'Please, M'm, the butcher!' : a complete guide to catering for the housewife of moderate means, with menus of all meals for a year, numerous recipes, and fifty-two additional menus of dinners without meat / by Beatrice Guarracino.

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A Dinner Table at the Carlton.

From the Art Reproduction Company's Photograph.

Frontispiece.

'Please, M'm, the Butcher!'

A COMPLETE GUIDE TO CATERING FOR THE HOUSEWIFE OF MODERATE MEANS, WITH MENUS OF ALL MEALS FOR A YEAR, NUMEROUS RECIPES, AND FIFTY-TWO ADDITIONAL MENUS OF DINNERS WITHOUT MEAT

BY

BEATRICE GUARRACINO

THIRD IMPRESSION

London
T. Fisher Unwin
Adelphi Terrace

LX115455

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PREFACE

My object in compiling this book of menus and recipes has been to make catering and ordering easier for the mistress. I have not attempted to teach her to cook, but I have tried to save her time and to help her to that variety which is often such a difficulty. We are all in a hurry nowadays, even housekeepers; we have no time to think, and if a little of our thinking can be done for us so much the better. I have attempted to answer the constantly recurring question, "What shall we have for dinner?" and I have endeavoured to rob of its terrors the daily announcement, "Please, M'm, the Butcher!"

As will be seen I do not write for those who boast a large establishment and a white-clad chef, but for the ordinary middle-class household, where as much variety as is compatible with a reasonable economy is desired. Some may think six courses too many for the ordinary family dinner, or the domestic resources may not be equal to so much cooking, it will then be found that the menus are arranged in such a way that two or even three courses can be omitted and still a palatable little dinner be left. Of course certain joints and dishes have been repeated; this was inevitable unless new animals could be invented! But repetition has been avoided as much as possible.

I have made a special feature of "Dinners Without Meat," for which I give fifty-two menus, and in these no dish is repeated. I hope and think that these will be found a useful addition to the ordinary fare.

I do not claim originality for all recipes given, although I can do so for very many of them; for the rest I am chiefly indebted to friends who have kindly placed their collections of recipes at my disposal, and I *can* claim that they have all been tested. I have arranged them alphabetically, with a list of the ingredients required at the head of each; every item is spelt with a capital letter as it occurs in the recipe, no excuse being left for "I didn't notice." Each dish of which the recipe is given is marked thus *. There is no need, therefore, for an exhaustive index, but to simplify the search for any special soup, pudding or other dish, I have arranged some of the recipes in groups under their respective headings.

BEATRICE GUARRACINO.

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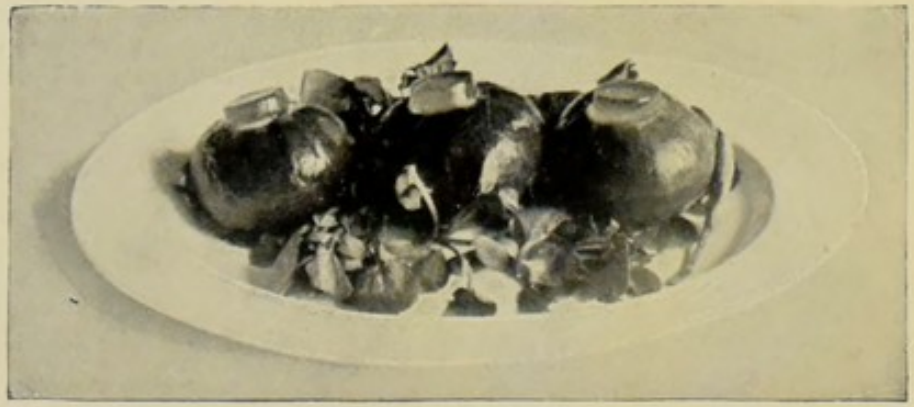
Breakfast Table.



Baked Tomatoes. (Page 257.)

"Please, M'm, the Butcher"

JANUARY

Sunday, January 1st.

BREAKFAST. Dried Haddock, Brain Fritters,* Marmalade.

DINNER. 1. Vermicelli Soup.*
2. Roast Sirloin of Beef, Yorkshire Pudding,* Browned Potatoes, Broccoli.
3. Pearl Pudding,* Lemon Cheesecakes.*
4. Stilton Cheese.
Dessert — Oranges, Apples, Nuts, Madeira Cake.*

SUPPER. Cold Beef, Cold Tongue, Indian Eggs,* Lettuce Salad, Lemon Cheesecakes,* Tapioca Snow,* Stilton Cheese.

KITCHEN BREAKFAST. Bacon.

" DINNER. Roast Beef, Potatoes, Broccoli, Pearl Pudding.

" SUPPER. Cold Beef, Canadian Cheddar Cheese.

Monday, January 2nd.

BREAKFAST. Oatmeal Porridge, Poached Eggs on Toast, Cold Tongue, Honey.

LUNCHEON. Cold Beef, Cold Tongue, Mashed Potatoes, Piccallilli, Pearl Pudding, sliced and fried, Cheese, etc.

DINNER.
1. Illyrian Soup.*
2. Stewed Pigeons and Mushrooms.*
3. Cold Beef, Fried Potatoes.
4. Stewed Celery, White Sauce.*
5. Tapioca Snow.*
6. Stilton Cheese.

Dessert—Oranges, Apples, Nuts, Madeira Cake.*

KITCHEN BREAKFAST. Bloaters.
" DINNER. Cold Beef, Mashed Potatoes, Fried Sliced Pudding.
" SUPPER. Stewed Celery, Cheese.

Tuesday, January 3rd.

BREAKFAST. Minced Tongue Toast,* Fried Eggs and Bacon, Blackberry and Apple Jam.

LUNCHEON. Remains of Stewed Pigeons, warmed, Potato Pie* of Beef, Bread and Butter Pudding, Cheese.

DINNER.
1. White Macaroni Soup.*
2. Lemon Sole à la Grecque.*
3. Roast Shoulder of Mutton, Onion Sauce,* Boiled Potatoes, Savoy Cabbage.
4. Queen's Pudding.*
5. Bombay Toast.*
6. Cream Cheese.

Dessert—Pears, Bananas, Crystallised Fruit, Sultana Cake.*

KITCHEN BREAKFAST. Bacon.
" DINNER. Potato Pie, Bread and Butter Pudding.
" SUPPER. Vegetables, Bombay Toast, Cheese.

Menus

Wednesday, January 4th.

BREAKFAST. Hominy, Omelet aux Fines Herbes,* Fried Bacon, Marmalade.

LUNCHEON. Cold Mutton, Mashed Potatoes, Piccallilli, Queen's Pudding,* Cheese.

DINNER.
1. Rice Soup.*
2. Grilled Mutton Cutlets, Auvergne Potatoes.*
3. Beetroot and White Sauce.*
4. Roast Blackcock, Watercress, Fried Bread-crumbs.
5. Pancakes.
6. Stilton Cheese.

Dessert—Pears, Bananas, Crystallised Fruit, Sultana Cake.*

KITCHEN BREAKFAST. Kippered Herrings.

„ DINNER. Cold Mutton, Mashed Potatoes, Queen's Pudding.

„ SUPPER. Beetroot, Cheese.

Thursday, January 5th.

BREAKFAST. Remains of Blackcock Scalloped (Scalloped Poultry or Game*), Fried Sausages, Honey.

LUNCHEON. Cutlets, warmed, Hashed Mutton, Boiled Potatoes, Turnip Tops, Gingerbread Pudding.*

DINNER.
1. Palestine Soup.*
2. Fried Filleted Plaice, Piquante Sauce.*
3. Braised Beef,* Carrots, Turnips, Mashed Potatoes.
4. Cauliflower au Gratin.*

5. Cornflour Mould and Jam.
6. Stilton Cheese.

Dessert—Apples, Oranges, French Plums, Small Cakes.*

KITCHEN BREAKFAST. Bacon.
„ DINNER. Hashed Mutton, Boiled Potatoes, Turnip Tops, Gingerbread Pudding.
„ SUPPER. Cauliflower, Cheese, Gingerbread Pudding.

Friday, January 6th.

BREAKFAST. Oatmeal Porridge, Fish Cakes* (of remains of Plaice), Devilled Kidneys,* Blackberry and Apple Jam.

LUNCHEON. Braised Beef, warmed, Boiled Potatoes, Cornflour Mould and Jam, Cheese.

DINNER.
1. Italian Paste Soup.
2. Curried Scallops,* Rice.
3. Roast Fowl, Bread Sauce,* Potato Balls.*
4. Lemon Pudding,* Lemon Sauce.*
5. Hot Sardine Sandwiches.*
6. Stilton Cheese.

Dessert — Oranges, Nuts, French Plums, Small Cakes.*

KITCHEN BREAKFAST. Sprats.
„ DINNER. Braised Beef, Boiled Potatoes, Cornflour Mould.
„ SUPPER. Curried Scallops, Cheese.

Menus

Saturday, January 7th.

BREAKFAST. Hominy, Scrambled Eggs,*Broiled Mackerel, Marmalade.

LUNCHEON. Irish Stew, Fried Sliced Lemon Pudding, Cheese.

DINNER.
1. Onion Soup.*
2. Chicken Croquettes,* Fried Parsley.
3. Broiled Rump Steak, Potatoes à la Maître d'Hôtel.*
4. Purée of Spinach.*
5. Stewed Figs.*
6. Gruyère Cheese.

Dessert—Pears, Nuts, Dried Ginger, Cherry Cake.*

KITCHEN BREAKFAST. Bacon.

„ DINNER. Irish Stew, Fried Sliced Lemon Pudding.

„ SUPPER. Spinach, Remains of Stew, Cheese.

Sunday, January 8th.

BREAKFAST. Fried Whiting, Boiled New-laid Eggs, Honey.

DINNER.
1. Tapioca Soup.
2. Roast Rolled Ribs of Beef, Browned Potatoes, Cabbage, Yorkshire Pudding.*
3. Apple Tart, Lemon Jelly.
4. Gruyère Cheese.

Dessert—Dried Ginger, Pears, Nuts, Cherry Cake.*

SUPPER. Rabbit Pie,* Cold Beef, Cold Ham, Beetroot Salad, Lemon Jelly, Rice Custard,* Gruyère Cheese.

KITCHEN BREAKFAST. Bacon.
„ DINNER. Roast Beef, Potatoes, Vegetable, Apple Tart.
„ SUPPER. Yorkshire Pudding, Salad, Cheese.

Monday, January 9th.

BREAKFAST. Oatmeal Porridge, Kippered Herrings, Cold Ham, Raspberry Jam.

LUNCHEON. Minced Beef with Mashed Potatoes round, Rabbit Pie,* Jelly, Rice Custard,* Cheese.

DINNER.
1. Milk Soup.*
2. Italian Meat Cakes.*
3. Roast Leg of Mutton, Boiled Potatoes, Greens.
4. Adalbert Pudding.*
5. Roe and Mushroom Toast.*
6. Gruyère Cheese.

Dessert—Oranges, Bananas, Dried Ginger, Dundee Cake.*

KITCHEN BREAKFAST. Bloaters.
„ DINNER. Minced Beef with Mashed Potatoes, Rabbit Pie, Apple Tart, Rice Custard.
„ SUPPER. Meat Cakes, Cheese.

Tuesday, January 10th.

BREAKFAST. Hominy, Scalloped Lobster,* Cold Ham, Marmalade.

LUNCHEON. Cold Mutton, Pickled Walnuts, Potatoes baked in skins, Adalbert Pudding,* warmed, Cheese.

DINNER.
1. Gravy Soup.
2. Boiled Cod, Oyster Sauce.*
3. Hunter's Mutton,* Mashed Potatoes.
4. Genoese Artichokes.*
5. Apple Fritters.*
6. Gruyère Cheese.

Dessert—Oranges, Dates, Bananas, Dundee Cake.*

KITCHEN BREAKFAST. Bacon.
" DINNER. Cold Mutton, Potatoes, Adalbert Pudding.
" SUPPER. Mutton, Cheese.

Wednesday, January 11th.

BREAKFAST. Cod Fritters,* Cold Ham, Honey.
LUNCHEON. Stewed Steak,* Boiled Potatoes, Baked Apples, Cheese.
DINNER.
1. Alsatian Soup.*
2. Potato and Ham Croquettes.*
3. Boiled Turkey stuffed with Sausage-meat, Spinach.
4. Five Minutes Pudding.*
5. Semolina Canapés.*
6. Gruyère Cheese.

Dessert—Dates, Apples, Figs, Queen Cakes.*

KITCHEN BREAKFAST. Sausages.
" DINNER. Stewed Steak, Boiled Potatoes, Baked Apples.
" SUPPER. Boiled Onions, Cheese.

Menus

Thursday, January 12th.

BREAKFAST. Gardener's Grill,* Baked Eggs,* Raspberry Jam.

LUNCHEON. Cold Turkey, Mashed Potatoes, Roly-Poly Jam Pudding, Cheese.

DINNER.
1. Sago Soup.*
2. Mutton Cutlets, Purée of Potatoes.
3. Fricasseed Turkey.*
4. Celery Fritters.*
5. Tipsy Cake* (of remains of Five Minutes Pudding).
6. Gruyère Cheese.

Dessert—Oranges, Figs, Apples, Queen Cakes.*

KITCHEN BREAKFAST. Bloaters.

„ DINNER. Liver and Bacon, Mashed Potatoes, Roly-Poly Jam Pudding.

„ SUPPER. Celery Fritters, Cheese, etc.

Friday, January 13th.

BREAKFAST. Oatmeal Porridge, Bengal Sardines,* Foam Eggs,* Marmalade.

LUNCHEON. Roast Shoulder of Mutton, Onion Sauce,* Browned Potatoes, Tipsy Cake,* Cheese.

DINNER.
1. Mulligatawny Soup.*
2. Fried Soles, Melted Butter.*
3. Boiled Steak and Kidney Pudding, Boiled Potatoes, Broccoli.
4. Apple Charlotte.*
5. Cheese Fritters.*

6. Gorgonzola Cheese.
Dessert—Oranges, Bananas, French Plums, Walnut Cake.*

KITCHEN BREAKFAST. Bacon.
„ DINNER. Mutton, and Onion Sauce, Browned Potatoes, Bread and Butter Pudding.
„ SUPPER. Cold Mutton, Cheese.

Saturday, January 14th.

BREAKFAST. Kidneys Sautés,* Geneva Eggs,* Honey.
LUNCHEON. Steak and Kidney Pudding, warmed, Boiled Potatoes, Apple Charlotte,* Cheese.
DINNER. 1. Potato Soup.*
2. Mutton Collops and Rice.*
3. Roast Pheasant, Bread Sauce,* Fried Breadcrumbs, Chipped Potatoes.
4. Ground Rice Soufflé.*
5. Eggs and Onions.*
6. Gorgonzola Cheese.
Dessert — Apples, Bananas, French Plums, Walnut Cake.*

KITCHEN BREAKFAST. Sprats.
„ DINNER. Hashed Mutton, Boiled Potatoes, Rice Pudding.
„ SUPPER. Ground Rice Soufflé, Savoury, Cheese.

Sunday, January 15th.

BREAKFAST. Anchovy Pie,* Cold Pheasant, Plum Jam.
DINNER. 1. Macaroni Soup.

2. Boiled Salt Silverside of Round of Beef, Suet Dumplings, Carrots, Turnips, Boiled Potatoes.
3. Beaufort Pudding,* Sweet Sauce,* Rice Cream,*
4. Gorgonzola Cheese.

Dessert—Apples, Nuts, Tinned Pineapple, Cocoanut Cake.*

SUPPER. Cold Boiled Beef, Savoury Mould,* Terrine de Foie Gras, Celery Salad,* Rice Cream,* Stewed Prunes and Cream, Gorgonzola Cheese.

KITCHEN BREAKFAST. Bacon.
„ DINNER. Boiled Beef and Vegetables, Beaufort Pudding.
„ SUPPER. Cold Beef, Salad, Cheese.

Monday, January 16th.

BREAKFAST. Oatmeal Porridge, Motley Omelet,* Savoury Mould,* Marmalade.

LUNCHEON. Cold Boiled Beef, Pickled Walnuts, Fried Potatoes, Rice Cream, Prunes and Cream, Cheese.

DINNER.
1. Carrot Soup * (made with the liquor the Beef was boiled in).
2. Fillets of Rabbit,* Tartare Sauce.*
3. Bubble and Squeak,* Soufflé Potatoes.*
4. Cocoa Pudding.*
5. Marrow Toast * (made from Marrow Bone of Beef).
6. Gorgonzola Cheese.

Dessert—Oranges, Dates, Pineapple, Cocoanut Cakes.*

KITCHEN BREAKFAST. Cold Boiled Bacon.
„ DINNER. Cold Boiled Beef, Fried Potatoes, Prunes.
„ SUPPER. Cocoa Pudding, Cheese.

Tuesday, January 17th.

BREAKFAST. Hominy, Baked Slips,* Savoury Eggs,* Honey.
LUNCHEON. Fillets of Rabbit,* Tartare Sauce,* Mashed Potatoes, Boiled Treacle Pudding, Cheese.
DINNER. 1. Julienne Soup.*
2. Oyster Patties.
3. Roast Loin of Pork, Apple Sauce,* Browned Potatoes.
4. Cauliflower Fritters.*
5. Plum Pudding.*
6. Gorgonzola Cheese.
Dessert—Oranges, Dates, Nuts, Angel Cake.*

KITCHEN BREAKFAST. Cold Boiled Bacon.
„ DINNER. Rabbit, Bubble and Squeak, Mashed Potatoes, Boiled Treacle Pudding.
„ SUPPER. Cauliflower Fritters, Cheese.

Wednesday, January 18th.

BREAKFAST. Oatmeal Porridge, Nabob Eggs,* Glossop Toast,* Plum Jam.
LUNCHEON. Cold Pork, Mashed Potatoes, Pickled Walnuts, Fried Sliced Plum Pudding, Cheese.
DINNER. 1. White Sago Soup.*
2. Pork Cutlets,* Mashed Potatoes, Spinach.

3. Roast Guinea Fowl, Bread Sauce,* Chipped Potatoes.
4. Jam Tartlets.
5. Cheese Custard.*
6. Dutch Cheese.

Dessert—Apples, Nuts, Crystallised Fruit, Angel Cake.*

KITCHEN BREAKFAST. Bloaters.
„ DINNER. Cold Pork, Mashed Potatoes, Sliced Fried Plum Pudding.
„ SUPPER. Cheese Custard, Vegetables.

Thursday, January 19th.

BREAKFAST. St Patrick's Mould,* Egg Cutlets,* Marmalade.

LUNCHEON. Hashed Guinea Fowl, Boiled Potatoes, Jam Tartlets, Cheese.

DINNER.
1. Soup à la Bonne Femme.*
2. Boiled Turbot, Shrimp Sauce.*
3. Veal and Ham Pie, Potatoes à la Maître d'Hôtel.*
4. Roumanian Cabbage.*
5. Railway Pudding.*
6. Dutch Cheese.

Dessert—Bananas, Crystallised Fruit, Dried Plums, Chocolate Cake.*

KITCHEN BREAKFAST. Bacon.
„ DINNER. Irish Stew, Sago Pudding.
„ SUPPER. Roumanian Cabbage, Railway Pudding.

Menus

Friday, January 20th.

BREAKFAST. Hominy, Soft Roes on Toast,* Eggs au Bernais,* Honey.

LUNCHEON. Veal and Ham Pie, Mashed Potatoes, Baked Apples, Cheese.

DINNER.
1. Indian Soup.*
2. Turbot aux Pommes * (made from remains of yesterday's Fish).
3. Roast Neck of Mutton, Browned Potatoes, Savoy Cabbage.
4. Sponge Pudding * with Apricot Jam.
5. Egg Paste.*
6. Dutch Cheese.

Dessert—Bananas, Dried Plums, Apples, Chocolate Cake.*

KITCHEN BREAKFAST. St Patrick's Mould.

„ DINNER. Liver and Bacon, Mashed Potatoes, Baked Apples.

„ SUPPER. Vegetables, Remains of Fish.

Saturday, January 21st.

BREAKFAST. Egg Ramakins,* Flaked Haddock,* Plum Jam.

LUNCHEON. Cold Mutton, Pickled Cabbage, Mashed Potatoes, Sponge Pudding,* Cheese.

DINNER.
1. Haricot Bean Soup.*
2. Veal Cutlets and Bacon, Mashed Potatoes, Spinach.
3. Roast Partridges, Bread Sauce,* Fried Breadcrumbs.
4. Crême au Chocolat.*

5. Carrots au Jus.*
6. Dutch Cheese.

Dessert—Dates, Apples, Oranges, Shrewsbury Cakes.*

KITCHEN BREAKFAST. Sprats.
„ DINNER. Cold Mutton, Mashed Potatoes, Sponge Pudding.
„ SUPPER. Remains of Mutton, Carrots au Jus, Cheese.

Sunday, January 22nd.

BREAKFAST. Fried Filleted Plaice, Stuffed Potatoes,* Marmalade.

DINNER.
1. Normandy Soup.*
2. Roast Leg of Mutton, Browned Potatoes, Cabbage.
3. Boiled Apple Pudding, Snowballs.*
4. Dutch Cheese.

Dessert—Dates, Oranges, Almonds and Raisins, Shrewsbury Cakes.*

SUPPER. Potted Shrimps, Cold Mutton, Pigeon Pie, Potato Salad,* Snowballs, Stewed Pears, Dutch Cheese.

KITCHEN BREAKFAST. Potted Meat.
„ DINNER. Roast Mutton, Potatoes, Cauliflower, Boiled Apple Pudding.
„ SUPPER. Potted Meat, Salad, Cheese.

Monday, January 23rd.

BREAKFAST. Oatmeal Porridge, Scalloped Eggs,* Cold Pie, Honey.

LUNCHEON. Cold Pie, Cold Mutton, Pickled Cabbage, Mashed Potatoes, Stewed Pears, Cheese.

DINNER.
1. Carmelite Soup.*
2. Curried Prawns.*
3. Mutton Collops,* Mushroom Sauce,* Mashed Potatoes, Broccoli.
4. Amber Pudding.*
5. Macaroni Cheese.*
6. Dutch Cheese.

Dessert—Preserved Ginger, Almonds and Raisins, Figs, Sponge Cake.*

KITCHEN BREAKFAST. Bacon.

„ DINNER. Cold Mutton, Mashed Potatoes, Stewed Pears, Semolina Pudding.

„ SUPPER. Macaroni Cheese, Vegetables.

Tuesday, January 24th.

BREAKFAST. Eggs and Sausage Rissoles,* Crab Toast,* Black Currant Jam.

LUNCHEON. Toad-in-the-Hole * of Mutton, Amber Pudding,* Cheese.

DINNER.
1. Imperial Soup.*
2. Whitings à la Française.*
3. Roast Haunch of Venison, Red Currant Jelly, Boiled Potatoes.
4. Purée of Leeks.*
5. French Pancakes.*
6. Camembert Cheese.

Dessert—Preserved Ginger, Figs, Apples, Sponge Cake.*

KITCHEN BREAKFAST. Dried Haddock.

„ DINNER. Toad-in-the-Hole of Mutton, Amber Pudding.

„ SUPPER. Purée of Leeks, Cheese.

Menus

Wednesday, January 25th.

BREAKFAST. Hominy, Croquettes of Fish and Rice,* Albany Eggs,* Marmalade.

LUNCHEON. Stewed Steak,* Fried Potatoes, Treacle Tart, Cheese.

DINNER.
1. Soubise Soup.*
2. Lobster Cutlets.*
3. Hashed Venison, Red Currant Jelly, Mashed Potatoes, Broccoli.
4. Strawberry Jam Pudding.*
5. Cheese Straws.*
6. Camembert Cheese.

Dessert—Oranges, Apples, French Plums, Genoa Cake.*

KITCHEN BREAKFAST. Bacon.

„ DINNER. Stewed Steak, Fried Potatoes, Treacle Tart.

„ SUPPER. Soubise Soup, Cheese.

Thursday, January 26th.

BREAKFAST. Oatmeal Porridge, Fried Bacon, Bloaters, Honey.

LUNCHEON. Hashed Venison, Mashed Potatoes, Strawberry Jam Pudding,* Cheese.

DINNER.
1. Sicilian Soup.*
2. Fried Cod Steaks, Dutch Sauce.*
3. Boiled Neck of Mutton, Caper Sauce,* Potato Balls, Parsnips.
4. Purée of Spinach.*
5. Ginger Pudding.*
6. Camembert Cheese.

Dessert—Oranges, French Plums, Bananas, Genoa Cake.*

KITCHEN BREAKFAST. Bloaters.
„ DINNER. Beef Sausages, Hashed Venison, Mashed Potatoes, Strawberry Jam Pudding.
„ SUPPER. Spinach, Cheese.

Friday, January 27th.

BREAKFAST. Fish Roll* (made of remains of Cod), Poached Eggs and Tomato Sauce,* Black Currant Jam.
LUNCHEON. Cold Mutton, Pickled Cabbage, Mashed Potatoes, Ginger Pudding,* Cheese.
DINNER. 1. Scotch Broth.*
2. Fillets of Beef Sautés,* Mushrooms, Fried Potatoes.
3. Boiled Fowl, Gammon of Bacon, White Sauce.*
4. Bread Fritters.*
5. Cheese Crab.*
6. Stilton Cheese.
Dessert—Bananas, Nuts, Grapes, Macaroons.*

KITCHEN BREAKFAST. Bacon.
„ DINNER. Cold Mutton, Mashed Potatoes, Ginger Pudding.
„ SUPPER. Bread Fritters, Cheese Crab.

Saturday, January 28th.

BREAKFAST Hominy, Devilled Chicken Legs, Cold Gammon of Bacon, Honey.

LUNCHEON. Stuffed Cabbage * (stuffed with remains of Steak), Cold Gammon of Bacon, Rice Pudding, Cheese.

DINNER.
1. Chestnut Cream Soup * (made with White Stock from Fowl).
2. Baked Stuffed Gurnet,* Savoury Sauce.*
3. Cutlets à la Soubise.*
4. Scalloped Artichokes.*
5. Banana Fritters.*
6. Stilton Cheese.

Dessert—Figs, Grapes, Apples, Macaroons.*

KITCHEN BREAKFAST. Sardines.
„ DINNER. Boiled Mackerel, Stuffed Cabbage, Rice Pudding.
„ SUPPER. Scalloped Artichokes, Cheese.

Sunday, January 29th.

BREAKFAST. Fried Smelts, Boiled New-laid Eggs, Marmalade.

DINNER.
1. Semolina Soup.
2. Roast Round of Beef, Yorkshire Pudding,* Browned Potatoes, Turnip Tops, Horse-radish Sauce.*
3. Bachelor's Pudding,* Apricot Trifle.*
4. Stilton Cheese.

Dessert—Figs, Apples, Nuts, Pistache Cake.*

SUPPER. Cold Beef, Potted Meat, Anchovy and Sardine Toast,* Haricot Bean Salad,* Apricot Trifle,* Castle Puddings * with Raspberry Jam, Stilton Cheese.

KITCHEN BREAKFAST. Bacon.
„ DINNER. Roast Round of Beef, Browned Potatoes, Turnip Tops, Bachelor's Pudding.
„ SUPPER. Yorkshire Pudding, Salad, Cheese.

Monday, January 30th.

BREAKFAST. Broiled Kidneys, Ham Toast (made like Tongue Toast *) with remains of Gammon of Bacon, Honey.
LUNCHEON. Cold Beef, Chutnee, Mashed Potatoes, Castle Puddings,* Cheese.
DINNER.
1. Celery Soup.*
2. Jugged Hare,* Currant Jelly, Broccoli.
3. Cold Beef, Fried Potatoes, Watercress.
4. Sweet Omelet.*
5. Boiled Cheese.*
6. Stilton Cheese.

Dessert—Apples, Nuts, Oranges, Pistache Cake.*

KITCHEN BREAKFAST. Bacon.
„ DINNER. Cold Beef, Mashed Potatoes, Bachelor's Pudding.
„ SUPPER. Boiled Cheese, Vegetables.

Tuesday, January 31st.

BREAKFAST. Oatmeal Porridge, Macaroni à l'Indienne,* Bacon and Potato Rolls,* Strawberry Jam.
LUNCHEON. Jugged Hare,* Boiled Potatoes, Rice Pudding, Cheese.

DINNER.
1. Hare Soup.*
2. Norman Hash,* Potatoes à la Maître d'Hôtel, Savoy Cabbage.
3. Roast Wild Duck, Geneviève Sauce.*
4. Apple Tart.
5. Sardine Toast.*
6. Stilton Cheese.

Dessert—Oranges, Dates, Bananas, Cornflour Cake.*

KITCHEN BREAKFAST. Bloaters.
„ DINNER. Jugged Hare, Boiled Potatoes, Rice Pudding.
„ SUPPER. Vegetables, Cheese, Sardine Toast.

FEBRUARY

Wednesday, February 1st.

BREAKFAST. Sausage Meat Cakes,* Sardinian Eggs,* Marmalade.

LUNCHEON. Norman Hash,* Mashed Potatoes, Apple Tart, Cheese.

DINNER.
1. Crécy Soup.*
2. Salmis of Wild Duck.*
3. Rolled Loin of Mutton,* Mashed Potato Mould.*
4. Stewed Celery, White Sauce.*
5. Beatrice Pudding.*
6. Stilton Cheese.

Dessert—Dates, Bananas, Medlars, Cornflour Cake.*

KITCHEN BREAKFAST. Sausage Meat Cakes.
„ DINNER. Norman Hash, Mashed Potatoes, Apple Tart.
„ SUPPER. Stewed Celery, Cheese.

Thursday, February 2nd.

BREAKFAST. Hominy, Kippered Herrings, Chinese Eggs,* Honey.
LUNCHEON. Cold Mutton, Chutnee, Baked Potatoes, Beatrice Pudding,* Cheese.
DINNER.
1. Parsnip Soup.*
2. Sole au Fromage.*
3. Steak and Kidney Pie, Spinach.
4. Cold Mutton, Potato Balls.*
5. Friar's Omelet.*
6. Stilton Cheese.

Dessert—Medlars, Almonds and Raisins, Pears, Ginger Biscuits.*

KITCHEN BREAKFAST. Sprats.
„ DINNER. Cold Mutton, Baked Potatoes, Beatrice Pudding.
„ SUPPER. Soup, Cheese.

Friday, February 3rd.

BREAKFAST. Oatmeal Porridge, Fried Bacon and Tomatoes, Eggs aux Fines Herbes,* Strawberry Jam.
LUNCHEON. Steak and Kidney Pie, Boiled Potatoes, Friar's Omelet,* Sago Pudding, Cheese.
DINNER.
1. Bucharest Soup.*
2. Blanquette de Veau.*

3. Bohemian Hashed Mutton,* Potatoes boiled in skins.
4. Brussels Sprouts au Jus.*
5. Fig Pudding.*
6. Cream Cheese and Watercress.

Dessert — Almonds and Raisins, Pears, Oranges, Carnarvon Cake.*

KITCHEN	BREAKFAST.	Bacon.
„	DINNER.	Steak and Kidney Pie, Cold Mutton, Boiled Potatoes, Sago Pudding.
„	SUPPER.	Vegetables, Remains of Hashed Mutton, Cheese.

Saturday, February 4th.

BREAKFAST.	Indian Lobster,* Clarendon Eggs,* Marmalade.
LUNCHEON.	Blanquette de Veau,* Boiled Potatoes, Fig Pudding,* Cheese.
DINNER.	1. Ashburnham Soup.*
	2. Fresh Herrings, Mustard Sauce.*
	3. Haricot Mutton,* Mashed Potatoes.
	4. Roast Ptarmigan, Bread Sauce,* etc.
	5. Stewed Prunes and Junket.
	6. Cheddar Cheese.
	Dessert—Oranges, Apples, Nuts, Carnarvon Cake.*

KITCHEN	BREAKFAST.	Bloaters
„	DINNER.	Boiled Hake, Blanquette de Veau, Potatoes, Fig Pudding.
„	SUPPER.	Ashburnham Soup, Cheese.

Menus

Sunday, February 5th.

BREAKFAST. Fried Whiting, Scalloped Poultry * (for a change served on toast instead of in shells), Honey.

DINNER.
1. Baden Soup.*
2. Roast Sirloin of Beef, Yorkshire Pudding,* Browned Potatoes, Spinach.
3. Open Apple Tart,* Baked Custard Pudding.
4. Cheddar Cheese.

Dessert—Oranges, Medlars, Nuts, Spice Cake.*

SUPPER. Cold Curried Prawns,* Cold Beef, Cold Tongue, Leek Salad,* Stewed Prunes and Junket, Maltese Sweet,* Cheddar Cheese.

KITCHEN BREAKFAST. Bacon.

" DINNER. Roast Beef, Potatoes, Spinach, Open Apple Tart.

" SUPPER. Yorkshire Pudding, Salad, Cheese.

Monday, February 6th.

BREAKFAST. Birds' Nests,* Cold Tongue, Damson Jam.

LUNCHEON. Cold Beef, Fried Potatoes, Chutnee, Maltese Sweet,* Cheese.

DINNER.
1. Oyster Soup.*
2. Pork Cutlets,* Mashed Potatoes.
3. Fried Beef and Onions.*
4. Endives à la Belge.*
5. Bread and Jam Pudding.*
6. Cheddar Cheese.

Dessert — Medlars, Grapes, Nuts, Spice Cake.*

KITCHEN BREAKFAST. Scrambled Eggs

„ DINNER. Cold Beef, Fried Potatoes, Remains of Custard Pudding.

„ SUPPER. Remains of Beef and Onions, Vegetable, Cheese.

Tuesday, February 7th.

BREAKFAST. Oatmeal Porridge, Boiled New-laid Eggs, Tongue Toast,* Marmalade.

LUNCHEON. Potato Pie * of Beef, Bread and Jam Pudding,* warmed, Cheese.

DINNER.
1. Ox-Tail Soup.
2. Boiled Fresh Haddock, Egg Sauce.*
3. Roast Leg of Mutton, Boiled Potatoes, Brussels Sprouts.
4. Pancakes.
5. Scotch Woodcock.*
6. Cheddar Cheese.

Dessert — Medlars, Grapes, Figs, Simnel Cake.

KITCHEN BREAKFAST. Cold Boiled Bacon.

„ DINNER. Potato Pie, Bread and Jam Pudding.

„ SUPPER. Vegetables, Scotch Woodcock, Cheese.

Wednesday, February 8th.

BREAKFAST. Kedgeree * of remains of Haddock, Fried Bacon, Honey.

LUNCHEON. Cold Mutton, Piccallilli, Mashed Potatoes, Boiled Suet Pudding and Jam.

DINNER. 1. Onion Soup.*
2. Shrimp Patties.*
3. Macaroni Mince * of Mutton, Cabbage.
4. Roast Pheasant, Bread Sauce,* Bread-crumbs, Ribbon Potatoes.*
5. Cocoanut Pudding.*
6. Cheddar Cheese.
Dessert—Grapes, Figs, Apples, Simnel Cake.

KITCHEN BREAKFAST. Cold Boiled Bacon.
„ DINNER. Cold Mutton, Mashed Potatoes, Boiled Suet Pudding and Jam.
„ SUPPER. Macaroni Mince, Cheese.

Thursday, February 9th.

BREAKFAST. Hominy, Peasant Fritters,* Broiled Pheasant and Mushrooms, Damson Jam.
LUNCHEON. Hashed Mutton, Cocoanut Pudding,* Cheese.
DINNER. 1. Glenavon Soup.*
2. Stewed Eels.
3. Veal Cutlet and Bacon.
4. Seakale, White Sauce.*
5. Cabinet Pudding.*
6. Cheddar Cheese.
Dessert — Figs, Apples. Oranges, Mediterranean Cake.*

KITCHEN BREAKFAST. Cold Boiled Bacon.
„ DINNER. Hashed Mutton, Sago Pudding.
„ SUPPER. Eels, Vegetables, Cheese.

Friday, February 10th.

BREAKFAST. Risotto,* Kidneys on Toast,* Marmalade.
LUNCHEON. Stewed Steak,* Boiled Potatoes, Cabinet Pudding,* Cheese.

DINNER.
1. Monte Cristo Soup.*
2. Mutton Cutlets, Tomato Sauce.*
3. Roast Pigeons, Bread Sauce,* Spanish Potatoes.*
4. Brown Betty.*
5. Cheese Ramakins.*
6. Cheddar Cheese.

Dessert — Oranges, Bananas, French Plums, Mediterranean Cake.*

KITCHEN BREAKFAST. Bloaters.
„ DINNER. Stewed Steak, Boiled Potatoes, Baked Apples.
„ SUPPER. Boiled Onions, Cheese.

Saturday, February 11th.

BREAKFAST. Sausages, Poached Eggs on Toast, Honey.
LUNCHEON. Irish Stew, Brown Betty.*
DINNER.
1. Brown Barley Soup.*
2. Red Mullet en Papillote.*
3. Boiled Rabbit, Onion Sauce,* Fried Potatoes.
4. Cauliflower au Gratin.*
5. Lemon Cheesecakes.*
6. Gruyère Cheese.

Dessert — Bananas, French Plums, Grapes, Coffee Cake.*

KITCHEN BREAKFAST. Bacon.
„ DINNER. Irish Stew, Brown Betty.
„ SUPPER. Cauliflower, Cheese.

Sunday, February 12th.

BREAKFAST. Scalloped Oysters,* Eggs sur le Plat,* Damson Jam.

Menus

DINNER. 1. Roundhay Soup.*
2. Roast Leg of Pork, Apple Sauce,* Browned Potatoes, Cabbage.
3. Alice Pudding.*
4. Gruyère Cheese.
Dessert — French Plums, Grapes, Dates, Coffee Cake.*

SUPPER. Lobster, Savoury Meat Patties,* Cold Pork, Bulgarian Salad,* Orange Jelly, Coffee Cream,* Gruyère Cheese.

KITCHEN BREAKFAST. Bacon.
„ DINNER. Roast Pork, Potatoes, Cabbage, Alice Pudding.
„ SUPPER. Cold Pork, Cheese.

Monday, February 13th.

BREAKFAST. Oatmeal Porridge, Dried Haddock, Baked Eggs,* Marmalade.

LUNCHEON. Cold Pork, Mashed Potatoes, Orange Jelly, Coffee Cream,* Cheese.

DINNER. 1. Rabbit Soup.*
2. Steak and Kidney Pudding, Brussels Sprouts.
3. Cold Pork, Browned Mashed Potatoes, Chutnee.
4. Swiss Apples.*
5. Anchovy Toast.*
6. Gruyère Cheese.
Dessert—Dates, Almonds and Raisins, Pears Pomona Cake.*

KITCHEN BREAKFAST. Bloaters.
„ DINNER. Cold Pork, Mashed Potatoes, Alice Pudding, sliced and fried.
„ SUPPER. Vegetable, Savoury, Cheese.

Tuesday, February 14th.

BREAKFAST. Sprats, St Patrick's Mould,* Plum Jam.
LUNCHEON. Steak and Kidney Pudding, warmed, Boiled Potatoes, Swiss Apples,* Rice Pudding, Cheese.
DINNER. 1. Palestine Soup.*
2. Fried Smelts, Tartare Sauce.*
3. Braised Beef,* Fried Potatoes.
4. Malden Pudding.*
5. Devilled Eggs.*
6. Gruyère Cheese.
Dessert—Almonds and Raisins, Pears, Apples, Pomona Cake.*

KITCHEN BREAKFAST. Sprats.
„ DINNER. Cold or Hashed Pork, Boiled Potatoes, Swiss Apples, Rice Pudding.
„ SUPPER. Soup, Devilled Eggs, Cheese.

Wednesday, February 15th.

BREAKFAST. Hominy, Omelet aux Fines Herbes,* Minettes,* Honey.
LUNCHEON. Cold Braised Beef, Pickled Walnuts, Mashed Potatoes, Malden Pudding,* Cheese.
DINNER. 1. Surrey Soup.*
2. Boiled Cod, Oyster Sauce.*

3. Golden Fingers,* Mashed Potatoes.
4. Roast Fowl, Bacon, Bread Sauce,* Fried Potatoes, Cauliflower.
5. Sir Watkin's Pudding.*
6. Gruyère Cheese.

Dessert—Apples, Crystallised Fruit, Figs, Dorothy Cake.*

KITCHEN BREAKFAST. St Patrick's Mould.
„ DINNER. Cold Braised Beef, Mashed Potatoes, Malden Pudding.
„ SUPPER. Golden Fingers, Vegetables, Cheese

Thursday, February 16th.

BREAKFAST. Oatmeal Porridge, Fish Cakes* (made of remains of Cod), Potato Toast,* Plum Jam.

LUNCHEON. Calf's Liver à la Ménagère,* Potatoes, boiled, Sir Watkin's Pudding,* Cheese.

DINNER.
1. Tomato Soup*
2. Curried Chicken, Rice.
3. Roast Shoulder of Mutton, Onion Sauce,* Browned Potatoes.
4. Roumanian Cabbage,*
5. Open Marmalade Tart.
6. Gruyère Cheese.

Dessert—Crystallised Fruit, Figs, Oranges, Dorothy Cake.*

KITCHEN BREAKFAST. Bacon.
„ DINNER. Calf's Liver à la Ménagère, Potatoes, Sir Watkin's Pudding.
„ SUPPER. Roumanian Cabbage, Cheese.

Menus

Friday, February 17th.

BREAKFAST. Fresh Herrings, Osborne Fritters,* Marmalade.

LUNCHEON. Cold Mutton, Baked Potatoes, Piccallilli, Semolina Pudding, Cheese.

DINNER.
1. Maltese Soup.*
2. French Broiled Mackerel.*
3. Minced Mutton and Poached Eggs,* Brussels Sprouts.
4. Roast Partridges, Bread Sauce,* Ribbon Potatoes.*
5. Mona Pudding.*
6. Gruyère Cheese.

Dessert—Figs, Oranges, Nuts, Soda Cake.*

KITCHEN BREAKFAST. Fresh Herrings.

„ DINNER. Cold Mutton, Baked Potatoes, Semolina Pudding.

„ SUPPER. Vegetables, etc., Cheese.

Saturday, February 18th.

BREAKFAST. Hominy, Scalloped Lobster,* Chelsea Toast,* Honey.

LUNCHEON. Hashed Mutton, Mashed Potatoes, Mona Pudding,* Cheese.

DINNER.
1. White Barley Soup.*
2. Broiled Rump Steak, Amiens Sauce,* Fried Potatoes.
3. Veal and Ham Pie, Brussels Sprouts.
4. Stewed Figs.*
5. Cheese Fritters.*
6. Gorgonzola Cheese.

Dessert—Oranges, Nuts, Preserved Ginger, Soda Cake.*

Menus

Kitchen	Breakfast.	Bacon.
„	Dinner.	Hashed Mutton, Mashed Potatoes, Boiled Treacle Pudding.
„	Supper.	Soup, Vegetables, Cheese, etc.

Sunday, February 19th.

Breakfast.	Fried Slips, Cold Partridge, Raspberry Jam.
Dinner.	1. Sorrento Soup.* 2. Boiled Salt Silverside of Round of Beef, Carrots, Mashed Turnips, Dumplings, Potatoes. 3. Plum Pudding.* 4. Gorgonzola Cheese. Dessert—Nuts, Preserved Ginger, Bananas, Italian Cake.*
Supper.	Sardines, Cold Beef, Cold Veal and Ham Pie, Artichoke Salad,* Stewed Figs,* Meringues,* Gorgonzola Cheese.

Kitchen	Breakfast.	Potted Meat.
„	Dinner.	Boiled Beef, Carrots, Turnips, Dumplings, Plum Pudding.
„	Supper.	Potted Meat, Salad, Cheese.

Monday, February 20th.

Breakfast.	Oatmeal Porridge, Sardines, Fried Eggs and Bacon, Marmalade.
Luncheon.	Cold Boiled Beef, Mashed Potatoes, Plum Pudding,* sliced and fried, Cheese.
Dinner.	1. Pea Soup* (made with the liquor the Beef was boiled in). 2. Breast of Mutton à la Mathilde,* Piquante Sauce.*

3. Cold Beef, Baked Potatoes, Endive Salad.
4. Elmers Pudding.*
5. Marrow Toast.*
6. Gorgonzola Cheese.

Dessert—Preserved Ginger, Bananas, Apples, Savoy Cake.*

KITCHEN BREAKFAST. Potted Meat.
" DINNER. Cold Beef, Mashed Potatoes, Plum Pudding, sliced and fried.
" SUPPER. Pea Soup, Vegetables, Cheese.

Tuesday, February 21st.

BREAKFAST. Bloaters, Devilled Kidneys,* Honey.

LUNCHEON. Breast of Mutton à la Mathilde,* Piquante Sauce,* Cold Beef, Baked Potatoes, Elmers Pudding,* Cheese.

DINNER.
1. Dundee Soup.*
2. Oysters en Robe de Chambre.*
3. Beef Croquettes.*
4. Braised Leg of Mutton,* Boiled Potatoes, Cauliflower.
5. Chocolate Custard.*
6. Gorgonzola Cheese.

Dessert—Apples, Oranges, Dates, Pound Cake.*

KITCHEN BREAKFAST. Bloaters.
" DINNER. Cold Beef, Baked Potatoes, Rice Pudding.
" SUPPER. Beef Croquettes, Cheese.

Menus

Wednesday, February 22nd.

BREAKFAST. Hominy, Soused Sprats,* Brain Fritters,* Raspberry Jam.

LUNCHEON. Cold Braised Mutton, Pickled Walnuts, Boiled Potatoes, Chocolate Custard,* Cheese.

DINNER.
1. Purée de Légumes Soup.*
2. Filleted Whiting à la Tarasco.*
3. Mutton à l'Indienne,* Potato Balls.*
4. Celery Fritters.*
5. Manhattan Pudding.*
6. Gorgonzola Cheese.

Dessert—Oranges, Dates, Medlars, Pound Cake.*

KITCHEN BREAKFAST. Bacon.
" DINNER. Cold Mutton, Baked Apples.
" SUPPER. Celery Fritters, Cheese.

Thursday, February 23rd.

BREAKFAST. Fish Custards,* Sausage Meat Cakes,* Marmalade.

LUNCHEON. Mutton à l'Indienne,* Mashed Potatoes, Manhattan Pudding,* Cheese.

DINNER.
1. Cumberland Soup.*
2. Fried Filleted Plaice, Anchovy Sauce.*
3. Boiled Calf's Head, Parsley Sauce,* Fried Potatoes, Turnip Tops, Boiled Gammon of Bacon.
4. Apple Charlotte.*
5. Spanish Savoury.*
6. Gorgonzola Cheese.

Dessert—Dates, Medlars, Grapes, Seed Cake.*

KITCHEN BREAKFAST. Sausage Meat Cakes.
" DINNER. Potato Pie of remains of Mutton, Boiled Suet Pudding and Jam.
" SUPPER. Vegetables, etc., Cheese.

Friday, February 24th.

BREAKFAST. Oatmeal Porridge, New-laid Eggs, Cold Gammon of Bacon, Honey.
LUNCHEON. Broiled Steak, Boiled Potatoes, Apple Charlotte,* Cheese.
DINNER. 1. Cambrian Soup.*
2. Hashed Calf's Head.
3. Roast Ptarmigan, Ribbon Potatoes,* Water Cress.
4. Cabbage au Gratin.*
5. Rice Cream.*
6. Gorgonzola Cheese.
Dessert—Grapes, Figs, Apples, Seed Cake.*

KITCHEN BREAKFAST. Kippered Herrings.
" DINNER. Broiled Steak, Potatoes, Apple Charlotte, Macaroni Pudding.
" SUPPER. Cabbage au Gratin.

Saturday, February 25th.

BREAKFAST. Hominy, Scalloped Ptarmigan (Scalloped Poultry or Game*), Cold Gammon of Bacon, Raspberry Jam.
LUNCHEON. Pickled Pork and Greens, Rice Cream.*
DINNER. 1. Mock Turtle Soup.
2. Potato and Ham Croquettes.*
3. Cutlets and Onions.*

4. Almond Cheesecakes.*
5. Kidney Toast.*
6. Stilton Cheese.

Dessert—Figs, Apples, Nuts, Lemon Biscuits.*

KITCHEN BREAKFAST. Bacon.
" DINNER. Pickled Pork and Greens, Boiled Apple Pudding.
" SUPPER. Potato and Ham Croquettes, Cheese.

Sunday, February 26th.

BREAKFAST. Kromeskys,* Ham Omelet* (made with remains of Cold Gammon), Marmalade.

DINNER.
1. Polish Soup.*
2. Roast Rolled Ribs of Beef, Yorkshire Pudding,* Browned Potatoes, Cauliflower, Horseradish Sauce.*
3. Rhubarb Tart and Cream.
4. Stilton Cheese.

Dessert—Nuts, Crystallised Fruit, Oranges, Festival Cake.*

SUPPER. Dressed Crab, Galantine of Chicken and Ham, Cold Beef, Lentil Salad,* Almond Cheesecakes,* Venetian Pudding,* Stilton Cheese.

KITCHEN BREAKFAST. Dried Haddock.
" DINNER. Roast Beef, Browned Potatoes. Cauliflower, Rhubarb Tart.
" SUPPER. Yorkshire Pudding, Crab, Cheese.

Monday, February 27th.

BREAKFAST. Scrambled Eggs on Toast,* Galantine, Honey.

LUNCHEON. Cold Beef, Galantine, Fried Potatoes, Venetian Pudding,* Cheese.

DINNER.
1. Spinach Soup.*
2. Lobster Cutlets.*
3. Beef Olives,* Mashed Potatoes, Small Greens.
4. Apple Soufflé.*
5. Anchovy and Mushroom Ramakins.*
6. Stilton Cheese.

Dessert—Crystallised Fruit, Oranges, Almonds and Raisins, Festival Cake.*

KITCHEN BREAKFAST. Bacon.
" DINNER. Cold Beef, Mashed Potatoes Rhubarb Tart.
" SUPPER. Spinach Soup, etc., Cheese.

Tuesday, February 28th.

BREAKFAST. Oatmeal Porridge, Broiled Whiting, Fried Bacon, Apricot Jam.

LUNCHEON. Minced Beef, Mashed Potatoes, Apple Soufflé

DINNER.
1. Snowdon Soup.*
2. Fried Soles, Melted Butter.*
3. Boiled Neck of Mutton, Caper Sauce,* Boiled Potatoes.
4. Scalloped Artichokes.*
5. Strawberry Jam Pudding.*
6. Stilton Cheese.

Dessert—Almonds and Raisins, Figs, Pears, French Cake.*

KITCHEN BREAKFAST. Sprats.
" DINNER. Minced Beef, Mashed Potatoes, Apple Soufflé.
" SUPPER. Scalloped Artichokes, Cheese.

MARCH

Wednesday, March 1st.

BREAKFAST. Hominy, Sardine Fritters,* Foam Eggs,* Marmalade.

LUNCHEON. Cold Mutton, Pickled Walnuts, Mashed Potatoes, Strawberry Jam Pudding,* Cheese.

DINNER.
1. Scotch Broth.*
2. Salmis of Pigeons.* (*See* Salmis of Poultry or Game.)
3. Neapolitan Beefsteak,* Brussels Sprouts, Fried Potatoes.*
4. Eden Pudding.*
5. Cod's Roe Toast.*
6. Cream Cheese.

Dessert—Figs, Pears, Grapes, French Cake.*

KITCHEN BREAKFAST. Bacon.

„ DINNER. Cold Mutton, Mashed Potatoes, Strawberry Jam Pudding.

„ SUPPER. Vegetables, etc., Cheese.

Thursday, March 2nd.

BREAKFAST. Potato Cakes,* Minced Kidney Toast,* Honey.

LUNCHEON. Remains of Pigeons, Neapolitan Beefsteak,* Eden Pudding,* Cheese.

DINNER.
1. Nevern Soup.*
2. Fried Whitings, Melted Butter.*
3. Stewed Knuckle of Veal and Rice,* Mashed Potato Mould.*

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4. Stuffed Onions.*
5. Apricot Tartlets.*
6. Stilton Cheese.

Dessert—Grapes, Bananas, Dates, San Remo Cake.*

KITCHEN	BREAKFAST.	Scrambled Eggs.
„	DINNER.	Neapolitan Beefsteak, Eden Pudding.
„	SUPPER.	Stuffed Onions, Cheese.

Friday, March 3rd.

BREAKFAST. Oatmeal Porridge, Egg Cutlets,* Scallops,* Strawberry Jam.

LUNCHEON. Stewed Knuckle of Veal,* warmed, Apricot Tartlets,* Bread and Butter Pudding, Cheese.

DINNER.

1. Haricot Bean Soup.*
2. Curried Eggs.*
3. Roast Neck of Mutton, Boiled Potatoes, Savoy Cabbage.
4. Duke of Buckingham's Pudding.*
5. Cheese Biscuits.*
6. Stilton Cheese.

Dessert—Bananas, Dates, Apples, San Remo Cake.*

KITCHEN	BREAKFAST.	Bacon.
„	DINNER.	Stewed Knuckle of Veal, warmed, Bread and Butter Pudding.
	SUPPER.	Haricot Bean Soup, Cheese.

Menus

Saturday, March 4th.

BREAKFAST. Vegetable Omelet,* Sausages, Marmalade.

LUNCHEON. Curried Eggs,* Cold Mutton, Pickled Walnuts, Mashed Potatoes, Duke of Buckingham's Pudding,* warmed, Cheese.

DINNER.
1. Normandy Soup.*
2. Boiled Turbot, Lobster Sauce,*
3. Ragout of Cold Neck of Mutton.*
4. Roast Guinea Fowl, Bread Sauce,* Fried Potatoes.
5. Stewed Pears and Cream.
6. Camembert Cheese.

Dessert—Apples, French Plums, Oranges, Rock Cakes.*

KITCHEN BREAKFAST. Bloaters.

„ DINNER. Cold Mutton, Mashed Potatoes, Pudding, warmed.

„ SUPPER. Remains of Ragout, Cheese.

Sunday, March 5th.

BREAKFAST. Turbot Pie,* Savoury Rice Croquettes,* Honey.

DINNER.
1. Vermicelli Soup.*
2. Roast Fillet of Veal, stuffed, Boiled Ham, Browned Potatoes, Turnip Tops.
3. Boiled Apple Pudding.
4. Dutch Cheese.

Dessert—French Plums, Oranges, Brazil Nuts, Rock Cakes.*

SUPPER. Cold Veal, Cold Ham, Mixed Salad,* Stewed Pears and Cream, Charlotte Alexandre,* Dutch Cheese.

KITCHEN BREAKFAST. Bacon.
„ DINNER. Roast Veal, Browned Potatoes, Spinach, Apple Pudding.
„ SUPPER. Cold Veal, Salad, Cheese.

Monday, March 6th.

BREAKFAST. Savoury Eggs,* Cold Ham, Raspberry Jam.
LUNCHEON. Cold Veal, Cold Ham, Pickled Walnuts, Mashed Potatoes, Charlotte Alexandre,* Cheese.
DINNER.
1. Potato Soup.*
2. Stewed Guinea Fowl.*
3. Roast Fillet of Beef,* Boiled Potatoes.
4. Brussels Sprouts Sautés.*
5. Bread Pudding,* Pudding Sauce.*
6. Dutch Cheese.

