

Practical dinners : with plain directions for their preparation / by "The G.C."

Contributors

Chevalley de Rivaz, Victor.
University of Leeds. Library

Publication/Creation

London : Horace Cox, 1887.

Persistent URL

<https://wellcomecollection.org/works/rygtbt2n>

Provider

Leeds University Archive

License and attribution

This material has been provided by This material has been provided by The University of Leeds Library. The original may be consulted at The University of Leeds Library. where the originals may be consulted.

This work has been identified as being free of known restrictions under copyright law, including all related and neighbouring rights and is being made available under the Creative Commons, Public Domain Mark.

You can copy, modify, distribute and perform the work, even for commercial purposes, without asking permission.



Wellcome Collection
183 Euston Road
London NW1 2BE UK
T +44 (0)20 7611 8722
E library@wellcomecollection.org
<https://wellcomecollection.org>

Practical Dinners.

By

"The G. G."

LEEDS
UNIVERSITY

LEEDS UNIVERSITY LIBRARY

Classmark:

COOKERY

A CHE



J. Edmund Mackenzie -

22nd April.

1887-

C.C (Grand Condou ie Victor
Chevallez de Rivas)

PRACTICAL DINNERS.

WITH PLAIN DIRECTIONS FOR THEIR
PREPARATION.

By "The G. C."

Author of "Round the Table," &c.



LONDON:
HORACE COX,
"THE QUEEN" OFFICE, 346, STRAND, W.C.

1887.

LONDON:
PRINTED BY HORACE COX, 346, STRAND, W.C.

LX 113590

UNIVERSITY
LIBRARY
LEEDS

P R E F A C E .

THE following recipes appeared originally in the pages of *The Queen*, and they are now, after careful revision and correction, offered to the public in a collected form.

The work has been undertaken in compliance with a very general desire expressed by readers of *The Queen*, and it is hoped that in its present form it will prove both useful and acceptable.

THE G. C.

April, 1887.

CONTENTS.

Dinners for January	Page	22, 49, 83, 105, 131, 132, 157, 159, 173, 174, 194
„ February	„	24, 52, 84, 86, 107, 135, 160
„ March	„	26, 55, 87, 109, 111, 137, 161, 175, 177, 194
„ April	„	1, 28, 58, 89, 114, 138, 162, 177
„ May	„	3, 31, 34, 60, 90, 116, 141, 163, 164, 179
„ June	„	5, 36, 63, 91, 118, 144, 165, 179
„ July	„	8, 39, 66, 93, 120, 146, 166, 167, 180
„ August	„	11, 41, 69, 94, 122, 148, 181
„ September	„	13, 43, 71, 96, 124, 149, 167, 182
„ October	„	16, 18, 45, 73, 99, 126, 150, 168, 183
„ November	„	19, 47, 75, 101, 128, 153, 169, 192
„ December	„	77, 103, 129, 155, 170, 184, 185, 188, 191, 196, 199, 201
Index	205

THE UNIVERSITY OF CHICAGO

PHYSICS DEPARTMENT

PHYSICS 309

PHYSICS 309

PHYSICS 309

PHYSICS 309

PHYSICS 309

PHYSICS 309

PHYSICS 309

PHYSICS 309

PHYSICS 309

PHYSICS 309

PHYSICS 309

PHYSICS 309

PHYSICS 309

PHYSICS 309

PHYSICS 309

PHYSICS 309

PHYSICS 309

PHYSICS 309

PHYSICS 309

PHYSICS 309

PHYSICS 309

PRACTICAL DINNERS.

No. 1. APRIL.

Croûte au pot.
Sole au gratin.
Mutton Cutlets and Spinach.
Potato Salad.
Apricot Omelet.

CROÛTE AU POT.—Cut off the bottom crust of a quartern loaf, leaving the same thickness of crumb as there is crust. Cut it out in rounds the size of a sixpence. Soak these rounds in some good clear stock, lay them in a well-buttered tin, and put them into the oven to remain till they are quite dried up. Then lay them in the soup tureen with pieces of carrots, turnips, and leeks, that have been used to make the stock, cut out in rounds, pour some clear stock boiling hot over, and in a few minutes serve.

CLEAR STOCK (CONSOMMÉ).—Take 2lb. of beef (lean), cut it in small pieces, and a fowl half roasted also cut in pieces, bones and all. Put the whole into a saucepan, and fill up with common stock or broth (cold). Set the saucepan on the fire, and when the contents get hot, skim the liquor carefully, then add salt to taste, and the following vegetables cut up in small pieces: two or three carrots, a couple of onions, a small turnip, one leek, a head of celery, one tomato (fresh or dried), and a handful of parsley; also add in due proportions, and according to taste, chervil, marjoram, thyme, cloves, allspice, whole pepper, mace, and bay leaf. This done, set the saucepan by the side of the fire to simmer very gently for at least four

hours; then strain the liquor through a cloth, free it absolutely from fat, clarify it with white of egg or raw meat, and it is ready.

TO CLARIFY STOCK.—(1) For one quart of stock take the white of an egg, beat it up with a cupful of the stock (cold), then add the rest, and beat it up on the fire with an egg whisk; when it begins to boil strain it through a piece of tammy. (2) For the same quantity of liquor, mince not too finely, one ounce of lean raw beef or liver, add it to the liquor, and set it on the fire in a saucepan; when it boils, strain it as above. If the consommé does not turn out clear enough the operation of clarifying must be repeated.

SOLE AU GRATIN.—Mince finely half-a-dozen mushrooms, a couple of shallots, and some parsley; mix together, and strew a dish or tin (plentifully buttered) with half of this mixture, some baked bread crumbs sifted fine, and pepper and salt. Lay a couple of soles on this, then the remainder of the mushrooms, &c., more pepper and salt to taste, and cover up the whole with baked bread crumbs; pour in at the sides a wineglassful of white wine, and enough stock or broth to come up to, but not over, the fish. Put the tin in the oven to bake till hardly any gravy remains.

MUTTON CUTLETS.—Take a piece of the best end of a neck of mutton, saw off the bones short, trim off all superfluous fat, then cut out the cutlets, again trim them one by one, removing superfluous fat, &c., and beat them gently on both sides with a cutlet bat dipped in water. Place them in a double gridiron, and grill them on or in front of a fierce fire, turning them twice during the process. When done sprinkle with salt, and arrange them on a dish in a circle with spinach in the centre.

SPINACH.—Pick and wash perfectly clean two or three pounds of spinach; put it into a saucepan with a little water, and let it boil till quite done. Turn it out on a hair sieve to drain, squeeze the water out, and pass the spinach through the sieve. Put a good lump of butter into a saucepan, fry it a light brown, add a pinch of flour, mix well, put in the spinach, pepper and salt to taste, and a little milk; stir well and serve.

POTATO SALAD.—Boil some new potatoes and let them get

cold; then cut them in slices, and arrange them neatly, in some sort of pattern, on a dish, with hard-boiled eggs cut into quarters, slices of beetroot stamped out into shapes, and olives stoned. The dish should be slightly rubbed with a shallot. Make a sauce with two parts oil and one tarragon vinegar, pepper and salt, a little tarragon, some capers, chervil, parsley, and a few leaves of thyme, all finely minced; beat the sauce well together, pour over the salad, and serve.

APRICOT OMELET.—Beat up the whites of four, and the yolks of six eggs with a very small pinch of salt. Put a piece of fresh butter in the omelet pan, and directly it is melted pour in the eggs. As soon as they are set, fold up the omelet, inserting within the fold as much apricot jam as will lie in it. Turn out the omelet neatly on its dish, cover it with powdered sugar, and glaze it with a red-hot salamander.

No. 2. MAY.

Spring Soup.

Salmon Cutlets with Cucumber.

Fricandeau with Spinach.

Maccaroni Cheese.

Caramel Pudding.

SPRING SOUP.—Cut some new carrots and some new turnips in the shape of peas, put them in separate saucepans with enough stock to cover them, and a pinch of sugar; keep them on the fire till the stock has all boiled away, but mind they do not catch or burn. Cook some peas and some asparagus points in the same way. There should be equal quantities of each of these vegetables. Cut out of lettuces and sorrel leaves pieces the size of a sixpence, let them have one boil in some stock. Put all the vegetables so prepared in the soup tureen, add a few sprigs of chervil, pour over them some well-flavoured consommé, and serve.

SALMON WITH CUCUMBER.—Take a piece of salmon, remove carefully the bones and skin, cut it into slices half an inch thick and flatten each on the chopping board with a

cutlet bat or common chopper dipped in water. From these slices cut as many neatly shaped cutlets of a uniform shape as is possible. Place them quite flat on a well-buttered baking tin, sprinkle pepper and salt over them, and ten minutes before they are wanted put them into the oven with a sheet of buttered white paper over them. Place all the trimmings of the salmon into a saucepan with carrots, onions, thyme, bay leaf, some parsley, pepper, and salt, and a pint of stock. Let this boil for half an hour, melt a small piece of butter, add to it about a teaspoonful of flour; stir it till it begins to colour; then strain into it the above sauce, and add a little chopped parsley. Cut a large cucumber in rounds an inch long, cut each round into four quarters, remove the seeds and rind, and trim each piece to a uniform shape; then throw them into boiling water with a little salt; let them boil until nearly cooked. Strain them, and throw them into cold water, then strain them again and put them into a saucepan with a little butter, pepper, salt, and chopped parsley, to be kept covered up and warm until wanted. To dish up, pour the sauce on a dish, arrange the cutlets slanting, overlapping each other round it, and fill the hollow space in the middle with the cucumber.

FRICANDEAU WITH SPINACH.—Neatly trim a nice piece of fillet or cushion of veal, lard it thickly with bacon on one side. Place in a large stewpan a layer of slices of bacon, then some carrots and onions cut in slices, with a bunch of sweet herbs, pepper, salt, and spices to taste; lay the piece of veal in the middle, and moisten with about a pint of stock. Let the meat stew gently for three or four hours, basting the top occasionally. Then strain off the gravy, put it into a small saucepan, skim off superfluous fat, add to it a little butter mixed smooth with a small quantity of flour, and let the gravy reduce nearly to a glaze; pour it over the meat, the top of which should be previously browned with a salamander if necessary, and serve with a border of spinach.

MACCARONI CHEESE.—Parboil for ten minutes in fast-boiling and salted water $\frac{1}{4}$ lb. of any kind of macaroni. Drain it well, and put it into a saucepan with a little fresh butter, some milk, and plenty of grated Parmesan cheese and black pepper. Simmer until the macaroni is cooked to your taste,

turn it out on a hot dish, sprinkle grated Parmesan over, brown with a salamander, and serve.

CARAMEL PUDDING.—Put a handful of loaf sugar to boil with a quarter of a pint of water until the syrup becomes a deep brown. Warm a small basin, pour the syrup into it, and keep turning the basin in your hand until the inside is completely coated with the syrup, which will by that time have set. Strain the yolks of eight eggs from the whites, and mix them gradually and effectually with one pint of milk. Pour this mixture into the prepared mould. Lay a piece of paper on the top. Set it in a saucepan full of cold water, taking care that the water does not come over the top of the mould, put on the cover, and let it boil gently by the side of the fire for one hour. Remove the saucepan to a cool place, and when the water is quite cold take out the mould, and turn out the pudding very carefully.

No. 3. JUNE.

Clear Soup (Consommé à la Royale).

Red Mulletts in Papers.

Kromeskys of Chicken.

Roast Leg of Lamb.

New Potatoes. New Carrots.

Cheese Tartlets.

Gooseberry Tart.

CONSOMMÉ À LA ROYALE.—Mix the yolks of six eggs with rather less than a gill of cold water and a pinch of salt; strain the mixture, and divide it into three equal parts; colour one with some cochineal, the other with spinach greening, and leave the third plain. Put them into three small plain moulds, previously buttered, and set these in a pan of hot water, which place on the fire to boil just long enough to set the mixture. When the water in the saucepan has become quite cold turn out the contents of each mould on to a wet napkin, and you will have three small cakes of firm custard, respectively green, red, and yellow. Cut

them into small dice, and, handling them in the gentlest possible manner, spread them out on a plate to be kept till wanted. At the time of serving put a clear and well-flavoured consommé (clear stock) into the soup tureen; slip in carefully the custard dice, and serve at once.

CLEAR STOCK.—Cut into small pieces the remains of a couple of roast fowls, bones and all; put them in a saucepan with a pound of knuckle of veal and a piece of lean ham; cover with water, add salt to taste, and put the saucepan on the fire, skimming carefully all the scum that rises; just before it begins to boil put in three or four carrots, two or three onions, a head of celery, some thyme, parsley, marjoram, a bay leaf, a few cloves and whole pepper to taste; then place the saucepan at such a distance from the fire as will let the contents simmer, but not boil. In about four hours strain the liquor through a napkin, effectually free it from fat, and clarify it with raw meat or with the white of an egg.

RED MULLET IN PAPERS.—Cut one carrot and two onions into thin slices; add thyme, parsley, and marjoram, with pepper and salt to taste, and three tablespoonfuls of salad oil; mix these well together, cover each mullet with the mixture, and roll it up in a piece of white paper, previously oiled; bake them in a moderate oven half an hour, then carefully open the paper, place the fish neatly on a dish, ready to be served, and keep it warm. Melt a small piece of butter, add a large pinch of flour, half a tumblerful of good stock, and the vegetables, &c., the fish were cooked in. Let the sauce boil five minutes, add salt if wanted; strain, skim, pour it over the fish, and serve.

KROMESKYS OF CHICKEN.—Pick out the meat from what is left of a roast fowl, chop it up not too fine, and toss it in a saucepan with a good piece of butter and a little flour; add a few mushrooms chopped up finely, pepper, salt, and spices to taste, as well as some minced parsley; moisten with a little good stock, then stir into the mixture, off the fire, the yolk of an egg strained and beaten up with the juice of half a lemon; turn out this mince on a plate to get cold; cut some slices of bacon, previously parboiled, as thin as you possibly can, and to the size of about an inch and a half by two or two and a half inches; place on each slice a teaspoonful of the

above mince, and roll it up very neatly in the bacon; beat up together the yolks of two eggs, two tablespoonfuls of brandy, one of olive oil, and four or five of cold water. Incorporate with this mixture three tablespoonfuls of flour and a pinch of salt; keep on beating it for some time, and add as much more water as will make it of a proper thickness. When ready to use the batter, stir into it quickly the whites of two eggs whisked to a froth. Dip each kromesky in the batter, and fry them a light colour in hot lard.

ROAST LEG OF LAMB.—Let the fire be moderate, and roast the joint slowly, basting it frequently till done, when it should be sprinkled with salt, and the gravy freed from all fat before serving.

MINT SAUCE.—Chop as finely as possible a quantity of mint leaves, previously washed. Add to them sufficient white wine vinegar and water in equal parts to float them, and a small quantity of powdered sugar. Let the sauce stand for an hour before serving.

NEW POTATOES AU BEURRE.—Choose smallish potatoes and all of one size, put them in a stewpan with plenty of butter, and a good sprinkling of salt; keep the saucepan covered, and shake it occasionally until they are quite done, which will be in about one hour.

NEW CARROTS À LA MAÎTRE D'HÔTEL.—Trim each carrot neatly, and boil them in salted water; when done drain off the water; add a piece of fresh butter to the carrots, some parsley finely mixed, a dash of pepper, a little powdered sugar, and a squeeze of lemon. Give the saucepan a toss or two on the fire, and keep the contents hot till the time of serving.

CHEESE TARTLETS.—Make a paste with 1oz. of butter, 2oz. of flour, the yolk of an egg, a little water, a pinch of salt; roll it out to the thickness of the eighth of an inch, and line some patty pans with it. Take 2oz. of finely grated Parmesan cheese, beat it up in a bowl with the yolks of two eggs; add pepper, salt, cayenne and nutmeg, according to taste, very little of the two latter; then work in three tablespoonfuls of cream, fill each patty pan with the mixture, and bake them in a moderate oven till done.

GOOSEBERRY TART.—Make a short paste with 4oz. of flour,

3oz. of butter, 2oz. of sugar, the yolks of 3 eggs, a little water, and a pinch of salt. Work it smoothly and roll it out to the thickness of rather more than one-eighth of an inch. Place a "flan" ring on a baking sheet, lay the sheet of paste over it, and with the fingers fit it carefully inside the ring, then cut off all the part that is above the ring, fill the shape with uncooked rice, and bake for half an hour in a moderate oven; then take out all the rice, and put in its place a compote made as follows: pick a quantity of gooseberries, put them in a saucepan with plenty of loaf sugar and a little cold water; when they come to the boil drain them off from the syrup; let this boil up for ten minutes, then return the gooseberries to it.

No. 4. JULY.

Soup Bonne Femme.

Salmon Croquettes.

Veal Cutlets and Peas.

Roast Quails. Salad.

Ramakins.

Génoise Pastry. Fruit Salad.

BONNE FEMME SOUP.—Cut up a good-sized onion in very thin rounds, and place these in a saucepan with a good allowance of butter. Take care not to let the onion get brown, and when it is half done throw in two or three handfuls of sorrel, one lettuce, and a small quantity of chervil, all finely cut; then add pepper, salt, a little nutmeg, and keep stirring until the vegetables are nearly done. Then put in one tablespoonful of pounded loaf sugar, and half a cupful of stock or broth free from fat. Let the mixture reduce nearly to a glaze, when about a quart of stock or broth of the same kind as that used before should be added, and after the soup has given one boil, it can be put aside until the time of serving. Meanwhile prepare about a dozen and a half very thin slices of bread about 1in. wide and 2in. long, taking care that they have a crust along one of their long sides. Dry these slices in the oven. When it is time to send up the soup, first

remove the superfluous fat from it, then set it to boil, and when it boils take it off the fire and stir into it the yolks of two or three eggs beaten up with a quarter of a pint of cream or milk. Pour the soup over the slices of bread, and serve in three minutes.

SALMON CROQUETTES.—Carefully pick out the flesh of some remnants of boiled salmon and mince it slightly. Melt a piece of butter in a saucepan, add the smallest quantity of flour and some hot milk. Stir on the fire a minute or so, then add pepper, salt, a little grated nutmeg, some minced parsley, and lastly the fish; shake it well, and as soon as the fish is hot take the saucepan off the fire, and stir in the yolk of an egg beaten up with the juice of half a lemon; now spread out the mixture on a plate to get cold; when cold divide it in tablespoonfuls, and fashion them all in bread crumbs into the shape of balls; roll these in beaten-up egg, bread-crumbs them well, and, after the lapse of about an hour, fry in very hot lard, serving with fried parsley.

VEAL CUTLETS AND PEAS.—Take a small neck of veal, divide it into cutlets with a bone to each; trim them all neatly in the same manner as mutton cutlets. Take a piece of rather lean bacon, cut it in slices one-eighth of an inch thick, and trim each slice to the size of the cutlets; sprinkle the veal cutlets with pepper and salt, and fry them on both sides in butter till well done. Fry the bacon separately. Have some parsley and a very small quantity of thyme finely minced together. Arrange the cutlets and bacon alternately in a circle on a dish, sprinkle them freely with the minced parsley and thyme, and in the middle, place the peas cooked as follows: Put the peas with a small bunch of mint in plenty of water salted to taste, and let them boil as fast as possible, keeping the saucepan uncovered; when done, remove the mint, strain off the water effectually, and give the peas a toss or two in a saucepan with a piece of butter.

ROAST QUAILS.—Cover the breast of each bird with a vine leaf, and over that place a thin sheet of fat bacon, tied on with thread; put the quails on a long skewer, attach this to the spit, and roast ten minutes before a clear fire. Serve on buttered toast.

SALAD.—Wash two heads of lettuces, dry them thoroughly,

and break the leaves or cut them into convenient pieces ; put the yolks of two hard-boiled eggs into a basin with a teaspoonful of mustard, pepper and salt to taste, and one tablespoonful of oil ; work the mixture into a smooth paste, and add consecutively three tablespoonfuls of oil and two of tarragon vinegar, then add a handful of garden cress, and a little tarragon finely minced, and the whites of the eggs coarsely chopped. The mixture must be well stirred. Lastly, add the lettuce, turn it well over, and serve.

RAMAKINS.—Put 1oz. of butter into a stewpan ; when melted, add half a tablespoonful of flour ; stir it on the fire for a few minutes, but do not allow it to take colour ; add a gill of milk, a pinch of salt, two tablespoonfuls of Parmesan cheese, a little grated nutmeg, and a little cayenne ; stir it until it boils, remove it from the fire, and stir in the yolks of three eggs, putting aside the whites in a cool place until near serving time, then whisk them into a stiff froth, stir them lightly into the above mixture, fill some paper cases with the mixture, sprinkle a little grated cheese on the top, and bake in a quick oven fifteen minutes.

GÉNOISE PASTRY.—Take a quarter of a pound of the freshest butter, put it in a bowl, and warm it until it can be beaten with a spoon ; add to it four ounces of powdered loaf sugar, and beat the two together until a smooth white cream is obtained, then add one egg, and keep on beating the mixture till it is smooth again, then add three more eggs in the same manner. The germ of the eggs should be removed. Lastly, incorporate quickly a quarter of a pound of fine flour with the mixture, and as soon as it is smooth pour it out to the thickness of half an inch on a buttered flat tin, which you put into the oven at once. When done (in about ten to fifteen minutes) turn out the slab of génoise, and put it to cool, under side uppermost, on a sieve. N.B. There is a great knack in beating this paste to prevent its curdling. Should this happen, it can generally be remedied by beating as quickly as possible until the mixture is smooth again.—Take a slab of génoise, spread on the top of it the thinnest possible coating of apricot jam, then a coating of chocolate icing. Put it into a very hot oven for rather less than a minute, take it out, and place it in a cold place to get

cool. Then cut it up with a sharp knife in any shapes you like.

CHOCOLATE ICING.—Put into a saucepan half a pound of powdered loaf sugar, two ounces of grated chocolate, and about a gill of water; stir on the fire until the mixture assumes the consistence of a thick smooth cream.

SALAD OF FRUIT.—Take equal parts of strawberries, red currants, white currants, raspberries, and very ripe cherries. Remove all the stalks, the stones from the cherries, and pick the currants one by one; sprinkle plenty of powdered lump sugar over the fruit, and a wine glass of the best pale French brandy, or more according to the quantity of fruit; toss them lightly until the sugar is all dissolved, and serve.

No. 5. AUGUST.

Green Pea Soup.

Grilled Mackerel.

Roast Fillet of Beef.

Salad of French Beans.

Cheese Omelet.

Empress Rice.

GREEN PEA SOUP.—Take one pint and a half of green peas, boil them in salt and water with a little mint; when thoroughly cooked, pound them and pass them through a hair sieve. Put a piece of butter into a stewpan; when melted put in an onion and a carrot, cut in thin slices, fry until they begin to colour; add a quart of stock, a little salt, pepper, and a pinch of white sugar. Leave it to boil for a quarter of an hour, stir in the purée of peas, let it come to the boil, strain it, and serve with small dice of bread fried in butter.

GRILLED MACKEREL.—Split a couple of mackerel down the back, and remove the bone. Mix some olive oil in a dish with pepper and salt, lay the mackerel in this, and turn them over so that they are well oiled on both sides. Place them in a double gridiron, and grill them for about ten minutes in front

of a clear, but not too fierce, fire, turning them frequently during the process. Serve, back downwards, with a large piece of *maître d'hôtel* butter on each fish.

MAÎTRE D'HÔTEL BUTTER.—Put a couple of ounces of fresh butter into a basin, with the juice of a lemon, pepper and salt to taste, and a small quantity of parsley freed from moisture and finely minced. Incorporate the whole well together, and keep it in a cool place till wanted.

ROAST FILLET OF BEEF.—Take a piece of the undercut of sirloin of beef, trim off the fat neatly, and the thin skin next to it; lard (not too finely) that side of it with fat bacon, and lay it for a whole day in a pie dish, with plenty of olive oil, pepper, salt, parsley, slices of onion, and laurel leaves. Tie it on the spit, cover the larded side with a piece of buttered paper, roast it at a brisk fire, and do not let it be overdone. Baste it frequently with its own gravy, and a short time before serving remove the piece of paper to let the larding take colour. Serve with its own gravy, and round it small potatoes, tossed in butter until done.

SALAD OF FRENCH BEANS.—String some French beans, and boil them whole in plenty of salted water; when cold dress them with oil, vinegar, pepper and salt, some tarragon and capers finely minced, and garnish with hard-boiled eggs, anchovies, and beetroot. The dish must be well rubbed with a shallot.

CHEESE OMELET.—Beat up three eggs, with pepper and salt to taste, and a tablespoonful of grated Parmesan cheese. Put a piece of butter the size of an egg into the omelet pan; as soon as it is melted pour in the eggs, and, holding the handle of the pan with one hand, stir the omelet with the other by means of a flat spoon. The moment the omelet begins to set cease stirring, but keep shaking the pan for a minute or so; then with the spoon double up the omelet, and keep on shaking the pan until the underside is of a good colour. Turn it out on a hot dish, coloured side uppermost, and serve quickly. N.B. The cheese should be of good quality, and grated at the time, not the musty powder which often does duty for Parmesan.

EMPRESS RICE.—Boil three tablespoonfuls of rice, picked and washed clean, in a pint of milk, with sugar to taste, and a piece of vanilla; when quite done put it into a basin to get

cold. Make a custard with a gill of milk and the yolks of four eggs; when cold mix it with the rice. Beat up to a froth a gill of cream, with some sugar and a pinch of isinglass dissolved in a little water; mix this very lightly with the rice and custard; fill a mould with the mixture, and set it on ice. When moderately iced turn it out on a dish and serve plain or over a

PURÉE OF PLUMS.—Stew a quantity of plums, with sugar to taste, and not too much water. When quite done pass through a hair sieve, stir well, and when cold it is ready.

No. 6. SEPTEMBER.

Tomato Soup.

Fried Sole (Colbert).

Braized Neck of Mutton.

Roast Partridges.

Fried Vegetable Marrow.

Fondue.

Apple Charlotte.

TOMATO SOUP.—Take eight medium size tomatoes, cut them in two, and, removing the pips and watery substance, put them into a saucepan with a bunch of sweet herbs, a clove of garlic, an onion stuck with three or four cloves, some allspice, whole pepper, and salt to taste. Place the saucepan on a gentle fire, stirring the contents occasionally. When the tomatoes are thoroughly done, turn them out on a hair sieve, remove the onion, the garlic, and the sweet herbs; remove also the moisture which will drip from the tomatoes, then work them through the sieve until nothing remains on the top but the skins. Have a quart of plain stock boiling hot, stir the tomato pulp into it, and, removing the saucepan from the fire, stir in the yolks of two eggs, beaten up with a little cold water and strained. Serve over small dice of bread fried in butter.

SOLE À LA COLBERT.—Make an incision along the backbone on that side of the sole which is called the back of it, from

and up to within an inch of the head and tail; slip a knife under the flesh on each side, and loosen it from the bones; then egg and bread-crumbs (with baked bread crumbs) the sole, and fry it in plenty of lard, with the side bearing the incision uppermost. The edges of this will curl outwards in the process of frying, and the opening thus made is filled at the time of serving with plenty of *maître d'hôtel* butter, the sole being sprinkled with fine salt. While the sole is being drained in front of the fire, the backbone may be removed carefully, but this is not necessary.

BRAIZED NECK OF MUTTON.—Take a piece of the best end of a neck of mutton, trim off all superfluous fat, lay the joint in a stewpan over a slice of fat bacon; add whole pepper and salt to taste, an onion stuck with cloves, a couple of sliced carrots, and a bunch of sweet herbs; moisten with a little stock, and let it braize gently for about one hour. When done, strain the gravy, free it from fat, pour it over the joint in the dish, and serve garnished with carrots cut as for *Julienne*, and cooked by being tossed in butter till done.

ROAST PARTRIDGES.—Pick, draw, singe, and truss, placing a slice of bacon over the breast of each bird. Roast at a moderate fire, removing the bacon a few minutes before the birds are done. Serve with plain gravy and bread sauce in a boat.

BREAD SAUCE.—Pour half a pint of boiling milk on a tea-cupful of fine bread crumbs, add a small onion stuck with three cloves, a small blade of mace, a few peppercorns, and salt to taste; let the sauce simmer five minutes, add a small piece of fresh butter, and at the time of serving remove the onion and mace.

PLAIN GRAVY.—Mince an onion finely, fry it in butter to a dark brown colour, then add three-quarters of a pint of stock, pepper and salt to taste, a small piece of lean ham or bacon minced small, a little Worcester sauce, a sprig of thyme, and one of parsley. Let it boil five minutes; put it by till wanted, and strain before serving.

FRIED VEGETABLE MARROW.—Cut the marrow in strips an inch and a half long and three-eighths of an inch square, sprinkle freely with fine salt, and place the strips on an inverted plate in a basin; in a couple of hours put them in a

cloth, and thoroughly dry them by wringing them in the cloth, then flour them in the same manner as whitebait, and throw them in plenty of boiling lard; as soon as they begin to take colour drain thoroughly, sprinkle with salt, and serve hot.

FONDUE.—Melt half an ounce of fresh butter in a saucepan, stir into it a tablespoonful of flour; when the two are well amalgamated put in a small quantity of milk and about three ounces of grated Parmesan cheese. Stir the mixture on a slow fire till it assumes the appearance of thick cream, but be careful not to let it boil; then add one clove of garlic, a small quantity of flour of mustard, a dash of powdered nutmeg, and some white pepper; mix thoroughly, and, if required, add a little salt; keep on stirring the mixture at a very moderate heat for about ten minutes, then remove the clove of garlic, take the saucepan off the fire, and stir the contents occasionally until quite cold, when you stir into them the yolks of three eggs beaten up with a little milk, and strained and finally the whites of five eggs whisked into a stiff froth. Pour the mixture into a deep round tin, put it into the oven, which must not be too hot; in about twenty or thirty minutes the fondue will have risen and taken colour. Pin a napkin round the tin, and serve quickly.

APPLE CHARLOTTE.—Cut from a household loaf a number of slices of uniform thickness (one-quarter to three-eighths of an inch); butter a plain mould and all the slices of bread; shape one of them round to fit the bottom of the mould, and another one for the top; cut the rest in pieces an inch wide, and the height of the mould in length; lay one of the round pieces at the bottom of the mould, and line the sides with the small pieces, carefully smearing the edges with white of egg, so as to make them well hold together. Stew a quantity of apples with plenty of brown sugar, a little water, the juice and the thin rind of a lemon, and a piece of cinnamon; when thoroughly done, pass them through a hair sieve; fill the mould with this purée, put on the round slice of bread for the cover, and set in a quick oven for about an hour and a half.

No. 7. OCTOBER.

Clear Soup with Poached Eggs.

Fillets of Soles in Cases.

Fillets of Beef with Vegetables.

Boiled Fowls and Onion Sauce (Soubise).

Stuffed Eggs.

Stewed Pears. Rice Soufflé.

CLEAR SOUP WITH POACHED EGGS.—Cut up in small pieces 1lb. of lean veal, put it into a saucepan with a couple of onions, two or three carrots, a head of celery, all cut in small pieces, and a large piece of butter. Shake the saucepan on the fire until the contents have become a nice colour, moisten with half a pint of common stock (hot), and keep on stirring over the fire for some time longer, adding during the process half a pound of ham cut up small. Then take the saucepan off the fire, and when the contents are cold pile up on them a small knuckle of veal chopped up (bones and all) in small pieces; fill up the saucepan with common stock (cold), and add parsley, sweet herbs, spices, pepper, and salt in due proportions. Set the saucepan to simmer gently by the side of the fire for about three hours, then strain the liquor. When cold free it absolutely from fat, and to every quart of liquor add the white of an egg whisked to a froth, keep on beating the liquor on the fire at intervals, and as soon as it boils strain it through a fine tammy or a napkin.

Put into a shallow sautépan some water salted to taste, a little vinegar, a few peppercorns, and a few leaves of parsley. As soon as the water approaches boiling point (it should never be allowed to boil), poach some eggs (one for each person and one over) in it, just long enough to set the yolk slightly. Take out each egg with a slice, brush it clean with a paste brush, and cut it with a round fluted paste cutter, about 2in. in diameter, so as to get all the eggs a uniform shape, and leave neither too much nor too little white round them. Turn the egg over carefully, brush it clean, and lay it in the soup tureen ready filled with boiling hot clear soup. Add a few leaves of tarragon and chervil, and serve.

FILLETS OF SOLES IN CASES.—Roll round each fillet, and arrange them close together in a pie dish, with plenty of butter; sprinkle pepper and salt over them, and cover them with a piece of buttered paper. Boil the trimmings of the soles with a little common stock, a bunch of sweet herbs, and a couple of shallots. Strain this liquor, thicken it with an ounce of butter kneaded with a little flour, add a little grated nutmeg, and as many large button mushrooms as there are fillets of soles. When the mushrooms are cooked, stir in off the fire the yolk of an egg, beaten up with the juice of half a lemon. Meanwhile put the dish with the fillets into the oven, and when they are done (fifteen to twenty minutes), put each fillet into a paper case, pour a little of the sauce over it, place a mushroom on the top and serve.

BEEF FILLETS WITH VEGETABLES.—Cut some rump steak in slices half an inch thick, trim them all to the same size in the shape of cutlets, lay them out in a baking dish, and put in as much rich stock or gravy as will come over them; cover the dish, and place it in the oven to braize gently for half an hour, then remove the cover, baste the fillets with the gravy, and let them remain uncovered in the oven to take colour. Take equal quantities of carrots and turnips, cut into the shape of small olives, parboil them, then toss them in butter separately until done. Melt a piece of butter in a saucepan, add a little flour, mix well, and put in as much of the gravy in which the fillets have been braized as will make enough sauce; stir well, add the vegetables, and when quite hot arrange them on a dish with the fillets round them, and serve.

BOILED FOWLS WITH ONION SAUCE.—Place a couple of fowls trussed for boiling, with an onion and a piece of butter inside each, into a saucepan with sufficient water and 3oz. of butter, a couple of carrots, a bunch of sweet herbs (parsley, thyme, and celery), whole pepper and salt to taste; let them boil slowly till done—about one hour. Serve with the sauce over them, and a circle of Brussels sprouts, plainly boiled in salted water, round them.

ONION SAUCE.—Parboil some onions a few minutes, mince them roughly and put them into a saucepan, with plenty of butter, a pinch of sugar, and pepper and salt to taste; let them cook slowly, so that they do not take colour, and add a

tablespoonful of flour. When they are quite tender pass them through a hair sieve. Dilute the onion pulp with sufficient milk to make the sauce of the desired consistency; add a tablespoonful of Parmesan cheese, stir well, make it hot, and serve.

STUFFED EGGS.—Cut some hard-boiled eggs in half, mince the yolks with capers, anchovies, and truffles in due proportions, and a little tarragon; add pepper and salt. Fill each half-egg with this mixture, pour some liquefied butter over each egg, warm them in the oven, and serve each half-egg on a breadsippet cut with an ornamental cutter, and fried a light colour in butter.

STEWED PEARS.—Cut a number of pears in halves, peel them, and trim them so as to get them all of a size; put them into an enamelled saucepan with just enough water to cover them, and a good allowance of loaf sugar, the thin rind of a lemon, a few cloves, and enough prepared cochineal to give them a good colour. Let them stew gently till quite done. Arrange them neatly on a dish, strain the syrup, let it reduce on the fire, then pour it over the pears.

RICE SOUFFLÉ.—Pick and wash a teacupful of rice. Put it into a saucepan with a pint of milk sweetened to taste, and a pod of vanilla. Let the milk boil till the rice is thoroughly done. When cold, remove the stick of vanilla, and work in the yolks of six eggs, one by one, then stir in the whites of eight eggs whipped to a stiff froth. Pour the mixture into a plain cake mould, put it into the oven at once, bake for about half an hour, and serve in the mould with a napkin pinned round it, or place the mould into a silver soufflé dish.

No. 8. OCTOBER.

Mutton Broth.

Stuffed Tomatoes.

Maccaroni with Cheese.

MUTTON BROTH.—Take a piece of the best end of a neck of mutton (say six cutlets), saw, short off, the end of the ribs in one piece, also the chine, divide the cutlets, and trim off the fat. Put the cutlets, ribs, and chine into a saucepan with two quarts of cold water, and two tablespoonfuls of pearl barley when the saucepan has been on the fire for half an

hour, throw in one onion, two carrots, one turnip, and half a head of celery, all cut in small squares the size of peas. Keep on skimming the broth of all fat, and scum at intervals. When it has boiled another hour, add pepper and salt to taste, a pinch of powdered thyme, and a dessertspoonful of finely minced parsley. Then let the broth simmer gently till wanted, removing the ribs and chine at the time of serving.

STUFFED TOMATOES.—Dip some tomatoes in hot water, peel them, cut them in half, and remove the pips. Rub a baking sheet with shallot, butter it well, and lay the tomatoes in it, filling each half with the following composition: Two parts bread crumbs, one part ham finely minced, and, according to taste, parsley and sweet herbs also finely minced, and pepper and salt. Put a small piece of butter on each half tomato, and bake them a quarter of an hour. Have ready some round pieces of buttered toast; on each of these put a half tomato, and serve.

MACCARONI WITH CHEESE.—Take half a pound of large macaroni, cut it into convenient lengths, and place it into a saucepan with plenty of fast-boiling water, add salt to taste, and let it boil rather less than half an hour. Drain off the water, place the macaroni in a deep dish, pour over it a couple of ounces of butter melted till it just begins to colour, add plenty of grated Parmesan cheese, turn over the macaroni with two forks as if mixing a salad, then put on a final layer of Parmesan, place the dish in a brisk oven for a few minutes, and serve.

No. 9. NOVEMBER.

Maccaroni Soup.

Codfish Sauté.

Croquettes of Beef.

Roast Pheasant. Salad.

Oyster Croustades.

Gruyère Sandwiches.

Plain Fritters (Beignets Soufflés).

MACCARONI SOUP.—Boil a couple of ounces of macaroni

(broken up in convenient pieces) in a pint of stock free from grease, to which add a good pinch of salt, when cooked (ten or fifteen minutes), drain them, and put them into the soup tureen containing one quart of well-flavoured clear stock boiling hot. Grated Parmesan to be handed round at the table.

CODFISH SAUTÉ.—Boil a piece of codfish, but do not overdo it. Pick out the flesh in flakes, put them in a saucepan with a piece of butter, pepper and salt to taste, some minced parsley, and the juice of a lemon, with a dust of cayenne. Put it on the fire till quite hot, and serve.

CROQUETTES OF BEEF.—Take $\frac{1}{2}$ lb. of roast or stewed beef, trim off all the outside parts and fat, mince it very finely; melt in a saucepan a small piece of butter, stir into it a tablespoonful of flour, and keep on stirring till it gets brown; add a gill of good stock, some powdered sweet herbs, pepper and salt to taste, and the minced beef; keep on stirring till the mixture is hot, add a little chopped parsley, then work into it, off the fire, the yolks of two eggs; lay the mince on a plate to cool. Fashion it in bread crumbs into the shape of corks, roll them in beaten-up egg, and then in baked bread crumbs. Fry the croquettes in very hot lard, and serve with fried parsley.

ROAST PHEASANT.—Pick, draw, singe, and truss, placing a couple of shallots and 1 oz. of butter inside the bird; lard the breast very finely, tie a thin slice of bacon over the larding, and roast the bird at a moderate fire, basting it frequently with butter. A few minutes before the bird is done remove the slice of bacon so as to let the larding take colour; serve with plain gravy, fried crumbs, and bread sauce. Time, about half an hour.

PLAIN GRAVY. BREAD SAUCE. See No. 6.

FRIED BREAD CRUMBS.—Make some bread crumbs by rubbing a piece of stale bread through a wire sieve. Put them in a baking tin with a lump of butter, place it in the oven, and stir them occasionally until they have absorbed all the butter and are of a golden colour.

SALAD. See No. 4.

OYSTER CROUSTADES.—Parboil a quantity of oysters in their own liquor, remove the beards, cut each oyster into four or

six pieces. Melt a piece of butter in a saucepan, add to it a pinch of flour, the liquor of the oysters, a little cream, salt, pepper, nutmeg, the least bit of cayenne, and some finely minced parsley. Put in the oysters and toss them in this sauce just long enough to make them quite hot. Stir into them, off the fire, the yolk of an egg beaten up with the juice of half a lemon, and strained; fill some bread croustades, warm them in the oven, and serve. To make the croustades, cut the crumb of a loaf of bread into slices, 2in. thick, and then with a round paste cutter, about 2in. in diameter, cut out of each slice as many pieces as you can; with another paste cutter, about 1½in. in diameter, make a mark on one side of each cylinder of bread crumb. When all are ready fry them a golden colour in very hot lard; a deep frying pan should be used, and plenty of lard, so that the croustades fairly swim in the fat. When done, lay them in front of the fire to drain, and afterwards remove the cover (marked with the smaller paste cutter), and with the handle of a teaspoon scoop out all the inside of each croustade.

GRUYÈRE SANDWICHES.—Cut some slices of bread a day old and of Gruyère cheese, both an eighth of an inch thick; butter the bread with fresh butter, sprinkle the slices of Gruyère with mignonette pepper, put them between two slices of bread, press them lightly, cut out the sandwiches the shape of Savoy biscuits, and serve immediately.

PLAIN FRITTERS.—Put about one pint of water into a saucepan with a few grains of salt, a piece of butter the size of an egg, and as much sugar, with plenty of grated lemon peel. When the water boils throw gradually into it sufficient flour to form a thick paste; then take it off the fire, let it remain ten minutes, and work into it three or four eggs, reserving the whites of one or two, which you whisk to a froth and mix into the paste. Let it rest a couple of hours, then proceed to fry, by dropping into hot lard, pieces of it the size of a walnut. Serve piled on a dish, with powdered sugar over, and a lemon cut into quarters, or make an incision in each beignet, and insert a small piece of jam or jelly.

No. 10. JANUARY.

Palestine Soup.
Whittings au Gratin.
Veal Croquettes.
Roast Fillet of Beef.
Potatoes Soufflées.
Lasagnes with Tomatoes.
Cheese. Oatcake. Celery.
Apricot Compote.

PALESTINE SOUP.—Boil 2lb. of Jerusalem artichokes in salted water, and when quite done pass them through a hair sieve. Take a quart of milk, boil in it a handful of whole pepper, a piece of mace, half a dozen cloves, and an onion or two shallots. When the milk is well flavoured, strain it; then melt a piece of butter the size of an egg, stir into it a tablespoonful of flour, then gradually the flavoured milk and the artichoke pulp. Boil it up, mix well, and lastly stir in a gill of cream, adding more milk if the soup be too thick; serve with small dice of bread fried in butter.

WHITING AU GRATIN.—Take a few mushrooms, a couple of shallots, and some parsley, all finely minced; mix them together. Butter a tin very plentifully, strew in it some of the above mixture and some fine baked bread crumbs, with a little pepper and salt. On this place the whittings (split open), on them place the remainder of the mushrooms, &c., more pepper and salt, and cover up the whole with a thin layer of baked bread crumbs. Pour in at the side a glass of white wine, and a sufficient quantity of stock to come up to the fish and soak the bread crumbs without washing them off. Put the tin in the oven to bake for twenty minutes.

VEAL CROQUETTES.—Take some cold veal, remove carefully all fat and outside parts, and mince it finely; melt a piece of butter in a saucepan, add a little flour, stir; then add a small quantity of stock and the minced meat with some parsley, finely chopped; season with pepper, salt, and a little powdered spices; stir well, and as soon as the mixture is

quite hot remove it from the fire. Beat up and strain into a basin the yolks of one or two eggs with the juice of half or of a whole lemon, according to the quantity of mince; put two or three tablespoonfuls of mince into the basin; mix them well with the egg and lemon; then add the whole to the rest of the mince; mix well, and turn it out on a dish. When cold, fashion it in bread crumbs to the shape of corks, taking care to make them all of a uniform size; then roll them in egg, and again in bread crumbs. Let them dry a short time; then fry in plenty of hot lard, and serve with fried parsley.

FILLET OF BEEF. See No. 5.—Garnish with Brussels sprouts, boiled and then tossed in butter, with pepper and salt, and the juice of half a lemon.

POTATOES SOUFFLÉES.—Take some large potatoes, peel them, and cut them in slices rather less than $\frac{1}{4}$ in. thick, dry them thoroughly with a cloth, and put them in the frying basket. Have ready two pans filled with boiling lard, plunge the basket in one of them, and keep shaking it; in two or three minutes lift up the basket, and plunge it into the other pan; when the slices of potato swell out, drain them of all fat, and serve. The secret of success consists in removing the basket from the first pan of fat at the right time. The potatoes should not be allowed to colour in it.

LASAGNES AUX TOMATES À LA NAPOLITAINE.—Mince about $\frac{1}{2}$ lb. of rather fat bacon, together with a clove of garlic, a couple of onions, some parsley, thyme, marjoram, and basil to taste. When the mixture is minced into a paste put it into a saucepan with about 1 lb. of fresh beef, cut up into small pieces. Keep on turning this on the fire until the meat is well browned, then moisten with a little water or stock, and add the contents of a shilling bottle of conserve de tomates. Let the sauce simmer for an hour, put in pepper and salt to taste, and if it be too thick add more stock, then strain it carefully, remove superfluous fat, and put it by till wanted. Take a pound of the flat, broad maccaroni called Lasagne, break it up into convenient lengths, and throw it into a very large saucepan full of boiling water, with a small handful of salt. Keep stirring the Lasagne, with care not to break them, and the moment they are done pour

into the saucepan a jugful of cold water, and strain them immediately and effectually. The Lasagne should not be overdone; about half an hour's boiling will cook them as they ought to be. Place on a deep dish a few pieces of fresh butter, then arrange the Lasagnes in layers, pouring plenty of the sauce with a good sprinkling of grated Parmesan cheese over each; put a few more pieces of fresh butter on the top of all, more sauce, and plenty of grated Parmesan cheese. Let the dish remain in the meat screen in front of the fire for about ten minutes, then send it up to table.

APRICOT COMPOTE.—Take a tin of preserved apricots, turn out the juice into a saucepan, add loz. of sugar and a glass of white wine, boil it up. Put in the apricots for a few minutes. Take them out and dispose them on a glass dish, then well reduce the syrup, pour it over the apricots, and serve in a glass dish.

No. 11. FEBRUARY.

Haricot Bean Soup.

Boiled Haddock and Egg Sauce.

Hashed Mutton. Mashed Potatoes.

Turnip-top Salad.

Anchovy Toast.

Apples with Rice.

HARICOT BEAN SOUP.—Boil some red haricot beans in water, with a couple of onions, a few cloves, pepper and salt to taste, a head of celery, and some parsley; when thoroughly done, drain the water from them, and pass them through a hair sieve. Melt a piece of butter in a saucepan, add the beans, and as much common stock as will bring the soup to the proper consistency. When it boils, stir into it, off the fire, the yolks of two eggs, beaten up with a little milk or cream, and strained.

HADDOCK.—Tie the fish with a string in the shape of an S, or with its tail in its mouth; lay it in plenty of cold water, well salted. Place the fish kettle on the fire, and by the time the water is on the point of boiling, the fish, unless it be a

very large one, should be quite done. Let it drain across the kettle, and serve with egg sauce.

EGG SAUCE.—Boil half-a-dozen eggs hard; when cold remove the shell, cut each egg in half crosswise, and each half into four quarters. Put them into half a pint of melted butter, made as follows: Mix in a saucepan on the fire 2oz. of butter with half an ounce of flour, stir in half a pint of boiling water, salt to taste with a dust of white pepper, keep stirring till the sauce thickens.

HASHED MUTTON.—Fry an onion chopped small, with some butter, till it is browned; add a tablespoonful of flour, and one and a half or two gills of stock, with a few cloves, some whole pepper, salt to taste, a teaspoonful of walnut catsup, half that quantity of Worcester sauce, and a tablespoonful of tomato sauce. Stir the whole together, let it boil once or twice, and strain it into a saucepan. When cold, lay the pieces of mutton in it with this sauce, and place the saucepan by the side of the fire, so that the contents are very gradually heated; shake the saucepan occasionally, but never let the hash boil. Serve with sippets of bread fried in butter.

MASHED POTATOES.—Boil some potatoes, and pass them through a coarse hair sieve. Put them into a saucepan with a good lump of butter and salt to taste; add a little milk, and work them well with a spoon on a slow fire for some minutes, adding small quantities of milk as they get dry.

TURNIP-TOP SALAD.—Take some turnip tops, trim them neatly, and tie them up in bundles of three or four, boil them in plenty of salted water; when quite done put them on a sieve to drain in front of the fire; then arrange them on a dish, and pour over them a mixture of three parts oil and one vinegar, with pepper and salt to taste; the mixture to be well beaten.

ANCHOVY TOAST.—Bone, clean, and wash a number of anchovies; make some slices of toast, butter them on one side very plentifully, cut them in pieces the size of finger biscuits; lay three fillets of anchovy on each piece, throw a dash of pepper and the least bit of cayenne on them, and put them in the oven, just long enough to get thoroughly hot, and so serve them.

APPLE WITH RICE (POMMES AU RIZ MERINGUÉES).—Peel six

apples, core them, cut them in half, and place them in a flat stewpan with half a pint of water, 4oz. of lump sugar, a few cloves, and a little cinnamon. Let them boil gently till they become quite soft, then remove them, and let the syrup boil away till reduced to a couple of tablespoonfuls, then strain it over the apples. Put into a stewpan half a pound of Patna rice and a quart of water, leave it on the fire till it boils. Drain off the water, and add one pint of milk, four ounces of white sugar, and the thin rind of a lemon. When the rice is thoroughly cooked, remove the lemon rind and work into it the yolks of three eggs; then put it in a heap on the dish in which it is to be served, place the apples on the top, and cover the whole thoroughly with the whites of the eggs beaten up into a stiff froth with one tablespoonful of powdered lump sugar. Sprinkle powdered sugar over, and bake half an hour in a cool oven.

No. 12. MARCH.

Julienne Soup.

Torbay Whiting with Dutch Sauce.

Chicken Sauté with Tarragon.

Fillets of Beef.

New Potatoes. Seakale.

Savoury Rice.

JULIENNE SOUP.—Take about equal quantities of carrots, turnips, leeks, onions, and celery; cut them all in thin strips, not much more than $\frac{1}{8}$ in. square, and about $1\frac{1}{2}$ in. long, put them in a saucepan with a lump of fresh butter, a good pinch of pounded lump sugar, and pepper and salt to taste; toss them lightly on the fire until they begin to colour, then add a head of lettuce finely shredded, and a small handful of chervil and sorrel, also finely shredded; and, after giving the whole a tossing on the fire for about five minutes, moisten with some clear stock, and keep the soup hot by the side of the fire for a couple of hours. When wanted add as much more stock as is necessary, and serve.

TORBAY WHITING.—Lay the fish on the kettle strainer, put

in as much cold water as will completely cover it, add plenty of salt; and as soon as the water boils the fish will be done.

DUTCH SAUCE.—Put three tablespoonfuls of vinegar in a saucepan, and reduce it on the fire to one third, add $\frac{1}{4}$ lb. of butter and the yolks of two eggs; place the saucepan on a slow fire, stir the contents continuously with a spoon, and as fast as the butter melts add more until 1 lb. is used. If the sauce becomes too thick at any time during the process, add a tablespoonful of cold water, and continue stirring; then put in pepper and salt to taste, and take great care not to let the sauce boil. When it is made—that is, when all the butter is used and the sauce is of the proper thickness—put the saucepan containing it into another filled with warm (not boiling) water until the time of serving.

CHICKEN SAUTÉ WITH TARRAGON.—Pick the leaves from a handful of tarragon, cut up the stalks, and put them into a small saucepan with half a pint of clear stock or gravy perfectly free from fat; let this boil half an hour, then put it by to be kept warm till wanted. Cut up a chicken (raw) as for a fricassee, in twelve or fourteen pieces. Sprinkle the pieces with pepper and salt, and toss them in a saucepan with plenty of olive oil until they are cooked. Blanch the tarragon leaves; strain the gravy from the stalks, add the leaves to it, and, having dished the pieces of chicken, pour the gravy over them, and serve.

FILLETS OF BEEF.—Cut some slices from the fillet (undercut of sirloin) of beef about an inch thick, beat them with a cutlet bat, and fry them in very hot butter, sprinkling them with pepper and salt during the process. When done dish them, placing on each a piece of butter, with plenty of finely-minced parsley kneaded into it, and new potatoes as a garnish.

NEW POTATOES. See No. 3.

SEAKALE.—Trim it and tie it up in bundles, and lay them in plenty of salted water, boiling fast; when quite done drain them well, and serve with a plain salad dressing in a boat.

SALAD DRESSING.—One pinch of salt, one of pepper, two tablespoonfuls of olive oil, one of tarragon vinegar, and one teaspoonful of mustard. Take the ingredients in the above proportions, and beat them smooth.

SAVOURY RICE.—Take some plainly boiled rice, put it into a saucepan with a lump of butter, add as much French tomato sauce (*conserve de tomates*) as the rice will take up, and plenty of grated Parmesan cheese, mix well, and keep stirring on the fire till hot. Serve piled on the dish.

BOILED RICE.—Wash $\frac{1}{2}$ lb. of rice in salt and water, put it with a pinch of salt into boiling water; if Patna, into four pints; if Carolina, into five pints. Boil it twenty minutes, drain it in a colander, and set it near the fire to dry.

No. 13. APRIL.

Asparagus Soup.

Salmon with Fennel Sauce.

Suprême of Fowls.

Roast Leg of Lamb. Potatoes.

Russian Salad.

Fondue.

Charlotte Russe. Gooseberry Tartlets.

ASPARAGUS SOUP.—Take half a hundred of sprue asparagus, boil it in a saucepan with three pints of stock free from fat. When done, remove the asparagus, pound it in a mortar and pass it through a sieve. Melt about $1\frac{1}{2}$ oz. of butter in a saucepan on the fire, and mix with it two tablespoonfuls of flour, add a little sugar, pepper, and salt *quant. suff.*, the asparagus pulp and all the stock in which the asparagus was boiled. Let the whole boil up, adding as much more stock as will make the soup of the right consistency. Then put in a little spinach greening, and lastly a small pat of fresh butter, or stir in half a gill of cream. Serve over small dice of bread fried in butter.

BOILED SALMON.—Take a piece of about 3lb. or 4lb. weight cut from the middle of the fish, lay it in the fish kettle with enough cold water to cover it well, add plenty of salt, and as soon as the water is on the point of boiling, draw the kettle by the side of the fire and let the contents simmer gently

until the fish is done (about five or six minutes). Take it up, and lightly touch up the skin with a feather dipped in salad oil.

FENNEL SAUCE.—Blanch a small quantity in boiling salted water, take it out, dry in a cloth, and chop it finely; melt 3oz. of fresh butter, add rather more than a tablespoonful of flour, mix well, put in pepper and salt to taste and about a pint of hot water; stir on the fire till the sauce thickens, then stir in it the yolks of two eggs beaten up with the juice of a lemon and strained. Add plenty of the chopped fennel, and serve.

SUPRÊME OF FOWLS.—Take three fowls, and cut out of their breasts as many slices $\frac{1}{4}$ in. thick as is possible; shape the slices all to the same size, in the form of cutlets (pear shape). Just before they are wanted, cook them in a tin in the oven, with plenty of butter, a sprinkling of salt, and a buttered paper over them to keep them white. Cut some slices of dressed tongue to a similar shape, but a little smaller, to be warmed when wanted by putting them in the oven, wrapped in buttered paper between two plates. Cut off the legs of the fowls, and put them aside to be used for other purposes. Cut up the carcasses into convenient pieces, as well as a piece of ham or bacon (about 1lb.), any trimmings of veal cutlets or half a calf's foot; pack all this into a saucepan with onions, carrots, celery, thyme, marjoram, parsley, and a bay leaf, some mushrooms and truffle trimmings, as well as salt, pepper, mace, and cloves to taste. Fill up the saucepan with cold water, and let it simmer gently on the fire for about three or four hours. Strain off the liquor, put it by to cool, and remove all fat. Mix a piece of butter in a saucepan with a little flour; add the liquor, and stir it on the fire for about ten minutes, but do not let it boil; then skim it if necessary, and stir in half a gill of cream or two eggs beaten up with milk and strained, after which put the sauce in a *bain marie*, to be kept warm till it is wanted, taking care to stir it occasionally to prevent a skin forming on the top. Take a small tin of preserved mushrooms and one of truffles, trim them neatly, and put them back in their own liquor, also a tin of preserved cockscombs; cut them in convenient pieces; warm all these by placing the tins in a saucepan of boiling water. Pour some of the sauce above on a dish. Arrange tastefully

the mushrooms, truffles and cockscombs in a heap in the middle, mixing up with them a due quantity of the sauce; then dispose the pieces of fowl and tongue alternately in a circle on the dish and serve.

ROAST LEG OF LAMB. See No. 3.

