Pick off the bad leaves from head of small cabbage, slice or cut the cabbage very thin, scald it 5 minutes in 2 quarts of boiling water and drain through a colander. Mix it well with a sauce made of ¼ cup of hot vinegar, 1 cup of sour cream, yolks of 2 eggs, 3 tablespoonfuls of oil, salt and pepper to taste.

Salads

HOW TO MAKE A SALAD AND HOW TO SERVE IT.

First, all materials should be secured fresh, they must be well cleansed, washed without handling, and all water removed as much as possible. The salad should be made immediately before the meal and be kept cool until wanted. Never place a salad in the ice-box where meat is kept.

If no objection, a garlic flavor is healthy and improves all salads very much. A slight rubbing of the salad bowl with a clove of garlic or the crust of a small piece of bread rubbed with garlic and put in the salad bowl will improve the flavor of a moderate-sized salad.

Chopped fresh tarragon, chervils, or chives give a fine taste to all salads.

The yolk of an egg will give a good body and improve all salads. To make a good dressing you must have good oil and vinegar. Olive oil and red wine vinegar are preferred. If you cannot get red wine vinegar you can add a wine glass of red wine to a quart of dressing, which is made of white wine or cider vinegar. If you run short of oil use melted butter, cream or some gravy of some kind of roast meat, mix with the yolk of an egg. If you run short of vinegar the juice of two lemons to half a wine glass of red wine will answer the purpose. If your oil gets cloudy or frozen, add a teaspoonful of salt to a quart and it will clear inside of twenty-four hours.

SALAD POINTERS.

Potato salad is best made of warm potatoes.

Mix salt thoroughly through your minced potatoes before adding the dressing to prevent flat taste.

Wash the lettuce under cold running water and it will be crisp.

Vegetables for salads should be thoroughly dry or the dressing will not stick.

All salads should be thoroughly chilled.

Stir mayonnaise with an egg beater if hurried.

For smooth dressing, blend with a fork, not a spoon.

Mix the flour and sugar together dry for dressing, then add boiling water and stir.

If dressing curdles, add cold water and stir quickly.

If the vinegar is heated before adding to the dressing, it will not curdle.

If mustard is mixed with milk instead of water it will not dry out.

If a slit is made through the cork of the olive bottle and the bottle propped at the right angle,the oil may be dropped into the dressing without constant personal attention.

A Spanish proverb says that to make salad requires four persons: "A spendthrift for oil, a miser for vinegar, a lawyer for salt, and a madman to stir it up."

ALSATIAN SALAD.

Arrange the usual bed of lettuce. Cook three frankfurter sausages for a few minutes in boiling water. Chill these and cut into very thin slices. Slice four medium-size cold potatoes and one small white onion, half a dozen firm pickles and stir this mixture lightly with four tablespoons of French dressing. Serve on the bed of lettuce leaves.

EGG SALAD.

Cut hard-boiled eggs in half lengths, rub their yolks through a sieve, mix with equal weight of Parmesan cheese, season with chopped chives, pepper and salt, and enough butter to moisten. Fill the whites with this mixture, serve on lettuce, and garnish with sliced tomatoes.

SCRAMBLED EGG SALAD.

Select evenly sized tomatoes, cut in halves, scoop out

the pulp, and fill the hollows with scrambled eggs well seasoned. When cold, spread enough mayonnaise on each to cover the egg, and put a thick layer of aspic on top. Arrange neatly in a circle on a cold dish, and garnish with beets and gherkins cut in fancy shapes. Fill the center with lettuce and sliced tomatoes, all cut in fine strips, and season with pepper, salt, oil, and vinegar. Serve very cold.

ITALIAN EGG SALAD.

Is a particularly suitable salad for supper. It is light and yet contains a good deal of nourishment in the eggs, macaroni, and cream.

Required: Six hard boiled eggs, a good lettuce, a round of toast, four tablespoonfuls of mayonnaise dressing, four tablespoonfuls of cream, one tablespoonful of chopped parsley, three ounces of macaroni, a few red chillies and capers.

Shell the eggs and cut them in thick rings. Wash and lightly dry the lettuce, then pull it in pieces. Trim off the crusts from the toast, and put it in the salad bowl.

Whisk the cream until it is thick, then stir into it the mayonnaise sauce and parsley. Have the macaroni ready boiled until tender in boiling salted water; cut it into short lengths.

Put a layer of lettuce on the toast, then one of eggs, next macaroni, and then some of the dressing; continue until all the ingredients are used.

EGG LILY SALAD.

Drop hard-boiled eggs into cold water after taking them out of the shells, and cut narrow strips from the small end very nearly to the large end of the whites. Rub up each yolk with a teaspoonful of butter, one of vinegar, one each of mustard and salt and pepper. Form into balls and put back into the whites. Serve in moulds of spinach or, on lettuce leaves with mayonnaise.

CHICKEN AND LOBSTER SALAD.

Half chicken.
Half pound tinned peas.
One tablespoonful chopped parsley and olives.
One pound tinned lobster.
Mayonnaise dressing.
One quarter pint oil.

Remove the meat from bones and cut up into small pieces. Sprinkle over with lemon juice and stand on one side for thirty minutes. Then mix with peas, stir the chopped parsley and olives into the mayonnaise and mix all well together. Garnish with gherkins and tiny onions. Asparagus may be substituted for peas.

JELLIED CHICKEN AND CELERY SALAD.

Make the chicken jelly and set it in a border mould. Chop three bunches of celery, and mix with one can of asparagus tips. When the jelly is cold, set on a platter, and heap the celery and asparagus in the center. Slice four hard boiled eggs and lay around the jelly in little piles, alternating with mayonnaise dressing.

This is also nice made with fruit jelly with fruit in center, omitting the egg and using French dressing made with lemon instead of the mayonnaise.

CHICKEN, SWEETBREADS AND MUSHROOM SALAD.

1 pint cooked chicken cut in small pieces,
1 cup sweetbreads in small pieces,
1 cup mushrooms,
1 cup mayonnaise,
Lettuce leaves.

Have everything very cold. Mix the first three ingredients with the mayonnaise, and place on lettuce leaves on small plates.

NOTE.—Chicken and sweetbreads, dressed with mayonnaise, is also a good combination.

ANCHOVY SALAD.

Shred equal quantities of anchovies and lettuce, mix into it half the quantity of hard boiled eggs, with chopped onion, and cover with equal parts of olive oil and vinegar thoroughly mixed. Serve on leaf lettuce.

APPLE SALAD WITH HERRINGS OR SARDELLEN.

1 lb. apples,
2 hard-boiled eggs,
½ teaspoonful chopped onion,
½ gill vinegar,
4 oz. chopped Sardellen or pickled herrings,
4 tablespoonfuls salad oil,
1 teaspoonful capers,
Sugar to taste.

Soak the herrings or Sardellen, then chop them finely and mix with the oil, vinegar, hard-boiled eggs (chopped finely) and the capers. Add the apples, cut into tiny dice, flavor with pepper and sugar, and mix all thoroughly.

CLAM SALAD.

Boil two dozen medium clams in a pint of water ten minutes only; use the broth for a soup by whisking into it a half a pint of warm milk containing a whisked egg; heat, but do not boil, and serve.

Chop the clams, not too fine, put them into a salad bowl with one-third each of potato and cold fish; lettuce or watercress may or may not be used. Hard-boiled eggs may be used if desired.

CRAB SALAD EN COQUILLE.

To the crab meat add a little minced cold boiled cabbage, a pinch of mustard, and mix with cream salad dressing. Fill the crab shells, serve on lettuce leaves, garnish with chopped yolks and whites of egg alternately.

SCOTTISH SALAD.

Cover a platter with lettuce leaves. Arrange a circle of sliced hard boiled eggs around the edge, the slices overlapping each other. Heap in the center two parts of

chopped celery to one part of flakes of salmon, which has been thoroughly mixed with oil, vinegar, and salt. Pour mayonnaise dressing over all, and garnish with stuffed olives and capers.

HERRING SALAD.

4 pickled herrings,
1 lb. pickled cucumbers.
1 lb. apples.
A pinch of pepper.
A pinch ground ginger,
2 tablespoonsful Tarragon vinegar.
1 teaspoonful German mustard
8 tablespoonsful salad oil.
1 tablespoonful chopped onion.
10 oz. boiled potatoes.

Soak the herrings 4 to 6 hours, changing the water frequently. Then skin them and cut up into small dice, pouring over them vinegar and 3 tablespoonfuls water. Peel the potatoes, apples and pickled cucumbers, and cut also into dice. Mix all well together with the oil, Tarragon vinegar, German mustard, ginger and chopped onion. Sprinkle over with pepper and add sugar if desired. The salad may be varied by the addition of hard-boiled eggs, beetroot that has been soaked in vinegar, and ½ pound cold veal, all cut into small dice.

LOBSTER SALAD.

Remove the meat of one large lobster from the shell, and cut into small pieces, season with salt and pepper, and mix well with mayonnaise dressing. Garnish with tufts of water cress, sliced egg, the yolk taken out, and its place filled with lobster coral and sliced cucumber, and sliced onion rings filled with caviar.

SALMON SALAD JELLIED.

Take a pint of canned salmon, drain, and remove the skin and bones. Mince fine, add one tablespoonful of lemon juice, a dash of red pepper, a teaspoonful of minced parsley,

and salt to taste. Mix together and bind with any prepared salad dressing, and a tablespoonful of powdered gelatin dissolved in a quarter of a cupful of water. Fill small moulds and set them on the ice to chill quickly. Turn out on crisp lettuce leaves. Garnish with sliced olives and serve with cucumber sauce or mayonnaise.

SARDINE SALAD.

One box best sardines, twelve small sour pickles, four square crackers, chop together, moisten with juice of half a lemon. Delicious served on round pieces of toast as an appetizer at dinner or as a salad on lettuce leaves.

FISH SALAD.

Boil tender a small whitefish, trout, or pike. Chop fine, add same quantity of chopped celery, moisten with three teaspoonfuls of melted butter, one of olive oil, one teaspoonful of mustard, two of pepper, and one of salt, two of sugar, five of cream, and enough vinegar to make the right consistency. Garnish with celery tops.

SHAD ROE AND CUCUMBER SALAD.

A Shad Roe,	1 fresh cucumber,
1 sliced onion,	French dressing,
1 bay leave,	Mayonnaise,
1 tablespoon vinegar,	Lettuce.

Let shad roe simmer twenty minutes in salted water with the vinegar added. Cool, cut in slices and cubes and pour over it a French dressing; add cucumber, peeled, cut in cubes, and mayonnaise, to moisten. Place salad on a bed of crisp lettuce leaves; garnish with sliced cucumbers.

TUNNY FISH SALAD.

To one small can of tunny fish cut up one large tomato, one stalk of celery, juice of one lemon and one small bottle of Snyder's mayonnaise, mix and season to taste.

FISH SALAD IN JELLY.

2 cups cold boiled fish, cut in dice,
½ cup celery, cut in small pieces, or finely shredded cabbage,
½ cup pickle or cucumber, cut in slices,
½ cup apple or pear, cut in dice,
½ package granulated gelatine,
½ cup cold water,
½ cup vinegar,
Juice of one lemon,
1 pint of boiling water,
½ cup sugar,
1 teaspoon salt.

Soak gelatine in cold water 2 minutes; add vinegar, lemon juice, boiling water, sugar and salt. Strain and when beginning to set, add remaining ingredients. Turn into mould or small moulds and chill. Serve on lettuce leaves with Mayonnaise dressing, if desired.

SWEETBREADS AND MUSHROOM

3 lbs. sweetbreads,
2 cans mushrooms,
1 cup walnuts, blanched,
4 large stalks celery, diced,
Whites of 6 hard cooked eggs cut in half-inch dice,
2 cups boiled mayonnaise,
Yolks of 6 hard cooked eggs.

Follow directions for Boiled Sweetbreads, adding a small onion, carrot and celery to water for flavor.

SWEETBREAD SALAD

Take two pounds of veal sweetbread, and boil until tender in salt water. When cold, break into small pieces and remove the membrane. To one quart of sweetbread add a pint of celery torn in small pieces, and one cupful of walnut meats. Mix with mayonnaise dressing, and serve with salted wafer crackers on lettuce leaf.

SALAD OF CALVES BRAINS.

Brains should be perfectly fresh. Wash in cold water without breaking. Parboil for about ten minutes in a quart

of boiling water, salted, to which half a teacup of vinegar has been added. When done throw the brains into very cold water; this whitens and hardens them. They may be made at once into a salad, or will keep until the next day on ice. Remove all strings, cut up into pieces the size of a hickory-nut. Put a heaping tablespoonful of butter into a frying-pan, add a teaspoonful of very finely minced onion. Cook a minute, then add the brains. Gently saute the brains for ten minutes, taking care that they do not burn. Add one saltspoonful salt, a saltspoonful black pepper, a pinch of rolled mace, remove from the fire and cool. Add about the same bulk of potatoes that have been boiled just done enough to slice, and two tablespoonfuls of finely minced parsley; mix lightly together with a fork. A half pound of brains should be used.

MUSHROOM SALAD.

2 cans mushrooms,
½ can peas,
1/3 tablespoon butter,
2 times (bulk of other ingredients), celery,
1 head lettuce,
¾ cup Cream Mayonnaise.

Drain, then fry mushrooms until delicate brown, using butter and salt; cool, drain peas quite dry, add to mushrooms. Cut celery enough to measure twice the bulk. Fold in with Mayonnaise. Serve on lettuce. For six people.

MOULDED FISH SALAD WITH CUCUMBERS.

1½ lbs. cold boiled halibut,
¾ cup Mayonnaise,
1 tablespoon granulated gelatine,
½ cup cold fish stock or water.
1½ cup boiling fish stock, water,
1 pint cream, whipped,
1 large fresh cucumber,
French dressing.

Follow recipe for boiled fish. Bone and cut or break into ½ inch cubes. Make ¾ cup of any desired Mayonnaise. Soak gelatine in the cold fish stock or water, add

the boiling hot fish stock, water or milk, and stir until dissolved. Let cool. When mixture begins to thicken add the Mayonnaise. Beat, using an egg beater, until frothy, then fold in the cream, beaten stiff, and lastly stir in lightly the halibut or any fish desired.

MOULDED SWEETBREAD AND CUCUMBER SALAD.

¼ cup sweetbreads, in cubes,
1 slice onion,
A bit of bay leaf,
A blade of mace,
¾ cup cucumber, cubes,
½ cup boiling water,
1 teaspoon granulated gelatine,
1 tablespoon cold water,
1½ tablespoons vinegar,
Lettuce leaves,
French dressing.

Parboil a pair of sweetbreads, adding to the boiling salted water the onion, bay leaf and mace. Cool and cut into cubes.

Soak the gelatine in cold water a few minutes, add the boiling water, and stir until dissolved. Let stand to slightly harden. Rinse a ring or other mould in very cold water, place a few spoonfuls in bottom of mould, add a layer of sweetbread and cucumber dice, then a layer of gelatine mixture, again the cucumber and sweetbread cubes and so on until all is used; leaving the layer of jelly on top. Serve on large platter with a border of lettuce leaves on which is arranged a circle of chilled, sliced tomatoes; cover with French dressing. If ring mould is used fill center with Sweetbread salad and Mayonnaise dressing.

CUCUMBER SALAD.

Peel the cucumbers thin and cut off the stem end, scrape out the inside. Mix the pulp thoroughly with chopped anchovies and gherkins, add a teaspoonful of lemon juice, and put back in shells. Serve on lettuce leaf, and pour over mayonnaise.

CUCUMBER FRANCAISE SALAD.

Peel one large cucumber and let it stand in salt water for several hours. Place on a bed of lettuce and slice thin without removing slices, so the cucumber will appear as whole. Cover with mayonnaise, and sprinkle over green peppers chopped fine.

ORNAMENTED CUCUMBER.

Peel a pickled cucumber (Salzgurke), cut it in half lengthwise, remove the seeds and dry with a cloth. Fill the cavity with ham (cut into short, thin strips), hard-boiled eggs (cut into quarters), and a little chopped parsley. Pour some aspic over and stand in a cool place till set.

This may be varied by the substitution of chopped Sardellen, herring, salmon or veal.

Serve with Remoulade dressing or Mayonnaise.

LETTUCE SALAD.

Bury a clove of garlic in a two-inch square of bread and place in the bottom of a bowl. Fill with white leaves and the heart of head lettuce, and pour over French dressing.

FRENCH ENDIVE SALAD.

Wash the endive thoroughly and let it stand in ice cold water for an hour. Pour over French dressing made red with paprika.

LETTUCE SALAD (STUFFED).

Wash one small head of lettuce for each person, and remove the heart carefully so as not to break the head. Chop very fine one bunch of celery, one cucumber, and one small onion, and mix well with French dressing, stuff the heads of lettuce with this mixture, and serve.

ENDIVE SALAD.

1 head endive,
French salad dressing,
4 hard cooked eggs,
1 pt. boiled potatoes, sliced.

Wash and dry endive picked off the green outer leaves and use only the light-colored feathery leaves. Arrange on salad dish with white leaves in center. Place eggs, cut into quarters lengthwise, around carefully, and mix with potatoes and pour over all French dressing.

ROMAINE SALAD.

Take the heart of a Romaine, don't wash, but wipe with a clean towel, one-half pint of cream, mix in pepper and salt to taste. This is the proper way to eat Romaine, and the only way it is served in Paris, especially in private families. No dressing.

CABBAGE SALAD a la CALAIS.