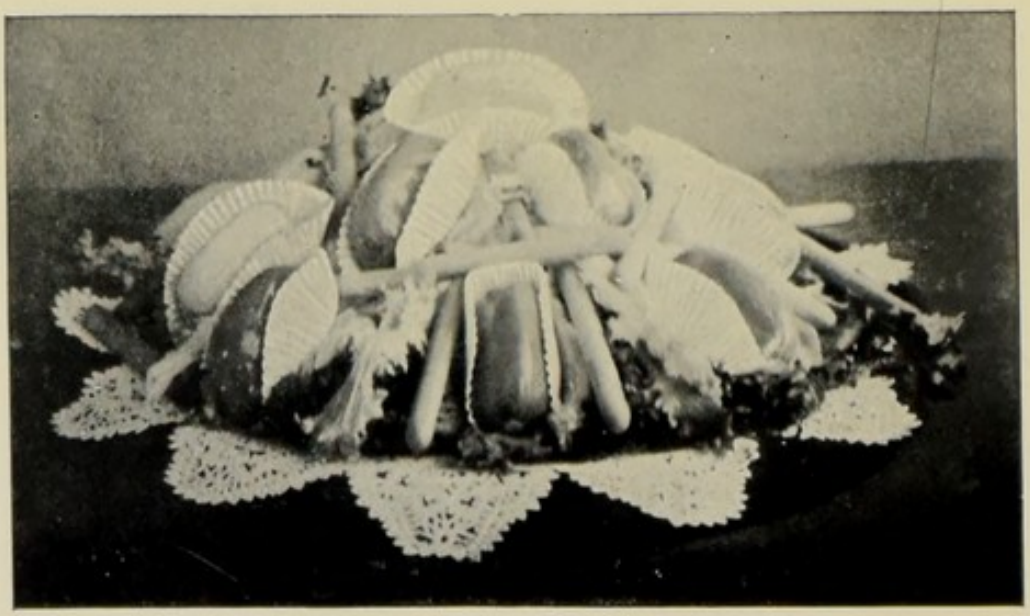
Dessert — Brazil Nuts, Preserved Ginger, Medlars, Gingerbread.*

KITCHEN BREAKFAST. Sprats.
„ DINNER. Cold Veal, Stewed Pears, Rice Pudding.
„ SUPPER. Potato Soup, Vegetables, Cheese.

Tuesday, March 7th.

BREAKFAST. Haddock Puffs,* Cold Ham, Marmalade.
LUNCHEON. Fillet of Beef,* warmed or cold, Boiled Potatoes, Bread Pudding, Cheese.
DINNER.
1. Dutch Soup.*
2. Plaice à la Orlie.*
3. Minced Veal,* Bechamel Sauce.*

DECORATION FOR DINNER TABLE.



BONBONS. (Page 212.)

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4. Roast Loin of Mutton, Red Currant Jelly, Mashed Turnips, Browned Potatoes.
5. Victoria Sandwich.*
6. Dutch Cheese.

Dessert—Preserved Ginger, Medlars, Almonds and Raisins, Gingerbread.*

KITCHEN	BREAKFAST.	Bacon.
„	DINNER.	Cold Veal, Bread Pudding.
„	SUPPER.	Mince, Vegetables, Cheese.

Wednesday, March 8th.

BREAKFAST. Scalloped Oysters,* Cold Ham, Honey.

LUNCHEON. Cold Mutton, Chutnee, Fried Potatoes, Victoria Sandwich,* Cheese.

DINNER.

1. Westphalian Soup.*
2. Italian Meat Cakes.*
3. Boiled Fowl, White Sauce,* Fried Potatoes, Spinach.
4. Banana Fritters.*
5. Savoury Filleted Herrings.*
6. Dutch Cheese.

Dessert — Almonds and Raisins, Oranges, Apples, Walnut Cake.*

KITCHEN	BREAKFAST.	Bloaters.
„	DINNER.	Cold Mutton, Fried Potatoes, Victoria Sandwich, Arrowroot Pudding.
„	SUPPER.	Vegetables, Savoury, Cheese.

Menus

Thursday, March 9th.

BREAKFAST. Oatmeal Porridge, Minced Ham on Toast (Tongue Toast*), Windsor Rings,* Raspberry Jam.

LUNCHEON. Meat Cakes, warmed, Boiled Potatoes, Roly-Poly Jam Pudding, Cheese.

DINNER.
1. Bread Soup.*
2. Fried Lemon Soles, Melted Butter.*
3. Fricasseed Chicken, Mashed Potatoes.
4. Grilled Cutlets and Mushrooms.
5. Caramel Mould.*
6. Dutch Cheese.

Dessert—Oranges, Apples, Dates, Walnut Cake.*

KITCHEN BREAKFAST. Bacon.

„ DINNER. Liver and Bacon, Roly-Poly Jam Pudding.

„ SUPPER. Vegetables, Remains of Liver, Cheese.

Friday, March 10th.

BREAKFAST. Pompadour Pie,* Cold Brawn, Marmalade.

LUNCHEON. Roast Shoulder of Mutton, Onion Sauce,* Boiled Potatoes, Caramel Mould,* Cheese.

DINNER.
1. Chicken Soup.*
2. Sweetbreads, Piquante Sauce.*
3. Baked Mince* of Mutton, Potatoes Maître d'Hôtel.*
4. Seakale, White Sauce.*
5. Almond Puddings.*
6. Dutch Cheese.

Dessert—Dates, Crystallised Fruit, Bananas, German Cake.*

Menus

KITCHEN BREAKFAST. Bloaters.
„ DINNER. Roast Shoulder of Mutton, Onion Sauce, Potatoes, Caramel Mould.
„ SUPPER. Vegetables, etc., Cheese.

Saturday, March 11th.

BREAKFAST. Hominy, Poached Eggs and Tomato Sauce,* Honey.
LUNCHEON. Baked Mince,* Potatoes, Almond Puddings,* Cheese.
DINNER. 1. Orleans Soup.*
2. Boiled Brill, Shrimp Sauce.*
3. Pigeon Pie, Auvergne Potatoes.*
4. Stuffed Cabbage.*
5. Clarice Pudding.*
6. Gruyère Cheese.
Dessert—Crystallised Fruit, Bananas, Walnuts, Madeira Cake.*

KITCHEN BREAKFAST. Bacon.
„ DINNER. Baked Mince, Almond Puddings.
„ SUPPER. Stuffed Cabbage, Cheese.

Sunday, March 12th

BREAKFAST. Mould of Fish,* Geneva Eggs,* Strawberry Jam.
DINNER. 1. Milk Soup.*
2. Roast Leg of Mutton, Browned Potatoes, Broccoli.
3. Deanery Pudding.*
4. Gruyère Cheese.
Dessert—Walnuts, Figs, Pears, Rice Cakes.*

SUPPER. Gateau de Poisson,* Cold Mutton, Pickled Cabbage, Cold Pigeon Pie, Lettuce Salad, Clarice Pudding,* cold, Fruit Salad,* Dutch Cheese.

KITCHEN BREAKFAST. Sardines.

„ DINNER. Roast Leg of Mutton, Browned Potatoes, Broccoli, Deanery Pudding.

„ SUPPER. Gateau de Poisson, Salad, Cheese.

Monday, March 13th.

BREAKFAST. Oatmeal Porridge, Coligny Eggs,* Bloaters, Marmalade.

LUNCHEON. Cold Mutton, Pickled Cabbage, Mashed Potatoes, Deanery Pudding,* warmed, Cheese.

DINNER.
1. Brown Macaroni Soup.
2. Mutton Pies.*
3. Roast Ducklings, stuffed, Onion Sauce,* Boiled Potatoes.
4. Purée of Spinach.*
5. Danish Apple Pie.*
6. Gruyère Cheese.

Dessert—Figs, Pears, Oranges, Rice Cake.*

KITCHEN BREAKFAST. Bloaters.

„ DINNER. Cold Mutton, Mashed Potatoes, Deanery Pudding.

„ SUPPER. Mutton Pies, Spinach, Cheese.

Tuesday, March 14th.

BREAKFAST. Sprats, Kidneys Sautés,* Honey.

LUNCHEON. Hashed Mutton, Mashed Potatoes, Danish Apple Pie,* Cheese.

Menus

DINNER.
1. Carmelite Soup.*
2. Hashed Duck, Mashed Potatoes.
3. Broiled Mutton Chops, Tomato Sauce,* Boiled Potatoes, Brussels Sprouts.
4. German Pudding.*
5. Cod's Roe Cutlets.*
6. Gruyère Cheese.

Dessert—Oranges, French Plums, Grapes, Stuart Cake.*

KITCHEN BREAKFAST. Sardines.
„ DINNER. Hashed Mutton, Mashed Potatoes, Danish Apple Pie.
„ SUPPER. Vegetables, Savoury, Cheese.

Wednesday, March 15th.

BREAKFAST. Hominy, Fricasseed Eggs,* Fried Bacon and Tomatoes, Strawberry Jam.

LUNCHEON. Irish Stew, German Pudding,* Baked Apples, Cheese.

DINNER.
1. Julienne Soup.*
2. Sole au Gratin.*
3. Stewed Beef, Fried Potatoes.
4. Haricot Bean Fritters.*
5. Rhubarb Tart, Cup Custards.
6. Gruyère Cheese.

Dessert—French Plums, Grapes, Apples, Stuart Cake.*

KITCHEN BREAKFAST. Bacon.
„ DINNER. Irish Stew, Baked Apples.
„ SUPPER. Haricot Bean Fritters, Cheese.

Menus

Thursday, March 16th.

BREAKFAST. Oatmeal Porridge, Fresh Herrings, Milanese Eggs,* Marmalade.

LUNCHEON. Stewed Beef, warmed, Rhubarb Tart and Custard, Cheese.

DINNER.
1. Country Soup.*
2. Fried Filleted Haddock, Dutch Sauce.*
3. Braised Ox Tongue,* Potato Balls,* Turnip Tops.
4. Roast Fowl, Bread Sauce,* Watercress.
5. Claremont Pudding.*
6. Gruyère Cheese.

Dessert—Apples, Dates, Medlars, Sponge Cake.*

KITCHEN BREAKFAST. Fresh Herrings.
" DINNER. Stewed Beef, Rhubarb Tart.
" SUPPER. Vegetables, etc., Cheese.

Friday, March 17th.

BREAKFAST. Kedgeree* of remains of Haddock, Ox Tongue au Gratin,* Honey.

LUNCHEON. Roast Shoulder of Mutton, Onion Sauce,* Browned Potatoes, Claremont Pudding,* Cheese.

DINNER.
1. Lettuce Soup.*
2. Curried Chicken, Rice.
3. Mutton Sausages,* Péra Sauce,* Mashed Potatoes, Greens.
4. Baked Lemon Pudding,* Lemon Sauce.*
5. Devilled Lobster.*
6. Gruyère Cheese.

Dessert—Medlars, Almonds and Raisins, Dates, Sponge Cake.*

KITCHEN BREAKFAST. Bacon.
„ DINNER. Roast Shoulder of Mutton, Onion Sauce, Browned Potatoes, Claremont Pudding.
„ SUPPER. Mutton Sausages, Vegetables, Cheese.

Saturday, March 18th.

BREAKFAST. Hominy, Sardines, Stuffed Mushrooms,* Strawberry Jam.
LUNCHEON. Cold Mutton, Pickles, Mashed Potatoes, Lemon Pudding,* warmed, Cheese.
DINNER.
1. Swedish Soup.*
2. Baked Stuffed Gurnet.*
3. Toad-in-the-Hole* of Mutton, Cabbage.
4. Roast Ptarmigan, Bread Sauce,* Ribbon Potatoes.*
5. Washington Rolls.*
6. Cheddar Cheese.

Dessert—Almonds and Raisins, Apples, Preserved Ginger, Sultana Cake.*

KITCHEN BREAKFAST. Kippers.
„ DINNER. Cold Mutton, Mashed Potatoes, Lemon Pudding.
„ SUPPER. Toad-in-the-Hole, Cheese.

Sunday, March 19th.

BREAKFAST. Fish Croquettes* of Gurnet, Scalloped Ptarmigan (Scalloped Poultry or Game*), Marmalade.

DINNER. 1. White Sago Soup.*
2. Roast Round of Beef, Browned Potatoes, Brussels Sprouts, Yorkshire Pudding,* Horseradish Sauce.*
3. Gingerbread Pudding,* Sweet Sauce.*
4. Cheddar Cheese.
Dessert—Apples, Preserved Ginger, Figs, Sultana Cake.*

SUPPER. Soused Herrings,* Cold Beef, Cold Tongue, Macedoine Salad,* Washington Rolls,* Devonshire Junket and Cream.

KITCHEN BREAKFAST. Bacon.
„ DINNER. Roast Beef, Browned Potatoes, Brussels Sprouts, Gingerbread Pudding.
„ SUPPER. Yorkshire Pudding, Salad, Cheese.

Monday, March 20th.

BREAKFAST. Oatmeal Porridge, Oeufs à la Reine,* Cold Tongue, Honey.

LUNCHEON. Soused Herrings,* Cold Beef, Piccallilli, Mashed Potatoes, Junket and Cream, Cheese.

DINNER. 1. Bucharest Soup.*
2. Brain Cutlets,* Fried Parsley.
3. Cold Beef, Baked Potatoes, Piccallilli.
4. Macaroni and Tomato Sauce.*
5. Servian Rhubarb.*
6. Cheddar Cheese.
Dessert—Oranges, Bananas, Dates, Dundee Cake.*

KITCHEN	BREAKFAST.	Potted Meat.
„	DINNER.	Soused Herrings, Cold Beef, sliced, Fried Gingerbread Pudding.
„	SUPPER.	Macaroni, Cheese.

Tuesday, March 21st.

BREAKFAST.	Kidney Omelet,* Cold Tongue, Greengage Jam.
LUNCHEON.	Fried Beef and Onions,* Mashed Potatoes, Servian Rhubarb,* Cheese.
DINNER.	1. Palestine Soup.* 2. Red Mullet à la Daubigny.* 3. Beef Pyramids,* Genoese Sauce,* Mashed Potatoes. 4. Celery Fritters.* 5. College Puddings.* 6. Cheddar Cheese. Dessert—Oranges, Bananas, Dates, Dundee Cake.*

KITCHEN	BREAKFAST.	Potted Meat.
„	DINNER.	Fried Beef and Onions, Mashed Potatoes, Servian Rhubarb, Rice Pudding.
„	SUPPER.	Celery Fritters, Cheese.

Wednesday, March 22nd.

BREAKFAST.	Hominy, Stuffed Potatoes,* Tongue Toast,* Marmalade.
LUNCHEON.	Potato Pie* of Beef, College Puddings,* Cheese.

DINNER.
1. Basque Soup.*
2. Oyster Patties.
3. Small Forequarter of Lamb, roasted, Mint Sauce,* Potatoes, Spinach.
4. Caramel Creams.*
5. Savoury Artichokes.*
6. Cheddar Cheese.

Dessert—Apples, Oranges, Nuts, Cherry Cake.*

KITCHEN BREAKFAST. Bacon.
„ DINNER. Potato Pie of Beef, College Puddings.
„ SUPPER. Vegetables, etc., Cheese.

Thursday, March 23rd.

BREAKFAST. Fried Eels, Fondue,* Honey.
LUNCHEON. Bullock's Heart,* Cold Lamb, Mint Sauce,* Mashed Potatoes, Tapioca Pudding, Cheese.
DINNER.
1. Mushroom Soup.*
2. Blanquette de Veau.*
3. Cold Lamb, Mint Sauce,* Mashed Potatoes, Salad.
4. Dressed Turnips.*
5. Rice Cheesecakes.*
6. Cheddar Cheese.

Dessert—Apples, Nuts, Crystallised Ginger Cherry Cake.*

KITCHEN BREAKFAST. Bloaters.
„ DINNER. Bullock's Heart, Mashed Potatoes, Tapioca Pudding.
„ SUPPER. Turnips, Cheese.

Menus

Friday, March 24th.

Breakfast.	Oatmeal Porridge, Shrimp Toast,* Fried Eggs and Bacon, Greengage Jam.
Luncheon.	Remains of Heart Hashed, Cold Lamb, Mint Sauce,* Baked Treacle Pudding, Cheese.
Dinner.	1. Sicilian Soup.*
	2. Pigeons à la Salisbury.*
	3. Cavalier's Broil,* Soufflé Potatoes.*
	4. Adalbert Pudding.*
	5. Gruyère Sandwiches.
	Dessert—Figs, Crystallised Ginger, Bananas, Alexandra Cake.*

Kitchen	Breakfast.	Bacon.
„	Dinner.	Remains of Heart Hashed, Mashed Potatoes, Baked Treacle Pudding.
„	Supper.	Soup, Cheese.

Saturday, March 25th.

Breakfast.	Baked Slips,* Brain Toast,* Marmalade.
Luncheon.	Pickled Pork and Greens, Bread and Butter Pudding, Cheese.
Dinner.	1. Spinach Soup.*
	2. Whiting à la Française.*
	3. Boiled Steak and Kidney Pudding, Boiled Potatoes.
	4. Jerusalem Artichokes à la Maintenon.*
	5. Queen's Pudding.*
	6. Cream Cheese.
	Dessert—Figs, Bananas, Grapes, Alexandra Cake.*

KITCHEN BREAKFAST. Sardines.
„ DINNER. Pickled Pork and Greens, Bread and Butter Pudding.
„ SUPPER. Artichokes, Cheese.

Sunday, March 26th.

BREAKFAST. Kippered Herrings, Savoury Rissoles,* Honey.
DINNER. 1. Ghent Soup.*
2. Boiled Leg of Mutton, Caper Sauce,* Mashed Turnips, Mashed Potato Mould.*
3. Sponge Pudding* with Apricot Jam.
4. Gorgonzola Cheese.
Dessert—Grapes, Apples, Almonds and Raisins, Plum Cake.*
SUPPER. Cold Mutton, Galantine of Veal and Ham, Lobster Salad.*
Queen's Pudding,* Lemon Sponge,* Gorgonzola Cheese.

KITCHEN BREAKFAST. Kippered Herrings.
„ DINNER. Boiled Leg of Mutton, Caper Sauce, Mashed Turnips, Mashed Potato Mould, Sponge Pudding.
„ SUPPER. Cold Mutton, Cheese.

Monday, March 27th.

BREAKFAST. Oatmeal Porridge, Yankee Toast,* Galantine, Apricot Jam.
LUNCHEON. Cold Mutton, Mashed Potatoes, Lemon Sponge,* Cheese.
DINNER. 1. Carrot Soup* (made with liquor Mutton was boiled in).

2. Curried Mutton, Rice.
3. American Fried Chicken,* Potatoes à la Crême.*
4. Cocoa Pudding.*
5. Haddock Croquettes.*
6. Gorgonzola Cheese.

Dessert—Apples, Almonds and Raisins, Dates, Plum Cake.*

KITCHEN BREAKFAST. Bacon.
„ DINNER. Cold Mutton, Mashed Potatoes, Sponge Pudding.
„ SUPPER. Haddock Croquettes, Cheese.

Tuesday, March 28th.

BREAKFAST. Hominy, Chicken Croquettes,* Boiled New-laid Eggs, Marmalade.

LUNCHEON. Curried Mutton, Potatoes, Cocoa Pudding,* Cheese.

DINNER.
1. Sago Soup.*
2. Boiled Mackerel, Parsley Sauce.*
3. Roast Ribs of Beef Rolled, Horseradish Sauce,* Browned Potatoes.
4. Seakale, White Sauce.*
5. Apple Custard.*
6. Gorgonzola Cheese.

Dessert—Almonds and Raisins, Dates, Oranges, Pistache Cake.*

KITCHEN BREAKFAST. Scrambled Eggs.
„ DINNER. Curried Mutton, Remains of Cold Mutton, Potatoes, Cocoa Pudding.
„ SUPPER. Boiled Onions, Cheese.

Menus

Wednesday, March 29th.

BREAKFAST. Sausage Meat Cakes,* Eggs au Bernais,* Honey.

LUNCHEON. Cold Beef, Chutnee, Mashed Potatoes, Apple Custard,* Cheese.

DINNER.
1. Soubise Soup.*
2. Calf's Liver à la Brochette.*
3. Cold Beef, Horseradish Sauce,* Fried Potatoes, Celery Salad.*
4. Stewed Rhubarb and Cream.
5. Roe and Mushroom Toast.*
6. Gorgonzola Cheese.

Dessert—Dates, Oranges, Nuts, Pistache Cake.*

KITCHEN BREAKFAST. Bacon.

„ DINNER. Cold Beef, Mashed Potatoes, Rice Pudding.

„ SUPPER. Liver, Cheese.

Thursday, March 30th.

BREAKFAST. Oatmeal Porridge, Potted Lobster, Eggs sur le Plat,* Apricot Jam.

LUNCHEON. Minced Beef, Mashed Potatoes, Stewed Rhubarb, Tapioca Pudding, Cheese.

DINNER.
1. Surrey Soup.*
2. Fillets of Sole au Fromage.*
3. Shoulder of Mutton, Onion Sauce,* Browned Potatoes.
4. Cauliflower Fritters.*
5. Fig Pudding.*
6. Gorgonzola Cheese.

Dessert—Oranges, Nuts, Bananas, Speciality Biscuits.*

KITCHEN BREAKFAST. Bloaters.
„ DINNER. Minced Beef, Mashed Potatoes, Stewed Rhubarb, Tapioca Pudding.
„ SUPPER. Cauliflower Fritters, Cheese.

Friday, March 31st.

BREAKFAST. Spanish Buttered Eggs,* Fried Bacon, Marmalade.
LUNCHEON. Cold Mutton, Baked Potatoes, Piccallilli, Fig Pudding,* warmed, Cheese.
DINNER.
1. Purée de Légumes Soup.*
2. Filets de Bœuf aux Champignons.*
3. Roast Guinea Fowl, Bread Sauce,* Ribbon Potatoes.*
4. Railway Pudding.*
5. Bombay Toast.*
6. Gorgonzola Cheese.

Dessert—Nuts, Bananas, Crystallised Fruit, Speciality Biscuits.*

KITCHEN BREAKFAST. Bacon.
„ DINNER. Cold Mutton, Baked Potatoes, Fig Pudding.
„ SUPPER. Soup, Savoury, Cheese

APRIL

Saturday, April 1st.

BREAKFAST. Hominy, Broiled Mackerel, Sardinian Eggs,* Honey.

LUNCHEON. Filets de Bœuf,* warmed, Potato Pie* of Mutton, Railway Pudding,* Cheese.

DINNER.
1. Rice Soup.*
2. Crimped Skate, Caper Sauce.*
3. Mutton Tongues* and Spinach, Piquante or Tomato Sauce.*
4. Salmis of Guinea Fowl (*see* Salmis of Game*), Potatoes.
5. Pancakes.
6. Camembert Cheese.

Dessert—Crystallised Fruit, Apples, Figs, Almond Cake.*

KITCHEN BREAKFAST. Kippers.

„ DINNER. Potato Pie of Mutton, Railway Pudding, Sago Pudding.

„ SUPPER. Vegetables, etc., Cheese.

Sunday, April 2nd.

BREAKFAST. Fish Roll* (made of remains of Skate), Sausages.

DINNER.
1. Grosvenor Soup.*
2. Roast Sirloin of Beef, Yorkshire Pudding,* Browned Potatoes, Turnip Tops, Horse-radish Sauce.*
3. Boiled Lemon Pudding,* Lemon Sauce.*

4. Camembert Cheese.
Dessert—Apples, Figs, Almonds and Raisins, Almond Cake.*

SUPPER. Savoury Meat Patties,* Cold Beef, Anchovy Eggs,* Tomato and Onion Salad,* Jubilee Pudding,* Lemon Jelly, Camembert Cheese.

KITCHEN BREAKFAST. Bacon.
" DINNER. Roast Beef, Potatoes, Turnip Tops, Lemon Pudding.
" SUPPER. Yorkshire Pudding, Anchovy Eggs, Cheese.

Monday, April 3rd.

BREAKFAST. Dried Haddock, Devilled Kidneys,* Marmalade.

LUNCHEON. Savoury Meat Patties,* Cold Beef, Mashed Potatoes, Chutnee, Jubilee Pudding,* Jelly, Cheese.

DINNER.
1. Italian Paste Soup.
2. Lobster Cutlets.*
3. Norman Hash * (of Beef), Mashed Potatoes.
4. Stuffed Tomatoes.*
5. Ground Rice Soufflé.*
6. Dutch Cheese.

Dessert—Almonds and Raisins, Ginger in Syrup, Oranges, Ginger Cake.*

KITCHEN BREAKFAST. Sardines.
" DINNER. Cold Beef, Mashed Potatoes, Sliced Fried Lemon Pudding.
" SUPPER. Tomatoes, Cheese.

Tuesday, April 4th.

BREAKFAST. Oatmeal Porridge, Poached Eggs on Anchovy Toast, Fried Bacon and Mushrooms, Honey.

LUNCHEON. Norman Hash,* Suet Pudding and Jam, Ground Rice Soufflé,* Cheese.

DINNER.
1. Monte Cristo Soup.*
2. Fried Smelts, Melted Butter.*
3. Roast Forequarter of Lamb, Mint Sauce,* Boiled Potatoes, Cauliflower.
4. Pearl Pudding,* Sweet Sauce.*
5. Gruyère Buttons.*
6. Dutch Cheese.

Dessert—Ginger in Syrup, Oranges, Figs, Ginger Cake.*

KITCHEN BREAKFAST. Sardines.
„ DINNER. Norman Hash, Suet Pudding, Jam.
„ SUPPER. Vegetables, Gruyère Buttons, Cheese.

Wednesday, April 5th.

BREAKFAST. Hominy, Brain Fritters,* Albany Eggs,* Plum Jam.

LUNCHEON. Cold Lamb, Mint Sauce,* Mashed Potatoes, Sliced Fried Pearl Pudding,* Cheese.

DINNER.
1. Ox-Tail Soup.
2. Curried Prawns,* Rice.
3. Cold Lamb, Mint Sauce,* Salad, Mashed Potato Mould.*
4. Cucumbers à la Diane.*
5. Five Minutes Pudding.*
6. Dutch Cheese.

Dessert—Oranges, Figs, Dates, Madeleines.*

KITCHEN BREAKFAST. Bacon.
„ DINNER. Irish Stew, Sliced Fried Pearl Pudding.
„ SUPPER. Vegetables, Cheese.

Thursday, April 6th.

BREAKFAST. Fried Plaice, Hanover Toast,* Marmalade.
LUNCHEON. Broiled Lamb Bone, Liver à la Ménagère,* Five Minutes Pudding,* Cheese.
DINNER.
1. Vegetable Soup.*
2. French Broiled Mackerel.*
3. Boiled Calf's Head, Parsley Sauce,* Fried Potatoes, Boiled Gammon of Bacon, Spring Cabbage.
4. Rhubarb Tart and Cream.
5. Hot Sardine Sandwiches.*
6. Dutch Cheese.

Dessert—Dates, Bananas, Nuts, Madeleines.*

KITCHEN BREAKFAST. Bloaters.
„ DINNER. Broiled Lamb Bone, Liver à la Ménagère, Five Minutes Pudding.
„ SUPPER. Vegetables, Savoury, Cheese.

Friday, April 7th.

BREAKFAST. Oatmeal Porridge, Omelet aux Fines Herbes,* Cold Gammon of Bacon, Honey.
LUNCHEON. Stewed Steak,* Boiled Potatoes, Rhubarb Tart and Cream, Cheese.
DINNER.
1. Maltese Soup * (made of some of the liquor the Calf's Head was boiled in).
2. Hashed Calf's Head.

3. Rolled Loin of Mutton,* Browned Potatoes.
4. Purée of Spinach.*
5. Beaufort Pudding,* Sweet Sauce.*
6. Dutch Cheese.

Dessert—Bananas, Nuts, Dried Apricots, Macaroons.*

KITCHEN BREAKFAST. Bacon.
„ DINNER. Stewed Steak, Potatoes, Rhubarb Tart.
„ SUPPER. Vegetables, Cheese.

Saturday, April 8th.

BREAKFAST. Hominy, Scallops,* Cold Gammon of Bacon, Plum Jam.

LUNCHEON. Cold Mutton, Chutnee, Mashed Potatoes, Beaufort Pudding,* warmed, Cheese.

DINNER.
1. Mock Turtle Soup.
2. Boiled John Dory, Cadogan Sauce.*
3. Mutton Collops and Rice,* Boiled Potatoes.
4. Sweet Omelet.*
5. Semolina Canapés.*
6. Cream Cheese.

Dessert—Dried Apricots, Apples, Oranges, Macaroons.*

KITCHEN BREAKFAST. Potted Meat.
„ DINNER. Cold Mutton, Potatoes, Beaufort Pudding, warmed.
„ SUPPER. Semolina Canapés, Cheese.

Sunday, April 9th.

BREAKFAST. Fried Whiting, Ham Toast* (*see* Tongue Toast*), Marmalade.

DINNER.	1. White Macaroni Soup.*
	2. Roast Fillet of Veal, stuffed, Browned Potatoes, Cabbage.
	3. Amber Pudding.*
	4. Cheddar Cheese.
	Dessert—Apples, Oranges, Almonds and Raisins, Madeira Cake.*
SUPPER.	Oysters, Cold Veal, Anchovy and Sardine Toast,* Beetroot Salad, Shape of Ground Rice,* Stewed Rhubarb, Coffee Cream,* Cheddar Cheese.

KITCHEN	BREAKFAST.	Potted Meat.
„	DINNER.	Veal, Potatoes, Cabbage, Amber Pudding.
„	SUPPER.	Cold Veal, Cheese.

Monday, April 10th.

BREAKFAST.	Oatmeal Porridge, Bloaters, Galway Pattikins,* Honey.
LUNCHEON.	Cold Veal, Fried Potatoes, Chutnee, Shape of Ground Rice,* Stewed Rhubarb, Coffee Cream,* Cheese.
DINNER.	1. Gravy Soup.
	2. Frigadelles,* Mashed Potatoes.
	3. Haricot Mutton.*
	4. Strawberry Jam Pudding.*
	5. Devilled Sardines.*
	6. Cheddar Cheese.
	Dessert—Almonds and Raisins, Figs, Bananas, Madeira Cake.*

KITCHEN BREAKFAST. Bloaters.
„ DINNER. Cold Veal, Fried Potatoes, Amber Pudding.
„ SUPPER. Boiled Onions, Cheese.

Tuesday, April 11th.

BREAKFAST. Hominy, Kromeskys,* Flaked Haddock,* Strawberry Jam.
LUNCHEON. Minced Veal, Haricot Mutton,* Strawberry Jam Pudding,* warmed, Cheese.
DINNER.
1. Onion Soup.*
2. Boiled Turbot, Lobster Sauce.*
3. Steak and Kidney Pie, Boiled Potatoes.
4. Genoese Artichokes.*
5. Uncle Sam Pudding.*
6. Cheddar Cheese.

Dessert—Figs, Bananas, Crystallised Fruit, Dundee Cake.*

KITCHEN BREAKFAST. Bacon.
„ DINNER. Minced Veal, Haricot Mutton, Mashed Potatoes, Strawberry Jam Pudding.
„ SUPPER. Soup, Vegetables, Cheese.

Wednesday, April 12th.

BREAKFAST. Turbot Pie,* Broiled Kidneys, Marmalade.
LUNCHEON. Roast Shoulder of Mutton, Onion Sauce,* Browned Potatoes, Uncle Sam Pudding,* warmed, Cheese.

DINNER.	1. Tomato Soup.*	
	2. Shrimp Patties.*	
	3. Braised Beef,* Fried Potatoes.	
	4. Ginger Pudding.*	
	5. Macaroni Cheese.*	
	6. Cheddar Cheese.	
	Dessert—Crystallised Fruit, Dates, Nuts, Dundee Cake.*	
KITCHEN	BREAKFAST.	Sardines.
„	DINNER.	Roast Shoulder of Mutton, Onion Sauce, Browned Potatoes, Uncle Sam Pudding.
„	SUPPER.	Macaroni Cheese, Vegetable.

Thursday, April 13th.

BREAKFAST.	Oatmeal Porridge, Scalloped Eggs,* Mushrooms on Toast, Honey.	
LUNCHEON.	Cold Mutton, Beef, warmed, Mashed Potatoes, Ginger Pudding,* sliced and fried, Cheese.	
DINNER.	1. Soup à la Bonne Femme.*	
	2. Bouchées de Riz de Veau.*	
	3. Bohemian Hashed Mutton,* Potatotes Maître d'Hôtel.*	
	4. Cauliflower au Gratin.*	
	5. Riviera Puddings.*	
	6. Cheddar Cheese.	
	Dessert—Dates, Nuts, Oranges, Cocoanut Biscuits.*	
KITCHEN	BREAKFAST.	Sardines.
„	DINNER.	Cold Mutton, Mashed Potatoes, Ginger Pudding, sliced and fried.
„	SUPPER.	Cauliflower, Cheese.

Menus

Friday, April 14th.

BREAKFAST. Broiled Whiting, Pariso * (made with remains of Sweetbreads), Strawberry Jam.

LUNCHEON. Mutton Pies,* Cold Braised Beef, Mashed Potatoes, Riviera Puddings,* Cheese.

DINNER.
1. Pea Soup.*
2. Fried Lemon Soles, Melted Butter * or Swedish Sauce.*
3. Cutlets and Onions.*
4. Boiled Fowl, White Sauce,* Fried Potatoes, Baked Tomatoes.*
5. Beatrice Pudding.*
6. Cheddar Cheese.

Dessert—Oranges, French Plums, Bananas, Cocoanut Biscuits.*

KITCHEN BREAKFAST. Bacon.

„ DINNER. Mutton Pies, Cold Braised Beef, Mashed Potatoes, Rice Pudding.

„ SUPPER. Soup, Vegetables, Cheese.

Saturday, April 15th.

BREAKFAST. Hominy, Coligny Eggs,* Devilled Chicken Legs, Marmalade.

LUNCHEON. Cutlets and Onions,* Cold Brawn, Mashed Potatoes, Beatrice Pudding,* Suet Pudding and Jam, Cheese.

DINNER.
1. Tapioca Soup.
2. Curried Eggs,* Rice.
3. Veal Cutlet and Bacon, Savoury Sauce,* Mashed Potatoes, Spinach.
4. Roast Ptarmigan, Bread Sauce,* Watercress.

5. Sweet Sandwiches.*
6. Gruyère Cheese.

Dessert—French Plums, Bananas, Ginger in Syrup, Queen Mab Cakes.*

KITCHEN BREAKFAST. Kippers.
„ DINNER. Sausages, Mashed Potatoes, Boiled Suet Pudding, Jam
„ SUPPER. Curry, Vegetables, Cheese.

Sunday, April 16th.

BREAKFAST. Savoury Toast of Ptarmigan, Cold Brawn, Honey.

DINNER.
1. White Barley Soup.*
2. Boiled Salt Silverside of Beef, Carrots, Mashed Turnips, Cabbage, Suet Dumplings, Boiled Potatoes.
3. Bread and Jam Pudding.*
4. Gruyère Cheese.

Dessert—Ginger in Syrup, French Plums, Apples, Queen Mab Cakes.*

SUPPER. Lobster, Cold Boiled Beef, Lax Sandwiches,* Potato Salad,* Tapioca Snow,* Sweet Sandwiches,* Gruyère Cheese.

KITCHEN BREAKFAST. Bacon.
„ DINNER. Boiled Beef, Carrots, Mashed Turnips, Dumplings, Bread and Jam Pudding.
„ SUPPER. Cold Beef, Salad, Cheese.

Monday, April 17th.

BREAKFAST. Oatmeal Porridge, Blue Point Omelet,* Peasant Fritters,* Strawberry Jam.

Menus

LUNCHEON. Cold Beef, Mashed Potatoes, Pickled Cabbage, Tapioca Snow,* Bread and Jam Pudding,* Cheese.

DINNER.
1. Crécy Soup.*
2. Breast of Mutton à la Mathilde,* Piquante Sauce.*
3. Bubble and Squeak,* Scotch New Potatoes.*
4. French Pancakes.*
5. Padua Puffs.*
6. Gruyère Cheese.

Dessert—French Plums, Apples, Oranges, Shortbread.*

KITCHEN BREAKFAST. Dried Haddock.
„ DINNER. Cold Beef, Mashed Potatoes, Bread and Jam Pudding.
„ SUPPER. Bubble and Squeak, Cheese.

Tuesday, April 18th.

BREAKFAST. Boiled New-laid Eggs, Minced Kidney Toast,* Marmalade.

LUNCHEON. Breast of Mutton,* warmed, Cold Beef, Fried Potatoes, Sago Pudding, Cheese.

DINNER.
1. Purée d'Artichauts Soup.*
2. Fresh Herrings, Mustard Sauce.*
3. Braised Leg of Mutton,* Boiled Potatoes.
4. Scalloped Tomatoes.*
5. Rice Custard.*
6. Gruyère Cheese.

Dessert—Oranges, Figs, Almonds and Raisins, Shortbread.*

KITCHEN BREAKFAST. Bacon.
" DINNER. Cold Beef, Fried Potatoes, Sago Pudding.
" SUPPER. Scalloped Tomatoes, Cheese.

Wednesday, April 19th.

BREAKFAST. Hominy, Fried Smelts, Poached Eggs on Toast, Honey.

LUNCHEON. Cold Mutton, Mashed Potatoes, Pickled Cabbage, Rice Custard,* Bread and Butter Pudding.

DINNER.
1. Country Soup.*
2. Mutton Collops.*
3. Fillets of Beef Sautés,* Mushroom Sauce,* Potatoes à la Maître d'Hôtel.*
4. Seakale, White Sauce.*
5. Bachelor's Pudding.*
6. Gruyère Cheese.

Dessert—Figs, Almonds and Raisins, Bananas, Monaco Cake.*

KITCHEN BREAKFAST. Bloaters.
" DINNER. Cold Mutton, Mashed Potatoes, Bread and Butter Pudding.
" SUPPER. Mutton Collops, Cheese.

Thursday, April 20th.

BREAKFAST. Sausage Meat Cakes,* Milanese Eggs,* Black Currant Jam.

LUNCHEON. Liver and Bacon, Fillets of Beef,* Mashed Potatoes, Bachelor's Pudding,* warmed, Cheese.

DINNER.
1. Western Soup.*
2. Red Mullet en Papillote.*
3. Boiled Neck of Mutton, Caper Sauce,* Mashed Potatoes, Turnip Tops.
4. Melbourne Pudding.*
5. Cheese Custard.*
6. Gruyère Cheese.

Dessert—Bananas, Preserved Pineapple, Dates, Monaco Cake.*

KITCHEN BREAKFAST. Bacon.
„ DINNER. Liver and Bacon, Bachelor's Pudding, warmed.
„ SUPPER. Vegetables, Cheese Custard.

Friday, April 21st.

BREAKFAST. Oatmeal Porridge, Kippered Herrings, Tomato Eggs,* Marmalade.

LUNCHEON. Cold Mutton, Pickled Cabbage, Mashed Potatoes, Melbourne Pudding,* Cheese.

DINNER.
1. Snowdon Soup.*
2. Stewed Calf's Feet,* Tomato Sauce.*
3. Roast Shoulder of Lamb, Mint Sauce,* New Potatoes.
4. Roumanian Cabbage.*
5. Cabinet Pudding.*
6. Gruyère Cheese.

Dessert—Preserved Pineapple, Dates, Crystallised Fruit, Simnel Cake.

KITCHEN BREAKFAST. Kippers.
„ DINNER. Cold Mutton, Mashed Potatoes, Melbourne Pudding.
„ SUPPER. Cabbage, Cheese.

Menus

Saturday, April 22nd.

BREAKFAST. Lobster Croquettes,* Fondue,* Honey.

LUNCHEON. Cold Lamb, Mint Sauce,* Potatoes, Cabinet Pudding,* Cheese.

DINNER.
1. Soup à la Prima Donna.*
2. Fried Filleted Whiting, Anchovy Sauce.*
3. Hashed Lamb à la Bonne Femme,* Potatoes Sautés,* Turnip Tops.
4. Stewed Prunes and Cream.
5. Eggs and Onions.*
6. Gorgonzola Cheese.

Dessert—Crystallised Fruit, Oranges, Figs, Simnel Cake.

KITCHEN BREAKFAST. Bacon.

„ DINNER. Irish Stew, Bread Pudding.

„ SUPPER. Vegetables, Eggs and Onions, Cheese.

Sunday, April 23rd.

BREAKFAST. Croquettes of Fish and Rice,* Brain Toast,* Black Currant Jam.

DINNER.
1. Ashburnham Soup.*
2. Roast Leg of Mutton, Browned Potatoes, Greens.
3. Alice Pudding.*
4. Gorgonzola Cheese.

Dessert—Oranges, Figs, Bananas, Hamilton Cake.*

SUPPER. Cold Mutton, Cold Tongue, Indian Eggs,* Cauliflower Salad,* Stewed Prunes and Cream, Empress Pudding,* Gorgonzola Cheese.

KITCHEN BREAKFAST. Scrambled Eggs.
„ DINNER. Roast Leg of Mutton, Browned Potatoes, Greens, Alice Pudding.
„ SUPPER. Cold Mutton, Salad, Cheese.

Monday, April 24th.

BREAKFAST. Oatmeal Porridge, Beaumont Eggs,* Cold Tongue, Marmalade.
LUNCHEON. Cold Mutton, Piccallilli, Mashed Potatoes, Empress Pudding,* Cheese.
DINNER. 1. Indian Soup.*
2. Hunter's Mutton,* Mashed Potatoes.
3. Gateau de Laitues.*
4. Roast Pigeons on Toast, Watercress.
5. Apple Fritters.*
6. Gorgonzola Cheese.
Dessert—Bananas, Guava Jelly, Ginger, Hamilton Cake.*

KITCHEN BREAKFAST. Bacon.
„ DINNER. Cold Mutton, Mashed Potatoes, Alice Pudding.
„ SUPPER. Hunter's Mutton, Vegetables, Cheese.

Tuesday, April 25th.

BREAKFAST. Scalloped Oysters,* Cold Tongue, Honey.
LUNCHEON. Potato Pie* of Mutton, Boiled Batter Pudding, Cheese.
DINNER. 1. Lugano Soup.*
2. Boiled Brill, Shrimp Sauce.*

3. Neapolitan Beefsteak,* Turnip Tops, Cornish Potatoes.*
4. Maids of Honour.*
5. Egg Paste.*
6. Gorgonzola Cheese.

Dessert—Pears, Guava Jelly, Ginger, Angel Cake.*

KITCHEN BREAKFAST. Sardines.
„ DINNER. Potatoe Pie, Boiled Batter Pudding.
„ SUPPER. Vegetables, Savoury, Cheese.

Wednesday, April 26th.

BREAKFAST. Kedgeree,* Oeufs à la Reine,* Black Currant Jam.

LUNCHEON. Roast Shoulder of Mutton, Onion Sauce,* Browned Potatoes, Maids of Honour,* Rice Pudding, Cheese.

DINNER.
1. Prawn Soup.*
2. Lamb Cutlets and Spinach.*
3. Roast Ducklings, Chipped Potatoes.
4. Bread Fritters.*
5. Sardine Toast.*
6. Gorgonzola Cheese.

Dessert—Ginger, Pears, Almonds and Raisins, Angel Cake.*

KITCHEN BREAKFAST. Bacon.
„ DINNER. Roast Shoulder of Mutton, Onion Sauce, Browned Potatoes, Rice Pudding.
„ SUPPER. Vegetables, Sardine Toast, Cheese.

Menus

Thursday, April 27th.

BREAKFAST. Hominy, Kidney Omelet,* Tongue Toast,* Marmalade.

LUNCHEON. Cold Mutton, Piccallilli, Hashed Duck, Mashed Potatoes, Baked Treacle Pudding, Cheese.

DINNER.
1. Dutch Soup.*
2. Oysters en Robe de Chambre.*
3. Fricandeau of Beef,* Mashed Potato Balls.*
4. Cauliflower Fritters.*
5. Stewed Rhubarb and Cream.
6. Gorgonzola Cheese.

Dessert — Almonds and Raisins, Dried Apricots, Oranges, Cornflour Cake.*

KITCHEN BREAKFAST. Bloaters.

„ DINNER. Cold Mutton, Mashed Potatoes, Baked Treacle Pudding.

„ SUPPER. Cauliflower Fritters, Cheese.

Friday, April 28th.

BREAKFAST. Boston Mould,* Eggs aux Fines Herbes,* Honey.

LUNCHEON. Macaroni Mince of Mutton,* Beef, warmed, Stewed Rhubarb, Baked Custard Pudding, Cheese.

DINNER.
1. Alsatian Soup.*
2. Stewed Breast of Veal and Peas.*

3. Roast Fowl, Bread Sauce,* Ribbon Potatoes.*
4. Malden Pudding.*
5. Scotch Woodcock.*
6. Gorgonzola Cheese.

Dessert—Dried Apricots, Oranges, Dates, Cornflour Cake.*

KITCHEN BREAKFAST. Bacon.
„ DINNER. Macaroni Mince, Stewed Rhubarb, Custard Pudding.
„ SUPPER. Scotch Woodcock, Vegetable, Cheese.

Saturday, April 29th.

BREAKFAST. Oatmeal Porridge, Chicken Croquettes,* Shrimp Toast,* Gooseberry Jam.

LUNCHEON. Breast of Veal, warmed, Stuffed Bullock's Heart, Boiled Potatoes, Malden Pudding.*

DINNER.
1. Chicken Soup.*
2. Fried Filleted Plaice, Anchovy Sauce.*
3. Broiled Rump Steak, Mashed Potatoes.
4. Stuffed Onions.*
5. Tinned Apricot Tart.*
6. Cream Cheese.

Dessert—Dates, Bananas, Melon, Florida Cake.*

KITCHEN BREAKFAST. Kippers.
„ DINNER. Stuffed Bullock's Heart, Boiled Potatoes, Malden Pudding.
„ SUPPER. Stuffed Onions, Cheese.

Menus

Sunday, April 30th.

BREAKFAST. Tomato Croquettes,* Stuffed Mushrooms,* Marmalade.

DINNER.
1. Mock Celery Soup.*
2. Roast Round of Beef, Horseradish Sauce,* Browned Potatoes, Cauliflower.
3. Sir Watkin's Pudding.*
4. Dutch Cheese.

Dessert — Bananas, Melon, Apples, Florida Cake.*

SUPPER. Dressed Crab, Cold Beef, Savoury Mould,* Lettuce Salad, Tipsy Cake,* Andros Mould,* Dutch Cheese.

KITCHEN BREAKFAST. Potted Meat.

„ DINNER. Roast Beef, Potatoes, Cauliflower, Sir Watkin's Pudding.

„ SUPPER. Crab, Yorkshire Pudding, Cheese.

MAY

Monday, May 1st.

BREAKFAST. Yarmouth Pudding,* Savoury Mould,* Honey.

LUNCHEON. Cold Beef, Piccallilli, Mashed Potatoes, Tipsy Cake,* Andros Mould,* Cheese.

DINNER.
1. Baden Soup.*
2. Golden Fingers,* Piquante Sauce,* Mashed Potatoes.
3. Stewed Mutton à la Béatrice,* Turnip Tops.
4. Bread and Butter Pudding.

5. Cod's Roe Toast.*
6. Dutch Cheese.

Dessert—Apples, Figs, French Plums, Genoa Cake.*

KITCHEN BREAKFAST. Potted Meat.
„ DINNER. Cold Beef, Mashed Potatoes, Sir Watkin's Pudding.
„ SUPPER. Vegetables, Savoury, Cheese.

Tuesday, May 2nd.

BREAKFAST. Hominy, Mackerel Cream,* Kidneys Sautés,* Gooseberry Jam.

LUNCHEON. Minced Beef, Stewed Mutton, warmed, Boiled Potatoes, Roly-Poly Jam Pudding, Cheese.

DINNER.
1. Illyrian Soup.*
2. Whitings à la Française.*
3. Mutton Sausages,* Péra Sauce,* Mashed Potatoes.
4. Asparagus, Melted Butter * or Sauce for Asparagus.*
5. Cocoanut Pudding.*
6. Dutch Cheese.

Dessert—Figs, French Plums, Pears, Genoa Cake.*

KITCHEN BREAKFAST. Bacon.
„ DINNER. Minced Beef, Boiled Potatoes, Roly-Poly Jam Pudding.
„ SUPPER. Mutton Sausages, Cheese.

Wednesday, May 3rd.

BREAKFAST. Bacon and Mushrooms, Ham Omelet,* Marmalade.

LUNCHEON. Stewed Steak,* Cocoanut Pudding,* Cheese.

DINNER.
1. Cumberland Soup.*
2. Veal and Ham Pie, Mashed Potatoes, Spring Cabbage.
3. Roast Ptarmigan, Bread Sauce,* Chipped Potatoes.
4. Cornflour Mould, Jam.
5. Bread Cutlets.*
6. Dutch Cheese.

Dessert — Apple Jelly, Pears, Crystallised Fruit, Seed Cake.*

KITCHEN BREAKFAST. Bloaters.
„ DINNER. Stewed Steak, Cocoanut Pudding.
„ SUPPER. Bread Cutlets, Cheese.

Thursday, May 4th.

BREAKFAST. Oatmeal Porridge, Sardinian Eggs,* Scalloped Poultry,* Honey.

LUNCHEON. Cold Pie, Liver à la Ménagère,* Mashed Potatoes, Cornflour Mould and Jam, Cheese.

DINNER.
1. Sicilian Soup.*
2. Sole au Gratin.*
3. Roast Neck of Mutton, Mashed Potato Balls.*
4. Carrots au Jus.*
5. Paradise Fritters.*
6. Dutch Cheese.

Dessert — Apple Jelly, Crystallised Fruit Oranges, Seed Cake.*

KITCHEN BREAKFAST. Bacon.
„ DINNER. Liver à la Ménagère, Potatoes, Rice Pudding.
„ SUPPER. Carrots, Cheese.

Menus

Friday, May 5th.

BREAKFAST. Sardine Rolls,* Fried Eggs and Bacon, Gooseberry Jam.

LUNCHEON. Cold Mutton, Pickled Walnuts, Mashed Potatoes, Sago Pudding, Cheese.

DINNER.
1. Surrey Soup,*
2. Timbale Milanaise.*
3. Stewed Beef, Fried Potatoes.
4. Open Marmalade Tart.
5. Cheese Crab.*
6. Camembert Cheese.

Dessert — Oranges, Dried Ginger, Dates, Walnut Cake.*

KITCHEN BREAKFAST. Dried Haddock.

„ DINNER. Cold Mutton, Mashed Potates, Sago Pudding.

„ SUPPER. Timbale, Cheese.

Saturday, May 6th.

BREAKFAST. Hominy, Kansas Toast,* Baked Eggs,* Marmalade.

LUNCHEON. Stewed Beef, warmed, Boiled Potatoes, Boiled Suet Pudding, Treacle, Cheese.

DINNER.
1. Bread Soup.*
2. Plaice à la Orlie.*
3. Boiled Steak and Kidney Pudding, Mashed Potatoes, Spring Cabbage.
4. Baked Beans and Tomato Sauce (Heinz's, sold in tins).
5. Mona Pudding.*
6. Camembert Cheese.

Dessert — Dried Ginger, Dates, Bananas, Walnut Cake.*

KITCHEN BREAKFAST. Bacon.
" DINNER. Stewed Beef, Potatoes, Boiled Suet Pudding, Treacle.
" SUPPER. Vegetables, Cheese.

Sunday, May 7th.

BREAKFAST. Fish Cakes,* Natal Moulds,* Honey.
DINNER. 1. Dundee Soup.*
2. Boiled Leg of Mutton, Walnut Sauce,* Carrots, Mashed Potatoes.
3. Rhubarb Tart and Cream.
4. Cheddar Cheese.
Dessert—Bananas, Apples, Figs, Harlequin Cake.*
SUPPER. Potted Shrimps, Cold Mutton, Cold Ham, Cucumber Salad,* Broussa Cream,* Mona Pudding,* Cheddar Cheese.

KITCHEN BREAKFAST. Sardines.
" DINNER. Boiled Leg of Mutton, Carrots Mashed Potatoes, Rhubarb Tart.
" SUPPER. Cold Mutton, Cheese.

Monday, May 8th.

BREAKFAST. Oatmeal Porridge, Clarendon Eggs,* Cold Ham, Rhubarb Jam.
LUNCHEON. Cold Mutton, Mashed Potatoes, Piccallilli, Rhubarb Tart, Cream, Cheese.
DINNER. 1. Potato Soup.*
2. Beef Olives * of Fresh Meat.
3. Macaroni Mince,* Boiled Potatoes, Cauliflower.

4. Jam Tartlets.
5. Boiled Cheese.*
6. Cheddar Cheese.

Dessert — Apples, Figs, French Plums, Harlequin Cake.*

KITCHEN BREAKFAST. Sardines.
„ DINNER. Cold Mutton, Mashed Potatoes, Baked Custard Pudding.
„ SUPPER. Macaroni Mince, Vegetables, Cheese.

Tuesday, May 9th.

BREAKFAST. Scalloped Lobster,* Cold Ham, Marmalade.
LUNCHEON. Beef Olives,* warmed, Mutton Pies * of remains of Mutton, Tapioca Pudding, Cheese.
DINNER.
1. Nevern Soup.*
2. Boiled Mackerel, Parsley Sauce.*
3. Beef à la Jardinière,* Potatoes Sautés.*
4. Seakale, White Sauce.*
5. Apricot Trifle.*
6. Cheddar Cheese.

Dessert — French Plums, Pears, Oranges, Kentucky Cake.*

KITCHEN BREAKFAST. Bacon.
„ DINNER. Beef Olives, Mutton Pies, Tapioca Pudding.
„ SUPPER. Vegetables, Cheese.

Wednesday, May 10th.

BREAKFAST. Hominy, Poached Eggs and Tomato Sauce,* Ham Toast (*see* Tongue Toast *), Honey.
LUNCHEON. Beef, warmed, Mashed Potatoes, Bread and Butter Pudding.

DINNER.
1. Fish Soup.*
2. Sweetbreads.
3. Roast Shoulder of Lamb, Mint Sauce,* New Potatoes, Spring Cabbage.
4. Castle Puddings,* Jam.
5. Plovers' Eggs.
6. Cheddar Cheese.

Dessert — Pears, Oranges, Preserved Pineapple, Kentucky Cake.*

KITCHEN BREAKFAST. Bloaters.
„ DINNER. Beef Sausages, Mashed Potatoes, Bread and Butter Pudding.
„ SUPPER. Fresh Herrings, Vegetables, Cheese.

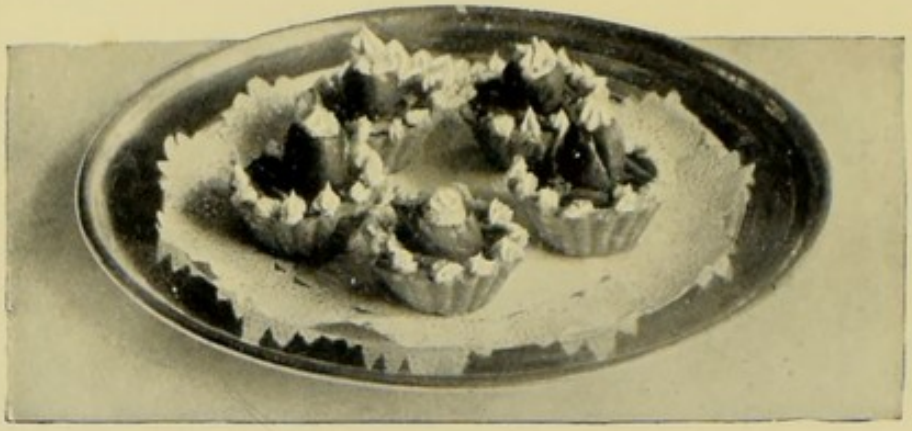
Thursday, May 11th.

BREAKFAST. Savoury Rice Croquettes,* Hanover Toast,* Rhubarb Jam.

LUNCHEON. Cold Lamb, Mint Sauce,* Mashed Potatoes, Castle Puddings,* Cheese.

DINNER.
1. Swedish Soup.*
2. Indian Fillets of Sole (*see* Indian Fillets of Fish *).
3. Cavalier's Broil,* Mint Sauce,* Fried Potatoes.
4. Asparagus, Melted Butter* or Sauce for Asparagus.*
5. Elmers Pudding.*
6. Cheddar Cheese.

Dessert — Preserved Pineapple, Dates, Bananas, Small Cakes.*



Apricot Tartlets. (Page 245.)

Anchovy Eggs. (Page 239.)

To face page 81.

KITCHEN BREAKFAST. Bacon.
„ DINNER. Liver and Bacon, Mashed Potatoes, Castle Puddings, Rice Pudding.
„ SUPPER. Lamb, Cheese.

Friday, May 12th.