POTATOES À LA MAÎTRE D'HÔTEL.—Knead an ounce of butter with the juice of half a lemon, white pepper, and salt to taste, and a small quantity of parsley freed from moisture, and minced very finely. Put this on a hot dish, and on it place a quantity of plain boiled new potatoes.

RUSSIAN SALAD.—Boil some carrots and some turnips in salted water with a small piece of butter, but do not let them be overdone; when cold cut out of them, with a vegetable scoop, a number of pieces the size of an olive; cut some beetroot in the same way, and likewise some truffles. Take equal parts—say a cupful—of each of the above, and a similar quantity of preserved fresh (not dried) haricot beans ready cooked, and of asparagus points preserved in the same way. Take also two tablespoonfuls respectively of capers, of French pickled gherkins, which you cut into the shape of capers, and of anchovies, perfectly cleaned, and cut into small pieces; a couple of dozen or more olives stoned, one tablespoonful of tarragon and chervil minced finely, and half that quantity of chives, also minced. Mix the whole lightly together with a sauce, made of raw yolks of eggs, oil, vinegar, pepper, and salt, well worked together. Ornament with hard-boiled eggs, caviare, lobster spawn, olives, pickles, truffles, &c. N.B. The Spanish preserved sweet capsicums (Pimientos dulces) are a great addition to the above, not only for their exquisite taste, but on account of their brilliant colour.

PARMESAN FONDUE. See No. 6.

GOOSEBERRY TARTLETS.—Make some short paste with 2oz. of sugar, 2oz. of butter, the yolks of four eggs, a little water, a pinch of salt, and flour *quant. suff.*; work it lightly, and roll it out to the thickness of one-eighth of an inch. Line some patty pans with it, fill them with uncooked rice to keep their shape, and bake them in a moderate oven till done. Remove the rice, and fill each tartlet with some gooseberries previously stewed with a little water and plenty of lump sugar.

CHARLOTTE RUSSE.—Line the bottom and sides of a plain mould with finger biscuits (sponge), trimmed for the purpose; beat to a froth one pint of double cream, sweetened to taste with powdered lump sugar; add one ounce of the finest isinglass dissolved in a tumbler of milk, and a liqueur glass of maraschino. Pour this mixture into the mould, set it on ice for a couple of hours, then turn out and serve.

No. 14. MAY.

Sévigné Soup.

John Dory with Caper Sauce.

Lamb Cutlets and Peas.

Chickens with Tarragon.

Asparagus.

Gorgonzola. Watercress Butter. Oliver Biscuits.

Gooseberry Fool. Rice Cake.

SÉVIGNÉ SOUP.—Cut some carrots in slices, and, with a column cutter, cut out of these a number of discs a quarter of an inch in diameter; cut similar discs out of some leeks, celery, and sorrel leaves; make an equal quantity (about a wineglassful) of each, and parboil them separately in salted water, leaving the leeks and sorrel discs in the water till wanted. Take three pints of white stock made with poultry, and quite free from grease; when boiling, put the vegetables into it, then a few tarragon leaves, cut small, and a little chervil, picked out leaf by leaf. Beat up the strained yolks of four eggs with one gill and a half of cream; stir into them a little of the soup, and then quickly stir in the rest of the soup, off the fire, and serve.

WHITE STOCK.—Put a knuckle of veal or two calves' feet, together with a fowl or a rabbit and a piece of ham (about half a pound), all cut up in small pieces, into a saucepan with sufficient water to cover the contents. The stock should be carefully skimmed as it gradually becomes heated; then put in two carrots, a head of celery, two onions, and a bunch of parsley, together with two bay leaves and a sprig of thyme,

a little mace, a few cloves, with pepper and salt to taste, and leave the whole to boil slowly from three to four hours, when it should be strained, and freed from fat.

JOHN DORY.—Lay the fish in the kettle, with plenty of cold water, the juice of two or three lemons, a good bunch of parsley, and salt to taste. Place the kettle on the fire, and when the contents approach boiling point draw it aside, and let it simmer till the fish is quite done. Lift up the fish carefully, drain off the water, garnish with horse-radish and parsley.

CAPER SAUCE.—Put 2oz. of butter and a tablespoonful of flour into a saucepan; stir the mixture on the fire until it acquires a brown colour; add rather less than a pint of boiling stock, free from fat; season with pepper, salt, and a little Worcester sauce. When the sauce boils throw in plenty of roughly chopped capers, let it boil once more, and it is ready.

LAMB CUTLETS WITH PEAS.—Trim the cutlets neatly, egg and bread-crumb them, and fry them in butter a light brown, drain and arrange them in a circle on a dish, placing in the centre some peas prepared as follows: Melt $\frac{1}{4}$ lb. of butter in a saucepan, then add one pint and a half of young peas, pepper and salt to taste, a couple of small onions (whole), a small bunch of parsley and half a head of lettuce tied up together, and a pinch of sugar. Toss on a slow fire till the peas are cooked, then remove the parsley, lettuce, and onions, and serve with a little finely minced parsley mixed in the peas.

CHICKEN WITH TARRAGON.—Truss two fowls for boiling and put inside each of them an onion, a piece of butter of equal bulk, and plenty of tarragon. Line the bottom of a saucepan with slices of bacon, place the fowls on them, and add a couple of carrots and onions cut in small pieces, whole pepper, a few cloves and salt to taste, with some tarragon, parsley, thyme, and a bay leaf tied up in a bundle. Fill up the saucepan with water until the fowls are almost covered. Place a piece of buttered paper over them, put on the cover of the saucepan, and let them simmer gently till done. Then strain as much of the liquor as may be wanted for sauce, and free it from fat. Melt a piece of butter in a saucepan, add a little flour, then the liquor, and plenty of tarragon leaves

chopped fine; stir the sauce on the fire a short time, put it on a dish, remove the onions and tarragon leaves from the fowls and lay them on it.

ASPARAGUS.—Scrape each head with the back of a knife, and tie the asparagus in small bundles of a dozen heads each; cut off the ends evenly. Put them into a pan full of fast-boiling water, with plenty of salt, and in about ten minutes they will be done, drain at once, untie the bundles, and serve on a napkin with the following sauce in a boat:

WHITE SAUCE.—Put into one pint of milk two or three mushrooms, an onion and a carrot cut in pieces, a bunch of sweet herbs, whole pepper and salt to taste, a few cloves, and a little mace; let the whole gently simmer for about an hour. Put an ounce of butter into a saucepan, and mix with it a tablespoonful of flour, then strain the flavoured milk into the saucepan, and stir on the fire until it thickens. Finish by stirring in a gill of cream.

WATERCRESS BUTTER.—Pick the leaves of a quantity of watercress, and mince them finely; then dry them in a cloth, mince them still more and dry them again, then knead them with as much fresh butter as they will take up, adding a very little salt and white pepper, and with a couple of buttermen's pats shape the watercress butter into as many pats, of as many shapes as you are able to work out.

RICE CAKE (GATEAU DE RIZ).—Pick and wash in two or three waters a couple of handfuls of rice, and put it to cook in rather less than one quart of milk sweetened to taste, with the addition of the thin rind of one lemon cut in one piece, and a small stick of cinnamon. Let the rice simmer gently until it is quite tender and has absorbed all the milk. Turn it out into a basin to get cold, and remove the lemon rind and cinnamon. Then stir into it the yolks of four eggs and the white of one; add a small quantity of candied citron cut into small pieces. Butter and bread-crumb a plain cake mould; put the mixture in it and bake in a quick oven for half an hour.

GOOSEBERRY FOOL.—Pick one quart of quite young gooseberries, and put them into a jar with a very little water and plenty of sugar. Put the jar in a saucepan of boiling water till the fruit be quite tender, then beat it through a colander, and add gradually one quart of cream with sufficient sugar to sweeten; garnish the dish with maccaroons or ratafias.

No. 15. MAY.

Cauliflower Soup.
Whitebait.
Quenelles of Veal.
Roast Ducks and Peas.
Salad.
Cheese Fritters.
Cherry Tart.

CAULIFLOWER SOUP.—Cut out of a cauliflower a number of very small sprigs, boil them in stock, when done take them out, put them into the soup tureen, and pour over them a sufficient quantity of well-flavoured clear consommé.

WHITEBAIT.—Drain the fish from water, lay it on a cloth, sprinkle flour on it, double up the cloth, and shake it about from side to side until the fish is well covered with flour. Transfer it to a frying basket; shake it gently to get rid of the superfluous flour. Have a panful of boiling lard, try it with a small piece of bread; if the fat hisses sharply, and the bread colours at once, the fat is hot enough; plunge the basket into it, and never cease shaking until the whitebait is cooked (two or three minutes). Turn the fish out on a napkin in front of the fire, and sprinkle it freely with salt at the time of serving. It is a good plan when practicable to have two pans of boiling fat, and when the whitebait has been cooked in the one, to take it out, drain it, and plunge it for a second or two in the other pan, the fat in which should be boiling hot.

QUENELLES OF VEAL.—Mix in a saucepan on the fire one ounce of butter and a handful of flour, add enough water to make a thick paste, let it come to boiling point, then put it by to get cold. Take one pound of uncooked veal cutlet, cut it up small, and pound it to a pulp in a mortar. Take of paste half the quantity there is of meat pulp, and of butter half the quantity there is of paste. Mix the whole thoroughly in the mortar, then pass the mixture through a sieve. Return it to a clean mortar, add pepper, salt, and spices to taste, and

work into it with the pestle the whites of one or two, and the yolks of four or five eggs. Poach a piece of the mixture to try it as to taste and consistency, and alter it by adding more condiments or whites of eggs. Shape the quenelles neatly with two tablespoons, and dispose them in a well-buttered sauté pan, leaving a clear space on one side in which to put a pinch of salt, pour in sufficient boiling water to cover the quenelles, leave them to poach for ten minutes, drain them, and arrange them neatly on a bed of tomato sauce.

TOMATO SAUCE.—Cut up some tomatoes, and put them into a saucepan containing a little water with some parsley, basil, marjoram, thyme, and laurel leaf, according to taste; a clove of garlic, a few cloves, some whole pepper, and salt. Let them boil until thoroughly done, then strain off the water and pass them through a hair sieve. Put a piece of butter in a saucepan, add to it when melted a spoonful of flour and the tomato pulp; mix thoroughly, and when hot the sauce is ready.

ROAST DUCKS.—Pluck, singe and draw, blanch the feet and remove the skin, make a stuffing with sage, onions (previously blanched and chopped fine), and bread crumbs, using twice as much onion as sage, and twice as much bread crumbs as onion, add a little butter, pepper and salt to taste. When stuffed truss them, tie some thin slices of bacon over the breasts, roast for fifteen minutes before a brisk fire, basting well with butter, remove the bacon from the birds a minute or two before they are done. Serve with gravy in the dish, but not over the birds, and with peas on a separate dish.

PEAS (À L'ANGLAISE).—Boil the peas in plenty of water, and as fast as possible, with salt to taste, and a small bunch of mint. Do not cover the saucepan. When done, remove the mint, strain the peas, give them one toss in a saucepan with a piece of butter the size of an egg; add pepper, salt, and a pinch of sugar to taste, and serve.

SALAD. See No. 4.

CHEESE FRITTERS.—Put about a pint of water into a saucepan with a piece of butter the size of an egg, the least bit of cayenne and plenty of black pepper. When the water boils throw gradually into it sufficient flour to form a thick paste; then take it off the fire and work into it about $\frac{1}{4}$ lb. of grated

Parmesan cheese, and then the yolks of three or four eggs and the whites of two beaten up to a froth. Let the paste rest for a couple of hours, and proceed to fry by dropping pieces of it the size of a walnut into plenty of hot lard. Serve sprinkled with very fine salt.

CHERRY TART.—Make a short paste with one white and three yolks of eggs, loz. of sugar, a little milk, an ounce of butter, a pinch of salt, and flour *quantum suff.* Work it lightly, roll it out to the thickness of a quarter of an inch; line a flat tourte mould with the paste, uniting the joints carefully with white of egg, fill the mould with rice and bake it. Stone $1\frac{1}{2}$ lb. of stewing cherries and cook them with some sugar, a little sherry, and a few drops of cochineal to give them a good colour. Remove the rice and put in the stewed cherries. Serve hot or cold.

No. 16. JUNE.

Rice Crécy Soup.

Fillets of Soles with Mushrooms

Braized Fowls with Maccaroni.

Lamb Cutlets and Peas.

Asparagus.

Potato Cheese.

Sponge Pudding.

Lemon Water Ice.

RICE CRÉCY SOUP.—Take for each person one heaped table-spoonful of Bousquin's *Riz Crécy*, make three pints of ordinary clear stock boiling hot, and when it begins to boil strew lightly into it the *Riz Crécy*, and let it gently simmer for half an hour.

FILLETS OF SOLES WITH MUSHROOMS.—Take the fillets of three soles, double each fillet in two, and trim them to a uniform shape. Butter a baking tin plentifully, lay the fillets in it, add salt and white pepper to taste, and cover them with a well-buttered paper. Take a punnet of mushrooms, cut them each into four pieces, rubbing them with lemon as this is being done; boil them in salted water till quite tender.

Put a piece of butter in a saucepan, with a small quantity of flour, mix well, add as much of the water in which the mushrooms were cooked as will make the sauce of the proper consistency, add pepper and salt to taste. Meanwhile, put the tin with the fillets into the oven; when they are done (about twenty minutes) arrange them in a circle on a dish, place the mushrooms in the centre, strain the butter in the tin into the sauce, stir it well, and pour it over the mushrooms, but not over the fillets.

BRAIZED FOWLS WITH MACCARONI.—Truss a pair of fowls as for boiling, putting an onion and a piece of butter inside each; lay them in a saucepan over two slices of bacon, with an onion and two carrots cut in pieces; add pepper and salt to taste, and a bunch of sweet herbs; moisten with a little stock; put a piece of buttered paper over the fowls, and set them to braize very slowly for one hour, frequently basting them with their own liquor. Throw 1lb. of ribbon macaroni into fast-boiling salted water; when done (twenty minutes) drain off the water, put them into a saucepan with the contents of an 8*d.* bottle of French tomato sauce, and 1oz. of butter previously melted; toss on the fire a few minutes, adding during the process plenty of Parmesan cheese. Place the fowls on a dish, with the macaroni round them, and serve.

LAMB CUTLETS AND PEAS.—Trim the cutlets neatly, and grill them on or before a clear fire, sprinkling them with salt and a little pepper. Take a tin of preserved green peas, turn them out into a saucepan with a piece of fresh butter, and toss them on the fire until quite warm. Put a little gravy into a dish, arrange the cutlets in a circle on it, with the peas in the centre, and serve.

ASPARAGUS. See No. 14. Serve with the following sauce in a boat:

MAYONNAISE SAUCE.—Strain the yolks of two eggs into a basin, mix with them a teaspoonful of salt, then, without ceasing to stir, pour in, drop by drop, four tablespoonfuls of oil and one of French white vinegar, adding the vinegar at intervals during the process of pouring in the oil; lastly, stir in a little white pepper.

POTATO CHEESE.—Take six medium-sized potatoes, as nearly as possible equal in size; wash them quite clean, dry them,

and on that side of them which will more readily stand uppermost make an incision $\frac{1}{4}$ in. deep with a patty cutter as large as the size of each potato will allow; then put the potatoes in the oven to bake. When quite done, remove the covers (marked out with the patty cutter), and with a teaspoon empty each potato as thoroughly as is possible without breaking the skin; pass through a sieve what is taken out of the potatoes. Take four tablespoonfuls of the potato snow thus obtained, one and a half tablespoonfuls of grated Parmesan cheese, and mix the two thoroughly with half a gill of milk and the yolks of two eggs, pepper and salt to taste, and the least bit of cayenne or grated nutmeg, or of both. Beat up the whites of three eggs to a stiff froth, mix the whole well together; fill quickly the potato skins with the mixture flush with the top, and bake them long enough for the mixture to rise and take a golden-brown colour; about twenty minutes.

SPONGE PUDDING.—Mix 1oz. of fresh butter, on the fire, with 1oz. of flour, taking care it does not colour; add a gill of milk, stir well; then add, off the fire, the strained yolks of three eggs, castor sugar, and essence of vanilla *quant. suff.*; when the mixture is nearly cold add the whites of four eggs, beaten up to a stiff froth; mix the whole swiftly and effectually. Pour into a well-buttered mould, place this in a saucepan half filled with boiling water, put a piece of buttered paper on the top, and let the saucepan stand at the side of the fire till the pudding is wanted. The water in it must be kept hot, but on no account boil. Turn out the pudding on a dish, and garnish with a tin of preserved apricots or peaches, the contents of which have been made hot by the tin being placed in a saucepan of boiling water for a short time.

LEMON WATER ICE.—Mix together equal parts, weight for weight, of pounded ice and common salt. Put a layer of this into the ice tub (an ordinary wooden tub or bucket, with a hole at the bottom, will do), place on it a plain mould (in default of a regular ice pail), and fill up tightly with the mixture of ice and salt till within an inch of the rim of the mould, the space that intervenes between it and the bucket; then, holding the rim of the mould with the thumb and forefinger of each hand, see that it turns easily backward and forward in the ice. Put the mixture given below into the

mould, and place a folded napkin on the top; turn the mould gently backward and forward for two or three minutes, then with a spoon detach the portions of the mixture which have begun to freeze at the sides. Work the mixture well with the spoon, then go on turning the mould backward and forward, and keep working the mixture at frequent intervals, so that the congelation may take place evenly, and the mixture assume a smooth consistence. After about one hour's working the mixture will be sufficiently frozen to be pressed down into a fancy mould; and, two sheets of paper being put over it, put on the cover of the mould; and cover it up with the ice and salt mixture to remain till wanted. *The ice mixture.*—Put 1lb. of loaf sugar in a quart of water and set it to boil, skimming it very carefully. When reduced to $1\frac{1}{2}$ pints, take it off the fire, add to it the strained juice of four lemons, and the thin rind of three. When quite cold strain it through a napkin, and it is ready to be frozen.

No. 17. JULY.

Chicken Soup.
 Broiled Trout and Tartare Sauce.
 Epigrams of Lamb.
 Fillets of Beef Chateaubriand.
 Salad.
 Cauliflower au Gratin.
 Raspberry and Currant Tartlets.

CHICKEN SOUP (CONSOMMÉ DE VOLAILLE).—Cut into small pieces the remains of a couple of roast fowls, bones and all, put them into a saucepan with a pound of knuckle of veal and a piece of lean ham, cover with water, add salt to taste, and put the saucepan on the fire, skimming all the scum that rises; just before it begins to boil put in three or four carrots, two or three onions, a head of celery, some thyme, parsley, marjoram, a bay leaf, a few cloves, and whole pepper to taste; then place the saucepan at such a distance from the fire as will let the contents simmer, but not boil. In about four

hours strain the liquor through a napkin, effectually free it from fat, and clarify it with raw meat, or with the white of an egg. Serve the soup with sprigs of chervil and tarragon.

BROILED TROUT.—Clean and split them down the back, notch them three or four times across, mix a little olive oil in a dish, with pepper, salt, and powdered thyme; lay the trout in this, turn them over once or twice, so that they may be well oiled on both sides, and broil them over a moderate fire.

TARTARE SAUCE.—Break into a small basin the yolks of two eggs, add a pinch of salt, put in some salad oil drop by drop, stirring it all the while until it thickens; add a squeeze of lemon, half a teaspoonful of French mustard, a few drops of white vinegar. Take a little tarragon, chervil, one gherkin, half a tablespoonful of capers, chop all these very finely, but separately, stir all in together, and add salt to taste. Keep it in a cool place till wanted.

EPIGRAMS OF LAMB.—Braize a piece of breast of lamb in a stewpan with a little water and some onions, carrots, celery, whole pepper, salt, cloves, parsley, and sweet herbs to taste. When sufficiently cooked to allow it, pull out all the bones, and put the breast between two dishes with a heavy weight on it. The piece of breast being quite cold and flat, cut it out into small cutlets; egg and bread-crumb them, then fry them a nice colour in lard, and serve with a purée of peas in the centre of the dish.

PURÉE OF PEAS.—Boil one pint of green peas in water, with salt, a slice of onion, a sprig of parsley, and a few leaves of mint. When cooked, drain off the water, and pass them through a hair sieve. Moisten the purée to a proper consistency with some good stock, perfectly free from fat; work it well in a saucepan on the fire with a piece of fresh butter until it is quite hot, and serve.

FILLETS OF BEEF À LA CHATEAUBRIAND.—Take a piece of the undercut of the sirloin of beef, trim off the fat neatly, and the skin next to it; cut it across the grain into slices $1\frac{1}{2}$ in. thick, sprinkle them with pepper, dip them in oil, and broil over a clear fire, sprinkle with salt, and serve very hot in a dish garnished with potatoes *sautées au beurre*.

POTATOES SAUTÉES AU BEURRE.—Cut them with a vegetable cutter into small balls about the size of a marble; put them in a stewpan with plenty of butter and a good sprinkling of salt

keep the saucepan covered, and shake it occasionally until they are quite done, which will be in about an hour.

SALAD. See No. 4.

CAULIFLOWER AU GRATIN.—Boil a cauliflower, previously well washed and trimmed, in plenty of water, with a due quantity of salt; be careful not to over-boil it: about ten minutes will do it. Try the stem with a thin iron skewer, and the moment it is soft remove the saucepan from the fire, and put the cauliflower to drain on a hair sieve. When it is quite cold, cut it up neatly and carefully; place the roughest pieces flat on a well-buttered dish, so as to form a sort of foundation, sprinkle this with pepper and salt, a little nutmeg, and cover it well with grated Parmesan cheese, dispose the remaining and best pieces on the top, add more pepper, salt, and nutmeg, cover with grated Parmesan, add a few baked bread crumbs, and pour over all a little liquefied butter; bake in a quick oven fifteen or twenty minutes, and serve. Rubbing the dish with garlic is an improvement.

RASPBERRY AND CURRANT TARTLETS.—Make a short paste with the white of one and the yolks of three eggs, loz. of sugar, loz. of butter, a pinch of salt, and flour *quant. suff.*; work it lightly, roll it out to the thickness of a quarter of an inch. Line some patty pans with it, fill them with uncooked rice to keep their shape, and bake them in a moderate oven till done. Remove the stalks from some raspberries and currants, add some syrup made with sugar and a little brandy or sherry, empty the tartlets of the rice, fill each with the fruit, put them into the oven to get hot, and serve. They may also be served cold.

No. 18. AUGUST.

Sorrel Soup.

Grey Mullet.

Chicken Kromeskys.

Hashed Venison.

French Beans au Beurre.

Maccaroni au Gratin.

Greengage Tart.

SORREL SOUP.—Take 1lb. of sorrel, pick it clean, wash it,

and put it into a saucepan; when it is quite cooked turn it out on a hair sieve; let all the moisture run out, throw it away, and pass the sorrel through the sieve. Put $1\frac{1}{2}$ oz. of butter in a saucepan, with an onion and a carrot sliced finely; toss them on the fire till quite done; add the sorrel purée and a due quantity of common stock, free from grease; pepper and salt to taste, and, if thought necessary, a pinch of powdered loaf sugar. When quite hot, strain the soup through a fine colander into the soup tureen over small dice of bread fried in butter.

GREY MULLET.—Choose a good-sized fish, lay it in the fish kettle with plenty of well-salted cold water; when the water boils draw the kettle aside, lift up the fish, and let it drain covered up over the water until the time of serving.

WHITE SAUCE.—Melt an ounce of butter in a saucepan, add to it a dessertspoonful of flour; mix thoroughly, add salt and white pepper to taste, and about a tumblerful of boiling water; stir on the fire until it thickens. Then take the saucepan off the fire, and stir in the yolks of two eggs, beaten up with the juice of a lemon, and strained.

CHICKEN KROMESKYS. See No. 3.

HASHED VENISON.—Cut some cold haunch or neck of venison into thin slices, trimming off all outside parts. Put any venison gravy that may be left, the bones and trimmings, half a pint of claret and as much stock, into a saucepan, with four shallots finely chopped, four cloves, and a teaspoonful of mushroom ketchup; let all this simmer slowly for an hour or two, then strain it into a saucepan in which a good piece of butter has been amalgamated with a tablespoonful of flour, add pepper and salt to taste, and when the sauce boils take it off the fire and let it get cold, then put into it the slices of venison, and let the whole slowly get hot by the side of the fire. It should take a couple of hours. Serve garnished with sippets of bread fried in butter, and serve red currant jelly with it.

FRENCH BEANS AU BEURRE.—String some young French beans, but do not cut them. Boil them in plenty of water salted to taste; when done thoroughly drain them, and toss them in a saucepan with a large piece of butter; add a sprinkling of pepper and a squeeze of lemon, and serve.

MACCARONI AU GRATIN.—Cut some pipe macaroni in convenient pieces, throw it into plenty of salted boiling water. When quite done drain off the water, butter a silver dish, arrange the macaroni on it, with plenty of grated Parmesan cheese, some powdered pepper and liquefied butter; cover the top with cheese, and put over all a sprinkling of fine baked bread crumbs, place the dish in the oven just long enough to heat the contents; thoroughly brown the top with a salamander, and serve.

GREENGAGE TART.—Make a short paste with one white and three yolks of egg, an ounce of sugar, an ounce of butter, a small pinch of salt, and flour *quant. suff.*; work it lightly, and roll it out to the thickness of a quarter of an inch. Line a flat *tourte* mould with this paste, uniting the joints carefully with white of egg, fill it with uncooked rice, and bake it. When done, remove the rice and put in greengages treated as follows: Stone the fruit, and cut it in halves, and stew it for an hour with plenty of powdered loaf sugar and a little water, adding at the last a liqueur glass of pale brandy. To be served hot or cold.

No. 19. SEPTEMBER.

Italian Soup.

Sole au Gratin.

Mutton Cutlets with French Beans.

Roast Partridges. Salad.

Vegetable Marrow with Cheese.

Apricot Omelet.

ITALIAN SOUP (MINESTRONE).—Take equal quantities of marrowfat peas, and carrots cut to the size of peas; boil them separately in salted water till done; take as much rice boiled in salted water as there are peas and carrots; put them all into a saucepan with a sufficient quantity of common stock free from fat; add enough French tomato sauce to give the stock a rich colour. Let the whole come to boiling point, and serve. Grated Parmesan cheese to be handed round with the soup.

SOLE AU GRATIN. See No. 1.

MUTTON CUTLETS WITH FRENCH BEANS.—Cut the cutlets out of a piece of the best end of a neck of mutton. They should be less than half an inch thick, and neatly trimmed, with not too much fat left on them. Give them a few blows with the bat, and grill them on or in front of the fire, which should be clear and fierce, so that each cutlet be full of juice when cut. Sprinkle with salt, and arrange them in a circle on a dish, overlapping each other, round a heap of French beans prepared as follows: String the beans, but do not cut them. Boil them in plenty of salted water. When done drain them thoroughly, and toss them in a saucepan for a few minutes with a large piece of butter, add parsley finely minced, a sprinkling of pepper, and the juice of a lemon.

ROAST PARTRIDGES. See No. 6.

SALAD.—Take four or five heads of cabbage lettuce, remove all outside leaves, and cut off the stalks close; then cut each head apart into four or five “quarters,” that is, cut through the stalk and then tear the rest. Put four tablespoonfuls of olive oil into the salad bowl, with two or one and a half tablespoonfuls of tarragon vinegar, pepper and salt according to taste, and beat the mixture with a fork for some minutes; then put in the lettuce, and keep turning it over swiftly for five minutes, adding a small pinch of mint, chopped as finely as possible.

VEGETABLE MARROW WITH CHEESE.—Lightly scrape a couple of small marrows, cut them in two lengthwise, and with the handle of a spoon remove all the inside; divide each half in two lengthwise, lay the pieces in a stewpan with a large piece of butter, add a sprinkling of pepper and salt, and set the saucepan on the fire for about half an hour, shaking the contents occasionally. In the middle of the process add two tablespoonfuls of grated Parmesan cheese. Dispose the marrows on a dish, pour their gravy over them, sprinkle some more Parmesan over them, and a few very finely sifted baked bread crumbs. Keep the dish in a slack oven till the time of serving.

APRICOT OMELET. See No. 1.

No. 20. OCTOBER.

Brunoise Soup.
Brill with Shrimp Sauce.
Jugged Hare.
Roast Saddle of Mutton.
Mashed Potatoes. Tomato Salad.
Gascony Butter.
Peach Toast.

BRUNOISE.—Take equal parts of carrots, turnips, onions, and celery, cut them all in the shape of very small dice, put a good piece of butter in a saucepan with a little pepper and salt and a teaspoonful of powdered lump sugar; toss the carrots in this till they begin to take colour; then put in the celery, after a little time the onions, and then the turnips. When all the vegetables are equally coloured add as much stock as you want soup, and set the saucepan by the side of the fire to simmer gently for a couple of hours, then skim and serve.

BOILED BRILL—SHRIMP SAUCE.—Take a fine brill, scrape it, and lay it in the fish kettle with plenty of cold water, the juice of a lemon, a bunch of parsley, and salt to taste. Place the kettle on the fire, and directly the contents approach boiling point draw it aside, and let it simmer till the fish is quite done. An ordinary sized fish will be done shortly after the water boils. Lift up the fish carefully, let the water drain off, and serve garnished with quarters of lemon and parsley.

SHRIMP SAUCE.—Take half a pint of shrimps, pick out all the meat from the tails, pound the rest in a mortar with the juice of half a lemon and a piece of butter; pass the whole through a sieve. Make a pint of melted butter, put the meat from the tails into it, add a dust of cayenne, and when the sauce boils stir into it the shrimp butter that has come through the sieve, with or without a tablespoonful of cream.

JUGGED HARE.—Cut up a hare into pieces, not too small,

lard the shoulders, thighs, and best pieces of the back, with bacon. Put them into a jug or earthen jar, with the blood of the hare, a pint of claret or half a pint of port, a bunch of sweet herbs, an onion stuck with cloves, a few minced shallots, and some pepper and salt. Cover the mouth of the jar with common paste, and put it into a saucepan of boiling water just up to the neck, boil slowly for about four hours, and serve in a deep dish.

ROAST SADDLE OF MUTTON. — Trim the joint carefully, roast it at a brisk, clear fire; baste frequently, and when done dredge it plentifully with salt, and serve with the gravy well freed from fat.

MASHED POTATOES. See No. 11.

TOMATO SALAD. — Peel some good-sized tomatoes, not over ripe, cut them in slices and remove the pips, lay them in a dish previously rubbed with garlic, with oil and vinegar in the proportion of two to one, sprinkle pepper and salt over them according to taste, and a few leaves of basil finely minced. They should lie in the sauce for a couple of hours before serving.

GASCONY BUTTER. — Take equal quantities of parsley picked from the stalk and parboiled, of anchovies washed, boned, and pounded, and of fresh butter. Mix the ingredients well together, and pass them through a hair sieve; shape the butter into egg-shaped balls, ice them, and serve with a piece of toast under each ball.

PEACH TOAST. — Cut some round slices off some milk rolls, remove the crust, and fry them a pale yellow in fresh butter. Take a tin of preserved peaches, turn out the liquor into a saucepan, add a little sugar and a glass of white wine; boil it up; put in the peaches, simmer a few minutes, drain them, and place half a peach, concave side uppermost, on each piece of bread, put a piece of currant jelly in the cavity of each peach, pour the syrup round, and serve.

No. 21. NOVEMBER.

Soup with Quenelles.
Fried Fillets of Soles.
Pork Chops. Sharp Sauce.
Stewed Beef.
Roast Pheasant. Endive Salad.
Bombay Toast.
Albert Pudding.
Compote of Apples.

CONSOMMÉ AUX QUENELLES.—Put into a saucepan a gill of water, a pinch of salt, and a small piece of butter; when the water boils stir in as much flour as will form a paste, and put this away to get cold. Take $\frac{1}{2}$ lb. of lean veal, cut it into small pieces, and pound it in a mortar; add 3oz. of butter and 2oz. of the paste, and thoroughly mix the whole in the mortar, adding during the process the yolks of two and the white of one egg, salt, pepper, and grated nutmeg to taste; pass the mixture through a sieve, work a little cream into it, and by means of two teaspoons shape it in pieces the size of pigeons' eggs; lay these carefully in a saucepan, pour in at the side sufficient boiling stock to cover them, and let them cook gently for a few minutes. Have the tureen ready filled with well-flavoured clear stock, boiling hot; slip the quenelles into it (with or without the stock they were boiled in), and serve.

FRIED FILLETS OF SOLE.—Steep some fillets of sole for three or four hours in a marinade composed of olive oil and lemon juice in equal quantities, with a few slices of onion, a little parsley, pepper and salt; take them out, flour thoroughly, and fry them in plenty of lard. Serve garnished with fried parsley, and lemons cut in quarters.

PORK CHOPS.—Cut some cutlets from a neck of pork, trim them neatly, and take off the chine bone, give them a few blows with the bat, and grill them on or in front of the fire; sprinkle them with salt, and arrange them in a circle on a dish with mashed potatoes in the centre and the sauce round them.

MASHED POTATOES. See No. 11.

SHARP SAUCE.—Put a large piece of butter rolled in flour in a stewpan slightly rubbed with garlic, add chopped and blanched parsley and mushrooms and a little chopped shallot; moisten with equal quantities of vinegar and broth, add salt and grated nutmeg, strain, boil it up, add a little mustard, stir well, and serve.

STEWED BEEF.—Take a piece of fresh silverside of beef (7lb. or 8lb.); with a sharp knife make five or six incisions through it. Cut as many square pieces of bacon, fat and lean, long enough to go right through from one side of the piece of meat to the other. Roll each piece of bacon in a mixture of powdered pepper, spices, and sweet herbs, and insert one into each incision; tie up the meat carefully, line the bottom of a stewpan with slices of fat bacon, put the meat on this with some onions and carrots cut in slices, some sweet herbs, a couple of bay leaves, parsley, whole pepper, and salt to taste; add a pint of common claret, and half that quantity of stock; set the whole to stew gently for some hours, turning the meat occasionally. At the time of serving strain off the gravy, skim it well of fat, remove the string from the meat, pour the gravy over it, and garnish with Brussels sprouts.

BRUSSELS SPROUTS.—Trim them neatly, and wash them in several waters. Put them to boil in plenty of salted water, and when almost done strain them and dry them in a cloth. Put them in a saucepan with a large piece of butter, pepper, salt, and grated nutmeg to taste. Toss them gently on the fire until they are quite cooked.

ROAST PHEASANT. See No. 9.

ENDIVE SALAD.—Wash two heads of endive, well freed from the outside leaves. Dry them thoroughly, and cut them up. Rub a salad bowl slightly with garlic, in it put one tablespoonful of tarragon vinegar, half a teaspoonful of salt, and a good pinch of black pepper, mix thoroughly, then gradually add three tablespoonfuls of olive oil, beat up the mixture till the ingredients are thoroughly amalgamated, put in the endive, “work” the salad well, and serve.

BOMBAY TOAST.—Melt a piece of butter about 1in. square, stir into it two eggs, quarter of a teaspoonful of cayenne pepper, and a few drops of anchovy essence, spread the

mixture on pieces of buttered toast all cut to the same shape, and serve hot.

ALBERT PUDDING.—Beat $\frac{1}{2}$ lb. of butter to a cream, add $\frac{1}{2}$ lb. of crushed loaf sugar, $\frac{1}{2}$ lb. of flour, $\frac{1}{2}$ lb. of chopped raisins, the juice of a lemon, some candied peel cut very fine; mix all well together, beat six eggs (yolks and whites separately), mix all together, put into a mould, boil three and half hours. Serve with wine sauce.

WINE SAUCE.—Mix a tablespoonful of potato flour with a gill of sherry; beat up another gill of sherry with the yolks of four eggs; mix the two together, add powdered loaf sugar, powdered cinnamon, grated lemon peel to taste, and a third gill of sherry. Put the whole in a saucepan, and keep stirring on the fire till the sauce thickens, when it is ready.

APPLE COMPOTE.—Peel, core, and halve six large apples, trimming them so as to get them all of a size; drop them as they are done into cold water with the juice of a lemon squeezed into it, to prevent their turning brown. Have ready a strong syrup (made with a pound of sugar and one quart of water) boiling hot; put the apples into this, with the thin rind of a lemon and two or three cloves. As soon as they are cooked (great care must be taken that they do not break), take them out and dispose them on a glass dish concave sides uppermost; place a piece of currant jelly or quince jelly in the hollow of each apple, then reduce the syrup well, and, when cold, pour as much of it as is necessary under the apples.

No. 22. JANUARY.

Mulligatawny Soup.

Codfish and Oyster Sauce.

Grenadins of Beef with Olives.

Fricassee of Chicken.

Roast Hare.

Potatoes Soufflés. Jerusalem Artichokes.

Camembert. Celery.

Rice Soufflé.

MULLIGATAWNY SOUP.—Boil a knuckle of veal in a little

more than three quarts of water, skim carefully, and let it boil gently for an hour and a half; then strain the liquor into a clean stewpan. Have ready 3lb. of the best end of a breast of veal, cut up into pieces about an inch square, without gristle or bone, and three large onions sliced; fry these two together in butter till they are a delicate brown, put them into the veal broth, and let it simmer one hour, taking care to skim it carefully; then take five or six tablespoonfuls of the broth, and mix with it one large tablespoonful of curry powder and one of flour till quite smooth, adding a teaspoonful of cayenne and a teaspoonful of salt. Stir all this gradually and well into the soup, keep it simmering, but not boiling, for one quarter of an hour longer, and serve with rice as for curry. A couple of shallots minced fine, one teaspoonful of powdered ginger, and one of powdered mace may be added.

CODFISH AND OYSTER SAUCE.—Tie the fish several times over with string, lay it in cold water plentifully salted, and let it boil gently, carefully skimming the water; when done lift it up and let it drain, then serve. An ordinary sized piece will be done two or three minutes after the water comes to boiling point.

OYSTER SAUCE.—Parboil the oysters in their own liquor, beard them, and reserve all the liquor. Melt a piece of butter in a saucepan, add a little flour, the oyster liquor, and enough milk to make as much sauce as is wanted. Put in a blade of mace and a bay leaf tied together, pepper and salt to taste, and the least dust of cayenne. Let the sauce come to the boil, add the oysters, and as soon as they are quite hot remove the mace and bay leaf. Stir in a few drops of lemon juice, and serve.

GRENADINS OF BEEF WITH OLIVES.—Cut some rump steak in slices a little more than half an inch thick, trim them all to the same size in the shape of cutlets, and lard them thickly on one side with fine lardoons of bacon fat. Lay them out, the larded side uppermost, in a flat pan, and put into it as much highly-flavoured rich stock or gravy as will come up to the grenadins without covering them. Cover the pan, and place it in the oven to braize gently for an hour. Then remove the cover, baste the grenadins with the gravy, and

let them remain uncovered in the oven till the larding has taken colour; they are then ready. Stone a quantity of Spanish olives, parboil them for ten minutes, then mince them fine, fry an onion in butter till it begins to colour, add a pinch of flour, some stock, and a piece of glaze, strain the sauce. Put in the olives with the least drop of lemon juice. Dress them in the middle of the dish, dispose the grenadins in a circle round them, remove all superfluous fat from the gravy; pour this round the grenadins, and serve.

FRICASSEE OF CHICKEN.—Cut up a large chicken into neat joints. Lay them into boiling salted water for two or three minutes. Take them out, and on doing so rub each piece with a lemon cut in half. Melt an ounce of butter in a saucepan, add a tablespoonful of flour, white pepper, salt, powdered nutmeg to taste, and half a pint of white stock, with an onion, a bunch of parsley, and some button mushrooms; stir the sauce till it boils, then put in the pieces of fowl, and let them stew gently. When done remove the onion and parsley, lay the pieces of fowl neatly on a dish, stir into the sauce, off the fire, a couple of yolks of egg, strained and beaten up with the juice of a lemon, pour it over the pieces of fowl, arranging the mushrooms round them.

ROAST HARE.—Clean, thoroughly wash, and truss the hare; lard the back and thighs and stuff the hare with forcemeat; cover the back with thin slices of fat bacon, roast before a clear fire, basting frequently with butter. Just before it is done remove the bacon, sprinkle with salt, and serve with good gravy and red currant jelly.

FORCEMEAT.—Boil the liver of the hare for a few minutes, mince it very small, and then pound it to a paste in a mortar slightly rubbed with garlic, with equal parts of veal and fat ham or bacon; pass them through a wire sieve and return them to the mortar. Work into the paste thus obtained a fourth of its bulk of butter, and about the same quantity of bread crumbs soaked in milk or in stock, with the yolks of one or more eggs, according to quantity. Add some minced parsley and, according to taste, pepper, salt, spices, and powdered sweet herbs.

POTATOES SOUFFLÉES. See No. 10.

JERUSALEM ARTICHOKEs.—Wash them well, peel and shape them to a uniform size, throw them into boiling salted water, and let them boil from fifteen to twenty minutes; drain them at once thoroughly, put them on a dish, and serve with the following sauce poured over them: Mix over the fire $1\frac{1}{2}$ oz. of butter with a tablespoonful of flour, add half a pint of boiling water, white pepper, and salt to taste; stir till the sauce thickens, then take the saucepan off the fire, and stir in the yolks of two eggs, beaten up with the juice of a lemon and strained.

RICE SOUFFLÉ. See No. 7.

No. 23. FEBRUARY.

Lobster Soup.

Croustades of Game.

Fillets of Beef with Onion Sauce.

Roast Saddle of Mutton.

Potato Snow. Brussels Sprouts.

Stewed Celery.

Mousseline Pudding. Orange Tartlets.

LOBSTER SOUP.—Pick out all the meat from a lobster, pound it in a mortar with an equal quantity of butter until a fine orange-coloured pulp is obtained; to this add pepper, salt, and grated nutmeg to taste. Take as much bread crumbs as there is lobster pulp, soak them in stock, then melt a piece of butter in a saucepan, amalgamate with it a heaped tablespoonful of flour; mix the lobster pulp with the bread crumbs, and put both into the saucepan, stir well, and add more stock until a purée is obtained, rather thinner in consistency than the soup should be. Put the saucepan on the fire, stirring the contents until they thicken and boil; draw it then on one side, and carefully skim off superfluous fat, then strain the soup through a hair sieve, make it boiling hot, and serve with small dice of bread fried in butter.

CROUSTADES OF GAME.—Peel 2lb. of potatoes, boil them ten

minutes in water, strain off the water, and add a couple of ounces of butter and a little salt, cover them up, and leave them to steam till thoroughly done, then stir into them the yolks of three eggs and a little grated nutmeg, and keep stirring them on the fire for five minutes. Then pass them through a sieve, pat them into a paste, and flatten them on a marble slab to the thickness of an inch and a half. When the paste is thoroughly cold, cut it out into cylinders with a plain round cutter 2in. in diameter, then egg and bread-crumbs each croustade; mark it on the top with a smaller cutter so as to form a cover, and fry them in hot lard until they are a gold colour; remove the top, take out the best part of the inside with the handle of a teaspoon, taking great care not to damage the outside, fill up each croustade with purée of game and serve.

PURÉE OF GAME.—Take the remnants of three roasted snipe, or any other game, cut them in pieces, and put them into a saucepan with half an onion, a carrot, a bay leaf, a small piece of celery, a couple of cloves, a little piece of mace, some whole pepper, and a large pinch of salt; press the whole down tight, and pour in just enough common stock or water to cover the contents. Let the whole boil for a couple of hours, strain the liquor, and put it by. Take half a pound of lean beef, chop it up, and pound it in a mortar with all the flesh that can be picked out of the pieces of snipe, then pass the whole through a hair sieve, moistening now and then with some of the above liquor. Lastly, heat the purée, correct the flavouring if requisite, and it is ready.

FILLETS OF BEEF.—Take a piece of the undercut of the sirloin, cut it into neat fillets (pear shape), sprinkle them with pepper and salt, and cook them in butter in a tin in the oven. Do not overdo them; add a piece of glaze the size of a walnut, and, when dissolved, turn the fillets over in it. Cut some potatoes to the size of olives, and toss them in butter till done, and of a golden colour. Dress the fillets with the potatoes in the centre, and the following sauce under:

ONION SAUCE.—Boil some onions in milk, with pepper, salt, and nutmeg. When quite done pass them through a sieve. Put some butter and flour into a saucepan; when the butter is melted and well mixed with the flour put in the pulp of the

onions, and add either milk or cream, stirring the sauce, on the fire, until it is of the desired consistency.

ROAST SADDLE OF MUTTON. See No. 20.

POTATO SNOW.—Boil some potatoes in their skins. When they are cooked peel them and pass them through a coarse hair sieve into a vegetable dish, with a few small pieces of butter in it. The dish must be very hot, and the operation must be conducted quickly, not to allow the potatoes to get cold; wipe the rim of the dish, and serve quickly.

BRUSSELS SPROUTS À LA MAÎTRE D'HÔTEL.—Trim them neatly, and wash them in several waters. Put them to boil in plenty of salted water, and when almost done strain and dry them in a cloth; melt a piece of butter in a saucepan, toss them in this until done, adding some minced parsley, a sprinkling of pepper and salt, and the juice of a lemon.

STEWED CELERY.—Trim the roots and cut to the same length (about six inches) three heads of celery; wash them carefully, tie them together with string. Parboil them a few minutes, and drain them. Put them into a saucepan with an onion, a blade of mace, some whole pepper, salt, and sufficient boiling water to cover them. Let them boil till nearly done, then drain them; melt an ounce of butter in a saucepan, and mix with it a dessertspoonful of flour, and as much of the water in which the celery was boiled as is wanted to make the sauce, a good quantity of grated Parmesan cheese, with pepper and salt to taste; stir it over the fire, and simmer gently till done. Pour over the celery and serve.

MOUSSELINE PUDDING.—Four ounces of pounded sugar, four ounces of fresh butter, the rind of one lemon and the juice of two, with the yolks of ten eggs, to be mixed together in a saucepan and stirred on a slow fire until quite hot; then strain the mixture into a basin, and amalgamate lightly with it, as in making a soufflé, the whites of the eggs whisked to a stiff froth. Pour into a well-buttered mould, and steam for twenty minutes. Serve with jam sauce under (apricot or red currant jelly). The water should boil when the pudding is put in to steam, but on no account after.

ORANGE TARTLETS.—Make a short paste with one white and three yolks of egg, an ounce of sugar, a little milk, an ounce of butter, a pinch of salt, and flour *quantum suff.* Work it

lightly, roll it out to the thickness of a quarter of an inch, line some small patty-pans with it, fill them with uncooked rice to keep their shape, and bake them in a moderate oven till done. Peel off the thin rind from a number of oranges, make a thick syrup by boiling some loaf sugar in a little water; let the orange rind infuse in this for a little time, but not boil in it. With a sharp knife remove from the oranges every vestige of any kind of rind, core them as you would apples so as to get rid of the pips, cut them in half lengthwise, lay them in a tin, pour the syrup over them, and put them in the oven to get quite warm. Empty the tartlets of the rice, put a half orange into each, pour a little of the syrup over, and again put them into the oven to keep hot till the time of serving.

No. 24. MARCH.

Spring Soup.
Grilled Salmon and Tartare Sauce.
Quenelles of Rabbit.
Stewed Fillet of Beef.
Seakale.
Eggs au Gratin.
Apricot Toast.

SPRING SOUP (À LA JARDINIÈRE).—Cut out, with a crimped vegetable scoop, equal quantities of carrots and turnips into the shape of small olives, cut up a similar quantity of small sprigs out of a cauliflower, cut some French beans into diamonds, some celery into round pieces with a round cutter, and have some very small onions; about equal quantities of all. Boil each vegetable separately in salted water, with a small piece of butter, till they are cooked but not overdone; strain them on a hair sieve, and throw a little cold water over them. At the time of serving put all the vegetables into a saucepan with a pint of well-flavoured clear stock; when it is on the point of boiling add more stock

according to the quantity of soup required, a few sprigs of chervil, and serve.

GRILLED SALMON—TARTARE SAUCE.—Have the salmon cut in slices, not less than three-quarters of an inch thick; lay these in a marinade composed of salad oil, slices of onion, parsley, sweet herbs, a bay leaf, a few cloves, and pepper and salt to taste. Let them remain in this a couple of hours, turning them over occasionally; then grill them on a very clear fire, and serve.

TARTARE SAUCE.—Put the yolks of four eggs into a basin, with salt and mustard to taste, and stir olive oil into them one tablespoonful at a time; after each tablespoonful of oil put in one teaspoonful of tarragon vinegar. Keep on doing this until the sauce is of the desired consistency, then add pepper, the least bit of cayenne, and a couple of shallots or onions, or a few pickled gherkins chopped very finely.

QUENELLES OF RABBIT.—Take some of the white meat of an uncooked rabbit and pound it in a mortar; mix 1oz. of butter with a handful of flour in a saucepan, add enough water to make a thick paste, and let it come to the boiling point, then put it by to cool. Take of this paste half the quantity you have of meat, and of butter half the quantity you have of paste; mix all in a mortar thoroughly, add the yolks of two eggs and one whole egg, salt, pepper, spices, and powdered sweet herbs to taste; work well together and pass it through a sieve; lastly stir in half a gill of cream. Shape the mixture into quenelles, place them in a buttered saucepan, leaving a clear space on one side, and put in a good pinch of salt in that space, pour in a sufficient quantity of boiling water to cover the quenelles, and leave them to poach for ten minutes, then drain them carefully on a cloth, and serve them in a circle round a tomato purée.

TOMATO PURÉE.—Mix a dessertspoonful of potato flour in a wineglassful of water; add this to the contents of an 8d. bottle of French tomato sauce (*conservé de tomates*), add pepper and salt to taste, put the whole into a saucepan on the fire with half a pat of fresh butter, and stir until it thickens.

STEWED FILLET OF BEEF.—Take 3lb. or 4lb. of the under-

cut of the sirloin, trim off the fat and the thin skin next to it, lard it finely with fat bacon, and tie it up with string; put a slice of bacon into a saucepan, on this place the fillet larded side uppermost, surround it with a couple of carrots, an onion cut in pieces, a bunch of sweet herbs, a piece of celery and some parsley; add whole pepper, salt, and two or three cloves; moisten with a little good stock, and set the saucepan on a moderate fire to stew till the beef is well done. Strain off the sauce, free it absolutely from fat, thicken it with a little butter and flour mixed together on the fire. Serve the fillet on the sauce, and garnish the dish with potatoes tossed in butter till a golden brown, and with carrots and turnips cut into proper shapes, and stewed either with the fillets, or boiled separately in stock.

SEAKALE. See No. 12. Serve on slices of toast, with white sauce in a boat.

WHITE SAUCE.—Melt 1oz. of butter, and add to it a dessertspoonful of flour, with salt and white pepper to taste; stir on the fire for a couple of minutes, then put in a little more than a tumblerful of boiling water, keep on stirring for ten minutes, but do not let the sauce boil. At the time of serving stir in, off the fire, the yolk of an egg, beaten up with the juice of a lemon, and strained.

EGGS AU GRATIN.—Cut some hard-boiled eggs in slices, and lay them on a well-buttered dish, with grated Parmesan cheese, black pepper, and the least bit of powdered nutmeg; sprinkle some baked bread crumbs over all, put the dish in the oven, and serve as soon as the contents begin to colour.

APRICOT TOAST.—Take a tin of preserved apricots, turn out the juice into a saucepan, add 1oz. of sugar and a glass of white wine, boil it up. Put in the apricots and simmer for a few minutes. Cut out of the crumb of a milk loaf some rounds a little larger than the apricots. Fry them a pale yellow in fresh butter, drain and arrange them in a circle on a dish with a piece of apricot on each round, concave side uppermost; put a kernel in the centre of each, pour the syrup well over, and serve with some whipped cream in the centre of the dish.

No. 25. APRIL.

Lettuce Soup.
Red Mullet with Italian Sauce.
Chicken with Tarragon.
Roast Leg of Lamb.
New Potatoes. Asparagus.
Cheese Soufflés.
Blancmange. Gooseberry Fool.

LETTUCE SOUP (POTAGE À LA PURÉE DE LAITUES).—Boil some lettuces in salted water; when quite done drain them well, and pass them through a hair sieve. Mix a small piece of butter with a tablespoonful of flour in a saucepan, add a little stock, then the purée of lettuce, let it boil for a minute or so, add as much stock as is necessary to make the soup, season it with pepper, salt, and grated nutmeg, and make it hot. At the time of serving stir in, off the fire, the yolks of two eggs beaten up with a few drops of lemon juice and strained, then add half a pat of fresh butter.

RED MULLET WITH ITALIAN SAUCE.—Wipe each fish quite dry, and lay it on a sheet of note paper well oiled with salad oil; sprinkle pepper, salt, and a little minced parsley on the fish, and a little lemon juice; fold up the paper neatly, and broil them on a gridiron; take them out of the paper, and lay them carefully on a dish; pour the following sauce over them and serve: Fry in a little salad oil a couple of shallots very finely minced, then add a wineglassful of sherry, half a dozen mushrooms finely minced, and as much brown (Espagnole) sauce as may be required. Lastly put in a little finely chopped parsley, and a little lemon juice. Let the sauce gently simmer for a quarter of an hour, and, having skimmed off the fat, pour it over the fish.

BROWN SAUCE (ESPAGNOLE).—Butter slightly a gallon saucepan, put a layer of slices of onion at the bottom, over this 2lb. of lean veal, 1lb. of beef, and $\frac{1}{2}$ lb. of ham, all cut in small pieces; add half a pint of gravy stock. Put the saucepan on the fire, stirring the contents frequently. When the meat is

well-coloured add one carrot cut in small pieces, one bay leaf, some parsley, thyme, and marjoram, one or two cloves, a little whole pepper and salt to taste; then put in as much more stock as will well cover the contents of the saucepan. Let the whole boil gently for about three hours, and strain the liquor through a tammy. Put into a saucepan $\frac{1}{4}$ lb. of butter and 2oz. of flour, stir on the fire till the two are well mixed, and are of a light brown colour; then gradually add the strained liquor boiling hot. Set the saucepan at the side of the fire, and let it simmer for one and a half hours, carefully skimming the contents from time to time. Lastly, turn out the sauce into a basin, and if not wanted immediately let it be stirred every five or ten minutes till quite cold. In a good larder it will keep several days, but it should be warmed every day in hot weather.

CHICKEN WITH TARRAGON. See No. 14.

ROAST LEG OF LAMB. See No. 3.

NEW POTATOES. See No. 3.

ASPARAGUS. See No. 14. Serve with the following sauce in a boat: Three parts of olive oil, one of tarragon vinegar, a little mustard, plenty of pepper and salt to taste, beaten up with a fork until perfectly amalgamated.

SMALL CHEESE SOUFFLÉS.—Melt half an ounce of fresh butter in a saucepan, stir into it a tablespoonful of flour; when the two are well amalgamated, put in a small quantity of milk and about 3oz. of grated Parmesan cheese. Stir the mixture on a slow fire until it assumes the appearance of thick cream, but be careful not to let it boil; then add some white pepper; mix thoroughly, and, if required, add a little salt; keep on stirring the mixture at a very moderate heat for about ten minutes; take the saucepan off the fire, and stir the contents occasionally until quite cold; then stir into them the yolks of three eggs, beaten up with a little milk and strained, and finally the whites of five eggs whisked to a stiff froth. Half fill some small paper cases with the mixture, put them into the oven and bake until done—from ten to fifteen minutes.

BLANCMANGE.—Take half a dozen bitter almonds and 8oz. or 9oz. of sweet almonds, blanched and peeled, pound them in a mortar, with a little orange-flower water; when reduced to

a paste add rather less than one pint of milk, pounded loaf sugar to taste, and a little more orange-flower water. Strain the mixture through a cloth, squeezing it well into a basin containing eight or nine sheets of best French gelatine dissolved in a pint of water; mix well, put into a mould set on ice; turn it out just before serving.

GOOSEBERRY FOOL.—Stew a quantity of young gooseberries with a little water and plenty of sugar. When reduced to a pulp, pass them through a sieve, stir in gradually half a pint of cream, sweeten to taste, and when cold it is ready.

No. 26. MAY.

Tapioca Soup.

Salmon au Gratin.

Stewed Sweetbreads.

Lamb Cutlets with Asparagus.

Fricandeau of Veal with Spinach.

Roast Chicken. Salad.

Fondue.

Mousseline Pudding. Chartreuse of Apricots.

TAPIOCA SOUP.—Take from 3lb. to 4lb. of shin of beef, cut off $\frac{1}{2}$ lb. of lean, and put what is left into a stewpan, add four quarts of cold water and a large pinch of salt; when boiling skim it well, and put in one large carrot, one turnip, two large onions, four or five cloves, a few peppercorns, any trimmings of leeks or celery; leave it to boil gently four or five hours, skim off the fat, strain it through a cloth into a basin, leave it to cool; cut the lean meat very small, pound it, and work into it one whole egg, a little salt, and any trimmings of cooked veal or fowl, a few trimmings of uncooked carrot, onion, and celery; pour in the stock, stir it over a quick fire until it boils, leave it to boil from ten to fifteen minutes, strain through a napkin into a clean stewpan, when it boils, and to one quart of stock add one tablespoonful of tapioca, leave it to boil nearly half an hour, stirring it occasionally until the tapioca is cooked sufficiently.