First make a dressing in the following manner: Take two raw eggs, two level teaspoonfuls of salt and two level teaspoonfuls of dry mustard and a quarter teaspoonful of cayenne pepper or paprika and about five teaspoonfuls of sugar and one tablespoonful of butter and add two tablespoonfuls of milk, mix well and beat with a fork. Then take one cup of vinegar and boil separately, pour slowly over the other mixture and when this is done boil slowly until thick. Grind up a fair sized head of cabbage, one medium sized onion and two green peppers from which the seeds and fibre have been removed. Then mix with the dressing and serve.

GERMAN SALAD.

One small head of cabbage, one large beet, six hard-boiled eggs. Cut the cabbage as fine as you would for slaw; season with salt and pepper. Place this on a flat dish, pile it quite high, and arrange around with alternating slices of boiled beet and hard-boiled eggs. Garnish the edge thickly with the delicate part of celery curled and the small

leaves. Do not stir the mixture with the vegetables and boil the eggs twenty minutes. Whip to a thick froth a pint of rich cream and pour over the whole.

CREAM SALAD.

One-half pint of potatoes sliced on vegetable cutter, one-half pint of sliced cucumber pickles, one-half pint onion chopped fine, one-half pint rich cheese cut fine, and one pint of English walnuts broken in bits. Mix thoroughly with cream dressing, and serve on lettuce leaves.

GREEN PEPPER AND POTATO SALAD.

Chop four baked potatoes and one Spanish onion very fine. Slice one green pepper across so that it makes large rings on lettuce leaves, fill them with the potatoes and onions, heap red mayonnaise on top of each, and serve.

JELLIED TOMATO SALAD.

Soak half a box of gelatin in a cupful of cold water for ten minutes. Run two quart cans of tomatoes through a fine strainer, using all but the seeds. Heat the tomato liquid adding gelatin, and season with salt, pepper, and sugar. Place a layer of this in a mould, allowing it to congeal partly; add a layer of chopped celery, another of the jelly, next a layer of peas, one more of jelly, another of stuffed olives, and lastly the remaining jelly. Set on ice to harden. Serve with mayonnaise dressing on lettuce leaves, and garnish with concentric rings of yolks and whites of eggs chopped fine.

ONION AND TOMATO SALAD.

Choose half a dozen firm, ripe tomatoes of medium size, wipe them with a wet towel and cut them into slices about one-fourth inch thick; peel a medium-sized Spanish onion and slice it very thin. Arrange the sliced onion and tomatoes in layers in a salad bowl and pour over them a plain salad

dressing made by mixing together one-teacupful of salad oil, with two tablespoonfuls of vinegar, one-half teaspoonful of salt and one-half tablespoonful of pepper. Use the salad as soon as made. Young green onions may be used for this salad.

TOMATO BASKETS.

4 firm red tomatoes,
1 large green pepper,
1 can asparagus tips,
Salad dressing.

Cut the peppers into slices crosswise to form ¼ inch rings.

Scald tomatoes, peel, chill and cut in half crosswise. Place on lettuce leaves, with the cut side up. Lay 4 or 5 asparagus tips side by side in center of each tomato half. Cut pepper rings at one end and lay across the top of asparagus to meet the sides of the tomato, thus forming a handle to the tomato basket. Serve ice cold with French dressing or Gargoyle sauce. For eight people.

FILLED TOMATOES.

6 tomatoes,
6 sardellen,
1 small box caviar,
2 hard boiled eggs,
½ green pepper,
½ dill pickle.

Scoop tomatoes and put on ice; when ready to serve fill with all above ingredients chopped fine, add some of the tomato that you scooped out, cover withh Mayonnaise and serve cold.

ITALIAN SALAD.

Take three cups of cooked green peas, three tablespoonfuls of cooked carrots, three tablespoonfuls of diced cooked turnips, and three tablespoonfuls of cooked string beans, all mixed together. Into a French dressing mix some chopped gherkins, olives, and chives, moisten the vegetables with this mixture, and garnish with pickled beets, cut in fancy shapes.

CARROT SALAD.

2 lbs. small carrots,
4 tablespoonfuls oil,
1 tablespoonful stock,
½ gill vinegar.
1 tablespoonful chopped parsley,
A pinch of pepper and salt.

Wash and boil the carrots. Then scrape them and cut into thin slices. Mix with oil, vinegar, salt and pepper, and sprinkle over with chopped parsley.

RIBBON SALAD.

One cup of cold cooked string beans, one cup of peas, one cup of celery cut in small pieces. Dress the beans and peas with a plain French dressing, and the celery with a cold mayonnaise. Arrange a bed of shredded lettuce on a chop plate. On that place the beans, celery, and peas in alternate layers. Have the center layer of celery. Serve very cold after garnishing with radish roses.

MACEDOINE SALAD.

Take one cupful each of diced carrots, white and yellow turnips, and artichoke bottoms, and add one cup of green peas, one cup of asparagus tips, and one cup of fine cut string beans. Mix, and serve on lettuce leaves with French dressing and capers.

WAX BEAN SALAD.

1 pint wax beans,
1 pint cut celery,
1 head lettuce,
French salad dressing, or
2/3 cup cream mayonnaise.

Mix the cooked cold beans with French dressing. Add 1 teaspoon finely-cut chives or onions. Pile in center of salad dish and arrange around base thin slices of radishes. Garnish top with radish cut to represent a tulip.

ZEBRA SALAD.

Seed two green peppers, boil two or three minutes, then cut in shreds. Shred the dark and light leaves of a head of lettuce or endive separately; cut three tomatoes in shreds, remove the peel and skin from one large grapefruit. Arrange each article separately upon the serving plate, having a circle of light and then dark green material around the edge, and pour over French dressing.

HAM SALAD (No. 1.)

¾ lb. boiled ham,
6 oz. boiled potatoes,
Mayonnaise Dressing
1 tablespoonful German Mustard,
1 teaspoonful chopped chives,
½ tablespoonful chopped parsley.

Cut the ham and potatoes into small dice, stir them into the white Mayonnaise, flavored with German mustard, parsley and chives, and garnish with little inner leaves of lettuce or endive.

HAM SALAD (No. 2.)

Chop one pound of cold boiled ham, one cold baked potato very fine, and lay on a platter garnished with head lettuce. Pour over French dressing and garnish with sprigs of parsley.

ROAST PORK SALAD.

Cold roast pork cut in small cubes, may be used with half its bulk of crisp, sliced celery or chopped cabbage as a salad. Marinate the pork with French dressing. When ready to serve, drain, mix with the green vegetable and either boiled or mayonnaise dressing and serve at once.

NORMANDY SALAD.

Stew very gently in their own liquor a small can of French peas. When the peas have absorbed all the liquor

remove from fire and allow to cool. Chop half a pound of English walnuts, mix with the peas and pour over a half cup of mayonnaise dressing.

VIRGINIA HAM SALAD.

Slice a pound of cooked Virginia ham very thin and lay it on a platter garnished with one head of lettuce. Separate the yolks from the whites of four hard-boiled eggs. Chop the whites very fine, and put the yolks through a potato ricer. First lay the whites and then the yolks on the ham, and pour over French dressing.

BIRD'S NEST SALAD (No. 1.)

½ lb. cream cheese,
1 head lettuce,
¼ lb. nut meats, chopped,
1 cup Mayonnaise Dressing,
1 teaspoon chopped parsley.

Mix nut meats and parsley with any good cream cheese, form into balls size of a hickory nut. Take the center crisp leaves of head lettuce, form 3 or 4 for each plate into a nest. Place balls in nest, add Mayonnaise Dressing and serve cold.

BIRD'S NEST SALAD (No. 2.)

Color Neufchatel cheese a light green with pistachio coloring. Make softer, if desired, by adding a little sweet cream. Roll into small egg-shaped balls. Arrange these in nests made of water cress or shredded lettuce leaves, and speckle with parsley chopped fine. Serve with mayonnaise dressing. This novel salad is not hard to make, and is an attractive dish.

CELERY AND NUT SALAD.

1½ cup celery, diced,
1½ cup pecans, shelled,
½ cup olives, pitted,
½ red or green pepper, chopped,
Mayonnaise dressing,
Cress or lettuce.

Mix the first four ingredients and serve cold with Mayon-

naise dressing on lettuce leaves or in green or red peppers, tops off, and scooped out. If cress is used, wash and dry well. Arrange on outside edge of platter.

WATER LILY SALAD.

1 large or two small heads of lettuce,

3 or 6 hard cooked eggs.

Cook eggs one-half hour. When cold, remove the shell and cut the egg crosswise in small points to resemble leaves of a flower.

Carefully wash and wipe the lettuce; cut the large leaves into narrow shreds, but save the nicest small ones whole. Then make a boiled dressing, arrange the finely shredded lettuce in the bottom of the platter, pour over the dressing, arrange the leaves on top of it, put half an egg in the center of each leaf. Garnish with radishes.

CHESTNUT SALAD.

Chestnut salad is much in favor, and great is the variety both in method of preparation and serving. The chestnuts should in any case be cooked until tender, cooled and mixed with French dressing or mayonnaise dressing. Equal parts of shredded celery and chestnuts go well together. The fruit is pared, cored and cut in slices and mixed with the chestnut meats. Dress with mayonnaise dressing and garnish with lettuce hearts.

SALADE LOUIS.

Take three slices of the white meat of chicken, three slices of cooked beets, three slices of Swiss cheese, two small boiled potatoes, a raw green pepper, and cut in small cubes. Add the heart of a Romaine lettuce sliced. Sprinkle in a teaspoonful of chopped chives, and mix the whole together well. Ornament with a sliced Bermuda onion and a sliced hard-boiled egg. Add three tablespoonfuls of French dressing.

FRUIT SALAD.

3 oranges,
3 bananas,
½ lb. Malaga grapes,
½ cup pineapple, chopped,
Sugar to taste,
Juice of 1 lemon,
12 English walnut meats.

Cut the oranges in two crosswise, reserving the peels as salad cups. Remove pulp separately from each section. Remove skins and seeds from grapes. Mix orange pulp and grapes and pineapple, sprinkle with sugar, add lemon juice, and let stand in a cool place for several hours. Before serving, add the bananas sliced, and the walnut meats. Fill the orange shells with this mixture. One-fourth cup of wine may be added, if desired, or a wine dressing: One-half cup of sugar, one-third cup of sherry wine, and two tablespoons Madeira wine.

FRUIT SALAD, ALICE.

Slice various kinds of fruit, such as bananas, oranges, grapefruit, apples, peaches, and pineapple. Put in alternate layers in deep glass dish or salad bowl. Sprinkle each layer with powdered sugar, a little sherry, and half as much plain syrup. When all the fruit is in, place on ice for two hours. Just before serving pour over the surface a wineglass of maraschino, and decorate with maraschino cherries.

GRAPE SALAD.

Skin and seed white grapes, stuff them with nut kernels, arrange on white curly lettuce leaves or water cress. Cover with French dressing made with lemon juice.

ORANGE AND NUT SALAD, ASTOR STYLE.

Remove the pulp from four large oranges, cut each in eighths and divide these in halves. Marinate with French dressing. Marinate an equal quantity of English walnuts, using the halves; toss together lightly with a fork and arrange

each portion in nests of lettuce heart leaves; sprinkle with finely chopped hearts of crisp celery and mask with Mayonnaise.

ORANGE SALAD

Peel and slice six seedless oranges and four bananas, and arrange them in alternate layers in the salad dish. Beat the yolks of five eggs for five minutes, add one cupful of granulated sugar and beat until thick, add a pinch of salt and the juice of two lemons, and beat again. Pour over the prepared fruit and set away on the ice, as it must be very cold when served.

SOUTH SHORE COUNTRY CLUB SALAD.

Rub the salad dish with garlic and line with a bed of romaine lettuce. Fill in the center with equal parts of cantaloupe and watermelon balls cut out with a Parisienne spoon. Pour over French dressing made with fruit juices.

LOG CABIN SALAD.

Peel and cut lengthwise four bananas, place in orange juice for half an hour, then place the bananas on individual serving plates, log cabin fashion, fill the centers with stoned cherries, using both white and red if obtainable, and pour over fruit dressing. Garnish with sprigs of parsley.

White asparagus can also be served in this style, filling the centers with Hollandaise sauce.

CHERRY SALAD (No. 1.)

1 can large California cherries, red or white,
Filbert nutmeats,
French dressing,
Lettuce leaves or
Squares of lemon jelly.

Drain and pit cherries and fill them with the nutmeats, whole or chopped. Add to French dressing the juice of the cherries. Pour over cherries and serve very cold on crisp lettuce leaves.

CHERRY SALAD (No. 2.)

The big, dark red and black cherries which are becoming so plentiful in the shops just now, make the most delightful salad, either alone or in combination with other fruit.

They are heaped on young tender lettuce leaves and served with a French dressing or mayonnaise.

Thin slices of golden-brown buttered toast or rye bread are served with such a salad.

Another way to make a cherry salad is to remove the stones from the fruit and fill the cavity with whole blanched almonds or finely chopped nut meats. Mayonnaise flavored with maraschino is served and cream cheese balls mixed with chopped maraschino cherries and rolled in powdered nut meats are placed on the side of the dish in which the salad is served.

HICKORY NUT SALAD.

Skin and seed one pound of grapes. Mix and form into balls, one cupful of hickory nuts and a half pound of cottage cheese, lay them on platter garnished with lettuce, and surround with grapes. Mix the juice of the grapes with fruit dressing, using the juice of only one lemon if the grapes are sour.

ENGLISH WALNUT SALAD.

One-half pound English walnuts, two apples, mayonnaise dressing, lettuce, cold boiled chicken if liked.

Shell the walnuts, throw them into boiling water and remove the skin. Mix these with two chopped apples and mayonnaise dressing and serve on lettuce leaves. Pieces of cold boiled chicken may also be mixed with the nuts before mixing with the apples and mayonnaise dressing. Pare and core the apples and cut them into dice.

PRUNE AND NUT SALAD.

Cook prunes until tender, remove the stone, and cut the fruit into eighths lengthwise. Arrange on lettuce with a

mound of cream dressing in the center. Sprinkle chopped pecan meat over all, or break the prune stones and chop the kernels.

NUT AND CELERY SALAD.

Take three green peppers and cut into two equal parts, removing the seeds, and fill them with one and one-half cupfuls of chopped celery, and one cup of chopped English walnuts, thoroughly mixed. Garnish the platter with lettuce leaves, and place the peppers on it. Put a large spoonful of mayonnaise dressing on top of each portion.

POMONA SALAD.

Cut four Jonathan apples into straw shape pieces one inch long; add half the quantity of hearts of celery cut in same shape; add one cup blanched and shredded Jordan almonds; toss together lightly and serve in nest of cress, endive, or lettuce hearts; marinate with French dressing and garnish with Mayonnaise. This salad will be found particularly appetizing served with game, domestic ducks, geese, or roast pork.

APPLE AND ONION SALAD.

Three mildly acid apples, one onion, lettuce, French dressing.

Slice the onion and apples. Arrange in lettuce leaves, and season with French dressing.

WALDORF SALAD.

One cupful of Malaga grapes, three bananas, three oranges, one cupful of nut meats, one bunch of celery, one head of lettuce, mayonnaise dressing. Line the dish with lettuce leaves, cut celery in dice, mix with fruit and nuts, add dressing, and chill well before serving.

GERMAN APPLE CUP.

Select fine grained apples, one for each person, core and scoop out the center. Cut heart stalks of celery very

fine, but do not chop it. Mix celery with mayonnaise dressing, to which half the bulk of whipped cream has been added; add also more salt and pepper. Cut center of the apples in small pieces and mix with celery. Use this mixture to fill the hollow center of the apples, rounding it up above the apple a little. In the center of the mixture in each apple set a tiny heart-leaf of lettuce. Apples pared and cut to represent birds may be used in garnishing, using raisins for eye and nose.

GRAPE FRUIT SALAD.

Remove from the skin the cells and juice; add a little sugar, and if desired chopped pineapple and a few Maraschino cherries. Serve very cold in thin glasses, surrounded with crushed ice, or in fruit shells.

GRAPEFRUIT EN SURPRISE.

Fill the outer bowl of a double oyster cocktail glass with fine cracked ice. Insert the smaller cup to chill. Cut a grapefruit crosswise, and remove all the bitter membrane. Put it into the inner cup, and pour over French dressing made with lemon juice. Garnish with sprigs of parsley, and tie a ribbon the color of your table decorations around the stem of each glass before serving.

PINEAPPLE SALAD.

Take a large pineapple, cut a square on one side so the pulp can be removed, then cut a small slice off the other side to make the pineapple steady on the platter. Remove the pulp, shred it and mix it with mayonnaise, put it in a china bowl and set it on the ice for an hour. When ready to serve, fill the pineapple with the mixture, place on a plate, and serve. The leaves should be left on the end of the pineapple. Strawberries, cherries, and blanched almonds may be added if preferred.

Desserts

Cakes, Tortes, Puddings, Souffles, Ices and Ice Creams

ALMOND TORTE.

No. 1.

9 eggs, separated,
½ lb. almonds, unblanched and grated,
1½ cups sugar,
1 cup flour,
1 teaspoon baking powder.

Beat yolks well with sugar and add alternately the stiffly beaten whites and grated almonds; then fold in lightly the flour mixed with the baking powder. Place in well-greased spring form and bake in a moderate oven about forty minutes.

No. 2.