BREAKFAST. Oatmeal Porridge, Haddock Puffs,* Scrambled Eggs on Toast,* Marmalade.
LUNCHEON. Irish Stew, Elmers Pudding,* Cheese.
DINNER. 1. Westphalian Soup.*
2. Roast Neck of Veal, Mashed Potato Balls,* Spinach.
3. Boiled Fowl and Bacon, White Sauce,* Ribbon Potatoes.*
4. Gooseberry Tart and Cream.
5. Anchovy Toast.*
6. Cheddar Cheese.
Dessert — Dates, Bananas, Apples, Small Cakes.*

KITCHEN BREAKFAST. Scrambled Eggs.
„ DINNER. Irish Stew, Bread Pudding.
„ SUPPER. Soup, Cheese.

Saturday, May 13th.

BREAKFAST. Hominy, Fried Slips, Italian Relish,* Honey.
LUNCHEON. Scrag of Neck of Veal stewed with Rice, Gooseberry Tart, Sago Pudding, Cheese.
DINNER. 1. Mulligatawny Soup.*
2. Boiled Salmon, Dutch Sauce,* Cucumber.

3. Vol-au-Vent of Chicken.*
4. Ragout of Veal,* Spanish Potatoes.*
5. Chocolate Custard.*
6. Cheddar Cheese.

Dessert — Apples, Melon, Figs, Small Cakes.*

KITCHEN BREAKFAST. Bacon.
„ DINNER. Stewed Veal and Rice, Gooseberry Tart, Sago Pudding.
„ SUPPER. Veal, Vegetables, Cheese.

Sunday, May 14th.

BREAKFAST. Kidneys on Toast,* Savoury Eggs,* Rhubarb Jam.

DINNER.
1. White Macaroni Soup.*
2. Roast Rolled Ribs of Beef, Horseradish Sauce,* Yorkshire Pudding, Browned Potatoes, Cauliflower.
3. Boiled Gooseberry Pudding.
4. Gruyère Cheese.

Dessert — Melon, Figs, Oranges, Sultana Cake.*

SUPPER. Cold Salmon, Beaufort Sauce,* Cold Beef, Gruyère Sandwiches,* Mixed Salad,* Cucumber, Chocolate Custard,* Jamaica Cream,* Cheese.

KITCHEN BREAKFAST. Potted Meat.
„ DINNER. Roast Beef, Potatoes, Cauliflower, Boiled Gooseberry Pudding.
„ SUPPER. Yorkshire Pudding, Salad, Cheese.

Menus

Monday, May 15th.

BREAKFAST. Réchauffé of Salmon,* Nanno Bacon,* Marmalade.

LUNCHEON. Cold Beef, Piccallilli, Mashed Potatoes, Rice Pudding, Cheese.

DINNER.
1. Julienne Soup.*
2. Beef Pyramids,* Genoese Sauce.*
3. Cutlets Soubise.*
4. Kensington Pudding.*
5. Cheese Straws.*
6. Gruyère Cheese.

Dessert—Oranges, Pears, Ginger, Sultana Cake.*

KITCHEN BREAKFAST. Potted Meat.

„ DINNER. Cold Beef, Mashed Potatoes, Rice Pudding.

„ SUPPER. Beef Pyramids, Cheese.

Tuesday, May 16th.

BREAKFAST. Oatmeal Porridge, Fresh Herrings, Scalloped Eggs,* Honey.

LUNCHEON. Potato Pie* of remains of Beef, Kensington Pudding,* Cheese.

DINNER.
1. Sorrento Soup.*
2. Turbot à la Marmora,* Shrimp Sauce.*
3. Roast Shoulder of Mutton, Onion Sauce,* Browned Potatoes.
4. Asparagus, Melted Butter* or Sauce for Asparagus.*
5. Manhattan Pudding*

6. Gruyère Cheese.
Dessert — Pears, Ginger, Strawberries, Cherry Cake.*

KITCHEN BREAKFAST. Bacon.
„ DINNER. Potato Pie, Kensington Pudding.
„ SUPPER. Soup, Cheese.

Wednesday, May 17th.

BREAKFAST. Scalloped Fish,* Coligny Eggs,* Damson Jam.

LUNCHEON. Cold Mutton, Chutnee, Mashed Potatoes, Manhattan Pudding,* Cheese.

DINNER.
1. Ghent Soup.*
2. Minced Mutton and Poached Eggs,* Spring Cabbage.
3. Roast Leveret, Red Currant Jelly, Fried Potatoes.
4. Almond Cheesecakes.*
5. Anchovy and Mushroom Ramakins.*
6. Gruyère Cheese.

Dessert — Pears, Ginger, Figs, Cherry Cake.*

KITCHEN BREAKFAST. Bloaters.
„ DINNER. Cold Mutton, Mashed Potatoes, Manhattan Pudding.
„ SUPPER. Vegetables, Savoury, Cheese.

Thursday, May 18th.

BREAKFAST. Hominy, Broiled Mackerel, Mushrooms on Toast, Marmalade.

LUNCHEON. Remains of Mutton, hashed, Boiled Potatoes Boiled Suet Pudding and Jam, Cheese.

DINNER.
1. Lettuce Soup.*
2. Fried Smelts, Tartare Sauce.*
3. Stewed Knuckle of Veal and Rice,* Soufflé Potatoes.*
4. Purée of Spinach.*
5. Stewed Gooseberries and Cup Custards.
6. Gruyère Cheese.

Dessert—Oranges, Bananas, Figs, Mediterranean Cake.*

KITCHEN BREAKFAST. Bacon.
" DINNER. Hashed Mutton, Potatoes, Boiled Suet Pudding and Jam.
" SUPPER. Vegetables, Cheese.

Friday, May 19th.

BREAKFAST. Fricasseed Eggs,* Prairie Sausages*, Honey.

LUNCHEON. Broiled Steak, Boiled Potatoes, Stewed Gooseberries, Tapioca Pudding, Cheese.

DINNER.
1. Brown Macaroni Soup.
2. Stewed Pigeons and Mushrooms.*
3. Roast Leg of Lamb, Mint Sauce,* New Potatoes, Cauliflower.
4. Rice Cream.*
5. Cayenne Cheeses.*
6. Cream Cheese.

Dessert—Oranges, Bananas, Strawberries, Mediterranean Cake.*

KITCHEN BREAKFAST. Scrambled Eggs.
" DINNER. Broiled Steak, Stewed Gooseberries, Tapioca Pudding.
" SUPPER. Vegetables, Savoury, Cheese.

Menus

Saturday, May 20th.

BREAKFAST. Oatmeal Porridge, Tomato Eggs,* Potted Lobster, Damson Jam.

LUNCHEON. Cold Lamb, Mint Sauce,* Mashed Potatoes, Rice Cream,* Cheese.

DINNER.
1. Cauliflower Soup.*
2. Fried Soles, Melted Butter.*
3. Lamb and Cucumbers,* Potatoes Maître d'Hôtel.*
4. German Pudding,*
5. Bombay Toast.*
6. Gruyère Cheese.

Dessert—Crystallised Fruit, Apples, Dates, Plum Cake.*

KITCHEN BREAKFAST. Bacon.

„ DINNER. Irish Stew, Bread and Butter Pudding.

„ SUPPER. Vegetables, Bombay Toast, Cheese.

Sunday, May 21st.

BREAKFAST. Fried Filleted Plaice, Eggs au Bernais,* Marmalade.

DINNER.
1. Purée de Légumes Soup.*
2. Boiled Salt Silverside of Beef, Carrots, Dumplings, Boiled Potatoes.
3. Baked Lemon Pudding,* Lemon Sauce.*
4. Gorgonzola Cheese.

Dessert—Crystallised Fruit, Apples, Dates, Plum Cake.*

SUPPER. Prawns, Cold Beef, Pigeon Pie, Novel Salad,* Stewed Figs,* Swiss Cream,* Gorgonzola Cheese.

KITCHEN BREAKFAST. Kippers.
" DINNER. Boiled Beef, Carrots, Dumplings, Potatoes, Baked Lemon Pudding.
" SUPPER. Cold Beef, Cheese.

Monday. May 22nd.

BREAKFAST. Kippered Herrings, Cold Pigeon Pie, Honey.
LUNCHEON. Cold Beef, Chutnee, Mashed Potatoes, Stewed Figs,* Swiss Cream,* Cheese.
DINNER.
1. Mushroom Soup.*
2. Mutton Tongues * and Spinach, Piquante Sauce.*
3. Cold Boiled Beef, Mashed Potatoes, Chutnee, Salad.
4. Snowballs.*
5. Cheese Fritters.*
6. Gorgonzola Cheese.

Dessert—Strawberries, French Plums, Oranges, Carnarvon Cake.*

KITCHEN BREAKFAST. Bacon.
" DINNER. Cold Beef, Mashed Potatoes, Stewed Figs, Sago Pudding.
" SUPPER. Vegetables, Savoury, Cheese.

Tuesday, May 23rd.

BREAKFAST. Hominy, Vegetable Omelet,* Fried Bacon, Damson Jam.
LUNCHEON. Bubble and Squeak,* Boiled Raisin Pudding, Cheese.
DINNER.
1. Brown Barley Soup.*
2. Broiled Grey Mullet, Piquante Sauce.*

3. Stewed Steak,* Potato Balls.*
4. Cauliflower au Gratin.*
5. Victoria Sandwich.*
6. Gorgonzola Cheese.

Dessert—French Plums, Oranges, Guava Jelly, Carnarvon Cake.*

KITCHEN BREAKFAST. Sardines.
" DINNER. Bubble and Squeak, Boiled Raisin Pudding.
" SUPPER. Cauliflower, Cheese.

Wednesday, May 24th.

BREAKFAST. Soft Roes on Toast,* Scalloped Kidney,* Marmalade.

LUNCHEON. Steak, warmed, Roast Shoulder of Mutton, Onion Sauce.* Browned Potatoes, Rice Pudding, Cheese.

DINNER.
1. Imperial Soup.*
2. Curried Mutton, Rice.
3. Roast Chickens, Bread Sauce,* Fried Potatoes, Watercress.
4. Compôte of Oranges.*
5. Spanish Savoury.*
6. Gorgonzola Cheese.

Dessert—Guava Jelly, Bananas, Melon, Rainbow Cake.*

KITCHEN BREAKFAST. Sardines.
" DINNER. Shoulder of Mutton, Onion Sauce, Browned Potatoes, Rice Pudding.
" SUPPER. Curry, Cheese.

Menus

Thursday, May 25th.

BREAKFAST. Oatmeal Porridge, Broiled Whiting, Poached Eggs on Anchovy Toast, Honey.

LUNCHEON. Minced Mutton, Mashed Potatoes, Compôte of Oranges,* Baked Custard Pudding, Cheese.

DINNER.
1. Carmelite Soup.*
2. Chicken Croquettes,* Fried Parsley.
3. Braised Neck of Veal,* Potatoes Maître d'Hôtel.*
4. Seakale, White Sauce.*
5. Crême au Chocolat.*
6 Gorgonzola Cheese.

Dessert—Strawberries, Bananas, Melon, Rainbow Cake.*

KITCHEN BREAKFAST. Bacon.

„ DINNER. Minced Mutton, Mashed Potatoes, Custard Pudding.

„ SUPPER. Vegetables, Cheese.

Friday, May 26th.

BREAKFAST. Brain Toast,* Milanese Eggs,* Raspberry Jam.

LUNCHEON. Cold Veal, Chutnee, Mashed Potatoes, Bread and Butter Pudding, Cheese.

DINNER.
1. Semolina Soup.
2. Savoury Meat Patties * of Veal.
3. Haricot Mutton,* Fried Potatoes, Spring Cabbage.
4. Claremont Pudding.*
5. Harlequin Toast.*

6. Gorgonzola Cheese.
Dessert—Apples, Ginger in Syrup, Figs, Tennis Cake.

KITCHEN BREAKFAST. Dried Haddock.
„ DINNER. Cold Veal, Bread and Butter Pudding.
„ SUPPER. Vegetables, Savoury, Cheese.

Saturday, May 27th.

BREAKFAST. Hominy, Eggs sur le Plat,* Indian Lobster,* Marmalade.

LUNCHEON. Haricot Mutton,* warmed, Mashed Potatoes, Claremont Pudding,* sliced and fried, Cheese.

DINNER. 1. Haricot Bean Soup.*
2. Sole au Fromage.*
3. Petits Filets à la Corse,* Potato Straws.*
4. Baked Tomatoes.*
5. Clarice Pudding.*
6. Gorgonzola Cheese.
Dessert—Apples, Ginger in Syrup, Figs, Tennis Cake.

KITCHEN BREAKFAST. Bacon.
„ DINNER. Boiled Mackerel, Haricot Mutton, Mashed Potatoes, Claremont Pudding.
„ SUPPER. Vegetables, Cheese.

Sunday, May 28th.

BREAKFAST. Shrimp Toast,* Spanish Buttered Eggs,* Honey.

DINNER. 1. Country Soup.*
2. Roast Leg of Mutton, Browned Potatoes, Turnip Tops.
3. Duke of Buckingham's Pudding.*
4. Dutch Cheese.
Dessert—Strawberries, Preserved Pineapple, Oranges, Soda Cake.*

SUPPER. Gateau de Poisson,* Cold Mutton, Cold Tongue, Tomato Salad,* Clarice Pudding,* Gooseberry Fool,* Dutch Cheese.

KITCHEN BREAKFAST. Scrambled Eggs.
„ DINNER. Roast Leg of Mutton, Browned Potatoes, Turnip Tops, Duke of Buckingham's Pudding.
„ SUPPER. Cold Mutton, Cheese.

Monday, May 29th.

BREAKFAST. Oatmeal Porridge, Oeufs à la Reine,* Cold Tongue, Raspberry Jam.

LUNCHEON. Gateau de Poisson,* Cold Mutton, Mashed Potatoes, Gooseberry Fool,* Cheese.

DINNER. 1. White Barley Soup.*
2. Brain Cutlets,* Fried Parsley.
3. Bohemian Hashed Mutton,* Mashed Potatoes.
4. Servian Rhubarb.*
5. Cheese Ramakins.*
6. Cream Cheese.
Dessert — Preserved Pineapple, Oranges, Bananas, Soda Cake.*

KITCHEN BREAKFAST. Bacon.
„ DINNER. Cold Mutton, Mashed Potatoes, Duke of Buckingham's Pudding.
„ SUPPER. Hashed Mutton, Cheese.

Tuesday, May 30th.

BREAKFAST. Baked Sardines,* Tongue Toast,* Marmalade.
LUNCHEON. Toad-in-the-Hole,* Servian Rhubarb,* Cheese.
DINNER.
1. Milk Soup.*
2. Whitebait, Brown Bread and Butter.
3. Braised Beef,* Mashed Potato Mould.*
4. Asparagus, Melted Butter* or Sauce for Asparagus.*
5. Railway Pudding.*
6. Dutch Cheese.

Dessert—Bananas, Dried Apricots, Dates, Sponge Cake.*

KITCHEN BREAKFAST. Bloaters.
„ DINNER. Toad-in-the-Hole, Servian Rhubarb.
„ SUPPER. Soup, Cheese.

Wednesday, May 31st.

BREAKFAST. Hominy, Yankee Toast* of Tinned Oysters, Boiled New-Laid Eggs, Honey.
LUNCHEON. Cold Beef, Mashed Potatoes, Pickled Walnuts, Railway Pudding,* Cheese.
DINNER.
1. French Soup.*
2. Mutton Cutlets and Mashed Potatoes.
3. Roast Ducklings and Green Peas.
4. Washington Rolls.*
5. Minced Egg Cutlets.*

6. Dutch Cheese.
Dessert—Dried Apricots, Dates, Strawberries, Sponge Cake.*

KITCHEN BREAKFAST. Bacon.
„ DINNER. Cold Beef, Mashed Potatoes, Railway Pudding.
„ SUPPER. Egg Cutlets, Cheese.

JUNE

Thursday, June 1st.

BREAKFAST. Lamb's Fry, Boston Mould,* Raspberry Jam.
LUNCHEON. Calf's Liver à la Ménagère,* Washington Rolls,* Tapioca Pudding, Cheese.
DINNER. 1. Soubise Soup.*
2. Hashed Duck, Green Peas.
3. Rolled Loin of Mutton,* Browned Potatoes.
4. Cucumbers à la Du Barry.*
5. Bread Pudding,* Ginger Sauce.*
6. Dutch Cheese.
Dessert—Oranges, Melon, Figs, Alpine Cake.*

KITCHEN BREAKFAST. Potted Meat.
„ DINNER. Liver à la Ménagère, Tapioca Pudding.
„ SUPPER. Soup, Vegetables, Cheese.

Friday, June 2nd.

BREAKFAST. Oatmeal Porridge, Dried Haddock, Stuffed Mushrooms,* Marmalade.

LUNCHEON. Cold Mutton, Pickled Walnuts, Mashed Potatoes, Bread Pudding, sliced and fried, Cheese.

DINNER.
1. Lugano Soup.*
2. Salmon Steaks en Papillote,* Tartare Sauce.*
3. Mutton Collops and Rice,* Soufflé Potatoes.*
4. Cocoa Pudding.*
5. Kidney Toast.*
6. Dutch Cheese.

Dessert — Oranges, Melon, Strawberries, Alpine Cake.*

KITCHEN BREAKFAST. Potted Meat.

DINNER. Cold Mutton, Mashed Potatoes, Bread Pudding, sliced and fried.

SUPPER. Scalloped Mutton, Cheese.

Saturday, June 3rd.

BREAKFAST. Hominy, Baked Slips,* Kidney Omelet,* Honey.

LUNCHEON. Potato Pie* of Mutton, Cocoa Pudding,* Treacle Tart, Cheese.

DINNER.
1. Snowdon Soup.*
2. Curried Eggs,* Rice.
3. Polish Stewed Beef,* Mashed Potato Mould.*
4. Cauliflower Fritters.*
5. Apricot Tartlets.*
6. Cream Cheese.

Dessert — Figs, Bananas, Pears, Pound Cake.*

KITCHEN BREAKFAST. Bacon.
„ DINNER. Potato Pie, Cocoa Pudding, Treacle Tart.
„ SUPPER. Curry, Cauliflower Fritters.

Sunday, June 4th.

BREAKFAST. Mackerel Cream,* Burmese Tomatoes,* Greengage Jam.

DINNER.
1. Soup à la Prima Donna.*
2. Roast Sirloin of Beef, Horseradish Sauce,* Browned Potatoes, Cabbage, Yorkshire Pudding.*
3. Gooseberry Tart, Cup Custards.
4. Cheddar Cheese.

Dessert—Strawberries, Oranges, Pears, Pound Cake.*

SUPPER. Anchovy Eggs,* Cold Beef, Lobster Salad,* Burgundy Cream,* Orange Jelly, Cheddar Cheese.

KITCHEN BREAKFAST. Kippers.
„ DINNER. Roast Sirloin of Beef, Browned Potatoes, Cabbage, Gooseberry Tart.
„ SUPPER. Yorkshire Pudding, Anchovy Eggs, Cheese.

Monday, June 5th.

BREAKFAST. Oatmeal Porridge, Poached Eggs on Toast Sardines, Marmalade.

LUNCHEON. Cold Beef, Pickled Walnuts, Mashed Potatoes Burgundy Cream,* Jelly, Cheese.

DINNER.
1. Normandy Soup.*
2. Lamb Cutlets and Peas.*
3. Canton Beef.*
4. Banana Fritters.*
5. Roe and Mushroom Toast.*
6. Cheddar Cheese.

Dessert—Oranges, Cherries, Bananas, Toronto Cake.*

KITCHEN BREAKFAST. Bacon.
" DINNER. Cold Beef, Mashed Potatoes, Gooseberry Tart, Rice Pudding.
" SUPPER. Vegetables, Savoury, Cheese.

Tuesday, June 6th.

BREAKFAST. Anchovy Puffs,* Broiled Kidneys, Honey.

LUNCHEON. Lamb Cutlets, Baked Mince* of Beef, Boiled Potatoes, Boiled Suet Pudding and Jam, Cheese.

DINNER.
1. Dutch Soup.*
2. Boiled Turbot, Shrimp Sauce.*
3. Roast Leg of Lamb, Mint Sauce,* New Potatoes.
4. Seakale, White Sauce.*
5. Smyrna Pudding.*
6. Cheddar Cheese.

Dessert—Strawberries, Dates, Tinned Pineapple, Toronto Cake.*

KITCHEN BREAKFAST. Scrambled Eggs.
" DINNER. Baked Mince, Boiled Potatoes Boiled Suet Pudding.
" SUPPER. Vegetables, Cheese.

Menus

Wednesday, June 7th.

BREAKFAST. Hominy, Turbot Pie,* Brain Fritters,* Greengage Jam.

LUNCHEON. Irish Stew, Smyrna Pudding,* Sago Pudding, Cheese.

DINNER.
1. Green Pea Soup.*
2. Cold Lamb and Salad, Mint Sauce,* New Potatoes.
3. Stuffed Tomatoes.*
4. College Puddings.*
5. Russian Eggs.*
6. Cheddar Cheese.

Dessert — Cherries, Bananas, Dates, Madeira Cake.*

KITCHEN BREAKFAST. Bacon.

„ DINNER. Irish Stew, Smyrna Pudding, Sago Pudding.

„ SUPPER. Stuffed Tomatoes, Cheese.

Thursday, June 8th.

BREAKFAST. Foam Eggs,* Bacon and Mushrooms, Marmalade.

LUNCHEON. Broiled Lamb, Mint Sauce,* College Puddings,* Baked Batter Pudding, Cheese.

DINNER.
1. Rice Soup.*
2. Salmon Trout, Parsley Sauce,* Cucumber.
3. Broiled Steak, New Potatoes.
4. Asparagus, Melted Butter* or Sauce for Asparagus.*
5. Sponge Pudding.*
6. Cheddar Cheese.

Dessert—Strawberries, Melon, Dried Ginger, Madeira Cake.*

KITCHEN BREAKFAST. Dried Haddock.
„ DINNER. Broiled Lamb, Beef Sausages, Baked Batter Pudding.
„ SUPPER. Steak, Cheese.

Friday, June 9th.

BREAKFAST. Oatmeal Porridge, Kedgeree,* Egg Cutlets,* Honey.

LUNCHEON. Roast Shoulder of Mutton, Onion Sauce,* Browned Potatoes, Sponge Pudding,* Cheese.

DINNER.
1. Ashburnham Soup.*
2. Ox Tail and Purée of Tomatoes.*
3. Boiled Calf's Head, Parsley Sauce,* Potato Balls.*
4. Deanery Pudding.*
5. Devilled Eggs.*
6. Cheddar Cheese.

Dessert—Melon, Dried Ginger, Currants, Queen Cakes.*

KITCHEN BREAKFAST. Bacon.
„ DINNER. Roast Shoulder of Mutton, Browned Potatoes, Sponge Pudding.
„ SUPPER. Vegetables, Devilled Eggs, Cheese.

Saturday, June 10th.

BREAKFAST. Hominy, Eggs aux Fines Herbes,* Sardine Rolls,* Greengage Jam.

LUNCHEON. Cold Mutton, Pickled Cabbage, Mashed Potatoes, Deanery Pudding,* Cheese.

DINNER. 1. Mock Turtle Soup.
2. Mutton Pies.*
3. Braised Ox Tongue,* Soufflé Potatoes.*
4. Chartreuse de Légumes.*
5. Almond Puddings.*
6. Cheddar Cheese.

Dessert — Strawberries, Oranges, Gooseberries, Queen Cakes.*

KITCHEN BREAKFAST. Sardines.
„ DINNER. Cold Mutton, Mashed Potatoes, Deanery Pudding.
„ SUPPER. Vegetables, Cheese.

Sunday, June 11th.

BREAKFAST. Macaroni à l'Indienne,* Tongue au Gratin,* Marmalade.

DINNER. 1. Devonshire Soup.*
2. Roast Loin of Veal, stuffed, Boiled Ham, Browned Potatoes, Spinach.
3. Stewed Gooseberries, Baked Custard Pudding.
4. Gruyère Cheese.

Dessert—Oranges, Currants, Figs, Dorothy Cake.*

SUPPER. Marinaded Filleted Herrings,* Cold Veal, Cold Ham, Mixed Salad,* Tapioca Snow,* Fruit Salad,* Gruyère Cheese.

KITCHEN BREAKFAST. Bacon.
„ DINNER. Roast Veal, Browned Potatoes, Spinach, Stewed Gooseberries, Baked Custard Pudding.
„ SUPPER. Cold Veal, Cheese.

Menus

Monday, June 12th.

BREAKFAST. Oatmeal Porridge, Motley Omelet,* Cold Ham, Honey.

LUNCHEON. Cold Veal, Cold Ham, Pickled Cabbage, Mashed Potatoes, Tapioca Snow,* Boiled Treacle Pudding, Cheese.

DINNER.
1. Italian Paste Soup.
2. Leicester Pie.*
3. Braised Leg of Mutton,* New Potatoes, Vegetables.
4. Adalbert Pudding.*
5. Savoury Artichokes.*
6. Gruyère Cheese.

Dessert — Figs, Strawberries, Pineapple Dorothy Cake.*

KITCHEN BREAKFAST. Kippers.

„ DINNER. Cold Veal, Mashed Potatoes, Boiled Treacle Pudding.

„ SUPPER. Vegetables, Cheese.

Tuesday, June 13th.

BREAKFAST. Hanover Toast, *Potato Cakes,* Apricot Jam.

LUNCHEON. Cold Mutton, Pickled Cabbage, Mashed Potatoes, Adalbert Pudding,* Rice Pudding, Cheese.

DINNER.
1. Sorrel Soup.*
2. Fried Filleted Lemon Soles, Dutch Sauce.*
3. Italian Meat Cakes,* Potatoes boiled in their skins.
4. Roumanian Cabbage.*
5. Lemon Cheesecakes *

6. Gruyère Cheese.
Dessert—Pineapple, Cherries, Crystallised Fruit, San Remo Cake.*

KITCHEN BREAKFAST. Bacon.
„ DINNER. Cold Mutton, Mashed Potatoes, Rice Pudding.
„ SUPPER Cabbage, Cheese.

Wednesday, June 14th.

BREAKFAST. Hominy, Fish Croquettes,* Cold Ham, Marmalade.
LUNCHEON. Potato Pie* of Mutton, Bread and Butter Pudding, Lemon Cheesecakes,* Cheese.
DINNER. 1. Gravy Soup.
2. Convent Stew,* Turnip Tops.
3. Boiled Fowl, White Sauce,* Fried Potatoes.
4. Caramel Mould.*
5. Haddock Croquettes.*
6. Gruyère Cheese.
Dessert—Crystallised Fruit, Strawberries, Currants, San Remo Cake.*

KITCHEN BREAKFAST. Scrambled Eggs.
„ DINNER. Boiled Mackerel, Potato Pie, Bread and Butter Pudding.
„ SUPPER. Haddock Croquettes, Cheese.

Thursday, June 15th.

BREAKFAST. Egg Ramakins,* Ham Toast,* Honey.
LUNCHEON. Convent Stew,* Boiled Breast of Mutton, Caper Sauce,* Caramel Mould,* Stewed Rhubarb, Cheese.

DINNER.	1. Scotch Broth.*
	2. Fowl au Gratin.*
	3. Neapolitan Beefsteak,* Fried Potatoes.
	4. Gateau de Laitues.*
	5. French Pancakes.*
	6. Gruyère Cheese.
	Dessert—Gooseberries, Guava Jelly, Oranges, Macaroons.*

KITCHEN	BREAKFAST.	Bacon.
„	DINNER.	Boiled Breast of Mutton, Caper Sauce,* Stewed Rhubarb.
„	SUPPER.	Gateau de Laitues, Cheese.

Friday, June 16th.

BREAKFAST.	Oatmeal Porridge, Danube Eggs,* Broiled Mackerel, Apricot Jam.
LUNCHEON.	Neapolitan Beefsteak,* warmed, Liver and Bacon, Tapioca Pudding, Cheese.
DINNER.	1. Baden Soup.*
	2. Castilian Sole.*
	3. Steak and Kidney Pie, New Potatoes, Spring Cabbage.
	4. Polenta * and Liver.
	5. Venetian Pudding.*
	6. Gruyère Cheese.
	Dessert—Cherries, Oranges, Guava Jelly, Macaroons.*

KITCHEN	BREAKFAST.	Dried Haddock.
„	DINNER.	Neapolitan Beefsteak, Liver and Bacon, Tapioca Pudding.
„	SUPPER.	Polenta, etc., Cheese.

Menus

Saturday, June 17th.

BREAKFAST. Hominy, Mushrooms on Toast, Italian Relish,* Marmalade.

LUNCHEON. Pie, Stewed Steak, Mashed Potatoes, Venetian Pudding,* Bread Pudding,* Cheese.

DINNER.
1. Spinach Soup.*
2. Veal Cutlets, Mashed Potatoes, Sauce Brissac.*
3. Pagoda Stew.*
4. Tomatoes Sautés,*
5. Queen's Pudding.*
6. Camembert Cheese.

Dessert—Melon, Strawberries, Ginger in Syrup, Angel Cake.*

KITCHEN BREAKFAST. Bacon.

„ DINNER. Stewed Steak, Mashed Potatoes, Bread Pudding.

„ SUPPER. Tomatoes, Cheese.

Sunday, June 18th.

BREAKFAST. Herrings au Gratin,* Fondue,* Honey.

DINNER.
1. Tomato Soup.*
2. Roast Round of Beef, Browned Potatoes, Yorkshire Pudding,* Horseradish Sauce,* Turnip Tops.
3. Raspberry and Red Currant Tart and Cream.
4. Gorgonzola Cheese.

Dessert—Melon, Ginger in Syrup, Cherries, Angel Cake.*

SUPPER.	Soused Mackerel,* Cold Beef, Terrine de Foie Gras, Broad Bean Salad,* Raspberry and Red Currant Tart, Cream, Tipsy Cake,* Gorgonzola Cheese.
KITCHEN BREAKFAST.	Potted Meat.
„ DINNER.	Roast Beef, Browned Potatoes, Turnip Tops, Raspberry and Red Currant Tart.
„ SUPPER.	Yorkshire Pudding, Soused Mackerel, Cheese.

Monday, June 19th.

BREAKFAST.	Oatmeal Porridge, Scrambled Eggs on Toast,* Potato Rolls,* Apricot Jam.
LUNCHEON.	Cold Beef, Mashed Potatoes, Piccallilli, Tipsy Cake,* Sago Pudding, Cheese.
DINNER.	1. Ox-Tail Soup. 2. Lobster Patties.* 3. Fried Beef and Onions,* New Potatoes, Spring Cabbage. 4 Caramel Creams.* 5. Foie Gras en Aspic.* 6. Gorgonzola Cheese. Dessert—Bananas, Raspberries, Apple Jelly, Shortbread.*
KITCHEN BREAKFAST.	Potted Meat.
„ DINNER.	Cold Beef, Mashed Potatoes, Sago Pudding.
„ SUPPER.	Fried Beef and Onions, Cheese.

Menus

Tuesday, June 20th.

BREAKFAST. Flaked Haddock,* Tomato Eggs,* Marmalade.

LUNCHEON. Baked Mince* of Beef, Mashed Potatoes, Roly-Poly Jam Pudding, Cheese.

DINNER.
1. Asparagus Soup.*
2. Red Mullet en Papillote.*
3. Roast Shoulder of Lamb, Mint Sauce,* New Potatoes, Peas.
4. Seakale, White Sauce.*
5. Beatrice Pudding.*
6. Gorgonzola Cheese.

Dessert—Bananas, Apple Jelly, Strawberries, Shortbread.*

KITCHEN BREAKFAST. Bacon.

„ DINNER. Baked Mince, Mashed Potatoes, Roly-Poly Jam Pudding.

„ SUPPER. Vegetables, Cheese.

Wednesday, June 21st.

BREAKFAST. Hominy, Boiled New-laid Eggs, Chelsea Toast,* Honey.

LUNCHEON Irish Stew, Cold Lamb, Mint Sauce,* Beatrice Pudding,* Ground Rice Pudding, Cheese.

DINNER.
1. Tapioca Soup.
2. Salmis of Pigeons (*see* Salmis of Game or Poultry *).
3. Hashed Lamb à la Bonne Femme,* New Potatoes, Spinach.
4. Boiled Lemon Pudding,* Lemon Sauce.*

5. Burmah Ramakins.*
6. Gorgonzola Cheese.

Dessert—Figs, Oranges, Gooseberries, Ginger Biscuits.*

KITCHEN BREAKFAST. Bloaters.
„ DINNER. Irish Stew, Ground Rice Pudding.
„ SUPPER. Ramakins, Vegetables, Cheese.

Thursday, June 22nd.

BREAKFAST. Oatmeal Porridge, Fried Slips, Fricasseed Eggs,* Lemon Marmalade.

LUNCHEON. Roast Shoulder of Mutton, Onion Sauce,* Browned Potatoes, Fried Sliced Lemon Pudding,* Cheese.

DINNER.
1. Orleans Soup.*
2. Grilled Cutlets, Mashed Potatoes.
3. Roast Duck, Green Peas.
4. Stewed Gooseberries, Cream.
5. Cheese Biscuits.*
6. Gorgonzola Cheese.

Dessert—Figs, Oranges, Strawberries, Ginger Biscuits.*

KITCHEN BREAKFAST. Bacon.
„ DINNER. Roast Shoulder of Mutton, Browned Potatoes, Onion Sauce,* Sliced Fried Lemon Pudding.
„ SUPPER. Cold Mutton, Cheese.

Friday, June 23rd.

BREAKFAST. Bacon and Potato Rolls,* Kidneys Sautés,* Marmalade.

LUNCHEON. Cold Mutton, Piccallilli, Mashed Potatoes, Stewed Gooseberries, Rice Pudding, Cheese.

DINNER.
1. Lettuce Soup.*
2. Stewed Duck and Peas.*
3. Roast Fillet of Beef,* Fried Potatoes.
4. Maltese Sweet.*
5. Prawns au Gratin.*
6. Gorgonzola Cheese.

Dessert—Dates, Pineapple, Cherries, Dundee Cake.*

KITCHEN BREAKFAST. Scrambled Eggs.

" DINNER. Cold Mutton, Mashed Potatoes, Stewed Gooseberries, Rice Pudding.

" SUPPER. Soup, Cheese.

Saturday, June 24th.

BREAKFAST. Hominy, Stuffed Potatoes,* Scalloped Eggs,* Honey.

LUNCHEON. Hashed Mutton, Cold Beef, Mashed Potatoes, Maltese Sweet,* Suet Pudding, Jam, Cheese.

DINNER.
1. Damascus Soup.*
2. Boiled Salmon, Parsley Sauce,* Cucumber.
3. Steak and Kidney Pudding, Potatoes Maître d'Hôtel.*
4. Purée of Spinach.*
5. Vanilla Cheesecakes.*
6. Gorgonzola Cheese.

Dessert—Dates, Pineapple, Raspberries, Dundee Cake.*

Kitchen	Breakfast.	Bacon.
„	Dinner.	Hashed Mutton, Mashed Potatoes, Suet Pudding, Jam.
„	Supper.	Spinach, Cheese.

Sunday, June 25th.

Breakfast.	Minced Kidney Toast,* Chinese Eggs,* Lemon Marmalade.
Dinner.	1. Soup à la Bonne Femme.*
	2. Boiled Leg of Mutton, Caper Sauce,* Carrots, Potato Balls.*
	3. Rhubarb Tart, Cup Custards.
	4. Cream Cheese.
	Dessert—Oranges, Crystallised Fruit, Gooseberries, Coffee Cake.*
Supper.	Cold Salmon, Mayonnaise Sauce,* Cucumber, Cold Mutton, Savoury Mould,* Tomato Salad,* Vanilla Cheesecakes,* Arundel Cream,* Cream Cheese.

Kitchen	Breakfast.	Kippers.
„	Dinner.	Boiled Leg of Mutton, Carrots, Potato Balls, Rhubarb Tart.
„	Supper.	Cold Mutton, Cheese.

Monday, June 26th.

Breakfast.	Fried Bacon and Tomatoes, Savoury Mould,* Marmalade.
Luncheon.	Cold Mutton, Chutnee, Mashed Potatoes, Arundel Cream,* Gingerbread Pudding,* Cheese.

Menus

DINNER.	1. Western Soup.*	
	2. Mutton Collops,* Mashed Potatoes.	
	3. Stewed Beef, Vegetables.	
	4. Dominion Pudding.*	
	5. Devilled Lobster.*	
	6. Dutch Cheese.	
	Dessert—Oranges, Crystallised Fruit, Strawberries, Coffee Cake.*	
KITCHEN	BREAKFAST.	Bacon.
„	DINNER.	Cold Mutton, Mashed Potatoes, Gingerbread Pudding.
„	SUPPER.	Mutton Collops, Cheese.

Tuesday, June 27th.

BREAKFAST.	Oatmeal Porridge, Geneva Eggs,* Brain Toast,* Honey.	
LUNCHEON.	Potato Pie* of Mutton, Dominion Pudding,* Sliced Fried Gingerbread Pudding,* Cheese.	
DINNER.	1. Vermicelli Soup.*	
	2. Trout à la Béarnaise.*	
	3. Roast Neck of Mutton, Browned Potatoes.	
	4. Asparagus, Melted Butter* or Sauce for Asparagus.*	
	5. Pancakes.	
	6. Dutch Cheese.	
	Dessert — Melon, Figs, Cherries, Almond Cakes.*	
KITCHEN	BREAKFAST.	Scrambled Eggs.
„	DINNER.	Potato Pie, Sliced Gingerbread Pudding.
„	SUPPER.	Cold Boiled Bacon, Cheese.

Menus

Wednesday, June 28th.

BREAKFAST. Savoury Rice Croquettes,* Albany Eggs,* Plum Jam.

LUNCHEON. Cold Mutton, Mashed Potatoes, Chutnee, Tapioca Pudding, Cheese.

DINNER.
1. White Sago Soup.*
2. Hodge-Podge.*
3. Roast Fillet of Veal, Geneviève Sauce,* New Potatoes, Spinach.
4. Rice Custard.*
5. Mushroom Fritters.*
6. Dutch Cheese.

Dessert—Melon, Figs, Raspberries, Almond Cakes.*

KITCHEN BREAKFAST. Cold Boiled Bacon.

„ DINNER. Cold Mutton, Mashed Potatoes, Tapioca Pudding.

„ SUPPER. Hodge-Podge, Cheese.

Thursday, June 29th.

BREAKFAST. Hominy, Fresh Herrings, Spanish Buttered Eggs,* Marmalade.

LUNCHEON. Cold Veal, Fried Potatoes, Boiled Gooseberry Pudding, Cheese.

DINNER.
1. Dundee Soup.*
2. Réchauffé of Veal.*
3. Roast Venison, Red Currant Jelly, Mashed Potatoes.
4. Stewed Green Peas.*
5. Five Minutes Pudding.*
6. Dutch Cheese.

Dessert—Bananas, Currants, Strawberries, Alexandra Cake.*

KITCHEN	BREAKFAST.	Cold Boiled Bacon.
„	DINNER.	Cold Veal, Fried Potatoes, Boiled Gooseberry Pudding.
„	SUPPER.	Vegetables, Cheese.

Friday, June 30th.

BREAKFAST.	Poached Eggs and Tomato Sauce,* Meat Patties,* Honey.
LUNCHEON.	Irish Stew, Five Minutes Pudding,* Rice Milk, Cheese.
DINNER.	1. Monte Cristo Soup.*
	2. Fried Whitings, Anchovy Sauce.*
	3. Hashed Venison, New Potatoes, Cauliflower.
	4. Stewed Raspberries and Red Currants, Cream.
	5. Semolina Canapés.*
	6. Dutch Cheese.
	Dessert—Bananas, Pineapple, Gooseberries, Alexandra Cake.*

KITCHEN	BREAKFAST.	Dried Haddock.
„	DINNER.	Irish Stew, Five Minutes Pudding, Rice Milk.
„	SUPPER.	Vegetables, Semolina Canapés, Cheese.

JULY

Saturday, July 1st.

BREAKFAST. Oatmeal Porridge, Scalloped Lobster,* Milanese Eggs,* Plum Jam.

LUNCHEON. Broiled Steak, Boiled Potatoes, Stewed Raspberries and Red Currants, Baked Custard Pudding, Cheese.

DINNER.
1. Glenavon Soup* (made with remains and bones of Venison).
2. Oriental Croûtons* (made with remains of Venison).
3. Broiled Mutton Chops, Tomato Sauce,* Mashed Potatoes.
4. Artichokes à la Maître d'Hôtel.*
5. Tinned Apricot Tart.*
6. Dutch Cheese.

Dessert—Pineapple, Cherries, Oranges, Simnel Cake.

KITCHEN BREAKFAST. Fried Bacon.

„ DINNER. Broiled Steak, Stewed Raspberries and Currants, Baked Custard Pudding.

„ SUPPER. Oriental Croûtons, Vegetable Cheese.

Sunday, July 2nd.

BREAKFAST. Shrimp Toast,* Devilled Kidneys,* Marmalade.

DINNER.
1. Mock Celery Soup.*
2. Roast Ribs of Beef, rolled, Yorkshire Pudding,* Peas, Browned Potatoes, Horse-radish Sauce.*
3. Stewed Cherries, Tinned Apricot Tart.*
4. Cheddar Cheese.

Dessert—Oranges, Strawberries, Gooseberries, Simnel Cake.

SUPPER. Crayfish, Cold Beef, Chicken and Ham Galantine, Cucumber Salad,* Stewed Cherries Junket, Stella Custard,* Cheese.

KITCHEN BREAKFAST. Bloaters.
" DINNER. Beef, Peas, Potatoes, Apricot Tart, Stewed Cherries.
" SUPPER. Cold Beef, Yorkshire Pudding, Cheese.

Monday, July 3rd.

BREAKFAST. Tomato Croquettes,* Galantine, Honey.

LUNCHEON. Cold Beef, Mashed Potatoes, Chutnee, Stella Custard,* Bread and Butter Pudding, Cheese.

DINNER.
1. Nevern Soup.*
2. Beef Olives,* Mashed Potatoes.
3. Roast Leg of Lamb, Mint Sauce,* New Potatoes, Spinach.
4. Alhambra Pudding.*
5. Macaroni Cheese.*
6. Cream Cheese.

Dessert—Raspberries, Currants, Melon, Rice Cake.*

KITCHEN BREAKFAST. Bacon.
„ DINNER. Cold Beef, Mashed Potatoes, Bread and Butter Pudding.
„ SUPPER. Vegetables, Macaroni Cheese.

Tuesday, July 4th.

BREAKFAST. Hominy, Minettes,* Omelet aux Fines Herbes,* Plum Jam.

LUNCHEON. Potato Pie * of Beef, Cold Lamb, Alhambra Pudding,* Sago Pudding, Cheese.

DINNER.
1. Polish Soup.*
2. Normandy Mackerel.*
3. Cold Lamb, Mint Sauce,* Salad, New Potatoes.
4. Norfolk Beans.*
5. Brown Bread Pudding.*
6. Cheddar Cheese.

Dessert—Melon, Crystallised Fruit, Cherries, Rice Cake.*

KITCHEN BREAKFAST. Potted Meat.
„ DINNER. Potato Pie, Sago Pudding.
„ SUPPER. Vegetables, Salad, Cheese.

Wednesday, July 5th.

BREAKFAST. Prairie Sausages,* Soft Roes on Toast,* Marmalade.

LUNCHEON. Cold Lamb, Beef Steak Pudding, Brown Bread Pudding,* Treacle Tart, Cheese.

DINNER.
1. Mushroom Soup.*
2. Lamb and Cucumbers.*
3. Roast Fowl, Bread Sauce,* Watercress, Fried Potatoes.

4. Charlotte Alexandre.*
5. Devilled Biscuits.*
6. Cheddar Cheese.

Dessert — Crystallised Fruit, Strawberries Gooseberries, Queen Mab Cakes.*

KITCHEN BREAKFAST. Potted Meat.
„ DINNER. Beef Steak Pudding, Brown Bread Pudding, Treacle Tart.
„ SUPPER. Lamb and Cucumbers, Devilled Biscuits.

Thursday, July 6th.

BREAKFAST. Oatmeal Porridge, Devilled Chicken Legs, Sardinian Eggs,* Honey.

LUNCHEON. Roast Shoulder of Mutton, Onion Sauce,* Browned Potatoes, Charlotte Alexandre,* Rice Pudding, Cheese.

DINNER.
1. Grosvenor Soup.*
2. Mutton Timbales.*
3. Filets de Bœuf aux Champignons,* New Potatoes.
4. Asparagus, Melted Butter* or Sauce for Asparagus.*
5. Raspberry and Currant Tart, Cream.
6. Cheddar Cheese.

Dessert—Pineapple, Cherries, Oranges, Queen Mab Cakes.*

KITCHEN BREAKFAST. Bacon.
„ DINNER. Roast Shoulder of Mutton, Onion Sauce, Browned Potatoes, Rice Pudding.
„ SUPPER. Mutton Timbales, Cheese.

Menus

Friday, July 7th.

BREAKFAST. Œufs à la Reine,* Risotto,* Cherry Jam.

LUNCHEON. Cold Mutton, Mashed Potatoes, Chutnee, Raspberry and Red Currant Tart, Cream, Boiled Suet Pudding, Jam, Cheese.

DINNER.
1. Sago Soup.
2. Boiled Haddock, Cadogan Sauce.*
3. Rolled Loin of Mutton,* New Potatoes.
4. Gateau Bénédictine.*
5. Lemon Sponge.*
6. Cheddar Cheese.

Dessert — Pineapple, Oranges, Raspberries, Sultana Cake.*

KITCHEN BREAKFAST. Scrambled Eggs.

„ DINNER. Cold Mutton, Mashed Potatoes, Boiled Suet Pudding.

„ SUPPER. Gateau Bénédictine, Cheese.

Saturday, July 8th.

BREAKFAST. Hominy, Fish Roll * (of remains of Haddock), Farmer's Pasty,* Marmalade.

LUNCHEON. Cold Mutton, Pickled Walnuts, Mashed Potatoes, Lemon Sponge,* Gingerbread Pudding.*

DINNER.
1. Purée d'Artichauts Soup.*
2. Bouchées de Riz de Veau.*
3. Highgate Pie * of Mutton, Spinach, Boiled Potatoes.
4. Jam Tartlets.
5. Mauritius Croûtons.*

6. Cheddar Cheese.
Dessert — Strawberries, Currants, Dried Ginger, Sultana Cake.*

KITCHEN BREAKFAST. Bacon.
„ DINNER. Cold Mutton, Mashed Potatoes, Gingerbread Pudding.
„ SUPPER. Vegetables, Croûtons, Cheese.

Sunday, July 9th.

BREAKFAST. Fried Whiting, Kidney Omelet,* Honey.
DINNER. 1. French Soup.*
2. Boiled Salt Silverside of Beef, Dumplings, Carrots, Potatoes, Cabbage.
3. Amber Pudding.*
4. Gruyère Cheese.
Dessert—Dried Ginger, Melon, Gooseberries, Rock Cakes.*
SUPPER. Californian Trout,* Cold Beef, Sardine Salad,* Jam Tartlets, Meringues,* Gruyère Cheese.

KITCHEN BREAKFAST. Sardines.
„ DINNER. Boiled Beef, Dumplings, Carrots, Cabbage, Amber Pudding.
„ SUPPER. Cold Beef, Salad, Cheese.

Monday, July 10th.

BREAKFAST. Oatmeal Porridge, Peasant Fritters,* Baked Eggs,* Cherry Jam.
LUNCHEON. Cold Beef, Mashed Potatoes, Pickled Walnuts, Amber Pudding,* sliced and fried, Cheese.

DINNER.
1. Carrot Soup* (made of liquor the Beef was boiled in).
2. Campagna Fricassee.*
3. Cold Beef, Fried Potatoes, Lettuce Salad.
4. Ginger Pudding.*
5. Eggs and Onions.*
6. Gruyère Cheese.

Dessert—Melon, Strawberries, Apricots, Rock Cakes.*

KITCHEN BREAKFAST. Bacon.
„ DINNER. Cold Beef, Mashed Potatoes, Sliced Fried Amber Pudding.
„ SUPPER. Soup, Eggs and Onions, Cheese.

Tuesday, July 11th.

BREAKFAST. Bloaters, Fried Eggs and Bacon, Marmalade.
LUNCHEON. Bubble and Squeak,* Baked Potatoes, Ginger Pudding,* warmed, Cheese.
DINNER.
1. Cumberland Soup.*
2. Plaice à la Richelieu.*
3. Roast Shoulder of Mutton, Browned Potatoes, Onion Sauce.*
4. Scalloped Tomatoes.*
5. Connaught Pudding.*
6. Gruyère Cheese.

Dessert—Apricots, Apple Jelly, Currants, Speciality Biscuits.*

KITCHEN BREAKFAST. Bloaters.
„ DINNER. Bubble and Squeak, Baked Potatoes, Ginger Pudding.*
„ SUPPER. Scalloped Tomatoes, Cheese.

Menus

Wednesday, July 12th.

BREAKFAST. Hominy, Bacon and Mushrooms, Glossop Toast,* Honey.

LUNCHEON. Cold Mutton, Mashed Potatoes, Pickled Walnuts, Connaught Pudding,* Cheese.

DINNER.
1. Green Pea Soup.*
2. Hunter's Mutton,* Mashed Potatoes.
3. Wheatears on Turkish Pilaf.*
4. Bread Fritters.*
5. Lax Sandwiches.*
6. Gruyère Cheese.

Dessert—Apple Jelly, Strawberries, Raspberries, Speciality Biscuits.*

KITCHEN BREAKFAST. Bacon.

„ DINNER. Cold Mutton, Mashed Potatoes, Connaught Pudding, Tapioca Pudding.

„ SUPPER. Hunter's Mutton, Cheese.

Thursday, July 13th.

BREAKFAST. Oatmeal Porridge, Baked Slips,* Egg Cutlets,* Cherry Jam.

LUNCHEON. Macaroni Mince* of Mutton, Fried Potatoes, Roly-Poly Jam Pudding, Cheese.

DINNER.
1. Bucharest Soup.*
2. Blanquette de Veau.*
3. Steak and Kidney Pie, Cornish Potatoes.*
4. Vegetable Marrow and White Sauce.*
5. Railway Pudding.*
6. Gruyère Cheese.

Dessert—Cherries, Greengages, Bon-bons, French Cake.*

KITCHEN BREAKFAST. Scrambled Eggs.
„ DINNER. Macaroni Mince, Mashed Potatoes, Tapioca Pudding.
„ SUPPER. Vegetables, Cheese.

Friday, July 14th.

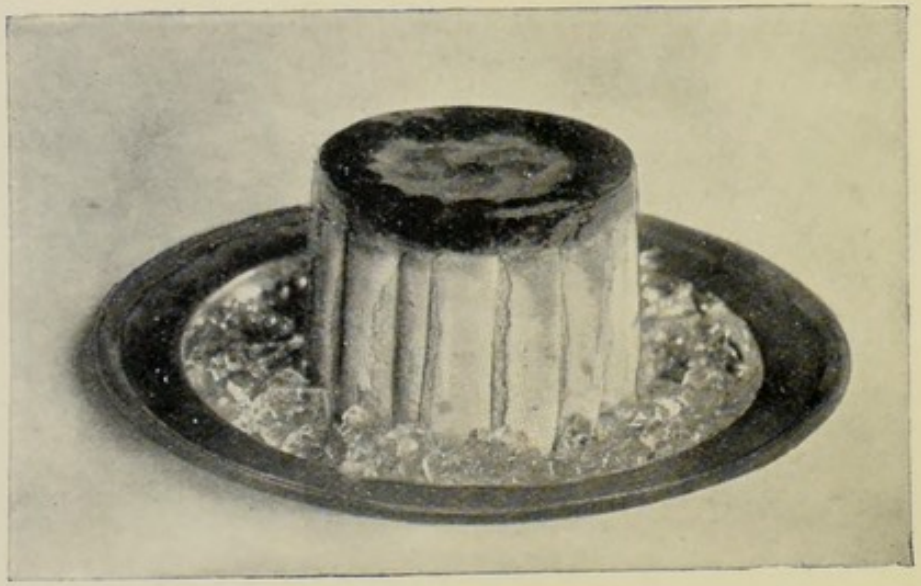
BREAKFAST. Baked Sardines,* Scalloped Kidneys,* Marmalade.
LUNCHEON. Cold Pie, Sausages, Mashed Potatoes, Railway Pudding, Cheese.
DINNER.
1. Lugano Soup.*
2. Boiled Salmon, Parsley Sauce,* Cucumber.
3. Braised Beef,* Mashed Potatoes.
4. Stewed Raspberries and Red Currants, Cup Custards.
5. Sardine Eggs.*
6. Gruyère Cheese.

Dessert—Strawberries, Greengages, Bon-bons, French Cake.*

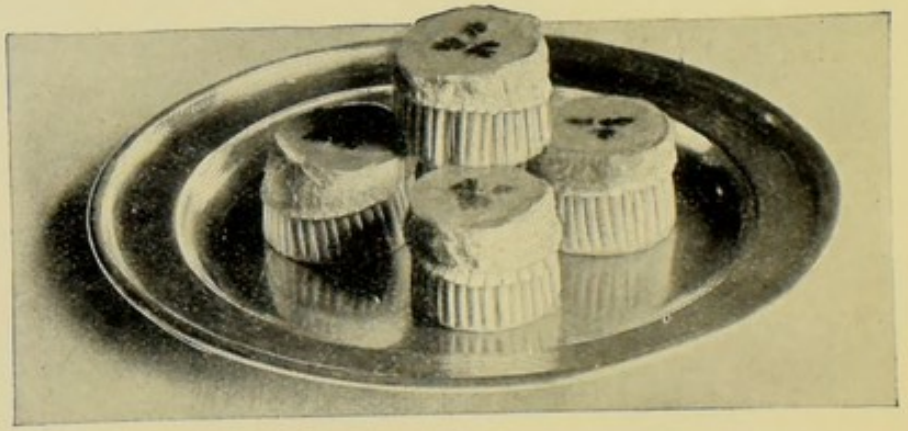
KITCHEN BREAKFAST. Bacon.
„ DINNER. Boiled Haddock, Sausages, Mashed Potatoes, Railway Pudding.
„ SUPPER. Sardine Eggs, Cheese.

Saturday, July 15th.

BREAKFAST. Hominy, Stuffed Mushrooms,* Coligny Eggs,* Honey.
LUNCHEON. Cold Beef, Mashed Potatoes, Stewed Raspberries and Currants, Baked Custard Pudding, Cheese.
DINNER.
1. Indian Soup.*
2. Réchauffé of Salmon,* Tartare Sauce.*



Charlotte Alexandre. (Page 297.)



Cheese Ramakins. (Page 300.)

Potato Balls. (Page 454.)

Beef Croquettes. (Page 263.)

3. Golden Fingers,* Mashed Potatoes.
4. Stewed Green Peas.*
5. Sweet Omelet.*
6. Gruyère Cheese.

Dessert—Gooseberries, Currants, Ginger in Syrup, Shrewsbury Cakes.*

KITCHEN BREAKFAST. Dried Haddock.
" DINNER. Cold Beef, Mashed Potatoes, Stewed Raspberries and Currants, Baked Custard Pudding.
" SUPPER. Golden Fingers, Cheese.

Sunday, July 16th.

BREAKFAST. Poached Eggs on Anchovy Toast, Fried Bacon, Strawberry Jam.

DINNER.
1. Fish Soup.*
2. Roast Leg of Mutton, Browned Potatoes. Cauliflower.
3. Cherry Tart, Cup Custards.
4. Camembert Cheese.

Dessert—Strawberries, Pineapple, Apricots, Shrewsbury Cakes.*

SUPPER. Cold Curried Prawns,* Cold Mutton, Cold Tongue, Roman Salad,* Cherry Tart and Custards, Black Currant Jelly,* Devonshire Cream, Camembert Cheese.

KITCHEN BREAKFAST. Bacon.
" DINNER. Fish Soup, Roast Leg of Mutton, Browned Potatoes, Cauliflower, Cherry Tart.
" SUPPER. Cold Mutton, Salad, Cheese.

Menus

Monday, July 17th.

BREAKFAST. Oatmeal Porridge, Clarendon Eggs,* Cold Tongue, Marmalade.

LUNCHEON. Cold Mutton, Mashed Potatoes, Black Currant Jelly,* Deanery Pudding,* Cheese.