SALMON AU GRATIN.—Take two slices of salmon, about an inch thick, lay them in a buttered tin, having first sprinkled them on both sides with pepper and salt, put a few pieces of butter on them, and over all a sheet of buttered paper. Place the tin in the oven for a quarter of an hour, then take out the slices, lay them on a dish, pour the butter over them, and sprinkle them all over with grated Parmesan cheese, and a very few fine baked bread crumbs on the top. Place the dish in the oven for ten minutes, and serve in the same dish.

STEWED SWEETBREADS.—Trim a couple of sweetbreads, soak them half an hour in tepid water, then parboil them for a few minutes, and lay them in cold water; when quite cold take them out, dry them, and lard them quickly with fine strips of bacon. Put a slice of fat bacon in a stewpan with some onions, carrots, a bunch of sweet herbs, pepper, salt, and spices to taste, and a small quantity of good stock; lay the sweetbreads on this, and let them gently stew till quite done, basting the top occasionally with the liquor. When cooked, strain the liquor, skim off superfluous fat, reduce it almost to a glaze, brown the larded side of the sweetbreads with a salamander, and serve with the sauce over them.

LAMB CUTLETS WITH ASPARAGUS.—Trim the cutlets neatly, egg and bread-crumbs them, and fry them in butter a light brown, drain and arrange them in a circle on a dish. Take a bundle of asparagus, cut off the heads in half-inch lengths, and cut off, to the same length, as much of the stalks as is edible, boil them and the heads separately in salted water, then toss them in separate saucepans with butter, pepper, and salt, lay the pieces in the centre of the circle of cutlets, with the heads on the top of them.

FRICANDEAU OF VEAL WITH SPINACH. See No. 2.

ROAST CHICKEN.—Procure if possible chickens with a whole breast-bone, truss them neatly, and let them be carefully singed; put an onion, and a piece of salt butter equal to it in bulk, inside each chicken; tie a piece of buttered paper or a slice of bacon over the breast, and roast at a moderate fire, basting frequently with butter. Time of roasting about half an hour. About ten minutes before they are done remove the paper or bacon, and sprinkle them freely with salt.

Serve with plain gravy in a boat, not in the dish; garnish with thin slices of broiled bacon rolled up.

PLAIN GRAVY. See No. 14.

BREAD SAUCE. See No. 14.

FRIED BACON.—Cut some thin slices of streaky bacon, cut off the rind, and trim them. Put them into a frying pan on the fire, and turn them often until quite hot; then roll up each slice, and garnish the dish.

SALAD. See No. 4.

FONDUE. See No. 6.

MOUSSELINE PUDDING. See No. 23.

CHARTREUSE OF APRICOTS.—Take a tin of preserved apricots, turn out the contents into a saucepan, add 6oz. of sugar, half a pint of water, and a glass of wine; let them boil up; strain off the syrup, take out the kernels and remove the outer skin carefully from the apricots, and leave them to get cold. Add to one pint of the syrup sixteen sheets of the best French gelatine steeped in a little water, boil up the whole, and clarify with three whites of eggs; have two plain moulds, one about an inch and a quarter more in diameter than the other, pour a very little jelly at the bottom of the larger mould, and place in it a layer of slices of apricots prepared as above, and a few split kernels; cover this with more jelly, but only put enough to get a smooth surface; lay this on ice to set. When it is quite firm put the small mould inside the large one, taking care to place it exactly in the middle, so that the vacant space between the two moulds be of the same width all round. In this vacant space dispose slices of apricots and the rest of the kernels, filling up the interstices with the jelly until all the space is filled up. Place the mould upon ice; whip a pint of cream with $\frac{1}{2}$ oz. of dissolved isinglass and some of the apricot syrup, which must be added to it a very little at a time, or the cream will not rise to a froth. When the cream is ready and the jelly set, remove the inner mould by pouring warm water into it, and fill up the inner space of the chartreuse with the cream; set it on ice for an hour, turn out and serve.

No. 27. JUNE.

Asparagus Soup.
Salmon Cutlets with Cucumber.
Whitebait.
Veal Quenelles with Truffle Sauce.
Chicken with Tarragon.
Fillets of Beef with Carrots.
Roast Quarter of Lamb.
New Potatoes.
Green Artichokes.
Aspic of Lobster.
Cheese Tartlets.
Chartreuse of Strawberries. Cherry Tartlets.
Genoise Pastry. Empress Rice.
Ice Pudding.

ASPARAGUS SOUP. See No. 13.

SALMON CUTLETS WITH CUCUMBER. See No. 2.

WHITEBAIT. See No. 15.

VEAL QUENELLES. See No. 15.

TRUFFLE SAUCE.—Take half a pint of brown sauce (See No. 25), put into it three or four good-sized truffles coarsely chopped, and a liqueur glass of sherry. Let the sauce simmer half an hour, add a little stock if reduced too much, skim and serve.

CHICKEN WITH TARRAGON. See No. 12.

FILLETS OF BEEF WITH CARROTS.—Take a piece of the undercut of the sirloin, cut it into neat fillets (pear shape), sprinkle them with pepper and salt, and cook them with a little butter in a tin in the oven. Do not let them be overdone; add a piece of glaze the size of a walnut, and when dissolved turn the fillets over in it. Serve in a circle round some

NEW CARROTS. See No. 3.

ROAST QUARTER OF LAMB.—Let the fire be clear, but not too fierce. Cover the joint with greased paper, and baste it frequently. Half an hour before serving remove the paper

and baste the joint with butter and lemon juice, lastly sprinkle a little flour and salt over it. Time of roasting from two to two and a half hours.

MINT SAUCE. See No. 3.

NEW POTATOES. See No. 13.

GREEN ARTICHOKEs WITH WHITE SAUCE.—Take four green artichokes, cut each into eight quarters, and trim off all that is not eatable from them, laying each piece in cold water with a lemon squeezed in it to prevent their turning black. Boil them in salted water, with the juice of a lemon, till nearly done. Melt a couple of ounces of butter in a saucepan, mix with it a tablespoonful of flour, add as much water as will make sufficient sauce, then pepper, salt, and a little powdered nutmeg to taste; lay the artichokes in this, and when quite hot stir in, off the fire, the yolks of two or three eggs strained and beaten up with the juice of a lemon.

LOBSTER MAYONNAISE.—Cut the flesh of one or two lobsters into convenient pieces. Pour into a border mould a layer, a quarter of an inch thick, of light-coloured aspic jelly just melted; when it begins to set, arrange round it a portion of the pieces of lobster and a few tarragon leaves, filling up gradually with aspic. Put the mould in a cold place; when the border is set turn it out on a dish, and fill the centre with shred lettuce, mixed with the remainder of the lobster slightly seasoned with oil, tarragon vinegar, pepper, and salt. Heap the mixture well up, and mask it with mayonnaise sauce laid on very evenly; then ornament both the heap of salad and the top of the mould with truffles in slices, the trimmings chopped up, lobster spawn, hard-boiled eggs in slices, quarters, or chopped up—yolks and whites separately—and with capers, stoned olives, tarragon, chervil, and garden cress finely minced.

MAYONNAISE SAUCE.—Carefully strain the yolks of two eggs into a basin, place it in a cool place, or, if necessary, on ice; add a teaspoonful of salt, mix well; then proceed to pour in, a few drops at a time, some salad oil, without ceasing to stir the mixture. When one tablespoonful of oil is well incorporated with the yolks of eggs, put in, in the same manner, a teaspoonful of tarragon vinegar; keep on adding oil and vinegar in these proportions until you get a sauce the consistency of

very thick cream; then add white pepper to taste, and more salt if necessary.

CHEESE TARTLETS. See No. 3.

CHARTREUSE OF STRAWBERRIES.—Take a quart of calves'-foot jelly, well flavoured with lemon peel alone. Take a quantity of fine strawberries free from stalks, and cut in half lengthwise. Warm the jelly sufficiently to pour out. Have two plain moulds, one about an inch and a quarter more in diameter than the other; pour a very little jelly at the bottom of the larger mould, and place in it a layer of strawberries, cover them with more jelly, but only put enough to get a smooth surface; lay this on ice to set. When it is quite firm, put the small mould inside the large one, taking care to place it exactly in the middle, so that the vacant space between the two moulds be of the same width. In this vacant space dispose strawberries prepared as above, filling up the interstices as you go on with jelly until the whole of the space is filled up. Place the mould upon ice, whip a pint of cream to a froth, dissolve half an ounce of isinglass in a little water, mix it with rather more than a cupful of strawberry juice sweetened to taste, and obtained by mashing the fruit and pressing it through a tammy. Add this to the whipped cream a little at a time. When the cream is ready and the jelly set, remove the inner mould by pouring warm water into it, and fill up the inner space of the chartreuse with the cream. Set it on ice for an hour, turn out, and serve.

CHERRY TARTLETS.—Make some paste with one white and four yolks of eggs, 4oz. of sugar and 6oz. of butter, a pinch of salt, a pound of flour, and a little water, work it lightly, roll it out to the thickness of a quarter of an inch, line some patty pans with it, fill them with uncooked rice, and bake them in a moderate oven till done. Take a pound of cherries, remove the stalks and stones, and stew them with plenty of powdered loaf sugar, and a little water, adding a few drops of cochineal. When quite done remove the rice from the tartlets, fill each with stewed cherries, put them in the oven till quite hot, and serve; or they may be allowed to get quite cold, and so served.

GÊNOISE PASTRY. See No. 4.

EMPRESS RICE. See No. 5.

ICE PUDDING.—Take one pint and a half of clarified syrup and the strained juice of three lemons. Put the mixture in the freezing pot, and when nearly frozen add essence of citron to taste, and one ounce of pistachio nuts blanchéd and split in half lengthwise; finish freezing, put into a mould, and lay it on ice till wanted.

No. 28. JULY.

HIGH TEA.

Cold Braised Beef.

Mayonnaise of Lobster.

Chaufroid of Chicken.

Aspic of Soles.

Stuffed Eggs. Stuffed Tomatoes.

Cheese Sandwiches. Lettuce Salad.

Fruit Salad. Pine Apple Jelly.

Almond Pastry. Pistachio Cake.

COLD BRAISED BEEF.—Take a piece of rump or round of beef, about 8lb. or 10lb., tie it up with string, and put it into a stewpan just large enough to hold it, with the following ingredients: $\frac{1}{4}$ lb. of ham or bacon sliced, a calve's foot cut up into small pieces, an onion and two carrots sliced, a clove of garlic, a bunch of sweet herbs, half a head of celery (when in season), a few cloves, whole pepper, and salt to taste. Add half a tumbler of white wine or a liqueur glass of brandy, and about a pint of cold stock or water. Place a piece of buttered paper over all, put on the lid close, and simmer gently for four or five hours. If practicable, a few hot cinders should be kept on the lid. When done take out the piece of beef and put it under a weight till quite cold, then trim the joint neatly, glaze it with some of the gravy reduced for the purpose, and garnish it with the rest, which will be a stiff jelly.

MAYONNAISE OF LOBSTER. See No. 27.

CHAUFROID OF CHICKEN.—Roast two large fowls, with a piece of buttered paper tied over their breasts so that they shall not take colour. When cold carve them neatly, taking the fillets from breasts, and carving the wings and legs into

neat joints; remove the skin from each piece; break up the carcasses, and put them, with the trimmings, into a saucepan with sufficient well-flavoured white stock to cover them, and with a couple of shallots, two or three cloves, a bunch of sweet herbs, pepper and salt to taste, and a wineglassful of white wine. Let the whole boil gently for two hours. Strain the liquor, and free it absolutely from fat. Reduce it on the fire, and add to it, if necessary, a little uncoloured aspic jelly in a liquid state; then stir in, off the fire, the yolks of one or two eggs beaten up with the juice of half a lemon. Dip each piece of fowl in this sauce when it begins to get cold, so that each piece be thickly coated with it all over. When quite cold arrange the pieces on a dish, putting the legs underneath and the best pieces on the top. Ornament with slices of truffles and chopped-up aspic jelly.

SAVOURY JELLY (ASPIC).—Pack into a stewpan a couple of calves' feet chopped in small pieces, a few slices of ham, and the carcase of an old fowl, with a couple of onions and two carrots cut in slices, a head of celery, one shallot, some parsley, sweet herbs, and spices, whole pepper, and salt to taste; fill up with common stock, and set the whole to simmer gently for three or four hours; strain off the liquor into a basin, and when cold carefully remove all fat. Put the jelly into a saucepan on the fire, and when it is melted add as much *suc colorant* or *caramel* as may be required to give it a proper colour, then whisk into it the whites of two eggs and a wineglassful of tarragon vinegar; let it come to boiling point, and strain it through a jelly bag; if not quite clear warm it again and strain a second time.

ASPIC OF SOLES.—Take half a dozen fillets of soles, put them in a buttered tin, with pepper, salt, and a squeeze of lemon; cover the tin with a sheet of buttered paper, and put it into the oven just long enough to cook the fillets; take them out of the tin and put them under a weight until cold. Clean and wash some fillets of anchovies; have a little parsley very finely minced, cut the fillets of soles in rounds the size of a penny, make a layer in a plain mould of very pale aspic jelly, on this, when it begins to set, dispose in some sort of pattern the fillets of anchovies and the pieces of sole, sprinkling each with a little parsley; fill up the

interstices with aspic jelly, and keep on adding layer upon layer of soles and anchovies until the mould is full, put it by to set, on ice if necessary, and turn it out when wanted.

EGGS STUFFED.—Take half a dozen hard-boiled eggs, cut them in half crosswise, remove the yolks, and cut a small piece off each half egg, so as to make them stand upright. Take six anchovies, bone, and wash them clean, pound them in a mortar with an ounce of butter, the yolks of the eggs, pepper, and a little tarragon finely chopped, fill up the whites with this mixture, pile them up on a dish, and serve.

STUFFED TOMATOES.—Cut half a dozen tomatoes in halves, remove the pips, and fill the inside with a mixture of fine bread crumbs, grated Parmesan cheese, pepper and salt in due proportions. Place a small piece of butter on each half tomato, dispose them in a well buttered tin, and bake half an hour. When quite cold, pile up on a dish, and serve.

CHEESE SANDWICHES. See No. 9.

LETTUCE SALAD. See No. 19.

FRUIT SALAD. See No. 4.

ALMOND PASTRY.—Pound 3oz. of almonds, $\frac{1}{4}$ lb. of butter, 2oz. of loaf sugar, with a little rosewater till it becomes a thick paste. Spread it on a buttered tin, divide it into eight pieces, bake in a slow oven. When cold put a spoonful of preserve on each piece, and cover with whipped cream.

PINEAPPLE JELLY.—Take a tin of preserved pineapple, pound the contents in a mortar, add 6oz. of sugar and half a pint of water; boil the whole for a quarter of an hour, then strain through a napkin, add the juice of a lemon and a pint of clarified calve's foot jelly. Pour into a mould, and when set turn it out by dipping the mould in warm water. Pieces of pineapple may be put in the jelly.

PISTACHIO CAKE.—Take of finely-powdered sugar the weight of eight eggs in their shells, of potato flour that of two eggs, and the same weight of pistachio nuts blanched and skinned. Beat up the sugar and the yolks of the eggs well together with an egg whisk or with a fork, until the mixture assumes a white creamy appearance. Sprinkle in (beating the mixture all the time) half the potato flour, and add the whites of four eggs whisked to a stiff froth. Then put in, in the same manner, the rest of the flour, the remaining four whites beaten to a froth, and lastly the pistachio nuts beaten up to a paste

in a mortar. Bake in a slow oven. Meanwhile put the whites of two eggs into a basin with a little lemon juice and some glace sugar, well work the mixture with a wooden spoon, and as it gets thin keep on adding more sugar until you get a smooth paste of the consistency of butter. Lay the icing evenly on the cake with a palette knife, put it in the oven for a minute to set the icing, ornament it quickly with strips of angelica and preserved cherries, and put it at once in a cold place to cool.

No. 29. AUGUST.

Water Souchet of Soles.

Boudins of Salmon.

Fried Sweetbreads.

Roast Ducks with Stewed Peas.

Tomato Salad.

Eggs au gratin.

Compote of Fruit.

Meringues with Cream.

WATER SOUCHET OF SOLES.—Take a number of small soles, fillet them, and cut the fillets into convenient pieces. Put the bones and all the trimmings into a saucepan, with some whole pepper, half a dozen roots of parsley cut up small, a handful of parsley leaves, a blade of mace, and salt to taste; cover with cold water, and let the whole boil for a couple of hours. Strain the liquor, put in it the pieces of fish, with a few parsley roots finely shredded, let it boil ten minutes, then add some minced parsley; boil five minutes longer. Serve in a deep dish, with enough liquor just to cover the fish, garnish with lemon cut in quarters, and send up brown bread and butter with it.

BOUDINS OF SALMON.—Take equal quantities cold boiled salmon and bread crumbs. Put the salmon, finely flaked and picked free from bone and skin, into a mortar; pound it, pass it through a sieve, and return it to the mortar, then work into it half its bulk of butter, the bread crumbs soaked in milk and squeezed dry; season with pepper, salt, and nutmeg; then work in sufficient eggs, in the proportion of two yolks to one white, to bind the mixture. Put it into

buttered moulds, and steam it for half an hour in a saucepan full of boiling water. Serve with Dutch sauce.

DUTCH SAUCE. See No. 12.

SWEETBREAD FRIED.—Trim a couple of sweetbreads, soak them in water for an hour, then parboil them for five minutes in salted water, drain, and put them into a stewpan with two slices of fat bacon, an onion, a carrot, a bunch of sweet herbs, pepper, salt, and spices to taste, and a small quantity of stock; let them braise gently. When sufficiently cooked, put them between two dishes with a weight over, and leave them to get quite cold; then cut them in slices an inch thick. Beat up two tablespoonfuls of dissolved butter with the yolks of two eggs, a pinch of salt, and some warm water. Add as much flour as will make the batter of the required consistency; keep on beating the mixture until it is perfectly smooth, and lastly add the white of one or two eggs whisked to a froth. Dip the slices of sweetbread into this batter and fry them in hot lard until of a golden colour. Serve with plenty of fried parsley and quarters of lemon.

ROAST DUCKS. See No. 15.

STEWED PEAS.—Melt a quarter of a pound of butter in a saucepan, then add one and a half pints of young peas, pepper and salt to taste; a couple of small onions (whole), a small bunch of parsley, and half a head of lettuce, tied up together, and a pinch of sugar. Toss on a slow fire till the peas are cooked, then remove the parsley, lettuce, and onions, and serve with a little finely minced parsley mixed in the peas.

TOMATO SALAD. See No. 20.

EGGS AU GRATIN. See No. 24.

COMPOTE OF FRUIT.—Take equal parts of red currants, white currants, raspberries, and very ripe cherries. Remove all the stalks, the stones from the cherries, and pick the currants one by one; sprinkle plenty of powdered lump sugar over the fruit, add a wineglassful of the best French pale brandy, or more according to the quantity of fruit; toss them lightly until the sugar is all dissolved. Serve within a border of sponge cake.

SPONGE CAKE.—Take of powdered lump sugar the weight of six eggs in their shells, and take half that weight of potato flour; separate the whites from the yolks of the eggs, beat

up the latter with the sugar, adding the grated rind of one lemon. Whisk the whites to a stiff froth, mix the two together, and incorporate with the mixture, quickly and effectually, the potato flour, beating it all the time with the egg whisk. Pour the mixture in a buttered border mould, and bake it in the oven until done. When cold turn it out and trim it to make it stand even.

MERINGUES.—Whisk some whites of eggs to a stiff froth, mix with them, with a spoon, quickly and thoroughly, some loaf sugar finely powdered, in the proportion of one tablespoonful for each white of egg used; then place a sheet of white paper on a meringue board, and with a tablespoon lay out the mixture on it in heaps about the size of an egg, and about two inches apart, taking care to make them all as nearly as possible of the same size, and evenly shaped. Strew a little powdered sugar over them, shake off what does not stick to the meringues, and at once place the board into a moderate oven. When the meringues have assumed a straw colour, and are hard to the touch, take them out, detach them from the paper carefully, and either scoop out the inside or press it in with a teaspoon; then replace them in the oven on a baking sheet to dry for half an hour or so. The oven must be very “slack,” and it is best to leave the door of it open during this part of the operation. When the meringues are cold have ready some whipped cream flavoured as you may fancy, fill the hollow of each meringue with it, and join them in pairs by sticking together the under side of each, and serve.

No. 30. SEPTEMBER.

Rice Soup.
Red Mulletts.
Beef Olives.
Roast Partridges.
Baked Tomatoes.
Cheese Straws.
Greengage Tartlets.

RICE SOUP.—Pick and wash a handful of rice, boil it in salted water till the grains just burst; drain the water off,

and leave the saucepan at the side of the fire, covered with a damp cloth. At the time of serving, put as much rice as is wanted into the saucepan in which the soup (well flavoured and clarified stock) is being made hot, and as soon as it boils send it up to table. Grated Parmesan cheese to be handed round with it.

RED MULLET (BROILED).—Wipe each fish quite dry, and lay it on a sheet of notepaper well oiled with salad oil; sprinkle pepper, salt, a little minced parsley and a little lemon juice on the fish; fold up the paper neatly, broil on a gridiron, and serve in the paper.

BEEF OLIVES.—Cut thin slices of steak 2in. by 6in., put on each at one end a piece of well flavoured pork sausage meat the size of a pigeon's egg, roll up each olive tightly and neatly, and tie it up with a piece of thread. Fry them in very hot butter until they begin to take colour, then take them out, remove the string from each, and lay them by. Fry some onions a gold colour in butter, add a very little flour, sweet herbs, a few mushroom trimmings, pepper and salt *quant. suff.*, and moisten with some very good gravy or stock, let the sauce boil, then strain it, and carefully lay the olives in it to simmer till done and ready to be served. The sauce should cover them in the saucepan. Serve with the sauce over.

ROAST PARTRIDGES. See No. 6.

BAKED TOMATOES.—Cut half a dozen tomatoes in halves, remove the pips, and fill the inside with a mixture of bread crumbs, pepper, and salt, in due proportions; place a small piece of butter on each half tomato, and lay them close together in a well-buttered tin. Bake in a slow oven about half an hour and serve. They may be eaten hot or cold.

CHEESE STRAWS.—Make a paste with 6oz. of flour, 4oz. of butter, 3oz. grated Parmesan cheese, and as little water as possible; season it with salt, pepper, and cayenne according to taste; roll it out thin, cut it in narrow strips, brush them over with a little yolk of egg diluted with water; bake in a moderate oven, and serve hot.

GREENGAGE TARTLETS.—Make some short paste with 2oz. of sugar, 2oz. of butter, the yolks of four eggs, a little water, a

pinch of salt, and flour *quant. suff.*; work it lightly, and roll it out to the thickness of one-eighth of an inch. Line some patty pans with it, fill them with uncooked rice to keep their shape, and bake them in a moderate oven till done. Stew a quantity of greengages, previously stoned, with a little sugar and water; when quite done remove the rice from each tartlet, and fill it with some of the stewed greengages. To be served cold.

No. 31. OCTOBER.

Maccaroni Soup.
 Soles à la Lyonnaise.
 Chartreuse of Partridges.
 Fillets of Beef Chateaubriand.
 Potatoes Soufflés.
 Bloaters on Toast.
 Soufflé of Rice.

MACCARONI SOUP. See No. 9.

SOLES À LA LYONNAISE.—Twist a number of fillets of soles each into a knot, and cook them in the oven in a buttered tin, with a sheet of buttered paper over them. Meanwhile boil the trimmings of the soles with a carrot, a piece of celery, a bunch of sweet herbs, pepper and salt to taste, a couple of cloves, and stock or water *quant. suff.* When they have boiled about an hour, strain the liquor. Slice an onion finely, fry it a golden colour in butter, add a little flour to it, and as much of the above liquor as is wanted. When the sauce boils, add a little minced parsley, and the butter out of the tin in which the fillets have been cooked. Arrange them in a dish, pour the sauce over, and serve.

CHARTREUSE OF PARTRIDGES.—With a column cutter cut a quantity of long round pieces, about half an inch in diameter, out of turnips and the red part of carrots, then cut these into slices an eighth of an inch thick. Be careful to have all these pieces, which should be like very small counters, of uniform shape. Boil them separately in salted water with a pinch of sugar; do not let them be overdone, and turn them out on a

sieve to drain quite dry. Boil a cabbage or any kind of greens in salted water, and when quite done drain and press out all the water from them. Take a couple of partridges, cut up the breast and wings of each into four or six neat joints, and put them aside. Cut the carcasses into several pieces, and put them into a saucepan with a piece of ham, sweet herbs, spices, pepper and salt to taste, some of the trimmings of the carrots, and a couple of shallots. Cover the whole with good stock, and let it simmer a couple of hours; then strain the liquor, and lay in it the pieces of breast and wings to simmer gently till they are cooked. Oil a plain round mould with fine salad oil, then cut a round of kitchen paper to fit the bottom, and a long strip to go round the side of the mould. Oil the paper, and fit it well into the mould. Line the bottom with the pieces of carrots and turnips in circular rows, making each piece overlap the other a little in the same row, as well as the piece next to it in the next row. Lay two rows of carrot and two of turnip alternately. Use the point of a larding or of a trussing needle to place the pieces in position, and press them lightly with the fingers as you go on. When the bottom of the mould is finished, proceed to build up the sides with alternate rows, on the same principle and in the same way. Let all the pieces be uniformly pressed into position, and be careful to place them regularly. Having finished the sides, take some of the cabbage or greens, and line the bottom and the sides of the mould with it, pressing it in carefully, and leaving a kind of well in the middle. Into this place the pieces of partridge, with a little of the gravy they have been cooked in, packing them carefully, and filling the space between each piece with greens—packing them, in fact, as you would glass in a hamper. Fill up the mould with cabbage pressed lightly down, put a piece of paper on the top, and set the chartreuse to steam for half an hour. In the meantime put the gravy on the fire to reduce a little. Put a piece of butter in a saucepan, mix with it a little flour, and when it begins to colour stir in the gravy, and when the chartreuse is turned out the sauce is to be poured on the dish, but not over the chartreuse. The chartreuse being steamed, take the mould out of the saucepan, take away the piece of paper which is on

the top, invert a dish on the mould, and turn it up gently. Let the mould so remain for a few minutes, and then, holding it in place with one hand, drain off the water that will be in the dish; then gently take off the mould, and with the utmost care proceed to remove the paper from the chartreuse bit by bit. Just before pouring in the gravy wipe off with a cloth any further moisture which may have oozed out on the dish.

STEAK CHATEAUBRIAND. See No. 17.

POTATOES SOUFFLÉES. See No. 10.

BLOATERS ON TOAST.—Parboil three or four bloaters just long enough to allow the skin to come off easily. Remove it, and take out the meat in fillets (four to each fish). Have some slices of well-buttered toast of a proportionate shape to the fillets, lay one fillet on each and trim them all to the same size. Rub each fillet over with some butter, sprinkle a slight dust of cayenne and black pepper over, put them in the oven to get quite hot, and serve.

SOUFFLÉ OF RICE. See No. 7.

No. 32. NOVEMBER.

Lentil Soup.

Haddock and Caper Sauce.

Curried Rabbit.

Grenadins of Beef.

Maccaroni au Gratin.

Ginger Pudding.

LENTIL SOUP.—Take one quart of well-flavoured stock, cold and free from fat, mix it gradually with three or four tablespoonfuls of lentil flour. Put it on the fire, let it boil ten minutes, add a dust of pepper, and serve with bread sippets fried in butter.

HADDOCK. See No. 11. Serve with

CAPER SAUCE.—Melt two ounces of butter in a saucepan, add a tablespoonful of flour; when the two are well amalgamated add pepper and salt to taste, and rather less than a pint of boiling water; stir the sauce on the fire until it

thickens, and add a good allowance of capers, either whole or coarsely chopped, and, removing the saucepan from the fire, stir into the sauce the yolk of an egg beaten up with the juice of half a lemon and strained.

CURRIED RABBIT.—Put into a saucepan two ounces of butter and a couple of onions finely sliced; add a quarter of a pound of bacon cut in thin strips, and a rabbit cut up in neat pieces. Toss the whole on the fire until the pieces of rabbit are slightly browned, then sprinkle over them a heaped tablespoonful of curry powder and as much flour; moisten with two cupfuls of stock, add salt to taste, and let the curry simmer for about an hour. Lay the pieces of rabbit on a dish within a border of plain boiled rice, skim the sauce, stir into it off the fire the yolk of an egg beaten up with the juice of half a lemon, and pour it over the rabbit and serve.

GRENADINS OF BEEF.—Cut some rump steak in slices a little more than half an inch thick, trim them all to the same size in the shape of cutlets, and lard them thickly on one side with fine lardoons of bacon fat. Lay them out, the larded side uppermost, in a flat pan, and put into it as much highly-flavoured rich stock or gravy as will come up to the grenadins without covering them. Cover the pan, and place it in the oven to braise gently for an hour. Then remove the cover, baste the grenadins with the gravy, and let them remain uncovered in the oven till the larding has taken colour; they are then ready. Take equal quantities of carrots and turnips cut into the shape of olives, also an equal quantity of small sprigs of broccoli. Boil all these vegetables in salted water, then melt a piece of butter in a saucepan, add a tablespoonful of flour, stir in sufficient milk to make a sauce, add pepper, salt, and a little grated nutmeg. Put all the vegetables into this sauce, of which there should be just enough to hold them together; toss them gently in it till quite hot. Dress them in the middle of a dish, round them dispose the grenadins in a circle, and, having removed the superfluous fat from their gravy, put this round the grenadins, and serve.

MACCARONI AU GRATIN. See No. 18.

GINGER PUDDING.—Pick and wash $\frac{1}{4}$ lb. of Patna rice, and put it to boil with one pint of milk; when thoroughly done

turn it out into a basin. Take a 1s. 6d. bottle of preserved ginger, drain off the syrup, and mince the ginger quite finely, add it to the rice, and work it well with a spoon for some time. Beat up half a gill of cream with the yolks of six and the whites of three eggs; strain this into the mixture, and keep on stirring it for some time longer, then pour it into a buttered mould, and steam it for one hour and a half; strain the ginger syrup, warm it, add a glass of brandy to it, and pour it on the dish on which you turn out the pudding.

No. 33. DECEMBER.

Gravy Soup.
 Turbot with Lobster and Dutch Sauce.
 Fillets of Rabbit.
 Larks in Cases.
 Braised Turkey.
 Roast Sirloin of Beef.
 Brussels Sprouts. Potato Croquettes.
 Plum Pudding.
 Mince Pies.
 Chartreuse of Oranges.
 Stewed Pears.

GRAVY SOUP.—Take from 4lb. to 6lb. of shin of beef, cut off $\frac{1}{2}$ lb. of lean, and put what is left into a saucepan, add four quarts of cold water and a large pinch of salt; when boiling, skim it well, and put in two carrots, one turnip, three large onions, five or six cloves, a few peppercorns, and any trimmings of leeks and celery; leave it to boil four or five hours, skim off the fat, strain it through a cloth into a basin, leave it to cool; cut the lean meat very small, pound it, and work into it two whole eggs, a little salt, and any trimmings of cooked veal or fowl, a few trimmings of uncooked carrot, onion, and celery; pour in the stock, stir it over a quick fire until it boils, leave it to boil from ten to fifteen minutes, strain through a napkin into a clean stewpan, let it come to the boil, and serve.

BOILED TURBOT.—Lay the fish in the kettle with plenty of cold water, the juice of two or three lemons, a good bunch of parsley, and salt to taste. Place the kettle on the fire, and directly the contents approach boiling point draw it aside and let it simmer till the fish is quite done. An ordinary-sized fish will be done shortly after the water boils. Lift up the fish carefully, let the water drain off, and serve garnished with quarters of lemon and with parsley.

LOBSTER SAUCE.—Take a hen lobster, pick out the meat, and break it into pieces, not too small; pound the shell of the lobster and the spawn to a paste, with some butter pass it through a sieve; make one pint of melted butter, put the meat from the lobster into it, add a dust of cayenne, and when the sauce boils stir into it the lobster butter that has come through the sieve, and half a pint of cream.

DUTCH SAUCE. See No. 12.

FILLETS OF RABBIT.—Take the fillets of two or three rabbits, lard them with strips of bacon, and just before they are wanted put them in a tin in the oven with plenty of butter, a sprinkling of salt, and a buttered paper over them. Take some of the flesh of the rabbits, and pound it to a pulp with a few mushrooms in a mortar. Mix 1oz. of butter with a handful of flour, and add enough water to make a thick paste, let it come to boiling point, then put it by to cool. Take of this paste half the quantity there is of meat, and of butter half the quantity there is of paste, mix all very well in a mortar, then add the whites of two and the yolks of three eggs, with pepper, salt, and spices to taste, work well together, pass through a wire sieve, and stir in half a gill of cream. Shape this forcemeat into quenelles, and place them in a well-buttered saucepan, leaving a clear space on one side, put a good pinch of salt in that space, pour in sufficient boiling water to cover the quenelles, and leave them to poach for ten minutes, then drain them carefully on a cloth. Arrange the fillets in a circle on a dish alternately with the quenelles, over a purée of tomatoes, and place button mushrooms, previously boiled in salted water and lemon juice, in the centre.

TOMATO PURÉE.—Melt a piece of butter the size of an egg, and mix it with a tablespoonful of flour, and the contents of a

large-sized bottle of *conservé de tomates*; mix well, add pepper and salt to taste, and a small bunch composed of garlic, bay leaf, a sprig of thyme, another of marjoram, and some parsley. Keep the *purée* hot until it is wanted, then remove the bunch.

LARKS IN CASES.—Bone the larks skilfully, put the livers on one side, and set the bones and trimmings to boil in some good stock, broth, or even water, with carrots, onions, parsley, pepper, salt, a few cloves, a bay leaf, and a few pieces of ham or bacon. When well reduced strain this gravy and put it by. Cut up the larks' livers, as also some fowls' livers, all in small dice; do the same with half their quantity of bacon. Fry a few sliced shallots a light yellow in plenty of butter, then put in the liver and bacon with minced parsley, pepper, and salt, and a little powdered spices. Toss the whole on the fire for a few minutes, then turn it out on a sieve and pass it through while hot. Have some paper cases ready oiled, put a layer of this *farce* in each, then a moderate-sized piece in each lark, roll up the birds neatly, and place one in each case with a thin slice of fat bacon over it. Bake them in the oven not longer than ten or fifteen minutes. At the time of serving thicken the gravy by mixing a little flour with some butter, and then adding the gravy to it. Fill the cases with gravy, and strew a little finely minced parsley over each. The pieces of bacon may be removed or not at pleasure before serving.

BRAISED TURKEY.—Truss the turkey as for boiling; stuff it with truffle and chestnut stuffing. Line the bottom of a braising pan with slices of bacon; lay the turkey on these, and place more slices of bacon on the top of it. Put in two carrots and two onions cut in slices, and sweet herbs, parsley, bay leaf, a clove of garlic, and whole pepper, and salt to taste; moisten with some stock and a tumblerful of sherry. Lay a round of buttered paper on the top, put on the lid, and braise with a moderate fire (under and above) for about four hours, then serve with the gravy strained and freed from excess of fat.

TRUFFLE AND CHESTNUT STUFFING.—Remove the outer skin from a quantity of chestnuts, set them to boil in salted water with a handful of coriander seeds and a couple of bay leaves.

When nearly done drain off the water, and remove the inner skin of the chestnuts. Mince 1lb. of fat bacon and a couple of shallots, give them a turn on the fire in a saucepan, then put in 1lb. of the chestnuts (boiled and peeled), and $\frac{1}{2}$ lb. of truffles, both cut up in moderate-sized pieces; add pepper, salt, and spices to taste, a little powdered thyme and marjoram; give the mixture another turn or two on the fire and it is ready.

ROAST SIRLOIN OF BEEF.—Cut off most of the flap and trim the joint neatly. Have a clear, brisk fire well built up. Place the joint close to it for the first half-hour, then move it further off. Baste frequently. When nearly done sprinkle the joint well over with salt. Put a small quantity of water in the dripping pan, then pour off the gravy, free it effectually from fat, and pour it over the joint in the dish. Time of roasting about three hours for a 10lb. to 12lb. sirloin. Garnish with potato croquettes. Serve horseradish sauce in a boat.

POTATO CROQUETTES.—Take six boiled potatoes, pass them through a sieve; add a little grated nutmeg, pepper, and salt to taste, and some chopped parsley; work into this mixture the yolks of three or four eggs, then fashion it into the shape of balls or corks, roll them in bread crumbs, and fry in hot lard.

BRUSSELS SPROUTS. See No. 21.

HORSERADISH SAUCE.—Grate a quantity of horseradish, boil it in sufficient water to give it the consistency of sauce, add a pinch of salt and two or three tablespoonfuls of tarragon vinegar, then stir in off the fire a gill of cream beaten up with the yolk of an egg.

PLUM PUDDING.—Take 6oz. of finely chopped suet, 6oz. of stoned raisins, 3oz. of sultanas, 6oz. of picked and washed currants, half a pound of peeled and chopped apples, 4oz. of moist sugar, 3oz. of grated bread crumbs, 3oz. of flour, half an ounce of blanched and two bitter almonds grated, half an ounce of spices, cloves, cinnamon, nutmeg, and ginger, 3oz. of chopped mixed peel, half a pint of milk, two wine glasses of brandy, and six eggs. Beat up the eggs and spices well together, mix the milk with them by degrees, then the other ingredients, working them to a smooth paste. Dip a cloth into boiling water, put it on a sieve, flour it, tie the pudding

well up in it, and boil in plenty of water from ten to twelve hours. If made the day before, boil ten hours the first day, when wanted plunge it into boiling water, and boil for three hours more; pour half a pint of warm brandy in the dish, set light to it as it is put on table; serve also brandy butter in a sauce boat.

BRANDY BUTTER.—Take three-quarters of a pound of fresh butter and beat it to a cream, add a quarter of a pound of finely sifted sugar, add very slowly a wine glass and a half of brandy, and continue beating till well mixed.

MINCE PIES.—Mince, very finely, some beef suet, and of this take $1\frac{1}{2}$ lb. : pick some currants; stone and chop finely some Malaga raisins, and take $1\frac{1}{2}$ lb. of each. Peel and core a quantity of apples, and weigh out $1\frac{1}{2}$ lb. of these, mince them also finely, and mix these four ingredients in a basin, adding to them 1lb. of moist sugar, $\frac{1}{2}$ lb. of mixed, orange, citron, and lemon, candied peel, also finely minced. Squeeze the juice of a lemon in the mixture, and, lastly, put in half the thin rind of it, chopped as finely as possible. Work the mixture with a spoon for a little time; put half a teaspoonful of salt into half a tumblerful of brandy, with powdered mixed spice and ginger, according to taste; add this to the mince, work it a little more to get it well mixed, and put it by in a covered jar. It should remain seven or eight days before being used, and it will keep for several weeks. To make the pies prepare some paste as follows: Take 2lb. of the finest pastry flour and the same weight of fresh butter. Work the butter in a napkin till it is well freed from water. Place the flour on the pastry slab in a heap, make a hole in the middle of it, put in it the yolks of four fresh eggs, freed from the speck, two pinches of salt, the juice of half a lemon, and the fourth part of the butter cut up in very small pieces; work the paste as quickly as possible with the fingers of one hand, adding as much moderately-tepid water as will make the paste smooth, and of the same consistency as the remaining $1\frac{1}{2}$ lb. of butter. Beat the latter out into a flat square piece an inch in thickness; roll out the paste to four times the size of the piece of butter, lay this in the centre, fold the paste over on each side, and roll out again to three times its original size; then fold over two sides only of the piece of paste, and roll it out

again as before. Repeat this operation twice, cover the paste with a woollen cloth, and let it rest for half an hour. The operation of rolling out and folding up the paste is called "giving a turn." After the paste has rested, two more turns are to be given to it, and it will be ready. Butter slightly a number of patty pans, take a piece of the paste, roll it out to the thickness of a quarter of an inch, and line the pans with it. Put a wineglassful of brandy into the mince, stir it well, and put a small quantity of it into each pan; brush the paste round with the white of an egg, and put on a cover of paste rolled out to about one-third of an inch thick. Press the edges well together, brush the top with cold water, strew finely-powdered sugar over, and bake about half an hour.

CHARTREUSE OF ORANGES.—Make a very clear orange jelly with a pint and a half of water, six oranges, and sugar to taste, a wineglassful of sherry, and an ounce and a half of isinglass. Divide two or three oranges into quarters, and with a sharp knife carefully remove from each quarter every particle of skin of any sort. Have two plain moulds, one about an inch and a quarter more in diameter than the other. Pour a little jelly at the bottom of the larger mould, and place in it a layer of orange quarters prepared as above (if too thick they should be split in two lengthwise); cover them with more jelly, but only put enough to get a smooth surface. Lay this on ice to set. When it is quite firm put the small mould inside the large one, taking care to place it exactly in the middle, so that the vacant space between the two moulds be of the same width. In this vacant space dispose prepared orange quarters, filling the interstices with jelly, until the whole of the space is filled up. Place the mould upon ice, and proceed to whip a pint of cream with half an ounce of dissolved isinglass and some sweetened orange juice, which must be added to it a very little at a time, else the cream will not rise into a froth. When the cream is ready and the jelly set, remove the inner mould by pouring warm water into it, and fill up the inner space of the chartreuse with the cream. Set it on ice for an hour, turn out, and serve.

STEWED PEARS. See No. 7.

No. 34. JANUARY.

Game Soup.

Croustades of Oysters.

Fillets of Beef with Olives.

Roast Pheasant. Endive Salad.

Fondue.

Vanilla Cream.

GAME SOUP.—Take the remnants of any kind of game not high, put them in a saucepan with an onion, a carrot, two or three cloves, a small piece of mace, a bay leaf, some parsley, whole pepper, and salt to taste. Cover the whole with veal or poultry stock, and set the saucepan to boil gently for a couple of hours. Strain off the soup and set it to boil again, then throw in an ounce of raw beef or liver coarsely chopped, let it give one boil, and strain the soup through a napkin. If not quite clear, the clarifying process must be repeated. A very small quantity of sherry may be put in before clarifying.

CROUSTADES OF OYSTERS. See No. 9.

FILLETS OF BEEF WITH OLIVES.—Stone a quantity of French olives, and parboil them; fry a sliced onion to a golden colour in butter, add a little flour, and when that is coloured add as much stock (free from fat) as will make sufficient sauce, with whole pepper, salt, and very little powdered spice to taste. Let the sauce boil, then strain it, skim it, add the olives, and let the whole gently simmer till wanted. Cut the fillets three-quarters of an inch thick from the underside of a sirloin of beef, trim them neatly, sprinkle pepper and salt over, and fry them in butter on a sharp fire. Serve with the olives and sauce round them. N.B. The fillets may be cut from a piece of rump steak, but in that case they should be half the thickness, and cooked in a tin in the oven, with plenty of butter, and a buttered paper over them.

ROAST PHEASANT. See No. 9.

ENDIVE SALAD. See No. 21.

FONDUE. See No. 6.

VANILLA CREAM.—Boil a stick of vanilla in a pint and a

half of milk, with sugar to taste. Beat up the yolks of eight eggs, pour the flavoured milk on them, and keep on stirring in a *bain marie* until the custard thickens. Melt nine sheets of the best French gelatine in a little milk, add this to the custard. Whisk to a froth half a pint of cream, mix quickly with the custard, put into a mould, place it in a cold place or on ice to set, and at the time of serving dip the mould in hot water, and turn out the cream.

No. 35. FEBRUARY.

Brunoise Soup.
Codfish au Gratin.
Braised Leg of Mutton.
Stewed Celery.
Sir Watkin Wynn's Pudding.

BRUNOISE. See No. 20.

CODFISH AU GRATIN.—Rub a dish slightly with garlic, butter it, lay on it some boiled codfish picked out in flakes, and perfectly free from bones. Pour on it a small quantity of milk, season with pepper and salt, add a sprinkling of grated Parmesan cheese, and cover it all over with baked bread crumbs. Put the dish in a brisk oven for a quarter of an hour. Brown the top if necessary with a salamander, and serve.

BRAISED LEG OF MUTTON.—Take a small leg of mutton, trim it close of all superfluous fat, saw the shank bone short off, make an incision where it joins the other bone, bend it in, and tie up the leg with string. Line the bottom of a braising pan, just large enough to hold all the ingredients, with slices of fat bacon; place the leg on this, add two onions stuck with half a dozen cloves, three carrots cut in pieces, a bunch of sweet herbs, whole pepper and salt to taste; pack all these things round the leg, put a couple of slices of bacon on the top of all, and set the pan with the lid on, on the fire for about fifteen minutes. Be careful it does not catch, then pour in enough cold common stock or water just to cover over the contents, put a piece of buttered paper on the top, then the

lid, and, having placed some hot embers on that, set the whole to braise on a gentle fire for about three and a half hours. Strain off a small portion of the liquor, free it from fat, reduce it on the fire not quite to a glaze, place the leg in the dish, pour the reduced liquor over it, and round it a stiff purée of dried haricot beans.

HARICOT BEAN PURÉE.—Soak a pint of *Haricots de Soissons* in cold water for twelve hours, throw away that water, and put them into a saucepan with three pints of cold water, a head of celery, a small onion stuck with three cloves, a bay leaf, a sprig of parsley, some whole pepper, and salt to taste. Let them boil till the beans are quite tender, then strain off the water, and pass them through a hair sieve. Put the purée in a saucepan, and work into it, on the fire, an ounce or more of butter, moistening if necessary with a little of the liquor in which the beans were boiled.

STEWED CELERY.—Trim and cut to the same length a number of heads of celery, split them in two lengthwise, tie them in bundles with thread, and parboil them for ten minutes in salted water. Drain them, and arrange them in a saucepan over slices of bacon, with a bunch of sweet herbs, a couple of onions, pepper and salt to taste, and a blade of mace. Add enough stock just to cover the contents, and simmer gently till the celery is quite tender. Having removed the string, dispose the celery neatly on a dish; take some of the stock in which it has been stewed, remove all fat from it, add a small piece of fresh butter, pour it over the celery, and serve.

SIR WATKIN WYNN'S PUDDING.—6oz. chopped lemon peel, 4oz. beef suet chopped fine, 4oz. white bread crumbs, one tablespoonful of flour, 3oz. of moist sugar, 2oz. apricot jam, a small liqueur glass of maraschino or of curaçoa, one tablespoonful of milk, three fresh eggs. Mix all together, pour into a buttered shape, and steam three hours. Apricot jam sauce to be served under the pudding.

APRICOT SAUCE.—Put half a pot of apricot jam into a saucepan with half a pint of water and a glass of sherry; boil, strain, and serve.

No. 36. FEBRUARY.

Spinach Soup.

Salt Fish (Spanish Fashion).

Boiled Fowls with Onion Sauce.

Roast Plovers.

Russian Salad.

Apple Fritters.

SPINACH SOUP.—Pick and wash quite clean a quantity of spinach. Put it in a saucepan with salt *quant. suff.*, and when quite done squeeze all the moisture out of it, and pass it through a hair sieve. Dilute the pulp thus obtained with as much well-flavoured stock as will make it of the right consistency; make it boiling hot, add a dash of pepper, and at the time of serving put a pat of fresh butter in the soup tureen.

SALT FISH (SPANISH FASHION).—Boil, in plenty of water, a piece of salt fish that has been in soak for at least twenty-four hours. When sufficiently boiled to allow of it, pick out all the flesh in small flakes, and put it by. Slice very finely a couple of onions, fry them in salad oil till they begin to colour; add an 8*d.* bottle of tomato sauce, a dash of pepper, and the fish. Let the whole simmer on a very slow fire for a couple of hours, shaking the saucepan occasionally.

BOILED FOWLS. See No. 7.

GOLDEN PLOVER ROASTED.—Pluck, singe, and remove the gizzard, but nothing else. Tie a thin slice of bacon over each bird; put them to roast at a brisk fire over slices of toasted or fried bread laid in the dripping pan, one for each bird; baste well with butter; remove the bacon just before serving, and sprinkle the birds with salt. When done lay them on the toast, serve with plain white sauce in a boat, and garnish with cut lemon.

PLAIN WHITE SAUCE.—Melt a piece of butter in a saucepan, add a tablespoonful of flour, pepper and salt to taste; mix well, then add milk, and keep on stirring till the sauce acquires the desired consistency.

RUSSIAN SALAD. See No. 13.

APPLE FRITTERS.—Peel three large apples, core them with a column cutter, and cut them across in slices rather less than half an inch thick; put them in a flat dish with half a tumbler of brandy, and strew plenty of powdered loaf sugar over them; let them remain covered for a couple of hours, then take each piece separately, dip it in batter so that it is well covered with it, and fry a golden colour in plenty of hot lard. Lay the fritters in front of the fire, and when all are done pile them up on a napkin, shake plenty of powdered loaf sugar over them, and serve.

FRYING BATTER.—Beat up one tablespoonful of brandy, one of olive oil, and a little cold water, with the yolk of one egg; add a pinch of salt, then work in sufficient flour to make, with the addition of more water, as much batter as will be wanted for the above. It should be of the consistency of thick cream. Just before serving whisk the whites of two eggs to a froth, and mix them lightly but effectually with the batter.

No. 37. MARCH.

Croûte au Pot.
Sole à la Colbert.
Croquettes of Fowl.
Roast Fillet of Beef.
Potato Chips. Seakale.
Scotch Woodcock.
Bakewell Pudding,

CROÛTE AU POT. See No. 1.

SOLE À LA COLBERT. See No. 6.

CROQUETTES OF FOWL.—Take of the breast of a roast fowl two parts, of boiled tongue one part, and of truffles one part. Mince all these very finely, and mix them together. Melt a piece of butter in a saucepan, stir a little flour into it, then put in the above mixture, and moisten with a small quantity of stock; add some finely minced parsley, pepper, salt, and nutmeg to taste. Stir it on the fire for a few minutes; then stir in, off the fire, the yolks of one or two eggs beaten up

with the juice of half a lemon and strained. Spread out this mince (which should be pretty stiff) on a marble slab, and when it is nearly cold, fashion it into small portions in the shape of balls or of corks. Dip each in a beaten-up egg, and then roll it in very fine baked bread crumbs; repeat this operation after the lapse of an hour, and after a similar interval fry the croquettes, in hot lard, to a golden colour. Serve on a napkin with plenty of fried parsley.

ROAST FILLET OF BEEF. See No. 5.

POTATO CHIPS.—Peel a raw potato, then pare it as apples are peeled, let the parings be as nearly as possible the same thickness, and let them be as long as possible. Dry them thoroughly in a cloth, put them in the frying basket, and plunge it in boiling hot lard. When the chips are a golden colour drain them well in front of the fire, sprinkle fine salt over them, and serve round the beef.

SEAKALE. See No. 24.

SCOTCH WOODCOCK.—Wash, scrape, and chop very finely five or six anchovies, toast a couple of slices of bread, butter them while hot, and then spread the anchovies on them; make a sauce with a quarter pint of cream and the yolks of two eggs, beat well together, and put them into a saucepan over the fire; do not let it boil, but stir the sauce till it thickens; then pour it over the toast, and serve very hot.

BAKEWELL PUDDING.—Line a tart dish with puff paste, place over it a variety of preserves in thin layers, to which add some strips of candied lemon; then fill it three-parts full with the following mixture: $\frac{1}{4}$ lb. of clarified butter, $\frac{1}{4}$ lb. of pounded sugar, four yolks and one white of egg, 2oz. of sweet and one or two bitter almonds, blanched and pounded. Mix up these ingredients well together, put them on the preserve, bake in a moderate oven. When cold strew over it some fine sugar.

No. 38. APRIL.

Spring Soup.
Salmon with Cucumber.
Lamb Cutlets and Spinach.
Roast Chicken. Salad.
Asparagus.
Ramakins.
Gooseberry Tart.
Coffee Ice Pudding.

SPRING SOUP. See No. 2.

SALMON WITH CUCUMBER. See No. 2.

LAMB CUTLETS.—Take a neck of lamb, divide it into cutlets, trim them neatly, dip them in liquefied butter, sprinkle them with pepper and salt, and broil them in a double gridiron in front of a brisk fire; dispose them in a circle on the dish round a pyramid of *Spinach*.—Pick and wash perfectly clean two or three pounds of spinach, put it into a saucepan with a little water, and let it boil till quite done. Turn it out on a hair sieve to drain, throw the water away, and pass the spinach through the sieve. Put a good lump of butter into a saucepan with a pinch of flour, mix well, add the spinach, pepper and salt to taste, and a little milk; stir well and serve.

ROAST CHICKEN. See No. 26.

SALAD. See No. 4.

ASPARAGUS. See No. 25.

RAMAKINS. See No. 4.

GOOSEBERRY TART. See No. 3.

COFFEE ICE PUDDING.—Pound 2oz. of freshly roasted coffee in a mortar, just enough to crush the berries, without reducing them to powder. Put them into a pint of milk with 6oz. of loaf sugar, let it boil, then leave it to get cold, strain it on the yolks of six eggs in a double saucepan, and stir it on the fire till the custard thickens. When quite cold work into it a gill and a half of cream whipped to a froth. Freeze the mixture in the ice pot, then fill a plain ice mould with it, and lay it in ice till the time of serving.

No. 39. MAY.

Consommé à la Royale.

Salmon with Fennel Sauce.

Epigrams of Lamb and Asparagus.

Roast Veal. Salad.

New Potatoes.

Cheese Omelet.

Neapolitan Cake.

Iced Gooseberry Fool.

CONSOMMÉ À LA ROYALE. See No. 3.

SALMON WITH FENNEL SAUCE. See No. 13.

EPIGRAMS OF LAMB. See No. 17, and serve with asparagus in the centre of the dish. Take a quantity of small asparagus (sprue), cut the edible part into pieces three-eighths of an inch long, throw them into boiling salted water, and let them boil for five or ten minutes, drain and toss them in a saucepan with plenty of butter and a sprinkling of pepper.

ROAST VEAL.—Take from 4lb. to 6lb. of the best end of the neck of veal, trim it neatly, and joint the cutlets. Put it to roast at a very moderate fire, and baste it plentifully every ten minutes, first with butter and then with its own gravy. It will take one hour and a half to two hours. During the last quarter of an hour bring the joint nearer to the fire, and sprinkle it plentifully with salt. Serve with the gravy over, carefully strained and freed from fat, and with the juice of a lemon and a small piece of fresh butter added to it.

LETTUCE SALAD. See No. 4.

NEW POTATOES. See No. 3.

CHEESE OMELET. See No. 5.

NEAPOLITAN CAKE.—Take of powdered lump sugar the weight of twelve eggs in their shells, and take half that weight of potato flour; separate the whites from the yolks of the eggs, beat up the latter with the sugar, adding the grated rind of one lemon. Whisk the whites to a stiff froth, mix the two together, and incorporate with the mixture, quickly and effectually, the potato flour, beating it all the time with the egg whisk. Pour into a plain mould, buttered. Bake in a

quick oven until done. When cold cut the cake in horizontal slices half an inch thick. Make a strong syrup by boiling 1lb. of sugar with half a pint of water, add to it a little more than $\frac{1}{4}$ lb. chocolate, grated. Stir the mixture on the fire until it becomes perfectly smooth. Spread half the slices of cake with apricot jam, and half with the above chocolate icing. Arrange the slices one over the other, so as to form the cake again. Trim the slices neatly, and ice the cake completely over with the chocolate icing. This must be done quickly, and the icing should be kept hot, for it soon sets. Ornament the cake with bonbons or sweetmeats, which must be put on before the icing has time to cool.

ICED GOOSEBERRY FOOL.—Pick one quart of quite young gooseberries, and put them in a jar with a very little water and plenty of sugar. Put the jar in a saucepan of boiling water till the fruit be quite tender, beat it through a colander, and then add gradually 1 pint of cream, put it on ice, and stir it about until it is quite cold without being actually frozen.

No. 40. JUNE.

Carrot Soup.

Soles with White Sauce.

Veal Cutlets and Maccaroni.

Roast Quails.

Green Peas.

Cheese Biscuits. Watercress Butter.

Breadcrumb Pudding.

Cream Tartlets.

CARROT SOUP.—Cut out some new carrots in the shape of olives, or any fancy shape of that size. Boil the trimmings with some good stock, so as to give it a strong flavour of carrots. Toss the cut carrots in butter, with a pinch of sugar and pepper and salt, moistening with some stock till they are cooked and almost glazed. Pour the carrot-flavoured stock over, and serve.