9 eggs,
8 tablespoons granulated sugar,
¼ lb. sweet almonds,
⅛ lb. bitter almonds,
4 stale lady fingers,
1 teaspoon baking powder,
½ teaspoon vanilla.

Beat the yolks and sugar until very light; add grated almonds, grated lady fingers, vanilla, and the baking powder, lastly the whites of the eggs, beaten to a stiff froth. Place in spring form and bake in moderate oven about forty minutes.

APPLE TORTE.

6 ounces butter,
1 egg,
2 yolks,
2 lbs. apples,
6 ounces sugar,
4 ounces currants,
10 ounces flour,
2 tablespoonfuls sour cream,
2 oz. sweet almonds.

In addition:

½ gill sour cream, a little extra sugar, and 4 yolks.

Cream the butter, add 1 egg, 2 extra yolks, 2 ounces sugar, 1 tablespoonful water and then the flour and mix to a paste. Roll out and line the bottom and sides of a shallow,

broad, cake tin. Bake a few minutes, but not completely. Grate the almonds and mix with two tablespoonfuls of sour cream. Spread on the cake and sprinkle over with grated bread crumbs.

Peel the apples, cut them into thin slices and mix with the currants and 4 ounces sugar. Place these on the bread crumbs and pour over them half a gill of slightly sour cream, beaten up with four yolks and a little sugar. Place in the oven and finish baking.

BROD TORTE.

5 yolks of eggs,
1 cup sugar,
1 cup almonds, blanched and grated,
1½ teaspoons baking powder,
1 cup grated bread,
2 tablespoons wine,
1 lemon, grated rind,
5 whites of eggs, beaten stiff.

Beat yolks and sugar until very light, soak the wine with the crumbs and add and mix all together, the beaten whites last. Bake in two layers, Brod Torte Filling between.

CHOCOLATE TORTE.

9 eggs (whites beaten stiff),
1 lb. powdered sugar, sifted,
1 teaspoon vanilla,
½ lb. of Maillard's grated sweet chocolate,
½ lb. grated almonds.

Beat yolks with sugar, add chocolate, almonds and vanilla, and lastly the beaten whites. Bake one hour, in spring form, moderate oven.

Icing: One-quarter pound Maillard's chocolate, one cup of sugar, one cup of milk; boil and add vanilla and yolk of one egg.

COFFEE CREME TORTE.

8 eggs, separated,
½ lb. powdered sugar,
½ lb. almonds, grated,
2 oz. coffee, pulverized.
1 teaspoon vanilla.

Beat the yolks until thick. Add the sugar; then the almonds and coffee and vanilla, and lastly fold in the well-beaten whites. Bake in two layers in a moderate oven. Use the following:

Creme for Filling and Frosting:

6 oz. fresh, unsalted butter,
6 oz. powdered sugar,
4 yolks, each one added separately,
1 tablespoon coffee essence, added drop by drop.

Cream butter and eggs together, add each yolk separately, and coffee essence drop by drop. Decorate with small chocolate wafers and candied cherries. To be kept in a cold place until used in order to harden the creme. Cut with a knife dipped in hot water.

DATE AND WALNUT TORTE.

2 large eggs,
1 cup powdered sugar,
1 cup walnuts (chopped),
1 cup dates (cut fine),
2 tablespoons flour,
1 teaspoon baking powder.

Beat eggs very light, add sugar, nuts and dates, and lastly the flour mixed with the baking powder. Bake in a slow oven one hour. If desired for dessert, pour over a glass of wine and cover with whipped cream. The wine may be omitted.

FILBERT TORTE.

½ cup bread crumbs,
1½ cups powdered sugar,
½ cup bread crumbs,
1 lemon, grated rind,
Juice of ½ lemon,
½ lb. grated filberts or hazelnuts,
8 whites of eggs, beaten stiff.

Beat yolks and sugar until very light, add bread crumbs and the rest of the ingredients in order, the beaten whites last. Bake in a slow oven forty to forty-five minutes, in a spring form. Frost with nut frosting. Decorate with nuts.

Or bake in two layers, with fresh strawberries, or sweetened whipped cream, between and on top of cake.

HIMMEL TORTE.

¾ lb. butter,
4 tablespoons sugar,
4 yolks of eggs,
4 cups (1 lb.) flour,
Grated rind of lemon.

Cream the butter and sugar together and add yolks of eggs, one at a time; then the flour and grated lemon rind. Bake in three layers. Spread the top of each layer with white of egg to moisten, a sprinkling of cinnamon, sugar, and chopped almonds. Put raspberry jelly on top of two layers, and over all the following:

Creme: One pint thick sour cream, vanilla, two tablespoons cornstarch and sugar mixed. Boil, and lastly stir in the beaten yolks of two eggs.

KIRSCH-TORTE.—Cherry Cake.

½ lb. flour,
¼ lb. potato flour,
½ lb. butter,
1½ lbs. cherries, stoned and some of the juice pressed out.
½ ounce baking powder,
½ lb. sugar,
5 tablespoons dry bread-crumbs,
6 eggs,
Grated rind of a lemon.

Cream the butter, then add the sugar, beaten up eggs, grated lemon peel and finally the flour mixed with the baking powder. Fill a well-buttered cake tin with half this quantity, strew in three tablespoons dry bread crumbs over them, and then cover with the remainder of the paste. Bake about one hour.

Stoned, skinned plums may be substituted for the cherries.

MOCHA TORTE.

Sift one cupful of flour three times, add to it one teaspoonful of baking powder. Now whip one cupful of pulverized sugar with the yolks of four eggs, add one and one-half tablespoonfuls of Mocha essence and the stiffly beaten

whites of the eggs, then carefully fold in the flour and bake in two layers.

For filling mix one-half pint of whipped cream with one tablespoonful of Mocha essence and one tablespoonful of pulverized sugar; place between the layers and on top.

RUM TORTE.

8 eggs, separated,
½ lb. almonds, grated,
1 cup sugar,
Juice and rind of 1 lemon,
2 heaping tablespoons bread crumbs,
2 teaspoons flour, mixed with ½ teaspoon baking powder.

Beat the yolks with the sugar until light. Add the almonds, bread crumbs and lemon. Then fold in lightly the beaten whites, and the flour and baking powder mixed. Bake in a spring form for one hour in a moderate oven.

Allow the cake to cool somewhat, then cut crosswise through the center into two layers and put in a filling of one glass raspberry jelly and one cup chopped walnuts.

Frost with the following mixture:

2 cups confectioner's sugar, 2 tablespoons rum.
4 tablespoons cream.

Stirred until smooth. Spread over top and sides. (For trimming the cake use half walnuts and slices of figs.)

SAND TORTE.

6 eggs,
1 cup sugar,
1 cup fresh washed butter,
¼ lb. cornstarch,
1 cup flour,
½ lemon (juice and rind),
1½ tablespoon rum or brandy,
2 teaspoons baking powder,

Cream butter and sugar, add beaten yolks, mix flour and cornstarch and baking powder, and add to the mixture with the lemon juice and rum. Bake in a round or square loaf.

WALNUT TORTE.

1 lb. English walnuts or almonds,
1 cup sugar,
9 eggs,
¼ cup grated chocolate,
½ cup of fine cracker crumbs.

Chop the nuts, reserving twenty-three halves for decorating the top. Mix the chopped nuts and chocolate. Beat yolks thoroughly with Dover beater, add sugar and beat again. Then mix with the nuts, crumbs and chocolate, and stir well. Beat whites of eggs until stiff and add lastly, just as in sponge cake. Bake in moderate oven forty-five minutes in prepared spring form.

UNEEDA BISCUIT TORTE.

Yolks of eight eggs with 1¾ cups sugar—beat well.
Ten Uneeda Biscuits rolled fine.
One cup grated walnuts.

Grated rind and juice of one-half lemon—biscuits added to eggs—then nuts and lemon—lastly beaten whites of eight eggs. Bake in slow oven 40 minutes. Do not grease pan.

ANGEL FOOD.

Whites of 8 or 9 eggs, or
Just 1 cup of whites,
A pinch of salt,
½ teaspoon cream of tartar,
1¼ cups sugar,
½ teaspoon vanilla, or almond extract,
1 cup pastry flour.

Sift flour once, then measure and sift three times. Add salt to the whites, beat about half, add cream of tartar, then beat whites until they will stand of their own weight; add the sugar, then flour, not by stirring but folding over and over until thoroughly mixed in; flavor. Bake in an ungreased pan, patent tube pan preferred. Place the cake in an oven that is just warm enough to know there is a fire inside; let the oven stay just warm through until the batter has raised to

the top of the mould, then increase the heat gradually until the cake is well browned over; if by pressing the top of the cake with the finger it will spring back without leaving the imprint of the finger the cake is done through. Great care should be taken that the oven is not too hot to begin with, as the cake will rise too fast and settle or fall in the baking. Bake 35 to 40 minutes. When done, invert the pan; when cool remove from pan.

BLITZ KUCHEN.

No. 1.

1 cup butter,
1 cup sugar,
4 eggs,
2 cups flour,
½ lemon juice,
¼ lb. almonds, chopped.

Cream butter and sugar, add eggs one at a time, then add flour and lemon rind. Stir well, spread with a little unbeaten white of egg, strew with the almonds and bake in a flat tin until well done and browned.

No. 2.

1 cup butter,
1½ cups sugar,
7 eggs, beaten separately,
4 cups flour,
2 teaspoons baking powder,
Grated rind of lemon.

Cream butter, add sugar and stir well; add the beaten yolks, lemon rind, flour and baking powder mixed and lastly fold in the beaten whites of eggs. Blanch and slice a few almonds and strew over the top with a sprinkling of sugar and cinnamon. Bake in a well greased spring form in a moderate oven about forty minutes.

CARAMEL LAYER CAKE.

4 oz. butter,
1 cup sugar,
5 whites of eggs,
½ cup milk,
1¾ cups pastry flour, sifted twice,
2 heaping teaspoons baking powder.

Cream the butter and add the sugar and stir well. Mix baking powder and flour and lastly fold in the whites beaten very stiff. Bake in two layers in a moderate oven. Frost with caramel frosting.

MURBERTEIG—Flaky Dough (No. 1.)

1 cup butter,
½ cup sugar,
1 whole egg,
1 yolk of egg,
1 teaspoon rum,
1 teaspoon baking powder,
2 cups flour.

Cream the butter, add the sugar, then the eggs, stir well, add the rest of the ingredients. Place dough in cool place to harden and when cool enough to handle, roll or press into shape to fit form. Fill with any desired fruit or torte mixture and bake. Juice and rind of lemon may be used in place of rum.

MURBERTEIG—Flaky Dough (No. 2.)

1½ cups butter,
1 cup sugar,
5 hardboiled yolks of eggs,
1 whole raw egg,
3 cups flour,
¾ lemon (juice),
A little mace.

Rub the cooked yolks to a paste, add the raw egg. Mix all ingredients and press dough on to pie plates very thin with fingers, since it will be impossible to roll it.

MURBERKUCHEN.

½ lb. butter,
¾ lb. flour,
4 tablespoons sweet cream,
2 oz. sugar.

Cream the butter, and mix well with the cream, sugar and flour. Roll out, cut into various shapes with cutter, brush over with egg, sprinkle with sugar and bake a pale yellow on a buttered tin.

NUT CAKE.

½ lb. hickory nut meats.
Scant cup of sugar.
Teaspoon cinnamon.
Teaspoon vanilla.
Whites of three or four eggs according to size.

Roll the nut meats fine, beat the eggs stiff and add sugar to them. Mix all ingredients together. The consistency must be stiff. Drop from a teaspoon on buttered pan. Bake in moderate oven. If hickory nuts are not procurable, English walnuts and pecans may be substituted.

SPONGE CAKE.

3 eggs,
1 scant cup cugar,
1 tablespoonful hot water,
2 teaspoonful vinegar,
½ teaspoonful salt,
½ teaspoonful extract of lemon,
1 cup flour,
½ teaspoonful baking powder.

Beat the yolks until thick and light; add sugar gradually and continue beating; then add water and vinegar; add the salt to the whites and beat until very stiff; sift the flour with baking powder three times; add the flavoring and fold in the flour and the beaten whites alternately as gently as possible. Bake about 30 minutes in slow oven until well risen; then increase the heat. Invert to cool, then remove from pan.

SAVARIN—French Coffee Cake.

4 cups flour,
1 cup milk,
1 tablespoon sugar,
1½ cups butter,
1 teaspoon salt,
5 eggs,
½ oz. compressed yeast,
Rind of 1 lemon,
2 tablespoons maraschino.

Stir milk, yeast and 1 cup of flour, and let it raise. Then

add the other ingredients, beat until very smooth and light. Butter several large ring forms or moulds, sprinkle with chopped almonds and half fill with the dough. Let rise to the top of the mould and bake in a moderate oven. When baked, turn from the mould and pour over the following syrup: Cook two tablespoons sugar, one tablespoon water, when boiled add one tablespoon maraschino.

APPLE STRUDEL.

Take one pint of flour, sift it into a bowl, make a hole in the center of the flour, pour in half a cupful of warm water, four ounces of butter, two whole eggs and two yolks and a pinch of salt. Stir this slowly making a smooth dough. Cover up the dough and keep in a warm place until you have pared half a peck of apples; cut or shave them very fine. Now cover your kitchen table with a clean table cloth, sift flour all over it and roll out your dough as thin as possible. Then use your hands, placing them under the rolled dough, and stretch it gently, very gently so as not to tear it, walking all around the table as you do this to get it even and thin as tissue paper. Pour a few tablespoonfuls of melted butter over the dough, mix the apples, some brown sugar, cinnamon, seeded raisins and a little citron cut fine. Take hold of the table cloth with both hands at the corners, lift it and begin to roll the strudel. After it is rolled place in a buttered pan, put flakes of butter on top. When half baked pour a cupful of cream over it and finish baking. Bake about half an hour.

HUNGARIAN STRUDEL.

Put into a mixing bowl about one and one-half coffee cups of flour (good measure); add sufficient warm water to make a paste soft enough to beat with the hand (not knead), until it no longer sticks to the bowl. This will

take only a few minutes. Now take a table cloth, spread on half of a dining table, sift flour over it thinly, but have the cloth thoroughly covered with it. Put the dough on this and roll, especially thin in the center, until it is as large as a small tray. Now stop rolling and begin to stretch it. It will not stretch well unless warm. If you have allowed your dough to get cold take a hot frying pan and hold it over the dough for a few moments, when it will stretch easily. This stretching is rather a difficult proceeding, as you must be careful not to break holes in it, and it must be almost as thin as tissue paper. A thick dough is to be avoided, neither must you leave thick edges. After it is sufficiently stretched strew over it thickly and evenly six or eight finely chopped tart apples, currants, raisins or both, finely shaved citron or orange peel (candied), grated almonds, sugar and cinnamon, and, lastly, a cup of melted butter, free from all salt, poured over all. Now take an edge of the table cloth firmly in both hands and roll it quickly from you; in a moment you have before you a large thick roll, which form into a round or oblong shape, according to the pan in which you wish to bake it. The only way to put it into the pan without breaking it is to take hold of the cloth and whisk the strudel into the pan upside down. Pour more butter on top and place in a pretty warm oven; baste with butter that accumulates in the pan and bake to a golden brown. Eat warm.

ALMOND PRETZELS.

1 cup butter, 2 cups flour,
1 cup sugar, 2 yolks and 2 whole eggs,
½ lb. almonds, unblanched and ground.

Cream butter and sugar, add eggs and the rest of the ingredients. Mix and knead into one big roll. Let stand in

ice chest to harden. Cut into pieces size of a walnut. Roll each piece width of your little finger and form into hearts, rings, crescents and pretzels.

SUNSHINE CAKE.

1 cup granulated sugar sifted seven times.
1 cup flour sifted seven times.

Beat whites of eight eggs, add one-half teaspoonful cream tartar and pinch of salt, then add yolks of five eggs beaten, then the sugar, then the flour. Flavor with lemon. Bake slowly.

CHERRY TARTLETS.

½ lb. flour,
3 oz. butter,
2 tablespoonfuls milk,
2 lbs. stoned sour cherries,
1 tablespoonful dry breadcrumbs,
1 egg.

Mix the butter, sugar and flour well, make a hollow in the middle and pour in the egg, beaten up with the milk. Mix thoroughly and let the paste stand 15 minutes in a cool place. Then roll out about 1/3 inch thick and cut into rounds. Place a little edging of the paste on each round to form a rim. Sprinkle with dry grated breadcrumbs, fill with cherries, dusted over with sugar, and bake in a hot oven. Sprinkle well with sugar before eating.

Gooseberry tartlets are prepared in the same manner, the gooseberries being first just brought to the boil and then drained.

DATE MACAROONS.

1 lb. stoned dates,
½ lb. almonds,
Whites 4 eggs, well beaten,
1 cup granulated sugar.

Stone the dates, then weigh and chop them fine. Cut almonds lengthwise in slices, but do not blanch them. Beat the whites of 4 eggs until foamy, add the sugar, and beat until

stiff; add the dates, then the almonds and mix very thoroughly. Drop mixture with teaspoon in small piles, on tins one-half inch apart. Bake 50 minutes in a very slow oven or until dry. They are done when they leave the pan readily.

Fig Macaroons. Made same as date macaroons, using dried figs, softened by steaming, in place of the dates.

MACAROONS.

½ lb. sugar,
3 whites of eggs,
½ lb. sweet almonds, grated,
A few bitter almonds.

Beat the whites to a snow and mix well with the sugar. Then add the almonds, blanched and grated, and should the paste be too moist, add a few dry breadcrumbs. Place in little heaps on a buttered tin and bake a pale brown.