DINNER.
1. Basque Soup.*
2. Mutton Sausages,* Péra Sauce,* Mashed Potatoes.
3. Stewed Steak* and Vegetables.
4. Malden Pudding.*
5. Cheriton Toast.*
6. Gorgonzola Cheese.

Dessert—Pineapple, Apricots, Gooseberries, Plum Cake.*

KITCHEN BREAKFAST. Kippers.

„ DINNER. Cold Mutton, Mashed Potatoes, Deanery Pudding.

„ SUPPER. Mutton Sausages, Cheriton Toast.

Tuesday, July 18th.

BREAKFAST. Scrambled Eggs,* Cold Tongue, Honey.

LUNCHEON. Stewed Steak,* warmed, Potato Pie,* Malden Pudding,* Cheese.

DINNER.
1. Westphalian Soup.*
2. Fresh Herrings, Mustard Sauce.*
3. Lamb Cutlets and Peas.*
4. Asparagus, Melted Butter* or Sauce for Asparagus.*
5. Andalusian Cream.*
6. Gorgonzola Cheese.

Dessert—Cherries, Currants, Crystallised Fruit, Plum Cake.*

KITCHEN BREAKFAST. Bacon.
„ DINNER. Stewed Steak, Potato Pie, Malden Pudding, Remains of Deanery Pudding.
„ SUPPER. Herrings, Cheese.

Wednesday, July 19th.

BREAKFAST. Hominy, Fried Filleted Plaice, Galway Pattikins,* Strawberry Jam.
LUNCHEON. Irish Stew, Andalusian Cream,* Rice Pudding, Cheese.
DINNER.
1. Vegetable Soup.*
2. Stewed Breast of Veal and Peas.*
3. Roast Turkey Poult, Bread Sauce,* Ribbon Potatoes.*
4. Ground Rice Soufflé.*
5. Mushroom Toast.*
6. Gorgonzola Cheese.

Dessert—Crystallised Fruit, Strawberries, Bananas, Cornflour Cake.*

KITCHEN BREAKFAST. Sardines.
„ DINNER. Irish Stew, Rice Pudding.
„ SUPPER. Mushroom Toast, Cheese.

Thursday, July 20th.

BREAKFAST. Fondue,* Cold Turkey, Marmalade.
LUNCHEON. Breast of Veal, warmed, Broiled Steak, Ground Rice Soufflé,* Bread Pudding Cheese.
DINNER.
1. Maltese Soup.*
2. Croquettes of Turkey (*see* Chicken Croquettes*).

3. Roast Shoulder of Lamb, Mint Sauce,* New Potatoes.
4. Vegetable Marrow Fritters.*
5. Uncle Sam Pudding.*
6. Gorgonzola Cheese.

Dessert—Bananas, Gooseberries, Greengages, Cornflour Cake.*

KITCHEN BREAKFAST. Sardines.
„ DINNER. Breast of Veal, warmed, Broiled Steak, Bread Pudding.
„ SUPPER. Vegetables, Cheese.

Friday, July 21st.

BREAKFAST. Oatmeal Porridge, Boiled New-laid Eggs, Boston Mould,* Honey.

LUNCHEON. Cold Lamb, Mint Sauce,* Vermicelli Pudding, Uncle Sam Pudding,* Cheese.

DINNER.
1. Mulligatawny Soup.*
2. Whitebait, Brown Bread and Butter.
3. Hashed Lamb à la Bonne Femme,* Peas, New Potatoes.
4. Macaroni and Tomato Sauce.*
5. Suprême au Chocolat.*
6. Gorgonzola Cheese.

Dessert—Cherries, Greengages, Currants, Soda Cake.*

KITCHEN BREAKFAST. Cold Boiled Bacon.
„ DINNER. Cold Lamb, Uncle Sam Pudding, Vermicelli Pudding.
„ SUPPER. Macaroni and Tomato Sauce, Cheese.

Menus

Saturday, July 22nd.

BREAKFAST. Hominy, Broiled Mackerel, Tomato Eggs,* Strawberry Jam.

LUNCHEON. Stuffed Breast of Mutton,* Suprême au Chocolat,* Bread and Butter Pudding, Cheese.

DINNER.
1. Cauliflower Soup.*
2. Sweetbreads à la Morel.*
3. Pigeon Pie, Mashed Potatoes.
4. Cucumbers à la Diane.*
5. Paradise Fritters.*
6. Gorgonzola Cheese.

Dessert—Strawberries, Melon, Apricots, Soda Cake.*

KITCHEN BREAKFAST. Cold Boiled Bacon.

„ DINNER. Stuffed Breast of Mutton, Bread and Butter Pudding.

„ SUPPER. Soup, Cheese.

Sunday, July 23rd.

BREAKFAST. Kromeskys,* Eggs aux Fines Herbes,* Marmalade.

DINNER.
1. White Barley Soup.*
2. Roast Sirloin of Beef, Horseradish Sauce,* Browned Potatoes, Yorkshire Pudding,* Peas.
3. Stewed Raspberries and Red Currants, Cream.
4. Dutch Cheese.

Dessert—Melon, Apricots, Cherries, Chocolate Cake.*

Supper.		Lobster Cream Ramakins,* Cold Beef, Pigeon Pie, Tomato and Onion Salad,* Stewed Raspberries and Red Currants, Cream, Lemon Jelly, Dutch Cheese.
Kitchen	Breakfast.	Cold Boiled Bacon.
„	Dinner.	Beef, Potatoes, Peas, Raspberries and Red Currants.
„	Supper.	Cold Boiled Bacon, Yorkshire Pudding, Salad.

Monday, July 24th.

Breakfast.	Oatmeal Porridge, Flaked Haddock,* Fricasseed Eggs,* Honey.
Luncheon.	Cold Beef, Fried Potatoes, Piccallilli, Jelly, Raspberries and Red Currants, Rice Pudding, Cheese.
Dinner.	1. Crécy Soup.* 2. Shrimp Patties.* 3. Norman Hash,* Mashed Potatoes. 4. Greek Almond Cream.* 5. Devilled Sardines.* 6. Dutch Cheese. Dessert—Currants, Greengages, Guava Jelly, Chocolate Cake.*

Kitchen	Breakfast.	Dried Haddock.
„	Dinner.	Cold Beef, Fried Potatoes, Raspberries and Red Currants, Rice Pudding.
„	Supper.	Devilled Sardines, Vegetables, Cheese.

Menus

Tuesday, July 25th.

BREAKFAST. Windsor Rings,* Potato Rolls,* Gooseberry Jam.

LUNCHEON. Baked Mince* of Beef, Mashed Potatoes, Treacle Tart, Greek Almond Cream,* Cheese,

DINNER.
1. Julienne Soup.*
2. Fried Soles, Anchovy Sauce.*
3. Boiled Neck of Mutton, Caper Sauce,* Chipped Potatoes.
4. Purée of Lettuce on Croûtons.*
5. Snowballs.*
6. Dutch Cheese.

Dessert—Greengages, Guava Jelly, Gooseberries, Genoa Cake.*

KITCHEN BREAKFAST. Bacon.

„ DINNER. Baked Mince, Mashed Potatoes, Treacle Tart.

„ SUPPER. Soup, Lettuce Purée, Cheese.

Wednesday, July 26th.

BREAKFAST. Hominy, Lobster Croquettes,* Hanover Toast,* Marmalade.

LUNCHEON. Cold Mutton, Mashed Potatoes, Piccallilli, Suet Pudding and Jam, Cheese.

DINNER.
1. Western Soup.*
2. Veal Cutlet, Purée of Peas.*
3. Boiled Fowl, White Sauce,* Fried Potatoes.
4. Evelyn Tartlets.*

5. Egg Paste.*
Dessert — Cherries Apricots, Raspberries, Genoa Cake.*

KITCHEN BREAKFAST. Bloaters.
„ DINNER. Cold Mutton, Mashed Potatoes, Suet Pudding, Jam.
„ SUPPER. Egg Paste, Vegetables, Cheese.

Thursday, July 27th.

BREAKFAST. Lamb's Fry, Anchovy Puffs,* Honey.
LUNCHEON. Veal Cutlets, Toad-in-the-Hole * of Mutton, Evelyn Tartlets,* Cheese.
DINNER. 1. Dalmatian Soup.*
2. Chicken Patties.*
3. Fillets of Beef Sautés,* Mushroom Sauce,* Potato Straws.*
4. Purée of Artichokes.*
5. Stewed Cherries and Cream.
6. Dutch Cheese.
Dessert—Apricots, Bananas, Currants, Tennis Cake.

KITCHEN BREAKFAST. Bacon.
„ DINNER. Toad-in-the-Hole, Evelyn Tartlets, Sago Pudding.
„ SUPPER. Soup, Vegetables, Cheese.

Friday, July 28th.

BREAKFAST. Oatmeal Porridge, Fried Eels, Mushrooms on Toast, Gooseberry Jam.
LUNCHEON. Roast Shoulder of Mutton, Onion Sauce,* Browned Potatoes, Stewed Cherries, Baked Custard Pudding, Cheese.

Menus

DINNER.
1. Swedish Soup.*
2. Salmon Cutlets, Fish Sauce.*
3. Broiled Mutton and Tomato Sauce,* Mashed Potatoes, Cabbage.
4. Rice Cheesecakes.*
5. Royal Croûtons.*
6. Dutch Cheese.

Dessert—Bananas, Cherries, Dried Ginger, Tennis Cake.

KITCHEN BREAKFAST. Scrambled Eggs.
" DINNER. Shoulder of Mutton, Onion Sauce, Potatoes, Stewed Cherries, Baked Custard Pudding.
" SUPPER. Broiled Mutton, Croûtons, Cheese.

Saturday, July 29th.

BREAKFAST. Fish Cakes* of remains of Salmon, Stuffed Tomatoes,* Marmalade.

LUNCHEON. Cold Mutton, Piccallilli, Mashed Potatoes, Rice Cheesecakes,* Tapioca Pudding, Cheese.

DINNER.
1. Bread Soup.*
2. Macaroni Mince* of Mutton.
3. Beef Olives* of Fresh Meat, New Potatoes.
4. Asparagus, Melted Butter* or Sauce for Asparagus.*
5. Curate's Pudding.*
6. Dutch Cheese.

Dessert—Dried Ginger, Gooseberries, Pine-apple, Lemon Biscuits.*

KITCHEN BREAKFAST. Bacon.
„ DINNER. Cold Mutton, Mashed Potatoes, Tapioca Pudding.
„ SUPPER. Macaroni Mince, Cheese.

Sunday, July 30th.

BREAKFAST. Chelsea Toast,* Spanish Buttered Eggs,* Honey.

DINNER. 1. Spinach Soup.*
2. Roast Loin of Veal, stuffed, Boiled Gammon of Bacon, New Potatoes, Peas.
3. Raspberry and Red Currant Tart and Cream.
4. Cream Cheese.
Dessert—Pineapple, Cherries, Greengages, Lemon Biscuits.*

SUPPER. Soles in Aspic,* Cold Veal, Cold Gammon of Bacon, Lettuce Salad, Raspberry and Red Currant Tart, Cream, Chocolate Caramel,* Cream Cheese.

KITCHEN BREAKFAST. Sardines.
„ DINNER. Soup, Veal, Potatoes, Peas, Raspberry Tart.
„ SUPPER. Cold Veal, Salad, Cheese.

Monday, July 31st.

BREAKFAST. Oatmeal Porridge, Kidneys à la Blent,* Cold Gammon of Bacon, Gooseberry Jam.

LUNCHEON. Cold Veal and Bacon, Pickled Cabbage, Fried Potatoes, Chocolate Caramel,* Raspberry Tart, Cheese.

DINNER.
1. Sorrento Soup.*
2. Frigadelles.*
3. Stewed Mutton à la Béatrice,* Potato Balls,* Cabbage.
4. Apricot Trifle.*
5. Peruvian Patties.*
6. Cheddar Cheese.

Dessert—Greengages, Currants, Melon, Stuart Cake.*

KITCHEN BREAKFAST. Sardines.
„ DINNER. Cold Veal, Fried Potatoes, Raspberry Tart, Bread and Butter Pudding.
„ SUPPER. Frigadelles, Cheese.

AUGUST.

Tuesday, August 1st.

BREAKFAST. Poached Eggs on Toast, Cold Gammon, Marmalade.

LUNCHEON. Stewed Mutton, warmed, Mashed Potatoes, Apricot Trifle,* Macaroni Pudding, Cheese.

DINNER.
1. Brown Macaroni Soup.
2. John Dory à la Daubigny.*
3. Fricandeau of Beef,* New Potatoes.
4. Stuffed Tomatoes.*
5. Greengage Tart and Cream.
6. Cheddar Cheese.

Dessert—Melon, Cherries, Raspberries, Stuart Cake.*

KITCHEN BREAKFAST. Bacon.
„ DINNER. Stewed Mutton, Apricot Trifle, Macaroni Pudding.
„ SUPPER. Stuffed Tomatoes, Cheese.

Wednesday, August 2nd.

BREAKFAST. Hominy, Fried Slips, Pompadour Pie,* Honey.
LUNCHEON. Fricandeau of Beef,* Greengage Tart, Cheese.
DINNER. 1. Sorrel Soup.*
2. Mutton Tongues* on Spinach.
3. Roast Duck, Peas, New Potatoes.
4. Melbourne Pudding.*
5. Pistols.*
6. Cheddar Cheese.
Dessert—Gooseberries, Nectarines, Bananas, Festival Cake.*

KITCHEN BREAKFAST. Potted Meat.
„ DINNER. Potato Pie of Mutton, Fricandeau of Beef, Milk Pudding.
„ SUPPER. Pistols, Cheese.

Thursday, August 3rd.

BREAKFAST. Croquettes of Fish and Rice * (of remains of John Dory), Tongue au Gratin * (of remains of Mutton Tongues), Black Currant Jam.
LUNCHEON. Irish Stew, Melbourne Pudding,* Rice Pudding, Cheese.
DINNER. 1. Semolina Soup.
2. Stewed Duck and Peas.*

3. Roast Leg of Lamb, Mint Sauce,* New Potatoes, French Beans.
4. Despatch Croûtons.*
5. Savoury Filleted Herrings.*
6. Cheddar Cheese.

Dessert—Nectarines, Bananas, Raspberries, Festival Cake.*

KITCHEN BREAKFAST. Potted Meat.
„ DINNER. Irish Stew, Melbourne Pudding, Rice Pudding.
„ SUPPER. Vegetables, Savoury Filleted Herrings, Cheese.

Friday, August 4th.

BREAKFAST. Oatmeal Porridge, Sardine Rolls,* Bacon and Tomatoes, Marmalade.

LUNCHEON. Cold Lamb, Mint Sauce,* Salad, Deanery Pudding,* Cheese.

DINNER.
1. Soubise Soup.*
2. Red Mullet en Papillote.*
3. Lamb Collops and Asparagus,* New Potatoes.
4. Cornflour Mould, Stewed Plums.
5. Harlequin Toast.*
6. Cheddar Cheese.

Dessert—Pineapple, Greengages, Cherries Seed Cake.*

KITCHEN BREAKFAST. Bacon.
„ DINNER. Fresh Herrings, Cold Lamb, Salad, Deanery Pudding.
„ SUPPER. Lamb Collops, Cheese.

Menus

Saturday, August 5th.

BREAKFAST. Hominy, Eggs au Bernais,* Italian Relish,* Honey.

LUNCHEON. Minced Lamb, Toad-in-the-Hole * of Beefsteak, Cornflour Mould, Stewed Plums, Cheese.

DINNER.
1. Lettuce Soup.*
2. Curried Lobster and Eggs,* Rice.
3. Mutton Cutlets, Tomato Sauce,* New Potatoes.
4. Haricots Verts à la Française.*
5. Riviera Pudding.*
6. Cheddar Cheese.

Dessert—Pineapple, Greengages, Currants, Seed Cake.*

KITCHEN BREAKFAST. Scrambled Eggs.

„ DINNER. Minced Lamb, Toad-in-the-Hole, Cornflour Mould, Stewed Plums.

„ SUPPER. Vegetables, Cheese.

Sunday, August 6th.

BREAKFAST. Fried Flounders, Broiled Kidneys, Black Currant Jam.

DINNER.
1. Soup à la Bonne Femme.*
2. Roast Round of Beef, Horseradish Sauce,* New Potatoes, Spinach, Yorkshire Pudding.*
3. Cherry Tart, Cup Custards.
4. Gruyère Cheese.

Dessert—Peaches, Melon, Cherries, Sponge Cake.*

SUPPER. Cold Salmon, Mayonnaise Sauce,* Cold Beef, Tomates aux Anchois,* Novel Salad,* Riviera Pudding,* Cherry Tart and Custard, Gruyère Cheese.

KITCHEN BREAKFAST. Bacon.
„ DINNER. Roast Beef, Spinach, Potatoes, Cherry Tart.
„ SUPPER. Cold Beef, Yorkshire Pudding, Cheese, Salad.

Monday, August 7th.

BREAKFAST. Oatmeal Porridge, Salmon Croquettes,* Savoury Eggs,* Marmalade.

LUNCHEON. Cold Beef, Pickled Cabbage, Cherry Tart, Sago Pudding, Cheese.

DINNER.
1. Purée de Légumes Soup.*
2. Stewed Pigeons and Tomatoes.*
3. Cold Beef, Lettuce Salad, Fried Potatoes.
4. Sweet Sandwiches.*
5. Shrimp Rolls.*
6. Gruyère Cheese.

Dessert—Peaches, Melon, Raspberries, Sponge Cake.*

KITCHEN BREAKFAST. Bloaters.
„ DINNER. Cold Beef, Cherry Tart, Sago Pudding.
„ SUPPER. Cold Beef, Salad, Cheese.

Tuesday, August 8th.

BREAKFAST. Burmese Tomatoes,* Mackerel Cream,* Honey.

LUNCHEON. Remains of Pigeons, warmed, Cold Beef, Pickled Cabbage, Sweet Sandwiches,* Semolina Pudding, Cheese.

DINNER.
1. Brown Barley Soup.*
2. Whitings à la Française.*
3. Beef Fritters,* New Potatoes.
4. Chartreuse de Légumes.*
5. Compôte of Greengages.*
6. Gruyère Cheese.

Dessert—Plums, Green Figs, Bananas, Madeleines.*

KITCHEN BREAKFAST. Bacon.
„ DINNER. Cold Beef, Sweet Sandwiches, Semolina Pudding.
„ SUPPER. Beef Fritters, Vegetables, Cheese.

Wednesday, August 9th.

BREAKFAST. Hominy, Motley Omelet,* Brain Toast,* Black Currant Jam.

LUNCHEON. Boiled Mackerel, Potato Pie* of Beef, Compôte of Greengages,* Baked Custard Pudding, Cheese.

DINNER.
1. Asparagus Soup.*
2. Stewed Knuckle of Veal and Rice.*
3. Roast Fowl, Bread Sauce,* New Potatoes, French Beans.
4. Beaulieu Pudding.*
5. Anchovy and Sardine Toast.*
6. Gruyère Cheese.

Dessert—Plums, Bananas, Cherries, Madeleines.*

KITCHEN BREAKFAST. Dried Haddock.
„ DINNER. Boiled Mackerel, Potato Pie, Compôte of Greengages, Custard Pudding.
„ SUPPER. Anchovy Toast, Vegetables, Cheese.

Thursday, August 10th.

BREAKFAST. Broiled Whiting, Scalloped Eggs,* Marmalade.
LUNCHEON. Veal and Rice, warmed, Beaulieu Pudding,* Cheese.
DINNER.
1. Dutch Soup.*
2. Ragout of Chicken.*
3. Roast Shoulder of Lamb, Mint Sauce,* Scotch New Potatoes.*
4. Vegetable Marrow au Gratin.*
5. Coffee Cream.*
6. Gruyère Cheese.

Dessert — Nectarines, Grapes, Greengages, Cherry Cake.*

KITCHEN BREAKFAST. Bacon.
„ DINNER. Veal and Rice, Beaulieu Pudding.
„ SUPPER. Vegetable Marrow, Cheese.

Friday, August 11th.

BREAKFAST. Oatmeal Porridge, Eggs sur le Plat,* Natal Moulds,* Honey.
LUNCHEON. Cold Lamb, Mint Sauce,* Mashed Potatoes, Coffee Cream,* Baked Batter Pudding, Cheese.
DINNER.
1. Western Soup.*
2. Baked Sturgeon.*

3. Cavalier's Broil,* Savoury Sauce, New Potatoes, Cauliflower.*
4. Rice Cream.*
5. Gruyère Buttons.*
6. Cream Cheese.

Dessert—Nectarines, Greengages, Pineapple, Cherry Cake.*

KITCHEN BREAKFAST. Kippers.
„ DINNER. Liver and Bacon, Mashed Potatoes, Baked Batter Pudding.
„ SUPPER. Remains of Savoury, Vegetables, Cheese.

Saturday, August 12th.

BREAKFAST. Hominy, Scalloped Fish,* Danube Eggs,* Rhubarb Jam.

LUNCHEON. Baked Mince * of remains of Lamb, Stuffed Breast of Mutton,* Potatoes, Rice Cream,* Treacle Tart, Cheese.

DINNER.
1. Imperial Soup.*
2. Petits Filets à la Corse.*
3. Veal and Ham Pie, Cabbage, Boiled Potatoes.
4. Tomarisotto.*
5. Cocoanut Pudding.*
6. Gruyère Cheese.

Dessert—Pineapple, Green Figs, Cherries, Ristori Cake.*

KITCHEN BREAKFAST. Bacon.
„ DINNER. Baked Mince, Stuffed Breast of Mutton, Rice Cream, Treacle Tart.
„ SUPPER. Tomarisotto, Cheese.

Menus

Sunday, August 13th.

BREAKFAST. Indian Lobster,* Albany Eggs,* Marmalade.

DINNER.
1. Country Soup.*
2. Boiled Salt Silverside of Beef, Carrots, Dumplings, Boiled Potatoes.
3. Plum Tart and Cream.
4. Camembert Cheese.

Dessert — Green Figs, Mulberries, Melon, Ristori Cake.*

SUPPER. Gâteau de Poisson,* Veal and Ham Pie, Cold Beef, Polish Salad,* Plum Tart and Cream, Marlborough Peaches,* Camembert Cheese.

KITCHEN BREAKFAST. Sardines.

„ DINNER. Boiled Beef, Carrots, Dumplings, Potatoes, Plum Tart.

„ SUPPER. Gâteau de Poisson, Salad, Cheese.

Monday, August 14th.

BREAKFAST. Dried Haddock, Cold Pie, Honey.

LUNCHEON. Cold Beef, Piccallilli, Potatoes, Salad, Marlborough Peaches,* Cocoanut Pudding,* Cheese.

DINNER.
1. Green Pea Soup.*
2. Beef Rolls.*
3. Cutlets and Onions,* Mashed Potatoes.
4. Cabinet Pudding.*
5. Marrow Toast.*
6. Camembert Cheese.

Dessert—Melon, Nectarines, Plums, Small Cakes.*

KITCHEN BREAKFAST. Sardines.
„ DINNER. Cold Beef, Salad, Potatoes, Marlborough Peaches, Cocoanut Pudding.
„ SUPPER. Beef Rolls, Cheese.

Tuesday, August 15th.

BREAKFAST. Oatmeal Porridge, Savoury Rice Croquettes,* Poached Eggs and Tomato Sauce,* Rhubarb Jam.

LUNCHEON. Cutlets and Onions,* Bubble and Squeak,* Cabinet Pudding,* Rice Pudding, Cheese.

DINNER.
1. Ghent Soup.*
2. Stewed Eels.
3. Roast Haunch of Venison, Red Currant Jelly, Potatoes boiled in their skins.
4. Artichokes à la Belge.*
5. Baked Lemon Pudding,* Lemon Sauce.*
6. Dutch Cheese.

Dessert — Nectarines, Plums, Raspberries, Small Cakes.*

KITCHEN BREAKFAST. Bacon.
„ DINNER. Bubble and Squeak, Rice Pudding.
„ SUPPER. Eels, Cheese.

Wednesday, August 16th.

BREAKFAST. Baiae Mould,* Boiled New-laid Eggs, Marmalade.

LUNCHEON. Irish Stew, Baked Lemon Pudding,* Cheese.

DINNER.
1. Haricot Bean Soup.*
2. Hashed Venison, Red Currant Jelly, French Beans.

3. Boiled Fowl, White Sauce,* Fried Potatoes.
4. Clarice Pudding.*
5. Anchovy Olives.*
6. Dutch Cheese.

Dessert — Pineapple, Green Figs, Grapes, Pomona Cake.*

KITCHEN BREAKFAST. Scrambled Eggs.
„ DINNER. Irish Stew, Baked Lemon Pudding.
„ SUPPER. Venison, Vegetable, Cheese.

Thursday, August 17th.

BREAKFAST. Hominy, Sardines, Kidneys Sautés,* Honey.
LUNCHEON. Stewed Steak,* Potatoes, Clarice Pudding,* Cheese.
DINNER.
1. Mushroom Soup.*
2. Purée of Chicken and Rice.*
3. Roast Loin of Lamb, Mint Sauce,* New Potatoes.
4. Baked Tomatoes.*
5. Maids of Honour.*
6. Dutch Cheese.

Dessert — Pineapple, Grapes, Mulberries, Pomona Cake.*

KITCHEN BREAKFAST. Bacon.
„ DINNER. Stewed Steak, Clarice Pudding, Boiled Suet Pudding and Jam.
„ SUPPER. Baked Tomatoes, Sliced Suet Pudding.

Friday, August 18th.

BREAKFAST. Potted Lobster, Stuffed Potatoes,* Rhubarb Jam.

LUNCHEON. Shoulder of Mutton, Onion Sauce,* Potatoes, Maids of Honour,* Vermicelli Pudding, Cheese.

DINNER.
1. Illyrian Soup.*
2. Indian Fillets of Fish.*
3. Lamb Collops and Rice,* Potatoes Sautés.*
4. Victoria Sandwich.*
5. Cheese Custard.*
6. Dutch Cheese.

Dessert—Peaches, Filberts, Bananas, Parkin.*

KITCHEN BREAKFAST. Dried Haddock.
„ DINNER. Shoulder of Mutton, Onion Sauce, Potatoes, Vermicelli Pudding.
„ SUPPER. Lamb Collops and Rice, Cheese Custard.

Saturday, August 19th.

BREAKFAST. Oatmeal Porridge, Bacon and Mushrooms, Egg Ramakins,* Marmalade.

LUNCHEON. Cold Mutton, Piccallilli, Potatoes, Victoria Sandwich,* Bread and Butter Pudding, Cheese.

DINNER.
1. Snowdon Soup.*
2. Hungarian Rabbit.*
3. Minced Mutton and Poached Eggs,* Mashed Potato Mould.*
4. Norfolk Beans.*
5. Stewed Plums and Custard.
6. Dutch Cheese.

Dessert—Peaches, Filberts, Bananas, Parkin.*

KITCHEN BREAKFAST. Bacon.
„ DINNER. Cold Mutton, Potatoes, Victoria Sandwich, Bread and Butter Pudding.
„ SUPPER. Minced Mutton, Vegetables.

Sunday, August 20th.

BREAKFAST. Stuffed Tomatoes* (stuffed with remains of Rabbit), Milanese Eggs,* Honey.

DINNER.
1. White Sago Soup.*
2. Roast Ribs of Beef, Browned Potatoes, Yorkshire Pudding,* French Beans, Horseradish Sauce.*
3. Gingerbread Pudding,* Sweet Sauce.*
4. Cream Cheese.

Dessert—Greengages, Nectarines, Grapes, Mediterranean Cake.*

SUPPER. Dressed Crab, Cold Beef, Cold Tongue, Mixed Salad,* Bavaroise,* Almond Cheesecakes,* Cream Cheese.

KITCHEN BREAKFAST. Scrambled Eggs.
„ DINNER. Roast Beef, Browned Potatoes, French Beans, Gingerbread Pudding.
„ SUPPER. Crab, Cold Beef, Salad.

Monday, August 21st.

BREAKFAST. Soft Roes on Toast,* Cold Tongue, Apricot Jam.

LUNCHEON. Cold Beef, Chutnee, Potatoes, Bavaroise,* Almond Cheesecakes,* Cheese.

Menus

DINNER.
1. French Soup.*
2. Stewed Calf's Feet,* Tomato Sauce.*
3. Ragout of Beef,* New Potatoes.
4. Bread and Butter Pudding.
5. Hot Sardine Sandwiches.*
6. Cheddar Cheese.

Dessert—Greengages, Nectarines, Mulberries, Mediterranean Cake.*

KITCHEN BREAKFAST. Bacon.
" DINNER. Cold Beef, Potatoes, Sliced Fried Gingerbread Pudding.
" SUPPER. Calf's Feet, Hot Sandwiches, Cheese.

Tuesday, August 22nd.

BREAKFAST. Hominy, Savoury Rissoles,* Cold Tongue, Marmalade.

LUNCHEON. Minced Beef, with border of Mashed Potatoes, Boiled Greengage or Plum Pudding, Cheese.

DINNER.
1. Sicilian Soup.*
2. Whitebait, Brown Bread and Butter.
3. Veal à l'Abbesse,* Potatoes Maître d'Hôtel.*
4. Stuffed Cucumbers.*
5. Open Marmalade Tart.
6. Cheddar Cheese.

Dessert—Melon, Peaches, Filberts, Almond Cakes.*

KITCHEN BREAKFAST. Potted Meat.
" DINNER. Minced Beef, Mashed Potatoes, Boiled Greengage or Plum Pudding.
" SUPPER. Stuffed Cucumbers, Cheese.

Wednesday, August 23rd.

BREAKFAST. Fried Whiting, Tongue Toast,* Honey.

LUNCHEON. Veal, warmed, Marmalade Tart, Sago Pudding, Cheese.

DINNER.
1. Baden Soup.*
2. Haricot Mutton.*
3. Roast Grouse, Bread Sauce,* Potato Straws.*
4. Compôte of Plums.*
5. Indian Eggs.*
6. Cheddar Cheese.

Dessert—Melon, Filberts, Green Figs, Almond Cakes.*

KITCHEN BREAKFAST. Potted Meat.

„ DINNER. Stuffed Breast of Mutton, Veal, Marmalade Tart, Sago Pudding.

„ SUPPER. Indian Eggs, Cheese.

Thursday, August 24th.

BREAKFAST. Scalloped Lobster,* Savoury Mould,* Apricot Jam.

LUNCHEON. Haricot Mutton,* warmed, Compôte of Plums,* Ground Rice Mould,* Cheese.

DINNER.
1. Monte Cristo Soup.*
2. Salmis of Grouse* (*see* "Salmis of Game"*).
3. Neapolitan Beefsteak,* New Potatoes.
4. Gâteau de Laitues.*
5. Macédoine of Fruit.*
6. Cheddar Cheese.

Dessert—Green Figs, Plums, Grapes, Macaroons.*

Kitchen	Breakfast.	Cold Boiled Bacon.
„	Dinner.	Haricot Mutton, Stuffed Breast of Mutton, warmed, Plums and Mould.
„	Supper.	Gâteau de Laitues, Cheese.

Friday, August 25th.

Breakfast.	Hominy, Sardinian Eggs,* Devilled Kidneys,* Marmalade.
Luncheon.	Cold Beef, Chutnee, Fried Potatoes, Macédoine of Fruit,* Rice Pudding, Cheese.
Dinner.	1. Cumberland Soup.* 2. Sole à la Française.* 3. Braised Loin of Lamb,* New Potatoes, Cabbage. 4. Greengage Tart and Cream. 5. Dresden Savoury.* 6. Cheddar Cheese. Dessert—Plums, Grapes, Pineapple, Macaroons.*

Kitchen	Breakfast.	Sardines.
„	Dinner.	Cold Beef, Rice Pudding, Macédoine of Fruit.
„	Supper.	Sardines, Cheese.

Saturday, August 26th.

Breakfast.	Kedgeree,* Gardener's Grill,* Honey.
Luncheon.	Cold Lamb, Mint Sauce,* Greengage Tart, Baked Custard Pudding, Cheese.

DINNER.
1. White Macaroni Soup.*
2. Broiled Chicken with Tomato Sauce.*
3. Ragout of Loin of Lamb,* Auvergne Potatoes.*
4. Vegetable Marrow Fritters.*
5. Mona Pudding.*
6. Cheddar Cheese.

Dessert—Pineapple, Mulberries, Greengages, Pound Cake.*

KITCHEN BREAKFAST. Sardines.
„ DINNER. Cold Lamb, Baked Custard Pudding, Greengage Tart.
„ SUPPER. Vegetable Marrow Fritters, Cheese.

Sunday, August 27th.

BREAKFAST. Shrimp Toast,* Meat Patties,* Apricot Jam.

DINNER.
1. Rice Soup.*
2. Boiled Leg of Mutton, Caper Sauce,* Young Carrots, Boiled Potatoes.
3. Black Currant Pudding, Devonshire Cream.
4. Gruyère Cheese.

Dessert—Greengages, Nectarines, Filberts, Pound Cake.*

SUPPER. Cold Salmon, Cadogan Sauce,* Cucumber, Cold Mutton, Tomato Salad,* Mona Pudding,* Fruit Salad,* Gruyère Cheese.

KITCHEN BREAKFAST. Bacon.
„ DINNER. Boiled Mutton, Caper Sauce, Carrots, Potatoes, Black Currant Pudding.
„ SUPPER. Cold Mutton, Tomato Salad, Cheese.

Menus

Monday, August 28th.

BREAKFAST. Réchauffée of Salmon,* Minettes,* Marmalade.

LUNCHEON. Cold Mutton, Chutnee, Fried Potatoes, Fruit Salad,* Currant Pudding, Cheese.

DINNER.
1. Vegetable Marrow Soup.*
2. Curried Eggs,* Rice.
3. Baked Mince,* Spinach, Mashed Pototoes.
4. Egyptian Pudding.*
5. Almond Ramakins.*
6. Gruyère Cheese.

Dessert — Nectarines, Filberts, Grapes, Maderia Cake.*

KITCHEN BREAKFAST. Dried Haddock.

„ DINNER. Cold Mutton, Fried Potatoes, Currant Pudding, Fruit Salad.

„ SUPPER. Curried Eggs, Savoury, Cheese.

Tuesday, August 29th.

BREAKFAST. Oatmeal Porridge, Forcemeat Fingers,* Ham Omelet,* Honey.

LUNCHEON. Highgate Pie,* Egyptian Pudding,* Cheese.

DINNER.
1. Nevern Soup.*
2. Turbot à la Marmora.*
3. Hot-Pot.*
4. Haricots Verts à la Française.*
5. Compôte of Greengages.*
6. Gruyère Cheese.

Dessert — Grapes, Mulberries, Peaches, Maderia Cake.*

KITCHEN BREAKFAST. Bacon.

„ DINNER. Highgate Pie, Egyptian Pudding.

„ SUPPER. Vegetables, Cheese.

Menus

Wednesday, August 30th.

BREAKFAST. Fish Croquettes,* Fried Eggs and Bacon, Raspberry Jam.

LUNCHEON. Hot-Pot,* warmed, Liver and Bacon, Compôte of Greengages,* Milk Pudding, Cheese.

DINNER.
1. Indian Soup.*
2. Boiled Calf's Head, Parsley Sauce,* Fried Potatoes.
3. Stewed Duck and Olives.*
4. Strawberry Jam Pudding.*
5. Padua Puffs.*
6. Gruyère Cheese.

Dessert—Peaches, Melon, Plums, Angel Cake.*

KITCHEN BREAKFAST. Poached Eggs.

„ DINNER. Hot-Pot, Liver and Bacon, Compôte of Greengages, Milk Pudding.

„ SUPPER. Padua Puffs, Cheese.

Thursday, August 31st.

BREAKFAST. Hominy, Baked Slips,* Brain Fritters,* Marmalade.

LUNCHEON. Duck, warmed, Broiled Steak, Strawberry Jam Pudding, Cheese.

DINNER.
1. Milk Soup.*
2. Fried Rabbit,* Mashed Potatoes, Fried Parsley.
3. Hashed Calf's Head, Spinach.
4. Washington Rolls.*
5. Anchovy and Mushroom Ramakins.*
6. Gruyère Cheese.

Dessert—Melon, Plums, Filberts, Angel Cake.*

KITCHEN BREAKFAST. Bacon.
„ DINNER. Broiled Steak, Duck, Strawberry Jam Pudding.
„ SUPPER. Rabbit, Mushrooms, Cheese.

SEPTEMBER

Friday, September 1st.

BREAKFAST. Minced Kidney Toast,* Baked Eggs,* Honey.
LUNCHEON. Stuffed Breast of Mutton,* Washington Rolls,* Rice Pudding, Cheese.
DINNER.
1. Mock Turtle Soup.
2. Salmon Steaks,* Tartare Sauce.*
3. Roast Shoulder of Lamb, Mint Sauce,* French Beans, New Potatoes.
4. Stewed Pears, Cream.
5. Savoury Cheesecakes.*
6. Gruyère Cheese.

Dessert—Filberts, Green Figs, Pears, Lemon Cake.*

KITCHEN BREAKFAST. Scrambled Eggs.
„ DINNER. Stuffed Breast of Mutton, Washington Rolls, Rice Pudding.
„ SUPPER. Vegetables, Savoury, Cheese.

Saturday, September 2nd.

BREAKFAST. Oatmeal Porridge, Fish Roll,* Egg Cutlets,* Raspberry Jam.
LUNCHEON. Cold Lamb, Mint Sauce,* Stewed Pears, Cheese.

DINNER.
1. Carmelite Soup.*
2. Sweetbreads, Piquante Sauce.*
3. Hashed Lamb à la Bonne Femme,* Fried Potatoes.
4. Asparagus Pudding.*
5. Jubilee Pudding.*
6. Gruyère Cheese.

Dessert—Green Figs, Pears, Plums, Lemon Cake.*

KITCHEN BREAKFAST. Bacon.
" DINNER. Stuffed Breast of Mutton, Sausages, Stewed Pears.
" SUPPER. Lamb, Cheese.

Sunday, September 3rd.

BREAKFAST. Foam Eggs,* Sausages, Marmalade.

DINNER.
1. Potato Soup.*
2. Roast Sirloin of Beef, Yorkshire Pudding,* Vegetable Marrow, Browned Potatoes, Horseradish Sauce.*
3. Beaufort Pudding,* Brandy Butter Sauce.*
4. Dutch Cheese.

Dessert—Plums, Grapes, Mulberries, Cocoa-nut Cake.*

SUPPER. Lobster, Cold Beef, Flies in Amber,* French Bean and Tomato Salad,* Jubilee Pudding,* Pineapple Jelly,* Dutch Cheese.

KITCHEN BREAKFAST. Scrambled Eggs.
" DINNER. Roast Beef, Yorkshire Pudding, Vegetable Marrow, Beaufort Pudding.
" SUPPER. Yorkshire Pudding, Salad, Cheese.

Menus

Monday, September 4th.

BREAKFAST. Œufs à la Reine,* Fried Bacon, Honey.

LUNCHEON. Cold Beef, Pickled Cabbage, Sliced Beaufort Pudding,* Pineapple Jelly,* Cheese.

DINNER.
1. Basque Soup.*
2. Florentine Pasty.*
3. Cold Beef, Salad, Fried Potatoes.
4. Chocolate Custard.*
5. Sardine Toast.*
6. Dutch Cheese.

Dessert—Grapes, Peaches, Bananas, Cocoanut Cake.*

KITCHEN BREAKFAST. Cold Boiled Bacon.
„ DINNER. Cold Beef, Beaufort Pudding, Jelly.
„ SUPPER. Sardine Toast, Salad, Cheese.

Tuesday, September 5th.

BREAKFAST. Hominy, Fried Filleted Plaice, Scrambled Eggs on Anchovy Toast,* Raspberry Jam.

LUNCHEON. Rissoles of Beef, Florentine Pasty,* Chocolate Custard,* Sago Pudding, Cheese.

DINNER.
1. Italian Paste Soup.
2. Friend Smelts, Dutch Sauce.*
3. Breast of Mutton à la Mathilde,* Piquante Sauce,* Boiled Potatoes.
4. Baked Turnips.*
5. Elmers Pudding.*
6. Dutch Cheese.

Dessert—Peaches, Bananas, Walnuts, Rock Cakes.*

KITCHEN BREAKFAST. Cold Boiled Bacon.
„ DINNER. Beef Rissoles, Florentine Pasty, Chocolate Custard, Sago Pudding.
„ SUPPER. Baked Turnips, Cheese.

Wednesday, September 6th.

BREAKFAST. Scallops,* Risotto,* Marmalade.
LUNCHEON. Breast of Mutton à la Mathilde,* Stewed Steak,* Elmers Pudding,* Cheese.
DINNER.
1. Celery Soup.*
2. Cutlets à la Soubise.*
3. Roast Pigeons, Watercress, Potato Straws.*
4. Plum Tart and Cream.
5. Scotch Woodcock.*
6. Dutch Cheese.

Dessert—Walnuts, Melon, Plums, Rock Cakes.*

KITCHEN BREAKFAST. Sardines.
„ DINNER. Breast of Mutton, Stewed Steak, Elmers Pudding.
„ SUPPER. Savoury, Cheese.

Thursday, September 7th.

BREAKFAST. Oatmeal Porridge, Savoury Toast of remains of Pigeons (Scalloped Poultry*), Bacon and Potato Rolls,* Honey.
LUNCHEON. Cutlets, warmed, Liver à la Ménagère,* Plum Tart, Semolina Pudding, Cheese.
DINNER.
1. Gravy Soup.
2 Oyster Patties.
3. Braised Leg of Mutton,* Potato Balls.*

4. Scotch Vegetable Marrow.*
5. Bread and Jam Pudding,* Pudding Sauce.*
6. Dutch Cheese.

Dessert—Melon, Plums, Pears, Toronto Cake.*

KITCHEN BREAKFAST. Sardines.
„ DINNER. Liver à la Ménagère, Cutlets, Plum Tart, Semolina Pudding.
„ SUPPER. Vegetables, Cheese.

Friday, September 8th.

BREAKFAST. Baked Sardines,* Boston Mould,* Greengage Jam.

LUNCHEON. Cold Mutton, Pickled Cabbage, Mashed Potatoes, Bread and Jam Pudding,* sliced and fried, Cheese.

DINNER.
1. Lugano Soup.*
2. Plaice à la Bordese.*
3. Mutton à l'Indienne,* Rice, Potatoes Maître d'Hôtel.*
4. Castle Puddings,* Sweet Sauce.*
5. Welsh Rarebit.*
6. Dutch Cheese.

Dessert—Pears, Peaches, Figs, Toronto Cake.*

KITCHEN BREAKFAST. Bacon.
„ DINNER. Cold Mutton, Sliced Pudding.
„ SUPPER. Hashed Mutton, Savoury.

Menus

Saturday, September 9th.

BREAKFAST. Hominy, Fried Eels, Kidney Omelet,* Marmalade.

LUNCHEON. Macaroni Mince,* Potatoes, Castle Puddings,* Cheese.

DINNER.
1. Tapioca Soup.
2. Stewed Ox Tail.*
3. Steak and Kidney Pie, Potatoes boiled in Skins.
4. Haricots Verts à la Française.*
5. German Pudding.*
6. Dutch Cheese.

Dessert—Peaches, Figs, Filberts, German Cake.*

KITCHEN BREAKFAST. Boiled Eggs.

„ DINNER. Macaroni Mince, Potatoes, Castle Puddings.

„ SUPPER. Vegetables, German Pudding, Cheese.

Sunday, September 10th.

BREAKFAST. Flaked Haddock,* Mushrooms on Toast, Honey.

DINNER.
1. Grosvenor Soup.*
2. Roast Fillet of Veal, Browned Potatoes, Cauliflower.
3. Compôte of Greengages,* Baked Custard Pudding.
4. Gorgonzola Cheese.

Dessert—Filberts, Melon, Pears, German Cake.*

SUPPER. Fish Mayonnaise,* Cold Veal, Cold Ham, Green Pea Salad,* Compôte of Greengages,* Turkish Cream,* Gorgonzola Cheese.

KITCHEN BREAKFAST. Bacon.

„ DINNER. Roast Veal, Browned Potatoes, Cauliflower, Compôte of Greengages, Custard Pudding.

„ SUPPER. Cold Veal, Salad, Cheese.

Monday, September 11th.

BREAKFAST. Oatmeal Porridge, Malvern Kidneys,* Cold Ham, Greengage Jam.

LUNCHEON. Cold Veal, Pickled Cabbage, Steak and Kidney Pie, Turkish Cream,* Baked Custard Pudding, Cheese.

DINNER.
1. Bucharest Soup.*
2. Curried Scallops,* Rice.
3. Norwegian Pie,* Mashed Potatoes.
4. Alice Pudding,* Sweet Sauce.*
5. Bread Cutlets.*
6. Gorgonzola Cheese.

Dessert—Melon, Pears, Grapes, Newtown Cake.*

KITCHEN BREAKFAST. Dried Haddock.

„ DINNER. Steak and Kidney Pie, Cold Veal, Custard Pudding.

„ SUPPER. Bread Cutlets, Norwegian Pie, Cheese.

Tuesday, September 12th.

BREAKFAST. Yankee Toast,* Cold Ham, Marmalade.

LUNCHEON. Potato Pie* of Veal, Alice Pudding,* Cheese.

DINNER.
1. Maltese Soup.*
2. Fried Cod Steaks, Melted Butter.*
3. Braised Beef,* Fried Potatoes.
4. Vegetable Marrow and White Sauce.*
5. Glacé Fruit Pudding.*
6. Gorgonzola Cheese.

Dessert—Pears, Grapes, Plums, Newtown Cake.

KITCHEN BREAKFAST. Bacon.
" DINNER. Potato Pie of Veal, Alice Pudding.
" SUPPER. Vegetables, Cheese.

Wednesday, September 13th.

BREAKFAST. Hominey, Monte Carlo Fish,* Ham Toast* (*see* "Tongue Toast*), Honey.

LUNCHEON. Cold Beef, Chutnee, Mashed Potatoes, Glacé Fruit Pudding, Cheese.

DINNER.
1. Tomato Soup.*
2. Beef Pyramids.*
3. Roast Hare, Red Currant Jelly, Mashed Potatoes.
4. Pearl Pudding,* Sweet Sauce.*
5. Mushrooms au Gratin.*
6. Gorgonzola Cheese.

Dessert—Plums, Pineapple, Walnuts, Italian Cake.*

KITCHEN BREAKFAST. Potted Meat.
" DINNER. Cold Beef, Mashed Potatoes, Glacé Fruit Pudding.
" SUPPER. Mushrooms, etc., Cheese.

Menus

Thursday, September 14th.

BREAKFAST. Tomato Eggs,* Sausage Meat Cakes,* Greengage Jam.

LUNCHEON. Small Beefsteak Pudding, Boiled Potatoes, Pearl Pudding,* warmed, Cheese.

DINNER.
1. Hare Soup.*
2. Liver à la Bordighera.*
3. Irish Stew.
4. Cucumbers à la Diane.*
5. Raspberry Jelly.
6. Gorgonzola Cheese.

Dessert — Pineapple, Walnuts, Bananas, Italian Cake.*

KITCHEN BREAKFAST. Potted Meat.

„ DINNER. Beefsteak Pudding, Boiled Potatoes, Pearl Pudding.

„ SUPPER. Liver, Vegetables, Cheese.

Friday, September 15th.

BREAKFAST. Oatmeal Porridge, Potted Hare,* Coligny Eggs,* Marmalade.

LUNCHEON. Irish Stew, Raspberry Jelly, Rice Pudding, Cheese.

DINNER.
1. Cauliflower Soup.*
2. Sole aux Ognons.*
3. Roast Loin of Lamb, Mint Sauce,* Baked Potatoes, French Beans.
4. Sir Watkin's Pudding.*
5. Cheese Crab.*
6. Gorgonzola Cheese.

Dessert—Bananas, Figs, Chocolate Bonbons, Gingerbread.*

KITCHEN BREAKFAST. Bacon.
„ DINNER. Irish Stew, Jelly, Rice Pudding.
„ SUPPER. Savoury, Vegetables, Cheese.

Saturday, September 16th.

BREAKFAST. Glossop Toast,* Peasant Fritters,* Honey.
LUNCHEON. Cold Lamb, Mint Sauce,* Salad, Sir Watkin's Pudding,* Cheese.
DINNER.
1. Julienne Soup.*
2. Broiled Lamb Chops and Tomato Sauce * (from remains of Loin).
3. Stewed Breast of Veal and Peas,* Mashed Potato Mould.*
4. Manhattan Pudding.*
5. Girton Savoury.*
6. Gorgonzola Cheese.

Dessert—Figs, Chocolate Bonbons, Peaches, Gingerbread.*

KITCHEN BREAKFAST. Poached Eggs.
„ DINNER. Cold Lamb, Mint Sauce,* Salad, Sir Watkin's Pudding.
„ SUPPER. Savoury, Cheese.

Sunday, September 17th.

BREAKFAST. Scalloped Oysters,* Fondue,* Damson Jam.
DINNER.
1. Crécy Soup.*
2. Roast Leg of Mutton, Browned Potatoes, Brussels Sprouts.
3. Duke of Buckingham's Pudding.*
4. Camembert Cheese.

Dessert — Peaches, Pears, Grapes, Cocoanut Biscuits.*

SUPPER. Lobster Cream Ramakins,* Galantine of Chicken and Ham, Lettuce Salad, Compôte of Peaches,* Empress Pudding,* Camembert Cheese.

KITCHEN BREAKFAST. Bacon.
" DINNER. Roast Leg of Mutton, Browned Potatoes, Brussels Sprouts, Duke of Buckingham's Pudding.
" SUPPER. Cold Mutton, Salad, Cheese.

Monday, September 18th.

BREAKFAST. Oatmeal Porridge, Spanish Buttered Eggs,* Galantine, Marmalade.

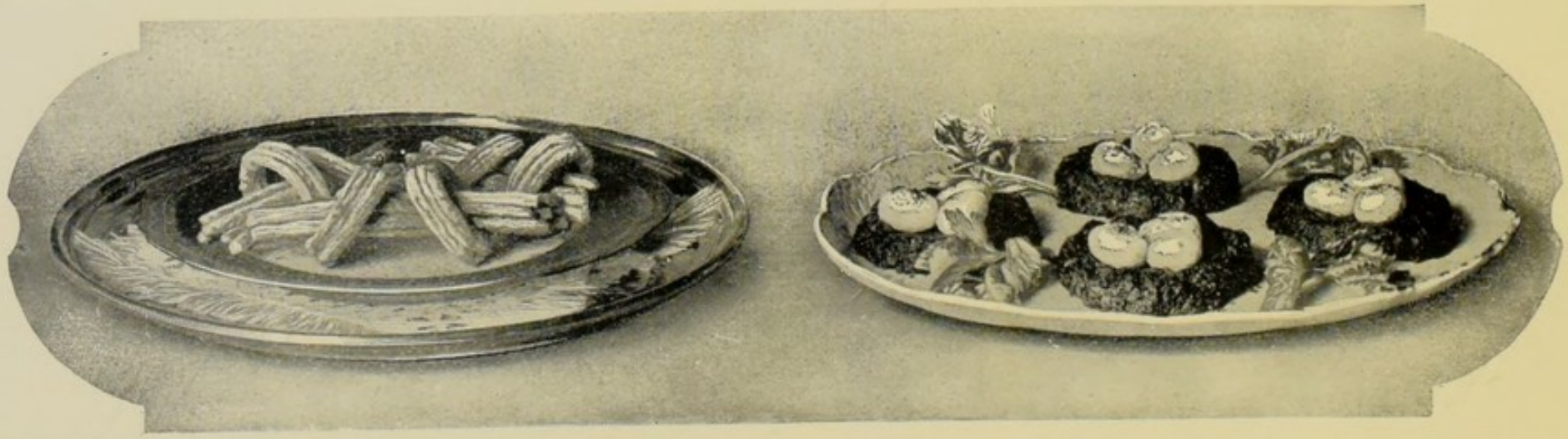
LUNCHEON. Cold Mutton, Chutnee, Fried Potatoes, Manhattan Pudding,* warmed, Cheese.

DINNER.
1. Ox-Tail Soup.
2. Stewed Kidneys.*
3. Bohemian Hashed Mutton,* Mashed Potatoes, French Beans.
4. Empress Pudding,* Compôte of Peaches.*
5. Boiled Cheese.*
6. Camembert Cheese.

Dessert — Pears, Grapes, Plums, Cocoanut Biscuits.*

KITCHEN BREAKFAST. Dried Haddock.
" DINNER. Cold Mutton, Fried Potatoes, Duke of Buckingham's Pudding, warmed.
" SUPPER. Vegetables, Savoury, Cheese.

Apricot Trifle. (Page 246.)



Cheese Straws. (A.) (Page 300.)

Clarendon Eggs. (Page 307.)

Tuesday, September 19th.

BREAKFAST. Hominy, Poached Eggs on Toast, Ham Mould,* Honey.

LUNCHEON. Macaroni Mince * of Mutton, Mashed Potatoes, Sago Pudding, Cheese.

DINNER.
1. Onion Soup.*
2. Lemon Sole à la Grecque.*
3. Roast Loin of Pork, Apple Sauce,* Browned Potatoes.
4. Haricots Verts à la Française.*
5. Stewed Plums and Cream.
6. Dutch Cheese.

Dessert—Figs, Plums, Guava Jelly, Dundee Cake.*

KITCHEN BREAKFAST. Bacon.

„ DINNER. Macaroni Mince, Mashed Potatoes, Sago Pudding.

„ SUPPER. Vegetables, Cheese.

Wednesday, September 20th.

BREAKFAST. Fried Smelts, Ham Mould,* Damson Jam.

LUNCHEON. Cold Pork, Piccallilli, Stewed Plums and Cream, Rice Pudding, Cheese.

DINNER.
1. Surrey Soup.*
2. Pork Cutlets,* Tomato Sauce,* Mashed Potatoes.
3. Roast Partridges, Bread Sauce,* Ribbon Potatoes.*
4. Lemon Puffs.*
5. Anchovy Toast.*
6. Dutch Cheese.

Dessert—Guava Jelly, Figs, Melons, Dundee Cake.*

KITCHEN BREAKFAST. Scrambled Eggs.
" DINNER. Cold Pork, Mashed Potatoes, Stewed Plums, Rice Pudding.
" SUPPER. Pork Cutlets, Anchovy Toast, Cheese.

Thursday, September 21st.

BREAKFAST. Oatmeal Porridge, Clarendon Eggs,* Scalloped Partridge (Scalloped Poultry or Game *), Marmalade.

LUNCHEON. Stewed Steak,* Mashed Potatoes, Boiled Damson Pudding, Cheese.

DINNER.
1. Westphalian Soup.*
2. Veal Cutlet and Bacon.
3. Boiled Rabbit, Onion Sauce,* Fried Potatoes.
4. Stuffed Vegetable Marrow.*
5. Friar's Omelet.*
6. Dutch Cheese,

Dessert—Bananas, Melon, Walnuts, Alpine Cake.*

KITCHEN BREAKFAST. Bacon.
" DINNER. Stewed Steak, Mashed Potatoes, Boiled Damson Pudding.
" SUPPER. Stuffed Vegetable Marrow, Cheese.

Friday, September 22nd.

BREAKFAST. Scalloped Minced Kidney,* Omelet aux Fines Herbes,* Honey.

LUNCHEON. Veal Cutlet, Rabbit, warmed, Boiled Potatoes, Friar's Omelet,* Semolina Pudding, Cheese.

DINNER.
1. Brown Barley Soup.*
2. Boiled Cod, Oyster Sauce.*
3. Beef à la Jardinière,* Potatoes Maître d'Hôtel.*
4. Claremont Pudding.*
5. Cheese Creams.*
6. Dutch Cheese.

Dessert—Walnuts, Bananas, Pears, Alpine Cake.*

KITCHEN BREAKFAST. Sardines.
„ DINNER. Rabbit, warmed, Friar's Omelet, Semolina Pudding.
„ SUPPER. Savoury, Cheese.

Saturday, September 23rd.

BREAKFAST. Hominy, Cod Fritters,* Stuffed Mushrooms,* Damson Jam.

LUNCHEON. Beef, warmed, Liver and Bacon, Mashed Potatoes, Fried Sliced Claremont Pudding,* Cheese.