FILLETS OF SOLES WITH WHITE SAUCE.—Take the fillets of

two soles, tie them in knots, and boil them in milk with an onion, some whole pepper, a blade of mace, and salt to taste, till done. Melt a piece of butter in a saucepan, add a table-spoonful of flour, mix well; add some of the milk in which the fillets were boiled, stir till the sauce thickens, pour over the fillets, and serve.

VEAL CUTLETS WITH MACCARONI.—Dip the veal cutlets in liquefied butter, then roll them in equal parts of Parmesan cheese and breadcrumbs, and pepper and salt to taste. When the breadcrumbing is quite set, dip the cutlets in egg, and again cover them with Parmesan cheese and breadcrumbs. Let them stand for a couple of hours, then fry them a light colour in butter. Boil a small quantity of macaroni in the usual way, dress it with some butter and plenty of tomato sauce into which the yolk of an egg has been stirred, and sprinkle it freely with Parmesan cheese. Lay the macaroni in the middle of the dish, the cutlets round, and serve.

ROAST QUAILS. See No. 4.

GREEN PEAS. See No. 15.

CHEESE BISCUITS.—Have a little puff, or short paste ready, and sprinkle over it a little cayenne, and as much grated Parmesan cheese as the dough will take; double up the paste, roll it out rather thin, and cut it with a round paste cutter, glaze with egg, arrange on a floured tin, and bake in a sharp oven till of a light yellow colour.

WATERCRESS BUTTER. See No. 14.

BREADCRUMB PUDDING.—Make a quantity of breadcrumbs by rubbing the crumb of a stale loaf through a fine wire sieve; put a pint of milk and an ounce of fresh butter into a saucepan on the fire, with sugar to taste, and the thin rind of a lemon, cut if possible in one piece; when the milk boils strew breadcrumbs into it until a thick porridge is obtained; turn it out into a basin. When cold remove the lemon rind, and stir in one by one the yolks of four eggs, mix well, then stir in the whites of two eggs beaten up to a stiff froth and a small quantity of candied citron peel cut very thin. Have a plain mould, buttered and breadcrumbed very carefully all over, pour the composition into it, and bake it about half an hour. Serve cold, with a compote of any kind of fruit round it.

CREAM TARTLETS.—Make a short paste with one white and

three yolks of egg, one ounce of sugar, one ounce of butter, a pinch of salt, and flour *quant. suff.*; work it lightly, roll it out to the thickness of a quarter of an inch. Line some patty pans with it, fill them with uncooked rice to keep their shape, and bake them in a moderate oven till done. Remove the rice, and fill the tartlets with jam, or with stewed fruit, and at the top put a heaped spoonful of whipped cream.

WHIPPED CREAM.—Sweeten half a pint of cream with some loaf sugar which has been well rubbed on the outside of a lemon, and then pounded. Put it into a perfectly clean cold bowl, and add to it the beaten-up white of an egg. Take a perfectly clean cold whisk, and whip the cream to a stiff froth in a very cool place, or over ice. As the froth rises, lay it on a hair sieve in a cool place to drain.

No. 41. JULY.

Barley Soup.

Red Mulletts in Paper.

Whitebait.

Beans and Bacon.

Roast Ducks and Peas.

Cream Cheese. Watercress. Oliver Biscuits.

Salad of Strawberries.

Cherry Tart.

BARLEY SOUP (CRÈME D'ORGE).—Boil half-pint of pearl barley in a quart of white stock till it is reduced to a pulp, pass it through a hair sieve, and add to it as much well-flavoured white stock as will give a purée of the consistency of cream; put the soup on the fire, when it boils stir into it, off the fire, the yolk of an egg beaten up with a gill of cream; add half a pat of fresh butter, and serve with small dice of bread fried in butter.

RED MULLETTS IN PAPER. See No. 3.

WHITEBAIT. See No. 15.

BROAD BEANS AND BACON.—Choose young beans, boil them in water with a goodly piece of bacon, and a sprig or two of savory. When they are done, put the piece of bacon on a

dish, drain the beans, toss them for a minute in a saucepan with plenty of minced parsley and some butter, and put them round the bacon.

ROAST DUCKS. See No. 15.

STEWED PEAS. See No. 29.

SALAD OF STRAWBERRIES.—Pick the stems from a quantity of sound strawberries, put them in a dish with powdered sugar to taste, and a wineglassful of pale brandy to every punnet of strawberries.

CHERRY TART.—Take $\frac{1}{4}$ lb. of flour, rub into it 2oz. of butter and 2oz. of powdered sugar, and the beaten-up yolk of an egg with a pinch of salt, and enough milk or water to make the flour into a paste, roll it out thin, about 2in. larger than the pie dish it is to cover; put $1\frac{1}{2}$ lb. of cherries picked from their stalks (stoned, if preferred) into a pie dish with a small quantity of moist sugar; cut a strip from the paste, moisten the edge of the dish with the paste brush and lay the strip on to it, moisten the strip of paste; put on the cover, press the edges together, trim them neatly, and ornament the border; sprinkle the paste with water, cover it with powdered loaf sugar, and bake about half an hour. The top of tart when cooked may be brushed over with the white of an egg beaten up with a little finely-powdered sugar; it must then be put into the oven for a few minutes just to take colour.

No. 42. AUGUST.

Green Pea Soup.

Sole au gratin.

Mutton Cutlets with Tomato Sauce.

Quails in Cases.

Roast Grouse.

Salad of French Beans.

Cheese Tartlets.

Apricots with Rice.

Pine Apple Cream Ice.

GREEN PEA SOUP.—Boil one pint of green peas in water with salt, a slice of onion, a sprig of parsley, and a few leaves

of mint. When cooked drain off the water, and pass the peas through a hair sieve. Dilute the purée to the proper consistency with some good stock, perfectly free from fat. At the time of serving make it quite hot, put a piece of fresh butter the size of a walnut into it, and serve with small dice of bread fried in butter; add a few drops of spinach greening if the colour is not bright enough.

SOLE AU GRATIN. See No. 1.

MUTTON CUTLETS WITH TOMATO SAUCE.—Cut the cutlets out of a piece of the best end of a neck of mutton. They should be less than half an inch thick, and neatly trimmed, with not too much fat left on them. Give them a few blows with the bat, and grill them on or in front of the fire, which should be clear and fierce, so that each cutlet be full of juice when cut. Sprinkle with salt, and arrange them in a circle on the dish, overlapping each other: pour some tomato sauce in the centre.

TOMATO SAUCE. See No. 15.

QUAILS IN CASES.—Bone some quails, and divide each one in two; put the livers on one side, and set the bones and trimmings to boil in some good stock, broth, or even water with carrots, onions, parsley, pepper, salt, a few cloves, a bay leaf, and a few pieces of ham or bacon. When well reduced, strain this gravy and put it by. Cut up the quails' livers, and a piece of calf's liver, in small dice; do the same with half their quantity of bacon. Fry a few shallots a bright yellow in plenty of butter, then put in the liver and bacon with minced parsley, pepper, and salt, and a little powdered spices. Toss the whole on the fire for a few minutes, then turn out on a sieve and pass the mixture through while hot. Have some paper cases ready oiled, put a layer of this "farce" into each, then a moderate-sized piece into each half quail; roll it up neatly, and place it in its case with a thin slice of fat bacon over it. Bake them in the oven not longer than ten or fifteen minutes. At the time of serving thicken the gravy mentioned above by mixing a little flour with some butter, and then adding the gravy to it. Fill with gravy, and strew a little finely-minced parsley over each case. The pieces of bacon may be removed or not at pleasure before serving.

ROAST GROUSE.—Pick, draw, singe, and truss the birds,

tying a thin slice of fat bacon over the breast. Roast at a brisk fire, baste frequently with butter, and remove the bacon a few minutes before the bird is done; serve with fried breadcrumbs and bread sauce and plain gravy in boats. Time of roasting fifteen to twenty minutes.

FRIED BREADCRUMBS. See No. 9.

BREAD SAUCE. See No. 6.

GRAVY. See No. 6.

SALAD OF FRENCH BEANS. See No. 5.

CHEESE TARTLETS. See No. 3.

APRICOTS WITH RICE.—Pare some apricots, and cut them in halves; simmer them in a syrup for half an hour, then drain, and arrange them when cold on a dish round a shape of rice made as follows: Boil three tablespoonfuls of rice, picked and washed clean, in a pint of milk, with sugar to taste, and a piece of vanilla; when quite done put it into a basin to get cold. Make a custard with a gill of milk and the yolks of four eggs; when cold mix it with the rice. Beat up to a froth a gill of cream, with some sugar and a pinch of isinglass dissolved in a little water; mix this very lightly with the rice and custard; fill a mould with the mixture, and set it on ice. When moderately iced turn it out on a dish, and serve.

PINE APPLE CREAM ICE.—Take one pine apple and slice it small, pound it in a mortar, and over it pour a hot syrup made with $\frac{1}{2}$ lb. of loaf sugar in half a pint of water, boiled and skimmed; mix well together, then pass through a tammy. When the mixture is cold add to it gradually one pint of cream whipped to a froth, then freeze in the ordinary way.

No. 43. SEPTEMBER.

Grouse Soup.

Fillets of Soles with Tarragon Sauce.

Braised Fillet of Beef with Maccaroni.

Roast Partridges.

Aubergines au gratin.

Potato Pudding.

St. Honoré.

GROUSE SOUP.—Chop up the remains of two roast grouse;

put them into a saucepan with an onion and a carrot cut in pieces, a bunch of sweet herbs, a bay leaf, and pepper and salt to taste. Fill up the saucepan with sufficient common stock to cover the contents; let the whole boil till the meat comes off easily from the bones; strain off the liquor; pick all the meat from the bones; pound it in a mortar, pass it through a wire sieve, and add the liquor to it. Amalgamate in a saucepan a piece of butter with a tablespoonful of flour, add the soup to it, let it come to boiling point, then stir in (off the fire) the yolks of a couple of eggs with or without lemon juice, according to taste. Serve with very small dice of bread fried in butter.

FILLETS OF SOLES WITH TARRAGON SAUCE.—Twist a number of fillets of soles each into a knot, and cook them in the oven in a buttered tin with a sheet of buttered paper over them: dress them in a circle on a dish, and pour over them the following sauce:

TARRAGON SAUCE.—Melt a large piece of butter in a saucepan, amalgamate with it a tablespoonful of flour, and stir in half a pint of milk; add pepper and salt and plenty of tarragon leaves finely chopped, and stir the sauce a few minutes over the fire.

BRAISED FILLET OF BEEF WITH MACCARONI.—Take 3lb. or 4lb. of the undercut of the sirloin, trim off the fat and the thin skin next to it, lard it finely with fat bacon, and tie it up with string. Put a slice of bacon into a saucepan, on this place the fillet, larded side uppermost, surround it with a couple of carrots and an onion cut in pieces, a bunch of sweet herbs, and some parsley add whole pepper, salt, and two or three cloves. Moisten with a little good stock and some tomato sauce. Set the saucepan on a moderate fire with some embers on the lid. When the meat is done, strain off the sauce, free it absolutely from fat. Dress some boiled maccaroni with this sauce, some cheese and butter; garnish the beef with it, and brown the larding with a red-hot salamander.

ROAST PARTRIDGES. See No. 6.

AUBERGINES (EGG-PLANT FRUIT) AU GRATIN.—Peel and cut them in slices lengthwise; arrange them in layers on a well-buttered tin (previously rubbed with garlic). Put between

each layer a sprinkling of fine bread crumbs, chopped parsley, sweet herbs, pepper and salt to taste. Pour over them some liquefied butter; add a sprinkling of grated Parmesan cheese and a few baked bread crumbs. Bake in the oven and brown with a salamander.

POTATO PUDDING.—Boil four large potatoes, and pass them through a sieve; stir into them powdered loaf sugar to taste, and the yolks of two or three eggs; add a few drops of essence of lemon, then the whites of the eggs whisked to a froth; mix quickly and well; pour into a plain mould buttered and breadcrumbed, and bake for twenty minutes in a quick oven. Serve with the following sauce in a boat or on the dish:

SWEET SAUCE.—Beat up the yolks of four eggs with four tablespoonfuls of powdered sugar; add a tumblerful of sherry and a liqueur glass of brandy; put the mixture in a jug; place this in a saucepan of boiling water on the fire, and froth up the sauce with a chocolate mill.

ST. HONORÉ.—Make a stiff, short paste with flour, butter, eggs, and water; roll it out flat, cut out a round about 6in. in diameter, and place it on a baking sheet. Make some *choux* paste as follows: Put about a pint of water into a saucepan with a few grains of salt, a piece of butter the size of an egg, and as much sugar, with plenty of grated lemon peel. When the water boils, throw gradually into it sufficient flour to form a thick paste; then take it off the fire, let it remain ten minutes, and work into it three or four eggs. When cold, put this paste into a biscuit bag, and press out a roll of it all round the disc of short paste, uniting the two ends neatly together. Then on another baking sheet press out a number of balls the size of a walnut; put the two sheets in a moderate oven until the paste is baked to a good colour. Then stick with white of egg all these balls quite close together on the top of the roll of *choux* paste. In the case so prepared place a layer of jam or stewed fruit, and over it some whipped cream well heaped up in the centre. The roll and border of *choux* balls may be, or not, glazed with sugar at the time of baking.

No. 44. OCTOBER.

Game Soup.
Turbot with Dutch Sauce.
Oyster Kromeskys.
Grenadins of Beef.
Roast Pheasant.
Watercress Salad.
Cheese Pudding.
Apple Soufflé. Topsy Puddings.

CLEAR GAME SOUP.—Cut up in convenient pieces either a calf's foot or a cow heel. Pack them in a saucepan with the remnants of two or three birds (grouse, partridges, woodcocks, &c.), a small piece of ham, an onion, two carrots, a piece of celery, some parsley, a bay leaf, a sprig of thyme, whole pepper, cloves, mace, and salt to taste. Fill up with cold water, and let the whole simmer for three hours; then strain the liquor and set it to boil again. When boiling, throw in an ounce of raw beef or liver coarsely chopped, a liqueur-glassful of sherry, and after a couple of minutes strain the liquor through a napkin and serve.

TURBOT WITH DUTCH SAUCE. See No. 33.

OYSTER KROMESKYS.—Parboil a dozen oysters in their own liquor, remove their beards, strain the liquor, and cut up the oysters in small dice; melt a piece of butter in a saucepan, stir in a pinch of flour, add the oyster liquor, the chopped oysters, salt and pepper to taste, a little grated nutmeg, and a pinch or two of chopped parsley; take the saucepan off the fire, and stir in the yolk of one egg with the juice of half a lemon. When the mixture is quite cold, divide it into twelve portions, cut some slices of parboiled fat bacon as thin as possible to the size of $1\frac{1}{2}$ in. by $2\frac{1}{2}$ in.; wrap each portion tightly in one of the slices of bacon. When they are all done, dip them in batter, and fry them in plenty of hot lard to a light brown colour. Drain well from fat in front of the fire, and serve with fried parsley.

FRYING BATTER. See No. 36.

GRENADINS OF BEEF. See No. 32.

ROAST PHEASANT. See No. 9.

WATERCRESS SALAD.—Pick out a quantity of nice sprigs of watercress, turn them over in a mixture of three-parts olive oil and two-parts tarragon vinegar, with salt *q.s.*; then put them round the bird or serve separately in a bowl.

CHEESE PUDDING.—Melt half an ounce of fresh butter in a saucepan, stir into it a tablespoonful of flour; when the two are well amalgamated, put in a small quantity of milk and about 3oz. of grated Parmesan cheese. Stir the mixture on a slow fire till it assumes the appearance of thick cream, but be careful not to let it boil; then add some white pepper; mix thoroughly, and, if required, add a little salt; keep on stirring the mixture at a very moderate heat for about ten minutes; take the saucepan off the fire, and stir the contents occasionally until quite cold, then stir in the yolks of three eggs beaten up with a little milk and strained, and finally the whites of five eggs whisked to a stiff froth. Put the mixture into a pudding dish, and put it in the oven at once. Serve quickly as soon as the pudding has risen, and the top is well browned.

APPLE SOUFFLÉ.—Boil some apples with very little water, plenty of lump sugar, and a few cloves or a little cinnamon, until reduced to a marmalade, then pass it through a hair sieve. Mix a very little potato flour with a gill of milk; stir it over the fire until it thickens; add the yolks of four eggs, and as much of the apple marmalade as will produce a mixture of the proper consistency; work it well so as to get it of a uniform smoothness, then add the whites of six eggs whisked to a stiff froth, mix them in quickly with the rest, pour into a plain mould, and put it into the oven at once. It will take twenty minutes to cook.

TIPSY PUDDINGS.—Beat up for about ten minutes four eggs, freed from the speck, with 4oz. of powdered loaf sugar; then gradually incorporate with them 4oz. of the finest pastry flour. Warm some dariole moulds and prepare them as follows: Put some liquefied fresh butter in the mould, turn it round in all directions to get it evenly buttered, pour off superfluous butter, and before it has time to cool put some glace sugar (loaf sugar very finely sifted) into it, turn it over so as to get a coating of sugar all over, then tap the mould

gently on the table to get rid of all the sugar that does not adhere to the butter. When all the moulds are thus prepared fill them evenly with the composition. and bake for twenty or twenty-five minutes in a slow oven, turn out the puddings, trimming the tops if necessary. Melt three tablespoonfuls of powdered loaf sugar in half a tumbler of old rum, dispose the puddings on a dish, and with a spoon pour the sweetened rum over each in turn. Strew some minced pistachio nuts over the top of the puddings, placing a preserved cherry on each, and serve cold.

No. 45. NOVEMBER.

Oyster Soup.

John Dory.

Chartreuse of Partridges.

Rib Steak with Bordelaise Sauce.

Spinach. Potatoes à la Lyonnaise.

Eggs au Gratin.

Marmalade Pudding.

Charlotte Russe.

OYSTER SOUP.—Take 2oz. of butter and a tablespoonful of flour, mix over the fire, and add one quart of fish stock; when it boils add two dozen oysters, blanched in their liquor, each cut in two or three pieces; add also the strained liquor, some grated nutmeg, a small quantity of minced parsley, pepper and salt to taste. Stir in at the last, off the fire, the yolks of two eggs beaten up with the juice of half a lemon, and strained.

STUFFED JOHN DORY.—Pick out all the flesh from a raw whiting, pound it with an equal bulk of breadcrumbs soaked in milk, a piece of butter, a small onion or a shallot blanched, pepper, salt, and grated nutmeg to taste; mix the whole very well, and work it into a paste with the yolks of one or two eggs. Lift up the flesh from the backbone of a good-sized John Dory, stuff it with the above composition, and tie it up with string; lay it in a buttered tin with a tablespoonful of minced

shallots, a couple of bay leaves, some whole pepper, and salt to taste; pour in enough stock and white wine in equal parts to cover the fish, place a sheet of buttered paper over it, and put the tin in the oven for about three-quarters of an hour, more or less, according to the size of the fish. Remove the string, and serve with some of the liquor strained and thickened with a little butter and flour.

CHARTREUSE OF PARTRIDGES. See No. 31.

RIB STEAKS, BORDELAISE SAUCE.—Take a rib of beef, remove the bone, and cut the meat into two steaks, trimming them neatly. Take a marrow bone, break it, remove the marrow in one piece, blanch it for a minute in hot water, and put it into the oven to keep it warm. Broil the steaks, and serve them over some Bordelaise sauce, placing on each the marrow, cut in slices and brushed over with a little thin glaze.

BORDELAISE SAUCE.—Mince finely two or three shallots, blanch them for a few minutes, press out the water from them, and put them into a saucepan with a cupful of white wine, let them boil twenty minutes, then add two cupfuls of Spanish sauce (See No. 25), a dust of pepper, and some parsley finely minced; let the sauce give a boil or two, and it is ready. Well-flavoured gravy, thickened with browned flour and butter, may be used instead of Spanish sauce.

SPINACH. See No. 38. Serve garnished with

FRIED SIPPETS.—Cut out of a loaf slices a quarter to three-eighths of an inch thick, shape them into triangles or arrow-heads all of a size, put some butter in a frying pan, and when quite hot lay the sippets in it. Turn them frequently, adding more butter as it is wanted, and taking care that they are all fried to the same golden colour.

POTATOES À LA LYONNAISE.—Slice an onion finely, and fry it in butter till it begins to take colour, add four or five cold boiled potatoes cut in slices three-eighths of an inch thick, salt and pepper to taste, and keep shaking the saucepan till they are quite hot, and begin to brown. Beef dripping, if properly clarified, may be used instead of butter.

EGGS AU GRATIN. See No. 24.

MARMALADE PUDDING.—Take $\frac{1}{2}$ lb. of bread crumbs, 6oz. of beef suet very finely chopped, mix the two together with three tablespoonfuls of marmalade, three tablespoonfuls of

loaf sugar, the grated rind and juice of a lemon, and a teaspoonful of carbonate of soda, then gradually stir into the mixture three eggs beaten up; pour into a plain mould, and steam it for three and a half hours. Serve with

MARMALADE SAUCE.—Mix half a pot of marmalade with a cupful of water, warm it on the fire, add a liqueur glass of brandy, and pass the sauce through a tammy.

CHARLOTTE RUSSE.—Line a plain mould with Savoy biscuits, carefully cut to fit exactly; brush over the inside (very lightly) with the white of an egg, set it on ice. Beat up half pint of rich cream with 1oz. of isinglass (previously dissolved in sufficient water just to cover it). Sweeten to taste, and flavour it with two liqueur glasses of noyau and the juice of half a lemon. Pour this into the mould, and cover it with a slice of sponge cake cut exactly the size. Ice it, and turn it out very carefully.

No. 46. DECEMBER.

Chestnut Soup.
 Fillets of Sole with Béchamel Sauce.
 Roast Saddle of Mutton.
 Potatoes. Brocoli.
 Roast Snipe.
 Celery Salad.
 Roquefort Cheese.
 Fried Plum Pudding. Orange Salad.

CHESTNUT SOUP.—Remove the outer skin from a number of chestnuts (carefully excluding any that may be the least tainted), put them to boil in salted water, with a handful of coriander seeds and a couple of bay leaves. When thoroughly done, remove the inner skin, and pound the chestnuts in a mortar, adding a little stock (free from fat) now and then. When a smooth paste is obtained, fry an onion in butter to a light colour, add the chestnut paste, and sufficient stock to get the soup of the desired consistency; add, according to taste, salt, and a little sugar, as well as pepper, then pass the whole through a hair sieve, and serve.

FILLETS OF SOLES WITH BECHAMEL SAUCE.—Take some fillets of soles, tie each in a knot, and boil them in milk, with an onion, whole pepper, and a blade of mace, till done. Put into one pint of milk two or three mushrooms, an onion, and a carrot, cut into pieces, a bunch of sweet herbs, whole pepper and salt to taste, a few cloves, and a little mace; let the whole gently simmer for one hour. Put an ounce of butter into a saucepan, and mix it with a tablespoonful of flour; strain the flavoured milk into the saucepan, stir on the fire until it thickens, add one gill of cream, pour over the fillets, and serve.

ROAST SADDLE OF MUTTON. See No. 20.

POTATOES. See No. 11.

BROCOLI WITH WHITE SAUCE.—Pick out all the green leaves from a couple of brocoli, and cut off the stalks close. Put them head downwards into a saucepan full of boiling salted water. When done, pick them out into sprigs, and arrange them head downwards in a pudding basin, which must have been made quite hot. Press them in gently, then turn them out dexterously on a dish, and pour over them the following sauce, boiling hot: Melt $1\frac{1}{2}$ oz. of butter in a saucepan, mix with it a tablespoonful of flour, and then add half a pint of boiling water; stir till it thickens; add salt and white pepper to taste; then take the saucepan off the fire and stir in the yolks of two eggs beaten up with the juice of a lemon and strained.

ROAST SNIPE.—Trim, but do not draw the birds, wrap each in a thin slice of fat bacon, and roast about ten to fifteen minutes at a brisk fire. Baste frequently with butter, keeping a piece of toast in the dripping pan. Serve on the toast.

CELERY SALAD.—Take the inner and tenderest stalks of three heads of celery, cut them in strips an inch long and about the thickness of young French beans. Rub the salad bowl slightly with shallot, or even garlic. Mix the yolks of two hard-boiled eggs with three tablespoonfuls of salad oil, one of tarragon vinegar, the least bit of flour of mustard, and pepper and salt to taste. Add the celery to this sauce, turn it well over, garnish with the hard-boiled whites, and if at hand a couple of truffles (fresh, not preserved), either minced or sliced.

FRIED PLUM PUDDING.—Cut some rather thick slices from a plum pudding, fry them in butter just long enough to warm them, and serve with the following sauce over :

PLUM PUDDING SAUCE.—Beat the yolks of two new-laid eggs, add two tablespoonfuls of sifted sugar, two of sherry, and two of brandy; mix all well together, put them into a saucepan, and stir over the fire till the mixture thickens.

ORANGE SALAD.—Peel eight oranges with a sharp knife, so as to remove every vestige of skin from them; core them as you would core apples, and lay them whole or cut in slices in a deep dish; strew over them plenty of powdered loaf sugar; then add a large wineglassful of pale brandy; keep the dish covered close till the time of serving.

No. 47. JANUARY.

Game Soup.

Brill with Shrimp Sauce.

Braised Loin of Mutton.

Potatoes Soufflés.

Roast Hare. Salad.

Cream Cheese. Oat Cake.

Apple Charlotte.

Orange Jelly.

GAME SOUP, THICK.—Take the carcasses and what is left of a couple of roast partridges, chop it all up in small pieces, and put it to boil in a saucepan with some onions and carrots, pepper, salt, and spices to taste, and a bunch of sweet herbs, filling up the saucepan with stock. When the whole has boiled about three hours, strain off the liquor, and pick out all the meat you can. Pound it in a mortar, with about half its bulk of bread crumbs soaked in some of the liquor, then pass this through a hair sieve, and add the liquor to what comes through. Warm this and correct the flavour, if necessary, by the addition of pepper, salt, and spices. Strain the yolks of two eggs and beat them up with half a glass of sherry. Stir this into the soup off the fire, and serve with small dice of bread fried in butter. N.B.—This soup may be made with remnants of any kind of game.

BRILL. SHRIMP SAUCE. See No. 20.

BRAISED LOIN OF MUTTON.—Bone and trim off from a loin of mutton all superfluous fat, lard the thin part, and roll it round, tying it with string; lay the joint in a stewpan over some slices of fat bacon, add whole pepper and salt to taste, an onion stuck with cloves, a couple of sliced carrots, and a bunch of sweet herbs; moisten with stock, and let it braise gently for an hour or so. When done strain the gravy, free it from fat, pour it over the joint in the dish, remove the string, and serve garnished with carrots à la Nivernaise.

CARROTS À LA NIVERNAISE.—Cut the red portion of some carrots to the shape of olives, parboil them in salted water, drain off the water, toss the carrots in butter, with a pinch of salt, add pepper and a little sugar, moistening with a little stock till they are cooked. Take them out, reduce the stock to a glaze, toss the carrots in this till wanted.

POTATOES SOUFFLÉES. See No. 10.

ROAST HARE.—Truss a hare for roasting; carefully skin the ears and tail, and prop the ears up with a skewer into an erect position. Prepare some stuffing as follows: Take the crumb of a penny loaf rubbed finely, $\frac{1}{4}$ lb. of chopped suet, a little fresh butter, some parsley, sweet herbs, and lemon peel chopped up finely; season with pepper, salt, and a little nutmeg. Remove the gall from the liver, chop the liver very finely, and mix it with the other ingredients, adding at the same time the yolks of two eggs and a glass of red wine. Fill the cavity with the stuffing, and sew or skewer it up; then roast the hare before a sharp fire for about an hour, according to size, basting it constantly either with butter or with butter and milk (one pint of milk to $\frac{1}{4}$ lb. of butter). When done, give it a final basting with butter; sprinkle with salt and dredge with flour. Serve on a hot dish with gravy under, and with gravy and red currant jelly served separately.

ENDIVE SALAD.—Wash two heads of endive, drain them thoroughly, and cut them up. Wash and cut up in small dice one head of celery. Work to a smooth paste in a basin the yolk of one hard-boiled egg, one teaspoonful of mustard, white pepper and salt to taste, and the least bit of cayenne; add by degrees three dessert-spoonfuls of cream, one of tarragon vinegar, and one of plain vinegar; stir till quite smooth, add the salad, work it well, and garnish with pickled

gherkins, hard-boiled eggs, and beetroot. N.B. The salad should be mixed just before serving.

APPLE CHARLOTTE.—Cut from a household loaf a number of slices of uniform thickness (quarter to three eighths of an inch); butter a pie dish and all the slices of bread; line the pie dish with the slices of bread; fill it up with layers of apples cut up very small, placing between each layer a little apricot jam, some grated lemon rind, and plenty of brown sugar. Cover the dish up with slices of bread buttered as above, and bake it till the bread is well browned.

ORANGE JELLY.—Make a syrup with one pint of water and 1lb. of loaf sugar, boil it with the thin rind of four oranges and two lemons, skim it carefully and add the juice of eight oranges, let it boil about twenty minutes; skim, and add the juice of a lemon, and either one pint of calvesfoot jelly, or sixteen sheets of the best French gelatine dissolved in half a pint of water, and clarified with whites of eggs. Peel a couple of sweet oranges, removing every particle of skin of both kinds, core them to get rid of the pips, and cut them in thin slices in such a way as to get rid of the pellicle round each quarter. Proceed to fill the mould, disposing pieces of oranges in it in a symmetrical fashion; when set, turn out the jelly in the usual way.

No. 48. FEBRUARY.

Cock-a-leekie Soup.

Fish Croquettes.

Veal Cutlets with Mushrooms.

Roast Saddle of Mutton.

Mashed Potatoes. Seakale.

Roast Wild Ducks and Bigarade Sauce.

Gruyère Sandwiches.

Ginger Pudding.

COCK-A-LEEKIE.—Cut up an old fowl into joints, and cut as many small fillets as possible from the breast; put these aside,

and place the rest of the fowl in a saucepan, with a couple of carrots, a piece of celery, some parsley, a bay leaf, a sprig of thyme, whole pepper and salt to taste; add enough common stock (cold) to cover the fowl, and set it to simmer for two or three hours; meanwhile clean half a dozen leeks, parboil them, and throw them into cold water, then squeeze the water out of them, and cut them in lengths of $1\frac{1}{2}$ in.; put them in a saucepan, with the prepared stock carefully strained, and let them boil an hour and a half, then add the fillets of fowl, and when these are done serve. The leeks must be thoroughly done.

FISH CROQUETTES.—Take some remnants of boiled turbot, pick out the flesh carefully, and mince it not too finely. Melt a piece of butter in a saucepan, add a little flour and some hot milk. Stir on the fire until the mixture thickens, add pepper and salt, a little grated nutmeg, and some chopped parsley, lastly the fish; and as soon as the mixture is quite hot turn it out on a dish to get cold. Fashion it into the shape of corks, roll them in a beaten-up egg, and then in baked bread crumbs; repeat the process in an hour's time, fry them in hot lard, and serve with fried parsley.

VEAL CUTLETS WITH MUSHROOMS.—Take a small neck of veal, divide it into cutlets, with a bone to each; trim them all neatly in the same manner as mutton cutlets. Take a piece of rather lean bacon, cut it in slices one-eighth of an inch thick, and trim each slice to the size of the cutlets; sprinkle the veal cutlets with pepper and salt, and fry them on both sides in butter till done. Fry the bacon separately. Arrange the cutlets and bacon alternately in a dish, sprinkle them freely with minced parsley and thyme, and in the middle place the mushrooms cooked as follows: Take the trimmings of the veal, a carrot, a couple of shallots, parsley, and sweet herbs, pepper and salt to taste; put the whole into a saucepan with three-quarters of a pint of common stock, and two or three sprigs of parsley, and let it boil for an hour, strain the liquor, thicken it with loz. of butter kneaded with a little flour; add two dozen preserved button mushrooms previously tossed in lemon juice; simmer all well together till the mushrooms are cooked.

ROAST SADDLE OF MUTTON. See No. 20.

MASHED POTATOES. See No. 11.

SEAKALE. See No. 24.

ROAST WILD DUCK.—Roast at a very brisk fire not longer than fifteen, or at most twenty minutes. Baste frequently with butter, and sprinkle freely with salt at the time of serving. Serve with

BIGARADE SAUCE.—Pare off as thin as possible the yellow rind of two Seville oranges; cut it into very thin shreds, and boil them in water for five minutes. Melt a piece of butter in a saucepan, add to it a tablespoonful of flour, and stir until it begins to colour; add a gill of stock, pepper and salt to taste, the juice of the oranges, and a good pinch of sugar; then put in the boiled rinds, stir the sauce until it boils, and serve.

GRUYÈRE SANDWICHES. See No. 28.

GINGER PUDDING. See No. 32.

No. 49. MARCH.

Clear Soup with Poached Eggs.

Mashed Salt Fish.

Stewed Chickens.

Roast Sirloin of Beef.

Yorkshire Pudding. Horseradish Sauce.

Potatoes. Spinach.

Cheese Toast.

Mocha Pudding. Rhubarb Tartlets.

CLEAR SOUP WITH POACHED EGGS. See No. 7.

MASHED* SALT FISH (BRANDADE DE MORUE).—Take some salted codfish that has been soaked for at least twenty-four hours. Boil it in plain water, drain it, carefully pick out all the skin and bones, and separate the flesh into small flakes. Put the flakes into a basin, and work them with a fork until every flake is broken into little pieces. Rub a saucepan freely with garlic, put the fish and a small quantity of fine salad oil into it, stir well with a fork. Place the saucepan on a very slow fire, and never cease stirring the contents; pour

into it salad oil and milk alternately, in the smallest possible quantities, but continuously, until the mixture assumes the appearance of a thick creamy paste. Season with white pepper, add some lemon juice, and never leave off stirring, for it is upon the thoroughness of this operation that the success of the dish depends. Serve piled on a dish, with bread sippets fried in butter.

STEWED CHICKENS (POULETS SAUTÉS).—Slice a couple of onions and fry them in oil or butter with a fowl cut up as for fricassee. When the pieces of fowl have taken colour, moisten with three or four tablespoonfuls of French tomato sauce, and as much stock free from fat as may be necessary to make enough gravy; add half a dozen button mushrooms cut in half, some minced parsley, pepper, salt, and powdered spices to taste, and let the whole simmer till done.

ROAST SIRLOIN OF BEEF. See No. 33.

YORKSHIRE PUDDING.—Make a thin batter, as for frying, with a pint of milk and some flour; season with salt, pepper, and a little nutmeg grated fine. The batter should be perfectly smooth. Beat up the yolks of four eggs and the whites of two with one or two teaspoonfuls of brandy, and strain them into the batter. Beat it well with a fork for some minutes, then pour the mixture, to the thickness of an inch, into a tin buttered freely, and put it into the oven. When the pudding is set lay it, in the tin, slanting in front of the fire under the beef which is roasting, and when the top is well browned take the pudding out of the tin, and expose the underside of it to the action of the fire. When done cut it up in diamond-shaped pieces, and garnish the joint with them.

HORSE RADISH SAUCE. See No. 33.

POTATOES. See No. 13.

SPINACH. See No. 38. Serve garnished with* slices of hard-boiled eggs, and fried sippets of bread. See No. 45.

CHEESE TOAST.—Grate some rich cheese, add pepper to taste, a beaten egg, and sufficient milk to make it of the consistency of thick cream. Warm the mixture on the fire, and when quite hot pour it over some slices of hot buttered toast; serve immediately.

MOCHA PUDDING.—Beat up the yolks of four eggs with $\frac{1}{4}$ lb. of powdered loaf sugar, add gradually 2oz. of flour and 2oz.

of potato flour; lastly, the whites of four eggs whipped to a stiff froth. When the whole is well mixed, put it in a buttered plain mould and bake. Turn out the cake when done, and when it is quite cold cover it evenly all over with the following icing, ornamenting it with piping of the icing pushed through a paper cone. This last operation must be done with care lest the heat of the hand warm the icing. When the cake is finished it should be put in a cold place, or on ice till the time of serving. **THE ICING.**—Take half a pound of fresh butter and a quarter of a pound of powdered loaf sugar, and beat them to a cream in a bowl, adding drop by drop, during the process, half a teacupful of the strongest coffee that can be made.

RHUBARB TARTLETS.—Make a short paste with one white and three yolks of egg, one ounce of sugar, one ounce of butter, a pinch of salt, and flour *quant. suff.*; work it lightly, roll it out to the thickness of a quarter of an inch. Line some patty-pans with it, fill them with uncooked rice to keep their shape, and bake them in a moderate oven till done. Remove the rice, and fill the tartlets with rhubarb stewed with plenty of sugar and a dash of lemon juice, and at the top put a heaped spoonful of whipped cream.

WHIPPED CREAM. See No. 40.

No. 50. MARCH.

Consommé of Soles.

Fried Whiting.

Fillets of Mackerel with Italian Sauce.

Turbot. Lobster Sauce.

New Carrots à la Crème.

Ravioli aux Tomates.

Apples with Rice.

Baba au Rhum.

CONSOMMÉ OF SOLES.—Remove the fillets from a pair of soles, cut them out with a cutter in pieces the size of a penny.

Put the bones and all the trimmings of the soles in a saucepan with one quart of cold water, a large handful of parsley, a piece of celery, one onion, two or three cloves, a blade of mace, and pepper and salt to taste. Let this boil slowly from three to four hours, carefully skim and strain the liquor; then put it on the fire again, and when it boils put in the cut pieces of soles. When they are cooked take them out, put them in the soup tureen with a little chopped parsley, and, having strained the liquor once more, pour it over and serve.

FRIED WHITING.—Flour the fish, and, having shaken the flour from them, brush them carefully all over with egg beaten up with pepper and salt; then bread crumb with fine bread crumbs, and fry, in plenty of lard, to a light colour; sprinkle with fine salt; serve with fried parsley and cut lemon.

FILLETS OF MACKEREL; ITALIAN SAUCE.—Split a couple of mackerel, remove the bone, cut off the head and tail, and trim the four halves into a dozen fillets; remove the skin from each; sprinkle them with pepper and salt, and set them to cook with plenty of butter in a sauté pan, or in a tin in the oven. Put all the bones and trimmings of the fish to boil for an hour in a saucepan, with an onion, a carrot, some parsley, sweet herbs, pepper, salt, and cloves to taste, and a little water; then strain it. Fry in oil three or four shallots finely minced, and as many mushrooms, until they are a light brown; then add three tablespoonfuls of wine vinegar, mix well, and let it reduce by one-third. Add the above liquor and a little chopped parsley, and dish up the fillets with this sauce.

TURBOT AND LOBSTER SAUCE. See No. 33.

NEW CARROTS.—Trim a quantity of the smallest new carrots that can be obtained, and boil them in salted water. When done drain off the water. Melt 1oz. of butter in a saucepan, add to it a dessert-spoonful of flour, pepper, salt, grated nutmeg, a pinch of powdered sugar, and a small quantity of cream; put in the carrots, simmer gently a few minutes, and serve.

RAVIOLI AUX TOMATES.—Make a firm paste with flour, eggs, and a little water. Roll it out in sheets as thin as possible;

cut them out in rounds about 3in. diameter, put on each a morsel of the stuffing described below; fold them over and turn up the edges, thus forming tiny rissoles. Let them dry for a couple of hours, then put them carefully in boiling salted water, to boil for twenty minutes. Drain them and dress them with tomato sauce and Parmesan cheese. The stuffing: Boil some spinach, pass it through a sieve and squeeze out effectually all moisture from it; mix with it half its bulk of fresh curd, or the same quantity of bread crumbs soaked in cream, season with grated nutmeg, pepper, salt, and grated Parmesan cheese.

BABA AU RHUM.—Take 1lb. of finely sifted flour, 4oz. of raisins stoned, 4oz. of currants, 8 eggs, 4oz. of pounded sugar, 4oz. of fresh butter, a liqueur glass of brandy, and 1oz. of German yeast. Dissolve the yeast in half a pint of tepid milk, strain, and mix with it a large handful of the flour, working it lightly with the fingers of one hand to form a light soft dough. Put this, which is called the "sponge," into a deep basin, cover it with a cloth, and leave it in a warm place to rise—this will take one and a half to two hours. Just before the sponge is ready place the remainder of the flour on a pastry slab in a heap, make a hollow in the centre, break the eggs into it, add a good pinch of salt, the butter just warmed, the sugar, and the brandy; work all lightly together with the fingers of both hands, beating the mixture so as to beat the air into it; then work in the sponge in the same way, and lastly the raisins and currants. Place the paste in a large mould, well buttered, and put it in a warm place to rise. The mould should be sufficiently high to allow the baba rising. When it has well risen bake it in a moderate oven for about a couple of hours. Serve hot with the following sauce in a boat: Boil a pot of any kind of jam with half a pint of water and a few lumps of sugar; strain, and add one gill of rum or more.

APPLES WITH RICE.—Put half a pound of Patna rice into a saucepan with a quart of water. Leave it on the fire till the water boils, strain off the water, add one pint of milk, white sugar to taste, and the thin rind of a lemon. When the rice is quite done, and has absorbed all the milk, remove the lemon rind, and work into it the yolks of three or four

eggs. Peel and core half a dozen apples, simmer them, till quite done, in a strong syrup of sugar and water, with the thin rind of a lemon and two or three cloves. Take part of the syrup and reduce it almost to caramel. Arrange the apples on a dish with the rice in a border round them, pour the reduced syrup over the apples, and garnish them with strips of angelica and candied cherries, then serve.

No. 51. APRIL.

Barley Soup.
Croustades of Oysters.
Red Mulletts in Papers.
Green Artichokes.
Poached Eggs and Spinach.
Turbot with Wine Sauce.
Asparagus.
Cheese Omelet.
Empress Rice. Salad of Oranges.

BARLEY SOUP.—Cut up in small pieces carrots, turnips, onions, leeks, and celery in equal quantities; toss them in plenty of butter for half an hour; add two heads of lettuce finely shredded, parsley, chervil, and a sprig of marjoram; put in two quarts of boiling water, pepper, salt, a few cloves, and a pinch of sugar; let the whole simmer for a couple of hours, then strain the liquor through a cloth. Boil one pint of pearl barley, in one quart of this stock, till it is reduced to a pulp, pass it through a hair sieve, and add as much more stock as will be required to make the purée of the consistency of cream; put the soup on the fire, when it boils stir into it, off the fire, the yolk of an egg beaten up with a gill of cream; add half a pat of fresh butter, and serve with small dice of bread fried in butter.

CROUSTADES OF OYSTERS. See No. 9.

RED MULLETTS IN PAPERS. See No. 30.

GREEN ARTICHOKEs. See No. 27.

POACHED EGGS AND SPINACH.—Fill a shallow sauté-pan with water and salt *quantum suff.*; add a little vinegar, a few peppercorns, and some leaves of parsley. When the water is on the point of boiling (it should never be allowed to boil), break two or more eggs into it (according to the size of the pan), and put on the cover. When done, take them out carefully, brush them clean on both sides with a paste brush, and cut each egg with a round fluted paste cutter, so as to get them of a uniform shape. Serve on a purée made as follows: Pick and wash perfectly clean 2lb. or 3lb. of spinach, put it into a saucepan with a little water, and let it boil till quite done, turn it out on a hair sieve to drain, squeeze the water out, and pass the spinach through the sieve. Put a good lump of butter into a saucepan, fry it a light brown, add a pinch of flour, mix well, put in the spinach, pepper and salt to taste, and a little milk, stir well, dispose the spinach on a dish, laying the poached eggs on the top of it, and a border of fried sippets round it.

TURBOT WITH WINE SAUCE.—Lay the turbot on a shallow tin or pan plentifully buttered, with slices of onion, some parsley, a few mushrooms, pepper, salt, a couple of bay leaves, and a few cloves, and enough white wine and water to come up to, but not over, the fish; put a piece of buttered paper over the fish, and place the tin in the oven to bake for about an hour and a half, basting the fish frequently with the liquor. When done strain some of the liquor, thicken it with some browned butter and flour, add some grated nutmeg, and stir in, off the fire, the yolks of two eggs, beaten up with the juice of a lemon, slip the fish on a dish, pour the sauce over and serve.

ASPARAGUS. See No. 25.

CHEESE OMELET. See No. 5.

EMPRESS RICE. See No. 5.

SALAD OF ORANGES. See No. 46.

No. 52. MAY.

Asparagus Soup.

Fillets of Soles à la Venitienne.

Whitebait.

Italian Croquettes. Lamb Cutlets.

Roast Chickens. Salad. New Potatoes.

Cheese Soufflé.

St. Honoré of Gooseberries.

Diplomatic Pudding.

CLEAR SOUP WITH ASPARAGUS.—Cut up to the size of peas the head or tender part of two dozen of small asparagus, called sprue. Boil them in salted water, drain them well, and pour over them as much of the following stock as may be necessary: Cut into small pieces the remains of a couple of roast fowls, bones and all, put them into a saucepan with a pound of knuckle of veal and a piece of lean ham, cover with water, add salt to taste, and put the saucepan on the fire, skimming all the scum that rises; just before it begins to boil put in three or four carrots, two or three onions, a head of celery, some thyme, parsley, marjoram, a bay leaf, a few cloves, and whole pepper to taste; then place the saucepan at such a distance from the fire as will let the contents simmer, but not boil. In about four hours strain the liquor through a napkin, effectually free it from fat, and clarify it with raw meat, or with the white of an egg.

FILLETS OF SOLES À LA VENITIENNE.—Take the fillets of a pair of soles, tie them in knots, put them in a tin with plenty of butter, pepper, and salt, and a buttered paper over. Put the tin in the oven just long enough to cook them, arrange them on a dish, and pour the following sauce over them. Boil for an hour the trimmings of the soles with a couple of mushrooms, some white stock, an onion, some parsley, a blade of mace, pepper, and salt to taste. Strain the liquor into a saucepan, into which a piece of butter and some flour have been mixed; add lemon juice to taste, and enough parsley juice and finely minced parsley to give the

sauce a good green colour. Let the sauce come to the boil, stirring it well all the time, and it is ready.

WHITEBAIT. See No. 15.

ITALIAN CROQUETTES.—Pound in a mortar $1\frac{1}{2}$ lb. of lean beef, add 6oz. of breadcrumbs, wetted and squeezed dry in a cloth, add 3oz. of butter; mix well. Then take $\frac{1}{2}$ oz. each of citron peel finely minced, of chocolate grated, of pine kernels, of sugar, and 1oz. of Parmesan cheese grated, add pepper, salt, and the least bit of powdered cinnamon or nutmeg, and mix all these ingredients with the meat in the mortar, then gradually mix in three or more eggs, so as to form a compact paste. Spread a little flour on the table, put the paste on it, and form it into balls the size of a Tangerine orange. Have a saucepan with plenty of lard boiling hot, and fry the balls in this a couple of minutes, then lay them all in a sauté-pan, pour over them some well-flavoured tomato sauce, and let them simmer gently about half an hour.

LAMB CUTLET, WITH CARROTS.—Trim the cutlets neatly, egg and breadcrumb them, and fry them in lard, a light brown colour; drain and arrange them in a circle on a dish, placing in the centre some new carrots, prepared as follows:

NEW CARROTS. See No. 3.

ROAST CHICKEN. See No. 26.

SALAD. See No. 19.

NEW POTATOES. See No. 13.

CHEESE SOUFFLÉ.—Melt half an ounce of fresh butter in a saucepan, stir into it a tablespoonful of flour; when the two are well amalgamated put in a small quantity of milk and about three ounces of grated Parmesan cheese. Stir the mixture on a slow fire till it assumes the appearance of thick cream, but be careful not to let it boil; then add some white pepper; mix thoroughly, and, if required, add a little salt; keep on stirring the mixture at a very moderate heat for about ten minutes; take the saucepan off the fire; and stir the contents occasionally until quite cold; then stir into them the yolks of three eggs beaten up with a little milk and strained, and finally the whites of five eggs whisked into a stiff froth. Put the mixture into a soufflé dish, and put it into the oven at once. Serve quickly as soon as it has risen and the top is well browned.

ST. HONORÉ OF GOOSEBERRIES. See No. 43. Place a layer of stewed gooseberries in the case, and over it some whipped cream well heaped up in the centre. The roll and border of choux paste may, or not, be glazed with sugar at the time of baking.

DIPLOMATIC PUDDING.—Decorate a plain mould with a lining with currants and pistachio nuts, and fill the outer part with jelly; when the jelly is set remove the lining by putting a little warm water in it; make a custard with a pint of milk and four yolks of eggs, flavour the milk with vanilla, add $\frac{1}{2}$ oz. of isinglass, stir it into the custard when hot; break up one or two sponge cakes and macaroons, cut up a few dried fruits, put a layer of each until the mould is full, pour in the custard, leave it in a cool place until wanted, then dip the mould into tepid water, turn it out on a dish and serve.

No. 53. JUNE.

Nouilles Soup.
Flounder Water Souchet.
Lobster Croquettes.
Veal Cutlets with Maccaroni.
Beefsteak with Béarnaise Sauce.
Asparagus Salad.
Cheese Fritters.
Chocolate Cream.

NOUILLES SOUP (CONSOMMÉ AUX NOUILLES).—Make a paste with the yolks of four eggs, the white of one, a pinch of salt, the least drop of water; and as much of the finest flour as will give a very stiff paste. When worked quite smooth roll it out as thinly as possible without breaking it; then cut out each sheet of paste into strips or lozenges, and spread them out to dry on a cloth. In two or three hours' time throw the nouilles into some fast-boiling, well-flavoured clear stock, and serve as soon as sufficiently done, grated Parmesan cheese being handed round with the soup.

FLOUNDER WATER SOUCHET.—Take a number of small flounders, trim off heads and tails, and cut the fish into convenient pieces. Put all the trimmings into a saucepan, with some whole pepper, half a dozen roots of parsley cut up small, a handful of parsley leaves, a blade of mace, and salt to taste; cover with cold water, and let the whole boil for a couple of hours. Strain the liquor, put in it the pieces of fish, with a few parsley roots finely shredded; let it boil ten minutes; then add some parsley leaves, washed and picked; boil five minutes longer. Take up the fish carefully, strain out the parsley leaves and roots, lay them on the fish in the dish, add enough liquor just to cover the fish; garnish with lemon cut in quarters, and serve with brown bread and butter.

LOBSTER CROQUETTES.—Mince the flesh of a lobster to the size of small dice, season with pepper, salt, spices, and as much cayenne as will rest on the point of a trussing needle. Melt a piece of butter in a saucepan, mix with it a tablespoonful of flour, then the lobster, and some chopped parsley; moisten with a little stock until the mixture looks like minced veal; then stir into it (off the fire) a couple of yolks of eggs, and put it by to get cold. When nearly so shape it into the form of corks, egg them, and roll them in baked breadcrumbs. After the lapse of an hour egg and breadcrumb them again, taking care to preserve the shape. After a little time fry them a light colour in hot lard.

VEAL CUTLETS. See No. 40.

BEEFSTEAK ; BÉARNAISE SAUCE.—Broil a piece of rumpsteak in the usual manner, and serve with a lump of the following sauce on it: Put three or four shallots and a little garlic, with some allspice roughly pounded, and a little mace, into a saucepan with a tumblerful of water, and half that quantity of tarragon vinegar; let the whole boil till reduced to a tumblerful; strain the liquor, and let it get cold. Strain the yolks of three or four eggs, mix gradually with them sufficient of the above liquor to make it of the right consistency, with salt to taste and 2oz. of fresh butter. Stir the mixture over a slow fire until it thickens; then add a small quantity of tarragon finely minced, and it is ready.

ASPARAGUS SALAD.—Scrape the end of each head with the

back of a knife, and tie them in small bundles of a dozen heads each; cut off all the part of the asparagus which cannot be eaten, and put them in a panful of fast-boiling water, with plenty of salt, and in about ten minutes they will be done. Drain them and leave them to get cold; then dispose them on a dish previously rubbed with a little shallot, and pour over them the following sauce: Strain the yolks of two eggs into a basin, mix with them a teaspoonful of salt, and then, without ceasing to stir, pour in, drop by drop, four tablespoonfuls of oil and one of French white vinegar, adding the vinegar at intervals during the process of pouring the oil. Lastly, stir in a little pepper; garnish the dish with slices of hard-boiled eggs.

CHEESE FRITTERS. See No. 15.

CHOCOLATE CREAM (BAVAROISE).—Mix the yolks of six eggs with 2oz. of pounded loaf sugar and 2oz. of grated chocolate, add one pint of milk; set the mixture on the fire in a double saucepan, the outer one filled with hot water, and keep stirring till the cream thickens; dissolve in a little milk four sheets of the best French gelatine, add this to the cream and strain it into a basin; put this on ice, stirring till the mixture begins to set, then add one pint of well-whipped cream. Put a mould in the ice, pour in the cream, cover it with ice, and, when quite set, turn it out and serve.

No. 54. JULY.

Rice and Sorrel Soup.
Fried Gudgeon. Stuffed Red Mullet.
Mutton Cutlets and Peas.
Roast Chicken. Salad.
Tomatoes au Gratin.
Gorgonzola Cheese.
Strawberry Tartlets. Caramel Custards.

RICE AND SORREL SOUP.—Boil some rice in water; when

half done drain off all the water, and finish cooking the rice in some clear stock; then add according to taste more or less sorrel finely shredded, boiled in salted water until done, and strained.

FRIED GUDGEON.—Take a quantity of newly caught gudgeon, not too large, wipe them dry, cut off their heads and fins, flour them effectually, shake off superfluous flour, and fry them in plenty of hot lard; serve with lemon cut in quarters.

STUFFED RED MULLET.—Remove the gills of the mullets; make an incision from the throat half-way down the belly of the fish, and do not remove any of the inside, but the small gut which will come away in pulling out the gills. Take some fine bread crumbs, add to them a fourth of their bulk of shallots and the same quantity of mushrooms, both minced as finely as possible and lightly fried in butter; then add some parsley and sweet herbs finely chopped; season with pepper and salt, and make the mixture into a paste by working a pat of butter or more into it and the yolk of one egg; stuff the mullets with this, pack them up securely in buttered paper, and grill them on a clear fire or bake them in a buttered tin.

MUTTON CUTLETS AND PEAS.—Lay the cutlets, ready trimmed, into a saucepan, with some butter and pepper and salt. Cook them on a brisk fire, taking care to turn them as soon as one side is done, and not to overcook them. Boil some peas in plenty of water, and as fast as possible, with salt to taste and a small bunch of mint. Do not cover the saucepan. When done, remove the mint, strain off the water, and give the peas one toss in a saucepan, with a piece of butter, a sprinkling of pepper, and a pinch of sugar. Serve with the cutlets round them.

ROAST CHICKEN. See No. 26.

SALAD. See No. 4.

TOMATOES AU GRATIN.—Dip the tomatoes in hot water, and peel them; cut them in half, and remove the pips. Rub a baking tin with garlic, butter it, lay the tomatoes in it side by side, and fill each half with the following composition: Two parts bread crumbs, one part mushrooms finely minced, a little parsley chopped fine; pepper and salt to taste. Put a

small piece of butter on each half tomato, bake for ten or fifteen minutes, and serve.

STRAWBERRY TARTLETS.—Make some short paste with 2oz. of sugar, 2oz. of butter, the yolks of four eggs, a little water, a pinch of salt, and flour *quant. suff.*; work it lightly, and roll it out to the thickness of one-eighth of an inch. Line some patty-pans with it, fill them with uncooked rice to keep their shape, and bake them in a moderate oven till done. Remove the stalks from some strawberries, add some syrup made with sugar and a little brandy or sherry. Empty the tartlets of the rice, fill each with the strawberries. Put them in the oven to get warm, and serve.

CARAMEL CUSTARDS.—Put a handful of loaf sugar in a saucepan, with a little water, and set it on the fire until it becomes a dark brown caramel. Then add more water (boiling) to produce a dark liquor like strong coffee; beat up the yolks of six eggs with a little milk, strain, add one pint of milk, sugar to taste, and as much caramel liquor (cold) as will give the mixture the desired colour. Put the mixture in a bain-marie, and stir it on the fire as an ordinary custard until it thickens; pour into custard glasses and serve.

No. 55. AUGUST.

Rice and Pea Soup.
Sole with Ravigote Sauce.
Veal and Tomato Sauce.
Beefsteak à la Parisienne.
Vegetable Marrow stuffed.
Greengage Tart.

RICE AND PEA SOUP.—Pick and wash in tepid water a couple of ounces of rice. Put it to cook in a pint of white stock; when thoroughly done, add another pint of stock or more, with a handful of young peas boiled in it. Stir into the soup, off the fire, half a gill of cream, with the yolk of an

egg strained and beaten up with it. Add white pepper and salt to taste if required.