MACAROON TARTS.

Rich pie dough,
Jam or marmalade,
White of eggs,
½ lb. powdered sugar,
½ lb. grated almonds.

Line a gem or muffin pan with rich pastry; half fill each tart with any desired preserve, and bake in a quick oven. Beat the whites of eggs to a stiff froth, add the powdered sugar and stir about ten minutes or until very light, and gradually add the grated almonds. Divide this macaroon paste into equal portions. Roll and shape into strips, dusting hands with powdered sugar in place of flour. Place these strips on the baked tarts in parallel rows to cross each other diagonally. Return to oven and bake in a slow oven about 15 minutes. Let remain in pans until almost cold.

MARGUERITES.

18 wafer crackers,
White of 1 egg,
¼ cup sugar,
2 tablespoons nutmeats.

Add the sugar to the stiffly beaten whites, and the nuts if desired. Spread on top of crackers. Place in pans in a moderate oven for a few minutes, until slightly browned.

NUT PATTIES.

1 egg, beaten,
1 cup sugar,
1 cup English walnuts, finely chopped,
5 tablespoons flour.

Beat egg and sugar until very light; into this stir the nuts, then add the flour. Drop on tins with teaspoon; make the patties about the size of macaroons and bake in a medium hot oven about 10 minutes.

QUEEN OF TRIFLES.

1 lb. lady fingers,
1 lb. macaroons,
½ lb. shelled almonds,
1 pint sherry wine.
½ lb. crystallized cherries, cut in halves,
1 qt. cream, whipped stiff,
1 pint hot milk,
2 tablespoons flour,
1 egg,
½ cup sugar.

Soak the macaroons in the wine; blanch and chop almonds, not too fine. Make a custard by mixing sugar and flour with the egg until very light, add gradually to the hot milk and let cook in double boiler until very thick, stirring constantly. Cool, add almonds, cherries, and the cream whipped very stiff. Line glass bowl with lady fingers, cut in half; add custard, macaroons, cream, putting cherries all through the bowl; have the cream on top decorated with the cherries.

BOILED CUSTARD.

1 qt. milk.
1 cup sugar.
Pinch of salt.
Yolks of 4 eggs.
Teaspoon vanilla.
1 oz. butter.

Put milk in double boiler with sugar, salt and butter. When boiling add cornstarch which has been blended in a scant cup of water, or milk. Stir constantly. When thick turn heat off and add the beaten yolks of eggs. Must be done deftly so as to prevent curdling. Add vanilla when the custard is taken from stove.

BAKED CUSTARD.

3 yolks.
1 egg.
1 pint milk.
1-3 cup sugar.

Pinch of salt. Bake until firm in center.

When you want caramel custard, then take 2-3 cup of granulated sugar, melt the sugar until it turns a light brown then add it to the boiling milk.

CHOCOLATE PUDDING.

No. 1.

6 eggs,
1 cup sugar,
1 cup chocolate, grated,
2 tablespoons breadcrumbs,
1 teaspoon baking powder,
vanilla, cinnamon and cloves.

Beat together yolks and sugar, add other ingredients, then beaten whites of eggs. Boil 1½ hours in airtight pudding form. Serve hot with hard sauce or vanilla sauce.

No. 2.

10 eggs, separated,
1½ cups sugar,
¾ cup grated chocolate,
¾ cup grated almond,
½ cup flour,
2 teaspoons cinnamon,
½ teaspoon cloves.

Beat yolks until very light, add sugar and beat again, add chocolate, spices, almonds and flour, stir well, then gradually add some of the stiffly beaten whites of eggs and then fold in the rest. Place in buttered pudding mould, tightly cover, and boil 2 hours. Serve hot with cream sweetened and flavored with vanilla.

SPONGE PUDDING.

1 pint milk,
½ cup flour,
teaspoon salt,
¼ cup sugar,
¼ cup butter,
5 eggs, separated.

Stir flour, sugar and salt with a little of the milk until smooth, then add the rest of the milk, hot, and cook until it thickens, about 10 minutes; add the butter and when well

mixed stir it into the well beaten yolks; then fold in the whites, beaten stiff. Bake in well buttered pudding dish, in a pan of hot water in a moderate oven, about 30 minutes. Serve hot with vanilla, wine or Cream sauce.

ANGEL MOUSSE.

1 cup sugar,
½ cup water,
3 whites of eggs,
½ teaspoon vanilla,
1 cup English walnuts,
candied pineapple and cherries, chopped fine,
1 pt. cream, whipped stiff,

Boil sugar and water, stirring only until sugar is dissolved, and then boil until it spins a thread, then pour it on the well beaten whites, beat until cool, flavor when cold, stir in gently 1 pint of cream well whipped and drained, add the chopped nuts and cherries and put in a mould. Pack in ice and salt for about four hours. When ready to serve, turn out on platter and cut with a knife. One-quarter cup of very strong coffee in place of the fruit makes a good Coffee Mousse.

CABINET PUDDING.

Soak two tablespoonfuls gelatine in one-half cup cold water. Beat yolks of seven eggs with one cup sugar. After eggs and sugar are beaten, add soaked gelatine, also five cents worth of chopped almonds. Put one water glassful claret wine on to boil, pour it over eggs, sugar, gelatine and nuts. Then let this come to a boil and pour over the seven beaten whites. Pour this into a large cake-pan or mold in which you have ten cents worth almond macaroons and fifteen cents worth candied cherries. First a layer of macaroons and then a layer of cherries. Serve with whipped cream. Make a day before serving.

STEAMED CARAMEL PUDDING.

6 tablespoons sugar,
1 tablespoon flour,
3 oz. ground almonds,
1 cup milk,
¼ cup butter,
6 eggs.

Melt the sugar in a spider until light brown. Add flour and milk, stirring until it forms a paste. Cool, then add butter, almonds, the yolks of eggs well beaten, and lastly the whites that have been beaten stiff. Butter the form, cover butter with a little more sugar. Steam 1 hour. Serve with whipped cream.

CRANBERRY FRAPPE.

1 quart cranberries,
2 cups sugar,
2 cups water,
Juice of 2 lemons.

Cook the berries in the water eight minutes, strain; add sugar and bring to the boiling point. Cool, add lemon juice and freeze to a mush, using equal quantities of salt and ice. One cup of crabapples boiled with the cranberries, make a pleasing variety.

DANISH RICE PUDDING.

½ cup rice,
1 pt. milk,
1 teaspoon butter,
¼ cup sugar,
½ box granulated gelatine,
¼ cup warm water,
1 pt. whipped cream,
1 tablespoon sherry.

Cook the first four ingredients until perfectly smooth; then put through a ricer.

Dissolve the gelatine in the warm water, add the strained rice. Let cool and fold in the whipped cream flavored with the sherry. Put in mould to harden. Serve with fresh fruit or fruit sauce.

RICE A LA REINE.

4 ounces best rice,
1½ pint cream,
¾ pint whipped cream,
4 ounces sugar,
1 vanilla bean,
2 tablespoonfuls water,
3 tablespoonfuls rum.

Scald the rice four times, the fourth time with carbonate of soda in the water. Then boil it in the cream with a pinch of salt and the vanilla, adding four leaves of gelatine, dis-

solved in a little boiling water, and the sugar. Stand the rice on one side to cool, stirring occasionally. Dissolve the remaining eight leaves of gelatine in two tablespoonfuls boiling water. Add it, with three tablespoonfuls rum, to the cream, whisked very stiffly, and then stir into the rice.

Rinse a mould with cold water, fill it with the rice cream, stand it for at least two hours in a cool place, then turn out and serve with fruit syrup.

HEAVENLY HASH.

1 pt. whipped cream,
25 best marshmallows,
Candied cherries,
1 cup chopped nuts.

Mix the marshmallows, broken in small pieces, with the whipped cream, let stand on ice several hours, then decorate with candied cherries and serve ice cold.

HIMBEERSCHAUM (Raspberry Froth.)

3 whites of eggs,
3 ounces castor sugar,
4 ozs. jam (currant, raspberry, or cranberry).

Whisk all together for one hour and serve in a glass dish.

MACAROON PUDDING.

Cover a platter evenly with macaroons. Over them pour a custard made as follows. Dilute one-half pint of sherry with a little less than one-half pint of water; place over the fire, and when it begins to boil have ready the yolks of your eggs thoroughly mixed with two tablespoonfuls of sugar and three tablespoonfuls of cornstarch. Pour this into the wine and water, stirring constantly until the custard thickens. Beat the whites of the eggs very stiff, sweeten them and spread them over the custard, decorate the top with blanched almonds and brown lightly in the oven. Serve this pudding cold.

CHOCOLATE SOUFFLE.

6 eggs, yolks,
1 cup grated chocolate,
1 cup sugar,
6 whites of eggs, beaten.

Stir the yolks and sugar together, add the chocolate and six whites of eggs. Bake in a greased pudding dish set in a pan of hot water, about fifteen to twenty minutes in a moderate oven.

COFFEE SOUFFLE.

3 tablespoons butter,
3 tablespoons flour,
1 cup black coffee,
⅛ teaspoon salt,
3 eggs, separated,
1/3 cup sugar.

Melt the butter, add the flour, cook until frothy, add two-thirds of the coffee, stir, then add the rest and cook until smooth. Remove from fire, add sugar, salt, and yolks of eggs, beaten until thick and smooth; then fold in the whites of eggs, beaten very stiff; pour into buttered baking dish, set in a pan of hot water and bake twenty-five minutes in a moderate oven. Serve with coffee sauce.

MACAROON SOUFFLE.

1 dozen macaroons,
1 cup milk,
3 eggs,
French fruit, chopped fine,
Whipped cream.

Scald the macaroons in the milk, pour over the beaten yolks of eggs and cook over hot water until thickened slightly; fold in the whites of eggs beaten stiff and bake in a buttered mold, set in a pan of hot water about twenty minutes. Turn from the mould, sprinkle top with the fruit and surround with the whipped cream.

PEACH SOUFFLE A LA ROXANE.

A very delicious concoction, for which are required six very ripe, fresh peaches; six eggs, half a pint of thick cream, half a pound of fresh marshmallows, one large and very ripe red banana and the juice of one very sweet orange. First, the peaches are peeled and stoned and then mashed to a pulp with a fork. Then the banana is pared and scraped and crushed in with the

peaches and the juice of the orange blended into the whole. Beat the six eggs with the whites and yolks separate. Then add the well-beaten yolks to the fruit pulp, beating thoroughly, and place in a porcelain saucepan. Cook over a brisk fire until it puffs up high, then stir in the cream, and when thoroughly heated through again add the marshmallows whole, and when heated add last of all the very stiffly beaten whites of the eggs.

This marvelous souffle is eaten with whipped or clotted cream.

WALNUT SOUFFLE.

6 eggs, yolks,
6 whites of eggs, beaten,
1 cup grated walnut meats,
1 cup sugar.

Stir the yolks and sugar together, and then add the nuts and whites of eggs. Bake about fifteen minutes in a greased pudding dish in moderate oven set in pan of hot water.

ROTHE GRITSE.

1 qt. red raspberries,
1 quart red currants,
2 cups cold water,
1½ cups sugar,
¼ cup cornstarch dissolved in cold water.

Boil berries and water; strain and add sugar. Let boil and add three heaping tablespoons cornstarch (which have been dissolved in cold water), when thick put in a melon and serve cold with cream.

SWISS RICE.

1 cup rice,
3 to 3½ cups boiling milk,
1 teaspoon salt,
1 pint cream, whipped,
½ teaspoon vanilla,
Raspberry or cherry juice.

Add salt to milk. Steam rice in the milk over boiling water thirty to forty-five minutes until tender. Add vanilla. When cool, add and fold in all but half a cup of the whipped cream; shape into any desired form with spoon.

Add enough fruit juice to the remaining whipped cream to color prettily and use it to garnish the top. Serve cold.

CHESTNUT FLAKE.

1 lb. chestnuts,
2 cups sugar,
1 cup water,
1 pt. cream, whipped,
1 tablespoon maraschino.

Take fresh chestnuts. With a sharp-pointed knife, slit each chestnut shell across one side. Cook a minute in boiling water. Drain and dry, add a teaspoon of butter to each pint of nuts and stir and shake over the fire three or four minutes. Then remove the shell and skin together; keep nuts covered with thick cloth, as they shell better when hot.

Boil chestnuts until half done in boiling water, drain and put them into a syrup made by boiling two cups sugar with one cup of water ten minutes, and boil until soft. Put through a potato ricer and serve with whipped cream flavored with maraschino.

MARRON GLACE.

1 pint chestnuts,
1 pound sugar,
¼ vanilla bean.

Shell and blanch Italian or French chestnuts, cover with fresh boiling water; boil rapidly until tender, but not soft; drain. Split good, oily vanilla bean in halves, cut it into small pieces, add seeds and all to the sugar; then add water and stir until dissolved; bring to the boiling point; let boil a minute; add the chestnuts and cook slowly without boiling, two hours, or until chestnuts are soft, dark and very rich.

CRANBERRY PARASADE.

1 qt. cranberries,
1 cup boiling water,
3 cups sugar,
½ cup orange juice,
3 whites of eggs,

Wash and pick over the berries. Put on to boil with

water. Cover and let cook until tender. Strain, reheat and add the sugar and stir until dissolved; add the orange juice and the whites of eggs beaten stiff, fold in gently and pack into mould, cover with buttered paper, butter side up, and then with mould.

BANANA WHIP.

3 small bananas,
1/3 sup cugar,
1 tablespoon lemon juice,
1 teaspoon wine,
Little salt,
1 cup double cream.

Press the pulp of three bananas through a ricer, vegetable press or sieve; cook with sugar and lemon juice until scalded; cool and flavor with a few drops of vanilla or a little wine, add also a few grains of salt; then beat gradually into a cup of double cream beaten solid with a Dover egg beater. Set aside to become chilled, then serve piled high, in small glasses, with a sprinkling of fine-chopped pistachio nuts on the top. Line the glasses before filling with slices of banana. This makes a particularly good Charlotte Russe filling.

STEAMED APPLES.

No. 1

Wipe, core and pare sour apples; put on a plate in a steamer and cook until the apples are tender. The juice may be strained and made into a syrup, using one-quarter cup sugar to one-half cup juice; boil five minutes, add one teaspoon lemon juice and strain over the apples.

No. 2

Select eight red apples, cook in boiling water until soft, turning often. Have water half surround apples. Remove skins carefully that the red color may remain.

To the water add one cup sugar, grated rind of half a lemon, and juice of one orange. Simmer until reduced to one cup. Cool and pour over apples.

BAKED BANANAS.

Pull down a section of the skin of each banana, loosen the pulp from the skin, remove all coarse threads that adhere to the pulp and return the pulp to the skin in its original position; lay the fruit thus prepared in an agate pan and bake in a hot oven until the skins are blackened and the pulp is softened. Remove pulp from the skin without injury to shape, bend in a half circle and dispose in a serving dish; sprinkle with powdered sugar and fine-chopped, blanched pistachio nuts and serve as a dessert dish; or pour a currant jelly sauce, and serve as an entree with broiled or roasted meat.

BANANA PARFAIT.

Peel about three bananas. Scrape off the coarse threads, and press the pulp through a sieve. There should be one cup and a fourth of the pulp. To the pulp add three-fourths a cup of sugar and the juice of a half a lemon; cook the mixture over hot water until thoroughly scalded, then set aside to become cold. Beat one cup and a half of double cream till firm. Cut fine citron, candied apricots or pine-apple and Maraschino cherries to half fill a cup; pour over these three tablespoonfuls of Jamaica rum and let it stand an hour or, when convenient, over night. Have a quart mould lined with paper and thoroughly chilled. Stir the fruit into the banana mixture, fold the fruit mixture and cream together, and turn into the mould, filling it to overflow; cover with paper, press the cover down over the paper, then pack in equal measures of salt and crushed ice. Let it stand three hours.

GRAPEFRUIT CUP.

Allow one grapefruit for each four or five to be served. Cut the fruit into halves, crosswise, then cut around the

pulp in each section and take it out in neat pieces; cut the pieces into halves; reserve all the juice. Put a teaspoonful of red bar-le-duc currants into each glass, the grapefruit with juice above and sprinkle lightly with powdered sugar. At discretion take, for six glasses, a teaspoonful each, of kirsch and curacoa and divide among the glasses. Let stand in a cool place until ready to serve, then finish each glass with a generous tablespoonful of orange, grapefruit, lemon or pineapple sherbet.

CAFE PARFAIT.

1 quart cream, 2 whole eggs, Sugar to taste.
3 tablespoons Mocha Essence,

Freeze quite soft shortly before using and serve in glasses with whipped cream and maraschino cherries.

WINE SYLLABUB.

1 pint cream, 1 cup sherry, madeira or port,
Juice of 1 lemon, A grating of nutmeg, or
¾ cup sugar, A little cinnamon.

Mix sugar with lemon juice and wine and when dissolved add the cream and whip to a froth. Drain if necessary. Serve very cold in glasses. Have wine-soaked bit of cake in bottom of glass.

PRUNE OR DATE WHIP.

1/3 lb. prunes, Whites 5 eggs,
½ cup sugar, ½ teaspoon lemon juice.

Pick over and wash prunes or dates and soak in cold water. Cook in same water until soft; then remove stones and rub through strainer. Add sugar and cook five minutes or until the consistency of marmalade. Beat whites until stiff and add when cold, fruit mixture gradually, and lemon juice. Heap lightly in buttered dish, and bake twenty minutes in a slow oven. Serve cold with thin custard or cream.