DINNER.
1. Vegetable Marrow Soup.*
2. Campagna Fricassee.*
3. Stewed Neck of Mutton,* Fried Potatoes.
4. Scalloped Tomatoes.*
5. Swiss Apples.*
6. Dutch Cheese.

Dessert—Ginger in Syrup, Pears, Apples, Hamilton Cake.*

KITCHEN BREAKFAST. Sardines.
„ DINNER. Liver and Bacon, Mashed Potatoes, Fried Sliced Claremont Pudding.
„ SUPPER. Remains of Liver, Scalloped Tomatoes, Cheese.

Menus

Sunday, September 24th.

BREAKFAST. Fricasseed Eggs,* Kromeskys,* Marmalade.

DINNER.
1. Semolina Soup.
2. Boiled Salt Silverside of Beef, Carrots, Boiled Potatoes, Dumplings.
3. Damson Tart, Cream.
4. Roquefort Cheese.

Dessert—Ginger, Apples, Pineapple, Hamilton Cake.*

SUPPER. Oysters, Cold Beef, Siberian Eggs,* Tomato and Onion Salad,* Swiss Apples,* Broussa Cream,* Roquefort Cheese.

KITCHEN BREAKFAST. Bacon.

„ DINNER. Boiled Beef, Carrots, Potatoes, Dumplings, Damson Tart.

„ SUPPER. Cold Beef, Salad, Cheese.

Monday, September 25th.

BREAKFAST. Oatmeal Porridge, Savoury Potatoes,* Windsor Rings,* Honey.

LUNCHEON. Stewed Neck of Mutton,* warmed, Cold Beef, Mashed Potatoes, Damson Tart, Broussa Cream,* Cheese.

DINNER.
1. Vermicelli Soup.*
2. Shepherd's Pie.*
3. Lamb Chops and Tomato Sauce,* Fried Potatoes, Spinach.
4. Open Apple Tart.*
5. Cheese Straws.*
6. Roquefort Cheese.

Dessert—Pineapple, Grapes, Bananas, Sultana Cake.*

KITCHEN BREAKFAST. Potted Meat.
„ DINNER. Stewed Neck of Mutton, Cold Beef, Mashed Potatoes, Damson Tart.
„ SUPPER. Shepherd's Pie, Cheese.

Tuesday, September 26th.

BREAKFAST. Fried Flounders, Prairie Sausages,* Lemon Marmalade.

LUNCHEON. Bubble and Squeak, Irish Stew, Open Apple Tart, Bread and Butter Pudding, Cheese.

DINNER.
1. Pea Soup * (made with liquor the Beef was boiled in).
2. Whitebait, Brown Bread and Butter.
3. Rolled Loin of Mutton,* Browned Potatoes.
4. Curried Cauliflowers.*
5. Crême au Chocolat.*
6. Roquefort Cheese.

Dessert—Grapes, Bananas, Pears, Sultana Cake.*

KITCHEN BREAKFAST. Potted Meat.
„ DINNER. Bubble and Squeak, Irish Stew, Open Apple Tart, Bread and Butter Pudding.
„ SUPPER. Curried Cauliflowers, Cheese.

Wednesday, September 27th.

BREAKFAST. Hominy, Eggs aux Fines Herbes,* Lamb's Fry, Marmalade.

LUNCHEON. Cold Mutton, Piccallilli, Mashed Potatoes, Crême au Chocolat,* Boiled Suet Pudding, Jam, Cheese.

DINNER.
1. Dundee Soup.*
2. Ragout of Loin of Mutton,* Auvergne Potatoes.*
3. Quails Spatchcocked,* Watercress.
4. Cocoa Pudding.*
5. Cayenne Cheeses.*
6. Roquefort Cheese.

Dessert—Pears, Melon, Walnuts, Florida Cake.*

KITCHEN BREAKFAST. Cold Boiled Bacon.
" DINNER. Cold Mutton, Mashed Potatoes, Boiled Suet Pudding, Jam.
" SUPPER. Cold Bacon, Savoury, Cheese.

Thursday, September 28th.

BREAKFAST. Sardine Fritters,* Hanover Toast,* Honey.
LUNCHEON. Ragout of Loin of Mutton,* warmed, Beefsteak Pudding, Cocoa Pudding,* Cheese.
DINNER.
1. Carrot Soup.*
2. Fillets of Rabbit,* Tartare Sauce.*
3. Broiled Steak, Amiens Sauce,* Fried Potatoes.
4. Endives à la Belge.*
5. Buff Pudding,* Sweet Sauce.*
6. Roquefort Cheese.

Dessert—Melon, Walnuts, Apples, Florida Cake.*

KITCHEN BREAKFAST. Cold Boiled Bacon.
" DINNER. Ragout, Beefsteak Pudding, Cocoa Pudding.
" SUPPER. Remains of Beefsteak Pudding, Vegetable, Cheese.

Friday, September 29th.

BREAKFAST. Oatmeal Porridge, Broiled Mackerel, Kidneys à la Blent,* Lemon Marmalade.

LUNCHEON. Fillets of Rabbit,* Tartare Sauce,* Minced Scallops of Steak,* Buff Pudding,* Cheese.

DINNER.
1. White Barley Soup.*
2. Fried Filleted Whiting, Dutch Sauce.*
3. Roast Goose, Apple Sauce,* Boiled Potates, French Beans.
4. Bread Pudding,* Ginger Sauce.*
5. Gruyère Sandwiches.*
6. Roquefort Cheese.

Dessert—Apples, Bonbons, Bananas, Minster Cake.*

KITCHEN BREAKFAST. Dried Haddock.

„ DINNER. Rabbit, Scallops of Steak, Buff Pudding.

„ SUPPER. Soup, Vegetable, Savoury, Cheese.

Saturday, September 30th.

BREAKFAST. Potato Rolls,* Lobster Croquettes,* Marmalade.

LUNCHEON. Stuffed Breast of Mutton,* Bread Pudding, Cheese.

DINNER.
1. Giblet Soup.*
2. Brain Cutlets.*
3. Hashed Goose, Fried Potatoes.
4. Fried Artichokes.*
5. Apricot Tartlets.*
6. Roquefort Cheese.

Dessert—Bonbons, Bananas, Pears, Minster Cake.*

KITCHEN BREAKFAST. Bacon.
„ DINNER. Stuffed Breast of Mutton, Bread Pudding.
„ SUPPER. Brain Cutlets, Vegetables, Cheese.

OCTOBER.

Sunday, October 1st.

BREAKFAST. Anchovy Puffs,* Poached Eggs, Honey.
DINNER. 1. Palestine Soup.*
2. Roast Round of Beef, Yorkshire Pudding,* Browned Potatoes, Cauliflower, Horse-radish Sauce.*
3. Valencia Roll.*
4. Cheddar Cheese.
Dessert—Pears, Pomegranates, Walnuts, Rainbow Cake.*
SUPPER. Tomatoes and Shrimps,* Cold Beef, Cold Brawn, Macédoine Salad,* Lemon Sago,* Apricot Tartlets,* Cheddar Cheese.

KITCHEN BREAKFAST. Scrambled Eggs.
„ DINNER. Roast Beef, Browned Potatoes, Cauliflower, Valencia Roll.
„ SUPPER. Tomatoes and Shrimps, Yorkshire Pudding, Cheese.

Monday, October 2nd.

BREAKFAST. Hominy, Geneva Eggs,* Cold Brawn, Lemon Marmalade.

LUNCHEON. Cold Beef, Cold Brawn, Chutnee, Fried Potatoes, Valencia Roll,* Lemon Sago,* Cheese.

DINNER.
1. Sago Soup.*
2. Bouchées de Riz de Veau.*
3. Savoury Beef Roll,* Cabbage, Mashed Potatoes.
4. Blackberry and Apple Tart and Cream.
5. Cheese Fritters.*
6. Cheddar Cheese.

Dessert — Pomegranates, Walnuts, Dried Ginger, Rainbow Cake.*

KITCHEN BREAKFAST. Bacon.
„ DINNER. Cold Beef, Fried Potatoes, Valencia Roll, Lemon Sago.
„ SUPPER. Vegetables, Cheese Fritters, Cheese.

Tuesday, October 3rd.

BREAKFAST. Fried Slips, Savoury Eggs,* Marmalade.

LUNCHEON. Savoury Beef Roll,* warmed, Blackberry and Apple Tart, Rice Pudding, Cheese.

DINNER.
1. Mock Celery Soup.*
2. French Broiled Mackerel.*
3. Roast Neck of Mutton, Browned Potatoes.
4. Vegetable Marrow au Gratin.*
5. Banana Fritters.*
6. Cheddar Cheese.

Dessert—Ginger, Apples, Grapes, Tennis Cake.

KITCHEN BREAKFAST. Poached Eggs.
„ DINNER. Savoury Beef Roll, Blackberry and Apple Tart, Rice Pudding.
„ SUPPER. Soup, Vegetable Marrow au Gratin, Cheese.

Wednesday, October 4th.

BREAKFAST. Oatmeal Porridge, Fish Custards,* Pompadour Pie,* Honey.

LUNCHEON. Cold Mutton, Pickled Pork and Greens, Mashed Potatoes, Tapioca Pudding, Cheese.

DINNER.
1. Ghent Soup.*
2. Filets de Mouton aux Champignons.*
3. Roast Fowl, Bread Sauce,* Fried Potatoes, Cabbage.
4. Apple Charlotte.*
5. Bombay Toast.*
6. Cheddar Cheese.

Dessert—Apples, Grapes, Medlars, Tennis Cake.

KITCHEN BREAKFAST. Bacon.

" DINNER. Pickled Pork and Greens, Mashed Potatoes, Tapioca Pudding.

" SUPPER. Remains of Pork, Bombay Toast, Cheese.

Thursday, October 5th.

BREAKFAST. Sardine Rolls,* Eggs au Bernais,* Plum Jam.

LUNCHEON. Stewed Steak,* Apple Charlotte,* Roly-Poly Jam Pudding, Cheese.

DINNER.
1. Chestnut Cream Soup.*
2. Chicken Patties.*
3. Stewed Shoulder of Veal, Boiled Gammon of Bacon, Chipped Potatoes.
4. Brussels Sprouts au Jus.*
5. Smyrna Pudding.*
6. Cheddar Cheese.

Dessert—Medlars, Pineapple, Filberts, Dorothy Cake.*

KITCHEN	BREAKFAST.	Dried Haddock.
„	DINNER.	Stewed Steak, Apple Charlotte, Roly-Poly Jam Pudding.
„	SUPPER.	Vegetable, Remains of Steak, Cheese.

Friday, October 6th.

BREAKFAST.	Hominy, Scalloped Eggs,* Chicken Patties,* Marmalade.
LUNCHEON.	Cold Veal, Cold Bacon, Fried Potatoes, Smyrna Pudding,* Cheese.
DINNER.	1. Chicken Soup.* 2. Baked Whitings.* 3. Veal Cake,* Mashed Potatoes, Cauliflower. 4. Eden Pudding.* 5. Simla Sandwiches.* 6. Cheddar Cheese. Dessert—Pineapple, Filberts, Bananas, Dorothy Cake.*

KITCHEN	BREAKFAST.	Bacon.
„	DINNER.	Cold Veal, Fried Potatoes, Smyrna Pudding.
„	SUPPER.	Veal Cake, Savoury, Cheese.

Saturday, October 7th.

BREAKFAST.	Oatmeal Porridge, Fish Cakes,* Cold Gammon of Bacon, Honey.
LUNCHEON.	Macaroni Mince* of Veal, Mashed Potatoes, Eden Pudding,* Cheese.
DINNER.	1. Bread Soup.* 2. Potato and Ham Croquettes.*

3. Rabbit Pie,* Boiled Potatoes.
4. Tomatoes and Eggs.*
5. College Puddings.*
6. Cheddar Cheese.

Dessert—Bananas, Guava Jelly, Melon, Madeira Cake.*

KITCHEN	BREAKFAST.	Sardines.
„	DINNER.	Macaroni Mince, Mashed Potatoes, Eden Pudding.
„	SUPPER.	Potato and Ham Croquettes, Tomatoes and Eggs.

Sunday, October 8th.

BREAKFAST.	Mowbray Rissoles,* Eggs sur le Plat,* Plum Jam.
DINNER.	1. Mushroom Soup.*
	2. Boiled Leg of Mutton, Walnut Sauce,* Mashed Turnips, Baked Potatoes.
	3. Apple Tart and Cream.
	4. Stilton Cheese.
	Dessert—Guava Jelly, Melon, Walnuts, Madeira Cake.*
SUPPER.	Potted Shrimps, Rabbit Pie,* Cold Boiled Mutton, Chutnee, Potato Salad,* Prune Jelly,* Swiss Cream,* Stilton Cheese.

KITCHEN	BREAKFAST.	Sardines
„	DINNER.	Boiled Mutton, Mashed Turnips, Baked Potatoes, Apple Tart.
„	SUPPER.	Rabbit Pie, Salad, Cheese.

Menus

Monday, October 9th.

BREAKFAST. Hominy, Galway Pattikins,* Fried Bacon and Tomatoes, Marmalade.

LUNCHEON. Cold Mutton, Mashed Potatoes, Chutnee, Apple Tart, Prune Jelly,* Cheese.

DINNER.
1. Scotch Broth.*
2. Mutton Timbales.*
3. Filets de Bœuf aux Champignons,* Fried Potatoes.
4. Apple Fritters,* Swiss Cream.*
5. Cheese Soufflé.
6. Stilton Cheese.

Dessert—Walnuts, Apples, Crystallised Fruit Queen Cakes.*

KITCHEN BREAKFAST. Scrambled Eggs.

„ DINNER. Cold Mutton, Mashed Potatoes Apple Tart, Prune Jelly.

„ SUPPER. Mutton Timbales, Cheese Soufflé.

Tuesday, October 10th.

BREAKFAST. Broiled Kidneys, Motley Omelet,* Honey.

LUNCHEON. Hashed Mutton, Filets de Bœuf,* Mashed Potatoes, Baked Batter Pudding, Cheese.

DINNER.
1. Soubise Soup.*
2. Fried Filleted Plaice, Anchovy Sauce.*
3. Braised Neck of Veal,* Potato Balls.*
4. Cabbage Purée.*
5. Sponge Pudding.*
6. Stilton Cheese.

Dessert—Apples, Crystallised Fruit, Pears, Queen Cakes.*

KITCHEN BREAKFAST. Cold Boiled Bacon.
„ DINNER. Hashed Mutton, Filets de Bœuf, Baked Batter Pudding.
„ SUPPER. Cabbage Purée, Cheese.

Wednesday, October 11th.

BREAKFAST. Oatmeal Porridge, Fish Toast à l'Espagnole,* Natal Moulds,* Plum Jam.

LUNCHEON. Cold Veal, Mashed Potatoes, Sponge Pudding,* Cheese.

DINNER.
1. Baden Soup.*
2. Mutton Tongues* en Papillote.*
3. Roast Pheasant, Bread Sauce,* Bread Crumbs, Ribbon Potatoes.*
4. Blenheim Pudding.*
5. Spanish Savoury.*
6. Stilton Cheese.

Dessert—Pears, Chocolate Bonbons, Grapes, Cherry Cake.*

KITCHEN BREAKFAST. Cold Boiled Bacon.
„ DINNER. Cold Veal, Sponge Pudding.
„ SUPPER. Veal, Cheese.

Thursday, October 12th.

BREAKFAST. Tongue au Gratin* (made of remains of Mutton Tongues), Cold Pheasant, Marmalade.

LUNCHEON. Roast Shoulder of Mutton, Onion Sauce,* Browned Potatoes, Blenheim Pudding,* Cheese.

DINNER.
1. Lettuce Soup.*
2. Purée Milanaise.*

3. Steak and Kidney Pudding, Mashed Potatoes.
4. Beetroot and White Sauce.*
5. Apple Soufflé.*
6. Stilton Cheese.

Dessert—Chocolate Bonbons, Grapes, Bananas, Cherry Cake.*

KITCHEN BREAKFAST. Cold Boiled Bacon.
„ DINNER. Roast Mutton, Browned Potatoes, Blenheim Pudding.
„ SUPPER. Purée Milanaise, Beetroot, Cheese.

Friday, October 13th.

BREAKFAST. Hominy, Broiled Whiting, Eggs and Sausage Meat,* Honey.

LUNCHEON. Cold Mutton, Remains of Steak and Kidney Pudding, Mashed Potatoes, Apple Soufflé, Tapioca Pudding, Cheese.

DINNER.
1. Purée de Légumes Soup.*
2. Slices of Halibut, broiled, Dutch Sauce.*
3. Italian Meat Cakes,* Potatoes Maître d'Hôtel,* Cabbage.
4. Stewed Prunes and Cream.
5. Lax Croûtons.*
6. Stilton Cheese.

Dessert—Bananas, Ginger in Syrup, Medlars, Sponge Cake.*

KITCHEN BREAKFAST. Dried Haddock.
„ DINNER. Cold Mutton, Remains of Steak Pudding, Mashed Potatoes, Apple Soufflé, Tapioca Pudding.
„ SUPPER. Meat Cakes, Cheese.

Saturday, October 14th.

BREAKFAST. Oatmeal Porridge, Halibut Pie (made like Turbot Pie*) Albany Eggs,* Blackberry Jam.

LUNCHEON. Potato Pie* of Mutton, Stewed Prunes, Baked Custard Pudding, Cheese.

DINNER.
1. Soup à la Bonne Femme.*
2. Pariso.*
3. Mutton Cutlets and Mashed Potatoes.
4. Tomato Fritters.*
5. Brown Betty.*
6. Stilton Cheese.

Dessert—Ginger in Syrup, Medlars, Nuts, Sponge Cake.*

KITCHEN BREAKFAST. Bacon.

„ DINNER. Potato Pie, Stewed Prunes, Custard Pudding.

„ SUPPER. Tomato Fritters, Cheese.

Sunday, October 15th.

BREAKFAST Mackerel Cream,* Pariso,* Marmalade.

DINNER.
1. Haricot Bean Soup.*
2. Roast Ribs of Beef, Yorkshire Pudding,* Browned Potatoes, Cauliflower, Horse-radish Sauce.*
3. Deanery Pudding.*
4. Gruyère Cheese.

Dessert—Nuts, Pomegranates, Pineapple, Cornflour Cake.*

SUPPER. Lobster Salad,* Cold Beef, Jamaica Mould,* Thunder and Lightning,* Rice Froth,* Gruyère Cheese.

KITCHEN BREAKFAST. Poached Eggs.
" DINNER. Roast Beef, Browned Potatoes, Cauliflower, Deanery Pudding.
" SUPPER. Cold Beef, Yorkshire Pudding.

Monday, October 16th.

BREAKFAST. Dried Haddock, Jamaica Mould,* Honey
LUNCHEON. Cold Beef, Pickled Cabbage, Deanery Pudding,* Rice Froth,* Cheese.
DINNER.
1. Soup à la Reine.*
2. Beef Croquettes.*
3. Stuffed Breast of Mutton,* Mashed Potatoes, Brussels Sprouts.
4. Cranberry Tart, Cream.
5. Minced Egg Cutlets.*
6. Gruyère Cheese.

Dessert— Pomegranates, Pineapple, Damson Cheese, Cornflour Cake.*

KITCHEN BREAKFAST. Bacon.
" DINNER. Cold Beef, Deanery Pudding, Rice Froth.
" SUPPER. Beef Croquettes, Egg Cutlets, Cheese.

Tuesday, October 17th.

BREAKFAST. Hominy, Brain Toast,* Burmese Tomatoes,* Blackberry Jam.
LUNCHEON. Potato Pie* of Beef, Stuffed Breast of Mutton,* Watercress, Cranberry Tart, Baked Custard Pudding, Cheese.
DINNER.
1. French Soup.*
2. Stuffed Haddock.*
3. Roast Fillet of Beef,* Fried Potatoes.

4. Genoese Artichokes.*
5. Apple Pudding.
6. Gruyère Cheese.

Dessert—Damson Cheese, Apples, Grapes, Coffee Cake.*

KITCHEN BREAKFAST. Sardines.
„ DINNER. Potato Pie, Stuffed Breast of Mutton, Cranberry Tart, Custard Pudding.
„ SUPPER. Potato Pie, Artichokes, Cheese.

Wednesday, October 18th.

BREAKFAST. Scalloped Fish,* Kidney Cakes,* Marmalade.
LUNCHEON. Fillet of Beef,* Liver and Bacon, Apple Pudding, Cheese.
DINNER. 1. Western Soup.*
2. Polish Stewed Beef,* Potato Balls.*
3. Roast Plovers, Watercress.
4. Danish Apple Pie.*
5. Sicilian Rice.*
6. Gruyère Cheese.

Dessert—Apples, Grapes, Dried Ginger, Coffee Cake.*

KITCHEN BREAKFAST. Sardines.
„ DINNER. Fillet of Beef, Liver and Bacon, Apple Pudding.
„ SUPPER. Sicilian Rice, Remains of Liver, Cheese.

Thursday, October 19th.

BREAKFAST. Oatmeal Porridge, Indian Lobster,* Baiae Mould,* Honey.

LUNCHEON. Stewed Beef, Mashed Potatoes, Danish Apple Pie,* Cheese.

DINNER.
1. Mulligatawny Soup.*
2. Sausages in Sauce.*
3. Braised Leg of Mutton,* Fried Potatoes.
4. Vegetable Marrow Fritters.*
5. Fig Pudding.*
6. Gruyère Cheese.

Dessert—Dried Ginger, Pears, Melon, Genoa Cake.*

KITCHEN BREAKFAST. Bacon.
„ DINNER. Stewed Beef, Mashed Potatoes, Danish Apple Pie.
„ SUPPER. Sausages in Sauce, Vegetable, Cheese.

Friday, October 20th.

BREAKFAST. Boiled New-laid Eggs, Chelsea Toast,* Blackberry Jam.

LUNCHEON. Cold Mutton, Mashed Potatoes, Pickled Cabbage, Fig Pudding,* Cheese.

DINNER.
1. Illyrian Soup.*
2. Filleted Whitings à la Tarasco.*
3. Thatched Cottage,* Mashed Potatoes, Cauliflower.
4. Bachelor's Pudding.*
5. Parmesan Marbles.*
6. Gruyère Cheese.

Dessert — Pears, Melon, Walnuts, Genoa Cake.*

KITCHEN BREAKFAST. Potted Meat.
„ DINNER. Cold Mutton, Mashed Potatoes, Fig Pudding.
„ SUPPER. Thatched Cottage, Cheese Balls.

Saturday, October 21st.

BREAKFAST. Hominy, Croquettes of Fish and Rice,* Stuffed Potatoes,* Marmalade.

LUNCHEON. Highgate Pie* of Mutton, Hot Ham Sandwich,* Mashed Potatoes, Bachelor's Pudding,* Cheese.

DINNER.
1. Dutch Soup.*
2. Oysters en Robe de Chambre.*
3. Mutton Cutlets à la Nanno,* Fried Potatoes.
4. Cabbage à l'Hongroise.*
5. Andros Mould.*
6. Gruyère Cheese.

Dessert—Walnuts, Apple Jelly, Bananas, Small Cakes.*

KITCHEN BREAKFAST. Potted Meat.
„ DINNER. Highgate Pie, Mashed Potatoes, Bachelor's Pudding.
„ SUPPER. Cabbage à l'Hongroise, Highgate Pie, Cheese.

Sunday, October 22nd.

BREAKFAST. Crab Toast,* Savoury Rice Croquettes,* Honey.

Menus

DINNER.
1. White Sago Soup.*
2. Roast Sirloin of Beef, Horseradish Sauce,* Browned Potatoes, Yorkshire Pudding,* Vegetable Marrow.
3. Kensington Pudding.*
4. Gorgonzola Cheese.

Dessert — Apple Jelly, Bananas, Grapes, Small Cakes.*

SUPPER. Lobster Patties,* Cold Beef, Pigeon Pie, Mixed Salad,* Andros Mould,* Mont Blanc,* Gorgonzola Cheese.

KITCHEN BREAKFAST. Bacon.

" DINNER. Roast Beef, Browned Potatoes, Vegetable Marrow, Kensington Pudding.

" SUPPER. Cold Beef, Salad, Yorkshire Pudding.

Monday, October 23rd.

BREAKFAST. Oatmeal Porridge, Italian Relish,* Cold Pie, Cherry Jam.

LUNCHEON. Cold Beef, Mashed Potatoes, Kensington Pudding,* Mont Blanc,* Cheese.

DINNER.
1. Cumberland Soup.*
2. Oriental Croûtons.*
3. Sheeps' Heads,* Boiled Potatoes, Cabbage.
4. Apple Custard.*
5. Savoury Tomatoes.*
6. Gorgonzola Cheese.

Dessert — Grapes, Guava Jelly, Pears, Kentucky Cake.*

KITCHEN BREAKFAST. Scrambled Eggs.
„ DINNER. Cold Beef, Mashed Potatoes, Kensington Pudding.
„ SUPPER. Sheep's Head, Cheese.

Tuesday, October 24th.

BREAKFAST. Poached Eggs and Tomato Sauce,* Kidneys Sautés,* Marmalade.

LUNCHEON. Potato Pie* of Beef, Apple Custard,* Cheese.

DINNER.
1. Spanish Soup.*
2. Stuffed Baked Gurnet.*
3. Stewed Mutton à la Béatrice,* Fried Potatoes.
4. Artichokes à la Minute.*
5. Almond Puddings.*
6. Gorgonzola Cheese.

Dessert—Guava Jelly, Pears, Brazil Nuts Kentucky Cake.*

KITCHEN BREAKFAST. Bacon.
„ DINNER. Potato Pie of Beef, Apple Custard,
„ SUPPER. Soup, Artichokes, Cheese.

Wednesday, October 25th.

BREAKFAST. Hominy, Kedgeree,* Potato Toast,* Honey.

LUNCHEON. Cold Mutton, Piccallilli, Mashed Potatoes, Almond Puddings,* Cheese.

DINNER.
1. Nevern Soup.*
2. Mutton and Tomato Pie.*
3. Boiled Fowls, Ham, Ribbones Potatoes.*
4. Stuffed Baked Apples.*

5. Cheese Ramakins.*
6. Gorgonzola Cheese.

Dessert — Brazil Nuts, Figs, Pineapple, Macaroons.*

KITCHEN BREAKFAST. Dried Haddock.
" DINNER. Cold Mutton, Mashed Potatoes, Almond Puddings.
" SUPPER. Mutton and Tomato Pie, Savoury.

Thursday, October 26th.

BREAKFAST. Milanese Eggs,* Cold Ham, Cherry Jam.
LUNCHEON. Stewed Steak,* Suet Pudding, Jam, Cheese.
DINNER. 1. Dalmatian Soup.*
2. Croquettes of Chicken à la Suprême.*
3. Convent Stew,* Mashed Potatoes.
4. Celery Cheese.*
5. Tapioca Snow.*
6. Gorgonzola Cheese.

Dessert—Figs, Pineapple, Apples, Macaroons.*

KITCHEN BREAKFAST. Bacon.
" DINNER. Stewed Steak, Suet Pudding and Jam.
" SUPPER. Vegetable, Remains of Stewed Steak, Cheese.

Friday, October 27th.

BREAKFAST. Oatmeal Porridge, Bengal Sardines,* Cold Ham, Marmalade.
LUNCHEON. Convent Stew,* Mashed Potatoes, Pickled Pork and Greens, Tapioca Snow,* Baked Batter Pudding, Cheese.

DINNER.
1. Rice Soup.*
2. American Fillets of Fish.*
3. Roast Sucking Pig, Browned Potatoes, Cauliflowers.
4. Lemon Cheesecakes.*
5. Mexican Toast.*
6. Gorgonzola Cheese.

Dessert—Apples, Crystallised Fruit, Pomegranates, Pomona Cake.*

KITCHEN BREAKFAST. Poached Eggs.

" DINNER. Convent Stew, Mashed Potatoes, Pickled Pork and Greens, Tapioca Snow, Baked Batter Pudding.

" SUPPER. Remains of Pickled Pork, Savoury, Cheese.

Saturday, October 28th.

BREAKFAST. Soft Roes on Toast,* Ham and Tomato Sauce,* Honey.

LUNCHEON. Cold Sucking Pig, Salad, Baked Potatoes, Bread and Butter Pudding, Cheese.

DINNER.
1. Sorrel Soup.*
2. Beef Scallops,* Mashed Potatoes.
3. Braised Ox Tongues.*
4. Scalloped Artichokes.*
5. Pierrot Pudding.*
6. Gorgonzola Cheese.

Dessert—Crystallised Fruit, Pomegranates, Chocolate Bonbons, Pomona Cake.*

KITCHEN BREAKFAST. Bacon.

" DINNER. Cold Pig, Baked Potatoes, Bread and Butter Pudding.

" SUPPER. Beef Scallops, Vegetable, Cheese.

Menus

Sunday, October 29th.

BREAKFAST. Ham and Potatoes,* Sardinian Eggs,* Cherry Jam.

DINNER.
1. Sicilian Soup.*
2. Roast Fillet of Veal, Bacon, Browned Potatoes, Brussels Sprouts.
3. Dundee Pudding.*
4. Cream Cheese.

Dessert—Chocolate Bonbons, Pears, Melon, Harlequin Cake.*

SUPPER. Tinned Salmon, Mayonnaise,* Cold Veal, Beef Galantine,* Haricot Bean Salad,* Apple Fool,* Moonshine,* Cream Cheese.

KITCHEN BREAKFAST. Sardines.

" DINNER. Roast Veal, Browned Potatoes, Brussels Sprouts, Dundee Pudding.

" SUPPER. Cold Veal, Salad, Cheese.

Monday, October 30th.

BREAKFAST. Hominy, Bacon and Mushrooms, Minced Tongue on Toast,* Marmalade.

LUNCHEON. Cold Veal, Chutnee, Mashed Potatoes, Dundee Pudding,* Apple Fool,* Cheese.

DINNER.
1. Oyster Soup.*
2. Vol-au-Vent of Rabbit.*
3. Veal Fingers,* Boiled Potatoes, Cauliflower.
4. Stewed Figs.*
5. Anchovy Eggs.*
6. Dutch Cheese.

Dessert—Pears, Melon, Ginger in Syrup, Harlequin Cake.*

KITCHEN BREAKFAST. Sardines.
„ DINNER. Cold Veal, Potatoes, Dundee Pudding, Apple Fool.
„ SUPPER. Veal Fingers, Savoury, Cheese.

Tuesday, October 31st.

BREAKFAST. Potted Lobster, Stuffed Tomatoes,* Honey.
LUNCHEON. Minced Veal, Vol-au-Vent of Rabbit,* Stewed Figs,* Rice Pudding, Cheese.
DINNER. 1. Country Soup.*
2. Fried Filleted Haddock, Anchovy Sauce.*
3. Roast Shoulder of Mutton, Onion Sauce,* Browned Potatoes.
4. Vegetable Mélange.*
5. Adalbert Pudding.*
6. Dutch Cheese.
Dessert—Ginger in Syrup, Apples, Bananas, Spice Cake.*

KITCHEN BREAKFAST. Sardines.
„ DINNER. Minced Veal, Vol-au-Vent, Stewed Figs, Rice Pudding.
„ SUPPER. Vegetable Mélange, Cheese.

NOVEMBER

Wednesday, November 1st.

BREAKFAST. Oatmeal Porridge, Fish Croquettes,* Savoury Mould,* Strawberry Jam.
LUNCHEON. Cold Shoulder of Mutton, Pickles, Mashed Potatoes, Adalbert Pudding,* Cheese.

DINNER. 1. Monte Cristo Soup.*
2. Mutton Collops,* Mashed Potatoes.
3. Roast Teal, Watercress, Ribbon Potatoes.*
4. Rectory Pudding.*
5. Kidney Toast*
6. Dutch Cheese.
Dessert — Apples, Bananas, Dates, Spice Cake.*

KITCHEN BREAKFAST. Bacon.
„ DINNER. Cold Mutton, Potatoes, Adalbert Pudding.
„ SUPPER. Mutton Collops, Savoury, Cheese.

Thursday, November 2nd.

BREAKFAST. Fried Whiting, Devilled Kidneys,* Marmalade.
LUNCHEON. Toad-in-the-Hole,* Rectory Pudding,* Cheese.
DINNER. 1. White Macaroni Soup.*
2. Hashed Teal.
3. Steak and Olives,* Browned Potatoes.
4. French Beans à la Crême.*
5. Queen's Pudding.
6. Dutch Cheese.*
Dessert—Dates, Grapes, Walnuts, Chocolate Cake.*

KITCHEN BREAKFAST. Scrambled Eggs.
„ DINNER. Toad-in-the-Hole, Rectory Pudding.
„ SUPPER. Hashed Teal, Vegetables, Cheese.

Friday, November 3rd.

BREAKFAST. Hominy, Sardines, Farmer's Pasty, Honey.
LUNCHEON. Calf's Liver à la Ménagère,* Queen's Pudding,* Cheese.

DINNER.
1. Indian Soup.*
2. White Fillets of Sole.*
3. Madras Mutton,* Mashed Potato Mould.*
4. Lentil Purée.*
5. French Pancakes.*
6. Dutch Cheese.

Dessert—Grapes, Walnuts, Damson Cheese, Chocolate Cake.*

KITCHEN BREAKFAST. Bacon.
" DINNER. Liver à la Ménagère, Queen's Pudding.
" SUPPER. Soup, Vegetable, Cheese.

Saturday, November 4th.

BREAKFAST. Oatmeal Porridge, Scalloped Lobster,* Minettes,* Strawberry Jam.

LUNCHEON. Sea Pie,* Cutlets, warmed, Bread Pudding,* Cheese.

DINNER.
1. Milk Soup.*
2. Stewed Pigeons and Mushrooms.*
3. Veal à la Romaine,* Spanish Potatoes.
4. Orange Jelly.
5. Belfast Buttons.*
6. Dutch Cheese.

Dessert—Damson Cheese, Pears, Pomegranates, Rock Cakes.*

KITCHEN BREAKFAST. Dried Haddock.
" DINNER. Sea Pie, Bread Pudding.
" SUPPER. Belfast Buttons, Cheese.

Sunday, November 5th.

BREAKFAST. Ham Omelet,* Shrimp Toast,* Marmalade.

DINNER. 1. Snowdon Soup.*

2. Roast Leg of Mutton, Browned Potatoes, Spinach.
3. Dublin Pudding.*
4. Camembert Cheese.

Dessert—Pears, Pomegranates, Chestnuts, Rock Cakes.*

SUPPER. Sprats Marinés,* Cold Mutton, Sardine Eggs,* Celery Salad,* Venus Cream,* Orange Jelly, Camembert Cheese.

KITCHEN BREAKFAST. Bacon.

" DINNER. Roast Leg of Mutton, Browned Potatoes, Spinach, Dublin Pudding.

" SUPPER. Sprats, Sardine Eggs, Cheese.

Monday, November 6th.

BREAKFAST. Chinese Eggs,* Fried Bacon, Honey.

LUNCHEON. Cold Mutton, Pickles, Minced Veal, Mashed Potatoes, Dublin Pudding,* Venus Cream,* Cheese.

DINNER.
1. Roundhay Soup.*
2. Fried Rabbit.*
3. Devilled Mutton.*
4. Boiled Lemon Pudding,* Lemon Sauce.*
5. Cheese Biscuits.*
6. Camembert Cheese.

Dessert—Chestnuts, Dried Ginger, Apples, Soda Cake.*

KITCHEN BREAKFAST. Sardines.

" DINNER. Cold Mutton, Minced Veal, Mashed Potatoes, Dublin Pudding.

" SUPPER. Devilled Mutton, Cheese.

Tuesday, November 7th.

BREAKFAST. Hominy, Baked Slips, Rabbit Patties (*see* Chicken Patties *), Strawberry Jam.

LUNCHEON. Highgate Pie,* Fried Lemon Pudding,* Cheese.

DINNER.
1. Italian Paste Soup.
2. Boiled Brill, Shrimp Sauce.*
3. Stewed Beef, Potato Balls.*
4. Purée of Onions.*
5. Caramel Mould.*
6. Stilton Cheese.

Dessert — Dried Ginger, Apples, Bananas, Soda Cake.*

KITCHEN BREAKFAST. Bacon.
" DINNER. Highgate Pie, Lemon Pudding.
" SUPPER. Onion Purée, Cheese.

Wednesday, November 8th.

BREAKFAST. Fish and Parmesan * (made with remains of Brill), Brain Fritters,* Marmalade.

LUNCHEON. Stewed Beef, warmed, Mashed Potatoes, Caramel Mould,* Cheese.

DINNER.
1. Fish Soup.*
2. Mutton Cutlets à la Soubise.*
3. Lark Pie,* Spinach.
4. Pancakes.
5. Biscay Savoury.*
6. Stilton Cheese.

Dessert—Bananas, Grapes, Pineapple, Angel Cake.*

KITCHEN BREAKFAST. Scrambled Eggs.
" DINNER. Stewed Beef, Suet Pudding.
" SUPPER. Biscay Savoury, Cheese.

Menus

Thursday, November 9th.

BREAKFAST. Fried Eggs and Bacon, Lark Pie,* Honey.

LUNCHEON. Steak and Kidney Pudding, Stewed Prunes, Rice Milk, Cheese.

DINNER.
1. Gravy Soup.
2. Curried Macaroni.*
3. Casserole of Steak,* Fried Potatoes.
4. Cabbage au Gratin.*
5. Five Minutes Pudding.*
6. Stilton Cheese.

Dessert—Grapes, Pineapple, Walnuts, Angel Cake.*

KITCHEN BREAKFAST. Bacon.

„ DINNER. Steak and Kidney Pudding, Stewed Prunes, Rice Milk.

„ SUPPER. Cabbage au Gratin, Cheese.

Friday, November 10th.

BREAKFAST. Oatmeal Porridge, Baked Eggs,* Mushrooms on Toast, Gooseberry Jam.

LUNCHEON. Casserole of Steak,* Irish Stew, Five Minutes Pudding,* Cheese.

DINNER.
1. Potato Soup.*
2. Eel and Tomato Sauce.*
3. Stewed Knuckle of Veal and Rice,* Soufflé Potatoes.*
4. Queensland Pudding.*
5. Devilled Eggs.*
6. Stilton Cheese.

Dessert—Walnuts, Crystallised Fruit, Pears, Carnarvon Cake.*

Kitchen	Breakfast.	Potted Meat.
„	Dinner.	Casserole of Steak, Irish Stew, Five Minutes Pudding.
„	Supper.	Devilled Eggs, Cheese.

Saturday, November 11th.

Breakfast.	Scrambled Eggs on Toast,* Sausages, Marmalade.
Luncheon.	Stewed Knuckle of Veal and Rice,* warmed, Queensland Pudding,* Cheese.
Dinner.	1. Normandy Soup.* 2. Scalloped Oysters.* 3. Haricot Mutton,* Mashed Potatoes. 4. Celery Tartlets.* 5. Beatrice Pudding.* 6. Stilton Cheese. Dessert—Crystallised Fruit, Pears, Bonbons, Carnarvon Cake.*

Kitchen	Breakfast.	Potted Meat.
„	Dinner.	Veal and Rice, Queensland Pudding.
„	Supper.	Soup, Celery Tartlets, Cheese.

Sunday, November 12th.

Breakfast.	Sprats, Minced Kidney Toast,* Honey.
Dinner.	1. Carmelite Soup.* 2. Boiled Salt Silverside of Beef, Carrots, Boiled Potatoes, Suet Dumpling. 3. Sergeant's Pudding.* 4. Cheddar Cheese. Dessert—Bonbons, Apples, French Plums, French Cake.*

SUPPER. Curried Prawns in Aspic,* Cold Beef, Novel Salad,* Egg and Gherkin Sandwiches,* Beatrice Pudding,* Wafers and Cream,* Cheddar Cheese.

KITCHEN BREAKFAST. Bacon.

" DINNER. Boiled Beef, Dumplings, Carrots, Sergeant's Pudding.

" SUPPER. Egg and Gherkin Sandwiches, Salad, Cheese.

Monday, November 13th.

BREAKFAST. Hominy, Potato Cakes,* Nanno Bacon,* Gooseberry Jam.

LUNCHEON. Cold Beef, Mashed Potatoes, Chutnee, Sergeant's Pudding,* Wafers and Cream,* Cheese.

DINNER.
1. Purée d'Artichauts Soup.*
2. Blanquette de Veau.*
3. Cold Beef, Salad, Fried Potatoes.
4. Caramel Creams.*
5. Yalova Toast.*
6. Cheddar Cheese.

Dessert—Apples, French Plums, Damson Cheese, French Cake.*

KITCHEN BREAKFAST. Dried Haddock.

" DINNER. Cold Beef, Sergeant's Pudding.

" SUPPER. Yalova Toast, Cheese.

Tuesday, November 14th.

BREAKFAST. Oysters à la Venitienne,* Savoury Meat Patties,* Marmalade.

LUNCHEON. Bubble and Squeak,* Caramel Creams,* Stewed Prunes, Cheese.

DINNER.
1. Basque Soup.*
2. Indian Fillets of Fish* (Haddock).
3. Roast Loin of Pork, Apple Sauce,* Browned Potatoes.
4. Chestnut Purée.*
5. Rice Custard.*
6. Cheddar Cheese.

Dessert—Damson Cheese, Dried Figs, Walnuts, Pistache Cake.*

KITCHEN BREAKFAST. Bacon.
" DINNER. Bubble and Squeak, Stewed Prunes, Rice Pudding.
" SUPPER. Soup, Chestnut Purée.

Wednesday, November 15th.

BREAKFAST. Oatmeal Porridge, Egg Cutlets,* Risotto,* Honey.

LUNCHEON. Fish, warmed, or Fish Cakes,* Cold Pork, Baked Potatoes, Apple Sauce,* Rice Custard,* Cheese.

DINNER.
1. Maltese Soup.*
2. Hashed Pork, Mashed Potatoes.
3. Partridge à l'Ecosse.*
4. Chocolate Custard Mould.*
5. Russian Eggs.*
6. Cheddar Cheese.

Dessert—Dried Figs, Walnuts, Bananas, Pistache Cake.*

KITCHEN BREAKFAST. Scrambled Eggs.
" DINNER. Fish, Cold Pork, Rice Custard.
" SUPPER. Hashed Pork, Cheese.

Menus

Thursday, November 16th.

BREAKFAST. Savoury Rissoles,* Foam Eggs,* Gooseberry Jam.

LUNCHEON. Steak and Kidney Pudding, Mashed Potatoes, Russian Eggs,* Chocolate Custard Mould,* Cheese.

DINNER.
1. Imperial Soup.*
2. Rabbit Cutlets.*
3. Veal à l'Abbesse,* Chipped Potatoes.
4. Broiled Mushrooms.
5. Shape of Ground Rice, Custard.
6. Cheddar Cheese.

Dessert — Bananas, Grapes, Almonds and Raisins, Shrewsbury Cakes.*

KITCHEN BREAKFAST. Bacon.

„ DINNER. Steak and Kidney Pudding, Mashed Potatoes, Chocolate Custard Mould, Bread and Butter Pudding.

„ SUPPER. Rabbit Cutlets, Cheese.

Friday, November 17th.

BREAKFAST. Hominy, Flaked Haddock,* Eggs sur le Plat,* Marmalade.

LUNCHEON. Veal, warmed, Liver and Bacon, Shape of Ground Rice,* Cheese.

DINNER.
1. Rabbit Soup.*
2. Baked Stuffed Sea Bream,* Savoury Sauce.*
3. Braised Loin of Mutton (Braised Loin of Lamb*), Potatoes boiled in skins.

4. Devonshire Pudding.*
5. Cheese Omelet.*
6. Cheddar Cheese.

Dessert—Grapes, Almonds and Raisins, Pears, Shrewsbury Cakes.*

KITCHEN BREAKFAST. Sprats.
" DINNER. Veal, Liver and Bacon, Shape of Ground Rice.
" SUPPER. Remains of Liver, Cheese Omelet.

Saturday, November 18th.

BREAKFAST. Persian Fish,* Bacon and Potato Rolls,* Honey.

LUNCHEON. Cold Mutton, Fried Potatoes, Chutnee, Devonshire Pudding,* Cheese.

DINNER.
1. Tapioca Soup.
2. Fricasseed Calf's Feet.*
3. Slices of Mutton, warmed in Tomato Sauce, Mashed Potatoes.
4. Gardener's Pie.*
5. Lemon Jelly.
6. Cheddar Cheese.

Dessert—Pears, Guava Jelly, Melon, Walnut Cake.*

KITCHEN BREAKFAST. Bacon.
" DINNER. Cold Mutton, Devonshire Pudding.
" SUPPER. Gardener's Pie, Cheese.

Sunday, November 19th.

BREAKFAST. Bloaters, Malvern Kidneys,* Black Currant Jam.

DINNER. 1. Celery Soup.*
2. Roast Round of Beef, Horseradish Sauce,* Yorkshire Pudding,* Browned Potatoes, Cauliflower.
3. Palatine Pudding.*
4. Roquefort Cheese.
Dessert — Guava Jelly, Melon, Tangerine Oranges, Walnut Cake.*

SUPPER. Salmon Mould,* Cold Beef, Cold Gammon of Bacon, Bulgarian Salad, Lemon Jelly, Crême St Germain,* Roquefort Cheese.

KITCHEN BREAKFAST. Bloaters.
„ DINNER. Roast Beef, Browned Potatoes, Cauliflower, Palatine Pudding.
„ SUPPER. Salmon Mould, Salad, Cheese.

Monday, November 20th.

BREAKFAST. Oatmeal Porridge, Blue Point Omelet,* Cold Gammon, Marmalade.

LUNCHEON. Cold Beef, Pickled Onions, Mashed Potatoes, Palatine Pudding,* Crême St Germain,* Cheese.

DINNER. 1. Bucharest Soup.*
2. Stuffed Baked Potatoes.*
3. Beef Olives* (made of remains of Beef), Baked Tomatoes.*
4. Ginger Pudding.*
5. Anchovy Patties.*
6. Roquefort Cheese.
Dessert—Tangerine Oranges, Dates, Apples, German Cake.*

KITCHEN BREAKFAST. Bacon.
„ DINNER. Cold Beef, Mashed Potatoes, Palatine Pudding.
„ SUPPER. Vegetables, Savoury, Cheese.

Tuesday, November 21st.

BREAKFAST. Fried Plaice, Cold Gammon of Bacon, Honey.
LUNCHEON. Baked Mince* of Beef, Ginger Pudding,* Cheese.
DINNER.
1. Parsnip Soup.*
2. Sole au Gratin.*
3. Grilled Cutlets and Mashed Potatoes.
4. Tossed Cauliflowers.*
5. Venetian Pudding.*
6. Roquefort Cheese.

Dessert—Dates, Apples, Chocolates, German Cake.*

KITCHEN BREAKFAST. Scrambled Eggs.
„ DINNER. Baked Mince, Ginger Pudding.
„ SUPPER. Soup, Vegetables, Cheese.

Wednesday, November 22nd.

BREAKFAST. Hominy, Singhalese Scallops,* Gardener's Grill,* Black Currant Jam.
LUNCHEON. Roast Shoulder of Mutton, Onion Sauce,* Browned Potatoes, Venetian Pudding,* Baked Treacle Pudding, Cheese.
DINNER.
1. Tomato Soup.*
2. Curry Mince* of Mutton.
3. Hare à la Miranda,* Mould of Mashed Potatoes.*
4. Sullivan Cream.*

5. Roe and Mushroom Toast.*
6. Roquefort Cheese.

Dessert—Chocolate, Figs, Bananas, Pound Cake.*

KITCHEN BREAKFAST. Bacon.
„ DINNER. Roast Mutton, Onion Sauce, Potatoes, Baked Treacle Pudding.
„ SUPPER. Curry Mince of Mutton, Cheese.

Thursday, November 23rd.

BREAKFAST. Oatmeal Porridge, Herrings au Gratin,* Œufs à la Reine,* Marmalade.

LUNCHEON. Potato Pie* of Mutton, Hare à la Miranda,* Roly-Poly Jam Pudding, Cheese.

DINNER.
1. Hare Soup* (made from the remains of the Hare).
2. Oyster Patties.
3. Fricandeau of Veal,* Fried Potatoes.
4. Leghorn Onions.*
5. Maltese Sweet.*
6. Roquefort Cheese.

Dessert—Figs, Bananas, Grapes, Pound Cake.*

KITCHEN BREAKFAST. Potted Meat.
„ DINNER. Potato Pie of Mutton, Roly-Poly Jam Pudding.
„ SUPPER. Vegetables, Cheese.

Friday, November 24th.

BREAKFAST. Kippers, Sausage Meat Cakes,* Honey.

LUNCHEON. Boiled Hake, Parsley Sauce,* Veal, warmed, Maltese Sweet,* Bread and Butter Pudding, Cheese.

Menus

DINNER.
1. Orleans Soup.*
2. Halibut or Cod aux Tomates.*
3. Stewed Ox Tail,* Purée of Spinach,* Potatoes Maître d'Hôtel.
4. Alhambra Pudding.*
5. Buttered Eggs à la Jardinière.*
6. Roquefort Cheese.

Dessert—Grapes, Pears, Apple Jelly, Short-bread.*

KITCHEN BREAKFAST. Potted Meat.
„ DINNER. Boiled Hake, Parsley Sauce, Veal, warmed, Bread and Butter Pudding.
„ SUPPER. Buttered Eggs, Vegetables, Cheese.

Saturday, November 25th.

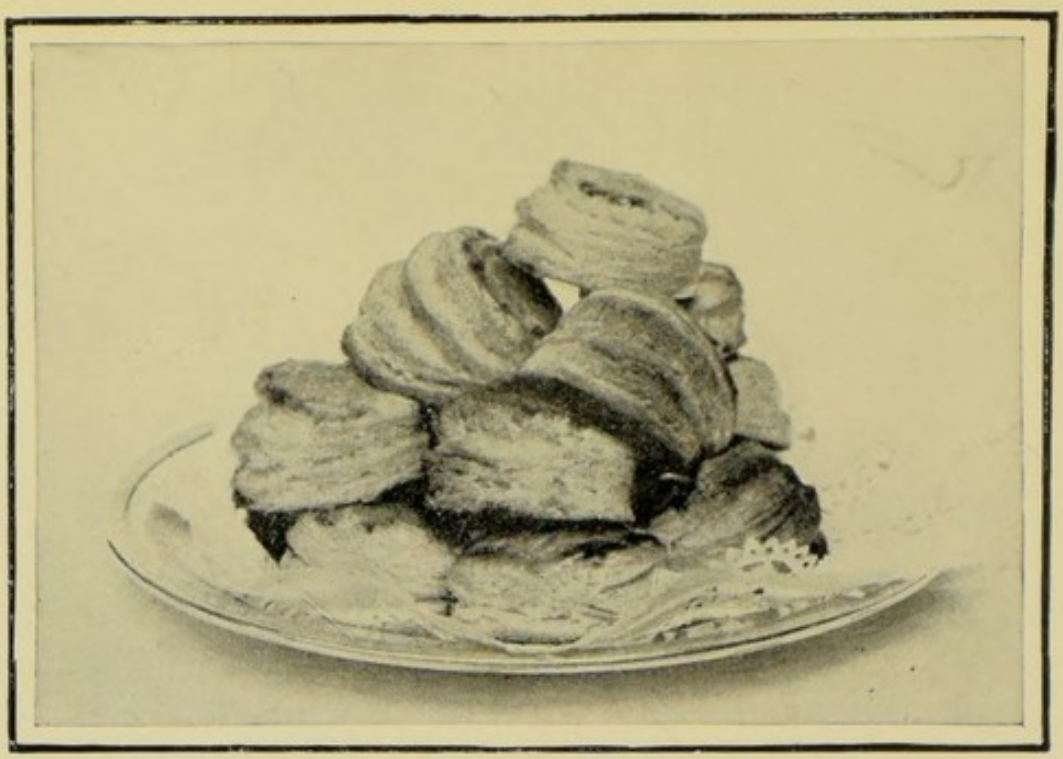
BREAKFAST. Hominy, Egg Ramakins,* Scallops,* Black Currant Jam.

LUNCHEON. Stuffed Breast of Mutton,* Alhambra Pudding,* Rice Pudding, Cheese.

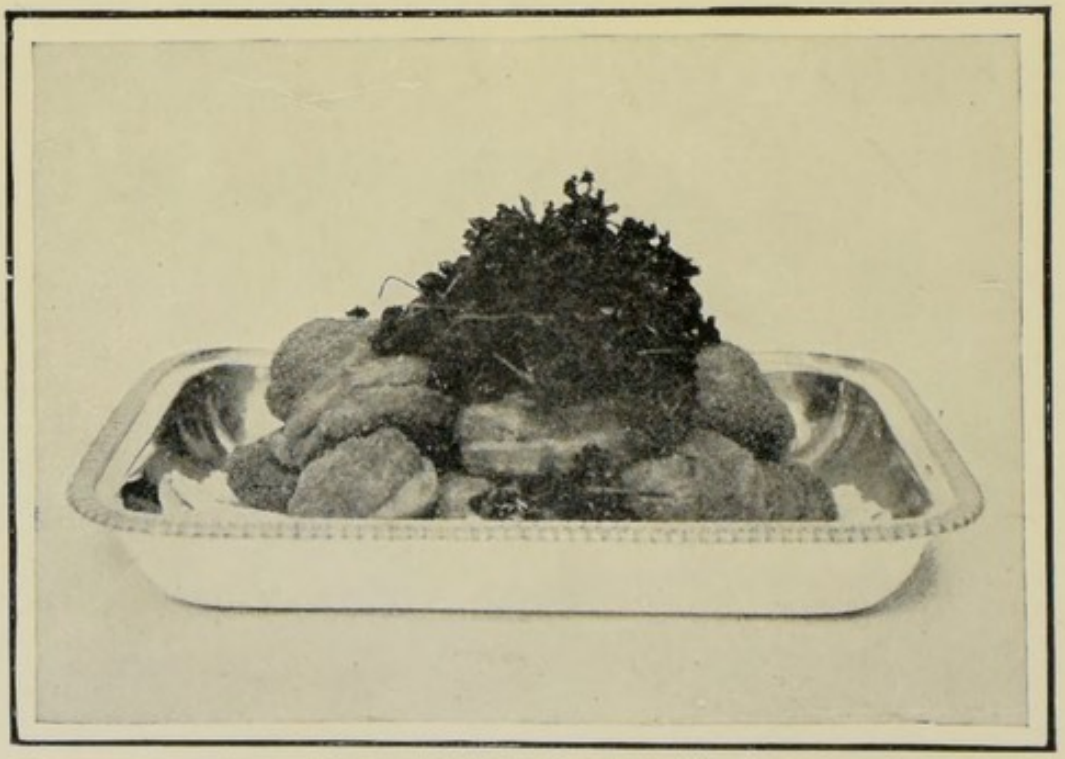
DINNER.
1. Dundee Soup.*
2. Rabbit and Macaroni.*
3. Liver à la Brochette,* Mashed Potatoes.
4. Stewed Celery, White Sauce.*
5. Autumn Cream.*
6. Roquefort Cheese.

Dessert—Pears, Apple Jelly, Nuts, Short-bread.*

KITCHEN BREAKFAST. Bacon.
„ DINNER. Stuffed Breast of Mutton, Rice Pudding.
„ SUPPER. Liver, Vegetable, Cheese.



Chicken or Rabbit Patties. (A.) (Page 303.)



Chicken or Rabbit Patties. (B.) (Page 303.)

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Menus

Sunday, November 26th.

BREAKFAST. Baked Sardines,* Potted Beef,* Marmalade.

DINNER.
1. Macaroni Soup.
2. Boiled Leg of Mutton, Caper Sauce,* Mashed Turnips, Baked Potatoes.
3. Prince Arthur's Pudding.*
4. Dutch Cheese.

Dessert—Nuts, Pomegranates, French Plums, Ginger Cake.*

SUPPER. Soused Herrings.* Cold Mutton, Pressed Beef,* Leek Salad,* Sago Mould,* Autumn Cream,* Dutch Cheese.

KITCHEN BREAKFAST. Poached Eggs.

" DINNER. Boiled Mutton, Caper Sauce, Mashed Turnips, Baked Potatoes.

" SUPPER. Herrings, Salad, Cheese.

Monday, November 27th.