SOLE WITH RAVIGOTE SAUCE.—Lay a sole in a well-buttered tin, add pepper and salt, put a piece of buttered paper over it, cook in the oven until done, drain and serve with the following sauce over :

RAVIGOTE SAUCE.—Take equal parts of parsley, chervil, garden cress, and tarragon ; mince them very finely. Rub a saucepan with shallot, melt a piece of butter in it, add a little flour, mix thoroughly, then add stock *quant. suff.*, pepper, salt, a glass of white wine, and the herbs. Let the sauce come to the boil, then throw in a small pat of butter, a squeeze of lemon, and serve.

VEAL WITH TOMATO SAUCE.—Take a piece of breast of veal, cut it in pieces an inch square, toss them in a saucepan with some olive oil till they begin to take colour ; add a shallot finely minced, some French tomato sauce, pepper and salt to taste, and some minced parsley ; let the whole simmer gently by the side of the fire, shaking the pan occasionally, for about half an hour.

BEEFSTEAK À LA PARISIENNE.—Take a piece of rumpsteak about three-quarters of an inch thick. Trim it neatly, and beat it with the cutlet bat, sprinkle it with pepper, dip it in oil, and broil it over a clear fire. Turn it after it has been on the fire a minute or two, and keep turning it until done ; eight or ten minutes will do it. Sprinkle with salt, and serve with a small quantity of finely minced parsley and a piece of butter mixed together, and placed over or under the steak. Garnish with fried potatoes.

STUFFED VEGETABLE MARROW.—Pound to a paste in a mortar, slightly rubbed with garlic, equal parts of veal and of ham ; then pass them through a wire sieve, and return them to the mortar. Work into the paste thus obtained a fourth of its bulk of butter, and about the same quantity of bread crumbs, with the yolks of one or more eggs, according to quantity. Add some minced parsley, and, according to taste, pepper, salt, spices, and powdered sweet herbs. Cut in half, lengthwise, a couple of average-sized vegetable marrows ; take out the inside, fill each half with the stuffing, and wrap it up in a piece of thin paper well buttered and tied

with string ; lay them all close together in a buttered tin, cover this up with a plate or another tin, and put it into the oven. When you judge the marrows are quite done, take them carefully out of the papers, and lay them on a dish, and serve with a small quantity of well-flavoured clear gravy or some tomato sauce poured over them.

GREENGAGE TART. See No. 18.

No. 56. SEPTEMBER.

Poor Man's Soup.

Fried Eels.

Stewed Beef à la Napolitaine.

Roast Partridges.

French Beans.

Ramakins.

Pineapple Toast.

POOR MAN'S SOUP.—Put 1oz. of butter into a saucepan with three large onions, shred fine, and fry them a pale brown colour, add half a tablespoonful of flour, stir for a few minutes, but do not allow the mixture to darken ; then add one quart of common stock previously flavoured with carrots, turnips, celery, leeks, and parsley boiled in it, stir until the soup boils, and season it to taste with pepper and salt. Peel one or two potatoes, cut them into small dice, and put them to boil with the soup. Cut some crust of bread in long pieces the size, and half the length of French beans, dry them in the oven, and at the time of serving throw them into the soup, then stir into it off the fire the yolks of two eggs beaten up with a little milk, and strained.

FRIED EELS.—Wash some eels, and cut them up in pieces three or four inches long. Score the thicker pieces across, dry them, flour them all well, and fry in hot lard ; or they may be

dipped in beaten-up egg and bread-crumbed. Garnish with quarters of lemon and fried parsley.

STEWED BEEF À LA NAPOLITAINE.—Take a piece of fresh silver-side, make two or three holes in it, and insert in each a piece of bacon rolled in powdered sweet herbs and pepper. Tie up the meat with string carefully. Take a piece of the fat of bacon, mince it with a meat chopper, adding to it a clove of garlic, an onion, some parsley, thyme, and marjoram. When the whole is finely minced and well amalgamated, put it into a saucepan with the meat, and keep turning the latter until it is browned on all sides, then moisten with plenty of French tomato sauce diluted with a little stock, add salt to taste, and let the meat stew slowly till done. Remove the string and serve with boiled maccaroni, dressed with the sauce, round the meat.

ROAST PARTRIDGES. See No. 6.

FRENCH BEANS ; SAUCE BLANCHE.—String the beans, but do not cut them. Boil them in plenty of water, salted to taste ; melt a large piece of butter in a saucepan, add a pinch of flour, stir well, then add a little water ; put in the beans, and stir in, off the fire, the yolks of one or two eggs beaten up with the juice of a lemon, and strained.

RAMAKINS. See No. 4.

PINEAPPLE TOAST.—Take a small tin of preserved pineapple and a stale sponge cake ; cut the sponge cake in slices half an inch thick, and trim them and the pineapple to the same shape. Fry lightly the slices of cake on both sides in butter. Arrange on a dish, in a circle alternately, a slice of cake and one of pineapple, take as much syrup out of the tin as may be necessary, add to it a glass of sherry or liqueur glass of brandy ; pour this over the dish, and serve cold.

No. 57. OCTOBER.

Vegetable Soup.

Baked Gurnet.

Croquettes of Game.

Mutton Cutlets. Mashed Potatoes.

Haricot Beans with Tomato Sauce.

Gruyère Cheese.

Semolina Soufflé.

PURÉE OF VEGETABLES.—Boil in some stock with a bunch of sweet herbs, pepper, salt, and spices to taste, any combination of such vegetables as carrots, turnips, potatoes, parsnips, leeks, onion, peas, Jerusalem artichokes, &c. When thoroughly done pass the whole through a fine hair sieve. Mix in a saucepan a piece of butter and a little flour, then add a little of the purée, and when this is well mixed add the rest. Finish by stirring in, off the fire, a couple of yolks of eggs strained and beaten up with a little milk. Serve with or without tiny sippets fried in butter.—N.B. The above is one way of making use of the trimmings of vegetables produced by cutting them up with fancy cutters.

BAKED GURNET.—Take some fine bread crumbs, add to them a fourth part of their bulk of shallots and the same quantity of mushrooms, both finely minced and lightly fried in butter; then add some chopped parsley and sweet herbs; season with pepper and salt, and make the mixture into a paste by working into it the yolks of one or two eggs, a pat of butter, and a little milk. Stuff the fish with this, and truss it with pack thread. Butter a baking dish, dispose upon it an onion and a carrot cut in slices, a few sprigs of parsley, two or three cloves, and some whole pepper and salt to taste. Lay the fish on this, then add a good half-pint of stock and a wineglassful of white wine, cover the fish with a sheet of buttered paper, and bake it from half to three-quarters of an hour, according to the size. Baste it now and then during the process with its own liquor. When done,

strain the liquor into a saucepan in which a piece of butter has been mixed with a tablespoonful of flour, add a little *suc colore* to give the sauce a good colour, and as soon as it is boiling hot pour over the fish and serve.

CROQUETTES OF GAME.—Pick out from the remnants of any roast white game a quantity of meat from the breast, mince it all finely, and put it into a saucepan, with a piece of butter previously melted and amalgamated with a pinch of flour; add pepper and salt, and a grate of nutmeg. Stir well, and add, off the fire, the yolk of an egg beaten up with the juice of a lemon, and strained. Spread out this mince (which should be pretty stiff) on a marble slab, and when it is nearly cold fashion it, in breadcrumbs, into small portions in the shape of balls or of corks. Dip each in beaten-up egg, and then roll it in very fine baked bread crumbs. Let the croquettes rest a while, then fry them in hot lard to a golden colour. Serve on a napkin with plenty of fried parsley.

MUTTON CUTLETS. See No. 19.

MASHED POTATOES. See No. 11.

HARICOT BEANS WITH TOMATOES.—Take a quantity of fresh haricot beans, being careful to get them all of an age. Boil them in plenty of salted water. Drain when done, and add to them as much tomato sauce as they will take, and also some finely minced parsley.

TOMATO SAUCE. See No. 15.

SEMOLINA SOUFFLÉ.—Set a pint of milk, sweetened to taste, to boil, with either a pod of vanilla or the thin rind of a lemon to flavour it. When it boils strew in some fine semolina (a very small handful will do) with one hand, stirring with the other by means of a spoon until the mixture assumes the appearance of thin porridge. Let it cool, then work in, one by one, the yolks of six eggs, and, lastly, the whites of eight whisked to a stiff froth. Pour into a mould, bake, and serve immediately.

No. 58. NOVEMBER.

Shrimp Soup.

Fried Sole.

Fillets of Beef with Mushrooms.

Roast Plover. Celery Salad.

Cheese Omelet.

Omnibus Pudding.

SHRIMP SOUP.—Take one pint of shrimps, pound them in a mortar with the juice of half a lemon and a piece of butter equal in weight to them. When quite a smooth paste, pass it through a sieve, and add pepper, salt, and grated nutmeg. Take as much bread crumbs as there is shrimp pulp, soak them in stock; melt a piece of butter in a saucepan, amalgamate with it a heaped tablespoonful of flour, mix the shrimp pulp with the bread crumbs, and put both into the saucepan; stir well, and add more stock until a purée is obtained, rather thinner in consistency than the soup should be. Put the saucepan on the fire, stir the contents till they thicken and boil, draw it then on one side, carefully skim off superfluous fat, strain the soup through a hair sieve, make it boiling hot, and serve.

FRIED SOLE.—Clean and skin the fish, and dry it thoroughly in a cloth; dip it in an egg, beaten up, and then strew it on both sides with very fine bread crumbs, taking care that it is evenly covered with a very thin layer of them. Let the fish rest for an hour or two, then have ready in the frying-pan boiling hot fat in sufficient quantity to fairly float it; put in the fish, which will be cooked in five or ten minutes, according to size, and should be skilfully turned over once during the operation. When taken out of the fat, the fish should be laid on blotting paper before the fire in the screen, in order to drain all fat from it. Serve with fried parsley and cut lemon.

FILLETS OF BEEF WITH MUSHROOMS.—Take a piece of rump-steak, cut it in slices three-eighths of an inch thick, and trim them to a uniform shape the size of a mutton cutlet; melt

plenty of butter in a baking tin, lay the fillets in this, and let them stand in a warm place for an hour or two; then take them out, sprinkle them with pepper and salt, and fry them in some very hot butter, turning them to let both sides take colour. Melt an ounce of butter and mix it with a tablespoonful of flour, moisten with some good stock, free from fat, in sufficient quantity to make as much sauce as is wanted; add a little *suc colorant*, or a little glaze, and about twenty button mushrooms (either whole or cut in half) neatly trimmed and washed. Let the sauce boil till the mushrooms are quite done; add the juice of half a lemon, pour the sauce on a dish, heap the mushrooms in the centre, and dispose the beef fillets round them.

ROAST PLOVERS. See No. 36.

CELERY SALAD. See No. 46.

CHEESE OMELET. See No. 5.

OMNIBUS PUDDING.—Take 6oz. of fine flour, 6oz. of fresh suet shred finely, 6oz. of raisins stoned, 4oz. of treacle, 4oz. of milk. Mix well, put into a buttered basin, tie a cloth over, and boil from three to four hours. Serve with

BRANDY SAUCE.—Mix a tablespoonful of potato flour or arrowroot with a little cold water, then add as much water as will make enough sauce, with powdered loaf sugar to taste, and keep it on the fire until the sauce thickens; put into it at the time of serving as much brandy as may be necessary.

No. 59. DECEMBER.

Carrot Soup.

Twice Laid.

Stewed Ducks with Olives.

Beefsteak with Anchovies.

Fried Potatoes.

Jerusalem Artichokes with Cheese.

Rum Omelet.

CARROT SOUP.—Boil some carrots in salted water; when thoroughly done, drain them and pass them through a hair

sieve; mix the pulp thus obtained with as much stock as will make it of the desired consistency; add pepper and salt and a pinch of sugar. Having melted about an ounce of butter, mix with it a tablespoonful of flour, then gradually add the carrot purée; let it come to the boil, skim off superfluous fat, and serve with dice of bread fried in butter.

TWICE LAID.—Take 1lb. of the remnants of boiled codfish, remove all skin and bone, taking care to leave the fish in nice pieces. Put 2oz. of butter into a saucepan, when melted add half a tablespoonful of flour; stir it on the fire two or three minutes, pour in a gill of milk, add salt and pepper to taste, and a little nutmeg; stir until the sauce boils. Take two hard-boiled eggs, cut each into eight pieces; put them into the sauce with the fish and about 1lb. of mashed potatoes; mix all lightly together, dish it up high on a plate, put it into the oven to brown, ornament with some slices of hard-boiled egg, and serve.

DUCK STEWED WITH OLIVES.—Truss it with an onion inside, and its legs tucked in, as fowls are trussed for boiling. Mince a couple of ounces of fat bacon, put them into a stewpan with an ounce of butter, and when this is melted put in the duck breast downward; when it begins to colour turn it over, moisten with a little stock, add pepper and salt, a bunch of sweet herbs, and let it stew gently till done—about an hour. Meanwhile, stone and parboil a quantity of olives, mix a little butter and flour on the fire till it browns, add as much of the liquor (strained and skimmed of fat) in which the duck was stewed, as may be wanted for sauce, put in the olives, let them boil a short time, then dish up the duck with the sauce over, and the olives round it. One or two tablespoonfuls of Spanish sauce (see No. 25) added to the sauce are of course an improvement.

BEEFSTEAK WITH ANCHOVIES.—Bone, clean, and wash a few anchovies, pound them in a mortar with a piece of butter, and, when reduced to a smooth paste, put the mixture in a lump on a broiled steak at the time of serving.

FRIED POTATOES.—Pare some potatoes so as to give each the form of a cylinder, then cut each cylinder in slices the eighth of an inch thick. By this means all the pieces of potato will be the same size. Dry them thoroughly in a napkin;

put them in the frying basket, and plunge it in boiling-hot lard; shake the basket continually, and as soon as the potatoes have acquired a light yellow colour turn them out on a cloth in front of the fire and sprinkle them with fine salt.

JERUSALEM ARTICHOKES WITH CHEESE.—Wash them well, peel and shape them to a uniform size, throw them into boiling salted water, and let them boil fifteen to twenty minutes, drain them at once thoroughly, put them on a dish, and serve with the following sauce poured over them: Mix over the fire $1\frac{1}{2}$ oz. of butter, with a tablespoonful of flour, add half a pint of boiling water, white pepper and salt to taste; stir till the sauce thickens; then add two tablespoonfuls or more of grated Parmesan cheese, let the sauce give one more boil, and it is ready.

RUM OMELET.—Make a plain sweet omelet with four whites and six yolks of eggs. When cooked strew sugar over, and, instead of glazing it, pour a wineglassful of hot rum over it, and set it alight as it is being put on the table.

No. 60. JANUARY.

Nouilles Soup.
 Fillets of Soles with Mushrooms.
 Grenadins of Beef.
 Roast Wild Duck.
 Celery Salad.
 Potato Pudding.

NOUILLES SOUP. See No. 53.

FILLETS OF SOLES. See No. 16.

GRENADINS OF BEEF.—Cut some rumpsteak in slices a little more than half an inch thick, trim them all to the same size in the shape of cutlets, lard them on one side thickly, but finely, with fat bacon. Lay them out, the larded side undermost, in a saucepan, with plenty of butter, and fry them for five minutes, or until the larding is coloured, turn them over carefully with a palette knife, and sprinkle them with pepper and salt. When they have fried five minutes longer add a

small piece of glaze, dissolved in a wineglassful of boiling stock, and keep the grenadins in the pan till wanted, then arrange them in a circle round a heap of

BRUSSELS SPROUTS.—Trim them neatly one by one, wash them, and then boil them in plenty of salted water. Meanwhile melt an ounce of butter, and mix it with a tablespoonful of flour; add pepper and salt and a little nutmeg, then moisten with a tumblerful of cold milk, stirring on the fire till the same thickens. Into this sauce put the sprouts the moment they are cooked and effectually drained from the water they were boiled in. Keep them warm in the saucepan till wanted. There should not be too much sauce, but only enough to keep the sprouts together.

ROAST WILD DUCK. See No. 48.

CELERY SALAD. See No. 46.

POTATO PUDDING. See No. 43.

No. 61. JANUARY.

Celery Soup.

Gurnet with Caper Sauce.

Game Croustades.

Stewed Rumpsteak. Mashed Potatoes.

Jerusalem Artichokes with Cream.

Cheese.

Savarin with Rum Sauce.

CELERY SOUP (CONSOMMÉ AU CÉLERI).—Put into a saucepan the carcase and other remnants of a roast fowl, with a piece of ham or bacon, and a couple of heads of celery (reserving a few of the best pieces to be sliced finely, boiled in stock, and served in the soup). Fill up with stock and let it simmer two or three hours, then strain, clarify with white of egg or a little raw meat, and serve with celery as above.

GURNET WITH CAPER SAUCE.—Place the fish trussed with pack-thread in a fish kettle full of cold water, well salted; when the water comes near boiling point draw the fish kettle aside, let it simmer gently till the fish is quite done, lift it up

to drain, then lay it on a dish; pour plenty of brown caper sauce over it.

CAPER SAUCE.—Put 2oz. of butter in a saucepan with a tablespoonful of flour, and stir well on the fire until the mixture assumes a brown colour; add rather less than a pint of stock, free from fat, season with pepper, salt, and a little Worcester sauce. When the sauce boils, throw in plenty of capers, let it boil once more, and it is ready.

GAME CROUSTADES.—Boil a quantity of rice in salted water till done. Strain off the water, put the rice in a saucepan, and keep moistening with as much milk or stock as it will absorb; add a handful of Parmesan cheese and a little pepper. When the rice is thoroughly done, or rather overdone, spread it out evenly to the thickness of about 2in. on a slab or dish. When quite cold, cut out with a 2in. patty cutter as many “rounds” as the layer of rice will admit. Beat up an egg, roll each “round” or “croustade” in it, and then cover it well with bread crumbs, repeating the operation if necessary. Make an impression with a smaller patty cutter on the top of each croustade, dispose them carefully in the frying basket, and plunge it into very hot lard. When the croustades have taken a good colour, drain them, and, lifting the cover (formed by the impression of the smaller cutter), scoop out the rice from the inside of each croustade with a teaspoon. Fill them quickly with the following purée, and serve:

PURÉE OF GAME.—See No. 23.

STEWED RUMPSTEAK.—Take a piece of rumpsteak an inch thick, fry it in butter on both sides, add enough hot stock just to cover the steak, a bunch of sweet herbs, pepper and salt to taste, two carrots sliced, and a dozen very small onions. Cover the saucepan, and let the contents simmer very gently for about two hours. Mix a piece of butter and some flour in a saucepan on the fire, add the best part of the liquor in which the steak has been stewing, put in a little Worcester sauce and mushroom ketchup. Lay the steak on a dish, the carrots and onions round it, and pour the sauce over.

MASHED POTATOES. See No. 11.

JERUSALEM ARTICHOKEs WITH CREAM.—Wash them well, peel and shape them to a uniform size; throw them into boiling salted water, and let them boil fifteen to twenty

minutes; drain them at once thoroughly; put them on a dish and serve with the following sauce poured over them: Mix over the fire $1\frac{1}{2}$ oz. of butter, with a tablespoonful of flour; add half a pint of boiling water, white pepper, and salt to taste; stir till the sauce thickens, then take the saucepan off the fire, and stir in the yolks of two eggs, beaten up with a gill of cream.

SAVARIN AU RHUM.—Take one pound of fine sifted flour, four ounces of pounded loaf sugar, half a pound of fresh butter, eight eggs, and one ounce of German yeast. Dissolve the yeast in rather less than half a pint of tepid milk, strain it, and work into it so much of the flour as will produce a soft dough, roll this into a ball, place the remainder of the flour into a deep basin, lay the ball of dough on it, cover up the basin, and leave it in a warm place until the ball of dough (the sponge) has risen. Now add the sugar, the butter (just liquefied), the eggs, and a pinch of salt, and work the mixture lightly with the fingers until a smooth paste is obtained. Butter plentifully a large plain border mould (Savarin mould), mince some blanched almonds, not too fine, and strew the mould with as many of these as will stick to the butter, then pour in the cake mixture, which should not fill the mould more than three parts full. Place the mould, covered up, in a warm place, and when the cake has well risen bake it in a moderate oven for about one hour and a half. Before turning the cake out of the mould, stab the top of it (which will be the bottom when the cake is turned out) with a knife in several places, and pour all over it a mixture of two parts of old rum and one of very sweet syrup, so as to soak it well, but not too much, to the depth of an inch; then turn it out on a dish and serve. It may be eaten either hot or cold.

No. 62. FEBRUARY.

Pea Soup.
Codfish with Cream.
Chicken Rissoles.
Fillets of Beef with Olives.
Celery on Toast.
Risotto.
Apple Tart.

PEA SOUP.—Soak a pint of split peas in water for twelve hours, drain off the water, put the peas into a saucepan with three pints of cold water, a piece of bacon (about $\frac{1}{2}$ lb.), two sprigs of dried mint, a bay leaf, some parsley, an onion stuck with two or three cloves, some whole pepper and salt to taste. Let the whole boil three hours, then pass the purée through a hair sieve, make it hot again, and serve with dice of bread fried in butter.

CODFISH WITH CREAM.—Pick out carefully in flakes all the flesh from the remnants of some boiled codfish; melt a piece of butter in a saucepan, and add to it a large pinch of flour and a gill of milk or cream, with pepper, salt, and grated nutmeg to taste, also the least bit of cayenne; stir well, put in the fish, and gently shake it in this sauce until quite warm, If the composition be too dry add a little milk or cream; then add, off the fire, the yolks of two eggs beaten up with a little milk and serve.

CHICKEN RISsoles.—Mince very finely some remnants of fowl free from skin, add an equal quantity of ham or tongue, as well as a small quantity of truffles all finely minced; toss the whole in a saucepan with a piece of butter, mixed with a pinch of flour; add white pepper, salt, and nutmeg to taste, as well as a little minced parsley; stir in, off the fire, the yolks of one or two eggs, beaten up with a few drops of lemon juice, and lay the mixture on a plate to cool. Make a paste with some flour, a little water, two eggs, a pinch of salt, and two or three of sugar; roll it out to the thickness of a penny piece, stamp it out in round pieces three inches in diameter;

put a piece of the above mince on each, then fold them up, fastening the edges by moistening them with water. Trim the rissoles neatly with a fluted cutter, dip each one in beaten-up egg, and fry a golden colour in hot lard.

FILLETS OF BEEF WITH OLIVES.—Take a piece of rump steak, cut it in slices three-eighths of an inch thick, and trim them into shape. Melt plenty of butter in a baking tin, lay the fillets of beef in this, and let them stand in a warm place for an hour or so; then sprinkle them with pepper and salt, and fry them in some very hot butter, turning them to let both sides take colour. Stone a quantity of olives, and parboil them. Fry some onions a brown colour in butter, add a little flour, and when that is coloured, as much stock as you want sauce, with pepper, salt, and spices to taste. Let the sauce boil, then strain it, add the olives, and serve when quite hot, the fillets in a circle round them.

CELERY ON TOAST.—Trim the roots, and cut to the same length (about six inches) three heads of celery, wash them carefully, tie them together with string, parboil them a few minutes, and drain them. Put a layer of bacon in a saucepan, lay the celery on this, with an onion and a carrot sliced, a bunch of sweet herbs, pepper, salt, and a blade of mace, or a few cloves; fill up with enough stock just to cover the celery, and let it gently simmer till done. Take some of the liquor well freed from fat, thicken it with a little flour and butter; pour it on a dish. Have ready a number of slices of bread cut to a uniform shape, and fried in butter; arrange them on the sauce, disposing a head of celery on each.

RISOTTO.—Fry in a saucepan, with $\frac{1}{4}$ lb. of butter and a pinch of salt, an onion finely minced; when it is of a golden colour, strain off the onion, and add the rice, 2oz. or 3oz., carefully picked and washed; stir well, moisten with stock or broth carefully freed from fat, boiling hot, keep on adding this in small quantities as fast as the rice will absorb it; add during the process a pinch of saffron. When the grains begin to burst, add plenty of grated Parmesan cheese, and it will be ready as soon as the rice is quite done.

APPLE TART.—Lay a disc of puff paste on a round tin, and place a strip of paste all round it as for an ordinary jam tart. Spread on the inside a layer of apple marmalade $\frac{1}{4}$ in. thick.

Peel and core some apples, cut them in slices $\frac{1}{4}$ in. thick, trim all the slices to the same shape, dispose these slices over the marmalade, overlapping each other, and in some kind of pattern; strew plenty of sugar over, and bake in a quick oven till the apples are a good colour.

No. 63. MARCH.

Vermicelli Soup.
Broiled Haddock.
Filletts of Rabbit.
Rolled Neck of Mutton.
Turnips with Cream.
Kamakins.
Orange Fritters.

VERMICELLI SOUP.—Boil a couple of ounces of fine vermicelli in a pint of stock free from fat, to which add a good pinch of salt. When cooked (in ten or fifteen minutes), drain them, and put them into the soup tureen, containing a quart of well-flavoured clear stock, boiling hot; grated Parmesan to be served with it.

HADDOCK (BROILED).—Split the fish open, wipe it dry with a cloth, rub it with salad oil, and flour it, then broil over a clear fire; meanwhile knead an ounce of butter with the juice of half a lemon, pepper and salt to taste, and a little parsley blanchd, squeezed dry, and very finely minced; put this butter on a hot dish, the fish over, and serve.

FILLETS OF RABBIT. See No. 33.

ROLLED NECK OF MUTTON.—Take a piece of the best end of a neck of mutton, with a sharp knife remove the skin, taking with it as much meat as possible from the bones except the fillet, which is to form the cutlets; saw off the bones, divide the cutlets, trim them, and gather all the meat from the trimmings and the bones. Lay the best pieces on the skin with a few pieces of bacon, pound the rest in a mortar, with

any other trimmings of raw or cooked meat that may be at hand, a small piece of butter, half an onion, some sweet herbs, pepper, and salt. Pass this through a sieve, and spread it on the skin, fold up half an inch of both the long sides, then roll up the skin tight from one of the narrow sides, tie it up with thread several times round. Fry an onion with a little bacon fat, put in the meat, turn it round once or twice, and when it has taken colour moisten with a very little stock, and let it simmer till done. Remove the string, and serve with the sauce strained over it. With the cutlets another dish can be made in the ordinary way.

TURNIPS WITH CREAM.—Take small new turnips, peel and boil them in salted water, drain them thoroughly; melt 1oz. of butter in a saucepan, add to it a dessertspoonful of flour, pepper, salt, grated nutmeg, and a small quantity of milk or cream; put in the turnips, simmer gently a few minutes, and serve.

RAMAKINS. See No. 4.

ORANGE FRITTERS.—Peel carefully a couple of oranges so as to remove every vestige of the white part of the rind, core them, cut them in slices, roll in glace sugar, dip in batter, and fry in very hot lard; drain, and serve strewn with sugar.

No. 64. APRIL.

Italian Paste Soup.

Boudins of Fish.

Lamb Cutlets and Cucumber.

Chicken à la Milanaise.

Cauliflower Salad.

Maccaroni Soufflé.

ITALIAN PASTE SOUP.—Cut up in small pieces 1lb. of lean veal, put it into a saucepan with a couple of onions, two or three carrots, cut in slices, and a large piece of butter. Shake the saucepan on the fire until the contents have become a good colour, moisten with half a pint of common stock (hot) and keep on stirring over the fire for some time longer,

adding during the process half a pound of ham cut up small. Then take the saucepan off the fire, and when the contents are cold pile up on them a small knuckle of veal chopped up, bones and all, into small pieces; fill up the saucepan with common stock (cold) and add parsley, sweet herbs, spices, pepper and salt, in due proportions. Set the saucepan to simmer gently by the side of the fire for about three hours, then strain the liquor. When cold free it absolutely from fat, and to every quart of liquor add the white of an egg whisked to a froth, keep on beating the liquor on the fire at intervals, and as soon as it boils strain it through a fine tammy or a napkin. Boil half a cupful of small Italian paste in some ordinary stock free from fat, strain it carefully, then put it into the clear stock or consommé made as above.

BOUDINS OF FISH.—Take the raw flesh of either whiting, flounder, plaice, or pike; pound it in a mortar, and pass it through a sieve. Put half a pint of water into a saucepan with a pinch of salt, and a small piece of butter, when it boils stir into it enough flour to make a thick paste; when cold take of this paste half the quantity there is of fish, and take of butter half the quantity there is of paste; thoroughly amalgamate the whole in the mortar, season with pepper, salt, and grated nutmeg, work in one or two spoonfuls of white sauce (*Béchamel*), and lastly as many eggs, in the proportion of two yolks to one white, as will bind the mixture. Butter some small moulds, fill them with the mixture, and steam them in a stewpan half full of water for fifteen to twenty minutes. Then turn them out, and serve with white sauce (*Béchamel*).

LAMB CUTLETS AND CUCUMBER.—Trim the cutlets neatly, egg and bread-crumbs them, and fry them to a light brown colour in lard; drain and arrange them in a circle on a dish, placing in the centre some cucumbers prepared as follows: Cut up a large cucumber in rounds an inch long, cut each round into four quarters, remove the seeds and rind, and trim each piece to a uniform shape; then let them remain in salted water for a couple of hours; drain them, throw them into boiling salted water, and when they are nearly cooked strain and put them into cold water, there to remain till wanted.

At the time of serving, take the pieces out of the water, and put them into a sauté-pan with a piece of butter, some parsley finely minced, and a sprinkling of white pepper; shake them gently till quite warm, and they are ready.

CHICKEN À LA MILANAISE.—Truss a fowl as for boiling, putting an onion inside it, lard it with bacon, and put it to braise in a stewpan with slices of bacon, carrots, onions, sweet herbs, spices, pepper and salt to taste; moisten with stock, and during the process of cooking frequently baste the breast of the fowl with the liquor. Boil in plenty of salted water $\frac{1}{4}$ lb. of rice, picked and washed clean; when the grains begin to burst drain off the water, cover the rice with a cloth, and let it remain by the side of the fire until quite dry. Take equal parts of the liquor in which the fowl is braising, and tomato sauce, work these into the rice with plenty of grated Parmesan cheese until it becomes of the requisite consistency. Make a border with rice round the dish, lay the fowl in the middle, with a little of the gravy free from fat under it, hold a salamander over the breast, to give the larding a colour and serve.

CAULIFLOWER SALAD.—Boil a cauliflower in salted water till tender, but not overdone; when cold cut it up neatly in small sprigs. Beat up together three tablespoonfuls of oil and one tablespoonful of tarragon vinegar, with pepper and salt to taste; rub the dish very slightly with garlic, arrange the pieces of cauliflower on it, strew over them some capers, a little tarragon, chervil, and parsley, all finely minced, and the least bit of dried thyme and marjoram powdered. Pour the oil and vinegar over, and serve.

MACCARONI SOUFFLÉ.—Break up about an ounce of small macaroni or vermicelli into very small pieces, throw it into fast-boiling salted water, let it boil twenty minutes, then drain off the water and put the macaroni into half a pint of milk, with sugar to taste and a piece of cinnamon; let it boil till it has absorbed all the milk. Put it by to get cold, work into it the yolks of four eggs and the whites of six whisked to a stiff froth. Pour into a plain mould, bake, and serve immediately.

No. 65. MAY.

White Soup (*à la Reine*).

Prawn Kromeskys.

Fillets of Veal with Italian Sauce.

Roast Neck of Mutton. Potatoes *Maître Hôtel*.

Salmon Mayonnaise.

Cheese Tartlets.

Russian Jelly.

Baked Fritters (*Choux à la Crème*).

WHITE SOUP.—Remove the flesh from the remnants of a couple of roast or boiled fowls, taking care to exclude all the skin; add half the quantity of bread crumbs soaked in white stock free from fat, pound in a mortar, adding pepper, salt, and a little nutmeg. Pass the whole through a hair sieve, add as much white stock to the result as soup is wanted, warm it without letting it boil; stir into it, off the fire, the yolks of two eggs, strained, and beaten up with half a tumbler of cream.

PRAWN KROMESKYS.—Mince finely a number of prawn tails, toss them in butter on the fire, adding a pinch of flour, a little white stock, salt, pepper, and spices to taste, and lastly the yolk of an egg beaten up with some lemon juice. Spread out the mixture to cool, divide it into portions, wrap each into a piece of dampened white wafer, dip in batter, and fry.

FILLETS OF VEAL WITH ITALIAN SAUCE.—Cut from a piece of leg of veal some neat fillets, three-eighths of an inch thick, sprinkle them on both sides with pepper and salt, and lay them flat in a tin with plenty of salad oil. Put the tin in the oven just long enough to cook the fillets, then drain and arrange them in a circle on a dish, with the following sauce in the middle: Fry in a little salad oil a couple of shalots, minced fine; when they are a pale straw colour, add two or three mushrooms and a little parsley, minced in the same manner; then moisten with enough stock and white wine in equal parts to make the sauce, add pepper and salt to taste, a clove of garlic, some sweet herbs, and a bay leaf tied up in a bunch. Let the sauce boil half an hour, and remove the

bunch. Melt a piece of butter, add a little flour to it, then the sauce, stir it well on the fire, and it is ready.

ROAST NECK OF MUTTON.—Take a piece of the best end of neck, trim off all superfluous fat, saw off the chine, wrap up the joint in a piece of oiled paper. Roast it at a brisk fire, basting frequently. When it has roasted half an hour remove the paper, sprinkle the joint freely with salt, and put it nearer the fire, and as soon as it has taken a good colour it is ready. Time of roasting must necessarily vary according to the nature of the fire, the size of the joint, and the taste of those for whom it is cooked for eating meat overdone or underdone. No hard and fast rule can be given for the time of roasting.

POTATOES. See No. 13.

MAYONNAISE OF SALMON.—Cut out of the remnants of a boiled piece of salmon some neat cutlets or collops, all the same size, dip them in a mixture of two tablespoonfuls of oil, one of tarragon vinegar, with salt and pepper to taste, well beaten up. Thoroughly wash, and then shake out the water from some cabbage lettuces, shred the outer leaves very finely, and lay them on the dish for a foundation; on this dispose the salmon scollops in a circle, and overlapping each other. Trim the hearts of the lettuces, and cut them into four, five, or six “quarters,” according to their size, all the quarters to be of a uniform size. Have some garden cress well freed from water. Make outside the circle of salmon, and resting on the foundation, a circle of lettuce quarters on end, and cress alternately so as to completely hide the foundation. In the middle of the circle of salmon make a star of lettuce quarters and cress, in the centre of which place a round slice of beetroot, cut with the fluted paste cutter, and with a round hole in the middle. In this fix half a hard-boiled egg with the edges vandyked, and the yolk replaced with capers. Then on each salmon collop place any small device cut out of beetroot or white of egg, and with one or more capers on it according as the device requires it. Lastly, make a border outside all with hard-boiled eggs (cut in half transversely, and then each half cut in four or five quarters) alternately with beetroot cut into the same shape. A mayonnaise sauce to be served separately in a boat.

MAYONNAISE SAUCE. See No. 27.

CHEESE TARTLETS. See No. 3.

RUSSIAN JELLY.—Take nine sheets of the best French gelatine, soak them in a little more than a pint of hot water. When dissolved add sugar to taste, the juice of one lemon, the whites of two eggs beaten up to a froth, and two liqueur glasses of Cognac, whisk on the fire till the whole boils; place the thin rind of the lemon at the bottom of the jelly bag, pour the mixture over, and when it has passed out clear and is almost set, whisk it with an egg whisk until it assumes the consistency of white of egg whisked to a froth. Fill a mould with the frothed jelly, press it well down, and place it in a cool place or on ice to set.

BAKED FRITTERS (CHOUX À LA CRÈME).—Put about one pint of water into a saucepan, with a few grains of salt, a piece of butter the size of an egg, and as much sugar, with plenty of grated lemon peel. When the water boils throw gradually into it sufficient flour to form a thick paste, then take it off the fire, let it remain ten minutes, and work into it three or four eggs. Butter a baking dish, and lay the paste upon it in neat little heaps, about one tablespoonful to each; bake a good colour in a moderate oven; take them out, sprinkle powdered loaf sugar over them, and put them in again for a few minutes; make an incision in the under side of each, and insert some French custard (*crème à choux*).

CRÈME À CHOUX.—Take a pint of milk, mix smoothly with a little of it one tablespoonful of potato flour, the yolks of six eggs, and pounded loaf sugar to taste; then add the rest of the milk, and any flavouring you may fancy. Cook it *au bain-marie*, and never cease stirring till the cream is done and quite thick. When cold it is ready for use.

No. 66. JUNE.

Pot au Feu and Bouilli.
Baked Trout.
Roast Fowl. Fried Potatoes.
Cauliflower Salad.
Maccaroni Pudding.

POT AU FEU.—Take a piece of fresh silverside of beef weighing 6lb., and about $\frac{1}{2}$ lb. of bones, tie up the meat neatly with string, and put both into a six-quart saucepan; fill it up with sufficient water to come well over the meat and bones, and set it on the fire; remove carefully with a skimmer the scum that will rise as the water gets warm, but do not allow it to boil. Add at intervals during the process about a pint of cold water in small quantities; this will have the effect of checking the ebullition, and will help the scum to rise. When the scum is all removed, put in about 1oz. of salt, a small handful of whole pepper and allspice, one onion stuck with a dozen cloves, one onion toasted almost black before the fire or on the hob, one leek, and three carrots of average size cut in two-inch lengths, two turnips of average size each cut in four, and a *bouquet garni*, i.e., two bay leaves, two or three sprigs each of thyme and marjoram, a clove of garlic, and a small handful of parsley, all tied together into a small faggot. The above vegetables should not be put in all at once, but gradually, so as not to check the gentle simmering of the *pot au feu*, which should be now skimmed for the last time, and placed by the side of the fire to simmer gently for at least four hours. According to the season, all or some of the following vegetables may be added: A head of celery cut in two-inch lengths, a couple of tomatoes, a couple of parsnips, a handful of chervil. At the time of serving, strain the broth and skim off all the fat, add the least bit of sugar (not burnt sugar) and more salt if necessary; make the broth boiling hot, and pour it into the soup tureen over small slices of toasted bread,

adding, according to taste, a portion of the vegetables cut in thin slices.

BOUILLI.—Having removed the string from the meat used to make the *pot au feu*, serve it garnished with a wall of cabbage prepared as follows: Cut off the stalk close, and remove all the outer leaves, from a cabbage. Cut it in four pieces, and lay them in cold water with a handful of salt for two or three hours. Drain and throw them into plenty of fast-boiling salted water, let them boil uncovered about twenty minutes, and turn them out on a sieve to drain. Shred them not too finely, and toss them in a saucepan with plenty of butter; add pepper and salt, grated nutmeg and powdered mixed spice; moisten with some cream, and let the whole simmer till the cabbage is quite done.

BAKED TROUT.—Put inside the fish a piece of butter the size of an egg, into which a due quantity of salt, powdered pepper, and minced parsley have been worked. Lay it in a baking dish plentifully buttered, sprinkle pepper and salt over it, then lay a piece of oiled paper on the fish, and bake it in a moderate oven for about half an hour, more or less according to the size of the fish. Serve garnished with quarters of lemon.

ROAST FOWL. See No. 26.

FRIED POTATOES. See No. 59.

CAULIFLOWER SALAD. See No. 64.

MACCARONI PUDDING.—Put four ounces of vermicelli, with a small stick of cinnamon, into a pint and a quarter of boiling milk sweetened to taste. Let the whole boil till the macaroni have absorbed all the milk; remove the cinnamon, and put them into a bowl to get cold; then work in one by one the yolks of four eggs freed from the speck, and the whites of two eggs whisked to a froth. Butter and breadcrumb a plain mould, using very fine bread crumbs; put the mixture into it, and bake about twenty minutes; then turn out, and serve the pudding with wine sauce or with jam sauce.

No. 67. JULY.

Rice Cream Soup (*Crème de Riz aux Pois*).

Stewed Eels (*Matelote*).

Croustades of Chicken.

Roast Neck of Mutton. Potatoes.

Artichoke Bottoms.

Cheese Tartlets.

Jam Omelet.

RICE CREAM SOUP.—Pick and wash in tepid water a couple of ounces of rice. Put it to cook in a pint of white stock; when thoroughly done, add another pint of stock or more, with a handful of young peas boiled in it. Stir into the soup, off the fire, half a gill of cream, with a yolk of egg strained and beaten up with it. Add white pepper and salt to taste if required.

MATELOTE OF EELS.—Take a couple or two of skinned eels, cut them up in pieces 2in. long, flour, and fry them a light brown in butter. Melt a quarter of a pound of butter, mix with it a tablespoonful of flour, add half a pint of stock and the same quantity of claret or Burgundy, a bunch of sweet herbs, two or three shallots, whole pepper, cloves, and salt to taste, and the least bit of cayenne pepper. Let this sauce boil a quarter of an hour, strain it over the eels in a saucepan, add a few button mushrooms, and let the whole stew gently for half an hour. Squeeze in the juice of half a lemon, and serve.

CROUSTADES OF CHICKEN.—Cut the crumb of a loaf of bread into slices two inches thick, and then, with a round paste cutter about two inches in diameter, cut out of each slice as many pieces as possible. With another paste cutter, about one and half inches in diameter, make a mark on one side of each cylinder of bread crumb. When all are ready, fry them a golden colour in very hot lard. A deep frying pan should be used, and plenty of lard, so that the croustades fairly swim in the fat. When done, lay them in front of the fire to drain, and afterwards remove the cover (marked with the smaller paste cutter), and with the handle of a teaspoon scoop out all

the inside of each croustade. Mince finely some remnants of roast or boiled chicken, free from skin, &c.; add an equal quantity of ham or tongue, as well as a small quantity of truffles or mushrooms, also finely minced. Toss the whole in a saucepan with a piece of butter, mixed with a pinch of flour; add white pepper, salt, and powdered spice to taste; moisten if necessary with a little white stock. Stir in, off the fire, the yolk of an egg, beaten up with the juice of half a lemon; fill the croustades with this mince, put a button mushroom on the top of each, cover them with a sheet of oiled paper, put them into the oven to get thoroughly hot, and serve.

ROAST NECK OF MUTTON. See No. 65.

POTATOES PLAIN BOILED.—Pick them as nearly as possible all of a size; wash them quite clean. Fill a saucepan to the height of about one inch with cold water, put an inverted saucer in it, and on this put the potatoes with a small handful of salt; put a wet cloth (four or five folds) over all, and leave the lid of the saucepan lifted on one side. Put the saucepan on the fire, and let it boil half an hour, then draw it on one side till the time of serving.

ARTICHOKES.—Parboil the artichokes for ten minutes in water, with vinegar or lemon juice and salt to taste. Take them out, cutting off all the leaves, and removing the "choke," trim them neatly in the shape of diminutive patty-pans. Lay them in a saucepan with plain white stock, and let them simmer gently till done. Drain them on a cloth. Arrange them on their dish, and pour over them some white sauce, made as follows: Mix in a saucepan $1\frac{1}{2}$ oz. of butter and a tablespoonful of flour, stir in half a tumblerful of white stock or even hot water, add pepper and salt to taste, then stir in, off the fire, the yolks of two eggs, beaten up with the juice of a lemon and strained.

CHEESE TARTLETS. See No. 3.

JAM OMELET.—Beat up the whites of four, and the yolks of six eggs, with a very small pinch of salt. Put a piece of fresh butter in the omelet pan, and directly it is melted pour in the eggs. As soon as they are set, fold up the omelet, inserting within the fold as much apricot or other jam as will lie in it. Turn out the omelet neatly on its dish, cover it with powdered sugar, and glaze it with a red-hot salamander.

No. 68. AUGUST.

French Beans Soup.
Red Mulletts with Tomatoes.
Pickled Steak. Potatoes.
Cauliflower with White Sauce.
Cream Cheese.
Tapioca Soufflé.

FRENCH BEANS SOUP.—String some French beans, boil them in salted water, and when done drain and cut them in lozenges. Make some well-flavoured clear stock boiling hot, add the beans to it, and serve.

RED MULLETTS WITH TOMATOES.—Butter a baking dish plentifully, lay in it side by side half a dozen red mullet, sprinkle them with pepper, salt, and chopped parsley, then add about five or six tablespoonfuls of tomato sauce, cover the whole with a sheet of oiled paper, and bake for about half an hour, serving in the baking dish.

BEEFSTEAK PICKLED.—Lay a steak in a pudding dish with slices of onions, a few cloves, whole pepper, salt, a bay leaf, a sprig of thyme, one of marjoram, and some parsley; add oil and tarragon vinegar in equal parts, just to come up to the steak, and let it steep in this for about twelve hours, turning it occasionally; then take it out of the pickle, and fry it slightly on both sides in butter; add the whole of the marinade (pickle), a little common stock, and let the steak stew gently till thoroughly done. Strain some of the liquor, free it absolutely from fat, reduce it a little on the fire, pour over the steak, and serve with .

PURÉE OF POTATOES.—Boil some potatoes and pass them through a sieve; put them into a saucepan with a piece of butter, some milk, and some well-flavoured white stock, until they become of a consistency between pea soup and pease pudding; flavour them to taste with pepper, salt, and grated nutmeg; work them well for a short time, and serve. A clove of garlic laid in the saucepan with the potatoes for a few minutes is an improvement.

CAULIFLOWER WITH WHITE SAUCE.—Pick out all the green

leaves of two small cauliflowers, and cut off the stalks close. Put them head downwards in a saucepan full of boiling salted water; when done pick them out into sprigs and arrange them, head downwards, in a pudding basin, which must have been made quite hot; press them in gently, then turn them out dexterously on a dish, and pour over them the following sauce, boiling hot: Melt $1\frac{1}{2}$ oz. of butter in a saucepan, mix it with a tablespoonful of flour, and then add half a pint of boiling water; stir till it thickens; add salt and white pepper to taste; then take the saucepan off the fire, and stir in the yolks of two eggs beaten up with the juice of a lemon, and strained.

TAPIOCA SOUFFLÉ.—Soak a tablespoonful of tapioca in water for a couple of hours, set it to boil, adding powdered loaf sugar to taste, and milk till the mixture is of the consistency of porridge; flavour it with grated lemon peel, work in when cold the yolks of three, and the whites of four or five eggs whisked to a stiff froth; then pour quickly into a soufflé tin, and bake till it has well risen; serve immediately.

No. 69. SEPTEMBER.

Semolina Soup.

Baked Soles.

Italian Croquettes (Polpette).

Roast Partridges. Fried Potatoes.

Broiled Mushrooms. Curried Eggs.

Stewed Pears.

SEMOLINA SOUP.—Have a quart of well-flavoured stock boiling fast on the fire. Take in one hand some of the coarsest semolina that can be procured, and slowly strew it in the stock, which is to be continuously stirred with a spoon held with the other hand. One handful will be sufficient for the above quantity of stock, but more may be used according to the thickness the soup is desired to be. Keep on stirring for a few minutes, when the soup will be seen to thicken, and it is then ready. Parmesan cheese may be served with it.

BAKED SOLES.—Butter a baking dish, lay a couple of soles on it, add pepper and salt to taste, pour sufficient white wine and common stock, free from fat, in equal parts, to cover the fish well. Put a piece of buttered paper on the top, and bake for twenty minutes. Melt 1oz. of butter in a saucepan, and mix with it a tablespoonful of flour; strain into this the liquor in which the soles were cooked, add a little more stock, or water, if necessary, and stir on the fire till the sauce thickens. Throw in some finely-minced parsley, pour over the sole, and serve.

ITALIAN CROQUETTES (POLPETTE). See No. 52.

ROAST PARTRIDGES. See No. 6.

FRIED POTATOES. See No. 37.

BROILED MUSHROOMS.—Choose fine large ones, pick and remove the stalk, peel, and then broil them over a clear fire; put them on a dish, with the hollow side uppermost. Beat up a piece of butter with some finely-chopped parsley, pepper, salt, and a little lemon juice; put a small piece in the hollow of each mushroom, and serve.

CURRIED EGGS.—Cut a couple of onions in slices, and fry them to a light golden colour in plenty of butter, add one tablespoonful of curry powder and a sprinkling of flour; moisten with a cupful of stock, and simmer gently for ten minutes; then add six hard-boiled eggs cut in slices, simmer for a few minutes longer, and serve.

STEWED PEARS. See No. 7.

No. 70. OCTOBER.

Vegetable Marrow Soup.

Sea Bream with Sharp Sauce.

Italian Olives (Brasciolette).

Chicken à la Marengo.

Haricot Beans with Italian Sauce.

Cheese Omelet.

Apple Pudding.

VEGETABLE MARROW SOUP.—Remove the seeds from two or

three vegetable marrows, cut them into convenient pieces, and put them to stew in a saucepan with a small quantity of stock, pepper, salt, and grated nutmeg to taste. When quite done pass them through a hair sieve. Take two pints of this pulp and one pint of milk, boil them together for half an hour, then gradually mix them with 2oz. of butter which have been previously amalgamated in a saucepan with an ounce of flour. Let the whole come to boiling point, then serve.

SEA BREAM WITH SHARP SAUCE.—Put into a deep dish, or baking tin, a marinade of oil, vinegar, onions, thyme, bay leaf, pepper, salt, and a few cloves; lay a good-sized sea bream in this for some hours, basting it occasionally; then cover it with oiled paper, and put the dish or tin in the oven till the fish is done (about thirty minutes). Melt a piece of butter in a saucepan, mix with it a good pinch of flour, strain the marinade into this, add a little stock, then one shallot and a little parsley chopped very finely; let the sauce boil, add more pepper and salt if necessary; pour it over the fish and serve.

BRASCIOLLETTE.—Take a piece of rump steak freed from fat, skin, and gristle, mince it finely and pound it to a paste. Grate some bread crumb and mix with it pepper, salt, spices, and chopped parsley to taste. Take some lean bacon and cut it in thin strips, an inch wide. Spread out the meat paste to the thickness of half an inch. Cut it into squares about two and a half by four and a half inches. Put a strip of bacon on each square, with a small piece of butter, and four or five pine cone kernels (pignoli). Strew over a little bread crumb prepared as above, and roll up tight on the table each brascioletta in meat paste, then roll it between the palms of the hands. When they are all done, pack them up close in one layer in a well-buttered baking tin. Strew plenty of the prepared bread crumbs over them, and some little bits of butter. Bake in a quick oven. Look at them frequently, and when the brown gravy shows on the top they are done. They should not in any case be baked longer than fifteen minutes. They may be served plain, or with some tomato sauce poured over them.

CHICKEN À LA MARENGO.—Cut up an uncooked fowl as for a fricassée, and fry the pieces in olive oil, with a bruised clove

of garlic, pepper, salt, and a bunch of sweet herbs. Take three tablespoonfuls of the oil used in frying the fowl, add some minced mushrooms, a little shallot and parsley, also finely minced, a glass of white wine, as much stock (free from fat) as you want sauce, pepper and salt to taste. Let the sauce boil a few minutes; dish up the pieces of fowl, pour the sauce over, and serve.

HARICOT BEANS—ITALIAN SAUCE.—Soak them in cold water for at least twelve hours, then put them into a saucepan with plenty of fresh cold water, an onion stuck with cloves, and a bunch of sweet herbs, and set them to boil; do not put in any salt until the beans are almost done, and during the process of cooking put in, at intervals, half a tumblerful of cold water. Fry in butter some finely-chopped onions till they become of a golden colour, add a little ham and one or two mushrooms finely minced; moisten with some good stock; put in a clove of garlic, a few cloves, pepper and salt to taste, a bay leaf, a sprig of thyme, and some parsley. When the sauce has simmered about an hour, add one glass of white wine, a squeeze of lemon, and let it simmer five minutes more; then melt a piece of butter, add a very little flour to it, gradually mix the sauce with it, stir well on the fire, remove the garlic, thyme, parsley, and pour it over the beans, which should be drained quite dry.

PARMESAN OMELET. See No. 5.

APPLE PUDDING.—Make a paste with equal quantities of sifted flour and finely chopped suet, a pinch of salt, and a little water. Roll it out thin into a large piece, place this over a well-buttered basin, and push it in so as to line the basin with it, cut it off all round so as to leave enough to fold up; roll out the trimmings to such a size as to cover the top of the basin. Pare, core, and slice a quantity of good sound apples. Put them in the basin with brown sugar to taste, and either some chopped lemon peel, two or three cloves, or a little grated nutmeg; add a small piece of fresh butter, pack the apples tight in, put on the cover of paste, turn up the edges and press them down, tie a floured pudding cloth over, and put the basin into a saucepanful of boiling water, which should come well over the pudding. Boil from two or three hours according to size.

No. 71. NOVEMBER.

Cabbage Soup.
Boiled Codfish.
Braized Partridges.
Maccaroni Pie.
Celery with White Sauce.
Cheese.
Oranges Meringued.

CABBAGE SOUP.—Take half a Savoy cabbage, shred it very finely, and set it to boil in stock free from fat and well flavoured; parboil a teacupful of rice, and when the cabbage has boiled for ten minutes, throw it in to finish cooking with the cabbage; when both are thoroughly done, put in a handful of grated Parmesan cheese and serve.

BOILED CODFISH.—See No. 22.

BRAIZED PARTRIDGES.—Truss two birds as for boiling, and lard their breasts very finely with fat bacon, put them into a small braizing pan over a couple of slices of bacon, add two small onions stuck with half a dozen cloves, two carrots, cut in pieces, a bunch of sweet herbs, pepper and salt to taste, a cupful of stock, and one of white wine; place a buttered paper over all, and braize them gently for two hours, keeping a few hot embers on the lid of the pan. Serve with their own liquor, strained, and well freed from fat.

MACCARONI PIE.—Take a piece of gravy beef, cut in small pieces, put it into a saucepan with an onion sliced, and a piece of butter; toss it on the fire till the onion and the pieces of meat are browned; then add a glass of white wine, a bunch of sweet herbs, a carrot cut in pieces, spices, pepper, and salt to taste, a few mushrooms, and a fair allowance of tomato sauce. Let the whole simmer for a couple of hours, then strain, and skim off superfluous fat. Put the boiled maccaroni into a saucepan with a piece of butter, plenty of grated Parmesan cheese, and as much of the sauce or gravy as it will absorb; toss it on the fire a little while, and put it by till wanted. Make a smooth and stiff paste with 1lb. of fine flour, 5oz. of fresh butter, two or three yolks of eggs,

2oz. of sugar, a pinch of salt, and tepid water *quant. suff.* Roll it out to the thickness of the eighth of an inch, and line with it a plain round mould previously buttered, uniting the joints carefully with white of egg. Have ready some very small fillets of breast of chicken, just cooked with butter in a covered tin in the oven, some cooked ham or ox tongue cut in dice, some truffles, mushrooms, and cockscombs, cut in convenient pieces, and cooked in the gravy used to dress the maccaroni. Fill the lined mould with all these things in judicious proportions, letting the maccaroni, of course, predominate, and adding during the process a little more sauce or gravy and a due allowance of Parmesan cheese; cover up the mould with a disc of the paste, unite the edges very carefully, and bake in a moderate oven for about an hour. Turn out the mould carefully and serve.

CELERY WITH WHITE SAUCE.—Trim and cut to the same length (about 6in.) three heads of celery, wash them carefully, tie them together with string: put them in a saucepan, with an onion, a blade of mace, some whole pepper, salt, and sufficient boiling water to cover them. Let them boil till quite done, then drain them, remove the string, and serve with the following sauce over them: Melt an ounce of butter in a saucepan, and mix with it a dessertspoonful of flour, add as much of the water in which the celery was boiled as is wanted to make the sauce; put salt to taste, and stir in, off the fire, the yolk of an egg beaten up with the juice of a lemon, and strained.

ORANGES MERINGUED.—Put half a pound of Patna rice into a saucepan with a quart of water. Leave it on the fire till the water boils; drain off the water, add one quart of milk, 4oz. of white sugar, and the thin rind of a lemon. When the rice is quite done, and has absorbed all the milk, let it get cold, and, having removed the lemon rind, work into it the yolks of three or four eggs. Peel off the thin rind of a number of oranges; make a thick syrup by boiling some loaf sugar in a little water, and let the orange rinds infuse in this for a short time, but not boil in it. With a sharp knife remove from the oranges every vestige of the remaining, or white part of the rind, core them as apples are cored, so as to get rid of the pips; cut them in half, dispose them in a

dish on a layer of the rice, and make a small wall with it round them. Pour the syrup over the oranges. Beat up the whites of three eggs to a froth, add a tablespoonful of powdered loaf sugar, cover the dish with this froth, sprinkle powdered sugar over, and bake about twenty minutes in a slack oven.

No. 72. DECEMBER.

Gniocchi Soup.

Skate with Black Butter.

Stewed Kidneys.

Mutton Cutlets à la Maintenon.

Cauliflower with Tomatoes.

Ham Omelet.

Apple Fritters.