PRUNE WHIP.

Wash a half pound of prunes and soak them over night. Cook them in the water in which they were soaked until quite soft, remove the stones and press the prunes through a potato masher. Add a quarter of a cup of sugar and cook five minutes. Beat the whites of two eggs to a very stiff froth, add this, with a half tablespoonful of lemon juice, to the prunes pulp, stirring in lightly with a fork. Put all in a buttered shallow dish and bake twenty minutes in a slow oven. Serve with cream or a custard made from the yolks of the eggs.

RUSSIAN CREAM.

8 ounces sugar,
4 eggs,
10 leaves of gelatine,
½ pint whipped cream,
½ gill orange juice,
2 tablespoonfuls lemon juice,
½ pint white wine,
½ gill rum.

Beat the sugar, orange juice, eggs, wine and rum well together. Stir in a saucepan till it thickens, then add the dissolved gelatine. Remove from the fire, whisk briskly and stir in the whites of eggs beaten to a snow. Pour into a mould rinsed with cold water, and, when set, turn out.

BAKED ALASKA.

Whites of 6 eggs,
6 tablespoons powdered sugar,
¾ teaspoon vanilla,
2 quarts of ice cream,
Thin sheet sponge cake.

Make two quarts of ice cream after any receipe, and when frozen remove the beater and pack it well in the freezer can. Let it stand till hard. Just before serving make a meringue by beating the whites of six eggs till stiff, then beating in, gradually six rounding tablespoonfuls of sifted powdered sugar. Put a thin, round sheet of sponge cake on a plate suitable for serving, and turn out the mould of cream on the cake. Pile the meringue thickly round the edge and top of the cream,

but do not smooth it. Place the dish on a wooden box cover and brown the meringue quickly in a hot oven. Serve at once. The plate should be larger than the cake, and the cake larger than the bottom of the can. The cream will not melt, for the wood and the meringue serve as non-conductors of the heat. This is recommended chiefly for its novelty.

FROZEN PUDDING.

To two well beaten eggs add two and one-half cups of milk and one-half cup of sugar; put on the stove and add one tablespoonful of cornstarch dissolved in a little milk; heat until it has the consistency of a thin custard; when cold add chopped crystallized cherries, pineapple and walnuts, and flavor to taste; then set it in a pail of ice and salt for four or five hours.

FROZEN KISS PUDDING.

1 quart whipped cream,
½ lb. ground kisses,
1 teaspoon vanilla,
1 tablespoon Maraschino,
2 tablespoons sherry.

Mix and put into a mould and pack in salt and chopped ice three or four hours. Add a few candied cherries, chopped fine.

MAPLE CREAM.

2 bottles whipping cream.
1 cupful maple syrup.
4 yolks added.
4 beaten whites and one teaspoonful gelatine.

Put in mold and freeze.

MAPLE ICE CREAM.

1 cup rich maple syrup,
1 pint cream,
4 yolks of eggs,
1 white of egg.

Heat syrup to the boiling point and pour gradually on the well-beaten yolk. Cook in double boiler until thick and when cool, add to the cream, whipped with the white of the egg; freeze.

MAPLE MOUSSE.

1 cup maple syrup,
5 eggs,
1 pt. cream, whipped stiff,
1 teaspoon vanilla.

Beat eggs till very light, add syrup and cook until it thickens, stirring constantly. Place the dish in a pan of ice and stir until creamy; add vanilla and whipped cream. Fill mould and pack in ice and salt, four parts of ice to one of salt. Let stand four hours.

NESSELRODE PUDDING.

½ cup cold water,
½ box granulated gelatine,
2 cups hot milk,
5 eggs,
2/3 cup raisins,
3 tablespoons blanched almonds,
Small piece of citron, cut fine,
½ cup sugar.

Beat yolks of eggs with sugar and add to the hot milk. Cook one minute or until it coats the spoon, stirring constantly. Dissolve gelatine in the cold water. Add to hot milk mixture and stir until dissolved; then add the chopped nuts, raisins, citron and a little salt. Set in a pan of cold water for five minutes. Then add the beaten whites of the five eggs. Also one tablespoon brandy and one teaspoon vanilla. Put in a mould until stiff. Serve with plain or whipped cream.

NUT CREAM.

For Six Persons. Time of Preparation, 1 hour.

1¼ pint milk,
4 ounces hazelnut kernels,
4 ounces sugar,
1 tablespoonful sifted flour,
3 eggs,
5 leaves of gelatine.

Scald the nut kernels, scrape the skins off and pound finely. Put on half of the milk to boil with the sugar. Beat the yolks with the remainder of the milk, add to the boiling milk and boil up again, adding the dissolved gelatine and a pinch of salt. Pour into a basin, stand in a cool place and

stir until it begins to thicken. Then stir in the stiffly-whisked whites of eggs and the pounded nuts. Pour into a glass dish and garnish with nuts.

PEACHES MELBA ICE CREAM.

1½ pt. of cream, 6 eggs (yolk),
1 vanilla bean, ½ lb. powdered sugar.

Put the cream in a double boiler, with the vanilla bean split in half. Beat the yolks of the eggs and the sugar together until light, add to the hot cream, stir until the eggs begin to thicken. Strain through a sieve; when cool, freeze.

Take half a cup strawberry syrup, half a cup raspberry syrup. Put on stove; when it begins to boil add a scant teaspoon cornstarch dissolved in a little water. Take from fire and put in cool place.

Peel fresh peaches and place on ice, then pour the above syrup and peaches over the ice cream.

Whole preserved, sweet peaches are used, out of season.

PEAR NORDICA.

Take one large crushed macaroon and cover this with a layer of vanilla ice cream, on top of this lay a large peeled whole Bartlett pear (you can purchase them canned). Around the macaroon and ice cream pour a chocolate sauce.

RASPBERRY ICE.

Take two boxes of red raspberries, mash and add about 1 cupful of powdered sugar. Let stand at least 2 hours in ice box, then put through cheese cloth, add about ½ cup powdered sugar, 1 cup water, juice of ½ lemon and small bottle of cream. Freeze. This mixture makes about a good quart.

Frostings, Fillings, *and* Sauces for Dessert

CLARET SAUCE FOR ICE CREAM.

2 cups sugar.
½ cup claret wine.
½ cup hot water.

Melt the sugar with the water. Stir until dissolved and then boil without stirring until it forms a soft ball in cold water.

Remove from stove and add the claret, cool and serve with ice cream.

COFFEE SAUCE.

2 eggs.
¼ cup sugar.
½ cup black coffee.
½ cup thick cream.

Strain the coffee and while hot add the sugar and a few grains of salt, and pour very gradually on the slightly beaten eggs. Place in double boiler and cook, stirring constantly until mixture coats the spoon. Strain into cold dish, and when cold and ready to serve, fold in the cream, beaten stiff.

CUSTARD SAUCE.

1½ cups scalded milk.
¼ cup sugar.
⅛ teaspoon salt.
½ teaspoon vanilla.
Yolks of eggs.

Beat eggs slightly, add sugar and salt; stir constantly while adding gradually the hot milk. Cook in double boiler until mixture thickens; chill and flavor.

CHOCOLATE SAUCE.

2 cups milk.
2 tablespoons hot water.
1½ tablespoons cornstarch.
2 eggs.
2 oz. bitter chocolate.
2-3 cup powdered sugar.
1 teaspoon vanilla.

Add cornstarch to a little of the cold milk and mix with the rest of the milk and cook in double boiler until thick, 8

minutes. Melt chocolate over hot water, add to the hot milk mixture. Beat white of eggs stiff, add powder sugar, then add the unbeaten yolks and stir well into the cooked mixture. Cook 1 minute, add vanilla and cool before serving.

MAPLE SAUCE FOR ICE CREAM.

1 pint maple syrup, ¼ cup butter.

Boil the syrup and butter until it forms a thread, when dropped from tip of spoon.

Pour while hot over Vanilla or Lemon Ice Cream.

HARD SAUCE.

1-3 cup butter. 1-3 teaspoon lemon extract.
1-3 cup powdered sugar. 2-3 teaspoon vanilla.

Cream the butter, add sugar gradually, and flavoring.

JELLY SAUCE.

1 glass jelly. 1 tablespoon butter.
¼ cup hot water. 1 tablespoon flour.

Add hot water to jelly and let melt on stove. Heat butter in sauce pan, add flour and gradually the hot jelly liquid. Cook until smooth and serve hot over any pudding.

Or the jelly may be placed on stove and melted with hot water.

BRANDY SAUCE.

1 egg, well beaten, 1 cup sugar.
½ cup butter. Brandy.

Stir mixture to a cream and add 1 tablespoon boiling water, put in double boiler and stir until sauce boils, then add brandy to suit taste. Serve with Plum Pudding.

Or, beat into the yolks of three eggs enough pulverized sugar to thicken them, add tablespoon brandy and stir in the whites of the eggs, beaten to a stiff froth the last thing.

CARAMEL SAUCE.

Put 1-3 cup sugar in a spider, stir over the fire until melted and light brown; add very gradually ½ cup of boiling water and simmer 10 minutes; or, melt sugar in sauce pan, add 1 pint cream and set over hot water until the caramel liquifies.

KIRSCH SAUCE.

1 pt. cold water.
1 cup sugar.
2 tablespoons cornstarch.
½ cup cold water.
1 cup Kirsch wine.

Place sugar and water on stove. Mix cornstarch in cold water, and when the water in sauce pan is boiling, add cornstarch and stir for two minutes. Remove from fire and add Kirsch and stir again. Strain and serve with pudding.

LEMON SAUCE.

2 cups hot water.
1 cup sugar.
1 lemon rind and juice.
2 tablespoons corn starch.
2 tablespoons butter.

Mix the sugar and cornstarch, add the boiling water gradually, stirring all the time. Cook 8 or 10 minutes, add lemon juice and butter. Serve hot.

CARAMEL FROSTING.

¾ lb. maple sugar, scraped,
¾ lb. brown sugar,
Butter, size of an egg,
1½ cups cream.

Mix and boil slowly for forty minutes. Remove from stove and stir over ice until the proper consistency to spread. If too stiff, thin with cream. Dip knife in cream to spread.

SPONGE CAKE FILLING—Chocolate.

½ lb. brown sugar,
¼ lb. grated chocolate, scant,
½ cup milk,
2 tablespoons butter,
1 teaspoon vanilla.

CHOCOLATE SAUCE FOR ICE CREAM.

No. 1.

2 oz. chocolate. ½ cup boiling water.
1 cup powdered sugar.

Stir and cook in double boiler to the consistency of molasses and serve hot with Vanilla ice cream.

No. 2.

1 oz. chocolate. 2¾ cups sugar.
3 tablespoons sugar. 2 in. stick cinnamon.
1 cup boiling water. 1 teaspoon vanilla.

Melt chocolate over hot water; add 3 tablespoons sugar and gradually the boiling water; stir until smooth and glossy; add the remaining sugar and cinnamon and stir until boiling begins; let boil 5 minutes; strain, cool and add vanilla.

SOUR CREAM FILLING (No. 1.)

1 cup pecans or walnuts, ¾ cup confectioner's sugar,
1 small egg, ½ cup sour cream,
A few drops of vanilla.

Run nutmeats through meat-chopper. Beat the egg well; add the sugar and nutmeats, then cream and vanilla, stirring it only enough to mix. Spread between the layers and over top of cake when cold.

SOUR CREAM FILLING (No. 2.)

1 cup sour cream, 1 cup sugar,
¼ lb. chopped nuts.

Boil sugar and cream until quite thick, then add the chopped nuts and spread between layers of chocolate cake.

FIG FILLING.

1 lb. figs, ½ cup sugar,
1 cup boiling water, Juice of ½ lemon.

Put figs through chopper. Mix all together and let simmer and cook slowly until it becomes a smooth paste. Let cool before using. If desired, add 1 tablespoon sherry wine.

NUT OR FRUIT FILLING.

½ cup fruit (chopped fine), ½ cup nuts (chopped fine),
Boiled frosting.

To Boiled Icing add one cup chopped walnuts, almonds, pecans, hickory, hazel nuts, chopped figs, dates, raisins or selected prunes, separately or in combination.

WHIPPED CREAM FILLING WITH PINEAPPLE AND NUTS.

1 yolk of egg,
2 tablespoons powdered sugar,
½ cup whipped cream,
1 cup nut kernels, or ½ cup nuts and ½ cup pineapple.

Whip cream, same as above, using one-half cupful nuts and one-half cupful pineapple, all chopped up.

WHIPPED CREAM FILLING.

¾ cup thick cream,
¼ cup powdered sugar,
White of 1 egg,
½ teaspoon vanilla.

Set medium sized bowl in pan of crushed ice to which water has been added. Place cream in bowl and beat until stiff, with wire whip or, if possible, use patent cream whipper. Whip up well that air bubbles may not be too large. Add sugar, white of egg beaten stiff, and vanilla. Keep cool.

CHOCOLATE FILLING.

½ cup sugar,
½ cup milk,
½ cup grated chocolate,
Yolk of one egg,
½ teaspoon vanilla.

Melt chocolate, add sugar and milk, and boil when it forms a soft ball in cold water, remove from fire. Add beaten yolk and vanilla. Cool and spread between layers.

NUT FILLING.

2 yolks of eggs,
½ cup sugar,
1 cup milk,
1 tablespoon cornstarch,
½ cup pecan nutmeats, chopped fine.

Wet cornstarch with a little of the milk, and place in double boiler with the rest of the milk and cook until smooth; beat yolks to a light cream with the sugar, pour hot milk gradually over, return to boiler and cook until it coats the spoon, stirring constantly; remove from fire and when cool add nutmeats.

MARSHMALLOW FROSTING.

½ lb. marshmallows, Whites of 2 eggs,
¼ cup milk or water, 1 teaspoon vanilla.

Break the marshmallows in pieces, add milk or water, and put in double boiler, over boiling water. Stir until melted. Take from fire and while hot, pour into the well beaten whites of eggs. Add vanilla.

BOILED ICING.

1 cup sugar, 1 teaspoon flavoring,
1/3 cup water, 1 egg white (large),
¼ teaspoon cream of tartar.

Beat white of egg until frothy, add the cream of tartar and beat until stiff and dry. Make syrup of sugar and water. When it has reached the honey stage, or drops heavily from spoon, add 5 tablespoons slowly to egg, beating in well. Then cook the remainder of the syrup until it threads and pour over the egg, beating thoroughly. Add flavoring and beat until cool enough to spread.

BOILED CHOCOLATE FROSTING

2 oz. chocolate, 2 whites of eggs,
½ cup cream, Vanilla,
Powdered sugar.

Boil chocolate and cream and when cool add vanilla. Beat the whites to a stiff froth, add powdered sugar until stiff enough to cut. Combine the two mixtures, beat and spread.

Chafing Dish Specialties

HOW TO USE THE CHAFING DISH.

A chafing dish ought to be of extra heavy tin or some other metal tinned or nickel-plated. A large flame alcohol lamp should be underneath so as to have a good heat if needed, or a smaller lamp only to be used if light heat is required. In cooking oysters or similar articles a brisk heat is necessary, for making rarebits less fire is used. The blazer with the waterpan underneath is more for the purpose of heating ready-made things or keeping them hot, and only good for preparing articles which require little cooking.

CHEESE DELIGHT.

Chop five ounces of soft cheese into small bits and put into a chafing dish with one egg, a level tablespoonful of butter, half a teaspoonful of salt, a pinch of cayenne, a level teaspoonful of mustard and five tablespoonfuls of milk. Cook over boiling water until the cheese is soft and creamy, then set where it will keep hot without cooking for a few minutes. Toast five slices of bread and keep hot. Poach two eggs for each slice. Spread the cheese mixture quickly over each slice of toast and place over this two eggs on each piece. Have a little butter, salt, pepper and mustard rubbed together, put a tiny bit on each egg and serve at once. This makes a delicious tid-bit for "unpremeditated" suppers.

WELSH RAREBIT.

Mix together in the chafing dish one wine-glassful of ale, one teaspoonful of Worcestershire sauce, one-half teaspoonful of English mustard. Then add one-half a pound of cheese cut fine, season with salt, black and cayenne pepper. When the liquid gets boiling hot and the cheese begins to melt stir it up vigorously with a spoon so it will become very smooth, let it come to a boil, stirring it all the time. Then

pour it over some toasted bread, plain or buttered. Crackers can be substituted if no toast is on hand. If the rarebit is wanted short (not stringy), the yolk of an egg can be added at the last moment. Serve with crackers.

GOLDEN BUCK.

Prepare the Welsh rarebit as before, pour it over three thick slices of toast and put a poached or dropped egg on top of each piece.

YORKSHIRE BUCK.

Prepare the rarebit the same way as Golden Buck, adding two slices of broiled or fried bacon, one on each side of the poached eggs.

MACARONI RAREBIT.

Into a chafing dish put one teaspoonful of butter. When hot add one small cupful of cold boiled macaroni cut fine, to it add one small cupful of grated cheese and two well beaten eggs. Dust with pepper. Cook until set, and serve on toast. If cheese is fresh add a saltspoonful of salt.

CHICKEN LIVERS a la OSCAR.

Boil for twenty minutes a heaping cup of chicken livers. Cut them up into small pieces and add a tender sausage cut in thin slices. Mix well together and add one tender onion chopped very fine, several slices of Spanish peppers, a teaspoon of curry powder and some salt and pepper. Have in the chafing dish a half cup of olive oil very hot and into this pour the mixture. Cook until the sausage is done and serve on hot toast with sprigs of watercress.