BREAKFAST. Oatmeal Porridge, Coligny Eggs,* Pressed Beef,* Honey.

LUNCHEON. Cold Mutton, Pickled Onions, Mashed Potatoes, Pressed Beef, Prince Arthur's Pudding,* Sago Mould,* Cheese.

DINNER.
1. West Indian Soup.*
2. Sweetbreads à la Morel.*
3. Heidelberg Mutton,* Soufflé Potatoes.*
4. Tinned Apricot Tart.*
5. Sheen Toast.*
6. Dutch Cheese.

Dessert—Pomegranates, French Plums, Bonbons, Ginger Cake.*

KITCHEN BREAKFAST. Cold Boiled Bacon.
„ DINNER. Cold Mutton, Mashed Potatoes, Pressed Beef, Prince Arthur's Pudding.
„ SUPPER. Pressed Beef, Savoury, Cheese.

Tuesday, November 28th.

BREAKFAST. Tomato Eggs,* Kidneys on Toast,* Rhubarb Jam.
LUNCHEON. Toad-in-the-Hole,* Tinned Apricot Tart,* Rice Pudding, Cheese.
DINNER. 1. Crécy Soup.*
2. Soles à la Lyonnaise.*
3. Neapolitan Beefsteak.*
4. Buckingham Tomatoes.*
5. Jam Tartlets.
6. Dutch Cheese.
Dessert—Bonbons, Almonds and Raisins, Apples, Mediterranean Cake.*

KITCHEN BREAKFAST. Cold Boiled Bacon.
„ DINNER. Toad-in-the-Hole, Tinned Apricot Tart, Rice Pudding.
„ SUPPER. Buckingham Tomatoes, Cheese.

Wednesday, November 29th.

BREAKFAST. Fried Smelts, Tomato Croquettes,* Marmalade.
LUNCHEON. Neapolitan Beefsteak,* warmed, Tartlets, Suet Pudding, Cheese.
DINNER. 1. Onion Soup.*
2. Stewed Shin of Beef.*

3. Roast Fowl, Bread Sauce,* Rolled Bacon, Fried Potatoes.
4. Melbourne Pudding.*
5. Sovereign Croûtons.*
6. Dutch Cheese.

Dessert—Almonds and Raisins, Apples, Figs, Mediterranean Cake.*

KITCHEN BREAKFAST. Kippers
„ DINNER. Neapolitan Beefsteak, Tartlets, Suet Pudding.
„ SUPPER. Soup, Savoury, Cheese.

Thursday, November 30th.

BREAKFAST. Macaroni à l'Indienne,* Devilled Chicken Legs, Honey.

LUNCHEON. Remains of the Stew, warmed, Broiled Steak, Melbourne Pudding,* Cheese.

DINNER.
1. Cambrian Soup.*
2. Steak and Potato Fingers.*
3. Boiled Calf's Head, Parsley Sauce.*
4. Curried Cabbage.*
5. Amber Pudding.*
6. Dutch Cheese.

Dessert—Figs, Dried Ginger, Grapes, Stuart Cake.*

KITCHEN BREAKFAST. Bacon.
„ DINNER. Remains of Stew, Broiled Steak, Melbourne Pudding.
„ SUPPER. Curried Cabbage, Cheese.

DECEMBER

Friday, December 1st.

BREAKFAST. Oatmeal Porridge, Peasant Fritters,* Yankee Toast,* Rhubarb Jam.

LUNCHEON. Steak Fingers,* Irish Stew, Amber Pudding,* Cheese.

DINNER.
1. Mock Turtle Soup.
2. Boiled Turbot, Lobster Sauce.*
3. Hot Pot.*
4. Amsterdam Pudding.*
5. Parmesan Croquettes.*
6. Dutch Cheese.

Dessert—Dried Ginger, Grapes, Oranges, Stuart Cake.*

KITCHEN BREAKFAST. Sardines.

„ DINNER. Steak Fingers, Irish Stew, Amber Pudding.

„ SUPPER. Vegtables, Savoury, Cheese.

Saturday, December 2nd.

BREAKFAST. Hominy, Fish Roll,* Savoury Tomatoes,* Marmalade.

LUNCHEON. Hot Pot,* Liver and Bacon, Amsterdam Pudding,* Cheese.

DINNER.
1. Vegetable Soup.*
2. Pariso.*
3. Mutton Chops, Tomato Sauce,* Mashed Potatoes.
4. Cabbage and Butter Sauce.*

5. Sponge.*
6. Dutch Cheese.

Dessert—Oranges, Medlars, Walnuts, Alexandra Cake.*

KITCHEN BREAKFAST. Sardines.
„ DINNER. Hot Pot, Liver and Bacon, Amsterdam Pudding.
„ SUPPER. Soup, Vegetable, Cheese.

Sunday, December 3rd.

BREAKFAST. Soused Sprats,* Kidney Omelet,* Honey.

DINNER.
1. Caledonian Soup.*
2. Roast Rolled Ribs of Beef, Yorkshire Pudding,* Horseradish Sauce,* Browned Potatoes, Spinach.
3. Marchioness Pudding.*
4. Gruyère Cheese.

Dessert—Medlars, Walnuts, Pears, Alexandra Cake.*

SUPPER. Prawns, Cold Beef, Tomato and Sardine Sandwiches,* Macédoine Salad,* Sponge,* Cold Cabinet Pudding,* Gruyère Cheese.

KITCHEN BREAKFAST. Bacon.
„ DINNER. Roast Beef, Browned Potatoes, Spinach, Marchioness Pudding.
„ SUPPER. Yorkshire Pudding, Tomato and Sardine Sandwiches, Salad.

Monday, December 4th.

BREAKFAST. Oatmeal Porridge, Beaumont Eggs,* Kromeskys,* Rhubarb Jam.

LUNCHEON. Cold Beef, Pickled Walnuts, Mashed Potatoes, Marchioness Pudding,* Cold Cabinet Pudding,* Cheese.

DINNER.
1. Brown Barley Soup.*
2. Florentine Pasty.*
3. Ragout of Beef,* Potatoes Maître d'Hôtel.*
4. Bread Fritters.*
5. Rice Cheesecakes.*
6. Gruyère Cheese.

Dessert—Pears, Dates, Chocolates, Almond Cake.*

KITCHEN BREAKFAST. Scrambled Eggs.

" DINNER. Cold Beef, Mashed Potatoes, Marchioness Pudding, Cold Cabinet Pudding.

" SUPPER. Savoury, Cheese.

Tuesday, December 5th.

BREAKFAST. Fried Eels, Cold Florentine Pasty,* Marmalade.

LUNCHEON. Curried Beef, Baked Batter Pudding, Cheese.

DINNER.
1. Sorrento Soup.*
2. Sprats à la Bourgeoise,* Savoury Sauce.*
3. Stewed Steak,* Fried Potatoes.
4. Haricot Bean Tartlets.*
5. Brooklyn Pudding.*
6. Gruyère Cheese.

Dessert—Dates, Chocolates, Bananas, Almond Cake.*

KITCHEN BREAKFAST. Bacon.
„ DINNER. Curried Beef, Baked Batter Pudding.
„ SUPPER. Sprats, Haricot Bean Tartlets, Cheese.

Wednesday, December 6th.

BREAKFAST. Hominy, Scrambled Eggs and Tomato Sauce,* Cottager's Omelet,* Honey.

LUNCHEON. Roast Shoulder of Mutton, Onion Sauce,* Browned Potatoes, Brooklyn Pudding,* Valencia Roll,* Cheese.

DINNER.
1. Soup à la Prima Donna.*
2. Mutton Vinaigrette.*
3. Boiled Turkey, Ham, White Sauce,* Ribbon Potatoes.*
4. Compôte of Oranges.*
5. Devilled Lobster.*
6. Gruyère Cheese.

Dessert—Bananas, Dried Apricots, Apples, Festival Cake.*

KITCHEN BREAKFAST. Dried Haddock.
„ DINNER. Roast Mutton, Onion Sauce, Browned Potatoes, Brooklyn Pudding, Valencia Roll.
„ SUPPER. Savoury, Cheese.

Thursday, December 7th.

BREAKFAST. Fresh Herrings, Glossop Toast,* Apricot Jam.

LUNCHEON. Potato Pie * of Mutton, Compôte of Oranges,* Macaroni Pudding, Cheese.

DINNER.
1. Dalmatian Soup.*
2. Fricasseed Turkey.*
3. Roast Fillet of Veal, Ham, Cornish Potatoes.*
4. Dinard Carrots.*
5. Connaught Pudding.*
6. Gruyère Cheese.

Dessert — Dried Apricots, Apples, Figs, Festival Cake.*

KITCHEN BREAKFAST. Bacon.
" DINNER. Potato Pie of Mutton, Compôte of Oranges, Macaroni Pudding.
" SUPPER. Vegetables, Cheese.

Friday, December 8th.

BREAKFAST. Oatmeal Porridge, Croquettes of Turkey (*see* "Chicken Croquettes"*), Cold Ham, Marmalade.

LUNCHEON. Cold Veal, Mashed Potatoes, Pickled Walnuts, Connaught Pudding, Cheese.

DINNER.
1. Semolina Soup.*
2. Skate au Fromage.*
3. Leicester Pie,* Mashed Potatoes, Spinach.
4. Stella Custard.*
5. Yankee Devil.*
6. Gruyère Cheese.

Dessert — Figs, Tinned Pineapple, Guava Jelly, Seed Cake.*

KITCHEN BREAKFAST. Bloaters.
" DINNER. Cold Veal, Mashed Potatoes, Connaught Pudding.
" SUPPER. Cold Veal, Cheese.

Menus

Saturday, December 9th.

BREAKFAST. Birds' Nests,* Cold Ham, Honey.

LUNCHEON. Boiled Cod, Egg Sauce,* Leicester Pie,* Suet, Pudding, Stella Custard,* Cheese.

DINNER.
1. Turnip Soup.*
2. Potato and Ham Croquettes.*
3. Petits Filets à la Corse.*
4. Celery and Tomatoes.*
5. Toledo Sweet.*
6. Gruyère Cheese.

Dessert—Tinned Pineapple, Guava Jelly, Grapes, Seed Cake.*

KITCHEN BREAKFAST. Bacon.

„ DINNER. Boiled Cod, Egg Sauce, Leicester Pie, Suet Pudding, Jam.

„ SUPPER. Potato and Ham Croquettes, Vegetable, Cheese.

Sunday, December 10th.

BREAKFAST. Fondue,* Windsor Rings,* Apricot Jam.

DINNER.
1. Vermicelli Soup.*
2. Roast Sirloin of Beef, Yorkshire Pudding,* Browned Potatoes, Cabbage, Horse-radish Sauce.*
3. Baroness Pudding.*
4. Gorgonzola Cheese.

Dessert — Grapes, Dried Ginger, Pears, Tennis Cake.

SUPPER. Crayfish Mayonnaise,* Cold Beef, Foie Gras, Onion and Tomato Salad,* Toledo Sweet,* Parisian Sweet,* Cheese.

KITCHEN BREAKFAST. Potted Meat.
„ DINNER. Roast Beef, Browned Potatoes, Cabbage, Baroness Pudding.
„ SUPPER. Yorkshire Pudding, Potted Meat, Salad, Cheese.

Monday, December 11th.

BREAKFAST. Hominy, Osborne Fritters,* Spanish Buttered Eggs,* Marmalade.

LUNCHEON. Crayfish Mayonnaise,* Foie Gras, Cold Beef, Pickled Walnuts, Parisian Sweet,* Semolina Pudding, Cheese.

DINNER.
1. Pea Soup.*
2. Rabbit à l'Américaine.*
3. Cold Beef, Fried Potatoes, Salad.
4. Rice Cheesecakes.*
5. Lax and Chestnuts.*
6. Gorgonzola Cheese.

Dessert—Dried Ginger, Pears, Nuts, Tennis Cake.

KITCHEN BREAKFAST. Potted Meat.
„ DINNER. Cold Beef, Parisian Sweet, Semolina Pudding.
„ SUPPER. Soup, Salad, Cheese.

Tuesday, December 12th.

BREAKFAST. Poached Eggs on Anchovy Toast, Kidneys à la Blent,* Honey.

LUNCHEON. Cold Beef, Rabbit à l'Americaine,* Rice Cheesecakes,* Boiled Apple Pudding, Cheese.

DINNER.
1. Swedish Soup.*
2. Boiled John Dory, Dutch Sauce.*
3. Roast Haunch of Venison, Red Currant Jelly, Mashed Potatoes, Cabbage.
4. Mushrooms aux Fines Herbes.*
5. Candia Pudding.*
6. Gorgonzola Cheese.

Dessert—Nuts, Oranges, Portugal Plums, Madeleines.*

KITCHEN BREAKFAST. Bacon.
" DINNER. Cold Beef, Rabbit à l'Américaine, Rice Cheesecakes,* Boiled Apple Pudding.
" SUPPER. Cold Beef, Vegetables, Cheese.

Wednesday, December 13th.

BREAKFAST. Oatmeal Porridge, Fish Vol-au-Vent,* Bacon and Tomatoes, Apricot Jam.

LUNCHEON. Potato Pie* of Beef, Candia Pudding,* Cheese.

DINNER.
1. Spinach Soup.*
2. Hashed Venison, Brussels Sprouts.
3. Roast Pheasant, Bread Sauce,* Fried Potatoes.
4. Vanilla Cheesecakes.*
5. Savoury Eggs.*
6. Gorgonzola Cheese.

Dessert—Oranges, Portugal Plums, Bananas, Madeleines.*

KITCHEN BREAKFAST. Sprats.
" DINNER. Potato Pie of Beef, Candia Pudding.
" SUPPER. Soup, Savoury Eggs, Cheese.

Menus

Thursday, December 14th.

BREAKFAST. Scalloped Oysters,* Cold Pheasant, Marmalade.

LUNCHEON. Hashed Venison, Vanilla Cheesecakes,* Mould of Rice and Jam, Cheese.

DINNER.
1. Game Soup.*
2. Lobster Cutlets.*
3. Rolled Loin of Mutton,* Browned Potatoes.
4. Leeks and Brown Sauce.*
5. Parma Prunes.*
6. Gorgonzola Cheese.

Dessert—Bananas, Almonds and Raisins, Apples, Dundee Cake.*

KITCHEN BREAKFAST. Bacon.

„ DINNER. Hashed Venison, Vanilla Cheesecakes, Mould of Rice and Jam.

„ SUPPER. Vegetables, Cheese.

Friday, December 15th.

BREAKFAST. Hominy, Salmon Croquettes* (of tinned Salmon), Venison Pâtés,* Honey.

LUNCHEON. Cold Mutton, Chutnee, Mashed Potatoes, Parma Prunes,* Sago Pudding, Cheese.

DINNER.
1. Damascus Soup.*
2. Whitings à la Marny.*
3. Mutton Collops and Rice,* Baked Potatoes.
4. Cabbage Croquettes.*
5. Dominion Pudding.*
6. Gorgonzola Cheese.

Dessert—Almonds and Raisins, Apples, Bonbons, Dundee Cake.*

KITCHEN BREAKFAST. Kippers.
„ DINNER. Cold Mutton, Mashed Potatoes, Parma Prunes, Sago Pudding.
„ SUPPER. Cabbage Croquettes, Cheese.

Saturday, December 16th.

BREAKFAST. Oatmeal Porridge, Yarmouth Pudding,* Clarendon Eggs,* Raspberry Jam.
LUNCHEON. Toad-in-the-Hole * or Stewed Steak,* Dominion Pudding,* Cheese.
DINNER. 1. Surrey Soup.*
2. Larks à la Broche.*
3. Veal and Ham Pie, Boiled Potatoes.
4. Dresden Pudding.*
5. Yarmouth Toast.*
6. Gorgonzola Cheese.
Dessert—Bonbons, Medlars, Apple Jelly, Christmas Cake.*

KITCHEN BREAKFAST. Bacon.
„ DINNER. Toad-in-the-Hole or Stewed Steak, Dominion Pudding.
„ SUPPER. Vegetables, Savoury, Cheese.

Sunday, December 17th.

BREAKFAST. Fricasseed Eggs,* Scalloped Minced Kidney,* Marmalade.
DINNER. 1. Carrot Soup.*
2. Roast Leg of Mutton, Browned Potatoes, Scotch Kail.
3. Sunday Pudding.*
4. Stilton Cheese.
Dessert—Medlars, Apple Jelly, Grapes, Christmas Cake.*

SUPPER. Gâteau de Poisson,* Cold Mutton, Veal and Ham Pie, Mixed Salad,* Greek Almond Cream,* Stewed Pears and Cream, Stilton Cheese.

KITCHEN BREAKFAST. Anchovy Toast.
„ DINNER. Roast Mutton, Browned Potatoes, Scotch Kail, Sunday Pudding.
„ SUPPER. Gateau de Poisson, Salad, Cheese.

Monday, December 18th.

BREAKFAST. Hominy, Glazed Potatoes,* Omelet aux Fines Herbes,* Honey.

LUNCHEON. Cold Mutton, Chutnee, Fried Potatoes, Greek Almond Cream,* Stewed Pears, Cheese.

DINNER.
1. Ox-Tail Soup.
2. Curried Eggs,* Rice.
3. Mutton Fritters,* Mashed Potatoes.
4. Honeycomb.*
5. Semolina Canapés.*
6. Stilton Cheese.

Dessert—Grapes, Pears, Figs, Ristori Cake.*

KITCHEN BREAKFAST. Bacon.
„ DINNER. Cold Mutton, Fried Potatoes, Greek Almond Cream, Stewed Pears.
„ SUPPER. Curried Eggs, Cheese.

Tuesday, December 19th.

BREAKFAST. Sardine Fritters,* Stuffed Mushrooms,* Raspberry Jam.

LUNCHEON. Oriental Croûtons,* Suet Pudding and Jam, Honeycomb,* Cheese.

DINNER.
1. Palestine Soup.*
2. Fried Lemon Soles, Melted Butter.*
3. Fillets of Beef Sautés,* Soufflé Potatoes.*
4. Beans à la Paysanne.*
5. Gâteau de Pommes.*
6. Stilton Cheese.

Dessert—Pears, Figs, Oranges, Ristori Cake.*

KITCHEN BREAKFAST. Scrambled Eggs.
" DINNER. Oriental Croûtons, Suet Pudding and Jam, Honeycomb.
" SUPPER. Soup, Vegetable, Cheese.

Wednesday, December 20th.

BREAKFAST. Oatmeal Porridge, Haddock Puffs,* Hanover Toast,* Marmalade.

LUNCHEON. Steak and Kidney Pudding, Gâteau de Pommes,* Ground Rice Pudding, Cheese.

DINNER.
1. Prawn Soup.*
2. Pork Cutlets,* Piquante Sauce.*
3. Roast Woodcock, Fried Potatoes, Watercress.
4. Purée of Turnips.*
5. Brown Bread Pudding.*
6. Stilton Cheese.

Dessert—Oranges, Dates, Chocolates, Parkin.*

KITCHEN BREAKFAST. Bacon.
" DINNER. Steak and Kidney Pudding, Gâteau de Pommes, Ground Rice Pudding.
" SUPPER. Purée of Turnips, Cheese.

Thursday, December 21st.

BREAKFAST. Eggs aux Fines Herbes,* Savoury Toast of Woodcock (*see* Poultry or Game Toast*), Honey.

LUNCHEON. Stewed Knuckle of Veal, Parsley Sauce,* Brown Bread Pudding,* Baked Apples, Cheese,

DINNER.
1. Soup à l'Impératrice.*
2. Pigeons à la Salisbury.*
3. Frigadelles,* Mashed Potatoes.
4. Orange Fritters.*
5. Savoury Artichokes.*
6. Stilton Cheese.

Dessert—Dates, Chocolates, Apples, Parkin.*

KITCHEN BREAKFAST. Sausages.

„ DINNER. Stewed Knuckle of Veal, Parsley Sauce, Brown Bread Pudding, Baked Apples.

„ SUPPER. Frigadelles, Vegetable, Cheese.

Friday, December 22nd.

BREAKFAST. Hominy, Kansas Toast,* Fried Eggs and Bacon, Raspberry Jam.

LUNCHEON. Stewed Mutton à la Béatrice,* Remains of Pigeons, Orange Fritters,* Rice Pudding, Cheese.

DINNER.
1. Sago Soup.*
2. Stuffed Cod.*
3. Broiled Mutton,* Tomato Sauce,* Potatoes boiled in Skins.
4. Stuffed Onions.*
5. Normandy Jelly.*
6. Stilton Cheese.

Dessert—Apples, Bananas, Medlar Jelly, Lemon Cake.*

KITCHEN BREAKFAST. Bacon.
„ DINNER. Stewed Mutton, Orange Fritters, Rice Pudding.
„ SUPPER. Stuffed Onions, Cheese.

Saturday, December 23rd.

BREAKFAST. Mould of Fish,* Geneva Eggs,* Marmalade.
LUNCHEON. Potato Pie* of Mutton, Normandy Jelly,* Valencia Roll,* Cheese.
DINNER.
1. Scotch Broth.*
2. Cutlets and Onions.*
3. Liver à la Sauce Piquante,* Mashed Potatoes, Brussels Sprouts.
4. Evelyn Tartlets.*
5. Hot Crab.*
6. Stilton Cheese.

Dessert—Bananas, Medlar Jelly, Nuts, Lemon Cake.*

KITCHEN BREAKFAST. Bloaters.
„ DINNER. Potato Pie of Mutton, Normandy Jelly, Valencia Roll.
„ SUPPER. Soup, Crab, Cheese.

Sunday, December 24th.

BREAKFAST. Anchovy Puffs,* Eggs au Bernais,* Honey.
DINNER.
1. Mock Celery Soup.*
2. Roast Round of Beef, Horseradish Sauce,* Yorkshire Pudding,* Cabbage.
3. Oxford Pudding.*
4. Stilton Cheese.

Dessert — Nuts, Oranges, Almonds and Raisins, Genoese Cake.*

SUPPER. Lobster, Cold Beef, Tricolor Toast,* Beetroot and Onion Salad,* Macédoine of Fruit,* Suprême au Chocolat,* Stilton Cheese.

KITCHEN BREAKFAST. Bacon.

„ DINNER. Roast Beef, Browned Potatoes, Cabbage, Oxford Pudding.

„ SUPPER. Yorkshire Pudding, Salad, Cheese.

Monday, December 25th.

BREAKFAST. Oatmeal Porridge, Nabob Eggs,* Sardine Rolls,* Greengage Jam.

LUNCHEON. Cold Beef, Pigeon Pie, Macédoine of Fruit,* Suprême au Chocolat,* Cheese.

DINNER.
1. Charlemagne Soup.*
2. Red Mullet en Papillote.*
3. Roast Turkey, Boiled Ham, Boiled Potatoes, Stewed Celery.
4. Plum Pudding,* Mince Pies.*
5. Caviare Croûtons.*
6. Stilton Cheese.

Dessert — Oranges, Almonds and Raisins, Crystallised Fruit, Genoese Cake.*

KITCHEN BREAKFAST. Scrambled Eggs.

„ DINNER. Roast Goose, Plum Pudding, Mince Pies.

„ SUPPER. Cold Goose, Cheese.

Tuesday, December 26th.

BREAKFAST. Lobster Croquettes,* Cold Ham, Marmalade.

LUNCHEON. Pigeon Pie, Cold Beef, Cold Ham, Cold Plum Pudding,* Mince Pies,* Cheese.

DINNER.
1. Giblet Soup.*
2. Hashed Turkey.*
3. Savoury Beef Roll,* Mashed Potatoes.
4. Artichokes à la Geraldine.*
5. Plum Pudding,* sliced and fried, Mince Pies.*
6. Stilton Cheese.

Dessert—Crystallised Fruit, Apples, Bananas, Queen Cakes.*

KITCHEN BREAKFAST. Bacon.
„ DINNER. Hashed Goose, Cold Plum Pudding.
„ SUPPER. Cold Beef, Cheese.

Wednesday, December 27th.

BREAKFAST. Hominy, Glazed Pigeons,* Cold Ham, Honey.
LUNCHEON. Savoury Beef Roll,* Mince Pies,* Tapioca Pudding, Cheese.
DINNER.
1. White Barley Soup.*
2. Fried Beef and Onions.*
3. Guinea Fowl, Ribbon Potatoes,* Bread Sauce.*
4. Palmyra Cream.*
5. Marinaded Filleted Herrings.*
6. Stilton Cheese.

Dessert—Apples, Bananas, Dates, Queen Cakes.*

KITCHEN BREAKFAST. Dried Haddock.
„ DINNER. Savoury Beef Roll, Mince Pies, Tapioca Pudding.
„ SUPPER. Beef and Onions, Cheese.

Menus

Thursday, December 28th.

BREAKFAST. Ham Mould,* Broiled Bird and Mushrooms, Greengage Jam.

LUNCHEON. Roast Shoulder of Mutton, Onion Sauce,* Palmyra Cream,* Baked Batter Pudding, Cheese.

DINNER.
1. Ghent Soup.*
2. Ragout of Rabbit.*
3. Limerick Mutton,* Spinach.
4. Lemon Sponge.*
5. Prawns au Gratin.*
6. Stilton Cheese.

Dessert—Dates, Pears, Figs, San Remo Cake.*

KITCHEN BREAKFAST. Bacon.

„ DINNER. Roast Mutton, Palmyra Cream, Batter Pudding.

„ SUPPER. Limerick Mutton, Cheese.

Friday, December 29th.

BREAKFAST. Oatmeal Porridge, Savoury Eggs,* Ham Mould,* Marmalade.

LUNCHEON. Ragout of Rabbit,* Hashed Mutton, Lemon Sponge,* Treacle Pudding, Cheese.

DINNER.
1. Mulligatawny Soup.*
2. Baked Lemon Sole.*
3. Veal Cutlets, Mashed Potatoes.
4. Mentone Haricot Beans.*
5. Cophetua Pâté.*
6. Stilton Cheese.

Dessert—Pears, Figs, Brazil Nuts, San Remo Cake.*

Menus

KITCHEN BREAKFAST. Sardines.
„ DINNER. Ragout of Rabbit, Hashed Mutton, Treacle Pudding.
„ SUPPER. Haricot Beans, Cheese.

Saturday, December 30th.

BREAKFAST. Hominy, Shrimps au Cordon Bleu,* Pompadour Pie,* Honey.
LUNCHEON. Veal Cutlet, Irish Stew, Cophetua Pâté,* Apple Dumplings, Cheese.
DINNER.
1. Bread Soup.*
2. Mutton Tongues,* Piquante Sauce.*
3. Rump Steak à la Béarnaise,* Soufflé Potatoes.*
4. College Puddings.*
5. French Savoury Lobster.*
6. Stilton Cheese.

Dessert—Brazil Nuts, French Plums, Grapes, Plum Cake.*

KITCHEN BREAKFAST. Sardines.
„ DINNER. Irish Stew, Cophetua Pâté, Apple Dumplings.
„ SUPPER. Soup, Irish Stew, Cheese.

Sunday, December 31st.

BREAKFAST. Fried Slips, Eggs and Sausage Meat,* Green-gage Jam.
DINNER.
1. French Soup.*
2. Boiled Salt Silverside of Round of Beef Carrots, Dumplings, Boiled Potatoes.

3. Cocoanut Pudding.*
4. Camembert Cheese.

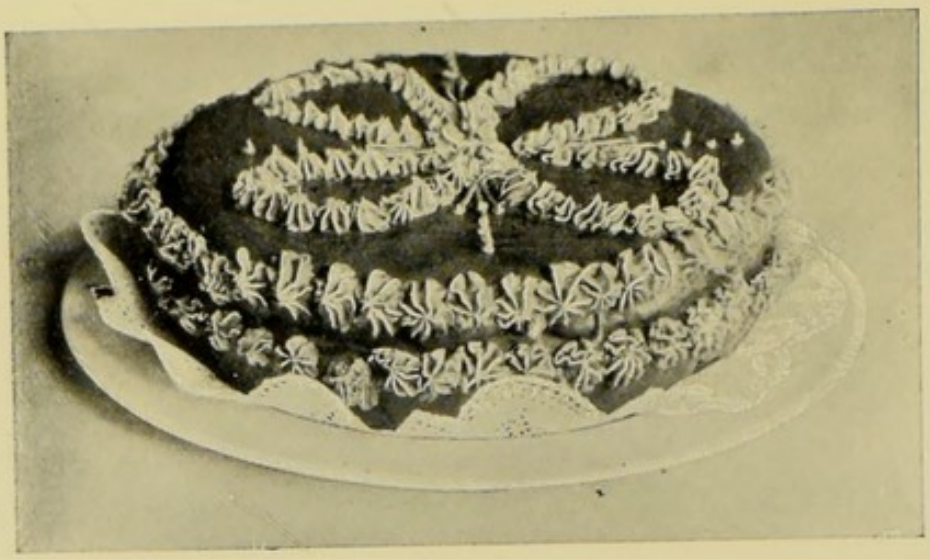
Dessert—French Plums, Grapes, Oranges, Plum Cake.*

SUPPER. Soles in Aspic,* Cold Beef, Brunswick Sausage, Artichoke Salad,* Bosphorus Pudding,* Bananas and Cream,* Camembert Cheese.

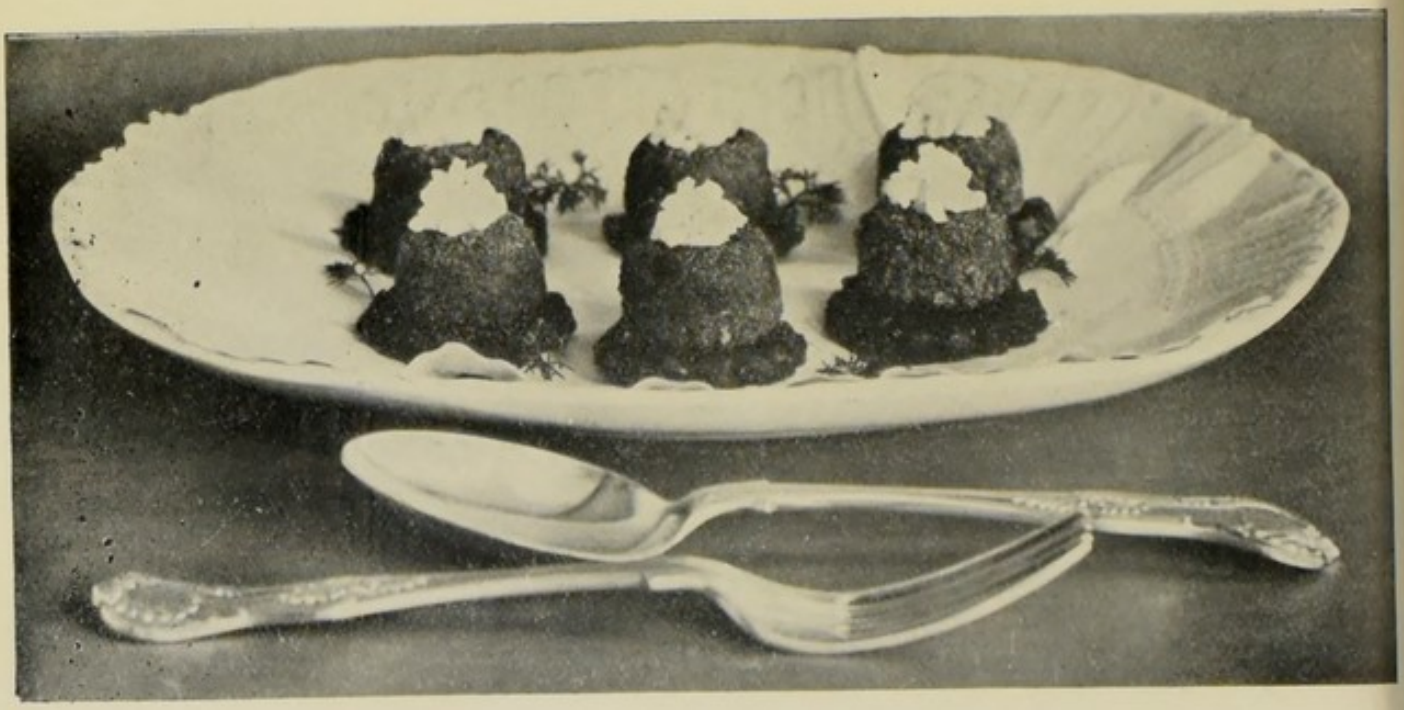
KITCHEN BREAKFAST. Bacon.

„ DINNER. Boiled Beef, Carrots, Dumplings, Potatoes, Cocoanut Pudding.

„ SUPPER. Cold Beef, Salad, Cheese.



Chocolate Cake. (B.) (Page 304.)



Cheriton Toast. (Page 301.)

Fifty-Two Dinners Without Meat

1.

1. Tomato Soup.*
2. Boiled Cod, Oyster Sauce.*
3. Curried Eggs* (using Milk instead of Stock) and Rice.
4. Vegetable Marrow Fritters* (Fried in Butter or Oil).
5. Lemon Sago.*
6. Cheese.

Dessert.

2.

1. Vegetable Soup* (a).
2. French Broiled Mackerel.*
3. Tomarisotto.*
4. Stewed Cherries and Junket.
5. Cod's Roe Toast.*
6. Cheese.

Dessert.

3.

1. Mock Celery Soup.*
2. Red Mullet en Papillote.*
3. Macaroni and Tomato Sauce.*
4. Cauliflower and White Sauce.*
5. Rice Jam Pudding.*
6. Cheese.

Dessert.

4.

1. Spinach Soup.*
2. Whiting à la Française* (using Milk instead of Stock).
3. Gâteau de Laitues.*
4. Apple Fritters.*
5. Cheese Ramakins.*
6. Cheese.

Dessert.

Dinners without Meat

5.

1. Potato Soup.*
2. Boiled Salmon, Parsley Sauce,* Cucumber.
3. Shrimp Patties.*
4. Tomatoes au Gratin.*
5. Tapioca Snow.*
6. Cheese.

Dessert.

6.

1. Purée de Légumes Soup.*
2. Baked Stuffed Gurnet.*
3. Haricots Verts à la Française.*
4. Sponge Pudding.*
5. Haddock Croquettes.*
6. Cheese.

Dessert.

7.

1. Haricot Bean Soup.*
2. Plaice à la Orlie* (b).
3. Indian Eggs.*
4. Purée of Dandelions.*
5. Rice Cream.*
6. Cheese.

Dessert.

8.

1. Sicilian Soup* (Water instead of Stock).
2. Stuffed Turbot l'Hollandaise.*
3. Rice Croquettes.*
4. Stewed Figs.*
5. Cheese Custard.*
6. Cheese.

Dessert.

9.

1. Palestine Soup* (a).
2. Baked Lemon Sole.*
3. Polenta* (Plain).
4. Carrots au Jus.*
5. Bread Fritters.*
6. Cheese.

Dessert.

10.

1. Green Soup.*
2. Boiled Haddock, Egg Sauce.*
3. Celery Fritters.*
4. Cocoa Pudding.*
5. Egg Paste.*
6. Cheese.

Dessert.

Dinners without Meat

11.

1. Milk Soup.*
2. Baked Slips.*
3. Turkish Pilaf* (without Meat).
4. Cauliflower au Gratin.*
5. Pierrot Pudding.*
6. Cheese.

Dessert.

12.

1. Lettuce Soup.*
2. Halibut aux Tomatoes.*
3. Potato Croquettes.*
4. Curate's Pudding.*
5. Macaroni Cheese.*
6. Cheese.

Dessert.

13.

1. Vegetable Marrow Soup* (a or b).
2. Fresh Herrings, Mustard Sauce.*
3. Tomato Omelet.*
4. Scalloped Artichokes.*
5. Chocolate Cream.*
6. Cheese.

Dessert.

14.

1. Bread Soup* (b).
2. Boiled Turbot, Lobster Sauce.*
3 Curried Cabbage,* Rice.
4. Beatrice Pudding.*
5. Roe and Mushroom Toast.*
6. Cheese.

Dessert.

15.

1. Fish Soup.*
2. Soles à la Lyonnaise.*
3. Savoury Eggs* (b).
4. Stuffed Vegetable Marrow* (b).
5. Bananas and Cream.*
6. Cheese.

Dessert.

16.

1. Ghent Soup.*
2. Skate au Fromage.*
3. Roumanian Cabbage.*
4. Rhubarb Shape.*
5. Indian Lobster.*
6. Cheese.

Dessert.

17.

1. Carmelite Soup.*
2. Trout à la Béarnaise.*
3. Haricot Bean Fritters.*
4. Spanish Onions.*
5. Chocolate Rice Pudding.*
6. Cheese.

Dessert.

18.

1. White Macaroni Soup.*
2. Creole Fish.*
3. Cucumbers à la Diane.*
4. Cabinet Pudding.*
5. Soft Roes on Toast.*
6. Cheese.

Dessert.

19.

1. Soubise Soup.*
2. Slices of Salmon à la Bernhardt.*
3. Cabbage à l'Hongroise* (Butter instead of Lard).
4. Baked Tomatoes.*
5. Gâteau de Pommes.*
6. Cheese.

Dessert.

20.

1. Spanish Soup* (Butter instead of Dripping).
2. Gâteau de Poisson.*
3. Œufs aux Epinards.*
4. Rice Froth.*
5. Cheese Biscuits.*
6. Cheese.

Dessert.

21.

1. Lentil Soup.*
2. Herrings au Gratin.*
3. Macaroni à l'Indienne.*
4. Stewed Green Peas.*
5. Apricot Custard Pie.*
6. Cheese.

Dessert.

22.

1. Basque Soup.*
2. Fish Roll.*
3. Egg Ramakins.*
4. Stuffed Baked Apples.*
5. Cheese Crab.*
6. Cheese.

Dessert.

23.

1. White Barley Soup.*
2. Stuffed Cod.*
3. Risotto (a).*
4. Asparagus.
5. French Pancakes.*
6. Cheese.
   Dessert.

24.

1. Purée d'Artichauts Soup* (made with Milk).
2. Broiled Whiting.
3. Prawns au Gratin.*
4. Savoury Tomatoes.*
5. German Pudding.*
6. Cheese.
   Dessert.

25.

1. Onion Soup* (b or c).
2. Boiled Mackerel, Parsley Sauce.*
3. Norfolk Beans.*
4. Chocolate Custard Mould.*
5. Semolina Canapés.*
6. Cheese.
   Dessert.

26.

1. Sorrel Soup.*
2. Curried Prawns,* Rice.
3. Stuffed Baked Potatoes.*
4. Scalloped Tomatoes.*
5. Pearl Pudding.*
6. Cheese.
   Dessert.

27.

1. Country Soup* (with Milk).
2. White Fillets of Sole.*
3. Macaroni in Cups.*
4. Rice Custard.*
5. Sardine Toast.*
6. Cheese.
   Dessert.

28.

1. Green Pea Soup* (b or c).
2. Scalloped Oysters.*
3. Plovers' Eggs.
4. Cabbage and Butter Sauce.*
5. Friar's Omelet.*
6. Cheese.
   Dessert.

29.

1. Monte Cristo Soup.*
2. Boiled Brill, Shrimp Sauce.*
3. Vegetable Mélange.*
4. Venetian Pudding.*
5. Harwich Savoury.*
6. Cheese.

Dessert.

30.

1. Crécy Soup* (b).
2. Scalloped Lobster.*
3. Tomato Eggs.*
4. Haricot Beans.*
5. Adalbert Pudding.*
6. Cheese.

Dessert.

31.

1. Maltese Soup * (with Milk).
2. Dutch Mackerel.*
3. Timbale Italienne.*
4. Pancakes.
5. Baked Mushrooms.*
6. Cheese.

Dessert.

32.

1. Alsatian Soup.*
2. Skate à la Française.*
3. Asparagus Eggs.*
4. Brussels Sprouts au Jus* (b).
5. Railway Pudding.*
6. Cheese.

Dessert.

33.

1. White Sago Soup.*
2. Coquilles of Turbot.*
3. Parmesan Potatoes.*
4. Lemon Pudding.*
5. Mushroom Fritters.*
6. Cheese.

Dessert.

34.

1. Vegetable Soup* (b).
2. Sole au Gratin.*
3. Artichokes à la Belge.*
4. Cauliflower Fritters.*
5. Mona Pudding.*
6. Cheese.

Dessert.

Dinners without Meat

35.

1. Roundhay Soup.*
2. Cod and Potatoes.*
3. Tomatoes and Shrimps.*
4. Raspberry Sponge.*
5. Harlequin Toast.*
6. Cheese.
   Dessert.

36.

1. Purée of Sorrel Soup.*
2. Filleted Whiting à la Tarasco.*
3. Vegetable Omelet* (a).
4. Mentone Haricot Beans.*
5. Banana Fritters.*
6. Cheese.
   Dessert.

37.

1. Mushroom Soup* (b).
2. Salmon Steaks.*
3. Gâteau Bénédictine.*
4. Ground Rice Soufflé.*
5. Gruyère Buttons.*
6. Cheese.
   Dessert.

38.

1. Sorrento Soup.*
2. Antwerp Oysters.*
3. Osborne Fritters.*
4. Brussels Sprouts Sautés.*
5. Maltese Sweet.*
6. Cheese.
   Dessert.

39.

1. Cauliflower Soup.*
2. Fillets of Fish à la Purée de Tomates.*
3. Nabob Eggs.*
4. Coffee Cream.*
5. Hot Sardine Sandwiches.*
6. Cheese.
   Dessert.

40.

1. Celery Soup* (Milk and Water).
2. Filleted Red Mullet.*
3. Haddock Patties.*
4. Endives à la Belge.*
5. Shape of Ground Rice* and Stewed Fruit.
6. Cheese.
   Dessert.

41.

1. Oyster Soup* (Milk and Water).
2. Cod and Parmesan.*
3. Curried Cauliflower.*
4. Compôte of Oranges.*
5. Cheese Fritters.*
6. Cheese.

Dessert.

42.

1. Parsnip Soup* (Milk and Water).
2. Sole aux Fines Herbes.*
3. Anchovy Eggs.*
4. Baked French Beans.*
5. Stella Custard.*
6. Cheese.

Dessert.

43.

1. Prawn Soup.*
2. Boiled John Dory, Dutch Sauce.*
3. Chartreuse de Légumes.*
4. Prince Arthur's Pudding.*
5. Devilled Lobster.*
6. Cheese.

Dessert.

44.

1. Turnip Soup* (Milk and Water).
2. Curried Cod,* Rice.
3. Anchovy Puffs.*
4. Cucumber Fritters.*
5. Honeycomb.*
6. Cheese.

Dessert.

45.

1. Asparagus Soup* (Milk and Water).
2. Baked Sea Bream.*
3. Stewed Celery, White Sauce.*
4. Five Minutes Pudding.*
5. Cheese Omelet.*
6. Cheese.

Dessert.

46.

1. Lobster Soup.*
2. Stewed Plaice.*
3. Russian Eggs.*
4. Purée of Leeks.*
5. Toledo Sweet.*
6. Cheese.

Dessert.

47.

1. Ashburnham Soup.*
2. Grey Mullet.
3. Fondue* (b).
4. Palatine Pudding.*
5. Boiled Cheese.*
6. Cheese.

Dessert.

48.

1. Polish Soup.*
2. Yorkshire Cod.*
3. Fried Artichokes.*
4. Stewed Carrots.*
5. Dundee Pudding.*
6. Cheese.

Dessert.

49.

1. White Tapioca Soup.*
2. Hashed Fish.*
3. Tomatoes Sautés.*
4. Victoria Pudding.*
5. Anchovy and Mushroom Ramakins.*
6. Cheese.

Dessert.

50.

1. Skate Soup.*
2. Savoury Lobster.*
3. Jerusalem Artichokes à la Maintenon.*
4. Irish Onions.*
5. Connaught Pudding.*
6. Cheese.

Dessert.

51.

1. Stirling Soup.*
2. Whitebait.
3. Tomato Fritters.*
4. Cottage Pudding.*
5. Yarmouth Toast.*
6 Cheese.

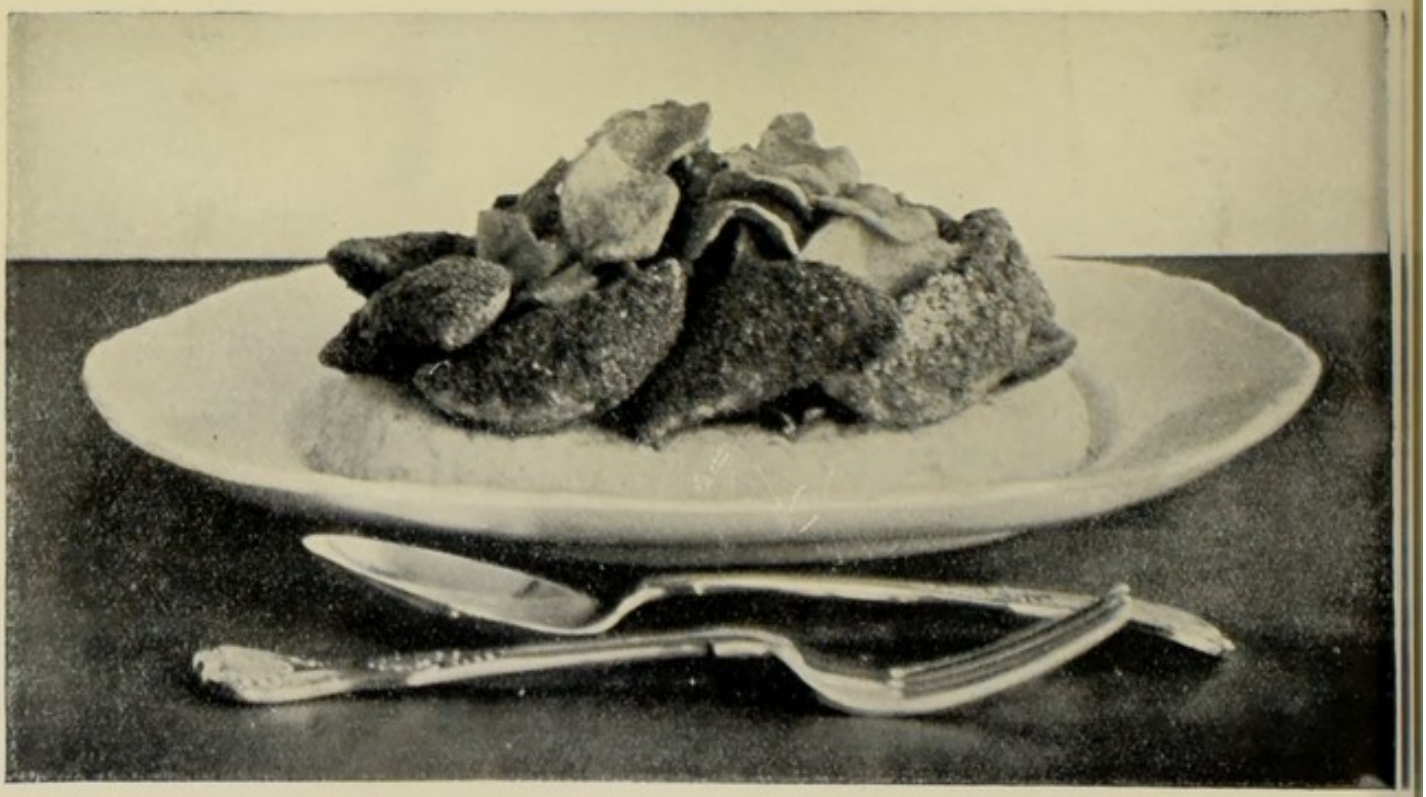
Dessert.

52.

1. Eel Soup.*
2. Fried Soles.
3. Macaroni Mince of Fish.*
4. Stuffed Cucumbers* (a)
5. Malden Pudding.*
6. Cheese.

Dessert.

Crayfish Mayonnaise. (Page 317.)



Croquettes of Chicken à la Suprême. (Page 319.)

RECIPES

Adalbert Pudding

4 Eggs.
1 teacupful Vermicelli.
1½ pint Milk.
Sugar.
Raisins.
2 tablespoonfuls Marmalade.

Boil the Vermicelli in the Milk. Beat the Eggs (leaving out the yolk of one) with a little Sugar. Add the Marmalade. Mix well together. Let it cool before putting it into a mould. Butter the mould and stick it with Raisins. Steam it 1½ hour.

Albany Eggs

Haricot Beans.
1 Onion.
4 Eggs.
1 cupful of Broth or Gravy.
Pepper. Salt.
1 spoonful Grated Parmesan Cheese.
1 oz. Butter.
Shrimp or Bloater Paste.
Slices of Hot Buttered Toast.

Soak ¼ lb. of Haricot Beans in cold water for some hours; boil them, until tender, with a shredded Onion (if for Breakfast, these can be prepared on the previous day). Rub through a sieve, put them into a stewpan with the Broth, Pepper and Salt, and simmer gently. Add the Cheese and Butter. Beat up the Eggs and stir them gradually to the mixture. Cook until it is of the consistency of clotted cream. Have ready the Toast, spread with a thin layer of Shrimp or Bloater Paste, pile the mixture on this, and serve very hot.

Recipes

Alexandra Cake

½ lb. Butter.
½ lb. Flour.
½ lb. Castor Sugar.
3 Eggs.
½ wineglassful Brandy.
¼ teaspoonful Carbonate of Soda.
1 dessertspoonful Hot Water.
½ lb. Raisins.

Stir the Sugar to the yolks of the Eggs; beat the Butter to a cream, add the Flour, then mix together with the Sugar and yolks of the Eggs. Whip the whites stiffly and beat them to the mixture with the Brandy, and the Carbonate of Soda dissolved in the Water. Beat the mixture until it becomes quite light; stone and chop the Raisins finely, flour them, and mix them in with the other ingredients. Line a cake tin with buttered paper, put in the mixture and bake in a hot oven for rather more than ½ an hour.

Alhambra Pudding

½ lb. Sugar.
½ lb. Flour.
½ lb. Butter.
4 Eggs.
2 ozs. Chopped Candied Fruits.
1 oz. Chopped Candied Ginger.
Angelica.

Beat the Butter to a cream, then add the Sugar, Flour, the yolks of the Eggs, well-beaten, the Candied Fruits and Ginger, beating all the time. Beat the whites of the Eggs to a stiff froth, and add it to the mixture. Butter a mould, stick it with the Angelica cut into strips. Put in the Pudding. Steam for 3 hours.

Alice Pudding

¼ lb. Suet.
¼ lb. Breadcrumbs.
¼ lb. Sugar.
¼ lb. Ground Rice.
¼ lb. Rasins.
1 teaspoonful Baking Powder.
1 Cup of Milk.

Mix well together. Put into a buttered basin. Tie well down and boil 3 hours.

Almond Cake

½ lb. Flour.
½ lb. Castor Sugar.
½ lb. Sweet Almonds.
½ oz. Bitter Almonds.
4 Eggs.
3 ozs. Butter.
1 pinch of Salt.

Beat the yolks of the Eggs and add them to the Almonds, which must be previously thoroughly pounded. Beat the Butter to a cream and add it with the Sugar to the Almonds. Sift in the Flour, beating all the time, and, lastly, add the whites of the Eggs beaten to a stiff froth. Mix all well together, and bake.

Almond Cheesecakes

¼ lb. Almonds.
2 ozs. Butter.
Sugar.
Lemon Peel.
Lemon Juice.
3 Eggs.
Water.
Puff Paste.

Pound the Almonds; make them smooth with a little Water, stir in the Eggs, well-beaten, and the Butter, which should be slightly melted. Add grated Lemon Peel, Lemon Juice and Sugar to taste. Mix all to a smooth paste. Line patty-pans with Puff Paste, fill with the mixture and bake.

Almond Paste (*for Cakes*)

½ lb. Almonds. ½ lb. Icing Sugar. Rose Water.

Pound the Almonds with the Sugar and a few drops of Rose Water until a smooth paste. Spread over the cake, and let it dry, but not brown, in the oven.

Almond Puddings

2 ozs. Almonds.
½ lb. Breadcrumbs.
3 ozs. Butter.
2 ozs. Sugar.
3 Eggs.
1½ glass Milk.

Boil the Milk and the Butter; pour over the Bread-

crumbs and leave them to soak. Pound the Almonds, beat the Eggs, and add with the Sugar to the other ingredients. Butter some moulds and bake for about ½ an hour. Serve with Sauce.

Almond Ramakins

2 ozs. Jordan Almonds.
6 Bitter Almonds.
2 ozs. Breadcrumbs.
Milk.
1 spoonful Cream.
2 Eggs.
Pepper. Salt.
Capsicum or Green Pepper.

Blanch and pound the Almonds. Soak the Breadcrumbs in the Milk and add them to the Almonds. Add 1 Capsicum or Green Pepper chopped fine; a little Salt and Pepper. Beat well the yolks of 2 Eggs and add, with the Cream, to the mixture. Mix till quite smooth. Fill some Ramakin cases with the mixture. Beat the whites of the Eggs to a firm froth, pile this on the tops of the Ramakins and bake in a slow oven for 10 or 15 minutes.

Alpine Cake

1 lb. Arrowroot.
¼ lb. Butter.
½ lb. Castor Sugar.
3 Eggs.
Juice of 1 Lemon.
Essence of Lemon.

Beat the Butter to a cream; then add the yolks of the Eggs well beaten, then the Lemon Juice, Sugar, flavouring, etc. Mix in the Arrowroot, beating all the time, and lastly the whites of the Eggs beaten to a stiff froth. Beat for at least ¼ an hour. Put the cake into a buttered tin and bake for 1¼ hour.

Alsatian Soup

½ lb. Haricot Beans.
2 Carrots.
1 Turnip.
1 large Onion.
Herbs.
Pepper.
Salt.
Butter.
Milk or Cream.
Fried Bread.

Stew the Haricot Beans with the other vegetables and

seasoning until thoroughly tender. Rub through a sieve. Put the pulp back on the fire with a little Butter and Milk or a spoonful of Cream. Serve very hot with small sippets of Fried Bread.

American Fried Chicken

1 Chicken.
Salt.
Water.
Vinegar.
1 Clove of Garlic.
1 Clove.
2 Bay Leaves.
1 slice of Lemon.
Flour.
Breadcrumbs.
1 Shallot.
Parsley.
Pepper.
Lemon Peel.
1 Egg.
2 ozs. Dripping or Butter.

Cut a young Chicken into neat joints and fillets, place them in Salt and Water, to which has been added 1 dessert-spoonful of Vinegar. This water should be changed at least three times. Add to the last water the Garlic, stuck with the Clove, the Bay Leaves and slice of Lemon. Take out the Chicken and dry each joint carefully, roll each first in Flour then in seasoned Breadcrumbs, *i.e.*, Breadcrumbs mixed with a little finely-minced Shallot, Parsley, Pepper and Salt, and grated Lemon Peel, and well-beaten yolk of Egg. Place 2 ozs. clarified Beef Dripping or Butter in a frying-pan or stew-pan; directly it oils add the joints and fry till of a bright gold colour; take them out as quickly as possible, drain carefully, and serve. Tomato Sauce should be handed with this dish, and chipped Potatoes or Potato Straws.

American Fillets of Fish

Fillets of Fish (Plaice, Haddock, Whiting or Sole).
Tinned Lobster.
Lemon Juice.
Milk.
Salt.
Cayenne.
Butter.
Pepper.
Mace.

Pound the Lobster with a little Salt, Pepper and Cayenne,

and a very little Mace. Make it into a paste with a little Milk and spread it on the Fillets of Fish. Roll each fillet up neatly and fasten with a tiny skewer. Blend some Lemon Juice with a little oiled Butter and sprinkle this over the fillets. Put them on a well-greased baking tin, and bake them for 12 minutes. Pour a good white sauce over them and serve very hot.

Amber Pudding

6 ozs. Suet.
½ lb. Breadcrumbs.
½ lb. Sugar.
Lemon Peel.
Lemon Juice.
4 Eggs.
2 tablespoonfuls Orange Marmalade.
Salt.

Mix all well up in a basin. Boil in a mould for 3 hours.

Amiens Sauce

2 Onions.
1 oz. Butter.
½ oz. Flour.
Pepper. Salt.
Stock.
3 Eggs.

Slice the Onions very finely and stew them in the Butter. Blend the Flour and Stock together and add it, with the Pepper and Salt, to the Onions. Cook all together. Stir in the yolks of 3 Eggs, and when the mixture is about the consistency of custard it is ready to serve.