GNIOCCHI SOUP.—Put 1oz. of butter into a saucepan with one pint of water and a pinch of salt; when the water boils stir with a spoon and throw in gradually (with the other hand) as much flour as will make a stiff paste that will not stick to the spoon; then add 2oz. of grated Parmesan cheese, mix well, and, removing the saucepan from the fire, work into it two or three eggs. Next put the paste into a biscuit forcer, and as it is forced out cut it off in even lengths of one inch, letting them drop into some well-flavoured stock boiling on the fire. A few minutes' poaching will cook the gniocchi, but expedition is necessary, so that the first that is cut off may not be overdone by the time the last is cut off. The knife used should be dipped now and then in hot water, else the paste will stick to it.

SKATE WITH BLACK BUTTER.—Boil some crimped skate in salted water, with some vinegar in it. Put a large piece of butter into a saucepan, and leave it on the fire until the butter becomes of a dark brown colour, but do not let it burn; then throw in some finely-chopped parsley, a wineglassful of tarragon vinegar, a little salt, and some powdered white pepper. Serve the sauce in a boat piping hot, with the fish on a napkin.

STEWED KIDNEYS.—Skin and parboil some sheep's kidneys, cut them in slices, and toss them in a saucepan with some butter; add pepper and salt to taste, and a slight dredging of flour. When the flour is well amalgamated with the butter, moisten with a little stock or broth, add a glass of sherry, a little minced parsley, a few drops of Worcester sauce. Let the whole simmer (not boil) for a few minutes, and serve.

MUTTON CUTLETS À LA MAINTENON.—Place a number of untrimmed mutton cutlets in a saucepan over some slices of bacon, with some onions, carrots, sweet herbs, pepper, salt, and spices to taste, moisten with a very little stock, or even water, and let the cutlets braise gently till done; then lay them out flat between two plates with a weight over them, and when they are cold cut the bones short off and trim the cutlets neatly. Strain the gravy they were braised in, and having removed all fat from it put it on one side. Mince equal quantities of shallots and of mushrooms. Fry the shallots a light gold colour in butter, add the mushrooms with pepper, salt, and spices to taste, and minced parsley, moisten with a little of the strained gravy, add a squeeze of lemon, and put this mince by to get cold. Cut some pieces of white paper into the shape of a heart, and large enough when folded in two to inclose each cutlet; oil each piece of paper with fine salad oil. Cover each cutlet on both sides with a thin coating of the mince, inclose them in their respective papers, and broil them just long enough to make them quite hot, or they may be made hot in the oven.

CAULIFLOWER WITH TOMATOES.—Pick out all the green leaves from a cauliflower, and cut off the stalk close. Put it stalk upwards into a saucepan full of boiling water, with salt and a piece of butter; let it boil (not too fast) till done. Take it up carefully, and put it on a sieve to drain. Mix a pinch of flour and a piece of butter in a saucepan; add a bottle of French tomato sauce, and pepper and salt to taste. Mix well, and when the sauce is quite hot stir into it a yolk of egg beaten up with a little cold water, and strained. Pour the sauce on a dish, and place the cauliflower in the middle.

HAM OMELET.—Beat up three or four eggs with a heaped tablespoonful of ham or bacon, half lean and half fat, cut up to the size of a very small dice; add pepper to taste, and salt

if necessary. Put a piece of butter the size of an egg into a frying pan; as soon as it is melted pour in the omelet mixture, and, holding the handle of the pan with one hand, stir the omelet with the other by means of a spoon. The moment it begins to set cease stirring, but keep on shaking the pan for a minute or so; then with the spoon double up the omelet and keep shaking the pan until the under side of the omelet has become of a golden colour. Turn it out on a hot dish and serve.

APPLE FRITTERS. See No. 36.

No. 73. JANUARY.

Tapioca Soup.
 Oyster Kromeskys.
 Soles à la Maître d'Hôtel.
 Plover Fillets.
 Veal Cutlets à la Milanaise.
 Roast Saddle of Mutton.
 Potato Duchesses. Laver.
 Cardoons with Marrow.
 Cheese Soufflés.
 Orange Cream. Mince Pies.

TAPIOCA SOUP. See No. 26.

OYSTER KROMESKYS. See No. 44.

SOLES À LA MAÎTRE D'HÔTEL.—Put into a saucepan full of water a bunch of parsley, an onion, a blade of mace, some whole pepper, and salt to taste. When the water boils throw in eight fillets of soles, each tied up in a knot, and let them boil till done. Serve with

MAÎTRE D'HÔTEL SAUCE.—Melt a couple of ounces of butter in a saucepan, mix thoroughly with it two tablespoonfuls of flour, add half a pint of hot water, white pepper and salt to taste, and stir until it thickens; if too thick add more hot water. Mince very finely a handful of parsley, knead it with half an ounce of butter, add this to the sauce with the juice of half a lemon, stir it well on the fire, and serve.

PLOVER FILLETS.—Take three plovers, and out of the breast of each skilfully cut two fillets, lay them in a buttered tin, sprinkle them with pepper and salt, and cover them with a buttered paper. Cut up the carcasses, and put them in a saucepan with a piece of bacon and a little butter, an onion, and a carrot, sliced; toss them on the fire for five minutes, moisten with stock, add a few mushroom trimmings, and let the sauce simmer for a couple of hours; strain off the liquor, and, having carefully removed all fat, thicken it with a little butter rolled in flour, adding at the time of serving a few drops of lemon juice. Put the tin containing the fillets in the oven for a short time, just to set them; then turn them into the sauce, and keep them quite hot until the time of serving; arrange a neat border of sippets, fried in butter, round a dish, dispose the fillets in the centre, and pour the sauce over.

VEAL CUTLETS. See No. 40.

ROAST SADDLE OF MUTTON. See No. 20.

POTATO DUCHESSES.—Take half a dozen potatoes, boil them, pass them through a sieve, and work into them in a bowl one gill of cream and the yolks of three eggs; add pepper, salt, and nutmeg to taste, and some parsley finely chopped. When they are well mixed and smooth, take them up by tablespoonfuls, roll each into a ball, flatten it, and flour it slightly. Lay them all in a sauté pan with plenty of butter melted, and cook them slowly. Turn them over when one side is done, and serve hot as soon as both sides are coloured.

LAVER.—Put the laver in a saucepan (enamelled) with a lump of butter and the juice of a lemon; stir on the fire till quite hot, and serve. When practicable, it is best to serve it in the saucepan itself, or on a hot-water dish, so as to insure its being quite hot.

CARDOONS WITH MARROW.—Take a tin of preserved cardoons, open it, draw off the liquor, and lay the cardoons in a stew pan with enough well-flavoured stock to cover them. Let this remain on the fire just long enough to warm the cardoons through. Procure some large pieces of beef marrow by getting the butcher to break the bones for you. Lay the marrow in a saucepan with cold water and salt for about an hour; then pour off the water, and replace it by fresh salted water. Put the saucepan on the fire; as soon as the water boils take the

saucepan off the fire, and let the marrow remain in the water till wanted. Fry in butter some well-shaped sippets of bread; cut up the marrow in the same manner, and place a piece of it on each sippet. Dispose these round a dish. Pour some brown sauce (see No. 25), reduced almost to a glaze, in the middle. Lay the cardoons on it, and serve.

CHEESE SOUFFLÉS. See No. 25.

ORANGE CREAM.—Make a custard with the yolks of eight eggs, 4oz. of pounded sugar, a quart of milk, and the thin rind of two oranges. Stir it in a bain-marie till it thickens. Dissolve 1oz. of gelatine in a little warm water, and add to it the juice of one orange, add this to the custard, strain, put it into a mould and place it on ice to set.

MINCE PIES. See No. 33.

No. 74. JANUARY.

Brunoise Soup.

Boiled Codfish with Dutch Sauce.

Veal Cutlets with Maccaroni (à la Milanaise).

Roast Wild Duck.

Brussels Sprouts.

Ginger Pudding.

BRUNOISE. See No. 20.

BOILED COD FISH. See No. 22.

DUTCH SAUCE. See No. 12.

VEAL CUTLETS. See No. 40.

ROAST WILD DUCKS. See No. 48.

BRUSSELS SPROUTS. See No. 23.

GINGER PUDDING. See No. 32.

No. 75. FEBRUARY.

Haricot Bean Soup.
Lobster Croquettes.
Fillets of Soles with Mushrooms.
Red Mulletts with Italian Sauce.
Turbot with Dutch Sauce.
Poached Eggs and Spinach.
Cauliflower with Cheese.
Maccaroni with Tomatoes.
Mousseline Pudding.
Jam Tartlets. Pineapple Toast.
Chocolate Cream.

HARICOT BEAN SOUP. See No. 11.

LOBSTER CROQUETTES. See No. 53.

FILLETS OF SOLES WITH MUSHROOMS. See No. 16.

RED MULLETTS WITH ITALIAN SAUCE.—Wipe each fish quite dry, and lay it on a sheet of note paper well oiled with salad oil, sprinkle pepper and salt on the fish, and a little lemon juice. Fold up the paper neatly; broil on a gridiron; when done on both sides, take the fish out of the paper and lay them carefully on a dish, pour the following sauce over them and serve: Fry in a little salad oil a couple of shalots, very finely minced, and then add a wineglassful of sherry, half a dozen mushrooms finely minced, and as much vegetable stock as may be required. Lastly, put in a little finely-chopped parsley and a little lemon juice. Let the sauce gently simmer for a quarter of an hour, and, having skimmed off all the fat, pour it over the fish.

TURBOT WITH DUTCH SAUCE. See No. 33.

SPINACH AND POACHED EGGS. See No. 51.

CAULIFLOWER WITH CHEESE (AU GRATIN). See No. 17.

MACCARONI WITH TOMATOES.—Put into a large saucepan plenty of water salted to taste; when the water boils fast, throw in the maccaroni, broken into convenient lengths, but not too short; stir frequently. When the maccaroni is done to taste, pour in a jugful of cold water, and strain the maccaroni quite free from any water. According to its size, maccaroni takes from twenty to thirty minutes to cook it,

should not be done too much. Dress it with plenty of Parmesan cheese, fresh butter, and the following sauce:

Melt a piece of butter the size of an egg in a saucepan, add the contents of a 6*d.* or 8*d.* bottle of pure tomato sauce; mix well, and then put in pepper and salt to taste, and a small bunch composed of a clove of garlic, a bay leaf, a sprig of thyme, another of marjoram, and some parsley. Keep the sauce hot until it is wanted to dress the maccaroni, the bunch of herbs being removed.

MOUSSELINE PUDDING. See No. 23.

JAM SAUCE.—Mix half a pot of jam with a cupful of water, warm it on the fire, add a wineglassful of sherry, strain, and pour round the pudding.

JAM TARTLETS.—Take some puff paste, roll it out half an inch thick, and line some patty pans with it. Cut some rounds out of the bottom of a stale loaf an inch in diameter less than the patty pans, put one in each pan exactly in the middle, and press it down; bake in a quick oven until the paste has well risen—about fifteen minutes. Remove the pieces of bread, and fill each tartlet with either apricot, strawberry, or currant and raspberry jam.

PINEAPPLE TOAST. See No. 56.

CHOCOLATE CREAM. See No. 53.

No. 76. MARCH.

Poor Man's Soup.

Sole au Gratin.

Mutton Cutlets with Tomato Sauce.

New Potatoes.

Mayonnaise of Fowl.

Marmalade Pudding.

POOR MAN'S SOUP. See No. 56.

SOLE AU GRATIN. See No. 1.

MUTTON CUTLETS. See No. 42.

TOMATO SAUCE. See No. 33.

NEW POTATOES. See No. 13.

MAYONNAISE OF FOWL.—Carve skilfully a roasted fowl into

small joints, and trim each of them neatly; put them into a basin with a good sprinkling of pepper and salt, and some salad oil, tarragon vinegar, a couple of slices of onion, and two or three cloves; let them remain in this for a couple of hours, turning them over occasionally. Make a foundation of shred lettuce on a dish, dispose on it the pieces of fowl heaped up, and mask them with Mayonnaise sauce. Cut some hearts of cabbage lettuce into quarters, dispose them round the pieces of fowl, with hard-boiled eggs cut into quarters, beetroot cut in small oblong squares, and olives boned, all arranged in some sort of order or pattern.

MAYONNAISE SAUCE. See No. 27.

MARMALADE PUDDING. See No. 45.

No. 77. APRIL.

Croûte au Pot.

Sole with Ravigote Sauce.

Braized Loin of Mutton. Turnips.

Cauliflower Salad.

Cheese Straws.

Caramel Pudding.

CROÛTE AU POT. See No. 1.

SOLE RAVIGOTE SAUCE. See No. 55.

BRAIZED LOIN OF MUTTON. See No. 47.

GLAZED TURNIPS.—Cut some new turnips into the shape of orange quarters or small pears. Parboil them for five or ten minutes in salted water. Drain them thoroughly, then place them in a well-buttered saucepan, sprinkle them with plenty of powdered loaf sugar, put the saucepan on the fire, and as soon as they begin to colour, moisten with a small quantity of clear stock, add a pinch of powdered cinnamon, and pepper and salt; let them stew gently until done.

CAULIFLOWER SALAD. See No. 64.

CHEESE STRAWS. See No. 30.

CARAMEL PUDDING.—Put a handful of loaf sugar in a saucepan with a little water, and set it on the fire until it

becomes a dark brown caramel, then add more water (boiling) to produce a dark liquor like strong coffee. Beat up the yolks of six eggs with a little milk; strain, add one pint of milk (sugar to taste) and as much caramel liquor (cold) as will give the mixture the desired colour. Pour it into a well-buttered mould; put this in a bain marie with cold water; then place the apparatus on a gentle fire, taking care that the water does not boil over. One hour's steaming will set the custard, which then turn out and serve. By using the white of one or two eggs in addition to the six yolks, the chances of the pudding not breaking are made more certain.

No. 78. MAY.

Italian Paste Soup.
 Salmon with Caper Sauce.
 Lamb Cutlets with Cucumbers.
 Stewed Sweetbreads.
 Roast Fillet of Beef.
 New Potatoes.
 Asparagus.
 Parmesan Omelet.
 Potato Soufflé. Gooseberry Fool.

ITALIAN PASTE SOUP. See No. 64.

SALMON FILLETS, CAPER SAUCE.—Take a piece of salmon four inches thick, remove the bones and skin carefully, cut it in slices half an inch thick, and flatten each on the chopping board with a cutlet bat or common chopper dipped in water. From these slices cut as many neatly-shaped fillets of a uniform shape as is possible. Place them quite flat on a well-buttered baking tin, sprinkle pepper and salt over them, and ten minutes before they are wanted put them into the oven with a sheet of buttered white paper over them. Serve arranged in a circle, with the following sauce in the centre.

CAPER SAUCE. See No. 14.

LAMB CUTLETS WITH CUCUMBERS. See No. 64.

STEWED SWEETBREADS. See No. 26.

ROAST FILLET OF BEEF. See No. 5.

NEW POTATOES. See No. 3.

ASPARAGUS. See No. 25.

PARMESAN OMELET. See No. 5.

POTATO SOUFFLÉ.—Pass a couple of boiled potatoes through a sieve, work into them the yolks of four eggs and powdered loaf sugar to taste; add enough essence of vanilla to flavour the mixture well, then the whites of six eggs beaten up to a stiff froth; pour into it a soufflé tin, bake twenty minutes, and serve.

GOOSEBERRY FOOL. See No. 14.

No. 79. MAY.

Asparagus Soup.

Grilled Mackerel.

Fricandeau with Sorrel.

Boiled Ham and Peas.

Eggs au Gratin.

Gooseberry Pudding.

ASPARAGUS SOUP. See No. 13.

GRILLED MACKEREL. See No. 5.

FRICANDEAU. See No. 2.

PURÉE OF SORREL.—Pick and wash a quantity of sorrel, put it into a saucepan with a little water and some salt; when thoroughly done drain off all the moisture and pass the sorrel through a hair sieve. Amalgamate a piece of butter and a tablespoonful of flour in a saucepan on the fire, put in the sorrel and stir well for some minutes; then add pepper and salt to taste, and the yolk of one egg beaten up with a little cold stock and strained.

BOILED HAM.—Soak the ham in water from twenty-four to forty-eight hours, changing the water two or three times, wash thoroughly clean, and trim it; then put it into a boiler filled with cold water (a bottle of sherry added to the water is a great improvement), add carrots, celery, onions, garlic, parsley, thyme, marjoram, bay leaves, cloves, and mace—the proportions of these may be regulated by the size of the ham

and the skill or taste of the cook. Bring it gradually to the boil, skim carefully, and simmer from four to six hours. Remove the skin, glaze the ham, and ornament the knuckle with a paper frill.

STEWED PEAS. See No. 29.

EGGS AU GRATIN. See No. 24.

GOOSEBERRY PUDDING.—Make a paste with equal quantities of sifted flour and finely chopped suet, a pinch of salt, and a little water; roll it out thin into a large piece, place this over a well buttered basin, and push it in so as to line the basin with it, cut it off all round so as to leave enough to fold up; roll out the trimmings to such a size as to cover the top of the basin. Pick some gooseberries, and put them in the basin with plenty of brown sugar; put on the cover, turn up the edges, and press them down; tie a floured cloth over, and put the basin in a saucepan of boiling water, which should well cover the pudding. Boil two or three hours.

No. 80. JUNE.

Green Pea Soup.

Whittings au Gratin.

Boudin of Veal.

Roast Chicken Salad.

Green Artichokes Stuffed.

Cream Cheese.

Rice Soufflé.

GREEN PEA SOUP. See No. 42.

WHITINGS AU GRATIN. See No. 10.

BOUDIN OF VEAL.—Put half a pint of water into a stewpan, with a pinch of salt and a small piece of butter; when it boils, stir into it enough flour to make a thick paste; put it by to get cold. Take equal parts of this paste and veal suet, carefully picked; pound them first separately, then together in a mortar, with a piece of boiled onion more or less, according to taste. Pound some lean veal, and of this take as much as there is paste and suet. Work the whole together in a mortar, seasoning the mixture with pepper, salt, and spices

to taste. Pass the whole through a sieve, work in as many whole eggs as will bind the mixture, put it into a buttered mould, steam for an hour and a half. Serve over a purée of tomatoes.

TOMATO PURÉE. See No. 24.

ROAST CHICKEN. See No. 26.

SALAD. See No. 4.

GREEN ARTICHOKE STUFFED.—Trim off the top of the leaves of the artichokes, boil them for twenty minutes in salted water with the juice of a lemon; drain them thoroughly; take some anchovies, bone and wash them clean, then mince them finely with a small quantity of garlic, add some powdered thyme and pepper and salt; open out the leaves of each artichoke without detaching them, insert a small quantity of this mixture between each leaf; tie up each artichoke with thread, place them close together in a tin, pour plenty of olive oil over them, lay a piece of oiled paper on the top, and set them in the oven for about half an hour. Remove the threads before serving.

RICE SOUFFLÉ. See No. 7.

No. 81. JULY.

Bonne Femme Soup.

Salmon au Gratin.

Lamb Cutlets and Peas.

Roast Quails. French Bean Salad.

Parmesan Soufflé.

Cherry Tartlets.

BONNE FEMME SOUP. See No. 4.

SALMON AU GRATIN. See No. 26.

LAMB CUTLETS. See No. 16.

STEWED PEAS. See No. 29.

ROAST QUAILS. See No. 4.

FRENCH BEAN SALAD. See No. 5.

PARMESAN SOUFFLÉ. See No. 52.

CHERRY TARTLETS. See No. 27.

No. 82. JULY.

Rice Soup.
Grilled Trout.
Grenadins of Beef.
Aspic of Lobster.
Gênoise Pastry.
Fruit Salad.

RICE SOUP. See No. 30.
GRILLED TROUT. See No. 17.
GRENADINS OF BEEF. See No. 32.
ASPIC OF LOBSTER. See No. 27.
GÊNOISE PASTRY. See No. 4.
FRUIT SALAD. See No. 4.

No. 83. SEPTEMBER.

Maccaroni Soup.
Baked Gurnet.
Veal Quenelles with Tomato Sauce.
Fillets of Beef and Carrots.
Roast Partridges.
Greengage Tartlets.

MACCARONI SOUP. See No. 9.
BAKED GURNET. See No. 57.
VEAL QUENELLES. See No. 15.
FILLETS OF BEEF. See No. 27.
CARROTS. See No. 47.
ROAST PARTRIDGES. See No. 6.
GREENGAGE TARTLETS. See No. 30.

No. 84. OCTOBER.

Julienne Soup.

Sole au Gratin.

Rump Steak. Potatoes à la Lyonnaise.

Roast Partridges.

Stuffed Tomatoes.

Cheese Tartlets.

Apricot Omelet.

JULIENNE SOUP.—Cut some carrots, turnips, leeks, onions, and celery into shreds; boil the leeks and celery in salted water until quite done. Put a piece of butter the size of an egg into a stewpan, place it on the fire; when melted throw in the carrots and turnips, stir it over the fire five minutes, then throw in the onions; fry all together until they begin to colour; stir the whole time; drain off the butter, and put in about a gill of clear stock; let it boil quickly until reduced to a glaze, then add as much clear stock as you require soup; let it boil ten minutes very gently, skim off the fat, throw in the leeks and celery, a few leaves of tarragon, and a little chervil, salt to taste, and a small piece of white sugar; let it come to the boil, and serve.

SOLE AU GRATIN. See No. 1.

RUMP STEAK.—Take a piece of rump steak about three-quarters of an inch thick. Trim it neatly, and beat it with the cutlet bat, sprinkle it with pepper, dip it in oil, and broil it over a clear fire. Turn it after it has been on the fire a minute or two, and keep turning it until it is done; eight or ten minutes will do it. Sprinkle with salt, and serve with a small quantity of finely minced parsley and a piece of butter mixed together, and placed over or under the steak.

POTATOES À LA LYONNAISE. See No. 45.

ROAST PARTRIDGES. See No. 6.

STUFFED TOMATOES.—Take as many tomatoes as there will be people to eat them; cut a circle off the top of each, and with a small spoon remove all the pips, which put on one side; then make a stuffing of shallots, mushrooms, and bread crumbs, in the proportion of ten shallots and half a pound

of mushrooms for every ten tomatoes. Mince the shallots, separately, very small, and toss them in a saucepan with some butter. When cooked add the mushrooms, also cut up small, with parsley, salt, pepper, and enough bread crumbs to make a good thick paste. Squeeze the tomato pips, and with the juice moisten the stuffing, after which divide the latter into as many portions as there are tomatoes, inserting one into the hollow of each tomato; then re-cover the tomatoes with the circles cut off the top; place them in a dish large enough to contain all, near one another, pour over them two table-spoonfuls of olive oil, bake in the oven for half an hour, and serve.

CHEESE TARTLETS. See No. 3.

APRICOT OMELET. See No. 1.

No. 85. NOVEMBER.

Celery Soup.

Soles in Cases.

Fillets of Beef with Olives.

Chartreuse of Partridges.

Roast Pheasant.

Batavian Endive Salad.

Cheese Pudding.

Apple Tart. Cabinet Pudding.

CELERY SOUP. See No. 61.

SOLES IN CASES.—Take two parts finely minced mushrooms, one part shallots and parsley in equal proportions, also finely minced; toss them in plenty of butter for a few minutes, adding pepper and salt to taste, and put the mixture aside. When cold spread a thin layer of it on each fillet, roll them up, and cook them between two buttered plates in the oven. Have ready some paper cases, place one rolled fillet in each, then fill up the case with white sauce, and place a button mushroom on the top of each, and keep quite hot till time of serving. Sauce: Take two parts of butter and one of flour, mix the two thoroughly in a saucepan on the fire, add enough

veal stock to get the sauce of a proper consistency, add a few button mushrooms; let the sauce boil for ten minutes; stir in, off the fire, the yolks of two eggs beaten up with the juice of half a lemon.

FILLETS OF BEEF WITH OLIVES. See No. 62.

CHARTREUSE OF PARTRIDGES. See No. 31.

ROAST PHEASANT. See No. 9.

SALAD. See No. 21.

CHEESE PUDDING. See No. 44.

APPLE TART. See No. 62.

CABINET PUDDING.—Butter a mould and ornament it at the bottom and sides, in some sort of pattern, with dried cherries, raisins, and candied peel. Fill up the mould with alternate slices of sponge cake and ratafias or macaroons; then pour over all as much as the mould will hold of a custard made with eight eggs and a pint of milk, and sugar to taste, well flavoured with lemon or vanilla. The custard should be allowed to get cold before pouring it in. Steam the pudding for an hour and a quarter, and serve with

WINE SAUCE. See No. 21.

No. 86. DECEMBER.

Clear Game Soup.

Turbot Tartare Sauce.

Stewed Beef.

Roast Turkey. Boiled Ham.

Mashed Potatoes. Brussels Sprouts.

Cheese.

Plum Pudding. Mince Pies.

Curaçoa Jelly. Vanilla Cream.

Charlotte Russe. Topsy Puddings.

GAME SOUP. See No. 34.

TURBOT. See No. 33.

TARTARE SAUCE.. See No. 17.

STEWED BEEF. See No. 56.

TURKEY, ROAST.—Pick, draw, singe, and truss; place a

couple of onions and $\frac{1}{4}$ lb. of salt butter inside the turkey, and roast before a moderate fire, keeping for the first hour a piece of buttered paper tied over the breast; baste frequently with butter and lemon juice. When nearly done sprinkle freely with salt. Time of roasting, two, to two and a half hours, according to size.

BOILED HAM. See No. 79.

MASHED POTATOES. See No. 11.

BRUSSELS SPROUTS. See No. 21.

PLUM PUDDING.—Take 1lb. of best Valentia raisins, stoned and cut in half; 1lb. of best currants, rubbed in a damp cloth and then in a dry one, all stalks and rough bits being picked from them, after which sprinkle them with flour slightly, to prevent them from clinging together in lumps; 1lb. of nicely-shred beef suet, chopped so finely as to look like flour; 1lb. of brown moist sugar, freed from all lumps, not the crystallised; 1lb. of finely-grated bread crumbs, off a stale loaf; $\frac{1}{4}$ lb. of candied peel, mixed orange, citron, and lemon; the rind of a fresh lemon, cut thin, so as not to touch the white skin, and chopped very fine; a good pinch of salt; a dessert spoonful of spices, well pounded with a pestle in a mortar—viz., cloves, whole allspice, cinnamon, very little mace, half a nutmeg grated, and a little ginger; one wineglassful of brandy; eight eggs, and a little flour, not more than six or seven moderate-sized dessert spoonfuls; no milk, as that would ruin the pudding. The pudding is mixed thus: Have a large pan or bowl, to give plenty of room for stirring, and place the five articles in pounds round it, thus: raisins, sugar, currants, suet, and bread. If placed in this order, the mixing is greatly facilitated. Stir them round from the centre until all are well mixed together; then add the candied peel, cut up into small pieces, and sprinkled all over; then the fresh lemon-peel and the mixed spice, stirring after each sprinkling, the spoonful of salt over all. Then break and take the speck out of four eggs, and beat them separately; sprinkle them in a state of froth over the mixture in the bowl and stir again. Now add four dessert-spoonfuls of flour, stirring it in, and then add the brandy; always stir the ingredients as lightly as possible, lifting it, and breaking any close heavy lumps.

Cover the bowl over, and leave it in a cool dry place for one night. When required for use beat up the other four eggs, and add two or three spoonfuls of flour. Judge when there is sufficient flour by the ingredients adhering together lightly, not in heavy lumps. Have water ready boiling, and dip the pudding cloth (which should be a sound new one) into it; place it, when wrung as dry as possible, in a bowl, dredge it with flour, and drop the pudding into it in light spoonfuls do not press them together, as that makes the pudding heavy; then gather up the cloth, a very small portion at a time, as small gathers make the pudding a nicer shape. Have a yard of new tape to tie it with, and leave plenty of room for the pudding to swell; it should be tied tight enough to prevent the water from getting in. The pudding should be kept boiling for eight hours, and care taken that it does not set to the bottom of the pan. Place a stout stick (a broom handle will do) across the top of the copper, and fasten a loop of strong string to the pudding to sling it over the stick, which, besides ensuring no setting to the bottom, makes the pudding a nice plump shape at the top; but it must be closely watched, that the water does not boil away and leave the pudding uncovered; plenty of boiling water should be kept ready in case this should happen. To serve the pudding, crushed loaf sugar should be piled on the top to imitate snow, and also over the sprig of berried holly that is stuck in it; and, when desired, flaming spirit may be added in the dish.

MINCE PIES. See No. 33.

CURAÇOA JELLY.—Take two calves' feet, chop them into convenient pieces, and put them into a saucepan with rather more than two quarts of cold water; set the saucepan on the fire; directly the water boils throw it away, and wash the pieces carefully; then put them on again with two quarts of cold water, and let them boil slowly for three hours, removing the scum carefully during the process; then strain the liquor into a basin, and when quite cold and set, take off all the fat, and wash the top of the jelly with a little hot water, so as to get rid of every vestige of fat. Put the jelly in a saucepan on the fire; directly it is melted add sugar to taste, the juice and the thin rind of one lemon, and the whites of three eggs

whisked to a froth. Beat up the mixture till it boils. Place the thin rind of a lemon at the bottom of a jelly bag, and pour the mixture over it. The bag should have been previously rinsed in boiling water, and the first half-pint of jelly that comes through must be returned to the bag. If the jelly does not come out quite clear, the operation of straining must be repeated. Add sufficient dry Curaçoa to the clarified jelly to flavour it well. Fill a mould with it and place it on ice to set.

VANILLA CREAM. See No. 34.

CHARLOTTE RUSSE. See No. 45.

TIPSY PUDDINGS. See No. 44.

No. 87. JANUARY.

Oxtail Soup.

Brill with Shrimp Sauce.

Fried Smelts.

Chickens with Tarragon.

Pork Cutlets with Sharp Sauce.

Roast Sirloin of Beef.

Brocoli. Potatoes.

Roast Wild Duck. Stewed Celery.

Anchovy Toast.

Sir Watkin Wynn's Pudding. Apple Compote.

Chocolate Gênoise. Orange Jelly.

OXTAIL SOUP.—Take a couple of ox tails, divide them at the joints, and put them into a saucepan with three quarts of cold water, and salt to taste. Let it come gently to the boil, removing carefully the while any scum that rises. Add gradually the following vegetables, cut in convenient pieces: Three or four carrots (according to size), one small turnip, two onions stuck with half a dozen cloves, about twenty peppercorns, half a head of celery, a bay leaf, and some parsley. Put in a few drops of suc colorant, and let the soup boil very gently four or five hours. Strain the liquor, and remove all fat from it. Serve with the pieces of ox-tail, omitting the largest ones.

BRILL WITH SHRIMP SAUCE. See No. 20.

FRIED SMELTS.—Let them be carefully floured, and fry them in plenty of hot lard. When done drain them well in front of the fire, sprinkle them all over with very fine salt, and serve with fried parsley and lemon cut into "quarters."

CHICKEN WITH TARRAGON. See No. 12.

PORK CHOPS. See No. 21.

ROAST SIRLOIN OF BEEF. See No. 33.

BROCOLI. See No. 46.

POTATOES. See No. 67.

ROAST WILD DUCK. See No. 48.

STEWED CELERY. See No. 35.

ANCHOVY TOAST. See No. 11.

SIR W. WYNN'S PUDDING. See No. 35.

APPLE COMPOTE. See No. 21.

GÊNOISE PASTRY. No. 4.

ORANGE JELLY. See No. 47.

No. 88. JANUARY.

Lentil Soup.

Boiled Haddock with Egg Sauce.

Hashed Mutton. Mashed Potatoes.

Seakale.

Fig Pudding.

LENTIL SOUP.—Wash a quantity of large lentils in cold water. Put them into a saucepan with plenty of cold water, two onions stuck with cloves, a blade of mace and a bay leaf tied together. Let them boil until done, adding at intervals small quantities of cold water. Strain off the water and pass the lentils through a sieve. Dilute them, with vegetable stock, or with the liquor in which they were boiled, to the consistency of a purée. Make it quite hot, add a pat of fresh butter and the yolks of two eggs, beaten up with a little water and strained. Serve with sippets of bread fried in butter.

BOILED HADDOCK. No. 11.

HASHED MUTTON.—Mince an onion and fry it in butter to a

brown colour, add a tablespoonful of flour, stir well, pour in enough stock or broth to make the sauce, with a dash of vinegar, pepper, salt, and spices to taste. Let the sauce give a boil, then strain it, and when cold put in the slices of meat, well trimmed of any outside parts, and a good allowance of pickled gherkins cut in slices. Let the whole get warm by gentle simmering, and keep it hot till wanted for table. Serve garnished with fried sippets. Cut out of a loaf slices from a quarter to three-eighths of an inch thick, shape them into triangles or arrow-heads all of a size; put some butter in a frying pan, and when quite hot lay the sippets in it. Turn them frequently, adding more butter as it is wanted, and taking care that they are all fried to the same light golden colour. A readier way, but producing not so nice a sippet, is to lay the pieces of bread in the frying basket, and dip it in a saucepan full of boiling fat. They must afterwards be laid in front of the fire to drain.

MASHED POTATOES. See No. 11.

SEAKALE. See No. 24.

FIG PUDDING.—Take $\frac{1}{4}$ lb. of finely grated bread crumbs, $\frac{1}{2}$ lb. of finely chopped figs, 3oz. of white sugar, 6oz. of finely chopped suet, with grated nutmeg to taste. Put the figs in a teacupful of warm milk near the fire until thoroughly soaked, then add the other ingredients; mix well, put into a mould, and boil for four hours. Serve with wine sauce.

WINE SAUCE. See No. 21.

No. 89. MARCH.

Bouillabaisse.

Turbot with Dutch Sauce. Fried Smelts.

Maccaroni with Tomatoes.

Green Artichokes.

Cauliflower Salad.

Parmesan Fondue.

Baked Fritters and Custard.

Apple Charlotte.

BOUILLABAISSE. — Take several kinds of fish, such as

whittings, gurnets, John dorey, turbot, and cut them in pieces the size of an egg; mince an onion, a small piece of garlic, one tomato, a few sprigs of parsley; put the whole in a saucepan with half a tumbler of the finest olive oil, a pinch of pepper, and one of mixed spice. When the onions are slightly coloured, add the fish, salt *quant. suff.*, and a very small pinch of powdered saffron; then fill up with sufficient boiling water to come up to, but not cover, the fish. This done, let the bouillabaisse boil fast for twenty minutes, or until the liquor be reduced by one-fourth. Then serve the fish on one dish, and the liquor on another over thick but small slices of bread.

TURBOT. See No. 33.

FRIED SMELTS. See No. 87.

MACCARONI WITH TOMATOES.—Put some fine olive oil into a saucepan with an onion cut into dice, then thrown into cold water and squeezed dry in a cloth; add, or not, a clove of garlic, and let it remain on the fire, shaking it occasionally, till the onion is almost melted away; then add parsley, marjoram, thyme, pepper, and salt. Take a piece of “conserva” (tomato pulp dried in the sun to the consistency of damson cheese), cut it in pieces the size of a pea, put in the pieces a few at a time, always stirring the contents of the saucepan. The “conserva” must be fresh and soft; if it is old and tough it must first be softened by kneading it with a little water. When sufficient “conserva” has been put in, moisten with water a spoonful at a time, until there is enough sauce. Let the whole simmer some ten minutes longer; then strain, remove superfluous fat, and the sauce is ready. Dress the macaroni with it and with Parmesan cheese. French tomato sauce may be used in lieu of “conserva.” The macaroni should be boiled as follows: Put into a large saucepan plenty of water salted to taste; when the water boils fast throw in the macaroni, broken into convenient lengths, but not too short; stir frequently. When the macaroni is done to taste, pour in a jugful of cold water, and strain the macaroni quite free from any water. According to its size, macaroni takes from twenty to thirty minutes to cook; it should not be done too much.

GREEN ARTICHOKEs. See No. 27.

CAULIFLOWER SALAD. See No. 64.

PARMESAN FONDUE. See No. 6.

BAKED FRITTERS. See No. 65.

APPLE CHARLOTTE. See No. 47.

No. 90. MARCH.

Spring Soup.

Fillets of Mackerel with Italian Sauce.

Mutton Cutlets with New Carrots.

Roast Chicken.

Cheese Omelet.

Bakewell Pudding.

SPRING SOUP. See No. 2.

FILLETS OF MACKEREL. See No. 50.

MUTTON CUTLETS. See No. 19.

NEW CARROTS. See No. 3.

ROAST CHICKEN. See No. 26.

CHEESE OMELET. See No. 5.

BAKEWELL PUDDING. See No. 37.

No. 91. APRIL.

Lentil Soup.

Red Mullet with Olives.

Minced Veal and Poached Eggs.

Mutton Cutlets.

Cauliflowers au Gratin.

Venus Pudding.

LENTIL SOUP. See No. 88.

RED MULLET WITH OLIVES.—Make a paste in a basin with bread crumbs soaked in milk, and squeezed dry, butter, minced parsley, pepper, salt, and spices to taste; add a yolk of egg to it, and when it is worked to a smooth consistence,

stuff the mullets with it, and put them to cook in the oven in a tin, with plenty of olive oil, and pepper and salt to taste. Fry some shallots in oil till they are a gold colour; stir in a little flour, and as much well-flavoured stock as you want sauce; add spices, pepper, and salt to taste; then strain it, and add a quantity of olives previously stoned and parboiled. Let them simmer in the sauce for a short time; then serve with the mullets.

MINCED VEAL.—Take some remnants of roast or braised veal, trim off all browned parts, and mince it very finely. Fry a shallot also finely minced in plenty of butter; when it becomes of a light straw colour add a large pinch of flour and a little white stock, then the minced veal with chopped parsley, and pepper and salt to taste, as well as a little grated nutmeg. Mix well, and add more stock if necessary, letting the mince get hot very gradually by the side of the fire. When quite hot stir in, off the fire, the yolk of an egg and the juice of half a lemon beaten up together. Serve with sippets of fried bread round it, and three or four poached eggs on the top.

MUTTON CUTLETS. See No. 19. Serve round a heap of

POTATOES SAUTÉES.—Take some cold boiled potatoes, cut them in slices, and put them in a saucepan, with plenty of butter or clarified beef dripping, salt, plenty of pepper, and some finely minced parsley; keep turning them over till they are a light brown.

CAULIFLOWER AU GRATIN. See No. 17.

VENUS PUDDING.—Take a quart mould, butter it well, and ornament it with candied ginger cut in slices; make a rich custard with the yolks of twelve and the whites of six eggs, a pint of cream, and loaf sugar to taste, then dissolve loz. of gelatine in sufficient milk to fill up the mould when added to the custard; when cold add a glass of rum or sherry; pour the mixture into the mould, and place it on ice to set. Before adding the gelatine put aside a little of the custard for sauce, add some ginger syrup to this, and serve cold with the pudding.

No. 92. MAY.

Sévigné Soup.
Sole au Gratin.
Fricandeau with Sorrel.
Camembert Cheese.
Rice Soufflé.

SÉVIGNÉ SOUP. See No. 14.
SOLE AU GRATIN. See No. 1.
FRICANDEAUX OF VEAL. See Nos. 2 and 79.
RICE SOUFFLÉ. See No. 7.

No. 93. JUNE.

Maccaroni Soup.
Salmon Cutlets.
Stewed Sweetbreads.
Fillets of Beef with Anchovy Butter.
New Potatoes.
Green Artichokes.
Small Cheese Soufflés.
Gooseberry Fool.
Gênoise Pastry.

MACCARONI SOUP. See No. 9.
SALMON CUTLETS. See No. 2.

STEWED SWEETBREADS.—Take a pair of calf's sweetbreads quite fresh, wash them, and put them into a large stewpan full of cold water, with a little salt; let them boil ten minutes, remove them with a slice into a large basin of cold water; when quite cold put them on a cloth to dry, and lard them neatly with finely cut bacon. Place them into a stewpan with young carrots, onions, thyme, parsley, and a bay leaf, a little salt and pepper, and cloves; add half a pint of stock. Put them to stew gently for one hour and a half, basting them with the stock occasionally to prevent their getting

dry. Place them on a dish, strain the gravy into a small basin, remove the fat, pour round the sweetbread, and serve.

FILLETS OF BEEF—ANCHOVY BUTTER.—Take a piece of the undercut of sirloin of beef, trim off the fat neatly, and the skin next to it; cut it across the grain into slices $1\frac{1}{2}$ in. thick, sprinkle them with pepper, dip them in oil, and broil over a clear fire, sprinkle with salt, and serve very hot in a dish with a piece of anchovy butter on each, made as follows: Bone, clean, and wash a few anchovies, pound them in a mortar with a piece of butter to a smooth paste. Serve with them New Potatoes. See No. 3.

GREEN ARTICHOKEs. See No. 67.

CHEESE SOUFFLÉS. See No. 25.

GOOSEBERRY FOOL. See No. 14.

GÊNOISE PASTRY. See No. 4.

No. 94. JULY.

Green Pea Soup.

Salmon with Tartare Sauce.

Croquettes of Fowl.

Veal Cutlets with Italian Sauce.

Tomatoes au Gratin.

Cherry Tart.

GREEN PEA SOUP. See No. 5.

SALMON, TARTARE SAUCE. See No. 24.

CROQUETTES OF FOWL. See No. 37.

VEAL CUTLETS.—Take a small neck of veal, divide it into cutlets with a bone to each; trim them all neatly in the same manner as mutton cutlets. Take a piece of rather lean bacon, cut it in slices one-eighth of an inch thick, and trim each slice to the size of the cutlets; sprinkle the veal cutlets with pepper and salt, and fry them on both sides in butter till well done. Fry the bacon separately. Arrange the cutlets and bacon alternately in a circle on a dish over the following

sauce: Put into a saucepan a small piece of butter and six shallots finely minced, fry them until they begin to colour, strain off the butter, and add two tablespoonfuls of white wine vinegar. Leave the saucepan on the fire until the vinegar is almost dried up, taking care that the shallots do not burn; then put it aside. Into another saucepan put a piece of butter and a teaspoonful of flour, mix well on the fire; then add half a tumbler of stock, two or three cloves, half a dozen crushed peppercorns, a sprig of thyme, a bay leaf, and salt to taste; let this simmer half an hour, then strain into the saucepan with the shallots, throw in a little chopped parsley, and when the sauce boils up it is ready.

TOMATOES AU GRATIN.—Cut half a dozen tomatoes in halves, remove the pips, and fill the inside with a mixture of bread crumbs, grated Parmesan cheese, pepper and salt, in due proportions; place a small piece of butter on each half tomato, and lay them close together in a well-buttered tin. Bake in a slow oven about half an hour and serve.

CHERRY TART. See No. 15.

No. 95. AUGUST.

Tomato Soup.

Grey Mullet with White Sauce.

Stewed Mutton Cutlets.

Stuffed Vegetable Marrow.

Cheese Fritters.

Plum Tart.

TOMATO SOUP. See No. 6.

GREY MULLET. See No. 18.

MUTTON CUTLETS STEWED.—Cut a quantity of carrots, turnips, and potatoes, all to the size of olives. Trim some cutlets, and toss them in butter, with a sprinkling of pepper and salt till they begin to colour; put them in a stewpan with the carrots, about a pint of stock (free from fat), a spoonful of French tomato sauce, and a bunch of sweet herbs, and let them stew gently for fifteen minutes, then add the potatoes,

and lastly the turnips; let the whole stew gently till meat and vegetables are quite done; add a piece of butter rolled in flour, a small piece of glaze, and more pepper and salt. Remove the sweet herbs, and serve the cutlets round the vegetables, with as much of the gravy as is required.

STUFFED VEGETABLE MARROW. See No. 55.

CHEESE FRITTERS. See No. 15.

PLUM TART.—Stone some plums and stew them for an hour, with plenty of sugar and half a tumblerful of water. Make a short paste with the white of one, and the yolks of three eggs, an ounce of butter, an ounce of sugar, a pinch of salt, a little water, and flour *quant. suff.* Roll it out to the thickness of a penny piece, line a flat mould with it, uniting the joints with white of egg, fill it with rice and bake it. When done remove the rice, put in it the stewed fruit, and serve.

No. 96. SEPTEMBER.

Grouse Soup.

Fried Eels.

Stewed Steak. Mashed Potatoes.

Vegetable Marrow au Gratin.

Beignets Soufflés.

GROUSE SOUP. See No. 43.

FRIED EELS. See No. 56.

STEWED STEAK. See No. 61.

MASHED POTATOES. See No. 11.

VEGETABLE MARROW AU GRATIN.—Parboil a couple of moderate-sized marrows, cut in four lengthwise, drain them carefully, and dispose them on a well-buttered dish, previously well-rubbed with shallot or slightly rubbed with garlic. Sprinkle plenty of grated Parmesan over them, pepper and salt, and grated nutmeg; put a few pieces of butter on the top, and over all a good sprinkling of very fine baked bread crumbs. Bake about twenty minutes, and serve in the dish.

BEIGNETS SOUFFLÉS. See No. 9.

No. 97. OCTOBER.

Quenelle Soup.
Brill with Shrimp Sauce.
Croquettes of Game.
Mutton Cutlets with Spinach.
Braised Beef with Maccaroni.
Roast Pheasant.
Russian Salad. Fondue.
Venus Pudding. Vanilla Cream.
Orange Jelly. Apple Charlotte.

QUENELLE SOUP. See No. 21.
BRILL. See No. 20.
CROQUETTES OF GAME. See No. 57.
MUTTON CUTLETS. See No. 1.
BRAISED BEEF. See No. 43.
ROAST PHEASANT. See No. 9.
RUSSIAN SALAD. See No. 13.
FONDUE. See No. 6.
VENUS PUDDING. See No. 91.
VANILLA CREAM. See No. 34.
ORANGE JELLY. See No. 47.
APPLE CHARLOTTE. See No. 7.

No. 98. OCTOBER.

Soup with Custard (Consommé à la Royale
John Dory with Caper Sauce.
Chicken Kromeskys.
Fricandeau with Spinach.
Roast Pheasant.
Cauliflower Salad.
Caramel Pudding.
Apple and Quince Tart.

SOUP WITH CUSTARD. See No. 3.

JOHN DORY. See No. 14.

CHICKEN KROMESKYS. See No. 3.

FRICANDEAU. See No. 2.

ROAST PHEASANT. See No. 9.

CAULIFLOWER SALAD. See No. 64.

CARAMEL PUDDING. See No. 2.

APPLE AND QUINCE TART.—Lay a disc of puff paste on a round tin, and place a strip of paste all round it as for an ordinary jam tart. Spread on the inside a layer of quince marmalade a quarter of an inch thick. Peel and core some apples, cut them in slices a quarter of an inch thick, trim all the slices to the same shape, dispose these slices over the marmalade, overlapping each other, and in some kind of pattern; strew plenty of sugar over, and bake in a quick oven till the apples are a good colour.

No. 99. DECEMBER.

Soup with Custard.

Fillets of Soles à la Béchamel.

Roast Turkey.

Boiled Ham.

Mashed Potatoes. Brussels Sprouts.

Plum Pudding. Mince Pies.

Orange Jelly. Charlotte Russe.

SOUP WITH CUSTARD. See No. 3.

FILLETS OF SOLES. See No. 46.

ROAST TURKEY. See No. 86.

GRAVY. See No. 6.

BOILED HAM. See No. 79.

MASHED POTATOES. See No. 11.

BRUSSELS SPROUTS. See No. 23.

PLUM PUDDING.—Take $\frac{1}{2}$ lb. of stoned Valencia raisins, $\frac{1}{2}$ lb. of well-cleaned currants, $1\frac{1}{2}$ oz. of flour, $\frac{1}{2}$ lb. of beef suet (chopped very fine), 1lb. grated bread crumbs, 2oz. of moist sugar (as

dark as possible), half a nutmeg grated, a teaspoonful of ginger, 2oz. of candied peel, and the rind of a small lemon, peeled as thin as a wafer. Chop all very small, and mix the ingredients well with a wineglassful of Marsala, and four eggs, well beaten up. Cover over with a plate and let it stand all night. In the morning stir it well again, add a little milk, and put in two three or sixpenny pieces, which should be well washed before putting in. When well stirred, put the pudding into a well-buttered and floured cloth (a new one well scalded), taking care to leave room for it to swell; tie it up tightly and boil for six hours, a week or so before it is wanted, and at least four hours the day the pudding is to be eaten. It can be served simply sprinkled well over the top with powdered white sugar and with a sprig of holly in the centre, or with the following sauce:

PLUM PUDDING SAUCE.—Beat up together $\frac{1}{4}$ lb. of butter, four teaspoonfuls of brown sugar, one egg, and one wine-glassful of wine. Boil it up once, and serve immediately.

MINCE PIES. See No. 33.

ORANGE JELLY. See No. 47.

CHARLOTTE RUSSE. See No. 45.

No. 100. DECEMBER.

Gravy Soup.

Codfish with Oyster Sauce.

Game Kromeskys. Stewed Kidneys.

Braised Beef à la Jardinière.

Roast Turkey.

Spinach. Potato Snow. Jerusalem Artichokes.

Anchovy Toast. Stilton Cheese.

Plum Pudding.

Mince Pies.

Pine Apple Jelly. Chocolate Cream.

GRAVY SOUP. See No. 33.

COD'S HEAD AND SHOULDERS.—Tie up the head several

times over with string, and lay the fish in plenty of hot water very much salted; let it gently simmer for about fifteen or twenty minutes, and, so soon as the skin begins to crack, raise up the fish on the strainer over the water, and let it drain well; then brush it over lightly with olive oil, remove the string, and serve, garnished with lemon, and with oyster sauce in a boat.

OYSTER SAUCE. See No. 22.

GAME KROMESKYS.—Pick out all the meat from the remnants of any kind of game, pound it in a mortar with a little butter, and pass it through a hair sieve; put it into a saucepan with a little butter, pepper, salt, and spices to taste, give it a turn on the fire, then take it off; stir in, off the fire, the yolk of one or two eggs and some lemon juice. Spread out the mixture to get cold, and divide it into very small portions. Cut some slices of bacon as thin as possible, and to the size of $1\frac{1}{2}$ in. by $2\frac{1}{2}$ in., place on each slice a teaspoonful of the mince, and roll it up neatly in the bacon; beat up together the yolks of two eggs, one tablespoonful of brandy, one of olive oil, and four or five of cold water; incorporate with this about three tablespoonfuls of flour and a good pinch of salt; keep on beating the mixture for a little time, then add as much water as will make it of the right consistency. When ready to use this batter, stir into it quickly the whites of two eggs beaten up to a froth. Dip each kromesky in it, and fry them a light colour in hot lard.

STEWED KIDNEYS. See No. 72.

BRAISED BEEF WITH VEGETABLES (À LA JARDINIÈRE).—Put in a stewpan a layer of slices of onion, and over this a layer of slices of fat bacon half an inch thick; on this place a piece of round of beef 8lb. or 10lb. weight, neatly tied up with string; set the saucepan on the fire for twenty minutes, and turn the beef over once or twice during the process, then add a cupful of wine (red or white), a couple of carrots, and an onion cut in slices, a bunch of sweet herbs, pepper and salt to taste, and a few cloves. Lastly, fill up the saucepan with just enough common stock to come up to the top of the piece of beef; cover the pan close, and braise it for four or five hours, keeping a few hot cinders on the lid. Serve with its own gravy, freed from fat, and strained, and round it small heaps

of any dressed vegetables in season, *e.g.*, carrots, Brussels sprouts, glazed turnips, &c., or a mixture, say, of carrots and turnips cut into the shape of small olives, and very small sprigs of brocoli parboiled, and then tossed in white sauce, made in the following way: Put into half a pint of milk two or three mushrooms, one onion, and a carrot, cut into pieces, a bunch of sweet herbs, whole pepper and salt to taste, a few cloves, and a little mace; let the whole gently simmer for half an hour. Put 1oz. of butter in a saucepan, and mix with it a tablespoonful of flour, then strain the flavoured milk in the saucepan, and stir on the fire until it thickens.

TURKEY, ROAST.—Pluck, singe, draw, wipe thoroughly, and truss a fine turkey, stuff it with plain forcemeat or chestnut stuffing, pack it up in some thin slices of fat bacon, and over that a sheet of buttered paper, roast before a clear fire, basting frequently with butter. A quarter of an hour before it is done remove the paper and slices of bacon. Sprinkle with salt just before serving; garnish with pork sausages, and serve with a boat of gravy. Time of roasting, two or three hours, according to size.

FORCEMEAT.—Pound to a paste in a mortar slightly rubbed with garlic, equal parts of veal and fat ham or bacon, then pass them through a wire sieve, and return them to the mortar. Work into the paste thus obtained a fourth of its bulk of butter, and about the same quantity of bread crumbs, soaked in milk or in stock, with the yolks of one or more eggs according to quantity. Add some minced parsley and pepper, salt, spices, and powdered sweet herbs to taste.

CHESTNUT STUFFING.—Remove the outer skin from a quantity of chestnuts; set them to boil in salted water, with a handful of coriander seeds and a couple of bay leaves. When nearly done drain off the water, and remove the inner skin of the chestnuts. Cut up $\frac{1}{2}$ lb. of butter into small pieces, mix it with the chestnuts when cold, together with an onion finely minced. Sprinkle the mixture with pepper and salt and a little powdered spice to taste, and stuff the turkey with it.

SAUSAGES.—Prick them lightly with a fork or trussing needle, and fry them in butter or lard, turning them frequently until thoroughly cooked.

SPINACH. See No. 45.
 POTATO SNOW. See No. 23.
 JERUSALEM ARTICHOKEs. See No. 22.
 ANCHOVY TOAST. See No. 11.
 PLUM PUDDING. See No. 33.
 MINCE PIES. See No. 33.
 PINEAPPLE JELLY. See No. 28.
 CHOCOLATE CREAM. See No. 53.

No. 101. DECEMBER.

Quenelle Soup. Sévigné Soup.
 Turbot with Tartare Sauce. Fried Smelts.
 Suprême of Fowls. Mutton Cutlets (à la Réforme).
 Maccaroni Timbales. Fillets of Rabbit with Liver Sauce.
 Boiled Turkey with Celery Sauce. Tongue.
 Roast Sirloin of Beef.
 Jerusalem Artichokes. Spinach. Potato Croquettes.
 Roast Pheasants. Watercress Salad.
 Fondue of Cheese.
 Plum Pudding. Mince Pies. Maraschino Jelly.
 Diplomatic Pudding. Génoise Pastry. Chestnut Cream.

QUENELLE SOUP. See No. 21.
 SEVIGNÉ SOUP. See No. 14.
 TURBOT. See Nos. 33 and 17.
 SMELTS. See No. 87.
 SUPRÊME OF FOWLS. See No. 13.

MUTTON CUTLETS (COTELETTES À LA RÉFORME).—Take the whites of four hard-boiled eggs, $\frac{1}{2}$ lb. of cooked tongue, and one small bottle of truffles; cut them all in long narrow strips, and put them into a small stewpan. Mince together the trimmings of the eggs, tongue, and truffles; beat up three eggs in a basin with a little salt, dip each cutlet in this, and press an equal quantity of the above mince on both sides of it; dip it again in the egg, bread-crumbs it carefully, and flatten it with a cutlet bat. Fry in oil on a

slow fire about ten minutes. While the cutlets are being fried melt a piece of butter in a saucepan, add a teaspoonful of flour, and stir on the fire until it begins to colour; then add a gill of good stock, three cloves, four peppercorns, a sprig of parsley, one of thyme, a bay leaf, and a little salt. Let the sauce boil half an hour, skim off the fat, add a wine-glassful of sherry, and strain it on the garnish of long narrow strips mentioned above. Dish up the cutlets in a circle, with the garnish in the centre.

TIMBALE OF MACCARONI.—Take $\frac{1}{2}$ lb. of Naples macaroni, boil it until quite soft, drain it on a cloth, cut it in pieces a quarter of an inch long, well butter a dozen dariole moulds, line them with buttered paper, then with the macaroni placed endwise, so as to give the appearance of honeycomb when turned out. Make a paste thus: put a gill of water, a small piece of butter, and a little salt into a stewpan to boil; when boiling throw into it a tablespoonful of flour, stir for a few minutes, then stir in one egg, turn it on to a plate until wanted. Take a pound of veal cutlet, all lean, pound it in a mortar, and add to it half its bulk of the above paste, and a quarter of it of butter, with salt, pepper, and nutmeg to taste, mix all together, add one whole egg and three yolks, pass it through a wire sieve, stir in a gill of white stock or milk, fill up the moulds with this, and steam them for half an hour. Turn them out carefully on a bed of

TRUFFLE SAUCE.—Rub a saucepan with a shallot, melt a piece of butter in it, add a very small quantity of flour and the trimmings of some truffles chopped coarsely; moisten with some good stock, free from fat, and a little white wine, season with pepper, salt, and the least bit of nutmeg. Let the sauce simmer about ten minutes, and it is ready.