CHICKEN LIVERS WITH CURRY.

Clean and separate six chicken livers. Dip in seasoned crumbs, egg and crumbs, and saute in butter. Remove livers, and to fat in blazer add two tablespoons of butter and one-half tablespoon finely chopped onion. Cook five minutes,

add three tablespoons flour mixed with one-half teaspoon curry between one-fourth teaspoon salt, and one-eighth teaspoon paprika. Strain sauce over livers.

CRABS A LA RICHMOND.

Cook a cup crab meat in one teaspoon butter and two tablespoons sherry wine, two minutes. Melt two tablespoons butter, add two tablespoons flour, and pour on gradually one-third cup milk and one-third cup clam broth. Add crab meat and the soft part of eighteen clams to sauce. When thoroughly heated, season with salt and paprika. Just before serving add one tablespoon brandy and the yolk of one egg slightly beaten.

LYONNAISE TRIPE.

Wipe tripe and cut in pieces two inches long by one and one-half inches wide; there should be three cups. Put in blazer cover, let stand for one minute that some of the moisture may be withdrawn and drain. Cook two tablespoons butter with one tablespoon finely chopped onion until yellow, add tripe and cook eight minutes, using more butter if necessary. Season with salt and pepper and sprinkle with finely chopped parsley.

DEVILED SCALLOPS.

Clean one pint scallops, heat to boiling point, drain, and reserve liquor. Melt three tablespoons butter, add two tablespoons flour, mixed with one-half teaspoon salt, one-fourth teaspoon mustard, and a few grains cayenne. Pour on gradually the reserved liquor. When sauce begins to thicken, add the scallops. Serve with brown bread sandwiches.

LITTLE PIGS IN BLANKETS.

Choose large plump oysters and wrap about each a thin slice of fat bacon, pinning it with a wooden toothpick. Lay them in the heated blazer and cook until the bacon is crisp.

MUSHROOMS RUSSELL.

Take two pounds of mushrooms. Peel them and place in a chafing dish in which a cup of best butter has been melted. Add one Spanish onion sliced fine. Allow to cook one-half hour in tightly covered dish. While cooking, add salt and pepper. Before removing from flame, add one-half pint of pure cream. Serve hot on toast.

RECHAUFFE OF DUCK.

Warm in a blazer two tablespoonsfuls of butter, two tablespoonfuls of currant jelly, and a gill of Sherry, Madeira or Port. Lay in this sauce pieces of cold duck, season with salt and pepper, cook five minutes. This is an excellent sauce in which to warm wild duck or other game.

OYSTERS a la SOMERSET.

Put in chafing dish a piece of butter the size of an egg, add a heaping teaspoonful of finely chopped onion, fry to a light yellow color, add three heaping tablespoonfuls of finely chopped celery and two cups of oysters in their own liquid, boil till done, season to taste, then add three heaping tablespoonfuls of fresh bread crumbs, half a gill of cream, and half a teaspoonful of chopped parsley. Let come to a boil, and serve. Enough for four.

BARBECUED HAM.

Cut rather thick slices of cold boiled ham, lay them in the blazer, and let them fry in their own fat. When they begin to crisp, draw them to the side of the dish, and add to the fat in the pan a tablespoonful of vinegar, a small teaspoonful of white sugar, a saltspoonful of mustard, and a little pepper. Mix well, put the meat into the sauce—bring this to a boil and cook two minutes.

This is extremely good.

SARDINETTE a la WELSH.

Take four cans of sardines, one pint bottle of ketchup, one can of French peas. Put them all together in a chafing dish, using the blazer. Serve on crackers or toast.

CLAMS WITH GREEN PEPPERS.

Put one tablespoonful butter, two tablespoonfuls onion, four tablespoonfuls finely chopped peppers in the chafer and cook without browning. Add half cupful strained clam juice, half teaspoonful salt, a dash of paprika, and one dozen finely chopped clams. Simmer for five minutes and pour over hot buttered toast.

CHEESE FRITTERS.

Mix four tablespoons grated Parmesan cheese with two tablespoons stale bread crumbs. Beat four eggs thoroughly and add to first mixture. Season with salt and paprika. Drop from tip of spoon in small cakes on a hot buttered blazer. Brown one side, turn, brown on other.

TOMATOES AND EGGS.

One-half can tomatoes, four or five eggs, one tablespoonful butter, salt and pepper, a little chopped onion. Melt butter in chafing dish, put in tomatoes, seasoned with salt, pepper and onions. Let boil, then add eggs well beaten.

CHICKEN a la HAMILTON.

Melt one-half tumblerful of currant jelly in a blazer, add one cupful of thick cream and two tablespoonfuls of sherry, then season with salt and cayenne. Stir in one-fourth of a teaspoonful of arrowroot diluted with one tablespoonful of milk and stir until the sauce thickens. Add slices of chicken, and cook until the chicken is thoroughly heated.

CHICKEN A LA NEWBURG.

1 pint cooked chicken, in large dice,
2 tablespoons butter,
1 tablespoon flour,
1 teaspoon salt,
⅛ teaspoon pepper,
1 cup cream,
Yolks of 3 eggs,
¼ cup Sherry wine.

Melt butter in chafing dish, add flour; cook one minute, then add cream; cook three minutes, add chicken, warm through; add Sherry or Madeira wine. Mix a little cold water with the slightly beaten yolks, pour them gradually into the cooking.

OYSTERS A LA NEWBURG.

In Chafing Dish.

Take two cups of oysters, and boil in their own liquid till done. Drain off two-thirds of the liquid and replace with same amount of good cream. When boiling add yolks of three eggs to which has been added a tablespoonful of cream, juice of one-half lemon, and heaping tablespoonful of good butter. Stir till it thickens, add two tablespoonfuls of sherry and one of brandy. Serve immediately. Enough for four.

OYSTERS A LA POULETTE.

In Chafing Dish.

Take two cups of oysters and boil in their own liquid for about five minutes. Dilute a heaping teaspoonful of corn-starch with a gill of white wine, stir into the oysters while boiling, and add yolks of two eggs slightly beaten in one-half gill of cream and the juice of half a lemon. Then add two heaping dessert-spoonfuls of butter, stir slowly for a minute or two. Do not let come to a boil. Serve. Sliced canned mushrooms can be added if desired. Enough for four.

OYSTER STEW, PHILADELPHIA STYLE.

In Chafing Dish, for Two People.

To a cup of oysters stewed in their own liquid add half a cupful of hot cream. Add a piece of butter the size of a walnut, two tablespoons sherry, season with salt and pepper.

OYSTER CRABS AND SWEETBREAD A LA GOURMET.

In Chafing Dish, for Two People.

Melt a piece of butter the size of an egg, add two medium-sized fresh mushrooms, cut in cubes, and a parboiled sweetbread cut in very small thin slices. Fry together for at least ten minutes, then add half a pint of oyster crabs well drained, cook till oyster crabs turn to a nice red, add four tablespoonfuls of sherry, and one gill of cream. Let come to a boil, add a teaspoonful of flour mixed with a piece of butter size of a walnut, stir the yolks of two eggs mixed with a teaspoonful of cream, add three tablespoonfuls of brandy. Season to taste. Stir for another minute and serve.

SARDINES ON TOAST.

6 medium sized sardines, ½ glass white wine,
1 teaspoon butter, 1 teaspoon anchovy paste.
Pinch of white pepper.

Cook butter, anchovy paste and wine together in a chafing dish, add the sardines, heat and place each sardine on buttered toast size of same. Serve very hot.

SHREDDED HAM WITH CURRANT JELLY SAUCE.

One-half cupful butter, one-third cupful currant jelly, few grains cayenne pepper, one-fourth cupful of sherry wine, one cupful cold cooked ham cut in small strips. Put butter and jelly in the chafing dish. As soon as melted, add cayenne, wine and ham. Let simmer five minutes.

LOBSTER A LA NEWBURG.

Take one large lobster, a pint of sweet thick cream, a tablespoonful of butter, three tablespoonfuls of sherry and two tablespoonfuls of flour. Boil the lobster for fifteen minutes. Pick out the meat and cut into small pieces. Pour over it the cream and add the butter, which has been sufficiently melted to run; last add the flour. Warm the whole over the fire and stir constantly; when thoroughly blended and smooth and creamy add the sherry. This is best made in a chafing dish.

CREAMED CRAB MEAT.

2 tablespoons butter,	1 pt. crab meat,
½ cup bread crumbs,	2 yolks, beaten,
1 cup cream,	Salt,
½ teaspoon dry mustard,	Cayenne pepper or Tobasco sauce.

Put the first four ingredients into chafing dish; when it boils, stir in the rest.

STEAK MANSFIELD.

The late Richard Mansfield was a fine cook, and some of his favorite recipes have been preserved by his friends who were his guests at times, and who often watched him preside over the chafing dish. The following was one of Mr. Mansfield's most favored dishes:

Cut a piece of suet about the size of an egg into small bits and put it in the chafing dish. Also add the same amount of butter. When this melts and is hot, place in the dish a fine porterhouse steak about three inches thick. It is better to have the bone removed, if serving for many persons. Let the steak get hot on both sides, and then cut the surface with a sharp knife. Turn the steak about every five minutes, and baste with the juice, the same as with chicken. As it begins to cook, add the following: One-half of a green pepper, the

heart of a piece of celery and a bit of parsley, all of which have been chopped fine. Also, some stuffed olives and some mushrooms, cut in two. Sprinkle the steak with paprika while cooking, and salt after taking out. Mr. Mansfield used to rub the dish with garlic before beginning to cook the steak. About twenty-five or thirty minutes are required for the process, but it is worth trying.

RICTUM—DITY.

1 can tomatoes,
1 cup grated cheese,
½ small grated onion,
1 green pepper, chopped,
2 tablespoons butter,
2 eggs,
1 teaspoon salt.

Mix tomatoes, cheese, onion juice and the pepper, chopped. Melt the butter, in chafing dish, add the mixture, and when heated add the eggs well beaten. Cook until eggs are of creamy consistency, stirring and scraping from bottom of pan. Serve at once.

LARDED SWEETBREADS, SAUTÉ.

Parboil and blanch the sweetbreads, and run through each four or five thin strips of fat salt pork. Do this with a larding-needle, or a sharp, narrow-bladed knife, and let the ends of the pork project on each side. Have a tablespoonful of butter in the blazer, and cook the sweetbreads in this, turning often. Let them cook rather slowly.

CURRIED SHRIMPS.

One can shrimps, one tablespoonful butter, one tablespoonful flour, half teaspoonful salt, two teaspoonfuls curry powder, one teaspoonful chutney sauce, one pint boiling water.

Cook the butter and onion in the blazer, when the latter is brown, add the flour and curry powder, cook until they bubble and pour the boiling water upon them. Stir constantly and when smooth put in chutney sauce and the shrimps. They should cook about five minutes.

Cheese Dishes

CHEESE BALLS (No. 1.)

1 cake Neufchatel cheese,
Piece of butter half the size of cheese,
6 dashes Tabasco sauce,
1 tablespoon cream,
¼ teaspoon salt.

Mix all well together in a bowl and form one large ball or small ones for each person, and roll in chopped pecan nuts.

CHEESE BALLS (No. 2.)

The whites of two eggs, two ounces of grated cheese, salt, and cayenne. Beat the eggs to a stiff froth, stir in the cheese, salt, and cayenne pepper. Shape the mixture into balls the size of marbles, and drop them into boiling lard. Fry them for about five minutes till a golden brown, drain well, and serve with grated cheese.

CHEESE ROULETTES.

Season with salt and cayenne a cupful of dry grated cheese—Parmesan is preferred. Whip the whites of three eggs stiff and mix in the cheese. Flour the hands and mold the mixture into balls the size of walnuts. Drop into boiling fat and fry to a golden brown. Lay on crumpled paper to absorb the grease. Serve hot.

PARMESAN CROQUETTES.

These may be prepared, and even fried the day before, and then carefully heated in the oven when required.

Required: Quarter of a pound of grated Parmesan cheese, two ounces of bread crumbs, one ounce of butter, one egg and two extra yolks, salt and cayenne, crumbs for coating, frying fat.

Mix together the crumbs, cheese, warmed butter, and seasoning. Then add enough beaten yolk to bind them all in a soft paste, but it must be sufficiently stiff to shape easily.

Make the mixture into small balls, like large marbles.

Brush these over with beaten egg, then coat them with crumbs. Repeat this egging and crumbing, so that they have two coatings.

Have ready a pan of frying fat. When a bluish smoke rises from it put in the balls two or three at a time, and fry them a pretty golden brown. Drain them well on paper and serve them piled up on a lace paper on a hot dish.

STUFFED CELERY.

Take some celery stalks, one head for each person, clean and peel. Cut in four pieces lengthwise so that the pieces will hang together at the root. Mix together one teaspoonful of Roquefort and two teaspoonfuls of cream cheese, season with paprika, and add a pinch of finely cut chives. Stir until a smooth paste is formed and then put in a paper cornet. Take the celery and lift leaf by leaf and squeeze the cheese between the celery stalks. Served on chopped ice covered with a napkin.

ENGLISH MONKEY.

1 cup stale bread crumbs,
1 cup milk,
½ cup soft, mild cheese in small pieces,
1 tablespoon butter,
1 egg,
½ teaspoon salt,
Few grains cayenne.

Soak bread crumbs in milk 15 minutes. Melt the butter, add the cheese and when melted add soaked bread, egg slightly beaten and seasonings. Cook three minutes and pour over toasted crackers.

CRÈME AUX ALMONDS.

Take one cream cheese, one-quarter of a pound of salted almonds crushed, and two liquor-glasses of Kirschwasser. Mix well and serve in croquette shape.

ROQUEFORT AU PORT.

Take an eighth of a pound of Roquefort cheese, a small piece of butter, a tablespoonful of Worcestershire sauce and two tablespoonfuls of heavy port wine, add paprika pepper to taste and mix the whole together well. Mix this with cracker dust and serve in the shape of croquettes.

FROMAGE ROMANESQUE.

"Fromage Romanesque" is enough to make an epicure's mouth water. It is as delicious a cheese dish as one could imagine.

The cheese used in its making is the common cream or Neufchatel variety and two of the second sized cakes are used for this recipe—that is, the size we call the ten-cent size in this country. The other ingredients are three eggs, three-quarters of a cup of very thick, sour cream; five teaspoonfuls of clear honey and half a teaspoonful of salt. First, beat the cheese and sour cream together until smooth as paste; then add the honey and blend in carefully, then the salt, then the well-beaten yolks of the three eggs, and lastly the whites beaten stiffly.

Beat the whole mixture vigorously for a few minutes and then either pour into cases of thin puff paste and bake twenty-five minutes in a brisk oven or bake in an oiled or buttered baking dish, without pastry, which makes it a sort of cheese souffle, which pulls far up and should be served with a cheese sauce made by beating together equal parts of thick, sweet cream and cream cheese. These should be first blended with a spoon and then beaten with an egg-beater. Sometimes sprinkle in chopped olives in the sauce.

CHEESE EN SURPRISE.

The following recipe will be found most appetizing when served at one's dinner in place of the usual Roquefort, Neufchatel, or Camembert, and will prove extremely tasty for the little midnight lunches. A little time and patience are required in preparing it, and to some it may seem a trifle expensive, but I find that I can prepare enough to serve six people at a cost of about 40 cents. Mix thoroughly together in a bowl one 10 cent cake of fresh cream cheese with one-quarter of a pound of Roquefort. Add a pinch of salt, a little pepper, a dash of paprika, a scant tablespoonful of Worchestershire sauce, a lump of butter, and a tablespoonful of thick rich cream. Use one green and one red pepper (see that these are firm and fresh) and take half of the green pepper and about two-thirds of the red. and with a 10 cent bottle of olives (stuffed ones are also nice for this purpose) mince all finely together, and stir this mixture into the cheese, seeing that it is evenly scattered throughout the cheese. Take the whole and form in mound shape upon an attractive cheese dish; then take the remaining half of the green pepper and cut in uniform strips, and garnish four sides of cheese. Take rest of red pepper, cut in star shape and place on top. When finished put immediately in the ice box and leave there until served. To those who are fond of cheese this will be a treat.

CINNAMON TOAST A LA WOOD FOR TWO PEOPLE.

Three slices brown toast, butter while hot; use cinnamon with granulated sugar; put on top of buttered toast thick while hot; cut in small strips.

CROUTONS.

Cut stale bread into one-third inch slices. Trim off the crust and spread thinly with butter. Cut slices into one-third inch cubes; place in dripping pan and bake until delicately browned in a hot oven. Or these cubes may be fried a golden brown in deep, hot fat; drain on brown paper and sprinkle lightly with salt before serving.

FRENCH TOAST.

2 eggs,
½ teaspoon salt,
2/3 cup milk,
6 slices of stale bread.

Beat the eggs slightly, add salt and milk, dip the bread in the mixture. Have a griddle hot and well buttered; brown the bread on each side. Serve hot with cinnamon and sugar or a sauce.

CREAM OR MILK TOAST.

2 cups milk or cream,
1 tablespoon flour,
2 tablespoons butter,
1 teaspoon salt.

Cook the flour in the melted butter. Add salt and gradually stir in the hot milk. After it thickens, pour this sauce over slices of dry or water toast; or butter the dry hot toast, add ½ tablespoon salt to one cup of hot milk, and pour it over the toast. Serve hot.