Amsterdam Pudding

1 cupful of Breadcrumbs.
1 cupful of Sponge Cake Crumbs.
1 cupful Flour.
1 cupful Raisins.
1 oz. of Ratafia Crumbs.
Minced Orange Peel.
1 cupful Treacle.
2 Eggs.
Grated Ginger.
Rose Water.
½ glass Cooking Brandy or Rum.

Chop the Raisins, beat the Eggs; beat all well together. Butter a mould, put in the mixture. Steam for 3 hours.

Recipes

Anchovy Eggs

Eggs.
Butter.
Pepper.
Chopped Parsley.
Anchovy Sauce.
Fried Bread.
Anchovy Paste.
Watercress.

Boil the Eggs hard. Cut them in half. Take out the yolks and mix them with a little Anchovy Sauce, Butter, Pepper and Chopped Parsley. Fill the halves with the mixture, and put each half on a small square of Fried Bread on which has been spread some Butter and Anchovy Paste. Serve on a bank of Watercress.

Anchovy and Mushroom Ramakins.

½ lb. Mushrooms.
4 Anchovies.
1 Onion.
Butter.
3 tablespoonfuls Milk.
2 tablespoonfuls Mushroom Ketchup.
1 tablespoonful French Mustard.

Mince the Onion very finely; fry it in the Butter until a light brown. While stirring add ½ lb. of Mushrooms minced very small. Simmer all together until the Mushrooms are nearly cooked. Chop up very finely the Anchovies, mix them with the Mustard, the Milk and the Ketchup and add all to the Mushrooms. Boil for 5 minutes, fill the ramakin cases and serve very hot.

Anchovy Olives.

Olives.
Butter.
Anchovy Paste.
Salad Oil.
Pepper.
Bread.

Take equal parts of Butter and Anchovy Paste, mix it well together. Peel the Olives round and round, as though peeling an apple, until there is nothing left but the stone. Make a pellet of the Anchovy Butter the size of the Olive

stone, season with Pepper and put it inside the Olive. Pour some Salad Oil over the Olives and let them stand for 15 minutes. Allow 6 Olives for each person. Serve in a glass dish with slices of rolled Bread and Butter.

Anchovy Patties.

4 or 5 Anchovies.
1 gill of Cream.
Milk.
Anchovy Essence.
Cayenne.
Cheese Pastry.
Cochineal.

Line some patty-pans with Cheese Pastry (made as for Cheese Straws) and bake them. Add a little Milk to the Cream and whip it, flavour to taste with Cayenne and Anchovy Essence. The appearance is improved by colouring it slightly with Cochineal. Fill the patty-cases with the Anchovy Cream, and on the top make a trellis-work pattern with fillets of Anchovy.

Anchovy Puffs.

Anchovies.
Lax.
1 Egg.
Water.
Puff Paste.
Butter.
Cayenne.

Line some patty-pans with Puff Pastry; pound some Anchovies with some Lax, Butter and Cayenne. Spread some of this mixture on the Paste. Put on a cover of Paste, wet the edges with a little cold Water and press them together. Brush over with yolk of Egg and bake.

Anchovy Sauce (A).

4 or 5 Anchovies.
½ pint Melted Butter.
Cayenne.
Pepper.

Pound the Anchovies very smooth; add the seasoning. When the Melted Butter is hot stir in the mixture and simmer for a few minutes.

Anchovy Sauce (B)

½ pint Melted Butter.
2 tablespoonfuls of Anchovy Essence.
Pepper.
Cayenne.
Lemon Juice.

When the Melted Butter is hot stir in the Anchovy Essence and the seasoning. Boil up for a minute or two. Add a squeeze of Lemon Juice and serve.

Anchovy Toast (A)

Bread.
Butter.
Anchovy Paste.
Capers.
Parsley.
1 Egg.

Cut some thin slices of Bread; divide them into small squares and fry in Butter. Spread with Anchovy Paste. Sprinkle with chopped yolk and white of hard-boiled Egg finely-minced Capers and Parsley. Serve very hot.

Anchovy Toast (B)

Toast.
Butter.
Anchovy Paste.
1 gill Cream.
Cayenne.
2 Eggs.
½ teaspoonful grated Parmesan Cheese.

Spread Anchovy Paste on hot buttered Toast. Beat up the yolks of the Eggs with the Cream and set it on the fire to thicken, adding the Cayenne and Cheese. Let it simmer, but not boil. Pour the mixture over the Toast and serve very hot.

Anchovy and Sardine Toast (COLD)

Bread.
Anchovies.
Sardines.
Salad Oil.
Onion.
Parsley.
Bay Leaf.
Pepper.
Vinegar.

Cut the Bread into slices and then into squares and fry

in Oil. Take them out and lay some fillets of Sardine and Anchovy on them. Boil, in the Oil that you have already used, the Onion finely chopped, the Parsley, Bay Leaf, Pepper and a very little Vinegar. Strain it over the Toast and serve cold.

Andalusian Cream

Sago.
Sugar.
Milk.
Water.
Cream.
Candied Fruit.
Vanilla Essence.

When the Sago has been soaked in Water boil it in Milk flavoured with a few drops of Vanilla Essence and Sugar to taste. Let it go cold. Put it into a glass dish. Whip some Cream with Sugar and a few drops of Vanilla, spread over the Sago, and scatter some chopped Candied Fruit over all.

Andros Mould

1 lb. Figs.
3 ozs. Castor Sugar.
Lemon Peel.
¾ pint Red Wine and Water.
Cream.

Simmer the Figs with the Wine, Water, Sugar and Lemon Peel until the liquor is absorbed. Rub all through a sieve and press into a mould. Turn out when cold and serve with whipped Cream round.

Angel Cake

1 cupful Sugar.
¾ cupful Flour.
6 Eggs.
1 teaspoonful Baking Powder.
A few drops of Vanilla Essence.
A pinch of Salt.

Sift the Flour several times with the Baking Powder and twice with the Sugar. Beat the Whites of the Eggs to a stiff froth, adding the Salt; then add the Sugar, beating it in very gradually to the whites. The Flour and the Vanilla

Essence should be added in the same way, and the beating must not cease till all is finished. Bake in a paper-lined tin (not greased) for ½ an hour in a moderate oven. This cake should be iced with Imperial Icing.

Antwerp Oysters

1½ doz. Oysters.
1 wineglassful of Cream.
1 teaspoonful Flour.
1 oz. Butter.
1 oz. Fine Dry Brown Crumbs.
Pepper.

Boil the Cream and thicken with the Flour. Divide the Cream into 6 Scallop Shells; put 3 Oysters in each with a sprinkling of Pepper and Breadcrumbs on the top, and a few little bits of Butter over all. Bake in a moderate oven for 20 minutes.

Apple Charlotte

Apples.
Sugar.
Water.
Small Tin Loaf.
Dripping or Butter.

Put the Apples in a baking dish with a few spoonfuls of Water, and bake in a slow oven until done. Then scrape out the pulp of the Apples and put it with sufficient Sugar into a stewpan. Stir it over the fire until it begins to get stiff, then place it in the centre of a dish and surround and cover it with bread fried as follows: Cut the crumb of a small Tin Loaf into triangles about ½ an inch thick; throw them into Dripping or Butter hot enough to brown them instantly. Let them fry for ½ a minute, take them up and put them between paper to absorb all grease. Serve very hot.

Apple Custard

1 lb. Apples.
2 ozs. Moist Sugar.
½ Lemon.
1 teacupful Cold Water.
Custard.

Peel and quarter some Apples, taking out all core. Put

them into an enamelled saucepan with the Water, and as they get hot break them up with a wooden spoon. Put in the Sugar, the juice and grated rind of the half Lemon. Cook until quite a pulp, then remove from the fire. When cold put the pulp at the bottom of a fireproof dish, pour a Custard over and bake. Serve hot or cold.

Apple Fool

1 lb. Apples.
2 ozs. Moist Sugar.
1 teacupful Cold Water.
Lemon Essence.
Ratafias.
Dried Cherries.
Angelica.
Custard.

Prepare the Apples as in the preceding recipe. Add the Sugar and the Lemon Essence. When quite cold put the fruit into a glass dish. Pour a thick Custard over, and dot it with Ratafias, Cherries, and Angelica cut in strips.

Apple Fritters

Apples.
1 Egg.
Lard or Butter.
2½ tablespoonfuls Flour.
Salad Oil.
Small half tumblerful Beer.

Beat well together to the thickness of a cream the following ingredients: Flour, Beer, a few drops Salad Oil, and the Egg well beaten. Peel and core the Apples, cut them into thin slices, dip each slice into the batter, and throw them into plenty of boiling Lard, Butter or Oil. Take up the fritters, drain them very dry on paper, and serve at once very hot.

Apple Sauce

1 lb. Apples.
½ oz. Butter.
1 oz. Moist Sugar.
1 teacupful Cold Water

Pare, core and quarter the Apples, boil till they are reduced to a pulp, beat up with a fork, adding the Butter and Sugar, and serve.

Apple Soufflé

Apples.
3 Eggs.
1 oz. Butter.
Sugar.
3 ozs. Rice.
1 pint Milk.
½ Lemon.

Boil the Milk with the peel of ½ Lemon until well flavoured. Strain it and add to it the Rice with Sugar to taste; let it cook until the Rice is quite tender. Mash it to a pulp and line a cake-tin with it, put it in the oven until quite firm and set. Turn it out and fill the Rice frame thus made with the soufflé made as follows: Stew some Apples, sweeten with Sugar, and flavour with Lemon Juice. Beat the yolks of 2 Eggs with 1 oz. of Butter and stir these to the Apples. Take it off the fire and add the whites of 3 Eggs beaten to a stiff froth, beat all together, fill your Rice frame and bake.

Apricot Custard Pie

1 pint Milk.
1 oz. Cornflour.
3 ozs. Castor Sugar.
2 Eggs.
Tin of Apricots.

Place the Apricots at the bottom of a fire-proof dish, sprinkle with Sugar. Mix the Cornflour with a little of the Milk, boil the rest of the Milk and stir to it, when boiling, the Cornflour paste, add the Sugar, and simmer for a few minutes, let it cool, beat the yolks of the Eggs, and stir them to the mixture until it thickens. When quite cool pour the custard over the fruit, beat the whites of the Eggs to a firm froth, pile on the Custard and brown in a slow oven.

Apricot Tartlets

Syrup.
Apricots.
Puff Paste.
Sugar.

Make a Syrup as for Compôte, divide the Apricots in halves and cook in the Syrup. Have ready some patty-pans

lined with Puff Paste, put a half Apricot in each, with a little Sugar on the top, and bake. These tartlets may be made with canned Apricots, and then, of course, the fruit does not require cooking before putting in the pastry. A little whipped cream on the top is an improvement. Peaches are also good done in the same way.

Apricot Trifle

Tin of Apricots.
4 or 5 Sponge Cakes.
1 tablespoonful Sugar.
Sixpennyworth of Cream.

Cut the Sponge Cakes in slices and lay them neatly at the bottom of a glass dish. Put the Apricots and Syrup into a pan with the Sugar and simmer all gently together until the fruit is nice and soft. Remove from the fire and cool for a little, then pour over the Sponge Cakes and leave to soak for ½ an hour. Have no more Syrup than just to make it thoroughly moist. Whip the Cream to a froth, pile it high over the fruit and it is ready. Any other fruit can be used if desired.

Artichokes à la Belge

French Artichokes.
Gravy or Milk.
Yellow or White Sauce.
2 Hard-Boiled Eggs.
2 Anchovies.
¼ lb. Mushrooms.
¼ lb. Breadcrumbs.
½ teaspoonful Minced Parsley.

Take the yolks of the Eggs and pound them quiet smooth in a mortar, add the Anchovies cut small, the Mushrooms, Breadcrumbs and Parsley. Cook this mixture in a little Milk or Gravy. Fill with it the under parts of some Artichokes (the preserved Fond d'Artichauts do quite well for this dish) and simmer them in the White or Yellow Sauce. Serve very hot.

Artichokes à la Geraldine

Preserved Artichokes.
2 or 3 Tomatoes.
or 4 Mushrooms.
Boiled Onion.
Egg.
½ Teaspoonful Minced Parsley.
Pepper. Salt.
Frying Batter.
Dripping or Butter.

Skin and chop the Tomatoes and Mushrooms, add the Salt, Pepper and the Onion and Parsley chopped very fine. Make this into a paste with the yolk of the Egg, stuff the Artichokes with the mixture, dip in Frying Batter, and fry in Boiling Dripping or Butter. Drain carefully and serve.

Artichokes à la Maitre D'Hôtel

½ Pint Melted Butter Sauce
Lemon Juice.
1 Egg.
Salt. Pepper.
½ Teaspoonful Minced Parsley.
Preserved Artichokes
Fried Sippets.

Beat the yolk of the Egg with a little Pepper, Salt and the Parsley and Lemon Juice, add it to the Melted Butter and cook for a few minutes. Now warm the Artichokes in the sauce and serve with Fried Sippets.

Artichokes à la Minute

1 lb. Jerusalem Artichokes.
Salt.
Boiling Fat.
Pepper.

Peel the Artichokes and cut them into small squares, throw them into cold water, and, after a few minutes, take them out and dry them carefully. Throw them into sufficient Boiling Fat to cover them, fry a light brown, drain carefully, sprinkle with Salt and Pepper, and serve.

Artichoke Salad

Preserved Artichokes.
Minced Parsley.
Fennel.
Oil.
Lemon Juice.
Salt. Pepper.

Make a dressing with the Oil, Lemon Juice, Salt, Pepper, Parsley and a very little Fennel. Place the Artichokes on a glass dish, pour the dressing over and let them stand for 2 or 3 hours before serving.

Arundel Cream

4 Eggs.
1 gill Whipped Cream.
Glacé Cherries.
5 ozs. Sugar.
1 pint Milk.
¼ lb. Macaroons.
1 oz. Gelatine.
Peel of half an Orange.
½ wineglassful Cooking Brandy.

Boil the Milk, to it add the yolks of the Eggs, the Orange Peel (which must be grated), the Macaroons and Sugar. Stir it till it thickens, then add the Gelatine, which must have been soaked in a little cold milk, and the Brandy. Strain and let it cool. Add the Cream and Glacé Cherries, pour into a mould, and turn out when set.

Ashburnham Soup

3 Onions.
2 heads of Celery.
3 ozs. Butter.
2 handfuls Spinach.
¼ lb. of Breadcrusts.
Parsley.
Salt. Pepper.
2 Yolks Eggs.
2 teaspoonfuls Vinegar.
1 quart Water.

Fry the Onions, sliced, in the Butter for a few minutes. Cut up the vegetables small and add them to the Onions. Put all into a stewpan and stir for some minutes. Now add the Water, the Breadcrusts, broken small, and the seasoning. Boil slowly for 2 hours. Draw to one side of the fire, and add the yolks of the Eggs beaten up in the Vinegar. The soup must not be allowed to boil after the Eggs are added.

Recipes

Asparagus Eggs

Asparagus.
1 oz. Butter.
½ teaspoonful Chopped Parsley.
½ teaspoonful Chopped Onion.
Pepper. Salt.
Thickening of Flour and Water.
6 Eggs.

Half boil some young Asparagus, cut it up small and put it in a stewpan with the Onion, Parsley and Butter. Simmer for a few minutes, then add the Seasoning, Flour and Water. Pour this mixture into a pie-dish, break each Egg separately into a cup and place on the top, being careful not to break the yolk. Bake until set.

Asparagus Pudding

Asparagus.
3 Eggs.
1 oz. Butter.
1 oz. Flour.
2ozs. Minced Ham or Tongue.
Pepper.
Salt.
Milk.

Beat the Eggs, add the Asparagus cut small, and all the other ingredients, adding enough Milk to make the pudding of a good consistency. Place it in a buttered mould, tie down carefully and plunge the mould in boiling water. Boil for 2½ hours. Turn out and serve with Dutch Sauce or Melted Butter. This Pudding is good made with Peas or French Beans.

Asparagus Soup

1 quart Stock, or Milk and Water.
Asparagus.
Salt.
Pepper.
½ wineglassful White Wine.

Boil the Asparagus in the usual way. When nearly cooked take it up and cut off the green part and put it aside. Add to the Stock, or Milk and Water, the water the Asparagus was boiled in, and when boiling add the green part of the Asparagus, cut small, and a seasoning of Pepper and Salt,

and simmer for a few minutes. Put the White Wine into a tureen and pour the hot soup upon it. Serve at once.

Aspic Jelly (A)

1 tablespoonful Liebig's Extract.
2 quarts Water.
Shallots.
Celery Seed.
Thyme.
2 Bay Leaves.
1 Carrot.
1 Turnip.
1 Onion.
2 Cloves.
Rind of 1 Lemon.
Wineglassful Sherry.
Chili and Tarragon Vinegar.
1 tablespoonful Gelatine.
Whites of 2 Eggs.

Simmer the Shallots, Celery Seed, Thyme, Bay Leaves, Carrot, Turnip, and Onion struck with the Cloves in the Water with the Liebig's Extract. Add the Rind of the Lemon cut thin, the Sherry, and a few drops of the two Vinegars. Put the Gelatine into 2 tablespoonfuls Water to swell, then stir it to the Stock until dissolved. Stir in the Whites of the Eggs. Let all boil together; remove to the side of the fire and simmer for ½ an hour. Strain.

Aspic Jelly (B)

1 oz. Gelatine.
½ pint Cold Water.
1 pint Boiling Water.
1 teaspoonful Salt.
1 tablespoonful French Vinegar.
Liebig's Extract.
Shell and White of 1 Egg.

Soak the Gelatine in the Cold Water, then dissolve it in the Boiling Water, add the Salt, Vinegar, and sufficient Liebig's Extract to make it a nice colour. Wash the Shell of an Egg before breaking it; beat up White and Shell to a strong froth, and stir it into the Aspic. Let it come slowly to the boil, and when it has boiled 2 minutes let it stand for another 2 minutes, then strain through a bag.

Autumn Cream

2 lbs. Apples.
½ Lemon.
2 ozs. Sugar.
½ pint Milk.
½ pint Cream.
Glacé Cherries.
Angelica.
Ratafias.

Stew the Apples with the Lemon Juice and Sugar, some of the Lemon Peel, grated, may be added if the flavour is liked. Boil the Milk and Cream together, and add gradually to the stewed Apples. When nearly cold place in a glass dish and garnish with Glacé Cherries, strips of Angelica and Ratafias.

Auvergne Potatoes

Potatoes. Butter. Salt.

Put the Butter and the Potatoes sliced, into a saucepan and cover it tightly. Simmer them for some time. When they are cooked sprinkle with Salt and serve.

Bachelor's Pudding

¼ lb. Apples.
¼ lb. Breadcrumbs.
¼ lb. Currants.
½ lb. Suet.
¼ lb. Moist Sugar.
½ Lemon.
2 Eggs.
½ gill Milk.
1 tablespoonful Flour.
Sweet Sauce.

Chop the Apples and Suet finely, sift the Breadcrumbs, beat the Eggs well and mix all the ingredients together, adding the juice and the grated rind of the Lemon. Beat all together for 15 minutes; put the mixture in a buttered basin, tie down carefully and boil fast for 3 hours. Serve with Sweet Sauce.

Bacon and Potato Rolls

Slices of Bacon. Potatoes. Flour.
Milk. Butter.

Take some cold boiled Potatoes and make them into a crust with Flour, Milk, and a little Butter. Roll out about ½ an

inch in thickness and cut into squares of from 3 to 4 inches. Put a thin slice of Bacon on each square, roll up neatly, and bake until brown.

Baden Soup

2 Eggs.
1 teaspoonful Flour.
1 quart Clear Stock.
Rice.
Lemon Juice.
Water.

Beat the Eggs, add sufficient Water to the Flour to make it smooth; add to it the Eggs and beat again. Boil 1 tablespoonful of Rice in Water until it is tender, add it to the Flour and Eggs and mash it quite smooth with a wooden spoon. When the Stock is boiling add to it the Rice, Eggs and Flour and a good squeeze of Lemon Juice, and cook for some minutes, stirring all the time.

Baiae Mould

¼ lb. Macaroni or Spaghetti.
Mixed Herbs.
Parsley.
Peppercorns.
Slice of Bacon.
½ pint of Milk.
Pepper.
Salt.
French Mustard.
2 Eggs.
2 ozs. Parmesan Cheese.
Gravy.

Boil the Macaroni or Spaghetti, strain it and cut it in small pieces. Put the Milk in a stewpan, add the Macaroni, then the Herbs, Parsley, Peppercorns and Bacon in a bag. Boil for half an hour. Remove the bag of Herbs, etc. Let the Macaroni go cold. Beat the Eggs with the Cheese and seasoning and mix in the Macaroni. Put all into a well-greased mould and steam for half an hour. Serve with Gravy.

Baked College Puddings

½ lb. Breadcrumbs.
½ lb. Suet.
1 oz. Citron.
1 oz. Orange Peel.
Sugar.
Nutmeg.
3 Eggs.
½ glass Cooking Brandy.

Chop the Suet, Citron and Orange Peel very fine, mix together with the Sugar and a very little grated Nutmeg. Beat the Eggs (yolks and whites separately), and add with the Brandy to the other ingredients. Mix well, put into small buttered moulds and bake.

Baked Eggs

6 Eggs.
1 cupful Gravy.
1 teaspoonful Minced Parsley and Onion.
1 handful Fine Breadcrumbs.
Pepper.
Salt.

Pour enough Gravy into a baking dish to cover the bottom and mix the Parsley and Onion with what is left. Put the dish in the oven until the Gravy begins to bubble and hiss, break the Eggs carefully, so that they do not crowd one another, into it. Strew over them Breadcrumbs thickly, Pepper and Salt, and put back in the oven for 3 minutes longer. Pour the rest of the Gravy, which should be hot, over the whole. More very Fine Breadcrumbs, and bake until the Eggs are set. Serve in the dish in which they are cooked.

Baked French Beans

French Beans.
2 ozs. Butter.
1 gill Milk.
Pepper.
Salt.
1 oz. Breadcrumbs.
1 oz. Parmesan Cheese.

Boil the Beans, drain them, lay them in a baking dish, first a layer of Beans, then Butter, Milk, grated Parmesan Cheese, Pepper and Salt, then again a layer of Beans, and so on. Finish with a layer of Breadcrumbs, put little bits of Butter on the top, and bake for ¼ an hour.

Baked Lemon Pudding

5 ozs. Breadcrumbs.
1 pint Milk.
1 oz. Butter.
2 ozs. Castor Sugar.
Peel of ½ Lemon.
2 Eggs.
1 dessertspoonful Brandy.

Boil the Milk; when boiling, stir in the Butter, pour over the Breadcrumbs, add the Sugar and Lemon Peel (very finely minced). Stir in the Eggs, beaten up with the Brandy. Put into a pie-dish and bake.

Baked Lemon Sole

1 Lemon Sole.
½ pint Water.
1½ oz. Butter.
Pepper.
Salt.
Minced Parsley.
1½ teaspoonful Lemon Juice.
1 tablespoonful Flour.
1 gill Milk.
Buttered Paper.

Fillet the Sole, put the bones and trimmings into a saucepan with the Water and let them boil. Place the fillets on a buttered baking dish, scatter over them Pepper, Salt, ½ teaspoonful Minced Parsley, and ½ teaspoonful Lemon Juice. Put a sheet of Buttered Paper over and bake in a slow oven for ¼ an hour. Melt the rest of the Butter in a saucepan, add the Flour, strain over this the liquor in which the fish trimmings have been boiled, and boil for a few minutes, stirring all the time. Add Pepper and Salt to taste, the rest of the Lemon Juice and another ½ teaspoonful Minced Parsley. Pour this over the fish and serve in the dish in which it has been cooked.

Baked Mince

Cold Meat.
Breadcrumbs.
Minced Parsley.
Minced Onion.
Pepper.
Salt.
2 Eggs.
Stock or Gravy.

Free any Cold Meat from skin and fat, mince it very

finely, adding half the quantity of fine Breadcrumbs, a little Minced Parsley and Onion, Pepper and Salt to taste. Beat up an Egg in a little Stock or Gravy, add it to the Mince and mix well. Butter a pie-dish, put in the Mince, brush over with the yolk of an Egg and bake.

Baked Mushrooms

½ lb. Mushrooms.
3 tablespoonfuls Oil.
1 oz. Fine Breadcrumbs.
½ teaspoonful Minced Parsley.
Pepper.
Salt.
Lemon Juice.
Cayenne.

Put half the Oil on a baking dish, then half the Breadcrumbs, half the Parsley and a squeeze of Lemon Juice. Lay half the Mushrooms on this. Then a second layer, beginning with the Oil as before. Bake for ½ an hour and serve in the baking-dish, with a dust of Cayenne over all.

Baked Sardines

6 Sardines.
1 oz. Butter.
½ wineglassful Water.
2 ozs. Breadcrumbs.
½ teaspoonful Minced Onion.
2 Eggs.
Pepper.
Salt.
Cayenne.

Divide the Sardines into neat fillets, lay them on a dish with ½ oz. Butter. Pour the Water over them. Beat the Eggs, and, to them, beat gradually the other ingredients, including the other ½ oz. of Butter. Spread this over the Sardines and bake.

Baked Sea Bream

Bream.
Salt.
Pepper.
Cayenne.
3 ozs. Butter.
Stuffing.
Gravy or Sauce.

Stuff the Fish with a stuffing made as for "Baked Stuffed Gurnet," sprinkle it with Salt, Pepper and Cayenne, put it on a baking dish, with the Butter, broken into small pieces, over it. Bake ½ hour. Serve on the same dish, and hand a little good brown Gravy or Harcourt Sauce separately.

Baked Slips

Slips.
1 oz. Butter.
1 oz. Fine Breadcrumbs.
Pepper. Salt.

Scrape, but do not skin, the Slips, dissolve the Butter in a baking dish, pass the white side of the fish through it, sift the Breadcrumbs, seasoned with Pepper and Salt, over this. Lay the Slips, black side downward, in the baking dish and bake for 20 minutes.

Baked Stuffed Gurnet

Gurnet.
2 ozs. Breadcrumbs.
1 Egg.
½ teaspoonful Minced Onion.
½ teaspoonful Minced Parsley.
Salt.
1 large cupful Stock or Gravy.
2 ozs. Dripping or Butter (or 3 tablespoonfuls Salad Oil).
Pepper.

Make a stuffing with the Breadcrumbs, Egg, Onion and Parsley. Stuff the fish and lay it in a baking dish, pour the Stock round, put the Dripping or Butter, broken in small pieces, on the fish. Sprinkle over a few Breadcrumbs, and a little Minced Parsley, Pepper and Salt. Bake 1 hour. Serve in the baking dish, and hand a little good brown Gravy separately.

The above, served with a Walnut Sauce and using Butter or Oil instead of Dripping, and Water instead of Stock, makes an excellent "Maigre" dish.

Baked Sturgeon

1 small Sturgeon.
Bunch of Herbs.
3 ozs. Butter.
Salt.
Pepper.
Juice of ½ Lemon.
1 wineglassful White Wine.
1 wineglassful Water.
½ pint Broth or Stock.

Split the fish and lay it on a baking dish, sprinkle over the Herbs, finely minced, and the seasoning. Mix the Wine, Water, Stock and Lemon Juice, and pour over it. Break up the Butter into small pieces, put it over the fish, and bake. Baste frequently. Serve in the baking dish.

Baked Tomatoes

1 lb. Tomatoes.
1 oz. Fine Breadcrumbs.
Pepper.
Salt.
½ teaspoonful Minced Parsley.
1 oz. Butter.
Castor Sugar.

Put the Tomatoes on a baking dish, on each sprinkle some Breadcrumbs, seasoned with Parsley, Pepper, Salt and a *very* little Sugar. Place a small lump of Butter on each, and bake. Serve in the dish in which they were cooked.

Baked Turnips

4 or 5 Turnips.
1 cupful Gravy or Milk.
2 ozs. Parmesan Cheese.
Pepper.
Salt.
Nutmeg.
Cayenne.
1 oz. Breadcrumbs.
½ oz. Butter.

Cut the Turnips in thin slices, lay them in a baking dish. First a layer of Turnips, then Gravy or Milk, grated Parmesan Cheese, Pepper and Salt, and a *very* slight dust of Cayenne and grated Nutmeg. Then another layer of sliced Turnips, and so on until the dish is full. Sprinkle Breadcrumbs over the top and little bits of Butter, and bake 20 minutes.

Baked Whiting

Filleted Whiting.
Butter.
Pepper.
Salt.
Lemon Juice.
Flour.

Thoroughly flour the fillets of fish. Put some Butter on a baking dish and lay the fillets on it, dust them with Pepper and Salt, and cook them in a hot oven for 6 or 7 minutes. Turn them. Dust a little more Pepper and Salt over them. Cook for another few minutes. Squeeze a little Lemon Juice over and serve very hot in the same dish.

Banana Fritters

6 Bananas.
Cooking Brandy or Rum.
Castor Sugar.
Frying Batter.
Dripping or Butter.

Cut the Bananas in slices about ½ an inch thick; sprinkle them with Castor Sugar, and soak them in a little Cooking Brandy or Rum. Leave them for a few minutes. Dip each piece in the Batter and fry in boiling Dripping or Butter.

Bananas and Cream

6 Bananas.
Syrup.
Slices of Bread.
Jam.
Frying Batter.
Whipped Cream.
Tablespoonful Ginger Brandy.

Cut the Bananas in halves lengthways, stew them in Syrup as for Compôte. Cut the Bread to the same size as the fruit, fry it in Batter and drain carefully. When the fingers of Bread are crisp, spread them with any Jam liked, and lay a stewed Banana on each finger. Arrange them in a compôte dish, and cover them with Whipped Cream flavoured with Ginger Brandy.

Baroness Pudding

¾ lb. Raisins.
¾ lb. Suet.
¾ lb. Flour.
½ pint Milk.
1 oz. Candied Peel.
Pinch Carbonate of Soda.

Mix the dry ingredients with the Flour, stone the Raisins and cut them in quarters, cut up the Candied Peel, and chop the Suet very fine. Add the Milk in which the Soda has been dissolved, mix well together and steam for 4½ hours.

Basque Soup

1 Cabbage.
2 Onions.
Pepper.
Salt.
Stock or Water.
¼ lb. Butter or Dripping.
¼ lb. Rice.
2 ozs. Breadcrumbs.
1 oz. grated Parmesan Cheese.

Stew the Cabbage with the Onions and Butter. Soak the Rice in hot water for 1 hour. Add the Rice to the Cabbage with the Pepper, Salt and Breadcrumbs, and some Stock or the water the Rice has soaked in. Stew gently for 20 minutes, then add the grated Parmesan Cheese and serve at once.

Bavaroise

Tin of preserved Pineapple.
½ pint Milk.
½ oz. Gelatine.
½ pint Cream.
1 oz. Castor Sugar.

Dissolve the Gelatine in the Milk; take the same quantity of Syrup from the Pineapple; if there is not sufficient make out the quantity with water in which Sugar has been dissolved. Strain this on to the Gelatine. Sweeten the Cream with the ounce of Sugar and add to the Milk, Syrup, etc. Whip for ¼ an hour or 20 minutes, and pour into a china mould which has been previously rinsed with cold water and stuck with pieces of the Pineapple. Turn out when set.

Recipes

Beans à la Paysanne

½ lb. Haricot Beans.
2 Onions.
2 ozs. Butter.
½ pint Stock or Milk.
Pepper.
Salt.
Flour.

Put 1 oz. Butter in a frying-pan, fry the Onions, cut in thin slices, in this. Sprinkle them with Pepper, Salt and Flour, and cook for a few minutes longer. Add the Stock or Milk and stew for 25 minutes, stirring frequently. Have ready some Haricot Beans, which should previously have been soaked for some hours and thoroughly well boiled. Add these to the other ingredients with 1 oz. of Butter, cook together for a few minutes and serve. Do not throw away the water the Beans were boiled in as this forms a good foundation for a Vegetable Soup.

Béarnaise Sauce

4 Shallots.
½ gill Tarragon Vinegar.
½ gill Vinegar and Oil.
Chopped Tarragon and Chervil.
1 gill White Sauce.
Yolks of 3 Eggs.
Butter.

Put the chopped Shallots into a stewpan with the Vinegar and Oil. Boil, with the stewpan uncovered, until it is reduced to 1 tablespoonful. Add the White Sauce, and whisk in, one by one, the Yolks of the Eggs. The sauce must not boil. Whisk in some small pieces of Butter, strain it, and add 1 teaspoonful Chopped Tarragon and Chervil.

Beatrice Pudding

¼ lb. Breadcrumbs.
½ pint Milk.
1 oz. Suet.
2 Eggs.
Marmalade.
¼ lb. Castor Sugar.
1 oz. Butter if Suet is objected to.

Soak the Breadcrumbs in the Milk, add the Suet chopped as fine as possible. (Or the same quantity of Butter.) Boil, stirring vigorously until this becomes firm, take it off the fire, stir in the beaten yolks of the Eggs and put the pudding into a buttered tart dish. Bake in a moderate oven for ½ an hour; then spread over the top of the pudding, which should not more than half fill the dish, a layer of Marmalade. Whisk the whites of the Eggs to a firm froth, mix lightly with them ¼ lb. Castor Sugar, spread this mixture over the Marmalade. Put the pudding again into the oven, which must be slow, and let it remain until the top is a light golden brown.

Beaufort Pudding

½ lb. Flour.
1 teaspoonful Baking Powder.
Pinch of Salt.
¼ lb. Suet.
½ lb. Sultana Raisins.
½ cupful Golden Syrup.
½ cupful Milk.
3 Eggs.

Mince the Suet finely, mix it lightly with the Flour, Baking Powder, Salt and Raisins; then add the Golden Syrup, the beaten yolks of 2 Eggs and the Milk. Mix again, and then add the whites of 3 Eggs whisked to a firm froth. Fill a mould with the mixture and steam for 3 hours. Turn out carefully and serve with Brandy Butter or Sweet Sauce.

Beaufort Sauce

3 tablespoonfuls Cream.
1 tablespoonful Worcester Sauce.
1 tablespoonful Vinegar.
1 teaspoonful Mustard.
1 teaspoonful Castor Sugar.

Mix well, and hand with cold Salmon.

Beaulieu Pudding

1 Egg.
1 oz. Sugar.
½ pint Milk.
Apricot Jam.
Citron.
2 ozs. Sultana Raisins.
Butter.
Bread.

Make a custard with the Egg, Milk and Sugar; butter a pie-dish; put a layer of Apricot Jam at the bottom, then slices of Buttered Bread, then a layer of thinly-cut Citron and some Raisins. Pour the Custard over and bake.

Beaumont Eggs

6 Eggs.
½ pint Broth or Stock.
2 small Onions.
¼ lb. Mushrooms.
1 oz. Butter.
Pepper.
Salt.

Boil the Eggs hard; slice them. Slice and fry the Onions and Mushrooms in the Butter; add the Eggs and seasoning, and simmer gently in the Stock for a few minutes. Serve very hot.

Bechamel Sauce (A)

2 ozs. Butter.
½ pint White Stock.
1 gill Milk.
1 gill Cream.
Parsley.
Bunch of Herbs.
White Pepper.
Salt.
Lemon Juice.
1½ oz. Flour.

Boil the Stock with the Herbs and flavouring. Melt the Butter and add the Flour gradually to it. Strain the Stock on to this. Then add the Milk and Cream and boil until it is considerably reduced. Add a squeeze of Lemon Juice and serve. The sauce should be of a soft velvety thickness, but if too thick may be thinned by stirring in a little more Cream.

Bechamel Sauce (B)

Without Meat.

1 oz. Butter.
Bunch of Parsley.
Blade of Mace.
2 or 3 Mushrooms.
Spoonful Flour.
½ pint Cream.
½ pint Milk.
White Pepper.
Salt.
Lemon Juice.

Put the Butter, Herbs, Mace and Mushrooms in a saucepan, thicken with Flour and stew for a few minutes. Add the Cream, Milk and seasoning, and stir over the fire until thick. Strain it through a sieve. Put it back in the saucepan with a squeeze of Lemon Juice, stir this well in and serve.

Beef Croquettes

Minced Beef.
Potato.
Gravy.
1 Onion.
Ketchup.
Pepper.
Salt.
2 or 3 Eggs.
Powdered Baked Breadcrumbs.
Parsley.
Dripping.

Stew the Onion in the Gravy and strain it out; have just enough Gravy to moisten the Meat and Potato. Season with Ketchup, Pepper and Salt. Mash the Potato till very smooth, or, if cold mashed potato be used, be careful that no lumps remain in it. Mix in the Meat, Gravy, and 1 Egg well beaten, season, and form in the desired shape. Dip each Croquette in beaten Egg, then roll in the Breadcrumbs, and fry a light brown. Drain carefully and lay on a hot dish. Garnish with fried Parsley.

Beef Fritters

Cold Beef.
¾ lb. Flour.
½ pint Water.
Pepper.
½ small Onion.
Salt.
2 ozs. Butter.
2 Eggs.
Lard or Dripping.

Mix the Flour with the Water very gradually, until quite smooth; stir in the Butter, which should be slightly melted, and the Onion minced as finely as possible. Add the well-whisked whites of 2 Eggs. Mince the Beef finely, season with Pepper and Salt, stir it into the Batter. Drop a

teaspoonful of the mixture at a time into boiling Dripping or Lard, and fry for a few minutes. When one side is cooked, carefully turn the Fritters and brown the other side. Drain very dry.

Beef Galantine

1 lb. Beefsteak.
1 lb. Ham.
½ lb. Breadcrumbs.
Mace.
Nutmeg.
Pepper.
Salt.
2 Eggs. Glaze.

Cut up the Beef and Ham, put twice through a mincer, add the Breadcrumbs, a very little Mace and a grate of Nutmeg, and the Eggs well beaten. Make it into a large sausage; roll up in a cloth and boil for 3 hours. When cooked remove the cloth, place the roll between two plates, with a weight on the top. When cold, brush some melted glaze over, and garnish with Parsley.

Beef a la Jardinière

Fillet of Beef or 1 lb. Beefsteak.
Larding Bacon.
2 Carrots.
1 stick Celery.
2 Onions.
2 or 3 Cloves.
Salt.
Blade of Mace.
Stock.
Glaze.
Green Peas.
French Beans.
Cauliflower.

Lard the Beef and put it in a braising-pan with the Carrots and Celery cut up, the Onions stuck with Cloves, the Salt, seasoning, and sufficient Stock to come half-way up the Meat. Take it up after cooking for nearly two hours, dish it and glaze it. Strain the liquor and boil up fast to reduce. Pour it round the Meat and garnish with boiled Green Peas, French Beans, and sprigs of Cauliflower, or any vegetables that may be in season.

Beef Olives

Cold Beef.
Breadcrumbs.
Minced Onion.
Beef Fat.
Pepper.
Salt.
Minced Parsley.

Cut the Beef in rather thick slices, spread them with a stuffing made of the Breadcrumbs, Onion, Beef Fat, Pepper, Salt and Parsley. Roll up the slices and fasten with tiny skewers. Put the Olives into some good strong gravy, and stew until tender. Draw out the skewers and serve very hot.

Beef Olives with Fresh Meat

2 lbs. Beefsteak.
1 Egg.
Minced Herbs.
Pepper.
Salt.
1 pint Stock.
Tomato Sauce.

Cut the Steak thin and divide into several pieces; brush them over with Egg, sprinkle them with the Minced Herbs and seasoning. Roll them up and fasten them with tiny skewers. Put them in a stewpan with the Stock, and cover closely. Stew very gently as they must be perfectly tender. Dish them up, take out the skewers, add some Tomato Sauce to the Gravy, boil up once and pour over the Olives.

Beef Pyramids

1 lb. Cold Beef.
Pepper.
Nutmeg.
Grated Lemon Peel.
6 tablespoonfuls Fried Breadcrumbs.
Salt.
2 tablespoonfuls Grated Horseradish.
1 dessertspoonful Minced Shallot and Parsley.
Brown or White Sauce.
1 Egg.

Free the Beef from skin and fat, run it twice through a

mincing machine, and season highly with the above ingredients. The fried Breadcrumbs should not be drained. Mix all thoroughly together, moisten with a little Brown or White Sauce and a well-beaten Egg. Fill some small well-greased moulds with the mixture and bake in a moderately hot oven for 25 minutes. Serve very hot.

Beef Rolls

1 lb. Cold Beef.
Pepper.
Salt.
½ teaspoonful Minced Parsley.
½ teaspoonful Minced Onion.
Puff Paste.

Cut off all skin and gristle, and mince the Beef very fine, fat and lean together, add the seasoning, Parsley and Onion. Cut the Paste into 4-inch squares; put some of the mince on each; roll up into "sausage rolls" and bake.

Beef Scallops

½ lb. Beefsteak.
1 oz. Butter.
1 gill Stock.
Minced Onion.
Pepper.
Salt.
Toast.

Mince the Steak finely; dissolve the Butter and fry the Steak brown in it; add the Stock, Onion and seasoning. Simmer all slowly for 1 hour and serve with sippets of Toast.

Beetroot and Onion Salad

1 Spanish Onion.
1 Beetroot.
2 tablespoonfuls Salad Oil.
Salt.
Minced Parsley.
Pepper.
1 tablespoonful Vinegar.

Boil the Onion, and when cold cut it into slices, and dish them alternately with slices of Beetroot (previously boiled or baked). Pour over the salad a dressing composed of the Oil, Vinegar, Parsley, Pepper and Salt well mixed.

Beetroot and White Sauce

1 Beetroot.
White Sauce.
Pepper.
Salt.

Choose a large Beetroot, cut it in slices, not too thin, and cook it slowly in a good White Sauce. Add Pepper and Salt and serve very hot.

Belfast Buttons

Milk.
Flour.
Salt.
Butter.
Cupful Breadcrumbs.
Pepper.
Boiling Water.

Stir enough Flour and Milk together to make a good thick batter, add some Salt and Pepper, and beat well. Have some Water *boiling*, and into it drop little pieces of the batter, a teaspoonful at a time. Boil them for 5 minutes. Strain them and put them on a hot dish. Put a piece of Butter the size of a walnut in a stewpan, and fry the Breadcrumbs in this. Scatter over the Buttons and serve.

Bengal Sardines

6 Sardines.
1 teaspoonful Chutnee.
1 dessertspoonful Curry Powder.
Cayenne.
½ teaspoonful Curry Paste.
2 tablespoonfuls Salad Oil.
1 tablespoonful Cornflour.
Water.
Hot Buttered Toast.

Mix the Cornflour with sufficient Water to make it smooth; add this to the Oil; cook for a few minutes, then stir in the Curry Powder, Paste, Chutnee, and simmer for 6 or 7 minutes. Put the fillets of Sardines in the sauce and let all simmer together until thoroughly hot. Lay the Sardines on the Toast, dust with Cayenne, pour the Sauce over and serve.

Recipes

Birds' Nests

Slices of Bread.
6 Eggs.
Salt.
Pepper.
Butter.
½ teaspoonful Minced Parsley.
½ teaspoonful Minced Onion.
1 cupful Sour Milk.

Cut the Bread in slices about an inch thick. Cut in rounds with a paste-cutter, and cut a round out of the middle of each with a smaller paste-cutter. Fry the rings thus made in the Butter. Butter a baking dish; place the rings on it, and into each carefully drop a raw Egg. Pour a little of the Milk on each, and sprinkle the seasoning, etc., over the top. Put in the oven: as soon as the Eggs are set, serve at once.

Biscay Savoury

½ lb. Rice.
1 tablespoonful Grated Parmesan Cheese.
1 small Onion.
1 oz. Butter.
2 or 3 Tomatoes.
Pepper.
Salt.

Boil the Rice and dry it carefully. Slice the Onion and fry it in the Butter, together with the Rice. Bake the Tomatoes, cut them small and add to the Rice. Stir in the Cheese, Pepper and Salt, and serve very hot.

Black Currant Jelly

4 lbs. Black Currants.
Devonshire Cream.
6 ozs. Castor Sugar.

Boil the Currants for ¾ of an hour. Press out all the juice and boil it for 2½ hours with the Sugar. Pour it into a mould: turn out when set and serve with Devonshire Cream. The jelly should be made the day before it is required.

Recipes

Blanquette de Veau

2 lbs. Breast of Veal.
1 pint Water.
1 oz. Butter.
1 tablespoonful Flour.
Pepper.
Lemon Juice.
Salt.
Bunch of Sweet Herbs.
1 Onion.
Parsley.
1 Egg.

Melt the Butter in a saucepan, mix the Flour, stir in the Water. Cut the Veal in pieces 2 inches long; lay them in the Saucepan when the contents boil, adding Pepper and Salt to taste, and the Herbs, Onion and Parsley tied together. Let all simmer gently until the Veal is done, then remove the Herbs, etc., and, before serving, off the fire, stir in the yolk of the Egg with a little Lemon Juice. Mushrooms are an improvement.

Blenheim Pudding

Puff Paste.
3 Eggs.
¼ lb. Butter.
¼ lb. Castor Sugar.
Greengage, Apricot or Strawberry Jam.

Beat the Butter to a cream, stir in the Sugar, beat the Eggs and add them. Line a pie-dish with Puff Paste, put a layer of Jam on this, put in the other ingredients and bake for 35 to 40 minutes.

Blue Point Omelet

6 Oysters.
3 Eggs.
½ pint Milk.
Butter.
½ cupful Flour.
Pepper.
Salt.

Cut up the Oysters into small pieces, beat the Eggs and add Salt, Pepper and Butter, and beat well together. Make a batter with the Flour and Milk; mix all together and fry. The tinned oysters do perfectly well for this dish.

Bohemian Hashed Mutton

Cold Mutton.
Cayenne.
Butter.
2 Shallots.
2 Pickled Onions.
4 Pickled Walnuts.
1 gill Stock or Gravy.
1 tablespoonful Liquor from Pickled Walnuts.
1 dessertspoonful Mushroom Ketchup.
Browning.

Cut the Mutton in thin slices, dust lightly with Cayenne and put aside. Put a little Butter in a stewpan, and as soon as it oils add the Shallots, minced, the Pickled Onions and Walnuts also minced. Fry all together for 5 minutes, then add the Stock and the Liquor from the Pickled Walnuts, and the Ketchup. Make very hot, thicken with a little Browning, add the slices of Mutton, make hot again and serve with a border of mashed Potato.

Boiled Cheese

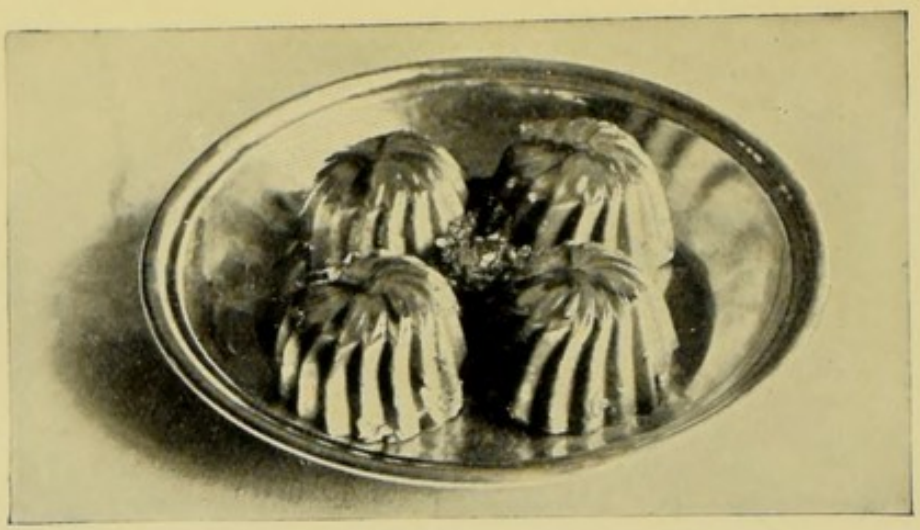
4 tablespoonfuls Beer.
Toast.
¼ lb. Cheese.

Put the Beer into a small saucepan, shred the Cheese into it and stir it briskly over the fire until it is dissolved and is on the point of boiling. Take it off instantly, for if allowed to boil the Cheese becomes tough. Spread the Cheese quickly on the Toast and serve at once, very hot.

Bombay Toast

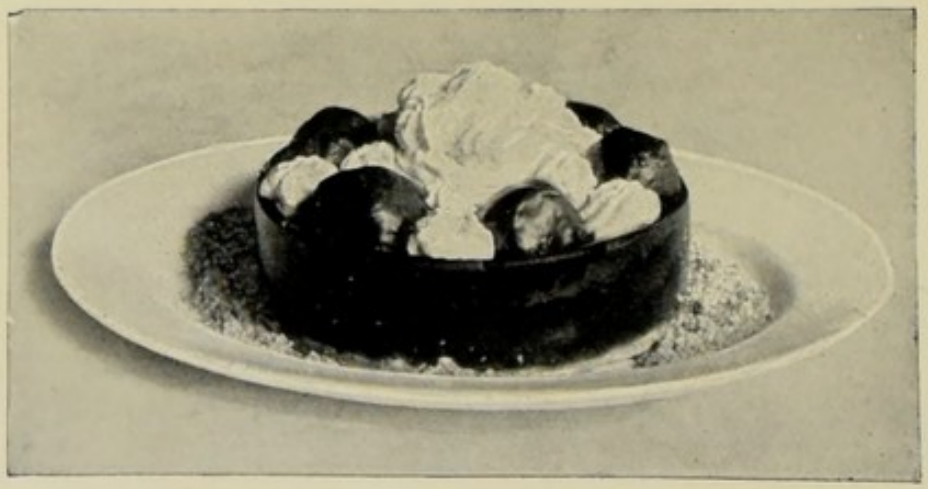
1 tablespoonful Chutnee.
1 tablespoonful Piccallilli.
Hot Buttered Toast.
1 tablespoonful Good Gravy.
Remains of Meat or Fish.

Put the Chutnee, Piccallilli (cut small) and Gravy into a stewpan, with any remains of Meat or Fish, cut small, sufficient to make the mixture of the consistence of clotted cream. As soon as it is hot through, pour it on to squares of Toast and serve at once.



Fish Custards. (Page 344.)

Foam Eggs. (Page 348.)



Fruit Gâteau. (Page 355.)

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Recipes

Bosphorus Pudding

1 quart Milk.
5 ozs. Castor Sugar.
Devonshire Cream.
1 oz. Gelatine.
1 gill Rose Water.

Soak the Gelatine in the Milk, add the Sugar, and stir it over the fire until dissolved; then pour into 3 saucers and sprinkle a little Rose Water over each. When set, place them on a glass dish, one on the top of the other, with a layer of Devonshire Cream between each, and pour the rest of the Rose Water over the whole.

Boston Mould

Cold Meat.
Dripping.
Potatoes.
Curry Powder.
Pepper.
Salt.
3 or 4 Mushrooms.
Gravy.

Mash the Potatoes with the Dripping; line a greased mould with them. Mince any Cold Meat that may be left, the greater variety the better, season with Salt and Pepper, the Curry Powder and the Mushrooms cut small. Put these all into the mould and finish with a crust of mashed Potato. Bake. Serve, turned out, with Gravy round.

Bouchées de Ris de Veau

Sweetbreads.
Button Mushrooms.
Pepper.
Salt.
Bechamel Sauce.
Milk.

Blanch and boil the Sweetbreads; cut them in dice. Add a few bottled Button Mushrooms. Stew them together for a few minutes in Milk. Fill paper ramakin cases with the mixture and pour over them some good Bechamel Sauce.

Brain Cutlets

1 set Ox Brains.
1 Egg.
Raspings.
Pepper.
Salt.
Butter.
Fried Bread.
Parsley.

Prepare and boil the Brains as usual. Cut them into pieces about the size of half a crown; brush them over with Egg, and dip them in fine Raspings, Pepper and Salt. Fry them in Butter, and place them round the edge of an entrée dish, with a piece of Fried Bread of equal size between each. In the centre put some fried Parsley.

Brain Fritters

1 set Ox Brains.
Stock.
Dripping.
2 tablespoonfuls Flour.
4 tablespoonfuls Cold Water.
1 tablespoonful Butter or Oil.
1 Egg.
Salt.
Pepper.

Make a Batter of the above proportions of Flour, Water, Butter (which should be dissolved), or Oil, the yolk of the Egg and a little Salt and Pepper. After it is made let it stand for 2 hours, then beat the white of the Egg to a strong froth and mix it with it. Carefully wash an Ox Brain, and boil it for $\frac{1}{4}$ of an hour in well-seasoned Stock, Cut it in slices, dip each of them in batter and drop them as you do into the boiling Dripping. Do not fry more than 2 fritters at once. As you take them up, throw them on paper to drain, and serve with Fried Parsley.

Brain Toast

1 set Ox Brains.
2 Eggs.
Salt.
Pepper.
$\frac{1}{2}$ teaspoonful Minced Parsley.
2 tablespoonfuls Butter.
1 teaspoonful Vinegar.
Fried Bread.

Soak, and thoroughly cleanse the Brains, then put them

into boiling water with the Vinegar and a little Salt. Boil hard for 10 minutes, then throw them into cold water. When quite cool, take them out, break them up with a wooden spoon; beat the Eggs, and stir them, with the seasoning and Parsley, to the Brains. Melt the Butter in a frying-pan, pour the mixture into this and stir vigorously until it forms a thick cream. Put the mixture on the Fried Bread and serve at once.

Braised Beef

Brisket of Beef.
Vinegar.
Salt.
Stock or Water.
2 or 3 Carrots.
2 Turnips.
2 Onions.
Thickening of Butter and Flour.
Glaze.

Some little time before cooking, rub the Beef over with Vinegar and Salt. Place it in a stewpan with sufficient Stock or Water to cover it; carefully skim it, simmer gently for 1 hour. Then put in the Carrots, Turnips, Onions, all cut in pieces, and simmer till the meat is quite cooked. Glaze the Meat and dish it up garnished with the vegetables with which it was cooked; reduce the gravy to one half by boiling it rapidly; add thickening of Butter and Flour, and pour around, not over, the meat.

Braised Leg of Mutton

Leg of Mutton.
3 Carrots.
2 Onions.
Bunch of Savoury Herbs.
Parsley.
Salt.
Pepper.
2 Slices Bacon.
1 pint Stock or Water.
2 Turnips
Glaze.

Put the Bacon at the bottom of a pan, and the Carrots, Onions and Turnips, cut in pieces, add the seasoning, Herbs

and Parsley, then the Mutton. Pour in the Stock and stew very gently for 4 hours. When cooked, glaze the meat, and dish it up garnished with the vegetables with which it was cooked. Reduce the gravy, as in the preceding recipe, and pour around the meat.

Braised Leg of Mutton Boned and Stuffed

Leg of Mutton.
Veal Stuffing.
¼ lb. Ham.
2 Onions.
6 small Turnips.
2 or 3 Carrots.
Dripping.
Glaze.
1 pint Stock.

Remove the bone from a small Leg of Mutton. Fill the cavity with a good Veal Stuffing to which has been added the Ham and Onions chopped small. Fasten with a skewer. Put the Dripping in a stewpan, and as soon as it oils put in the Mutton and fry for 15 minutes, turning it frequently. Add the Stock and the Turnips and braise for 3½ hours. When cooked, glaze the meat, reduce the gravy and garnish as in the recipe for "Braised Beef."

Braised Loin of Lamb

Loin of Lamb.
2 slices Bacon.
3 or 4 Onions.
4 Carrots.
Bunch of Herbs.
1 pint Stock.
Salt.
Peas.
Glaze.

Put the Bacon at the bottom of a stewpan; bone the Lamb, and add it to the Bacon, add the Onions and Carrots, cut up, and the seasoning. Pour in the Stock and simmer very gently for 2½ hours. Now add the Peas, and continue cooking for ½ an hour longer. Serve up as in the preceding recipe.

Braised Neck of Veal

Veal.
Larding Bacon.
2 slices Lean Bacon.
2 Onions.
3 Carrots.
1 stick Celery.
Stock or Water.
½ glass White Wine.
Lemon Juice.
Glaze.

Put the Lean Bacon into a stewpan, with the Onions, Carrots and Celery, cut up; lard the Veal, and lay it on these; add Stock sufficient to nearly cover the meat. Stew gently until quite tender. Take it out, glaze it. Boil up the gravy as in the preceding recipes, add the Wine and a little Lemon Juice, simmer for a few minutes and pour round the meat.