FILLETS OF RABBIT. See No. 33. Serve with

LIVER SAUCE.—Take the livers of any kind of poultry, rabbits, or hares, scald them, and mince them finely. Melt a piece of butter in a saucepan, add a little flour to it, and a small quantity of minced shallots. Let the whole fry for a minute or two, then add gravy stock in sufficient quantity to make a sauce, a small pinch of powdered sweet herbs and pepper, spices and salt to taste. Put in the minced livers and a glass of port wine. Let the sauce boil for twenty minutes,

and at the time of serving add a small piece of fresh butter and the juice of half a lemon.

TURKEY (BOILED).—Wash the turkey in tepid water, and rub it all over with lemon juice; then put it into a saucepan full of boiling water, with a large piece of butter, a couple of onions, a head of celery, some sliced carrots, a bunch of parsley and sweet herbs, whole pepper, mace, cloves, and salt to taste. Let it boil slowly, and remove carefully any scum that may rise. Serve with celery sauce.

CELERY SAUCE.—Boil two or three heads of celery in salted water, with a bunch of sweet herbs, and some whole pepper and salt to taste; when thoroughly done, pass them through a hair sieve. Melt a piece of butter in a saucepan, mix a tablespoonful of flour with it, then add the celery pulp, stir, and dilute to the proper consistency with milk or cream.

BOILED TONGUE.—Soak it for several hours, put it into cold water with a bunch of savoury herbs, bring it gradually to the boil, and then simmer for two or three hours till quite tender. Serve with a frill round the root.

ROAST SIRLOIN OF BEEF. See No. 33.

JERUSALEM ARTICHOKEs. See No. 61.

SPINACH. See No. 45.

POTATO CROQUETTES.—Pass some cold boiled potatoes through a sieve. Make them into a paste with the yolk of an egg or a whole egg, according to quantity; add pepper and salt to taste and a little minced parsley. Fashion the paste into round balls the size of a nut by rolling them in bread crumbs. Dip them in egg beaten up, and again roll in bread crumbs. Fry in hot lard, and serve with fried parsley.

ROAST PHEASANTS. See No. 9.

WATERCRESS SALAD. See No. 44.

FONDUE. See No. 6.

PLUM PUDDING. See No. 86.

MINCE PIES. See No. 33.

MARASCHINO JELLY.—Add sufficient maraschino to a pint of clarified jelly, made either with gelatine or with calves' feet; pour it into a mould, and place it on ice to set. At the time of serving dip the mould in hot water and turn out the jelly.

GÊNOISE PASTRY. See No. 4.

CHESTNUT CREAM.—Peel about twenty sound chestnuts, and parboil them in slightly salted water until the inner skin comes off easily. Pound them in a mortar, and pass them through a fine sieve. Soak $1\frac{1}{2}$ oz. of gelatine in half a pint of milk, add six sweet almonds blanched and bruised, the thin rind of half a lemon, and sugar *quant. suff.* Let the whole come to the boil, and then put it by to cool a little, and strain this on the chestnut purée, mixing the two very thoroughly; add a wineglassful of dry curaçoa, and lastly, half a pint of cream; mix thoroughly, pour into a mould, set it on ice to set, and turn it out on a bed of cream whipped with sugar to a froth. If the cream put into the mixture is previously whipped it is an improvement.

DIPLOMATIC PUDDING. See No. 52.

No. 102. DECEMBER.

Oysters.

Game Soup. Lobster Soup.

Soles in Cases. Red Mullet.

Grenadins of Beef. Sweetbreads.

Braised Turkey. Potatoes Duchesses.

Roast Woodcock.

Russian Salad. Celery on Toast.

Plum Pudding. Mince Pies.

St. Honoré of Pears. Macédoine of Fruit.

Cheese Soufflés.

OYSTERS.—Put from four to six oysters before each guest on a plate, with a lemon quartered, and with the upper shell replaced over each oyster. Serve thin slices of brown bread and butter and cayenne with them.

GAME SOUP. See No. 44.

LOBSTER SOUP. See No. 23.

SOLES IN CASES. See No. 85.

RED MULLET. See No. 91.

GRENADINS OF BEEF. See No. 32.

SWEETBREADS. See No. 78.

BRAISED TURKEY. See No. 33.

POTATO DUCHESSES. See No. 73.

ROAST WOODCOCKS.—Remove the gizzard from each bird, truss and wrap the birds in bacon, and roast them at a brisk fire, basting them continually with butter. Place a slice of toast in the dripping pan to catch the trail, and serve the birds on that toast. Plain white sauce to be served in a boat with them. Time of roasting, ten to fifteen minutes.

WHITE SAUCE. See No. 36.

RUSSIAN SALAD. See No. 13.

CELERY. See No. 62.

PLUM PUDDING. See No. 86.

MINCE PIES. See No. 33.

ST. HONORÉ. See No. 43.

STEWED PEARS. See No. 7.

FRUIT MACÉDOINE.—Take equal quantities of fruit—strawberries, stoned cherries, apricots, greengages—preserved in syrup. Strain off the syrup, reduce it, if necessary, and when cold add a wineglass or more, according to taste and quantity of fruit, of pale brandy. Put the fruit into a glass dish, arrange it in some symmetrical manner, and pour the brandied syrup over.

CHEESE SOUFFLÉS. See No. 25.

No. 103. NOVEMBER.

Game Soup.

Turbot with Tartare Sauce.

Larks in Cases.

Timbales of Veal.

Grenadins of Beef with Olives.

Roast Pheasant.

Endive Salad.

Venus Pudding.

St. Honoré of Apricots.

Russian Jelly.

GAME SOUP. See No. 44.

TURBOT. See No. 86.

LARKS IN CASES. See No. 33.

TIMBALES OF VEAL.—With a column cutter cut out of turnips and the red part of carrots a number of long round pieces rather less than three-eighths of an inch in diameter. Cut these pieces into slices about one-eighth of an inch thick. Be careful to have all these pieces, which should be like very small counters, of uniform shape. Boil them separately in salted water with a pinch of sugar; do not let them be overdone, and turn them out on a sieve to drain quite dry. Take a number of dariole moulds, butter them thickly, and, using a trussing needle for the purpose, line them with the pieces of carrots and turnips in alternate rows by pressing them gently against the buttered bottom and sides. When they are all done, fill the moulds with the following composition: Put half a pint of water into a stewpan, with a pinch of salt and a small piece of butter; when it boils stir into it enough flour to make a thick paste; put it by to get cold. Take equal parts of this paste and veal suet, carefully picked; pound them first separately, then together in a mortar, with a piece of boiled onion, more or less, according to taste. Pound some lean veal, and of this take as much as there is paste and suet. Work the whole together in a mortar, seasoning the mixture with pepper, salt, and spices (one of which should be nutmeg) to taste. Pass the whole through a sieve, work in as many whole eggs as will bind the mixture. Place the moulds into a stewpan with hot water, and a piece of paper over them, and steam them for about half an hour. Turn them out very carefully on a dish, and pour under them a sufficient quantity of the following sauce: Put into a pint of milk two or three mushrooms, one onion, and a carrot cut in pieces, a bunch of sweet herbs, whole pepper and salt to taste, a few cloves, and a little mace; let the whole gently simmer for about an hour. Put an ounce of butter into a saucepan, and mix with it a tablespoonful of flour; then strain the flavoured milk into the saucepan, and stir on the fire until it thickens. Finish by stirring in a gill of cream.

GRENADINS OF BEEF. See No. 22.

ROAST PHEASANT. See No. 9.

SALAD. See No. 21.

VENUS PUDDING. See No. 91.

ST. HONORÉ. See No. 43.

RUSSIAN JELLY. See No. 65.

No. 104. JANUARY.

Asparagus Soup.

Salmon Cutlets.

Sweetbreads.

Stewed Fillet of Beef.

Gorgonzola Cheese.

Chartreuse of Strawberries.

Tipsy Puddings.

ASPARAGUS SOUP. See No. 52.

SALMON CUTLETS. See No. 78.

SWEETBREADS. See No. 26.

STEWED FILLET OF BEEF. See No. 24.

CHARTREUSE OF STRAWBERRIES. See No. 27.

TIPSY PUDDINGS. See No. 44.

No. 105. MARCH.

Haricot Beans Soup.

Mashed Salt Fish.

Fried Soles.

Turnip Tops and Poached Eggs.

Stewed Potatoes.

Savoury Omelet.

Cheese.

Pancakes.

HARICOT BEANS SOUP. See No. 11.

SALT FISH (BRANDADE). See No. 49.

FRIED SOLES. See No. 58.

TURNIP TOPS AND POACHED EGGS.—Take a quantity of turnip tops, picked clean and washed, put them into a saucepan with

a little water. When thoroughly done put them on a hair sieve to drain. When all the water has thoroughly drained from them, pass them through the sieve. Mix in a saucepan a tablespoonful of flour with about 1oz. of butter, add the turnip-top purée, stir well, put in pepper and salt to taste, and serve hot in a dish garnished with fried sippets of bread, and lay on the top half a dozen poached eggs. (See No. 7.)

STEWED POTATOES.—Rub a saucepan with a clove of garlic, put 2oz. of butter into it, and when it is melted add six potatoes, peeled, and cut in quarters. Put in a little hot water, pepper and salt to taste, a small quantity of grated nutmeg, some minced parsley, and the juice of half a lemon. Let the whole stew slowly till the potatoes are quite done.

SAVOURY OMELET.—Beat up three or four eggs with one dessertspoonful of parsley very finely minced, half a clove of shallot, also finely minced, pepper and salt to taste. Put a piece of butter the size of an egg into a frying pan; as soon as it is melted pour in the omelet mixture, and, holding the handle of the pan with one hand, stir the omelet with the other by means of a spoon. The moment it begins to set, cease stirring, but keep shaking the pan for a minute or so; then with the spoon double up the omelet, and keep shaking the pan until one side of the omelet has become a golden colour, and it is ready.

PANCAKES.—Mix a pint of milk with as much flour as will make a thin batter, add a liqueur glass of pale brandy, a little grated nutmeg, and a pinch of salt; then add four eggs, and beat all together till quite smooth. Warm a perfectly clean small frying pan, put into it a piece of butter the size of a cobnut, and as soon as, by tilting the pan, the butter has been made to spread all over it, pour into it a ladleful of the batter; again tilt the pan quickly so as to spread the batter evenly all over it, and directly the batter is well set, run a knife round the pancake and turn it over for a minute; then roll it up and put it into the screen or the oven to keep hot while the next pancake is cooked in the same manner; serve on a napkin, with lemon quarters as a garnish. By using lard instead of butter the process of frying pancakes is rendered somewhat easier.

No. 106. DECEMBER.

Palestine Soup. Gravy Soup.
 Boiled Codfish and Oyster Sauce. Fried Smelts.
 Mutton Cutlets with Tomato Sauce. Chicken Croquettes.
 Beef Olives. Salmis of Partridges.
 Roast Turkey.
 Roast Sirloin of Beef.
 Mashed Potatoes. Brocoli. Brussels Sprouts. Stewed Celery.
 Roast Pheasants.
 Bloaters on Toast.
 Plum Pudding.
 Topsy Cake. Meringues.
 Punch Jelly. Pineapple Cream.
 Mince Pies.

PALESTINE SOUP. See No. 10.

GRAVY SOUP. See No. 33.

CODFISH. See No. 22.

OYSTER SAUCE. See No. 22.

FRIED SMELTS. See No. 87.

MUTTON CUTLETS.—Trim off all superfluous fat from each cutlet, dip them in an egg beaten up with a little oil, some pepper and salt, then bread-crumbs, and let them rest for a couple of hours. Fry them in plenty of butter, or lard, to a light brown colour. Arrange them in a circle on a dish, and pour some tomato sauce (purée) in the centre.

TOMATO SAUCE. See No. 33.

CHICKEN CROQUETTES. See No. 37.

BEEF OLIVES. See No. 30.

SALMIS OF PARTRIDGES.—Take three partridges, wrap them round with bacon, slightly roast them, and put them by to get cold; then remove the bacon, and carve from each bird the wings, breast, and legs, trimming each piece neatly and removing the skin from it. Take all the trimmings and put them into a saucepan with the carcasses chopped up, an ounce of ham, a couple of shallots, an onion, a carrot, a bunch of sweet herbs, a few cloves, the least bit of cayenne, and whole pepper

and salt to taste; add a wineglassful of claret and as much common stock as will cover the contents of the saucepan. Set this to boil for a couple of hours, strain off the liquor, and, when quite cold, put the pieces of partridges into it, and let the whole get quite hot as slowly as possible. Then melt a piece of butter, in another saucepan, mix a small quantity of flour with it, adding a little of the sauce and the juice of half a lemon; turn this into the salmis. Dress the pieces of partridge in a heap, pour the sauce over, and serve with bread sippets fried in butter.

ROAST TURKEY. See No. 100.

FORCEMEAT.—Take one part of finely shredded suet and two parts of bread crumbs, season with pepper, salt, powdered spices, sweet herbs, and finely minced parsley; mix all well together, then add as many eggs as will bind the ingredients together into a stiff paste.

GRAVY. See No. 6.

ROAST SIRLOIN OF BEEF. See No. 33.

MASHED POTATOES. See No. 11.

BROCOLI. See No. 46.

BRUSSELS SPROUTS. See No. 21.

CELERY. See No. 35.

ROAST PHEASANT. See No. 9.

BLOATERS ON TOAST. See No. 31.

PLUM PUDDING.—Weigh out 2lb. of the best beef suet chopped as finely as possible, and $1\frac{1}{2}$ lb. of bread crumbs—made by rubbing pieces of stale household bread through a wire sieve; put these, with $1\frac{1}{2}$ lb. of flour, into a large bowl, and work them well with the hand until perfectly mixed. Pick some currants and stone some raisins with the greatest care. Take 2lb. of each and mix them into the bowl, then take $\frac{1}{2}$ lb. of mixed peel, chop it up small and mix it with the rest; lastly mix in $1\frac{1}{2}$ lb. of “foot” sugar. Continue working the mixture with the hand for some minutes, and put it by. Put fourteen fresh eggs into a bowl (breaking each into a cup first to ascertain that it is fresh and to remove the speck), add to them grated nutmeg, powdered ginger, and powdered allspice, according to taste, and a large pinch of salt; then stir in half a pint of milk; beat all up together, and pour it gradually into the other bowl, working the whole mixture

with the hand for some time. If the mixture be too stiff add more milk, and continue to work it with a wooden spoon for at least half an hour. Scald two pudding cloths, spread each in a bowl and dredge them well with flour. Divide the composition into two equal parts, put each in its cloth and tie it up. To boil the puddings place two inverted plates in saucepans filled with water, and when the water boils fast put each pudding into its saucepan. Let them boil six hours, keeping the saucepans full by adding more water as it is required, and taking care that it never ceases boiling. Then take the puddings out, and hang them up till the next day, when the cloth of each pudding should be tightened and tied afresh, and three hours' boiling as in the first instance will make them ready for table. Serve with a sprig of holly stuck on the top, and plenty of brandy poured round the pudding, and set alight outside the dining room door.

TIPSY CAKE.—Take a stale sponge cake, cut the bottom of it so as to make it stand even on a glass dish. Make numerous incisions in it with a knife, and pour over it half a pint of sherry and a glass of brandy; let the cake soak these all up. Blanch, peel, and slice some sweet almonds, and stick the cake all over with them. Blanch, chop, and pound in a mortar $\frac{1}{4}$ lb. of sweet almonds, moistening with a little orange-flower water to prevent their oiling, add one pint of milk and the yolks of six eggs, sweeten to taste with pounded loaf sugar. Stir over the fire till the custard thickens, but do not let it boil. Keep stirring now and then till it is quite cold, then pour it round the cake. Garnish the dish with crystallised fruit, and it is ready.

MERINGUES. See No. 29.

PUNCH JELLY.—Take two calves' feet, chop them into convenient pieces and put them into a saucepan with rather more than two quarts of water, set the saucepan on the fire; directly the water boils throw it away, and wash the pieces of feet carefully, put them on again with two quarts of cold water, and let them boil slowly for three hours, removing the scum carefully during the process; then strain the liquor into a basin, and when quite cold and set, take off all fat and wash the top of the jelly with hot water so as to get rid of every vestige of fat. Put the jelly in a saucepan on

the fire; directly it is melted add sugar to taste, the juice and rind of a lemon, and the whites of three eggs whisked to a froth. Beat up the mixture till it boils. Place the thin rind of a lemon at the bottom of a jelly bag, and pour the mixture over it. The bag should have been previously rinsed in boiling water; and the first half pint of jelly that comes through must be returned to the bag. If the jelly does not come out quite clear, the operation of straining must be repeated; add sufficient rum to the clarified jelly to flavour it well, pour into a mould and place it on ice to set. At the time of serving dip the mould in hot water, and turn out the jelly.

PINEAPPLE CREAM.—Take a tin of preserved pineapple, pound the contents in a mortar, add 6oz. of sugar and half a pint of water; boil for a quarter of an hour, and press it through a tammy. Dissolve seven sheets of the best French gelatine in a little milk; whip to a froth one pint of cream. Mix the gelatine with the pineapple pulp, then quickly work into it the cream. Pour the mixture into a mould, and put it upon ice to set. When wanted, dip the mould in hot water, and turn out the cream.

MINCE PIES. See No. 33.

No. 107. DECEMBER.

Oysters.

Game Soup.

Boiled Turbot with Dutch Sauce.

Croustades of Lobster.

Grenadins of Beef.

Larks in Cases.

Braised Turkey and Truffle Sauce.

Roast Woodcocks and Snipes.

Russian Salad.

Cheese Fondue.

Plum Pudding.

Chartreuse of Oranges.

Nougats. Mince Pies.

OYSTERS. See No. 102.

GAME SOUP. See No. 44.

TURBOT. See No. 33.

CROUSTADES OF LOBSTER.—Make some bread croustades (See No. 9) and fill them with the following mixture: Mince the flesh of a hen lobster to the size of small dice, season with pepper, salt, and spice, and as much cayenne as will rest on the point of a trussing needle. Pound some of the spawn with an ounce of butter, pass it through a hair sieve. Take another ounce of butter, melt it in a saucepan with a teaspoonful of flour, add a very small quantity of white stock and the flesh of the lobster; when the mixture is thoroughly hot put in a pinch of finely minced parsley, the juice of half a lemon, and the butter which was pounded with the spawn.

GRENADINS OF BEEF. See No. 32.

LARKS IN CASES. See No. 33.

BRAISED TURKEY. See No. 33.

TRUFFLE AND CHESTNUT STUFFING. See No. 33.

TRUFFLE SAUCE. See No. 101.

ROAST WOODCOCK AND SNIPES. See No. 102.

WHITE SAUCE. See No. 36.

RUSSIAN SALAD. See No. 13.

FONDUE. See No. 6.

PLUM PUDDING. See No. 86.

MINCE PIES. See No. 33.

CHARTREUSE OF ORANGES. See No. 33.

SMALL NOUGATS.—Blanch a pound of almonds, and cut them lengthwise into thin narrow pieces, lay them on a dish in front of the fire, or in the oven (with the door open), to get perfectly dry; melt in a sugar boiler $\frac{1}{2}$ lb. of loaf sugar; when the sugar is a rich brown put in the almonds, mix them well but carefully together, and you will have a soft paste, which will harden when cold. Make some small moulds very hot; slightly but thoroughly oil them with oil of sweet almonds, put some of the mixture in one of them, and, with the handle of a teaspoon previously oiled, spread it out so as to completely line the mould; trim the edges, and when cold turn out the nougats. Having made a number in the same way, serve them with sweetmeats inside each. The nougats should be very thin. Any kind of mould, large or small, may be used, but the work must be done quickly, for the sugar soon becomes too stiff to be spread into position.

No. 108. DECEMBER.

Celery Soup.
Baked Sea Bream.
Fricandeau with Spinach.
Fillets of Beef with Olives.
Roast Turkey and Chestnut Sauce.
Endive Salad.
Brocoli with Cheese.
Snow Eggs. Apple Tartlets.
Plum Pudding.
Mince Pies.

CELERY SOUP (THICK WHITE).—Boil four heads of celery in salted water, with an onion, a blade of mace, and some whole pepper. When quite done strain off the water, pass the celery through a hair sieve, and dilute the pulp with white stock free from fat. Put the soup into a saucepan on the fire, when it boils stir into it, off the fire, a gill of cream beaten up with the yolk of an egg. Correct the seasoning if needful by adding more salt and a little sugar. Serve with or without bread sippets fried in butter.

BAKED SEA BREAM. See No. 70.

FRICANDEAU. See No. 2.

FILLETS OF BEEF WITH OLIVES. See No. 34.

ROAST TURKEY. See No. 100.

CHESTNUT SAUCE.—Remove the outer skin from a number of chestnuts (carefully excluding any that may be the least tainted), put them to boil in salted water with a handful of coriander seeds, and a couple of bay leaves. When thoroughly done remove the outer skin and pound the chestnuts in a mortar, adding a little stock (free from fat) now and then. When a smooth paste is obtained fry an onion in butter to a light colour, add the chestnut paste and sufficient stock to get the sauce of the desired consistency; add salt and pepper to taste, pass through a hair sieve and serve.

ENDIVE SALAD. See No. 21.

BROCOLI WITH CHEESE.—Boil two or three heads of brocoli previously well washed and trimmed, in plenty

of water, with a due quantity of salt, for about ten minutes. Try the stem with a thin iron skewer, and the moment it is soft remove the saucepan from the fire, and put the brocoli to drain on a hair sieve. When cold cut them up neatly, and carefully place the roughest pieces flat on a well-buttered dish, so as to form a sort of foundation; sprinkle this with pepper and salt, and a little nutmeg, and cover it well with grated Parmesan cheese; dispose the remaining and best pieces on the top; add more pepper, salt, and nutmeg; cover with grated Parmesan; add a few baked bread crumbs, and pour over all a little liquefied butter. Bake in a quick oven fifteen or twenty minutes, and serve. Rubbing the dish slightly with garlic is a great improvement.

SNOW EGGS.—Whisk the whites of six eggs, with a little powdered lump sugar, to a stiff froth; set one quart of milk, sweetened to taste, to boil; drop the egg froth in it by tablespoonfuls; a few seconds will cook them; take them out, and put them on a sieve to drain. When all the egg froth is cooked, strain what is left of the milk; let it get cold, and mix gradually with it the yolks of the eggs with any flavouring that is liked. Put the vessel containing this into a saucepanful of water, and keep stirring on the fire until the custard thickens. To serve, pile up the whites on the dish, pour the custard round them, and sprinkle the top with “hundreds and thousands.”

APPLE TARTLETS.—Peel, core, and halve some large apples, trimming them so as to get them all of one size; drop them as they are done into cold water, with the juice of a lemon squeezed into it, to prevent their turning brown. Have ready a syrup (made with 1lb. of sugar and 1 quart of water) boiling hot, put the apples into this, with the thin rind of a lemon and 2 or 3 cloves. As soon as they are cooked (great care must be taken that they do not break), take them out and leave them to get cold, then set the syrup on the fire to reduce. Make some short paste with 2oz. of sugar, 2oz. of butter, the yolks of four eggs, a little water, a pinch of salt and flour *quant. suff.*, work it lightly and roll it out to the thickness of one-eighth of an inch. Line some patty-pans with it, fill them with uncooked rice to keep their shape, and bake them in a moderate oven till done. Remove the rice

and place on each tartlet half an apple, the concave side uppermost, pour a little of the reduced syrup into each tartlet, and lastly, put a piece of guava or currant jelly in the cavity of each apple.

PLUM PUDDING. See No. 86.

MINCE PIES. See No. 33.



INDEX.

SOUPS.

	<i>Dinner</i>	<i>Page</i>
Asparagus, clear	52	116
„ thick	13	28
Barley (<i>crème d'orge</i>)	41	93
„	51	114
Bonne Femme	4	8
Brunoise	20	45
Cabbage	71	153
Carrot	59	129
„	40	91
Cauliflower	15	34
Celery, clear	61	132
„ thick	108	201
Chestnut	46	103
Chicken (<i>consommé de volaille</i>)	17	39
Clear, with poached Eggs	7	16
„ (<i>à la Royale</i>)	3	5
Cockaleekie	48	107
Croûte au pot... ..	1	1
Fish (<i>Bouillabaisse</i>)	89	175
„ (<i>consommé de Soles</i>)	50	111
French Beans... ..	68	148
Game Soup, clear	34	83
„ „ „	44	99
„ „ thick	47	105
Gniocchi	72	155
Gravy	33	77
Grouse	43	96
Haricot Beans	11	24
Italian (<i>Minestrone</i>)	19	43
„ „ <i>Paste</i> ”	64	138
Julienne	12	26
„	84	168
Lentil	88	174
„	32	75
Lettuce	25	58
Lobster	23	52
Maccaroni	9	19

	<i>Dinner</i>	<i>Page</i>
Mulligatawny... ..	22	49
Mutton Broth	8	18
Nouilles	53	118
Oxtail	87	173
Oyster	45	101
Palestine... ..	10	22
Pea	62	135
„ (Green)	5	11
„ „	42	94
Poor Man's	56	124
Pot-au-feu	66	144
Quenelles	21	47
Rice... ..	30	71
„ Cream	67	146
„ Crécy	16	36
„ and Pea	55	122
„ and Sorrel	54	120
Semolina... ..	69	149
Sévigné	14	31
Shrimp	58	128
Sorrel	18	41
Spinach	36	86
Spring	24	55
„	2	3
Stock, clear	3	6
„ „ (<i>consommé</i>)	1	1
„ to clarify	1	2
„ white	14	31
Tapioca	26	60
Tomato	6	13
Vegetable (<i>Purée de Légumes</i>)	57	126
Vegetable Marrow... ..	70	150
Vermicelli	63	137
White (<i>à la Reine</i>)... ..	65	141

FISH.

Brill, Shrimp Sauce	20	45
Codfish with Cream	62	135
„ Dutch Sauce	74	159
„ <i>au gratin</i>	35	84
„ Oyster Sauce	22	50
„ <i>sauté</i>	9	20
Cod's Head and Shoulders	100	185
Eels, fried	56	124
„ stewed (<i>matelote</i>)... ..	67	146
Fish Boudins	64	139
„ Croquettes	48	108
„ twice laid	59	130
„ (Salt) mashed (<i>Brandade de Morue</i>)	49	109

	<i>Dinner</i>	<i>Page</i>
Fish (Salt) Spanish fashion	36	86
Flounder souchet	53	119
Gudgeon, fried	54	121
Gurnet, baked	57	126
„ Caper Sauce	61	132
Haddock, broiled	63	137
„ Caper Sauce	32	75
„ Egg Sauce	11	24
John Dory, Caper Sauce	14	32
„ stuffed	45	101
Lobster, Croquettes	53	119
„ Croustades	107	200
„ Mayonnaise	27	64
Mackerel, grilled	5	11
„ Italian Sauce	50	112
Mullet (grey), White Sauce... ..	18	42
„ (red), broiled	30	72
„ „ Italian Sauce	25	58
„ „ „ „	75	160
„ „ with Olives	91	177
„ „ in Papers	3	6
„ „ stuffed	54	121
„ „ with Tomatoes	68	148
Oysters	102	191
„ Croustades	9	20
„ Kromeskys	44	99
Prawn Kromeskys... ..	65	141
Salmon, boiled, Fennel Sauce	13	28
„ Boudins	29	69
„ Croquettes	4	9
„ Cutlets with Cucumber	2	3
„ Fillets, Caper Sauce	78	163
„ <i>au gratin</i>	26	61
„ grilled, Tartare Sauce	24	56
„ Mayonnaise	65	142
Sea Bream, Sharp Sauce	70	151
Skate with Black Butter	72	155
Smelts, fried	87	174
Sole, aspic	28	67
„ baked	69	150
„ fried	58	128
„ „ <i>à la Colbert</i>	6	13
„ <i>au gratin</i>	1	2
„ <i>à la Lyonnaise</i>	31	73
„ <i>à la Maître d'Hôtel</i>	73	157
„ <i>à la Ravigote</i>	55	123
„ water souchet	29	69
„ (fillets of), <i>à la Béchamel</i>	46	104
„ (fillets of) in cases	7	17
„ „ „	85	169

	<i>Dinner</i>	<i>Page</i>
Sole (fillets of) fried	21	47
" " with Mushrooms	16	36
" " à la Vénitienne	52	116
" " Tarragon Sauce	43	97
" " White Sauce	40	91
Trout, baked	66	145
" broiled	17	40
Turbot, Dutch Sauce	33	78
" Lobster "	33	78
" Tartare "	86	170
" Wine "	51	115
Whitebait	15	34
Whiting, fried	50	112
" Dutch Sauce	12	26
" au gratin	10	22

BEEF.

Boiled (<i>Bouilli</i>)	66	145
Braised (<i>à la jardinière</i>)	100	186
" with Maccaroni	43	97
" to eat cold	28	66
Croquettes	9	20
" (Italian) <i>Polpette</i>	52	117
Fillet, roast	5	12
" " with Brussels Sprouts... ..	10	23
" stewed	24	56
Fillets, with Anchovy Butter	93	180
" " Carrots	27	63
" <i>Chateaubriand</i>	17	40
" with Mushrooms	58	128
" " Olives	34	83
" " Onion Sauce	23	53
" " Potatoes	12	27
" " Vegetables	7	17
Grenadins with Brussels Sprouts	60	131
" " Olives... ..	22	50
" " Vegetables... ..	32	76
Olives	30	72
" (Italian) <i>Brasciolette</i>	70	151
Sirloin, roast	33	80
Steak, with Anchovy Butter	59	130
" with Béarnaise Sauce	53	119
" à la <i>Lyonnaise</i>	84	168
" with Olives... ..	62	136
" à la <i>Parisienne</i>	53	123
" (pickled)	68	148
" (Rib) à la <i>Bordelaise</i>	45	102
" stewed	61	133

	<i>Dinner</i>	<i>Page</i>
Stewed	21	48
„ (<i>à la Napolitaine</i>)	56	125
Tongue	101	190

MUTTON AND LAMB.

Cutlets, Lamb, with Asparagus	26	61
„ „ „ Carrots	52	117
„ „ „ Cucumber	64	139
„ „ „ Peas	16	37
„ „ „ Peas	14	32
„ „ „ Spinach	38	89
„ Mutton, with Carrots	90	177
„ „ „ French Beans... ..	19	44
„ „ <i>à la Maintenon</i>	72	156
„ „ with Peas... ..	54	121
„ „ „ Potatoes mashed	57	127
„ „ „ <i>sautées</i>	91	178
„ „ <i>à la réforme</i>	101	188
„ „ with Spinach	1	2
„ „ stewed	95	181
„ „ with Tomato Sauce	42	95
„ „ „ „ „ „ ..	106	196
Epigrams of Lamb with Peas	17	40
„ „ „ „ Asparagus	39	90
Hashed Mutton	11	25
„ „ „ „ „ „ ..	88	174
Kidneys, stewed	72	156
Leg of Lamb, roast	3	7
„ Mutton, braised	35	84
Loin of „ „ ..	47	106
Neck of „ „ ..	6	14
„ „ roast	65	142
„ „ rolled	63	137
Quarter of Lamb, roast... ..	27	63
Saddle of Mutton, roast	20	46

PORK.

Bacon, fried	26	62
Chops, Sharp Sauce	21	47
Ham, boiled	79	164
Sausages	100	187

VEAL.

Boudin	80	165
Breast, with Tomato Sauce	55	123
Croquettes	10	22
Cutlets with Italian Sauce	94	180
„ „ Maccaroni	40	92

	<i>Dinner</i>	<i>Page</i>
Cutlets with Mushrooms	48	108
" " Peas	4	9
Fillets with Italian Sauce	65	141
Fricandeau with Spinach	2	4
" " Sorrel	79	164
Minced	91	178
Neck, roast	39	90
Quenelles	15	34
Sweetbreads, fried	29	70
" stewed	26	61
" " 	93	179
Timbales	103	193

POULTRY AND GAME.

Chicken, braised, with Tarragon... ..	14	32
" <i>Chaufroid</i>	28	66
" Croustades	67	146
" fricassée	22	51
" Kromeskys	3	6
" <i>à la Marengo</i>	70	151
" <i>à la Milanaise</i>	64	140
" roast	26	61
" Rissoles	62	135
" stewed (<i>sauté</i>)	49	110
" " " with Tarragon	12	27
Duck, with Olives	59	130
" roast	15	35
" (wild), roast	48	109
Fowls boiled, with Onion Sauce	7	17
" braised with Maccaroni	16	37
" croquettes	37	87
" Mayonnaise... ..	76	161
" Suprême	13	29
Game Croquettes	57	127
" Croustades (Potato)	23	52
" " (Rice)	61	133
" Kromeskys	100	186
Grouse, roast... ..	42	95
Hare, jugged	20	45
" roast	47	106
" " 	22	51
Larks in cases	33	79
Partridges, braised	71	153
" Chartreuse of	31	73
" roast	6	14
" Salmis of	106	196
Pheasant, roast	9	20
Plover, roast	36	86
" fillets... ..	73	158

	<i>Dinner</i>	<i>Page</i>
Quails in cases	42	95
„ roast	4	9
Rabbits, curry of	32	76
„ fillets of, with Tomato Sauce	33	78
„ „ „ Liver „	101	189
„ Quenelles of	24	56
Snipe, roast	46	104
Turkey, boiled	101	190
„ braised	33	79
„ roast	86	170
„ „	100	187
Venison, hashed	18	42
Woodcock, roast	102	192

SAUCES.

Apricot	35	85
Béarnaise	53	119
Bigarade	48	109
Bordelaise	45	102
Brandy	58	129
„ butter	33	81
Bread	6	14
Brown Sauce (<i>Espagnole</i>)	25	58
Caper, brown... ..	14	32
„ white... ..	32	75
Celery	101	190
Chestnut	108	201
Dutch	12	27
Egg... ..	11	25
Fennel	13	29
Horseradish	33	80
Jam	75	161
Liver	101	189
Lobster	33	78
<i>Maître d'Hôtel</i>	73	157
„ butter	5	12
Marmalade	45	103
Mayonnaise	16	37
„	27	64
Mint	3	7
Onion	7	17
„	23	53
Oyster	22	50
Plum Pudding	46	105
„	99	185
<i>Ravigote</i>	55	123
Salad Dressing	12	27
Sharp	21	48
Shrimp	20	45

	<i>Dinner</i>	<i>Page</i>
Sweet	43	98
Tarragon... ..	43	97
Tartare	17	40
"	24	56
Tomato	15	35
" (<i>Purée</i>)	24	56
" "	33	78
Truffle	27	63
"	101	189
Wine	21	49
White (<i>Béchamel</i>)	14	33
" (<i>Sauce blanche</i>)	18	42
" " "	24	57
" plain	36	86

VEGETABLES.

Artichokes (Green), stuffed	80	166
" " with White Sauce	27	64
" " Bottoms	67	147
" (Jerusalem), with Cheese	59	131
" " " Cream	61	133
" " " White Sauce	22	52
Asparagus, with Mayonnaise Sauce	16	37
" " Salad Sauce	25	59
" " White Sauce	14	33
" Salad	53	119
<i>Aubergines</i> (Egg Plant Fruit) <i>au gratin</i>	43	97
Beans (broad) and Bacon	41	93
" (French) <i>au beurre</i>	18	42
" " Salad of	5	12
" " with White Sauce	56	125
" (Haricot) with Italian Sauce	70	152
" " <i>Purée</i> of	35	85
" with Tomato Sauce	57	127
Brocoli with Cheese	108	201
" " White Sauce	46	104
Brussels Sprouts <i>à la Maître d'Hôtel</i>	23	54
" " <i>sautés</i>	21	48
" " with White Sauce	60	132
Cardoons with Marrow	73	158
Carrots <i>à la Nivernaise</i>	47	106
" (new) with Cream	50	112
" " <i>à la Maître d'Hôtel</i>	3	7
Cauliflower <i>au gratin</i>	17	41
" Salad	64	140
" with Tomato Sauce	72	156
" " White Sauce	68	148
Celery Salad	46	104
" stewed... ..	35	85

	<i>Dinner</i>	<i>Page</i>
Celery stewed with Cheese	23	54
„ on Toast	62	136
„ with White Sauce	71	154
Endive Salad	21	48
„ „	47	106
Laver	73	158
Lettuce Salad	4	9
„ „	19	44
Mushrooms	69	150
Peas à l'Anglaise	15	35
„ Purée of	17	40
„ stewed	29	70
Potatoes, boiled	67	147
„ Chips	37	88
„ Croquettes	33	80
„ „	101	190
„ Duchesses	73	158
„ fried	59	130
„ à la Lyonnaise	45	102
„ mashed	11	25
„ Purée of	68	148
„ Salad	1	2
„ sautées	17	40
„ „	91	178
„ Snow	23	54
„ Soufflées	10	23
„ stewed	105	195
„ (new) sautées	3	7
„ „ à la Maître d'Hôtel	13	30
Seakale, Salad Sauce	12	27
„ White Sauce	24	57
Sorrel, Purée of	79	164
Spinach	49	110
„ with Poached Eggs	51	115
Tomatoes baked	30	72
„ „ au gratin	94	181
„ „ „	54	121
„ Salad of	20	46
„ stuffed	8	19
„ „	28	68
„ „	84	168
Turnips with Cream	63	138
„ glacés	77	162
Turnip Tops with Poached Eggs	105	194
„ „ Salad of	11	25
Vegetable Marrow with Cheese	19	44
„ „ fried	6	14
„ „ au gratin	96	182
„ „ stuffed	55	123
„ Salad (Russian)	13	30
Watercress „	44	100

SAVOURIES: CHEESE, EGGS, MACCARONI, &c.

	<i>Dinner</i>	<i>Page</i>
Cheese Biscuits	40	92
„ Fondue	6	15
„ Fritters	15	35
„ (Maccaroni)	2	4
„ (Potato)	16	37
„ Pudding	44	100
„ Soufflé	52	117
„ Soufflés (small)	25	59
„ Straws	30	72
„ Toast	49	110
„ Tartlets	3	7
Eggs curried	69	150
„ <i>au gratin</i>	24	57
„ stuffed	7	18
„ „	28	68
Maccaroni with Cheese	8	19
„ <i>au gratin</i>	18	43
„ Pie	71	153
„ Timbales	101	189
„ with Tomatoes	75	160
„ „ „	89	176
„ „ „ (<i>Lasagnes aux Tomates</i>)	10	23
Omelet, Cheese	5	12
„ Ham	72	156
„ Savoury	105	195
„ Ramakins	4	10
Ravioli with Tomato Sauce	50	112
Rice (Savoury)	12	28
„ „ (<i>Risotto</i>)	62	136
Sandwiches, Gruyère	9	21
Scotch Woodcock	37	88
Toast, Anchovy	11	25
„ Bloaters on	31	75
„ Bombay	21	48

SWEETS.

Apples with Rice	11	25
„ „ „	50	113
Apricots „ „	42	96
Baba	50	113
Blancmange	25	59
Cake (Neapolitan)	39	90
„ (Pistachio)	28	68
„ (Rice)	14	33
„ (Sponge)	29	70
„ (Topsy)	106	198

	<i>Dinner</i>	<i>Page</i>
Charlotte, Apple	6	15
„ „	47	107
„ Russe	13	31
„ „	45	103
Chartreuse, Apricot	26	62
„ Orange	33	82
„ Strawberries	27	65
Compote, Apple	21	49
„ Apricot	10	24
„ Fruit	29	70
„ „ (<i>Macédoine</i>)	102	192
Cream, Chestnut	101	191
„ Chocolate	53	120
„ Orange	73	159
„ Pineapple	106	199
„ „ Ice	42	96
„ Vanilla	34	83
Custards (Caramel)	54	122
Eggs (Snow)	108	202
Fritters, Apple	36	87
„ baked (<i>Choux à la Crème</i>)	65	143
„ Orange	63	138
„ plain (<i>Beignets Soufflés</i>)	9	21
Fruit Salad	4	11
Gooseberry Fool	14	33
„ „	25	60
„ „ iced	39	91
Ice, Lemon Water	16	38
Jelly, Curaçoa	86	172
„ Maraschino... ..	101	190
„ Orange	47	107
„ Pineapple	28	68
„ Punch	106	198
„ Russian	65	143
Meringues	29	71
Mince Pies	33	81
Nougats... ..	107	200
Omelet, Apricot	1	3
„ Jam	67	147
„ Rum	59	131
Oranges, meringued	71	154
„ Salad of	46	105
Pancakes	105	195
Pastry, Almond	28	68
„ Génoise	4	10
Pears, stewed	7	18
Plums, <i>purée</i> of	5	13
Pudding, Albert	21	49
„ Apple	70	152
„ Bakewell	37	88

	<i>Dinner</i>	<i>Page</i>
Pudding, Bread Crumb	40	92
„ Cabinet	85	170
„ Caramel... ..	2	5
„ „	77	162
„ Coffee Ice	38	89
„ Diplomatic	52	118
„ Fig... ..	88	175
„ Ginger	32	76
„ Gooseberry	79	165
„ Ice	27	66
„ Maccaroni	66	145
„ Marmalade	45	102
„ Mocha	49	110
„ Mousseline	23	54
„ Omnibus	58	129
„ Potato	43	98
„ Plum	33	80
„ „	86	171
„ „	99	184
„ „	106	197
„ „ fried	46	104
„ Sir Watkin Wynn's	35	85
„ Sponge	16	38
„ Topsy	44	100
„ Venus	91	178
Rice, Empress	5	12
St. Honoré	43	98
„ of Apricots	103	194
„ of Gooseberries	52	118
„ of Pears	102	192
<i>Savarin</i>	61	134
Soufflé, Apple	44	100
„ Maccaroni... ..	64	140
„ Potato	78	164
„ Rice	7	18
„ Semolina	57	127
„ Tapioca	68	149
Strawberry Salad	41	94
Tart, Apple	62	136
„ „ and Quince	98	184
„ Cherry	15	36
„ „	41	94
„ Gooseberry	3	7
„ Greengage	18	43
„ Plum	95	182
Tartlets, Apple	108	202
„ Cherry	27	65
„ Cream	40	92
„ Gooseberry	13	30
„ Greengage	30	72

	<i>Dinner</i>	<i>Page</i>
Tartlets, Jam... ..	75	161
„ Orange	23	54
„ Raspberry and Currant	17	41
„ Rhubarb... ..	49	111
„ Strawberry	54	122
Toast, Apricot	24	57
„ Peach	20	46
„ Pineapple	56	125

SUNDRIES.

Batter, frying	36	87
Bread Crumbs, fried	9	20
„ Sippets „	45	102
Butter, Gascony	20	46
„ watercress	14	33
Cream, whipped	40	93
<i>Crème à Choux</i>	65	143
Forcemeat	22	51
„	100	187
„	106	197
Gravy, plain	6	14
Icing, Chocolate	4	11
Jelly, Aspic	28	67
<i>Purée</i> of Game	23	53
Rice, boiled	12	28
Stuffing, Chestnut... ..	100	187
„ Truffle and Chestnut	33	79
Yorkshire Pudding	49	110

1887.

A

CATALOGUE OF BOOKS

RELATING TO

Angling, Boating, Cricket, Farming, Gardening, Hunting,
Shooting, Tennis, Travel, Yachting, &c.,

USEFUL FOR

COUNTRY GENTLEMEN,
TRAVELLERS, ETC.,

PUBLISHED BY

HORACE COX,

"THE FIELD" OFFICE, 346, STRAND, LONDON, W.C.

** * * Orders for any of the following works, with postage stamps or post-office order (payable at the Money Order Office, 369, Strand) for the amount, should be sent to HORACE COX, Publisher, at the above address, or they may be obtained by order of any bookseller.*

PREFACE.

I BEG to call the attention of Country Gentlemen, Travellers, Sportsmen, Farmers, &c., to the works quoted in this catalogue, as written by authors who are well known and trusted as authorities in their respective branches of knowledge. These books are well illustrated by competent artists, and I think I may say that everything has been done that could be to make them complete.

HORACE COX,

Publisher.

A
CATALOGUE OF BOOKS

PUBLISHED BY
HORACE COX.

Second Edition, Greatly Enlarged.

Royal 4to., bevelled boards, gilt edges, price 15s.

PHEASANTS:

THEIR

NATURAL HISTORY AND PRACTICAL MANAGEMENT.

BY

W. B. TEGETMEIER, F.Z.S.,

(Member of the British Ornithologists' Union.)

AUTHOR OF "THE NATURAL HISTORY OF THE CRANES," &c.

Illustrated with numerous full-page engravings drawn from Life by T. W. WOOD.

CONTENTS.

The Natural History of the Pheasants, Habits, Food, Structure, &c.; Management in Preserves and in Confinement, with detailed descriptions of the Different Species adapted for the Covert and the Aviary, and an account of their Diseases and Transport.

NOTICES OF THE SECOND EDITION.

From Yarrell's "British Birds," fourth edition.—"For further details, as well as for instructions as to the management of pheasants, both in the covert and the aviary, and the disorders to which they are liable, the reader is referred to Mr. Tegetmeier's excellent work, to which the editor is under great obligations."

From the *Pall Mall Gazette*.—"This new and sumptuous edition contains so large an amount of fresh matter that it may be regarded, practically, as another work. In its own way, it is quite exhaustive. Illustrated by admirable and life-like full-page illustrations. On the technical details of rearing and preservation, Mr. Tegetmeier will be found a thoroughly trustworthy and scientific guide."

From the *Daily Telegraph*.—"Both in its description and practical aspects, the treatise is admirable."

"THE FIELD" OFFICE, 346, STRAND, W.C.

Now ready, super-royal 8vo., price £2 2s.

YACHT ARCHITECTURE.

By DIXON KEMP,

Associate Institute Naval Architects (Member of the Council).

THIS WORK enters into the whole subject of the laws which govern the resistance of bodies moving in water, and the influence a wave form of body and wave lines have upon such resistance. It also deals comprehensively with the subject of STEAM PROPULSION as applied to yachts. An easy SYSTEM for DESIGNING is provided, and every necessary calculation is explained in detail. The latter part of the work is devoted to YACHT BUILDING, and engravings are given of every detail of construction and fitting, including laying off, taking bevels, &c. The List of Plates (exclusively of over thirty devoted to the elucidation of the text, and nearly two hundred woodcuts) exceeds fifty, and comprises the LINES of some of the most CELEBRATED YACHTS AFLOAT by the most successful builders and designers.

SUMMARY OF CHAPTERS.

- Chap.
- I.—Displacement, Buoyancy, and Centre of Buoyancy explained.
 - II.—Proportions of Yachts and Tonnage Rules; Rules for Freeboard, Depth, &c.
 - III.—Stability as influenced by the Proportions, Form, Weight, and Ballasting of Yachts; their Centres of Gravity and Buoyancy. Profusely Illustrated.
 - IV.—The Motions of Yachts among Waves as influenced by their Forms and Proportions.
 - V.—Lateral Resistance, and the adjustment of its centre in relation to the Centre of Effort of the Sails.
 - VI.—Power to Carry Sail; the Impulse of the Wind as a Propelling Force; Apportioning Sail for Speed; Speed Formulæ, &c.
 - VII.—The Action of the Rudder and Steering Efficiency. Proportions of Rudders, &c.
 - VIII.—Resistance of Vessels moving in Water. The Wave Line Theory; the Stream Line Theory; the Wave Form Theory. Mr. Froude's Admiralty Experiments, clearly defining the exact influence of Form on Speed.
 - IX.—Resistance Experiments with Models.
 - X.—The Wave Form in Theory and Practice. The Forms of many celebrated Yachts analysed.
 - XI.—Steam Yachting. The Boiler, Engine, Indicator, &c., practically explained at great length.
 - XII.—Propulsion by Steam. The action of the screw propellor and all the conditions which influence propulsion by steam explained, with numerous practical examples.
 - XIII.—Rules and Formulæ in use for determining the Displacement, Stability, and other qualities of a yacht fully explained.
 - XIV.—Working Examples for making all the necessary Calculations concerning a Yacht, every sum being given in detail.
 - XV.—Yacht Designing: being a complete system for putting into effect the Art of Designing Yachts by Scientific Methods.
 - XVI.—Laying Off, Making Moulds, Taking Bevels, &c.; Taking Off a Yacht's Lines, &c.
 - XVII.—Yacht Building: Giving detailed examples for constructing yachts, with numerous plates and engravings of the various parts of the vessel, including two large coloured lithographs on a half inch scale giving sectional views of a 40-tonner, complete with all her fittings, &c.
 - XVIII.—Spars and Blocks. Rules for fixing upon their lengths, girths, &c. Sizes of block, cordage, &c.
 - XIX.—Ballasting.
- APPENDIX.—Contains much information concerning small yachts, various useful tables, &c.

“THE FIELD” OFFICE, 346, STRAND, W.C.

FIFTH EDITION. GREATLY ENLARGED.

Super-royal 8vo., with Seventy-five full-page Diagrams, price 25s.

A MANUAL OF YACHT AND BOAT SAILING.

BY
DIXON KEMP, A.I.N.A.,
AUTHOR OF "YACHT DESIGNING."

(The Lords Commissioners of the Admiralty have ordered this work to be supplied to the Libraries of the ships of the Royal Navy.)

THIRD EDITION. *Price 7s. 6d., by post 7s. 10d.*

FIGURE SKATING; BEING THE THEORY AND PRACTICE OF THE ART AS DEVELOPED IN ENGLAND, WITH A GLANCE AT ITS ORIGIN AND HISTORY.

BY H. C. VANDERVELL AND T. MAXWELL WITHAM
(*Members of the London Skating Club*).

There are thousands of skaters who attain a small amount of skill in Figure Skating, and there stop, because they neither know what to do or how to do it. A reference to this, the acknowledged Text Book on Figure Skating, will solve any difficulty that may have stopped progress for years.

FOURTH EDITION. *In post 8vo., limp cloth, gilt, price 2s. 6d., by post 2s. 8d.*

THE ART OF SKATING; WITH ILLUSTRATIONS, DIAGRAMS, AND PLAIN DIRECTIONS FOR THE ACQUIREMENT OF THE MOST DIFFICULT AND GRACEFUL MOVEMENTS.

By GEORGE ANDERSON ("Cyclos"),
Vice-President of the Crystal Palace Skating Club, and for many years President
of the Glasgow Skating Club.

"THE FIELD" OFFICE, 346, STRAND, W.C.

b

ILLUSTRATED WITH FULL-PAGE ENGRAVINGS DRAWN PRINCIPALLY FROM
LIFE BY HARRISON WEIR.

In Imperial 4to., bevelled boards, gilt edges, price 18s.

THE
CATTLE OF GREAT BRITAIN:
BEING
A SERIES OF ARTICLES
ON THE
VARIOUS BREEDS OF CATTLE OF THE UNITED KINGDOM,
THEIR HISTORY, MANAGEMENT, &c.

EDITED BY J. COLEMAN,

Editor of the Farm Department of "The Field," and formerly Professor of Agriculture
at the Royal Agricultural College, Cirencester.

CONTENTS.

THE GENERAL MANAGEMENT OF CATTLE.

- Chap.
I.—Introductory.
II.—Breeding and General Management.
III.—Principles of Feeding—Nature and Value of Different Kinds of Food.
IV.—Buildings, and the Manufacture of Manure.
V.—Dairy Management, the Milk Trade, &c.

THE VARIOUS BREEDS OF CATTLE.

ENGLISH GROUP.

- Chap.
VI.—Shorthorns. By John Thornton.
VII.—Herefords. By Thomas Duckham.
VIII.—Devons. By Capt. Tanner Davey.
IX.—The Longhorns. By Gilbert Murray and the Editor.
X.—Sussex Cattle. By A. Heasman.
XI.—Norfolk and Suffolk Red Polled Cattle. By Thomas Fulcher.

SCOTCH GROUP.

- Chap.
XII.—Polled Galloway Cattle. By Gilbert Murray.
" Polled Angus or Aberdeenshire Cattle. By "Scotus."
XIII.—The Ayrshire Breed of Cattle. By Gilbert Murray.
XIV.—West Highland Cattle. By John Robertson.

WELSH AND IRISH GROUP.

- Chap.
XV.—The Glamorgan Breed of Cattle. By Morgan Evans.
XVI.—Pembrokeshire or Castlemartin Cattle. By Morgan Evans.
XVII.—The Anglesea Cattle. By Morgan Evans.
XVIII.—The Kerry Breed of Cattle. By R. O. Pringle.

CHANNEL ISLANDS GROUP.

- Chap.
XIX.—The Alderney Breed of Cattle. By "An Amateur Breeder."
XX.—The Breton Breed of Cattle. By J. C. W. Douglas and Others.
XXI.—The Guernsey Breed of Cattle. By "A Native."

"THE FIELD" OFFICE, 346, STRAND, W.C.

ILLUSTRATED WITH FULL-PAGE ENGRAVINGS DRAWN PRINCIPALLY FROM
LIFE BY HARRISON WEIR.

In Imperial 4to., bevelled boards, gilt edges, price 18s.

THE
SHEEP AND PIGS OF GREAT BRITAIN:
BEING
A SERIES OF ARTICLES
ON THE VARIOUS
BREEDS OF SHEEP AND PIGS OF THE UNITED KINGDOM,
THEIR HISTORY, MANAGEMENT, &c.

EDITED BY J. COLEMAN,

Editor of the Farm Department of "The Field," and formerly Professor of Agriculture
at the Royal Agricultural College, Cirencester.

CONTENTS.

SHEEP.

THE GENERAL MANAGEMENT OF SHEEP.

- Chap.
I.—Introductory.
II.—Management of Ewes up to Lambing.
III.—Preparations for and Attention during Lambing.
IV.—Management from Birth to Weaning.
V.—From Weaning to Market.
VI.—On Wool.

THE BREEDS OF SHEEP.

- Chap.
I.—Leicester Sheep. By the Editor.
II.—Border Leicesters. By John Usher.
III.—Cotswold Sheep. By the Editor.
IV.—Long-Wooled Lincoln Sheep.
V.—The Devon Long-Wools. By Joseph Darby.
VI.—Romney Marsh Sheep. By the Editor.
VII.—Southdown Sheep. By the Editor.
VIII.—The Hampshire, or West Country Down Sheep. By E. P. Squarey.
IX.—Shropshire Sheep. By the Editor.
X.—Oxfordshire Down Sheep. By Messrs. Druce and C. Hobbs.

Chap.

- XI.—The Roscommon Sheep. By R. O. Pringle.
XII.—Negrette Merino Sheep.
XIII.—Exmoor Sheep.
XIV.—The Blackfaced or Scotch Mountain Sheep.
XV.—Cheviot Sheep. By John Usher.
XVI.—Dorset Horned Sheep. By John Darby.
XVII.—Welsh Mountain Sheep. By Morgan Evans.
XVIII.—The Radnor Sheep. By Morgan Evans.
XIX.—Herdwick Sheep. By H. A. Spedding.
XX.—Sheep Farming in Queensland. By John Sidney.

PIGS.

Chap.

- I.—General Management of Pigs.
II.—The Berkshire Pig. By the Editor.
III.—Black Suffolk Pigs.
IV.—Large White Pigs. By the Editor.
V.—Small White Pigs. By the Editor.
VI.—Middle-bred White Pigs. By the Editor.
VII.—The Black Dorset Pig. By A. Benjafield.

FIFTH EDITION.

Re-written, with additions and new full-page Engravings. In one volume, bevelled boards, gilt edges, price 15s.

THE
DOGS OF THE BRITISH ISLANDS:
BEING
A SERIES OF ARTICLES
ON
THE POINTS OF THEIR VARIOUS BREEDS,
AND
THE TREATMENT OF THE DISEASES TO WHICH
THEY ARE SUBJECT.

REPRINTED FROM "THE FIELD" NEWSPAPER.

BY J. H. WALSH,

"STONEHENGE," EDITOR OF "THE FIELD."

(WITH THE AID OF SEVERAL EXPERIENCED BREEDERS.)

CONTENTS.

General Management.

- | | |
|---|---|
| <p>Book
I.—Management of Dogs in Health.
II.—Drugs Commonly Used for the Diseases of Dogs, and their Modes of Administration.</p> | <p>Book
III.—The Ordinary Diseases of the Dog and their Treatment.
IV.—Judging at Dog Shows and Field Trials.</p> |
|---|---|

Sporting Dogs.

- | | |
|--|--|
| <p>Book
I.—Dogs Used with the Gun.</p> | <p>Book
II.—Hounds and their Allies.</p> |
|--|--|

Non-Sporting Dogs.

- | | |
|---|---|
| <p>Book
I.—Watch Dogs.
II.—Sheep and Cattle Dogs.</p> | <p>Book
III.—Terriers (other than Fox and Toy).
IV.—Toy Dogs.</p> |
|---|---|
-

"THE FIELD" OFFICE, 346, STRAND, W.C.

THIS WORK CONTAINS ABOVE 700 PAGES, AND NEARLY 400
ILLUSTRATIONS.

*New and cheaper Edition, with additions, price 30s., by post 31s. 4d.,
cloth gilt.*

Shifts and Expedients

OF

CAMP LIFE, TRAVEL, and EXPLORATION.