CHEESE STRAWS.

2 tablespoons butter,
½ cup flour,
3 tablespoons breadcrumbs,
Pinch cayenne pepper,
¼ cup grated cheese,
⅛ teaspoon salt,
1 egg.

Cream the butter, add the dry ingredients, and mix all together with the egg. Roll thin, cut in long, narrow strips and bake in a quick, hot oven. If desired a variety of shapes may be made. The strips may be twisted in corkscrew fashion, or into rings with doughnut cutter.

RUSSIAN TEA CAKES.

1 cup sugar,
1 cup eggs (about 5),
1 cup sour cream,
Flour to roll,
¾ lb. brick butter, sliced,
1 cup chopped almonds.

Mix eggs, sugar and cream with enough flour to roll. Toss on board, roll out ¼ inch thick, spread with a thin layer of the butter, fold the dough over, roll and spread again with butter; fold, roll and spread again; repeat three or four times. Then place dough in a bowl, cover, and let stand on ice to harden. Then roll as thin as possible, strew with chopped almonds, sugar and cinnamon, and cut into 7 inch strips. Roll each strip separately into a roll, cut into squares and strew top with chopped almonds, sugar and cinnamon. Bake in a hot oven.

BATTER FOR FRITTERS (No. 1.)

1 1/3 cups flour,
2 teaspoons baking powder,
¼ teaspoon salt,
2/3 cup milk,
1 egg.

Mix and sift the dry ingredients, add milk gradually and the egg well beaten.

BATTER FOR FRITTERS (No. 2.)

1 egg,
¼ cup water or milk,
⅛ teaspoon salt,
½ cup flour,
1 tablespoon melted butter.

Beat the yolk and the white of the egg separately. To the yolk add the butter and salt and one-half of the liquid, and stir in the flour to make a smooth dough. Add the remainder

of the liquid gradually to make a batter, and beat in the stiff white of the egg.

BANANA FRITTERS.

4 bananas,
1 tablespoon lemon juice,
3 tablespoons sherry wine,
Powdered sugar.

PROCESS: Remove the skins from ripe bananas; cut in halves lengthwise, then cut halves in two pieces crosswise. Sprinkle with lemon juice and sherry; dredge heavily with powdered sugar, cover and let stand one-half hour; drain and dip each piece in Batter No. 2; fry in deep hot fat and drain on brown paper. Sprinkle with powdered sugar and serve.

CORN FRITTERS.

1 can corn, or
6 raw ears of corn,
2 eggs,
½ teaspoon salt,
3 tablespoons milk,
2 tablespoons flour.

Grate the corn off the cobs, or strain the canned corn. To the pulp add the yolks beaten, the rest of the ingredients and the beaten whites last.

Drop by teaspoonfuls in deep, hot fat and fry until nicely brown on a hot greased griddle or frying pan. Serve with hot syrup.

PINEAPPLE FRITTERS.

Drain the slices of canned pineapple from the liquor and dip each slice in the following batter; fry in hot fat, drain on soft brown paper and serve with fruit juice sauce or sprinkle with powdered sugar.

QUEEN FRITTERS.

½ cup boiling milk or water,
¼ cup butter,
½ cup flour,
2 tablespoons powdered sugar,
2 eggs,
Pinch of salt,
Fruit preserves.

Put butter in small saucepan and pour on water. Heat to boiling point, add flour all at once and stir until mixture leaves sides of saucepan and cleaves to spoon. Remove from fire, add eggs, one at a time, beating constantly. Drop by spoonfuls and fry in deep fat until well puffed and browned.

Drain, make an opening, fill with preserves and sprinkle with powdered sugar.

OATMEAL COOKIES.

2/3 cup butter,
2/3 cup brown sugar,
1 egg,
1 cup rolled raw oats,
1 cup flour,
1 teaspoon baking powder.

Cream the butter, add the sugar, egg, the oats, flour and baking powder. Mix well, if too dry add a little cream. Toss on floured board, roll thin and cut into rounds. Place in buttered pans and bake 10 minutes in a hot oven.

POPOVERS.

¼ teaspoon salt,
1 cup flour,
1 cup milk,
1 egg.

Sift flour and salt into a bowl. Beat the egg and add the milk to it, and stir gradually into the flour to make a smooth batter. Beat with egg-beater until full of air bubbles. Fill hot greased gem pans two-thirds full of the mixture. Bake in quick oven 30 to 40 minutes, until brown and popped over.

WAFFLES.

1 pint flour,
3 teaspoons baking powder,
½ teaspoon salt,
1 tablespoon melted butter,
2 eggs, yolks and whites beat separately,
1 cup milk.

Mix in the order given, and bake at once on hot, well greased waffle iron. If the batter is too stiff, more milk may be used. Serve with syrup.

RICE GRIDDLE CAKES.

2 cups hot boiled rice,
2 cups flour,
3 teaspoons baking powder,
1 teaspoon salt,
1 pint milk,
2 eggs.

Mix the dry ingredients. The beaten yolks are added to the milk. Combine the two mixtures and lastly fold in the beaten whites. Cook as Griddle Cakes.

WHEAT MUFFINS.

2 cups flour,
½ teaspoon salt,
3 teaspoons baking powder,
2 tablespoons sugar,
1 tablespoon butter,
1 teaspoon molasses,
1 egg,
1 cup milk.

Mix dry ingredients and sieve twice, rub in the butter. Separate the egg. Beat the yolk and add it to the milk and molasses. Mix with the dry ingredients and stir until smooth. Fold in the beaten white of egg and pour into hot, well greased muffin tins. Bake fifteen to twenty minutes in hot oven.

NOTE. Graham, rye, cornmeal, or whole wheat muffins are made the same way, by mixing with the wheat flour one-fourth to one-half the quantity of graham, rye, cornmeal or whole wheat flour.

PARKER HOUSE ROLLS.

2 cups scalded milk,
3 tablespoons butter,
2 tablespoons sugar,
1 teaspoon salt,
1 ounce compressed yeast,
¼ cup lukewarm water,
5½ cups flour.

Add butter, sugar and salt to milk; when lukewarm, add yeast dissolved in the lukewarm water, and 3 cups of flour. Beat thoroughly, cover and let rise until light; cut down and add the rest of the flour or enough to knead. Let rise again in a warm place, toss on slightly floured board, knead, pat and roll out to 1/3 inch thickness. Shape into rounds, with biscuit cutter; dip the handle of a knife in flour and with it

make a crease through the middle of each piece; brush over one-half of each piece with melted butter, fold and press edges together. Place in greased pan one inch apart, cover, let rise and bake in a hot oven 12 to 15 minutes.

BAKING POWDER DUMPLINGS.

1 cup flour, ¼ teaspoon salt,
2 teaspoons baking powder, ½ cup milk or water, scant.

Sift dry ingredients, stir in the milk or water and mix to smooth batter. Drop a teaspoonful at a time in the boiling soup; cover kettle, let boil 5 minutes and serve at once.

NOODLES.

1 egg, 2/3 cup flour ¼ teaspoon salt.

Beat egg slightly, add salt and enough flour to make a stiff dough. Roll out very thin, and set aside to dry for an hour or more. It must not be the least bit sticky and not so dry that it will break or be brittle.

Fold into a tight roll, or cut into 3 inch strips, placing the strips all together one on top of another. Now cut these long strips crosswise into very fine strips or threads. Toss them up lightly with fingers to separate well, and spread them out on the board to dry. When thoroughly dry, put in covered jars for future use. Drop by handfuls into boiling soup 5 minutes before serving.

POTATO PANCAKES.

6 raw grated potatoes, 1 teaspoon salt,
3 whole eggs, 1 tablespoon flour,
A pinch of baking powder, A little milk.

Peel large potatoes and soak several hours in cold water; grate, drain, and for every pint, allow 2 eggs, about 1 tablespoon flour, ½ teaspoon salt, a little pepper. Beat eggs well and mix with the rest of the ingredients. Drop by spoonfuls on a hot buttered spider, in small cakes. Turn and brown on both sides. Serve with apple sauce.

FRENCH PANCAKE.

3 eggs, separated,
¼ cup flour,
½ teaspoon salt,
1 cup cold water.

Stir yolks with the salt and flour, until smooth, add milk gradually, then fold in the beaten whites. Heat pan, add 2 tablespoons butter and when hot, pour in pancake; let cook slowly and evenly on one side, finish baking in oven.

GERMAN PANCAKE.

2 eggs,
1 cup milk,
½ teaspoon salt,
2½ tablespoons flour,
2 tablespoons butter.

Beat eggs very thoroughly without separating the yolks and whites; add salt, sift in the flour, add the milk gradually at first and beat the whole very well. Melt 1 tablespoon butter in a large frying pan, turn mixture in and cook slowly until brown underneath. Grease the bottom of a large pie plate, slip the pancake on the plate; add the other tablespoon of butter to the frying pan, when hot, turn uncooked side of pancakes down and brown. Serve at once with sugar and lemon slices or with any desired preserve or syrup.

Or, when the pancake is nicely browned on the one side, the remaining tablespoon of butter may be heated in another spider and the uncooked side of the pancake turned down to brown slowly on this frying pan. Slip carefully on large heated platter and serve at once.

Sandwiches

To make sandwiches is a plain affair, but a good many do not know how to make them properly and attractively. If the bread is cut thin and of an equal thickness and properly buttered and the meat free from gristle and fat, and cut in nice thin slices, and furthermore, the whole sandwich carefully trimmed into a nice square shape and then cut diagonally, served on a plate covered with a napkin, it will always be appreciated. When, however, one gets two chunks of bread with thick pieces of meat between, the butter unevenly spread on the bread, it will rapidly diminish the appetite.

Ham, tongue, roast beef, corned beef, lamb, chicken, veal and ham, and turkey sandwiches are all made in the same plain way,—the bread and meat cut thinly and the butter softened so it will spread evenly over the bread. The fresh meat sandwiches are seasoned with salt. With ham, tongue and beef a little French or English mustard may be added according to taste.

CLUB SANDWICH.

Toast two slices of bread and cover them thinly with mayonnaise dressing. Place two slices of chicken, white meat only, on one piece of toast. On top of this place one or two lettuce leaves and sprinkle some salt over it. Put the other piece of toast on top of this, and press the sandwich together a little and trim nicely, and cut the sandwich in two triangles. Serve warm if possible.

Sometimes thin slices of broiled bacon, sliced tomatoes and even sliced pickles are added to the club sandwich. Bacon is acceptable, but if the two other articles are added the combination is superfluous.

CHEESE SANDWICHES.

Melt one teaspoon butter in a saucepan, add one cup grated cheese; season with one-fourth teaspoon paprika, one-fourth teaspoon mustard, one-half tablespoon Worcestershire sauce, a few drops onion juice; stir until the cheese is melted and smooth, then add two raw egg yolks beaten and diluted with one cup thin cream or milk. When cold, place between slices of nut, entire wheat, rye or white bread.

CHEESE SANDWICHES, HOT.

Grated American or New York Cream Cheese,
Bread,
Butter.

Butter thin slices of bread very lightly, sprinkle generously with the cheese; press two slices firmly together, cut in half and toast quickly. Serve at once, with coffee.

Or, toast circular pieces of bread, sprinkle with a thick layer of grated cheese, seasoned with salt and cayenne. Place in shallow pan and set in oven to bake until cheese is melted. Serve at once.

CHEESE AND ANCHOVY SANDWICHES.

2 tablespoons butter,
¼ cup grated American cheese,
1 teaspoon vinegar,
Salt, paprika, mustard,
Anchovy essence.

Cream the butter, add the cheese and vinegar. Season and spread between thin slices of bread.

RUSSIAN SANDWICHES.

Rub to a paste one and one-half rolls Neufchatel cheese; to this add one-half cup chopped pecans and the finely chopped meat of twelve olives; season with salt and cayenne to taste; moisten mixture with mayonnaise dressing to the consistency to spread between Saltines, Zephrettes or any crisp cracker. Press them firmly together.

SALMON SANDWICHES.

Mince salmon very fine and season with salt and paprika. Mix into a paste with melted butter. Make a highly seasoned French dressing of vinegar, oil, pepper and salt and pour over cucumbers which have been peeled and sliced very thin. Set them on the ice until chilled. Spread thin slices of bread with salmon mixture and put a slice of cucumber between them. The bread may be spread with the salmon mixture a half hour before serving, but the cucumber slices should not be added until the last minute.

AN INDIAN SANDWICH.

Cut the white meat of a cooked chicken in small pieces. Take the same quantity of boiled ham and four freshened anchovies and mince. Mix two cups of veloute sauce with one dessertspoonful of curry powder thinned with a little water. Stir over the fire until it becomes a thick sauce. Add the chicken and the ham and the juice of half a lemon. Cut slices of bread and fry them in butter until light brown. Spread on the mixture and cover the sandwiches, serving while hot.

CHICKEN AND NUT SANDWICH.

The white meat of a chicken which has been roasted or boiled is chopped very fine, and to one cupful of it is added a quarter of a cup blanched almonds or English walnuts, also chopped fine. This is softened with sweet cream to a paste that will spread easily on the bread. It can be used on either graham or white bread.

SHRIMP SANDWICHES.

Pick one-half pint of shrimps, put them into a mortar with two or three ounces of butter, season with a little salt and cayenne pepper, and pound them to a paste, moisten it with a few drops of tarragon vinegar. Cut some rather thin

slices of bread and butter, spread half of them with the paste, fold the remaining half over these, and press them lightly together. Cut the sandwiches into fingers or quarters, arrange them on a folded napkin, or an ornamental dish-paper, garnish with parsley, and serve.

BEEFSTEAK SANDWICH WITH MARROW.

Make eight slices of toast. Broil a small sirloin steak and parboil about two ounces of marrow of beef. Chop the marrow and spread on four pieces of toast, cut the steak in very thin small slices and cover the marrow with it, spread a little mustard on the other four slices of toast and cover the meat so as to finish the sandwich. Place in the oven for a few minutes so as to serve hot. Season with salt and black pepper.

MELBA SANDWICHES.

Stone half a dozen olives and chop very fine, add a tablespoonful of thick mayonnaise dressing and a teaspoonful of finely chopped pecans or walnuts. Spread between two slices of bread—graham bread may be used.

TARTAR SANDWICHES "PIQUANT."

Chop together three large sardines, a cupful of boiled ham, ground, and three small cucumber pickles. Add a teaspoonful of French mustard, or omit the cucumber pickles and add some chow-chow with a little mustard. Mix to a paste with a little ketchup and vinegar or lemon juice.

POTATO AND HAM SANDWICHES.

Into a pint and a half of well seasoned mashed potatoes stir two eggs without beating. Spread two tablespoonfuls of this potato out smoothly, and lay on it a slice of neatly trimmed boiled ham. Cover this with potato, pinch the edges well together, lay in boiling lard and fry a delicate brown. Scraps of any kind of meat minced and seasoned may be used instead of the slices.

DANISH SANDWICHES.

To make Danish Sandwiches which are very appetizing, take thin slices of pumpernickel and spread thickly with butter. On this place the meat or fish, etc. Cold roast beef, veal, sardines, hard boiled eggs, chopped raw beef, cold lobster, caviar and sturgeon are used mostly in making these sandwiches. The meats should have some thin slices of cucumber or horse radish on top, the lobster a little mayonnaise, and onion on the caviar and chopped beef in order to make a dainty appearance. The crusts should be removed from the pumpernickel and the sandwiches placed on a large platter. Serve with this celery stuffed with Roquefort cheese, with a little paprika sprinkled on the cheese.

Eggs, Omelettes *and* Souffles

GENERAL RULES.

A stale egg rises in water; fresh eggs are heavy, and sink to the bottom. Wash eggs as soon as they come from the store. Eggs should never be boiled, as that renders them tough and difficult of digestion. They should be cooked just under the boiling point.

STEAMED EGGS.

Break an egg into a buttered cup or in patent egg steamer. Sprinkle it with salt and pepper. Put cup or cups into a steamer and cook until the white is set (three to five minutes). Remove carefully from cup with teaspoon. Serve on toast garnished with toast points.

SOFT COOKED EGGS.

Have the water boiling, drop in the eggs gently, and place on stove where they will simmer but not boil, for from five to eight minutes.

HARD COOKED EGGS.

Place the eggs in boiling water, move to a warm place, where they will simmer, not boil, and let cook thirty minutes. Remove shells, cut in quarters lengthwise, and pour browned butter over them and serve hot.

POACHED OR DROPPED EGGS.

Fill a pan with boiling, salted water. Break each egg into a wet saucer and slip it into the water; set the pan back where water will not boil. Dip the water over the eggs with a spoon. When the white is firm and a film has formed over the yolk, they are cooked. Take them up with a skimmer, drain and serve hot, on toast. Season with salt.

SCRAMBLED EGGS.

3 eggs. 1-3 cup milk or water.
½ teaspoon salt. spk. pepper.
1 teaspoon butter.

Beat the eggs slightly, add the milk and seasoning. Cook in a hot, buttered frying pan, stirring constantly until thick. Serve hot.

SHIRRED EGG.

Butter an egg shirrer or small vegetable dish, cover bottom and side with fine bread crumbs. Add an egg very carefully, cover with seasoned bread crumbs, and bake in a slow oven until white is firm and crumbs are brown.

FRIED EGGS.

Fried eggs are cooked as buttered eggs without being turned. They are usually fried with bacon fat, which is taken by spoonfuls and poured over the eggs. Do not have the fat too hot as that will give the egg a hard, indigestible crust.

BUTTERED EGGS.

Melt one tablespoon of butter, slip in an egg and cook until the white is firm. Turn over once while cooking, and use just enough butter to keep it from sticking.

OMELET A LA PAYSANNE.

The name of this dish, "a la paysanne" ("in the country-woman's style") suggests at once that it is a dish suited to modest households.

The following are the quantities of materials required for six persons: Twelve fresh eggs, three and a half ounces of lean bacon cut in dice, about five ounces of butter, a tablespoonful of chopped chives, five ounces of potatoes cut in dice, salt and pepper.

Put the bacon in a frying pan with an ounce and a half of butter and put on a fire not very hot. As soon as the bacon begins to fry add the potatoes cut in dice and let

them cook at a slow fire. When the potatoes are cooked add the chives or parsley.

While waiting for this you must break the eggs, to which you add the salt and pepper necessary, taking into consideration the salt in the bacon. The eggs must be thoroughly beaten up to make a perfectly uniform liquid of them. Then add the bacon and potatoes.

If you have only one frying pan at your disposal, it will be advisable to wipe it with a clean cloth in order that the omelet may not stick to the bottom. Then put the frying pan back on a sharp fire, keeping your three and a half ounces of butter in reserve. As soon as the butter begins to take a light brown color, pour the eggs into the boiling butter. Shake the frying pan and stir the eggs with a fork. Then turn the omelet as you would a pancake. A few seconds will suffice to finish cooking the omelet. Slip it immediately on a dish and serve at once.

FRENCH OMELETTE.

Break four eggs into a bowl; season with one-half teaspoonful salt, beat with an egg beater four minutes. Melt one tablespoon butter in a pan, when hot pour in the eggs. Draw with a fork from edge of pan to the center. When the omelette begins to get firm let it remain a half a minute without stirring, then fold it over each side so that the two sides meet in the center. Turn omelette on to a hot dish.

SPANISH OMELET.

2 tablespoons butter.
1 tablespoon onion, finely chopped.
1¾ cups tomatoes.
1 tablespoon sliced mushrooms.
6 olives chopped.
½ green pepper chopped fine.
1 tablespoon capers.
¼ teaspoon salt.
Few grains cayenne.

Make a French Omelet with four eggs. First have ready the following sauce. Heat the butter in a spider, add the onions, olives and green pepper and cook a few minutes, then add the tomatoes and cook until moisture has nearly evaporated. Add the rest of the ingredients. Before folding the omelet, place spoonful on center, then fold and pour the rest of the sauce over and around.

EGGS A LA MORNAY.

Poached eggs may be used, or eggs boiled in the shell for five minutes or until solid enough to peel. With a heaping tablespoonful of butter and a glass of rich milk make a thick cream sauce, let boil a few minutes, then add two tablespoonfuls of grated Parmesan cheese and a small piece of table butter, season with salt and paprika pepper. Stir until well melted. Put four eggs in a flat baking dish, pour the sauce over them, sprinkle with a little grated cheese and bake in a hot oven for about two minutes until a nice golden color. Enough for four if only one egg is required.

OMELET WITH FLOUR.

3 eggs, beaten separately.
1 cup milk.
2 tablespoons flour.
½ teaspoon salt.

Stir one-quarter of the milk with the flour and salt mixed, until smooth, add the rest of the milk and pour and stir over the beaten yolks, then fold in whites, beaten dry. Pour in a hot buttered spider and cook slowly on top of stove five minutes, set in a moderately slow oven and bake twenty minutes more until set and a golden brown. Fold and serve on hot platter.

EGGS TIMBALES—For 6 People.

5 eggs.
1 cup milk.
1 large pinch white pepper.
1 teaspoon chopped parsley.
⅛ teaspoon salt.

Beat the whole eggs till lemon colored, then add rest of the ingredients. Butter the timbale forms, fill with mixture and place forms in oven. Serve with cream sauce.

OMELETTE SOUFFLE.

Take the yolks of four eggs, place in a bowl and add four heaping tablespoonfuls of powdered sugar and half a teaspoonful of vanilla extract. Beat together vigorously with a spoon or a small wire whisk for five or six minutes. Take the whites of seven or eight eggs, put in a bowl, and beat to a very stiff froth. Now mix the yolks and whites together very carefully, so that the beaten whites keep their firmness. Then pile the mixture on a slightly buttered silver or metal dish, smooth it over with a knife so as to obtain a dome-shaped form, and bake in a very moderate oven for about twelve minutes or more and serve immediately. Any other flavor than vanilla can be substituted. Some fresh strawberries or similar fruit previously sugared can be put on the bottom of the dish. To make the omelette souffle a success two things have to be taken into consideration. First, that the whites of the eggs are beaten to a stiff froth, and second, that the mixing together of the whites and yolks of the eggs be done very carefully with a flat wooden spoon.

OMELETTE CELESTINE.

Break up some macaroons in small bits, mix them with the same quantity of strawberry jam, add a little Curacoa and warm slightly. Make an omelette of the size required, fill with the preparation and turn it over on the plate. Surround the omelette with lady fingers, and with a paper cornet filled with sweetened whipped cream decorate each lady finger. Put powdered sugar over the omelette and burn it with a red-hot poker on top. Five macaroons, three tablespoonfuls of strawberry jam, six lady fingers, five eggs sufficient for three persons.

SHREDDED CODFISH OMELET.

Cook one level tablespoonful each of flour and butter together, add gradually one cup of hot milk and a little pepper. Pour boiling water on half a cup of shredded codfish, drain and mix it with the thickened milk. Then mix the whole with one pint of cold boiled potatoes chopped fine. Put a tablespoonful butter in the spider, when hot turn in the fish and cook slowly until a thick brown crust has formed; then fold over and turn out on a hot platter. Garnish with curls of fried bacon and parsley.

BREAD OMELET.

2 tablespoons bread crumbs.
1 speck of salt.
1 speck of pepper.
2 tablespoons of milk,
1 egg.
½ teaspoon butter.

Soak the bread crumbs in the milk for fifteen minutes, then add the salt and pepper. Separate the yolk and the white of the egg and beat until light. Add the yolk to the bread and milk and cut in the white. Turn in the heated buttered pan and cook until set. Fold and turn on heated dish.

ASPARAGUS OMELET.

Omelet.
1 cup white sauce.
1 can asparagus.

Follow any of the above omelet recipes. Make white sauce. Add asparagus, drained and rinsed, to the white sauce, spread some of the mixture over half of the baked omelet, fold over the other half, turn on platter and pour over the rest of the sauce. Use the cut asparagus. Cooked peas, cauliflower, or remnants of finely chopped cooked chicken, veal or ham may be used in place of the asparagus.

EGGS AND FISH.

Eggs with fish for Friday luncheons. Four hard boiled eggs, a dozen shrimps, two boned anchovies, two tablespoonfuls of butter, and one tablespoonful of white sauce are required for this dish. Shell the eggs, cut each in halves roundways, take out the yolks, put them in mortar with the shrimps and anchovies, and pound all to a smooth paste. Next rub the mixture through a sieve, put it back in the mortar with the butter and sauce, pound smoothly and season carefully. Fill the whites of egg with this mixture. Arrange with lettuce and olives.

EGGS A LA BENEDICT.

Poach the eggs, fry or broil as many pieces of ham as eggs, the ham having been cut in circles two and one-half inches in diameter. Split some English muffins in two, toast and butter them, then put the ham on the muffins, the eggs on top of the ham, and cover the whole with Hollandaise sauce. This sauce can be substituted by a cream sauce with the yolk of an egg stirred into it. One egg for one person sufficient for a light meal.

EGGS A LA MEYERBEER.

Fry four eggs, then cut with a round cutter so that an even ring of the white of the egg is left around the yolk. Fry four small sausages, split and broil four small lamb kidneys, garnish the eggs with these two articles, then pour the blood that accumulates in the cavity of the kidney over the eggs and pour a little rich gravy around the whole. For two or four.

EGGS A LA CALCUTTA.

Arrange a border of steamed rice on a hot serving platter, leaving a nest in center. Slice six hard cooked eggs; dispose in the nest, and pour over one cup of thin, white sauce, to which is added one cup Edam cheese cut in small pieces.

Season highly with salt and cayenne, sprinkle all lightly with paprika. It will require one and one-half cups rice for the border.

EGGS AND TOMATOES.

Scrambled eggs with tomatoes make an appetizing luncheon dish. Take two good-sized tomatoes, peel, cut them in pieces, and fry them in a little hot olive oil. When cooked drain off the liquid and take four eggs well beaten, add some cream, and scramble. Mix the tomatoes with the eggs, seasoning with salt and pepper to taste. Serve on thin slices of toast.

EGGS AND SPAGHETTI.

Take spaghetti and cook it with a cupful of grated cheese. When the spaghetti and cheese are cooked, add slices of hard-boiled eggs. Serve in a bowl garnished with pieces of soft toast.

Among many other excellent dishes made with this paste are fried chicken with spaghetti and tomato jelly and macaroni au gratin in an Edam cheese case.

EGGS IN BAKED POTATOES.

6 potatoes.
6 eggs.
6 tablespoons grated cheese.
6 tablespoons butter.

Bake the potatoes, cut off the top and remove half of the inside of potato, in its place drop an egg raw, salt, cayenne pepper, 1 teaspoon cheese in each and 1 teaspoon butter. Put back into a hot oven for 4 minutes.

EGGS a la CARACAS.

Chop finely two ounces smoked dried beef freed from the fat and outside skin. Add one cup tomatoes, one-fourth cup grated Old English cheese, a few drops of onion juice and a few grains each of cinnamon and cayenne. Melt two tablespoons butter, add mixture and when heated, add three eggs

slightly beaten. Cook until of a creamy consistency, stirring continually and scraping from bottom of pan.

OMELET AU FROMAGE.

Beat thoroughly six eggs. Melt two tablespoonfuls of butter in a sauce pan and pour in the eggs, seasoned with salt and pepper. Sprinkle over them one-half cup of Parmesan cheese or grated American cheese. Shake the pan gently to prevent burning, while the center is still soft, lift half of the omelet on to a plate and turn the other half over it.

This is good.

SCRAMBLED EGGS CHASSEUR.

Take three slices of ham and cut into thin strips. Fry with one-half a sliced onion until brown, then add two sliced fresh mushrooms. Drain off the fat. Arrange some scrambled eggs around the ham, and sprinkle chopped parsley over the whole.

EGGS POACHED IN GREEN PEPPERS.

2 tablespoons butter.
1 onion finely chopped.
4 tablespoons finely chopped mushrooms.
4 tablespoons left-over ham finely chopped.
Brown sauce.
Salt.
Pepper.
Few grains cayenne.
8 green peppers.

Poached eggs are improved by adding vinegar to the water —four teaspoonfuls to the pint.

Process: Cut slice from stem end of peppers; remove the seeds and pith, parboil eight minutes in sufficient water to cover. Remove from water; invert on plate to drain; melt butter in a sauce-pan; add onion; cook three minutes; add mushrooms and ham; cook mixture one minute; then moisten with sufficient brown sauce to spread; season highly with salt, pepper and cayenne. Line each pepper with a thin

layer of this mixture; break fresh eggs in a cup one at a time and slip carefully into pepper. Sprinkle the top with fine buttered bread crumbs, mixed with equal quantity of grated cheese; bake in the oven until eggs are set. Serve on rings of toast with brown sauce.

POACHED EGGS AND CHEESE.

6 eggs, poached. 1 cup white sauce.
6 tablespoons grated cheese. 6 pieces toast.

Cut toast round and put a poached egg upon it. Cook the white sauce, add the cheese and pour over the egg. Garnish with parsley. Serve hot.

CREAMED EGGS.

One gill chicken or veal stock, one gill cream, four eggs, half teaspoonful salt, pepper to taste.

Heat together the cream and the stock in the blazer, heat the eggs without separating, and turn into the dish. Stir until thick, season and serve.

EGGS A LA LUISA.

Drop the required number of eggs into salted boiling water and poach. Remove them from the water, drain with an egg poacher, place on a platter and pour over them a sauce made of clam broth, seasoned with white pepper, salt, and slightly thickened with flour melted with a small quantity of butter.

CURRIED EGGS.

Boil eight eggs hard, and cut into thick slices. Cook together in a saucepan a tablespoonful of butter and a heaping tablespoonful of flour into which has been stirred a teaspoonful of curry powder. Stir until smooth, then add a large cup of skimmed soup stock and cook, stirring all the time, to a smooth sauce. If too thick, add more stock.

When smooth and of the consistency of cream, add salt and pepper to taste and lay into the sauce the sliced eggs, sprinkled lightly with salt. Cook until very hot.

RUSSIAN EGGS.

Take six hard boiled eggs, thoroughly cold; halve them and mix the yolks well with toasted bread crumbs, pepper and salt. Stuff the whites with this, packing the filling in solidly. Then rub a pan with garlic or onion juice, frying the eggs in this, white side down, for five minutes. Serve with boiled spinach or brussels sprouts.

EGGS AU CRESSON.

Slice hard-boiled eggs on a bed of water cress, sprinkle with salt and pepper, and garnish with shredded anchovies. Serve with red mayonnaise.

FRIED EGGS AND APPLES.

Peel and core two large apples, then cut in slices about a quarter of an inch thick, sprinkle over them salt and pepper, melt two tablespoonfuls of butter in a frying pan, add the apples, fry them two minutes, turning on each side. Break six eggs over the apples. Season and fry for a minute. Then set in the oven for five minutes. Remove and serve on hot dish.

TO STUFF EGGS.

To stuff eggs let the eggs boil until they are hard and cut them in half. Take out the yolks, chop them very fine and mix with chopped chicken and parsley seasoned with salt, pepper and melted butter. Fill the whites with the mixture and press the two halves together, roll in the beaten white of an egg and breadcrumbs and fry in hot fat until they are light brown. Serve with cream sauce.

FISH OMELET.

One teacupful of shredded fish, three eggs, two tablespoonfuls of milk, two ounces of butter, pepper and salt. Melt one ounce of butter in a stew pan, add the fish, one tablespoonful of milk, and seasoning, and keep it hot at the side of the fire. Melt one ounce of butter in an omelet pan, pour in the eggs, slightly beaten, with one tablespoonful of milk, stir over a hot fire till the mixture begins to set, then shake well; put the prepared fish in the middle, fold over, and turn out on to a hot dish and serve immediately.

EGG CHOWDER.

Place in a porcelain kettle two tablespoonfuls of olive oil, and when hot add a cupful and a half of sliced potatoes and a whole onion with half a cupful of Spanish peppers. Add salt and pepper and a pint of water, boil until the sliced potatoes are soft, then add a pint of sweet milk, and when it comes to a boil add three eggs which have had the yolks and whites beaten separately. Let remain but one minute over fire after the eggs are added. Then set well back on the stove.

EGGS L'AIGLON.

To make this delectable dish the eggs are boiled hard, as many as one wants. They are then cut across in halves, the yolks removed and a little clip cut off each end to make the halves stand well.

Then a stuffing is made from a boiled pepper, chopped fine, and placed in a bowl that has been rubbed hard with garlic. One small onion minced very fine is mixed with the pepper and the yolks of the eggs have been mashed with a little olive oil and blended into the whole with a seasoning of salt, a speck of mustard and a breath of celery seed.

The boiled white parts of the egg are then brushed over with beaten raw whites of eggs and rolled in grated cheese

till well covered with it. The stuffing paste is then packed into the hollows of the eggs and piled high on top; then sprinkled thickly with grated cheese and paprika, and placed in a hot oven for about ten minutes. They are served with a garnish of watercress.

CHEESE SOUFFLE.

2 tablespoons flour,
2 tablespoons butter,
½ cup grated cheese,
4 eggs,
1 pint of milk.

Rub butter and flour together over the fire; when they bubble, add gradually hot milk, season with pepper and salt. Add slowly the grated cheese. Remove from fire. Add the beaten yolks, cool the mixture then add the beaten whites, stirring all together thoroughly. Put in pudding dish which has been well buttered, and bake in a moderately hot oven from fifteen to twenty minutes, until it is set—like custard. Serve at once.

POTATO SOUFFLE.

For Six Persons. Time of Preparation, 1½ hour.

1 lb. boiled potatoes,
3 ounces sugar,
3 ounces butter,
8 eggs,
Salt,
2 tablespoonfuls lemon juice,
2 ozs. grated sweet almonds,
5 ozs. bitter almonds,
A little grated lemon peel.

Cream the butter, add to it the yolks, beaten well with the sugar and the potatoes, rubbed through a sieve, grated almonds and lemon peel. When all is well mixed, fill a well-buttered baking dish and bake three-fourths hour.

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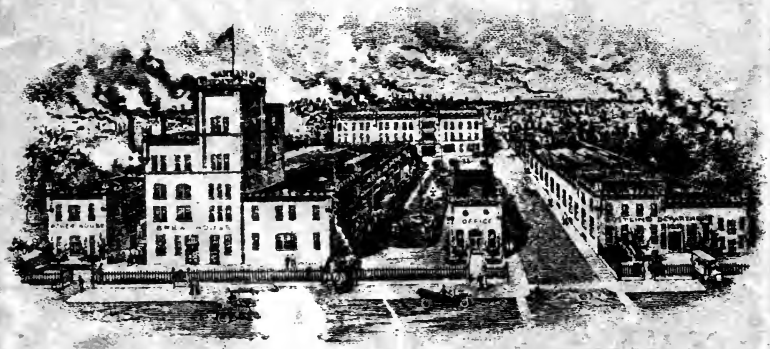

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