BY

W. B. LORD AND T. BAINES.

(*Royal Artillery.*)

(*F.R.G.S.*)

CONTENTS.

INTRODUCTION.

Chap.

- I.—Outfit to take abroad.
- II.—Boats, Rafts, and Makeshift Floats
- III.—Working in Metal.
- IV.—Huts and Houses.
- V.—Extempore Bridges and Makeshifts for Crossing Rivers and Ravines.
- VI.—Timber and its Utilisation.
- VII.—Sledges and Sledge Travelling.
- VIII.—Boots, Shoes, and Sandals.
- IX.—Waggons and other Wheeled Vehicles.
- X.—Harness and Pack Animals.
- XI.—Camels.
- XII.—Cattle Marking.
- XIII.—Water, and the Sap of Plants.
- XIV.—Camp Cookery.

Chap.

- XV.—Fish and Amphibious Animals.
- XVI.—Poisoned Weapons, Arrows, Spears, &c.
- XVII.—Tracking, Hunting, and Trapping.
- XVIII.—Palanquins, Stretchers, Ambulances, &c.
- XIX.—On Sketching and Painting under the Ordinary Difficulties of Travel.
- XX.—The Estimation of Distances, and Hints on Field Observing.
- XXI.—Hints to Explorers on Collecting and Preserving Objects of Natural History.
- XXII.—Ropes and Twines.
- XXIII.—Bush Veterinary Surgery and Medicine.

Extract from the INTRODUCTION.

Like two voyagers returned from a long cruise in far-off seas, we throw together our joint gleanings in many lands. These do not consist of jewels, gems, gold, or furs; no piles of costly merchandise do we lay at the reader's feet as offerings from distant climes, but simply the experiences of two roving Englishmen who have "roughed it." By those who have to pass through a campaign, travel wild countries, or explore little known regions, shifts must be made, and expedients of many kinds had recourse to, of which the inexperienced in such matters would but little dream. . . . In our travels and adventures we have not been associated, the paths trodden by us being widely separated. Whilst one was exploring the wilds of North Australia, the other was dwelling in a canvas-covered hole in the earth before Sebastopol. The scenes change; Southern and Tropical Africa is visited by the late Australian traveller, whilst the Crimea, with its rugged hills and wild ravines, is exchanged for the jungles of Central India by the other.

IN TWO VOLUMES,
 Demy 8vo., price 15s. each, by post 16s.,
 THE
 MODERN SPORTSMAN'S
 GUN AND RIFLE,
 INCLUDING
 GAME AND WILDFOWL GUNS, SPORTING AND MATCH RIFLES
 AND REVOLVERS.

Vol. I.—Game and Wildfowl Guns.
 Vol. II.—The Rifle and Revolver.

By J. H. WALSH,

"STONEHENGE," EDITOR OF "THE FIELD,"

Author of "*Dogs of the British Islands*," "*The Greyhound*," "*British Rural Sports*," &

PRESS OPINIONS ON VOLUME I.

"A perusal of Mr. Walsh's book has forced upon us the conclusion, one that will be shared by nearly every reader, that it is indisputably the standard work on the subject, and is likely long to remain so—a position it richly merits. Sportsmen will anxiously look forward to the second volume of the work, for there is every reason to anticipate that the same high standard will be maintained, and that the rifle will receive as complete an exposition as the 'Game and Wild Fowl Guns.' We are only fulfilling a duty to the public when we say that no man connected in any way with guns or gunnery should be without a copy of Mr. Walsh's masterly volume."—*The Birmingham Daily Gazette*, Nov. 21, 1882.

"It will be seen that the work contains a variety of hints which may be useful to intending purchasers of guns, so that we can confidently recommend an intelligent glance through it as likely to save money and prevent disappointment."—*Saturday Review*.

"Taking the work as a whole, the sportsman will find in it much information on guns, shot, and kindred topics."—*Pall Mall Gazette*.

"The most complete work that has yet been written on sporting guns."—*St. James's Gazette*.

"For breadth of view and completeness this treatise could hardly be excelled. It has, moreover, the advantage of reporting authoritatively on the very latest improvements, both as regards weapons and powder and shot, all which objects of a sportsman's consideration seem to be susceptible of indefinite progress."—*Daily News*.

"With such a guide as this, all who appreciate sport will be able to enjoy it fully, and, what is of importance, will be able to avoid much of the danger attending the use of imperfect weapons."—*The Era*.

"THE FIELD" OFFICE, 346, STRAND, W.C.

Demy 4to., with 12 full-page illustrations, some of which contain Portraits of Sporting Celebrities, and 24 vignettes, price £1 1s., by post £1 2s.

SPORTING SKETCHES

WITH

PEN AND PENCIL.

BY

FRANCIS FRANCIS AND A. W. COOPER.

CONTENTS.

The First of September.	Rabbit Shooting.
A Day in a Punt.	Roaching.
Mark Cock!	Grouse Shooting.
Trouting.	Salmon Fishing.
Long Tails and Short Ones.	Snipe Shooting.
Paying the Pike.	Grayling Fishing.

Crown 4to., printed on toned paper, price 25s., by post 26s.

THE

ANNALS OF TENNIS.

BY

JULIAN MARSHALL.

THIS work will be found very complete, and, it is thought, justly entitled to take its place as the standard work on Tennis. It has cost its author much laborious research; and, independently of its great value to tennis players and all lovers of the game, it is trusted, from the vast amount of curious lore it contains, the volume will be found not unworthy of a place on the shelves of the scholar. The author, himself a well-known amateur, is fully competent to speak with authority on the game, having had the opportunity of studying the play of the best Continental, in addition to that of the best English, masters, and, therefore, may be taken as a safe guide by learners.

CONTENTS.

I.—Tennis Abroad.	IV.—The Laws and their History.
II.—Tennis in England.	V.—The Game.
III.—The Court and Implements.	VI.—Appendix.

“THE FIELD” OFFICE, 346, STRAND, W.C.

A PRESENTATION VOLUME FOR CLUBS.

4to., bevelled boards, gilt edges, (500 pages), with appropriate illustrations, price One Guinea, by post £1 2s. 4d.

THE
ENGLISH GAME OF CRICKET:

COMPRISING A DIGEST OF ITS

ORIGIN, CHARACTER, HISTORY, AND PROGRESS,

TOGETHER WITH

AN EXPOSITION OF ITS LAWS AND LANGUAGE.

BY

CHARLES BOX,

Author of "The Cricketers' Manual," "Reminiscences of Celebrated Players," Essays on the Game, "Songs and Poems," "Theory and Practice of Cricket," &c.

CONTENTS.

Chap. I. } TO } Introductory. VI. }	Chap. XV.—Warwickshire and Derbyshire. XVI.—Gloucestershire. XVII.—Lancashire and Leicestershire. XVIII.—The Eastern Counties. XIX. } XX. } Intercolonial Matches. XXI.—School and Village Matches. XXII.—Curiosities of Cricket. XXIII.—Cricket Grounds. XXIV.—Laws of the Game. XXV.—Poems, Songs, and Ballads. XXVI.—Glossary of Words and Phrases. POSTSCRIPT.—Shakespeare and Cricket —An Enforced Dissertation.
Glances at the Past and Present State of County Cricket. VII.—Middlesex. VIII.—Public School Matches. IX.—Kent. X.—Hampshire. XI.—Surrey. XII.—Sussex. XIII.—Nottinghamshire. XIV.—Yorkshire.	

OPINIONS OF THE PRESS.

"The most complete and interesting work on cricket ever published. No expense has been spared in making that which is really useful a very handsome volume."—*Bell's Life*.

"We welcome with heartiness a writer like Mr. Charles Box, who has so pleasantly united in the splendid volume before us the old order (of cricket) with the new."—*Sporting and Dramatic News*.

"This work will prove interesting to all lovers of cricket."—*Times*.

"The volume is a very handsome one indeed, destined, doubtless, to become an authority on the essentially 'English Game of Cricket.'"—*Morning Post*.

"The best work on cricket that has yet come under our notice."—*Nottingham Journal*.

"A handsome and well got-up volume, the author being the man of all others qualified and in a position for compiling such a work."—*Kent Herald*.

"THE FIELD" OFFICE, 346, STRAND, W.C.

Large post 8vo., price 8s. 6d., by post 9s.

BY LAKE AND RIVER:

AN ANGLER'S RAMBLES IN THE NORTH OF ENGLAND
AND SCOTLAND.

BY FRANCIS FRANCIS.

Author of "A Book on Angling," &c.

SECOND EDITION, *large post 8vo., price 5s., by post 5s. 3d.*

ANGLING.

By FRANCIS FRANCIS.

Author of "A Book on Angling," "By Lake and River," "Hot-Pot," &c.

CONTENTS.

PREFACE.

Chap.

- I.—The Art of Angling.
- II.—Mid-Water Fishing.
- III.—Surface or Fly Fishing.
- IV.—The Gudgeon, the Pope or Ruff,
the Bleak, the Roach, the Rudd,
the Dace, the Chub, the Barbel,
the Bream, the Carp, the Tench,
the Perch.

Chap.

- V.—The Pike.
- VI.—Trout Fishing with Bait.
- VII.—Fly Fishing for Trout.
- VIII.—Trout Flies.
- IX.—Grayling Fishing.
- X.—Salmon Fishing.
- XI.—Salmon Flies.
- XII.—On Tackle Making.
- ADDENDA.

Post 8vo., in cloth, price 5s., by post 5s. 4d.

HOT-POT.

MISCELLANEOUS PAPERS

BY FRANCIS FRANCIS,

Author of "A Book on Angling," "By Lake and River," "Angling," &c.

CONTENTS.

A Christmas Reverie—The First Day of the Season—A Strange Fishing Match—
The Poacher—The Banker—Reminiscences of an Angler; or, Justices' Justice—
Christmas in the Fisherman's Snuggery—St. May Fly—Catching Tartars—
Under the Boughs, "Now and Then"—Reminiscences of an Angler, "Farmer
Gumshun"—Bankers and Tinkers—The Pleasures of Grayling Fishing—Will
Whistle—An Angler's Christmas Yarn—Reminiscences of an Angler, "Squaring
the Keeper"—A Week on the Brattle—A Storm on the Brawle—White Trout and
Salmon Fishing in Galway—Reminiscences of an Angler, "Anglers' Miseries"
—Sam Coventry—Piscatory Prosings "De Omnibus Rebus," &c.—Chewton Pike.

Demy 8vo., with folding plates and full-page illustrations printed on toned paper, price 21s., by post 21s. 9d.

MODERN WILDFOWLING.

BY
LEWIS CLEMENT,
"WILDFOWLER."

CONTENTS.

PUNTING.—Introduction.	Chap.	XXVII.	} Shoulder Guns.
I. } Muzzle-loading Punt Guns	XXVIII.	XXIX.	
II. } (Flint, Percussion and Copper			
III. } Tube Ignition.		XXX.	Flapper Shooting.
IV. } Breechloading Punt Guns.		XXXI.	Inland Duck Shooting.
V. }		XXXII.	Sailing to Fowl.
VI. }		XXXIII.	} Decoying to the Gun.
VII.—Loading Punt Guns.		XXXIV.	
VIII.—Aiming and Firing Punt Guns.		XXXV.	Decoying in America.
X.—The Setting of Punt Guns.		XXXVI.	American Blinds.
XI.—Recoil and After-recoil Apparatuses.		XXXVII.	American Canvas-back Shooting.
XII. }		XXXVIII.	Shore Shooting.
XIII. }		XXXIX.	Flighting.
XIV. } Punts.		XL.	Curious Wildfowl and Sea-
XV. }		XLI.	fowl Shooting Expedients.
XVI. }		XLII.	Close Time and Wildfowl
XVII. }			and Sea-fowl Acts.
XVIII.—Launching Punts and Canoes.		XLIII.	"Wildfowler's" Table of
XIX.—Punting Accessories.			Loads.
XX. }		XLIV.	Netting Plovers and Snipe
XXI. }			Snaring.
XXII. }		XLV.	Snaring and Hooking Sea-
XXIII. }			fowl on the Continent.
XXIV.—My First Single-handed Punting Trip.		XLVI.	Decoying into the "Pipes."
XXV. } Amateur and Professional		XLVII.	Flight Ponds and Rock
XXVI. } Puntsmen.			Fowling.
		XLVIII.	Concluding Remarks.

OPINIONS OF THE PRESS.

"An excellent work indeed, and full of capital illustrations, is 'Modern Wildfowling;' to recommend it aright I should have, if I were clever enough, and it did not already exist, to invent the famous phrase, 'a book no gentleman's library should be without.'"—*Truth*, March 17, 1881.

"This book deals not only with the various modes of approaching or decoying, and killing wildfowl of all kinds, but enters into minute details upon the construction of punts, both single and double handed; sails; punt guns, muzzle-loading as well as breechloading; recoil apparatus; and shoulder guns of all patterns, with the varying loads required for different bores. In addition to this are several chapters devoted to a narration of the adventures of the author while in pursuit of wildfowl, both at home and abroad—which are very pleasant reading. . . . With the addition of a good index, sportsmen will have in this work a capital *vade mecum* on the art of wildfowling.—*The Zoologist* for November, 1880.

"THE FIELD" OFFICE, 346, STRAND, W.C.

SECOND EDITION. *Large post 8vo., price 7s. 6d., by post 8s.*

THE
“IDSTONE” PAPERS.
 A SERIES OF ARTICLES AND DESULTORY OBSERVATIONS ON
 SPORT AND THINGS IN GENERAL.

BY
“IDSTONE,”
 OF “THE FIELD.”

CONTENTS.

Chap.	Chap.
I.—Agricultural Labourers.	XVI.—Brown in the Country.
II.—The Rough Rider.	XVII.—The Earthstoppers' Feast.
III.—The First of May.	XVIII.—The White Snipe.
IV.—“Strictly Confidential.”	XIX.—Swans and Eagles.
V.—Shooting Dress.	XX.—The Philosophy of Missing.
VI.—Some Old Portraits.	XXI.—Shooting in Alderney.
VII.—Dens and Sanctums.	XXII.—Shirkers.
VIII.—The Rat-catcher.	XXIII.—Our Black Heath.
IX.—Early Morning in London.	XXIV.—Traps and Calls.
X.—The Earthstopper.	XXV.—Northward.
XI.—The Shooting Pony.	XXVI.—A Bright October.
XII.—Whistle and Whip.	XXVII.—Varied Shooting.
XIII.—Old Traps and Spring-guns.	XXVIII.—The End of the Season.
XIV.—Tom Frere the Hard-riding Farmer.	XXIX.—On Beating for Game.
XV.—Expecting Brown.	XXX.—Land Valuers and Stewards.
	XXXI.—Snipe Shooting.

This work is admirably adapted for use as a Sporting Tourist's Handbook, while it is of absorbing interest to the general reader.

Large post 8vo., price 6s. 6d., by post 6s. 10d.

SKETCHES
 OF
LIFE, SCENERY, AND SPORT IN NORWAY.

BY
Rev. M. R. BARNARD, B.A.

Author of “Sport in Norway and Where to Find It,” “Life of Thorvaldsden,”
 and Translator of “Private Life of the Old Northmen,” and a “Summer in
 Iceland,” &c.

“THE FIELD” OFFICE, 346, STRAND, W.C.

Just published, 8vo., pp. 463, with 32 illustrations, price 16s., by post 16s. 10d.

ESSAYS
ON
SPORT AND NATURAL HISTORY.
By J. E. HARTING.

CONTENTS.

Shooting — Hawking — Fishing — Training Hawks — Lark Mirrors — Plover Catching — Fishing with Cormorants — Decoys — The Irish Wolfhound — The Badger — Wild Turkeys — The Great Bustard — Seals — Wild Swans, &c.

Thirty-eight Essays: concluding with Practical Hints on Bird Preserving for the use of Travellers and Collectors.

In demy 8vo., price 3s. 6d., by post 3s. 9d.

HINTS ON THE MANAGEMENT OF HAWKS.
By J. E. HARTING,

Author of "A Handbook of British Birds," "Essays on Sport and Natural History."

Large post 8vo., price 6s., by post 6s. 4d.

RAMBLES AFTER SPORT;
OR,
TRAVELS AND ADVENTURES IN THE AMERICAS AND AT HOME.
By "OLIVER NORTH."

CONTENTS.

A Week's Duck Shooting at Poole — That Sheldrake — Quail Shooting in California — Bear Hunting in Mexico — Bear Shooting in California — My First Elk — My Last Bear — Round Cape Horn, Valparaiso, Santiago — Andacollo, Lima, Panama, Jamaica — Country Sports and Life in Chile — Shooting in Chile — Two Days' Fishing in Chile — "Toling" for Ducks in California — Up the Sacramento — The White Elk of Astoria — Sport in the Coast Range Mountains.

In large post 8vo., limp cloth, price 2s. 6d., by post 2s. 8d.

COLORADO:
ITS
AGRICULTURE, STOCKFEEDING, SCENERY, AND SHOOTING.
By S. NUGENT TOWNSHEND, J.P.
(*"ST. KAMES."*)

"THE FIELD" OFFICE, 346, STRAND, W.C.

Now ready, VOLUME I. (containing Parts I., II., and III.), in crown 8vo., red cloth, price 6s., by post 6s. 6d.

THE HUNTING COUNTRIES OF ENGLAND,

THEIR FACILITIES, CHARACTER, AND REQUIREMENTS.

A GUIDE TO HUNTING MEN.

By "BROOKSBY."

CONTENTS.

PART I.—Introduction—The Belvoir—The South Wold—The Brocklesby—The Burton and The Blankney—The Fitzwilliam—The Quorn—The Cottesmore—The Puckeridge—The Old Berkeley.

PART II.—The North Warwickshire—The Pytchley—The Woodland Pytchley—The Atherstone—The Billesdon or South Quorn—The Meynell—The Bicester and Warden Hill Hunt—The Heythrop—The Old Berkshire—The South Oxfordshire—The South Nottinghamshire—The East Kent—The Tickham—The Vine—The South Berkshire—Mr Garth's—The H. H.—The Tedworth—Lord Ferrers'—The Warwickshire.

PART III.—The Dulverton—The Stars of the West—Mr. Luttrell's—Lord Portsmouth's—The Essex and the Essex Union—The Hertfordshire—The Whaddon Chase—The Vale of White Horse—The Cheshire and South Cheshire—The Blackmoor Vale—The Cambridgeshire—The Duke of Grafton's—The Holderness—The Oakley—The North Herefordshire—The Duke of Buccleuch's—The Tynedale—Lord Percy's—The Morpeth—The Rufford.

Also now ready (VOLUME II.).

PART IV.—The Badsworth—The Southdown—The East Essex—The Bramham Moor—The East Sussex—The Essex and Suffolk—The York and Ainsty—Lord Fitzwilliam's—The Crawley and Horsham—The West Kent—Sir Watkin Wynn's—The Hursley—The Hambledon—Lord Coventry's—The Grove—The West Norfolk—The Bedale—Lord Zetland's—The Craven—The Surrey Union.

PART V.—The Old Surrey—Mr. Richard Combe's—The Burstow—The Hurworth—The Cattistock—The Suffolk—The Shropshire—The Earl of Radnor—Capt. Hon. F. Johnstone's—The South Durham—The Worcestershire—The Ledbury—The South Herefordshire—The South Staffordshire—The North Staffordshire—The Duke of Beaufort's—The Cotswold—The Dumfriesshire—The Albrighton—The North Cotswold.

PART VI.—Lord Middleton's—The Sinnington—The Wheatland—The United Pack—The Chiddingfold—Lord Fitzhardinge's—Hon. Mark Rolle's—South-and-West Wilts—Lord Portman's—The Cleveland—The North Durham—Braes of Derwent—The Radnorshire and West Hereford—The Monmouthshire.

Each Part is published separately, price 2s. 6d.

In One Map, bound in red cloth, mounted on canvas, size 25in. by 25in., price 4s. 6d., by post 4s. 8d.

"THE FIELD" HUNTING MAP

(PRINTED IN COLOURS),

GIVING THE NAMES AND DISTRICTS OF EACH PACK OF HOUNDS FROM
CARLISLE TO LAND'S END.

"THE FIELD" OFFICE, 346, STRAND, W.C.

Now ready, royal 8vo., price 10s. 6d., by post 11s.

HORSE BREEDING RECOLLECTIONS.

BY

COUNT G. LEHNDORFF,

CONTAINING :

Notes on the Breeding of Thoroughbreds—In-breeding and Out-crossing—Pedigrees of all the Principal Sires—and Genealogical Tables of Celebrated Thoroughbreds.

Post 8vo., price 7s. 6d., by post 8s.

MOSS FROM A ROLLING STONE; MOORISH WANDERINGS AND RAMBLING REMINISCENCES.

BY

CHARLES A. PAYTON.

"Sarcelle" of "The Field," &c., Author of "The Diamond Diggings of South Africa."

In One Volume, large post 8vo. with Maps, price 6s., by post 6s. 4d.

THE DIAMOND DIGGINGS OF SOUTH AFRICA. A PERSONAL AND PRACTICAL ACCOUNT.

BY

CHARLES A. PAYTON.

"Sarcelle," of "The Field."

CONTENTS.

Part	Part
I.—General Account of the Fields.	IV.—My Diary at the Diggings.
II.—Routes to the Fields.	V.—The Gold Fields.
III.—Sketches of Life and Character on the Fields.	

Price 5s. cloth, by post 5s. 4d.

A Year of Liberty ; or, Salmon Angling in Ireland.

BY W. PEARD, M.D., LL.B.

"THE FIELD" OFFICE, 346, STRAND, W.C.

THIRD EDITION. *Large post 8vo. price 7s. 6d. cloth, by post 7s. 10d.*

FACTS AND USEFUL HINTS
RELATING TO
FISHING AND SHOOTING:
TO WHICH IS ADDED
A LIST OF RECIPES FOR THE MANAGEMENT AND CURE
OF DOGS IN DISEASE.

Edited by I. E. B. C.,
Editor of "The Gamekeeper's and Game Preserver's Account Book and Diary," &c

CONTENTS.
FISHING.

Baits—Fish—Fish Hatching—Flies and Fly Making—Flights—Floats—Gut—Lines
—Miscellaneous—Nets—Ponds and Streams—Rods—Wading Boots—Wax.

SHOOTING.

Birds and Beasts—Breeding—Coverts—Deer—Dogs—Ferrets—Foxes—Guns—
Kennel—Miscellaneous—Nets—Preserving—Rabbits—Rifles—Traps—Vermin.

APPENDIX.—Diseases of Dogs.

In post 8vo., with Illustrations, price 3s. 6d.

THE PRACTICAL MANAGEMENT OF FISHERIES.
A BOOK FOR PROPRIETORS AND KEEPERS.

BY FRANCIS FRANCIS,
Author of "Fish Culture," "A Book on Angling," "Reports on Salmon
Ladders," &c. &c. &c.

CONTENTS.

Chap.	Chap.
I.—Fish and Fish Food.	VI.—On the Rearing of Fry and the Conduct of Ponds, Stews, &c.
II.—How to Grow Fish Food and how to Make Fishes' Homes.	VII.—Some Hatcheries.
III.—On the Management of Weeds and the Economy of Fishing.	VIII.—Coarse Fish.
IV.—The Enemies of Trout and how to Circumvent them.	IX.—On Salmon and Trout Ladders and Passes.
V.—The Artificial Incubation of Ova.	APPENDIX.—Notes, &c.

Price 2s. 6d. by post 2s. 9d.

GAME REGISTER,
GIVING AN ACCOUNT OF EACH HEAD OF GAME KILLED, AND HOW
DISPOSED OF.

Containing also Divisions for Registering Sporting Engagements and
General Observations.

"THE FIELD" OFFICE, 346, STRAND, W.C.

Now ready, quarto, price 5s., by post 5s. 6d.

THE
GAMEKEEPER'S AND GAME PRESERVER'S
Account Book and Diary.

By I. E. B. C.,

Editor of "Facts and Useful Hints relating to Fishing and Shooting," "The Angler's Diary," &c.

ITS SECTIONS COMPRISE—

THE SHOOTING AND ITS GUARDIANS.

MEMORANDUM OF AGREEMENT.

RECEIPTS AND PAYMENTS.

VERMIN DIARY—
General Summary.

POULTRY DIARY—
Receipts and Payments.
General Balance Sheet.

PHEASANT DIARY—
Receipts and Expenses.
General Balance Sheet.

DOG DIARY—

Kennel Names, Ages, Value, &c.
Kennel Occupants at the beginning of
each Quarter of the Year.
Produce Register—Bitches.
Stud Register.
Pedigrees.
Receipts and Expenses.
General Balance Sheet.

GAME DIARY—

Total Summary of the Season.
Produce of the Beats or Coverts.
Tenants, &c., to whom Game should be
given.
Inventory of Appliances, &c.

STOCK VALUATION.

General Balance Sheet for the Year.

In handy pocket size, price 1s. 6d., by post 1s. 7d.

THE GAMEKEEPER'S SHOOTING MEMORANDUM BOOK
FOR THE

REGISTERING OF GAME SHOT, MEMORANDA OF SALE, &c.

By I. E. B. C.,

Editor of "Facts and Useful Hints relating to Fishing and Shooting," "The Gamekeeper's and Game Preserver's Account Book and Diary," &c.

Crown 8vo., price 2s. 6d., by post 2s. 9d.

PUBLIC SHOOTING QUARTERS
IN ENGLAND, WALES, SCOTLAND, IRELAND, AND ON THE
CONTINENT.

By "WILDFOWLER,"

Author of "Shooting and Fishing Trips," "Modern Wildfowling," "Table of Loads," &c.

"THE FIELD" OFFICE, 346, STRAND, W.C.

THIRD EDITION, ENLARGED AND REVISED.

Large post 8vo., with Illustrations, price 5s. cloth, by post 5s. 4d.

THE COUNTRY HOUSE:

A COLLECTION OF USEFUL INFORMATION AND RECIPES,

Adapted to the Country Gentleman and his household, and of the greatest utility to the housekeeper generally.

By I. E. B. C.,

Editor of "Facts and Useful Hints relating to Fishing and Shooting," and "The Gamekeeper's and Game Preserver's Account Book and Diary."

PUBLISHED ANNUALLY. *In post 8vo., price 1s. 6d., by post 1s. 8d.*

THE ANGLER'S DIARY

AND

TOURIST FISHERMAN'S GAZETTEER

CONTAINS

A Record of the Rivers and Lakes of the World, to which are added a List of Rivers of Great Britain, with their nearest Railway Stations.

Also Forms for Registering the Fish taken during the year; as well as the Time of the Close Seasons and Angling Licences.

By I. E. B. C.,

Editor of "The Gamekeeper's and Game Preserver's Account Book and Diary," &c.

THIRD EDITION. *In fcap. 8vo., price 1s., by post 1s. 1d.*

WILD BIRDS' PROTECTION ACT, 1880,

WITH COMMENTS ON THEIR RESPECTIVE SECTIONS

Explanatory of their bearing as regards owners and occupiers of land, sportsmen, bird catchers, bird dealers, &c.; together with Notes on the Birds named in the Schedule, their provincial names, &c.

An accurate exposition of and commentary on the recent measure, and will dispel many misconceptions of its scope."—*Quarterly Review*.

'A capital annotated edition of the Act.'—*Saturday Review*.

"You have not the book of riddles about you, have you?"—*Merry Wives*.

Price 5s., by post 5s. 3d.

"WHETSTONES FOR WITS;"

OR

DOUBLE ACROSTICS.

BY VARIOUS HANDS.

EDITED BY "CRACK."

"THE FIELD" OFFICE, 346, STRAND, W.C.

SECOND EDITION. *In demy 8vo., price 10s. 6d., by post 11s.*

ESTATE MANAGEMENT :
 A PRACTICAL HANDBOOK FOR LANDLORDS, STEWARDS,
 AND PUPILS,
 WITH A
 LEGAL SUPPLEMENT BY A BARRISTER,
 ALSO
 Tenant Right from a Landlord's Point of View.
 By CHARLES E. CURTIS.

CONTENTS :

Chap.		Chap.	
I.—Letting and Leases.		VIII. }	Repairs and Materials.
II.—Farm Valuations.		IX. }	
III.—Forestry.		X.—	The Blights of Wheat and other Cereals.
IV.—Underwood.		XI.—	Accounts.
V.—Fences.		XII.—	Useful Rules of Arithmetic and Mensuration.
VI.—Grasses suitable for Woods and Plantations.			
VII.—The Home Farm.			

In crown 8vo., price 1s.

CATECHISM OF ESTATE MANAGEMENT.
 SECTION I.
LETTING AND LEASES.

BY

CHAS. E. CURTIS, F.S.I.,

Professor of Estate Management at the College of Agriculture, Principal of the School of Estate Management, Author of "Estate Management," &c.

In crown 8vo., with Thirteen full-page Plates, price 2s. 6d., by post 2s. 9d.

THE SWIMMING INSTRUCTOR :
 A TREATISE ON THE ARTS OF SWIMMING AND
 DIVING.

By WILLIAM WILSON.

Author of "Swimming, Diving, and How to Save Life," "The Bather's Manual,"
 "Hints on Swimming."

"THE FIELD" OFFICE, 346, STRAND, W.C.

SECOND EDITION, Greatly Enlarged (with Illustrations and Plans of Silos).

Just published, price 6s., by post 6s. 6d.

S I L O S

FOR

PRESERVING BRITISH FODDER CROPS STORED IN A GREEN STATE.

Notes on the Ensilage of Grasses, Clovers, Vetches, &c.

COMPILED AND ANNOTATED

BY THE

SUB-EDITOR OF "THE FIELD."

CONTENTS.

INTRODUCTORY.—Cattle-feeding v. corn-growing; previous information on the storage of green fodder in pits; silos in ancient and modern times.

CHAP.

- I.—Summary of Practice.
- II.—CROPS FOR THE SILO.—Grasses, clovers, lucerne, vetches, maize, green rye and oats, spurrey, buckwheat, comfrey, roots and miscellaneous crops.
- III.—THE VARIOUS KINDS OF SILOS.—Earthen pits and other simple forms of silos; barn and other converted silos; specially constructed silos of stone, brick, concrete, wood, &c.; ensilage stacks and barrels.
- IV.—COST OF SILOS.—Estimation of capacity; cost of British silos, specially constructed; converted buildings; patent silos of concrete slabs, slate, and wood; French silos; relative capacity and cost of silos and hay barns; roofs.
- V.—FILLING THE SILO.—Mixture of dry material with green fodder; influence of wet weather; chopping up the fodder; slow v. quick filling; curbs or super-silos; the use of salt; trampling down the fodder.
- VI.—COVERING AND CLOSING THE SILO.—Straw and other materials; the covering boards; closing the doorway.
- VII.—WEIGHTING THE SILO.—Amount of weight to put on; consequences of insufficient pressure; expression of juice from the fodder; mechanical arrangements for pressure; cost of apparatus.
- VIII.—OPENING THE SILO.—Precautions to be taken in uncovering the silage, and removing the weights.
- IX.—EFFECT OF ENSILAGE ON FODDERS.—Fermentation in the pit; advantages and losses produced by fermentation; reduction in weight and altered proportion of constituents of silage, resulting from excessive fermentation.
- X.—FEEDING QUALITIES OF SILAGE.—Effect of amount of moisture in diluting the nutrient matters; comparative money value of green fodders and silage; results of feeding experiments on the condition of the animals and the production of milk and cream; silage for horses, sheep, &c.
- XI.—EFFECT OF SILAGE ON DAIRY PRODUCE.—Complaints of bad flavour in milk and butter; causes of conflicting reports.
- XII.—COST OF HAYMAKING V. ENSILAGE.—Differences of cost of the process under various conditions.

Just published, price 6d., by post 7d.

SHORT NOTES ON SILO EXPERIMENTS AND PRACTICE.

(Extracted from "Silos; or Preserving British Fodder Crops.")

"THE FIELD" OFFICE, 346, STRAND, W.C.

Now ready, price 6d.

HARVESTING CROPS INDEPENDENTLY OF WEATHER:

Practical Notes on the Neilson System of Harvesting.

By "AGRICOLA,"

AND OTHER CONTRIBUTORS TO "THE FIELD."

In crown 8vo., price 2s. 6d., by post 2s. 8d.

MANURES:

THEIR RESPECTIVE MERITS FROM AN ECONOMICAL
POINT OF VIEW.

BY A. W. CREWS,

Author of "Guano: its Origin, History, and Virtues," "The Potato and its Cultivation," &c.

CONTENTS.

PART I.—Definition of the Word "Manure"—Nature's Modes of Applying Fertilisers—History—Classification.

PART II.—The Value of Ploughing Down Green Crops—Weeds—Sea-weed—Straw—Sawdust—Tanners' Bark—Wood Ashes—Peat—Rape Cake—Hemp—Poppy, Cotton, and Cocoa-nut Cakes—Bran—Malt Dust—Brewers' Grains—Coal—Soot—Charcoal.

PART III.—Dead Animals—Fish—Blood—Animalised Charcoal—Bones—Horn—Woollen Rags, Hairs, Feathers, &c.—Night-soil—Farmyard Manure—Guano.

PART IV.—Salts of Ammonia—Salts of Magnesia—Salts of Potash—Salts of Soda—Common Salt—Lime and its Compounds—"Ooze."

In crown 8vo., price 2s., by post 2s. 2d.

THE POTATO AND ITS CULTIVATION.

BY A. W. CREWS.

Author of "Guano: its Origin, History, and Virtues," "Manures: their Respective Merits &c."

CONTENTS.

Derivation—History—Constituents—Varieties—Sprouting—Soils—Planting—Manures—Earthing up—Disease—Scab—Storing—Forcing—Producing New Varieties—Substitutes for the "Potato"—Miscellaneous Information.

"THE FIELD" OFFICE, 346, STRAND, W.C.

Demy 8vo., price 3s. 6d., by post 3s. 9d., Illustrated with several Diagrams.

THE
PRACTICAL SURVEYOR:
A TREATISE UPON SURVEYING.

SPECIALLY ARRANGED FOR THE GUIDANCE OF PUPILS, STEWARDS,
THE SCHOLASTIC PROFESSION, AND INTENDING EMIGRANTS.

BY THOMAS HOLLOWAY.

CONTENTS.

Chap. I.—The Man and his Outfit.	Chap. XIII.—Example of a Survey of several Fields together, and the Field Book.
II.—The Chain—Cautions to Be- ginners—Best Figure for Chain Surveying.	XIV.—Reference Numbers to Maps— To put Detached Buildings in correct Positions on a Plan by Means of Unmeasured Lines—Lines Measured on the Work—Making Stations.
III.—Boundaries.	XV.—Plotting—Selection and Ma- nagement of Paper—Inking in.
IV.—Setting-out Lines by the Eye and passing Obstructions.	XVI.—Surveys made for the purpose of Dividing Land into Stated Quantities.
V.—Division of the Circle and Use of Box Sextant—Chain Angles Condemned—Cross Staff Con- demned—The Optical Square —Measuring Inaccessible Dis- tances.	XVII.—Setting-out Allotments and Building Plots.
VI.—The Theodolite—Setting-out Lines with the Theodolite.	XVIII.—Angles and Bearings, and Use and Adjustment of Circular Protractor.
VII.—Reduction of the Measure of Un- dulating Ground to Horizontal Measures and Table of Vertical Angles.	XIX.—Traverse Surveys.
VIII.—Measuring Lines—The Offset Staff and taking Offsets.	XX.—Trespass.
IX.—To prove the Correctness of Ob- servations taken with the Sex- tant—Single Fields Measured with the Chain and Optical Square, so that the Areas can be directly Calculated.	XXI.—Quality Lines—Superstructures and Works Underground— Harvest and Coppice Work —Reducing Plans from a Large Plan to a Small One.
X.—To Set-out a Right Angle with the Chain—Figures of the Lines of Measurement best adapted to Irregular Fields	XXII.—To Copy a Map—Colouring, Penmanship, &c.
XI.—Equalising Boundaries, and Drawing a Triangle equal to a given Figure.	XXIII.—Commencement of a Parish Survey—Surveying to a Scale of Feet.
XII.—Computation of Areas of Irre- gular Fields.	XXIV.—Town Surveying.
	XXV.—Testing the Accuracy of a Survey—General Remarks.
	XXVI.—In Memory of the Past.

Price 6d., by post 7d.; or 2s. 6d. the half-dozen.

“THE FIELD” DUPLICATE JUDGING BOOK

Facilitates the work of the Judges at Poultry and other Shows, by a very simple
method of entering and preserving a duplicate judging list.

“THE FIELD” OFFICE, 346, STRAND W.C.

SECOND EDITION. *In Three Parts, large post 8vo., price 5s., by post 5s. 4d., each.*

THE FARM, GARDEN, AND STABLE.

By I. E. B. C.,

Editor of "The Gamekeeper's and Game Preserver's Account Book and Diary."

CONTENTS.

Part I.—The Farm.

Cattle—Crops—Dairy—Diseases—Fencing—Food for Stock—Manures—
Miscellaneous—Pigs—Sheep—Soils—Weeds—Woods.

Part II.—The Garden.

Flowers—Fruit—Houses—Lawns—Manures—Miscellaneous—Seeds—Trees and
Shrubs—Vegetables—Vermin—Weeds.

Part III.—The Stable.

Carriages—Diseases—Feeding—Harness, &c.—Miscellaneous—Stable Management.

PUBLISHED ANNUALLY. *In large post 8vo.*

THE KENNEL CLUB STUD BOOK: CONTAINING A COMPLETE RECORD OF DOG SHOWS AND FIELD TRIALS, WITH Pedigrees of Sporting and Non-Sporting Dogs.

Vol. I., from 1859 to 1873, price 12s. 6d., by post 13s.

PRICE 10s. 6d., BY POST 10s. 10d. EACH—

Vol. II., 1874; Vol. III., 1875; Vol. IV., 1876; Vol. V., 1877
Vol. VI., 1878; Vol. VII., 1879; Vol. VIII., 1880; Vol. IX., 1881;
Vol. X., 1882; Vol. XI., 1883; Vol. XII., 1884; Vol. XIII., 1885.

Vols. VIII. to X. are also published in Four Parts.

Demy 8vo., price 1s., by post, 1s. 1d.

THE EARLY MATURITY OF LIVE STOCK By HENRY EVERSLED,

Writer on Agriculture in the "Journal of the Royal Agricultural Society of
England," "The Field," "Quarterly Review," &c.

"THE FIELD" OFFICE, 346, STRAND, W.C.

PUBLISHED ANNUALLY. *Demy 4to., price 1s., by post 1s. 2d.*

THE RURAL ALMANAC

AND SPORTSMAN'S ILLUSTRATED CALENDAR FOR 1887.

Articles on the following Subjects are included in the List of Contents:

NOTES ON THE PAST RACING SEASON.
 YACHT RACING IN 1886.
 LIST OF HUNTS, THEIR MASTERS, &c.
 FIELD TRIALS WITH POINTERS AND SETTERS IN 1886.
 DOG SHOWS AND CANINE MATTERS IN 1886.
 THE MOST SUCCESSFUL JOCKEY.
 THE BLOOD OF OUR THOROUGHBRED HORSES.
 COUNTY CRICKET IN 1886, with Tables of Averages, &c.
 THE AUSTRALIAN CRICKETERS' TOUR OF 1886.
 FERRETS AND THEIR MANAGEMENT.
 SWIMMING IN 1886.
 EXTRAORDINARY SCORES AT BILLIARDS IN 1886.
 HOCKEY; Hints to Players.
 THE GOLFING GREENS OF THE WORLD.
 DEFLECTION OF BULLETS BY THE ROTATION OF THE EARTH.
 ATHLETICS IN 1886 (with Tables of Amateur and Professional Performances, the best on Record).
 STALLIONS FOR BREEDING BLOODSTOCK AND HUNTERS
 (List of about 300 Stallions, with their Pedigrees, and Fees for Thoroughbred and Half-Bred Mares).

ALSO SUMMARIES, TABLES, RECIPES, &c., VIZ.,

Angling close seasons
 Antiquity of the drag hunts
 Athletic championships
 Beagles, packs of
 Bicycling, best times on record
 Biggest dog, the
 Boat-races, Oxford and Cambridge
 Cambridgeshire winners
 Canker in dog
 Cesarewitch winners
 Close seasons for game
 Cricket on cocoa-nut matting
 Derby winners
 Dog clubs, list of
 Fairs for horses, &c.
 Foxhounds, packs of
 Fox stratagems
 Game, legal season for killing
 Golfing greens of the world
 Harriers, packs of

Huntsmen, changes of
 Jumping records
 Oaks winners
 Otter hounds, packs of
 Prolific pheasants
 Races of 1887, dates of
 Racquets, Schools challenge cup
 Rheumatism in horse
 Running, best times
 St. Leger winners
 Skating, best times on record
 Tennis, University matches
 Terms, University and Legal
 Tricycling performances
 University athletic sports
 University boat-races
 University racquet matches
 University tennis matches
 Walking, best times.

"THE FIELD" OFFICE, 346, STRAND, W.C.

SECOND EDITION. *Price 2s. 6d., by post 2s. 8d.*

OUR COMMON INSECTS:
FIRST STEPS TO ENTOMOLOGY.

BY MRS. E. W. COX.

FOURTH EDITION. *In demy 4to., on toned paper, and in fancy cover, price 2s., by post 2s. 2d.*

THE BOOK OF DINNER SERVIETTES;

CONTAINING

A NEW INTRODUCTION ON THE DECORATION OF DINNER TABLES,
AND GENERAL DIRECTIONS FOR FOLDING THE SERVIETTES.

There are Twenty-one different kinds given, with Ninety-two Woodcuts Illustrative of the various Folds required, and the Serviettes complete.

Just published, price 5s., by post 5s. 2d.

"COMBINED FIGURE SKATING;"

Being a collection of 300 combined figures, as skated by the Skating Club, London, the Wimbledon Skating Club, &c., illustrated by 130 scaled diagrams, showing the correct direction of every curve executed by the skater, and the recognised amount of circling round the centre; together with a progressive series of alternate "calls." The figures are named in accordance with the revised system of nomenclature and rules for combined figure skating, compiled by the Skating Club, London, Sept. 11, 1882. Diagrams of the combined figures in the first and second class tests of the National Skating Association are included.

BY MONTAGU S. F. MONIER-WILLIAMS AND STANLEY F. MONIER-WILLIAMS
(*Members of the Wimbledon Skating Club*).

Now ready, post free, 6d., cloth gilt..

RULES OF THE GAME OF HOCKEY
AND OF
THE HOCKEY ASSOCIATION.

Price 6d., by post, 6½d.

THE THAMES:

Rules and Bye-Laws as to Boating, Fishing, the Use of Steam
Launches, &c.

By C. E. GODDARD, Solicitor.

"THE FIELD" OFFICE, 346, STRAND, W.C.

In crown 8vo., price 5s., by post 5s. 4d.

BOAT-RACING;

OR,

THE ARTS OF ROWING AND TRAINING.

BY

EDWIN DAMPIER BRICKWOOD

(EX-AMATEUR CHAMPION OF THE THAMES).

CONTENTS.

ROWING.	Chap.
I.—Introduction: Past and Present Condition of Boat-racing.	XI.—The Qualifications of Amateurs.
II.—Racing Boats: Their History and Fittings.	XII.—Boat Clubs: Their Organisation and Administration.
III.—The Sliding Seat: Its Invention, Adoption, and Theory.	XIII.—Historical Records, A.D. 1715 to 1838.
IV.—How to Use an Oar, and Sculls.	XIV.—Historical Records, A.D. 1839 to 1855.
V.—Faults and Errors: What to avoid.	XV.—Historical Records, A.D. 1856 to 1875.
VI.—Steering: Coxswain and Non-coxswain.	
VII.—Teaching Beginners.	TRAINING.
VIII.—Coaching for Races, and Selection of Crews.	XVI.—Its Principles.
IX.—The Varieties and Conduct of Boat-races.	XVII.—Its Practice.
X.—The Laws of Boat-racing.	XVIII.—Prohibitions, Ailments, &c.
	APPENDIX.—Rules for Betting.
	INDEX.

PUBLISHED ANNUALLY. *Price 1s., by post 1s. 1d.*

THE ROWING ALMANACK AND OARSMAN'S COMPANION.

Edited by E. D. BRICKWOOD

(EX-AMATEUR CHAMPION OF THE THAMES),

Author of "Boat-Racing; or, the Arts of Rowing and Training."

CONTENTS.

<p>A Calendar with Space for Memoranda and High Water Table, with a Table of Tidal Observations.</p> <p>The Definition of an Amateur.</p> <p>Record of all Regattas and Principal Club Races, with a copious Index.</p> <p>A Review of the Rowing Season.</p> <p>An Itinerary of the River Thames from Oxford to Putney, showing all the points of interest, with Hotels, &c.</p>	<p>A Rowing Directory.</p> <p>The Lengths of the different Racing Courses.</p> <p>The Laws of Boat-Racing.</p> <p>Henley Regatta Rules.</p> <p>Metropolitan Amateur Regatta Rules.</p> <p>The Rule of the Road on the River.</p> <p>Thames Navigation Rules.</p> <p>Tables of Winners of all the principal Races and Regattas.</p>
---	--

"THE FIELD" OFFICE, 346, STRAND, W.C.

Now ready, price 2s. 6d., by post 2s. 8d., in limp cloth.

RABBITS for PROFIT and RABBITS for POWDER.

A Treatise upon the New Industry of Hutch Rabbit Farming in the Open, and upon Warrens specially intended for Sporting purposes; with Hints as to their Construction, Cost, and Maintenance. By R. J. LLOYD-PRICE.

REPORTS on SALMON LADDERS, with Original

Drawings, Plans, and Sections. By FRANCIS FRANCIS. In post 4to., price 2s. 6d., by post 2s. 7d.

A MANUAL of the LAW of SALMON FISHERIES in

ENGLAND and WALES, with a copious Index. By SPENCER WALPOLE, one of Her Majesty's Inspectors of Salmon Fisheries. Price 2s. 6d., by post 2s. 8d.

A TABLE of CALCULATIONS for use with the "Field"

Force Gauge for Testing Shot Guns. Also an Illustration and Description of the Apparatus. In demy 4to., price 2s. 6d.

THE RULES of PIGEON SHOOTING. Published by

Special Permission, the Hurlingham Club and the Gun Club Rules of Pigeon Shooting. SECOND EDITION. Bound together in cloth, gilt edges, price 6d., by post 7d.

THE COURSING CALENDAR, for the Autumn Season

1886, contains Returns of all the Public Courses run in Great Britain and Ireland. A revised List of Addresses of Coursing Secretaries, Public Coursers, Judges, Slippers, and Trainers, with List of Waterloo Cup Winners, Greyhound Sales, &c. Edited by C. M. BROWNE ("ROBIN HOOD"). Price 10s. 6d.

THE LAWS of LAWN TENNIS, as adopted by the

Marylebone Cricket Club and the All England Croquet and Lawn Tennis Club. Entered at Stationers' Hall. Price 6d., by post 6½d.

Now ready, price 6d., by post 7d.

ALL ENGLAND LAWN-TENNIS CLUB REGULA-

TIONS for the MANAGEMENT of LAWN-TENNIS PRIZE MEETINGS, 1885.

THE "FIELD" LAWN TENNIS UMPIRES' SCORE-

SHEET BOOK (with instructions for the use of Umpires). Adapted for the use of Umpires and Players, as used at the Championship Meetings. Price 6d., by post 6½d.

THE "FIELD" LAWN TENNIS CALENDAR for

1886. Containing the Laws of Lawn Tennis; List of Secretaries and their Addresses; Summary of the Season, 1885; On the Making of Tennis Lawns and Cinder and Gravel Courts; with Full Reports of all Tournaments and Club Matches of the Season 1884. Edited by B. C. EVELEIGH (of the "Field"). Price 1s., by post 1s. 3d.

THE ITALIAN SYSTEM of BEE KEEPING; being an

Exposition of Don Giotto Ulivi's Economical Frame Hives and Honey Extractor. By Arthur J. Danyell, late Capt. H.M. 31st Regiment. With Illustrations. Price 1s., by post 1s. 1d. This pamphlet contains practical directions for the making and utilisation of frame hives, costing less than 2s. each, and a centrifugal honey extractor costing 5s. or 6s.

"THE FIELD" OFFICE, 346, STRAND, W.C.

In 4to., printed on toned paper, with plates, price 5s., by post 5s. 4d.

THE QUEEN LACE BOOK:

AN

Historical and Descriptive Account of the Hand-made
Antique Laces of all Countries.

BY L. W.

This work contains the whole of the series of articles on Antique Point Lace which have been published in "The Queen." It will prove an invaluable guide and book of reference to ladies interested in Antique Lace, and, with its highly ornamental embossed cover, will form a handsome ornament for the drawing-room table.

ENGLISH TRANSLATIONS OF THE CLASSICS.

Post 8vo., 540 pages, price 7s. 6d.

HALF-HOURS WITH GREEK AND LATIN AUTHORS.

FROM VARIOUS ENGLISH TRANSLATIONS, WITH
BIOGRAPHICAL NOTICES.

By G. H. JENNINGS and W. S. JOHNSTONE,
Authors of a "A Book of Parliamentary Anecdote."

In post 8vo., price 5s., by post 5s. 4d.

THE BARB AND THE BRIDLE:

A

HANDBOOK OF EQUITATION FOR LADIES,
AND

MANUAL OF INSTRUCTION IN THE SCIENCE OF RIDING FROM THE
PREPARATORY SUPPLING EXERCISES ON FOOT TO THE FORM
IN WHICH A LADY SHOULD RIDE TO HOUNDS.

By "VIEILLE MOUSTACHE."

Handsomely bound in cloth, price 3s. 6d., by post 3s. 9d.

ACTING CHARADES FOR OLD AND YOUNG.

BY

ARTHUR LILLIE,

Author of "The Enchanted Toasting Fork," &c.

In paper cover, price 6d.

"THE QUEEN" RECIPES.

By "THE G. C." (Author of "Round the Table").

"THE QUEEN" OFFICE, 346, STRAND, W.C.

Now Ready, Price One Shilling; by Post, 1s. 2½d.

THE QUEEN ALMANAC, AND LADY'S CALENDAR for 1887.

AMONG ITS CONTENTS WILL BE FOUND
A CHROMO-LITHOGRAPH PLATE OF DESIGNS

FOR FISHBONE WORK, PRIMROSE WALL PINCUSHIONS, HEDGEHOG,
KELLS, AND GUIPURE EMBROIDERY, &c.

TWO COLOURED PLATES OF NOVELTIES IN KNITTING
AND CROCHET.

Specimens of China and Pastel Painting; Smocks and Smocking Patterns; New Designs for Macrame Lace; Arrangements of Flowers for Posies, in Baskets, and on Stands; Feather and Beadwork; Snowflake Embroidery; Leather and Ribbon Work; Suggestions for Ornamenting Miscellaneous Furniture.

AND PORTRAITS OF THE FOLLOWING:

The Crown Prince and Crown Princess of Germany.	The late Miss Philp.
Maria Christina, Queen Regent of Spain, and Infanta Maria de las Mercedes.	Mme. Edmond Adam.
Prince Albrecht of Prussia.	Mrs. Cleveland.
Princess Albrecht of Prussia.	The late Mr. Randolph Caldecott.
Alphonso XII., the late King of Spain.	The late Mr. Bouverie Goddard.
The Crown Prince and Crown Princess of Portugal.	The late Duke of Abercorn.
Louis II., the late King of Bavaria.	The late Field-Marshal Lord Strathnairn.
Dom Fernando II., the late King of Portugal.	Miss Dorothy Dene.
The late Miss M. Darley Mutrie.	Mme. Jane Hading.
	The late Abbé Franz List.
	The late Mr. Joseph Maas.

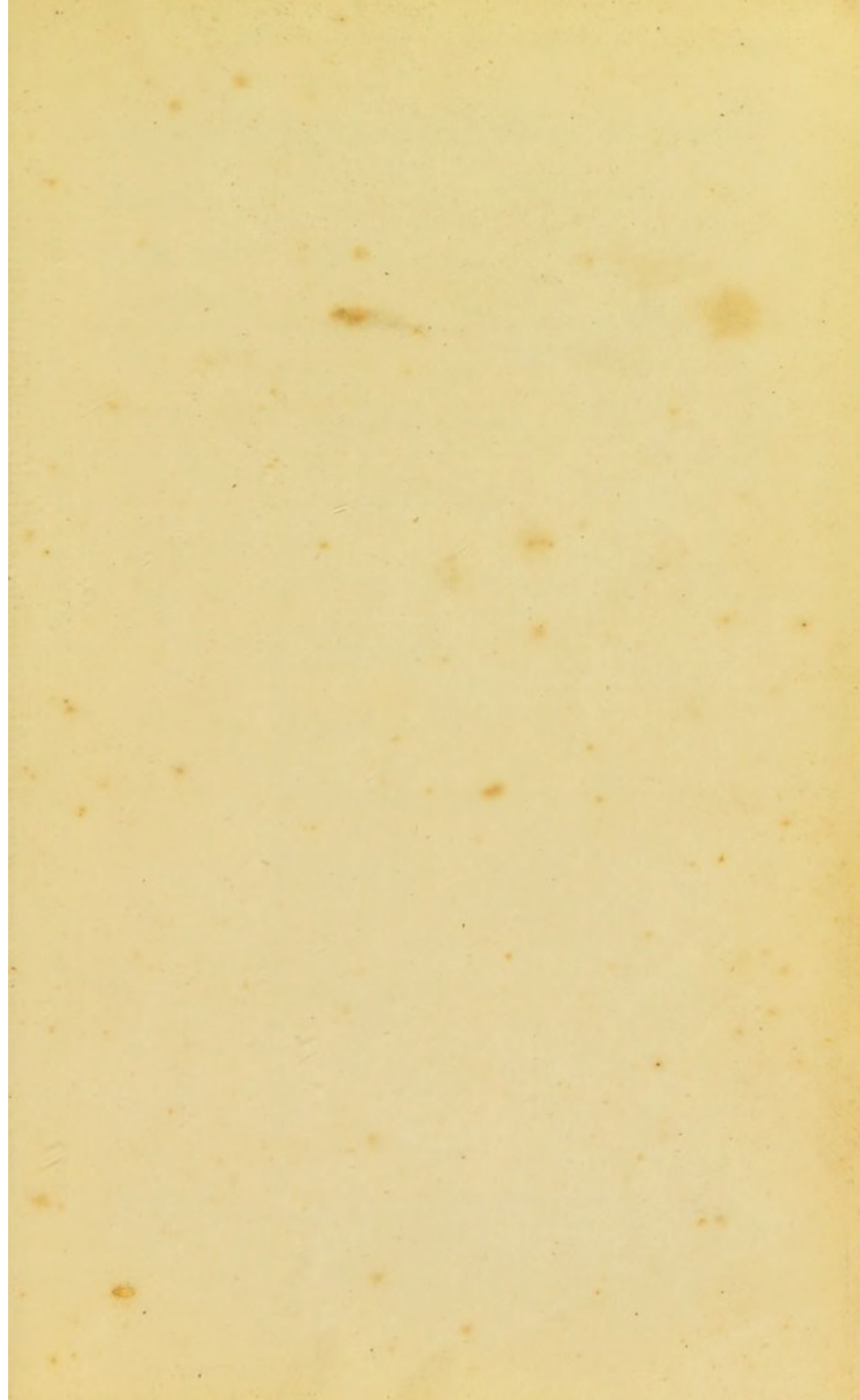
ALSO

Children's Indoor and Outdoor Costumes, also Millinery; Fashionable Mantles and Hats; Winter Costumes and Bonnets; Brides and Bridesmaids' Dresses and Posies; Pages' Costumes and Girls' Frocks for Weddings; Fancy Costumes for Ladies and Children; Suggestions for Pictorial Cards, &c.

Full information is given relating to—The Royal Family; the Royal Household; the Government; British and Foreign Ambassadors; Lord Lieutenants of Counties in the United Kingdom; Irish and Scotch Representative Peers; Peers who are Minors; Peeresses in their own right; Alphabetical List of the Surnames of the Peers Temporal; Complete List of the House of Peers, with their Surnames and Titles, and the Titles of their Eldest Sons; Jewish Calendar; Bank of England; Post Office Regulations; Eclipses in 1887; List of Charities, Associations, &c.; Obituary of Ladies of Distinction during the Past Year.

RECIPES FOR SOUPS, FISH, ENTREES, SWEETS, BREAKFAST
45 DISHES, AND SAVOURIES.

"THE QUEEN" OFFICE, 346, STRAND, W.C.





RECORD OF TREATMENT, EXTRACTION, REPAIR, etc.

Pressmark:

Binding Ref No: 1555

Microfilm No:

Date	Particulars
18/10/96	Chemical Treatment
	Fumigation
	Deacidification Spray PTDA
	Lamination
	Solvents
	Leather Treatment
	Adhesives
	Remarks