Braised Ox Tongue

1 Tongue.
2 Onions.
3 Carrots.
Bunch of Herbs.
Parsley.
2 Cloves.
2 slices Fat Bacon.
1 pint Stock.
Pepper.
Salt.
Tomato Sauce.

Put a fresh Tongue to soak in warm water, then put it for a few minutes in cold water. Put the Bacon at the bottom of a stewpan with the vegetables, cut up, and the Herbs, Parsley and Cloves; lay the Tongue on these, add the Stock and simmer very gently for 4½ hours. Skin the Tongue, and serve with a good Tomato Sauce over.

Brandy Butter Sauce

3 ozs. Fresh Butter.
1 tablespoonful Brown Sugar.
Vanilla Essence.
2 tablespoonfuls Cooking Brandy.

Beat the Butter to a cream, add the Brandy, Sugar, and a few drops of Vanilla Essence. Beat all well together and serve.

Bread Cutlets

Bread. Milk. Butter.
Pepper. Salt. Gravy.

Cut some Bread neatly into the shape of Cutlets. Soak them for 3 hours in Milk; dry them; fry them in Butter till very crisp. Sprinkle a little Pepper and Salt over them, serve quite hot with a very strong Gravy. Drain the cutlets very dry before frying.

Bread Fritters

Bread.
Butter.
Milk.
1 Egg.
Sugar.
Salt.
Vanilla Essence.

Cut the Bread into slices of ½ an inch thickness, stamp them into rounds with a paste cutter. Boil the Milk with the Sugar, pinch of Salt, and a few drops of Vanilla Essence. Dip each round of Bread in this, then into the yolk of the Egg well beaten, and fry in Butter. Serve very hot with Castor Sugar over.

Bread Pudding

1 teacupful Milk.
2 tablespoonfuls finely-chopped Suet.
2 tablespoonfuls Bread-crumbs.
1 tablespoonful Castor Sugar.
Whites of 3 Eggs.
Flavouring of Vanilla, Lemon or Ginger.
1 dessertspoonful Ground Rice.

Beat the Whites of the Eggs with the Sugar, mix in the other ingredients and beat well. Flavour according to taste and bake in a buttered pie-dish for 20 minutes.

Bread and Jam Pudding

1 Egg, its weight in Butter, Flour, and Breadcrumbs.
1 dessertspoonful Marmalade.
Sweet Sauce.
1 dessertspoonful Raspberry Jam.
1 teaspoonful Carbonate of Soda.

Beat the above ingredients well together, put the mixture into a buttered basin, tie down well and steam for 1½ hour. Serve with Sweet Sauce.

Bread Sauce (A)

1 Onion.
1 oz. Butter.
1 pint Milk.
¾ lb. Breadcrumbs.
1 tablespoonful Cream.
Salt.
Cayenne.
Pounded Mace.

Cut the Onion in four and simmer until perfectly tender in the Milk. Put the Breadcrumbs into a saucepan; strain the Milk on to them, cover and put it aside for 1 hour to soak. Then beat it up well with a fork, add the seasoning and Butter and boil it up once. Stir in the Cream and serve.

Bread Sauce (B)

½ pint Milk.
6 ozs. Breadcrumbs.
1 Onion.
2 Cloves.
1 oz. Butter.
Pepper.
Salt.
Cayenne.

Stick the Onion with the Cloves and boil in the Milk until tender; cover it and let it stand for 15 minutes. Take out the Onion, put in the Breadcrumbs and seasoning and simmer gently. Beat the Butter in with a fork, boil up once and serve.

Bread Soup (A)

1 quart Stock.
1 oz. Butter.
¾ lb. Bread Crusts.
Pepper.
Salt.

Boil the Stock, Bread Crusts and Butter until thoroughly well mixed, stirring frequently with a wooden spoon. Season with Pepper and Salt and serve.

Bread Soup (B)

4 ozs. Bread.
1 oz. Butter.
1 yolk of Egg.
Cayenne.
Salt.
Pepper.
1 quart Water, or Milk and Water.

Put the Bread with half the Butter, and the Salt, Pepper and Cayenne into a saucepan with the Water (or Milk and Water half and half) and simmer gently for 2 hours, stirring at intervals with a wooden spoon until the Bread has become quite soft. Beat up the yolk of Egg with the rest of the Butter and add to the soup, which must not boil after the Egg has been added.

Breast of Mutton à la Mathilde

Breast of Mutton.
1 pint Stock.
1 Carrot.
1 Turnip.
1 Onion.
Bunch of Herbs.
Pepper.
Salt.
1 Egg.
Tomato or Piquante Sauce.
Breadcrumbs.

Put the Mutton, Stock and Vegetables, with the seasoning, into a stewpan and simmer gently. Cook until quite tender. Bone the Mutton, roll it up and fasten with a skewer, egg and breadcrumb it, and cook it before the fire. Serve with Tomato or Piquante Sauce.

Broad Bean Salad.

Young Broad Beans.
Oil.
Vinegar.
Pepper. Salt.
Minced Parsley.
Minced Shallot.

Boil the Beans until quite tender, drain them very well, and when quite cold place on a glass dish; sprinkle them with the Parsley and Shallot. Make a dressing of Oil, Vinegar, Salt and Pepper, pour over the Beans and let them stand for 10 minutes before serving.

Broiled Chicken and Tomato Sauce

Chicken.
1 oz. Butter.
Tomato Sauce.
Salt.
Cayenne.
Lettuce or Watercress.

Cut the Chicken into neat joints and fillets, rub them with Butter and sprinkle with Salt and Cayenne. Broil them. Serve with Tomato Sauce round and garnished with fresh Lettuce Leaves or Watercress. This is a good way of serving remains of roast or boiled chicken.

Broiled Mutton and Tomato Sauce

Cold Mutton.
Butter.
Pepper.
Salt.
Cayenne.
Tomato Sauce.

Rub some slices of Cold Mutton over with Butter, and sprinkle with Pepper, Salt and Cayenne. Broil them. Serve on a hot dish with Tomato Sauce poured over.

Brooklyn Pudding

Tin of Peaches.
1 oz. Castor Sugar.
2 Eggs.
½ pint Milk.
3 or 4 Macaroons.

Put a little of the syrup from the Peaches at the bottom of a pie-dish; lay the Macaroons in this, place the Peaches on the Macaroons, make a custard of the yolks of the Eggs, the Milk and Sugar. When cold pour it over the Peaches. Whisk the whites of the Eggs to a firm froth and lightly brown the top. Serve either hot or cold.

Broussa Cream

Savoy Biscuits.
3 Eggs.
¼ lb. Butter.
¼ lb. Castor Sugar.
Vanilla or Lemon Essence.

Line a mould with the Savoy Biscuits, making them stick

together with white of Egg so that they form a case. Beat the Butter to a cream, and to it beat the yolks of the Eggs one by one. Then gradually beat in the Sugar, and the whites of the Eggs, well whisked, and the flavouring. Beat all together for 15 or 20 minutes. Press the mixture into the mould and stand it on ice until it is wanted.

Brown Barley Soup

1 quart Brown Stock.
1 oz. Pearly Barley.

Add the Barley to the Stock and simmer until the Barley is quite soft.

Brown Betty

8 Apples.
3 ozs. Breadcrumbs.
3 tablespoonfuls Brown Sugar.
1½ oz. Butter.
1 cupful Water.
Sliced Buttered Bread.

Peel and slice the Apples, put them in a pie-dish which has been greased. First a layer of Breadcrumbs, then a layer of Apples, then Brown Sugar, then little bits of Butter. Repeat this until the dish is full. Pour over the Water and cover with thin slices of Buttered Bread. Press a dinner-plate firmly over and bake in a slow oven.

Brown Bread Pudding

2d. Brown Loaf.
1½ pint Milk.
3 ozs. Castor Sugar.
3 ozs. Citron.
Lemon Peel.
Whipped Cream.
2 Eggs.

Take the crumb of the Brown Loaf, put it in a basin; pour over it the Milk sweetened with Castor Sugar and flavoured with Lemon Peel. Let it soak 1 hour, then beat up with a fork and add, while beating, 2 ozs. Citron, finely minced, the Sugar and the Eggs well beaten, yolks and whites

together. Line a buttered mould with thin slices of Citron, pour in the mixture, and steam for 1 hour. When cold, turn out and serve with whipped Cream over. This pudding is greatly improved by being stood on ice until it is wanted.

Brown Roux

¼ lb. Butter. ¼ lb. Flour.

Melt the Butter in a stewpan, and dredge the Flour in very gradually. Stir till of a light brown colour. Must be cooked very slowly or it will burn and acquire a disagreeable flavour. Use it as thickening for brown sauces and gravies. Put in a jar and tie down carefully. It will keep for some time.

Brussels Sprouts au Jus (A)

Brussels Sprouts. Brown Gravy.
Salt. Pepper. Fried Bread.

Boil the Brussels Sprouts in the usual way, drain them very dry. Cook them for some minutes in a good Brown Gravy, season with Pepper and Salt, and serve with sippets of Fried Bread.

Brussels Sprouts au Jus (B)

Brussels Sprouts. White Sauce.
Salt. Pepper. Fried Bread.

Proceed exactly as in the preceding recipe, only substituting White Sauce or Milk for the Gravy.

Brussels Sprouts Sautes

Brussels Sprouts. Minced Parsley.
Salt. Pepper. Butter.

Boil and drain the Brussels Sprouts; fry them in Butter for a few minutes, sprinkle them with Pepper, Salt and Parsley. Serve very hot.

Bubble and Squeak

Cold Boiled Beef.
1 Cabbage.
1 Onion.
Butter.
Pepper.
Salt.

Fry some thin slices of Beef in Butter, lay them on a dish and cover them with Cabbage cooked as follows: Boil the Cabbage, drain it, fry it in Butter with the Onion sliced, and season with Pepper and Salt.

Bucharest Soup

2 lbs. Gravy Beef.
3 pennyworth Bones.
2 Carrots.
1 Turnip.
1 Onion.
1 stick Celery.
Bunch of Herbs.
Salt.
Pepper.
2 quarts Water.

Stew the Bones for some hours; strain the liquor, and when cool skim off all fat. Then put in the Beef, cut up, and the Vegetables cut small. Season with the Herbs, Pepper and Salt, and simmer till the meat is quite tender.

Buckingham Tomatoes

1 lb. Tomatoes.
1 lb. Potatoes.
3 ozs. Butter.
½ teaspoonful Minced Parsley.
Pepper. Salt.
Toast.

Boil the Potatoes, let them go cold, slice them. Slice the Tomatoes. Melt the Butter in a stewpan, and put the Tomatoes and Potatoes in alternate layers, sprinkling each layer with Pepper, Salt and Parsley. Simmer for 12 minutes; stir occasionally. When hot through turn out on a dish; pour the juice round and serve with sippets of Toast.

Buff Pudding

3 Eggs.
Their weight in Castor Sugar.
Their weight in Butter.
Weight of 2 Eggs in Flour.
Peel of ½ Lemon.
Sweet Sauce.

Melt, but do not oil, the Butter, stir in the Sugar and

Lemon Peel, finely minced, then the Flour. Beat the Eggs well and add these to the other ingredients. Beat for 15 minutes. Place in a buttered mould, steam for 3 hours. Serve with Sweet Sauce.

Bulgarian Salad

1 Beetroot.		Oil.
½ lb. Macaroni.		Vinegar.
Pepper.	Salt.	1 Onion.

Boil the Macaroni, cut it into small pieces. Boil the Beetroot, and cut it into strips like the Macaroni. Mix together, and put in a glass dish with a dressing of Oil, Vinegar, Salt and Pepper. The Onion minced finely and added with the dressing is an improvement.

Bullock's Heart

1 Heart.	Dripping.
Veal Stuffing.	Gravy.

Soak the Heart for some time in warm water, then stuff it with a good Veal Stuffing. Set it on a baking tin and bake in the oven, care being taken to baste it frequently with the Dripping. Serve with Gravy.

Burgundy Cream

1 lb. Strawberries.	1 oz. Gelatine.
½ lb. Castor Sugar.	½ wineglassful White Wine.
1 Lemon.	1 pint Cream.

Sieve the Strawberries and put them in a basin with the Sugar and Juice of the Lemon. Dissolve the Gelatine in water and add it to the Strawberry Pulp with the Wine. Whip the Cream, and whip the Strawberry Pulp to it. Put into a mould and stand on ice till required.

Burmah Ramakins

2 ozs. Tapioca.
1 Onion.
1 teaspoonful Curry Powder.
1 pint Stock.
4 Sardines.
1 teaspoonful Chutnee.
Pepper. Salt.
Cayenne.

Mince the Onion finely and put it, with the Tapioca, Curry Powder and Stock, into a saucepan. Simmer gently until it becomes almost a jelly, then add the Sardines, skinned, boned, and pounded, the Chutnee and seasoning of Salt, Pepper and Cayenne. Simmer all together for a few minutes. Fill ramakin cases with the mixture and serve very hot.

Burmese Tomatoes

1 lb. Tomatoes.
Slices of Lean Bacon or Ham.
1 oz. Butter.
Mustard.
Pepper. Salt.
Cayenne.
Flour.
Milk.

Cut the Tomatoes in halves; spread them with a mixture of Mustard, Pepper, Salt, and Cayenne, Flour, Milk and Butter, made into a paste. Fry them and serve on slices of grilled Ham or Bacon.

Buttered Eggs à la Jardinière

2 ozs. Butter.
3 Eggs.
Pepper.
Salt.
Cooked Peas.
French Beans or Tomatoes.
Asparagus.
1 dessertspoonful Grated Parmesan Cheese.
Toast.

Dissolve the Butter in a stewpan, add the Eggs, Pepper and Salt. Stir till the Eggs begin to thicken, then add some Peas, French Beans, Tomatoes, or Asparagus cut small, which have been previously cooked. Serve on hot buttered Toast and sprinkle with the Cheese.

Cabbage and Butter Sauce

1 Cabbage.
1 pint Melted Butter.
Pepper. Salt.
Hot Buttered Toast.

Boil the Cabbage, press it very dry, and chop it small. Put it in the hot Melted Butter, and serve on the Toast.

Cabbage Croquettes

1 Cabbage.
Breadcrumbs.
1 Egg.
Dripping.
Gravy.
Pepper.
Salt.
Flour.

Boil the Cabbage (remains of cold cabbage will do equally well). Chop it up small, add an equal quantity of Breadcrumbs, seasoning with Pepper and Salt, and bind with the Egg well beaten. Form into the shape of balls or corks; fry in boiling Dripping, dry well, and serve. Gravy should be handed separately.

Cabbage au Gratin

1 Cabbage.
½ pint Melted Butter Sauce.
Grated Parmesan Cheese.
Breadcrumbs.
Butter.

Boil the Cabbage, and cut it up small. Lay a layer of Cabbage in a pie-dish, and over it pour half the Sauce, to which some Grated Parmesan Cheese has been added. Now put another layer of Cabbage with the rest of the Sauce. Sprinkle a little more Cheese on this, then some Breadcrumbs and little bits of Butter, and bake.

Cabbage à l'Hongroise

1 Cabbage.
½ pint Sour Cream.
Breadcrumbs.
Lard or Butter. Salt.

Cut the Cabbage in quarters and wash it well. Boil in

salt water (not too soft). Thickly smear a pie-dish with Lard or Butter, and put in the Cabbage (the cut part upwards). Place the Sour Cream between the layers of Cabbage, and strew with Breadcrumbs and little bits of Lard or Butter. Bake until quite brown.

Cabbage Purée

1 Cabbage.
2 Eggs.
Fried Bread.
Pepper. Salt.
Butter.
2 tablespoonfuls Cream or Milk.

Boil and thoroughly drain the Cabbage. Mince it finely and rub through a sieve. Place the Pulp in a saucepan with Salt, Pepper and Butter. Stir until it is quite hot, add the Cream, still stirring. Boil the Eggs hard, cut in slices. Dish the Cabbage in a mound with slices of Egg and Sippets of Fried Bread alternately round it.

Cabinet Pudding (A)

3 dozen Dessert Raisins.
3 penny Sponge Cakes.
2 ozs. Ratafias.
4 Eggs.
6 Macaroons.
½ pint Milk.
½ pint Cream (or ½ pint Milk).
2½ ozs. Castor Sugar.
Brandy Butter or Pudding Sauce.

Split and stone the Raisins, and put them in a well-buttered mould or basin which will hold a quart. Next slice and lay into it the Sponge Cakes; add to these the Ratafias and Macaroons, the yolks of the 4 Eggs, and the whites of 3, thoroughly well whisked. Mix with it the Milk, Cream and Sugar. These ought to fill the mould exactly. Boil it for ½ an hour; let it stand a few minutes before it is dished that it may not break. Serve with Brandy Butter or Pudding Sauce.

Cabinet Pudding (B)

2 ozs. Candied Peel.
2 ozs. Glacé Cherries.
2 ozs. Currants.
2 ozs. Sultana Raisins.
Slices of Bread and Butter.
2 Eggs.
1 pint Milk.
Grated Nutmeg.
Wine Sauce.
Castor Sugar.

Butter a good-sized pudding-basin, sprinkle with Cherries, Peel, Currants, Sultanas, then lay in Slices of Bread and Butter with a sprinkling of Castor Sugar, then Cherries, etc., as before, then Slices of Bread and Butter, until the mould is full. Make a custard with the Eggs and Milk; add a little Grated Nutmeg. Pour into the mould or basin, steam for 1¼ hour and serve with Wine Sauce.

Cadogan Sauce

3 dessertspoonfuls White Wine Vinegar.
1 blade of Mace.
1 Egg.
1 oz. Butter.

Boil the Vinegar with the Mace until the saucepan is quite hot. Beat the yolk of the Egg well. Cut the Butter in thin slices. Put them into the saucepan and shake it round until the Butter is quite melted, but do not set it on the fire after the Egg and Butter are in. It should be about the thickness of a boiled custard.

Caledonian Soup

2 lbs. Cabbage.
¼ lb. Dripping or Lard.
3 pints Water.
Salt.
2 tablespoonsfuls Fine Oatmeal.
Pepper.
Grated Parmesan Cheese.

Mince the Cabbage very finely, dredge the Oatmeal into the boiling Water, and simmer the Cabbage with the Dripping or Lard in this for 2 hours. Hand Grated Parmesan Cheese with this soup.

Calf's Liver à la Brochette

¾ lb. Liver.
¾ lb. Bacon.
1 oz. Butter.
Pepper. Salt.

Cut the Liver in slices ¼ an inch thick and an inch in length and width. Cut the Bacon in exactly the same way. Put the slices on skewers, first a slice of Liver then one of Bacon, and so on until the skewers are full. Dissolve the Butter, mix it with Salt and Pepper and pass the Liver and Bacon on the skewers through it on all sides. Lay the skewers in a Dutch oven and cook very slowly before the fire, turning them now and then. When done, lay on a hot dish, draw out the skewers, pour the gravy which has run from them over and serve immediately.

Calf's Liver à la Menagère

¾ lb. Liver.
2 large Onions.
Slices of Bacon.
Flour.
Pepper.
Salt.

Cut the Liver into thin slices, fry for a few minutes with an equal number of slices of Bacon and slices of Onion. Put the Liver, Bacon and Onion into a deep pie-dish in layers, and pour the gravy, thickened with a little Flour, over. Season with Pepper and Salt. Cover the dish with a plate, and bake in a slow oven for 25 or 30 minutes.

Californian Trout

1 pint Stock.
1 gill Red Wine.
1 gill Water.
Minced Parsley.
Oil.
Vinegar.
Trout.
Pepper. Salt.

Boil the Fish with the above proportions of Stock, Wine and Water. When cooked put it into a pie-dish, and pour the liquor it was boiled in over. Let it remain for some

hours. Put it on another dish, make a dressing with the Oil, Vinegar, Salt and Pepper, pour over the fish and serve. Scatter the Minced Parsley over.

Cambrian Soup

1 Sheep's Head.	Oatmeal.	2 quarts Water.
1 bunch Leeks.	Pepper.	Salt.

Cut the Leeks small; split the Head in two, take out the brains, and put it with the Leeks, Pepper and Salt, into boiling Water, and simmer for 3 or 4 hours. Mix some Oatmeal smoothly with water; blanch and cook the brains, stir them smoothly to the Oatmeal and add this to the soup. Take out the Head, boil up once and serve. The meat from the Head can be cut up and added to the soup, or it can be used for stuffing for vegetables or to make a savoury toast for breakfast.

Campagna Fricassee

½ lb. Cooked Ham.	½ pint Stock.	2 Eggs.
¼ lb. Mushrooms.	Pepper.	Salt.
1 Onion. Lemon Juice.	1 set of Cooked Brains, or a Cooked Sweetbread.	
1 oz. Butter.		

Cut up the Ham and Onions and fry them for a few minutes in the Butter; cut up the Mushrooms and Brains or Sweetbread and add them with the Stock to the Ham and Onions. Simmer for 10 minutes, stir in the yolks of the Eggs, the Pepper, Salt, and a squeeze of Lemon Juice. Put in china ramakin cases and serve.

Candia Pudding

1 pint Milk.	2 ozs. Sugar.	1 oz. Sultana Raisins
1 oz. Currants.	3 Eggs.	5 ozs. Breadcrumbs.
1 oz. Candied Peel.	Wine or Pudding Sauce.	

Beat the Eggs, add to them the Milk, beat in the Breadcrumbs, Sugar, and Candied Peel. Strew a greased pie-dish with the Sultanas and Currants, pour in the other ingredients well mixed, and bake. Serve with Wine or Pudding Sauce.

Recipes

Canton Beef

1 lb. Potatoes. Salt. ½ teaspoonful Minced Parsley
1 oz. Dripping. Pepper. Slices Cold Roast Beef.
Batter. Macaroni. Parmesan Cheese.

Broil the Slices of Beef, sprinkle them with Pepper, Salt and Minced Parsley. Lay them on a hot dish, and over them put the Potatoes, which must be cut as for Ribbon Potatoes, fried in Batter and seasoned with Pepper and Salt. Put some boiled Macaroni round, sprinkle with Parmesan Cheese and serve.

Caper Sauce

½ pint Melted Butter. 1 teaspoonful Liquor.
1 tablespoonful Capers.

Chop half the Capers small, add them to the hot Melted Butter Sauce; add the Liquor from the Capers, stirring all the time, and the whole Capers. Simmer for a few minutes and serve.

Caramel Creams

Eggs. Sugar. Milk. Water.

Put a few lumps of Sugar in a small stewpan with a very little Water, let it boil until it becomes dark, then add to it a very little more boiling Water. Watch the Sugar carefully that it does not boil too long or it will candy. Make a custard with Eggs, Milk and Sugar, add the Caramel and stir over the fire till the mixture thickens. Serve in custard glasses. Some add the Caramel when it is quite cool to the custards after they are boiled. This is perhaps the better way.

Caramel Mould

1 quart Milk. 5 ozs. Loaf Sugar.
¼ lb. Rice. ½ wineglassful Water.
3 Eggs. 1 oz. Butter. Raspberry Syrup or Custard.

Put the Rice in the Milk and let it cook gradually until

the Milk is absorbed, stir in the Butter and the Eggs. Put the Sugar and Water in a mould and melt it over the fire until a pale brown syrup. Remove from the fire and turn the mould round and round until it is entirely lined with the Caramel. Pour in the Rice Mixture and steam for 25 minutes. Serve either hot or cold, with Custard or Raspberry Syrup poured round after the mould is turned out.

Carmelite Soup

¼ lb. Breadcrumbs. 1 pint Milk. 1 pint Water. 1 Egg.
1 handful Spinach. 1 oz. Butter. Pepper. Salt.

Wash and dry the Spinach; mince finely; put it in the saucepan with the Butter and stew for ½ an hour. Add the Breadcrumbs, Milk, Water, Pepper and Salt. Cook for 2 hours. Beat up the yolk of the Egg, put it in a tureen, pour the soup gradually to it, stirring all the time with a wooden spoon.

Carnarvon Cake

¾ lb. Flour. 3 Eggs. ¼ lb. Moist Sugar.
1 teaspoonful Baking Powder. 4 ozs. Sultana Raisins.
A pinch of Carbonate of Soda. 3 ozs. Currants.
¼ lb. Butter. Buttered Paper. 1 oz. Candied Peel.

Mix the Flour with the Baking Powder and the Carbonate of Soda. Rub in the Butter. Then add the Sugar, and the other ingredients. The Eggs, well-beaten, should be added last. Beat well together. Line a cake-tin with Buttered Paper, put in the mixture and bake 1½ hour.

Carrots au Jus

4 or 5 Carrots. Castor Sugar. 1 gill Milk.
1½ oz. Butter. Pepper. Salt.
1 gill Water. 1 teaspoonful Arrowroot.

Cut the Carrots into slices about ½ an inch thick. Throw them into boiling water and boil for 5 minutes. Drain them,

put them in a stewpan with 1 oz. Butter and a dust of Sugar, Pepper and Salt. Stir the remaining ½ oz. of Butter to the Milk and Water, add to the Carrots and simmer until cooked. Dish the Carrots, add the Arrowroot to the sauce very gradually, boil up once, pour over the Carrots and serve.

Casserole of Steak, Chicken or Rabbit

2 lbs. Beefsteak, or 1 Chicken, or 1 Rabbit.
¼ lb. Bacon.
Butter. 1 oz. Flour.
1 gill White Wine.
1 gill Water.
2 Onions.
A few Mushrooms.
1 bunch Herbs.
1½ pint Stock.

Cut the Bacon small and put it into the casserole dish; mix the Flour with the Wine and Water and pour it on the Bacon, add the Herbs, and the Onions and Mushrooms cut small. Cut up the Meat, Chicken or Rabbit and place it on the other ingredients. Pour in the Stock and cook in a moderate oven for ¾ an hour, basting frequently. Take it out, strain and skim the gravy. Put the Meat and Bacon back in the casserole with the Gravy. Make very hot and serve on the dish in which it is cooked.

Castle Puddings

1 Egg. Glacé Cherries. 2 ozs. Flour. Jam.
2 ozs. Butter. 2 ozs. Castor Sugar. 1 teacupful Milk.

Melt the Butter, gradually add the Sugar, the Flour, and the Egg well beaten. Then add the Milk, beating all the time. Bake for 20 to 30 minutes in small buttered cups or moulds. Turn out, stick a Glacé Cherry on the top of each, and serve with any jam liked.

Castilian Sole

1 Sole, filleted. 1 gill Cream. ½ pint Stock. 1 oz. Flour.
Button Mushrooms. 1 oz. Butter. Salt. Cayenne.

Stew the Fillets of Sole in the Stock with the Mushrooms,

a little Salt and Cayenne. Drain the Fillets and lay them on a hot dish with the Mushrooms. Make a smooth sauce of the Flour, Butter, Cream and the same quantity of the Stock the fish was stewed in. Pour over the fillets and serve.

Cauliflower Fritters

1 large Cauliflower.
2 tablespoonfuls Oil.
1 tablespoonful Vinegar.
Pepper. Salt.
Batter.
Dripping or Butter.

Boil the Cauliflower; when it is nearly cooked take it up, divide into branches of about equal size. Dip each in a mixture of Oil and Vinegar in the above proportions, Pepper and Salt. Put them aside to cool. Have ready some frying Batter, which should be prepared 2 hours before it is wanted. Take each piece of Cauliflower in a spoon and dip it in the Batter. Fry in the boiling Dripping or Butter; drain very thoroughly and serve at once.

Cauliflower au Gratin (A)

2 ozs. Grated Parmesan Cheese.
½ pint White or Melted Butter Sauce.
1 Cauliflower.
Butter.

Boil the Cauliflower till tender, take it up and drain thoroughly. Put it on a fire-proof dish, pour over it a thin White or Melted Butter Sauce, sprinkle the Cheese over the Sauce, then place a few small bits of Butter on the top, and put in the oven. Baste the Cauliflower several times before leaving it to brown. Time, 20 to 30 minutes.

Cauliflower au Gratin (B)

1 Cauliflower. Grated Parmesan Cheese. Grated Nutmeg.
Pepper. Salt. Baked Breadcrumbs. Butter.

Boil the Cauliflower, and when cooked, place it in a dish

with Pepper, Salt, a little Nutmeg, and cover it with Grated Parmesan Cheese. Sprinkle it with the Breadcrumbs. Dissolve some Butter and pour over all. Bake for 20 minutes and serve in the dish it was cooked in.

Cauliflower Salad

1 Cauliflower. Mayonnaise Sauce.
Slices of Cucumber and Beetroot. Gelatine.

Boil the Cauliflower and drain thoroughly. Divide into branches, dip each into the Mayonnaise Sauce, which should be made rather thick by the addition of a little dissolved Gelatine. Lay the branches of Cauliflower in a glass dish, pour some more Sauce over, and garnish with slices of Cucumber and Beetroot. The Cauliflower must be quite cold before it is put in the Sauce.

Cauliflower Soup

1 Cauliflower. Fried Bread. 2 ozs. Grated Parmesan Cheese.
1 pint Milk. Pepper. 2 tablespoonfuls Cream.
1 oz. Butter. Salt. ½ pint Water.

1 Cauliflower, which must have been previously scalded in boiling Water and Salt. Boil it in the above proportions of Milk and Water, seasoning with Pepper and Salt, till quite tender. Now rub through a hair sieve and put again on the fire with the Cheese, Butter and Cream. Simmer together till of the thickness of cream and serve with sippets of Fried Bread.

Cauliflower and White Sauce

1 Cauliflower. White Sauce. Toast. 1 Egg.

Boil the Cauliflower in the usual way, drain it thoroughly, and dish up on a slice of hot Toast. Pour over some thick White Sauce. Rub half the yolk of a hard-boiled Egg through a grater over the top.

Cavalier's Broil

Cold Shoulder of Lamb or Mutton.
2 tablespoonfuls Mushroom Ketchup.
¼ lb. Rice
Salt
3 ozs. Butter.
Pepper.

Score the Shoulder to the bone and rub into the cut parts a mixture made of 1 oz. Butter, the Ketchup and some Salt and Pepper. Melt 1 oz. Butter and thoroughly coat the meat with it; broil on a gridiron over a clear fire until hot through. Toss the Rice, which must be previously boiled and well drained, in a little Butter, Pepper and Salt. Place this on a dish and lay the broiled Shoulder on it. Serve very hot.

Caviare Croutons

Pot of Fresh Caviare.
1 teaspoonful Oil.
1 teaspoonful Lemon Juice.
Fried Bread.
Pepper.
Cayenne.
Sliced Lemon.

Take the contents of a small pot of Fresh Caviare, mix it with a silver fork with the Lemon Juice, Pepper and Cayenne, and Oil. Make very hot in a small enamelled stewpan and serve on little rounds of Fried Bread garnished with Sliced Lemon.

Cayenne Cheeses

Cheese Pastry.
½ teaspoonful Cayenne.
2 ozs. Grated Parmesan Cheese.
1 oz. Butter.
2 ozs. Cornflour.
1 gill Milk.

Melt the Butter in a stewpan; add the Cheese and the Cayenne; blend the Cornflour with the Milk, and stir to the Cheese and Butter. Have ready small squares of Cheese Pastry made as for Cheese Biscuits, place a little pile of the mixture on each and serve very hot.

Celery Cheese

4 heads Celery.
½ pint Melted Butter Sauce.
2 ozs. Grated Parmesan Cheese.
Salt.
Pepper.
Juice of ½ Lemon.

Stew the Celery very gently; cut it into equal lengths

and lay it on a fire-proof dish. Pour over it ½ pint of Melted Butter, to which has been stirred 1 oz. Grated Parmesan Cheese and the Lemon Juice. Sprinkle over the top the rest of the Cheese and a seasoning of Salt and Pepper. Brown in the oven, or in front of the fire, and serve very hot.

Celery Fritters

2 sticks Celery. Batter. Salt.
White Sauce. Dripping or Butter.

Stew the Celery: cut it in pieces about 2 inches long. Dip each piece in White Sauce. When cold take each piece with a spoon, dip in the Batter and fry in the boiling Dripping. Drain thoroughly dry, sprinkle with Salt and serve very hot

Celery Salad

2 sticks Celery. Mayonnaise Sauce. 3 Eggs.

Boil the Eggs hard and let them go cold. Cut them in slices about ½ an inch thick, and cut these slices in quarters. Cut the Celery also into pieces of about ½ an inch. Mix together and dress with the Sauce.

Celery Soup

4 sticks Celery. 1 gill Cream. ½ pint Stock.
½ pint Milk. Grated Nutmeg. ½ teaspoonful Salt.
1 quart Water. ½ teaspoonful Castor Sugar.

Cut the Celery into small pieces and boil it in the Water with the Salt, Sugar, and Grated Nutmeg to taste. When quite tender, rub through a sieve. Add the Stock and simmer for 1 hour. Add the Milk and Cream. Bring it to the boil and serve at once. Milk and Water may be used instead of Stock.

Celery Tartlets

Puff Pastry. ½ teaspoonful Celery Salt.
2 sticks Celery. 1 oz. Breadcrumbs. 1 oz. Butter.
Pepper. 1 oz. Flour. 1 gill Milk.

Boil the Celery, drain it. Pound it with the Breadcrumbs. Salt, Pepper, Butter, Flour and Milk. Put it into a stewpan and simmer until it thickens. Have some patty-pans lined with Puff Pastry, bake them, fill with the Cream and serve very hot.

Celery and Tomato

2 sticks Celery. Boiled Rice. Pepper. Salt.
2 tablespoonfuls Oil. ½ pint Stock. 2 Tomatoes.

Boil the Celery and drain it. Fry it for a few minutes in the Oil in a stewpan. Put in the Stock and the Tomatoes cut in slices, and a seasoning of Pepper and Salt. Put the Celery on a hot dish, pour the Sauce over it, and serve with a border of Boiled Rice.

Charlemagne Soup

1 Fowl. Cayenne. 2 Eggs. Breadcrumbs.
Stock. Pepper. 1 gill Cream.
Salt. Fried Bread. 1 gill Milk.

Boil the Fowl; remove the flesh from the bones, and free it from skin; add half the quantity of Breadcrumbs soaked in Stock which must be free from grease. Pound and season well. Pass through a sieve. Put it to simmer in some of the liquor the Fowl was boiled in, but do not allow it to boil. Beat the yolks of the Eggs in the Milk and Cream, stir these to the soup off the fire. Serve with sippets of Fried Bread.

Charlotte Alexandre

Sponge Biscuits. 1 pint Milk. ½ pint Cream.
2 ozs. Chocolate. 3 Eggs. ½ oz. Isinglass.
2 ozs. Castor Sugar. Apricot Jam.

Line a mould with Sponge Biscuits, making them stick

together with a little white of Egg or melted Sugar. Grate the Chocolate and stir it to a custard made of the Eggs, Sugar and Milk in the above proportions. When cool add the Isinglass, dissolved in a little Milk, and the Cream well whipped. Put into the mould, and when set, turn out. Serve with a border of Apricot Jam round.

Chartreuse de Legumes

Vegetables. Pepper. 1 Beetroot. Bechamel, White or
3 Carrots. Salt. 1 Egg. Yellow Sauce.

Line a mould with slices of cooked Carrot and Beetroot. Take the remains of any cold cooked Vegetables, or boil any Vegetables that may be in season (cauliflower, peas, beans, artichokes, marrow, etc.), break them into small pieces, season with Pepper and Salt, add the beaten yolk of an Egg, mix all together and press into the mould. Steam for 20 or 25 minutes, and serve with any sauce liked, such as Bechamel, White or Yellow Sauce.

Cheese Biscuits (A)

½ lb. Parmesan or Gloucester Cheese. ½ lb. Butter. ½ lb. Flour.
Salt. Cayenne.

Mix the above ingredients well together and roll out very thin; cut the paste into squares or rounds; bake in a moderate oven, and serve very hot. The above is sufficient for a large quantity, but the biscuits, if put in a tin and covered carefully, will keep for some time.

Cheese Biscuits (B)

3 ozs. Grated Parmesan Cheese. Cayenne. 1 Egg. Salt. ¼ lb. Flour. 3 ozs. Butter.

Mix well together; roll out to the desired thickness, cut into squares or rounds with a paste-cutter, and bake in a quick oven.

Cheese Crab

1 oz. Rich Cheese.
1 oz. Butter.
Saltspoonful Dry Mustard.
1 teaspoonful Vinegar.
Anchovy Essence.
Fried Bread. Cayenne.

Rub the Cheese and Butter together until well mixed. Add a few drops of Anchovy Essence, a pinch of Cayenne, and the other ingredients gradually, and work the whole into a smooth paste. Serve on Fried Bread, which must be very crisp and well drained.

Cheese Creams

1 gill Cream. Salt. Cheese Pastry.
1 oz. Grated Parmesan Cheese. Cayenne.

Whip the Cream, adding gradually the Cheese, Salt and Cayenne. Have ready some Cheese Pastry, which has been newly baked, in patty-pans, fill each case with the above mixture, and serve.

Cheese Custard

1 oz. Cheese. 1 Egg. ½ oz. Butter. 1 cupful Milk.

Grate the Cheese into a pie-dish. Beat up the Egg in the Milk, pour this over the Cheese. Place the butter on the top. Bake in a quick oven for 20 minutes.

Cheese Fritters

3 ozs. grated Parmesan Cheese
2 ozs. Butter. Salt.
3 Eggs.
½ pint Water.
Dripping or Butter.
Watercress or Lettuce.

Stir over the fire until it boils the Water with the Butter and a pinch of Salt. Put in the Cheese. Stir quickly until cooked, then add one by one the Eggs well beaten; stir constantly. Take small pieces of the mixture with a spoon and fry in boiling Dripping or Butter. Drain thoroughly and serve very hot, garnished with Watercress or Lettuce Leaves.

Recipes

Cheese Omelet

4 ozs. Toasting Cheese. Pepper.
1 Egg. Butter. Salt.
2 tablespoonfuls Cream. Cayenne.

Chop the Cheese very fine, beat the Egg, and mix these well with the other ingredients. Take a common dish, the size of the one you wish to send to table, butter it well, and place it in the oven for ¼ an hour with the Omelet in it. Then slip it off on to the dish and send it to table immediately.

Cheese Ramakins

2 Eggs. 2 ozs. Butter.
1½ tablespoonful Flour. 2 ozs. Grated Cheese.

Melt the Butter, add all the other ingredients to it, mix well together and bake in paper ramakin cases for ¼ an hour. Serve in the cases garnished with Parsley.

Cheese Soufflé

2 Eggs. 1 oz. Butter.
¼ lb. Grated Parmesan Cheese. Pepper. Salt.
2 tablespoonfuls Flour. ½ pint Milk.

Stir the Milk, Flour and Butter over the fire until perfectly smooth. Stir in the Cheese. Let it cool; then add the yolks of the Eggs well beaten and a flavouring of Salt and Pepper. Whisk the whites of the Eggs to a froth, beat into the mixture, bake for 20 minutes and serve at once.

Cheese Straws (A)

3 ozs. Grated Parmesan Cheese. Salt.
2 ozs. Butter. 2 ozs. Flour. Pepper.
1 Egg. Cayenne. 1 tablespoonful Water.

Mix the above ingredients well together, roll out the pastry and cut into strips 4 inches long by ¼ an inch wide; twist some of the strips into rings, 1 ring to 3 strips. Bake in a slow oven, put the strips through the rings, 3 strips in each ring, and serve.

Cheese Straws (B)

2 ozs. Grated Cheese.	1 Egg.	3 ozs. Flour.
2 ozs. Butter.	Salt.	Cayenne.

Rub the Butter into the Flour, beat up the Egg and mix it with the other ingredients. Roll out the pastry, cut into strips and bake in a cool oven. Pile the strips on a hot dish and serve.

Chelsea Toast

¼ lb. Calf's Liver.	Pepper.	1 small Onion.
3 or 4 Mushrooms.	Salt.	1 oz. Butter.
½ teaspoonful Minced Parsley.		2 tablespoonfuls Rich Gravy.
2 ozs. Breadcrumbs.		Fried Bread.

Fry the Liver in a little Butter until brown; mince it up very finely with the Mushrooms and Onion. Put it into a stewpan with all the other ingredients and simmer for 20 minutes. Put it on slices of Fried Bread and serve very hot.

Cheriton Toast

1 oz. Grated Parmesan Cheese.	Butter.	3 Eggs.
2 tablespoonfuls Milk.	Anchovy Paste.	Salt.
2 tablespoonfuls Breadcrumbs.	Pepper.	Bread.

Boil the Eggs hard; make them into a paste with Milk and Cheese by pounding them together. Toast some slices of Bread, butter them and spread with Anchovy Paste. Put the Egg mixture on the top, and on this place the Breadcrumbs and the whites of the Eggs minced very finely. Strew little bits of Butter on the top and bake for a few minutes.

Cherry Cake

½ lb. Flour.	2 Eggs.	2 teaspoonfuls Baking Powder.
3 ozs. Butter.		3 ozs. Glacé Cherries.
½ lb. Castor Sugar.		Milk.

Beat the Butter to a cream, gradually add the Sugar, beating all the time; add the other ingredients and the

Cherries cut in small pieces. Mix thoroughly well and bake. The appearance of this cake is improved by icing it and sticking a few Glacé Cherries about the icing.

Chestnut Cream Soup

½ lb. Chestnuts.
1 quart White Stock.
2 tablespoonfuls Cream.
Pepper.
Salt.

Shell the Chestnuts, throw them into boiling water so that the inner peel may easily be taken off. Simmer them in the Stock, but be careful that they do not boil. Add a seasoning of Pepper and Salt. When quite tender pass through a hair sieve, put back on the fire, stir in the Cream and serve.

Chestnut Puree

1 lb. Chestnuts.
½ pint Stock.
1 wineglassful White Wine.
2 tablespoonfuls Cream.
Pepper.
Salt.
1 oz. Butter.

Roast and peel the Chestnuts. Fry them in the Butter; add the Stock, Wine and seasoning. Simmer until soft. Rub through a sieve and put back on the fire. Stir in the Cream and serve.

Chicken Croquettes

2 cupfuls Cold Minced Chicken.
½ cupful fine Breadcrumbs.
4 Eggs.
Gravy.
Pepper.
Salt.
Minced Parsley.
Flour.
Dripping or butter.

Mix the Chicken with the Breadcrumbs, 2 Eggs beaten light, enough Gravy to moisten the Crumbs and Chicken, Pepper, Salt, Parsley, and the yolks of 2 hard-boiled Eggs rubbed fine with the back of a spoon. Mix up into a paste with as little handling as possible, nor must the paste be too wet to mould readily. Flour your hands, make the mixture into rolls or balls, roll in Flour until well coated, and fry a few at a time (so that they do not crowd each other) in boiling Dripping or Butter. Drain them thoroughly dry from fat, and serve on a hot dish.

Recipes

Chicken or Rabbit Patties (A)

Puff Pastry. Pepper. Salt.
Cold Chicken or Rabbit. White Sauce.

Line some patty-pans with Puff Pastry and bake. Put the Chicken or Rabbit twice through a mincing machine, mix it well with the Sauce and seasoning and make it hot in a saucepan. When thoroughly hot fill the pastry cases and serve.

Chicken or Rabbit Patties (B)

Cold Chicken or Rabbit. Lean Ham or Bacon.
Pepper. Shallot. Grated Mace.
Minced Parsley. Pastry. White Sauce.
Lemon Peel. Salt. Lard.

Mince the Chicken or Rabbit very finely, add the Ham, also minced, the Herbs and seasoning; stew in the White Sauce for 10 minutes. Cut some thinly rolled Paste into squares, place on them some of the mince, cover with Paste, pinch the edges together, and fry in boiling Lard until golden brown. Cold Veal or Game can be used in place of the Chicken in either of the above recipes.

Chicken Soup

Stock. Chicken Bones. Mace. Pepper.
1 Onion. 3 or 4 Cloves. Salt. Thyme.
Remains of Bread Sauce or Flour and Milk.

Break up the Chicken Bones and add them to some good Stock with the Onion, Spice and seasoning. Simmer for 1½ hour. Strain, put on the fire again and thicken with the remains of Bread Sauce, or a little Flour blended with Milk.

Chinese Eggs

6 Eggs. ½ lb. Cold Meat. Pepper. Salt.
Breadcrumbs. Tomato Sauce. Dripping. Flour.

Mince the Meat finely, add seasoning of Pepper and Salt the yolk of 1 Egg and a little Flour. Boil 4 Eggs hard, take

off the shells but do not cut up the Eggs, bind each Egg round with the mince mixture, dip each in the other Egg, which must be well beaten, then roll in the Breadcrumbs and fry in the Dripping until a golden brown. Cut in halves and serve with Tomato Sauce.

The above makes a very excellent "Maigre" dish by using Tinned Lobster finely minced instead of the Meat, and frying in Butter.

Chocolate Cake (A)

2 ozs. Chocolate.
¼ lb. Butter.
6 ozs. Castor Sugar.
3 Eggs.
½ lb. Flour.
Buttered Paper.
½ teaspoonful Vanilla Essence.
1 small cupful Milk.

Beat the Butter to a cream, adding the Flour and Sugar gradually, then the Eggs well beaten. Dissolve the Chocolate over the fire in the Milk (the Chocolate must be previously grated), add the Vanilla Essence, and stir, while still warm, to the cake mixture. Bake in a tin lined with Buttered Paper.

Chocolate Cake (B)

3 ozs. grated Chocolate.
½ lb. Butter.
3 Eggs.
2 ozs. Castor Sugar.
1 Sponge Cake.

Cut a new Sponge Cake in slices; spread the slices with a mixture made as follows:—Pound the Chocolate and add it very gradually to the Butter, which must be beaten to a cream, beat in the Eggs and Sugar and continue beating for some time. Put the slices together again in the cake's original shape; spread some more of the Chocolate mixture smoothly all over the cake.

Chocolate Caramel

Caramel.
3 ozs. grated Chocolate.
1 pint Milk.
3 Eggs.
Vanilla Essence.
Whipped Cream.
Castor Sugar.

Line a mould with Caramel as for "Caramel Mould." Boil the Chocolate with the Milk, when cool add the Eggs

well beaten and a little Sugar. Put this mixture in the mould and steam till set, but do not let it boil. Turn out and serve (when cold) with Whipped Cream sweetened with Sugar and flavoured with Vanilla Essence.

Chocolate Cream (A)

2 ozs. grated Chocolate. ½ pint Milk. Sugar.
¼ oz. Gelatine or Isinglass. ½ pint Cream.

Dissolve the Gelatine in a little of the Milk; boil the Chocolate with the rest of the Milk and the Cream. When the Chocolate boils pour it over the Gelatine and stir till cool. Rinse a china mould out with cold water, pour in the mixture and turn out when set.

Chocolate Cream (B)

2 ozs. grated Chocolate. 1 pint Milk. Vanilla Essence.
2 ozs. Castor Sugar. ½ oz. Gelatine or Isinglass.

Dissolve the Gelatine in the Milk, then put it, with all the other ingredients, into a jug standing in a pan of boiling water on the fire. Keep the water boiling for nearly ½ an hour, constantly stirring the Chocolate mixture. Take off the fire, pour into a bowl and stir occasionally until cool. Rinse a china mould out with cold water, and pour in the Chocolate. When cold turn out and serve.

Chocolate Custard

3 ozs. grated Chocolate. 2 ozs. Sugar.
1 pint Milk. 2 Eggs.

When the Milk is boiling add to it the Chocolate and boil for a few minutes. Beat the Eggs very well and gradually add the Chocolate, Milk and Sugar to them. Stir well, put into a pie-dish and bake for 20 minutes.

Chocolate Custard Mould

2 ozs. Grated Chocolate. 2 tablespoonfuls Boiling Water.
4 or 5 lumps Sugar. Vanilla Essence. 1 pint Milk.
4 Eggs. Buttered Paper.

Beat the Eggs; mix the Chocolate to a paste with the

Water and stir to it the Eggs and the Milk (which has been previously boiled with the Sugar, and a few drops of Vanilla Essence) very gradually, stirring all the time the same way; pour it into a buttered china mould, cover with Buttered Paper and bake ½ an hour. When cold turn out and serve with Whipped Cream or Custard.

Chocolate Rice Pudding

2 ozs. Rice. 1 Egg. 1 oz. grated Chocolate.
1 pint Milk. Vanilla Essence.

Make a Rice Pudding in the usual way; when cooked stir in the Chocolate (which must have been heated in the oven in a little Milk) and a few drops of Essence of Vanilla. Beat the white of the Egg to a froth, pile on the top of the pudding, brown slightly, and serve.

Christmas Cake

1 teacupful Butter.
1 teacupful Cream.
1 teacupful Treacle.
1 teacupful Moist Sugar.
½ oz. Powdered Ginger.
2 Eggs. 1 lb. Flour.
¼ lb. Raisins
2 ozs. Currants.
2 ozs. Candied Peel.
1 tablespoonful Water.
1 teaspoonful Carbonate of Soda. Cinnamon.

Warm, but do not oil, the Butter; put into a basin the Flour, Sugar, Ginger, Cinnamon, Raisins, Currants, and Peel. When these ingredients are thoroughly mixed stir in the Butter, Cream, Treacle, and the Eggs well beaten. Beat the Mixture well, dissolve the Soda in the Water, and add this also. Beat for some time longer, then put the cake in a buttered tin and bake for 2 hours or rather more.

Claremont Pudding

½ lb. Suet. 2 tablespoonfuls Milk. 3 tablespoonfuls Flour.
¼ lb. Raisins. Moist Sugar. Nutmeg.
2 Eggs. 1 oz. Candied Peel. Salt.

Chop the Suet very fine, stone and chop the Raisins;

beat the Eggs; chop the Candied Peel. Mix all well together and boil for 3¼ hours.

Clarendon Eggs

Eggs.	Salt.	Parmesan Cheese.
Artichokes.	Butter.	Pepper.

Boil some French Artichokes, remove the leaves and "chokes." Poach some new-laid Eggs very carefully, and place one Egg on each Artichoke. Scrape the soft root part from the leaves with a silver fruit-knife, mix it with Pepper, Salt, and a little Butter; spread this on the Eggs; sprinkle with Parmesan Cheese and serve very hot with a little Butter on each.

The preserved Fonds d'Artichauts may be used for this dish, only then one of the Artichokes must be mashed up to make the dressing.

Clarice Pudding

2 ozs. Butter.	1 pint Milk.	2 Eggs.
2 ozs. Sugar.	Lemon Peel.	Pastry.
2 tablespoonfuls Flour.	Salt.	

Line a pie-dish with Pastry; fill it with the mixture made as follows:—Mix the Flour, with a little Salt, by degrees to the Milk; boil it until thick; take it off the fire and stir in the Butter, Sugar, and the Lemon Peel finely grated. Leave to get cold, then beat in the Eggs. Fill the pie-dish and bake for 20 minutes.

Cocoa Pudding

½ lb. Bread.	1 pint Milk.	2 large teaspoonfuls Cocoa.
1 oz. Butter.		3 Eggs.
¼ lb. Sifted Sugar.		Vanilla Essence.

Boil the Bread (which must be stale and light) in the Milk, stir continually until it becomes a thick paste, then add the Butter and Sugar, the Cocoa and the Vanilla Essence.

Take the pudding off the fire and mix in first the yolks of the Eggs, then the whites beaten to a firm froth. Put the mixture in a buttered tart dish and bake in a moderate oven for 40 minutes.

Cocoanut Biscuits

¼ lb. grated Cocoanut.
1 cupful Flour.
1 cupful Ground Rice.
2 tablespoonfuls BakingPowder.
1 cupful Sugar.
2 Eggs.
¼ lb. Butter.
Milk.

Rub the Butter into the Flour and Ground Rice; add the other ingredients and the Eggs well beaten. Mix well and bake, having first cut the paste into the shapes required with a paste-cutter.

Cocoanut Cake

2 teaspoonfuls Baking Powder.
2 ozs. Cocoanut
3 or 4 Candied Apricots.
Vanilla Essence.
2 Eggs. Their weight in Flour, Butter and Sugar.

Beat the Butter to a cream; beat the Eggs and add them to the Butter; beat together with the Sugar; add a few drops of Vanilla Essence. Chop the Apricots small and add them with the Flour, Cocoanut and Baking Powder to the other ingredients. Beat well and Bake.

Cocoanut Cakes (A)

1 Cocoanut.
Wafer Paper.
Castor Sugar.

Choose a nice Cocoanut; grate it; add the same weight of Sugar; mix well together; put it in little heaps on Wafer Paper and bake.

Cocoanut Cakes (B)

6 ozs. Dessicated Cocoanut.
2 ozs. Butter.
3 ozs. Castor Sugar.
3 Eggs.
Flour.
Vanilla Essence
½ Lemon.

Butter some small moulds, sprinkle them with a little Flour

and Sugar, half fill them with the following mixture:—Beat the Butter to a cream, add the rind of the ½ Lemon finely chopped, the Sugar and Cocoanut. Beat for 10 minutes; add the Eggs well beaten, and a few drops of Vanilla Essence. Bake 20 minutes.

Cocoanut Pudding (A)

4 tablespoonfuls Grated Cocoanut. 2 Eggs. 1 oz. Butter.
4 tablespoonfuls Breadcrumbs. 1 teacupful Milk.

Beat up the yolks of the Eggs with the Milk; add the Cocoanut and Breadcrumbs and put the mixture into a buttered pie-dish. Beat the whites of the Eggs to a froth, and add them with the Butter to the other ingredients. Bake in a quick oven for 20 minutes.

Cocoanut Pudding (B)

2 ozs. Butter. 2 ozs. Citron. 2 ozs. Castor Sugar.
½ Lemon. 2 Eggs. 2 ozs. Grated Cocoanut.

Melt the Butter, add the Sugar and boil for 1 minute. When cold add the Cocoanut, the Citron shred fine, the juice and grated rind of the Lemon, and the Eggs well beaten. Mix all together, and bake in a greased pie-dish for about 1 hour.

Cod Fritters

Remains of Cod. Batter.
White Sauce. Dripping or Butter.

Divide the cold fish into neat small pieces; dip each piece in White Sauce, then into Batter and fry a golden brown in Dripping or Butter.

Cod and Parmesan

Remains of Cod. 2 tablespoonfuls Parmesan Cheese.
Pepper. Breadcrumbs. White Sauce.
Salt. Butter.

Flake the cold fish, stir it into the White Sauce, season

with Pepper and Salt and add the Cheese. Put it in a greased pie-dish; strew Breadcrumbs and tiny bits of Butter on the top, brown in the oven and serve.

Cod and Potatoes

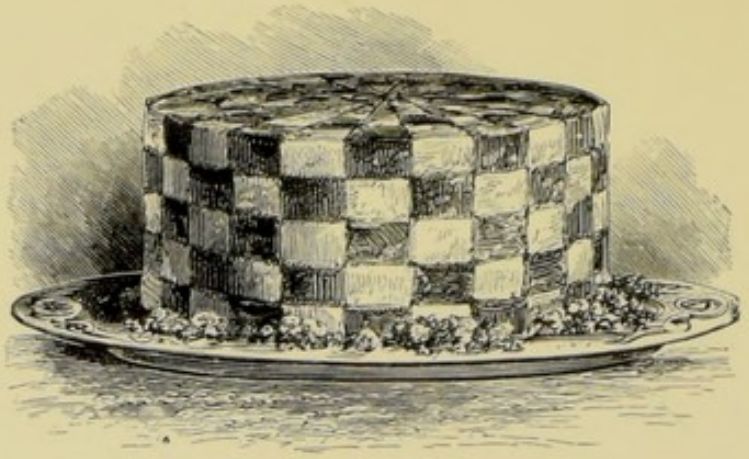
3 slices of Cod. Pepper. 1 quart Water.
2 Onions. Parsley. Salt.
1 oz. Butter or 1 tablespoonful Oil. Bread. 6 Potatoes.

Chop the Onions, put them in a saucepan with the Butter or Oil and let them colour, then add the Water, seasoning, Parsley and Potatoes. Let it boil until the Potatoes are nearly cooked, then add the fish. When cooked, lay the slices of Cod on a dish with the Potatoes round; have some slices of light Bread cut in squares or rounds on another dish, strain the liquor the fish has been boiled in over these, and hand with the fish.

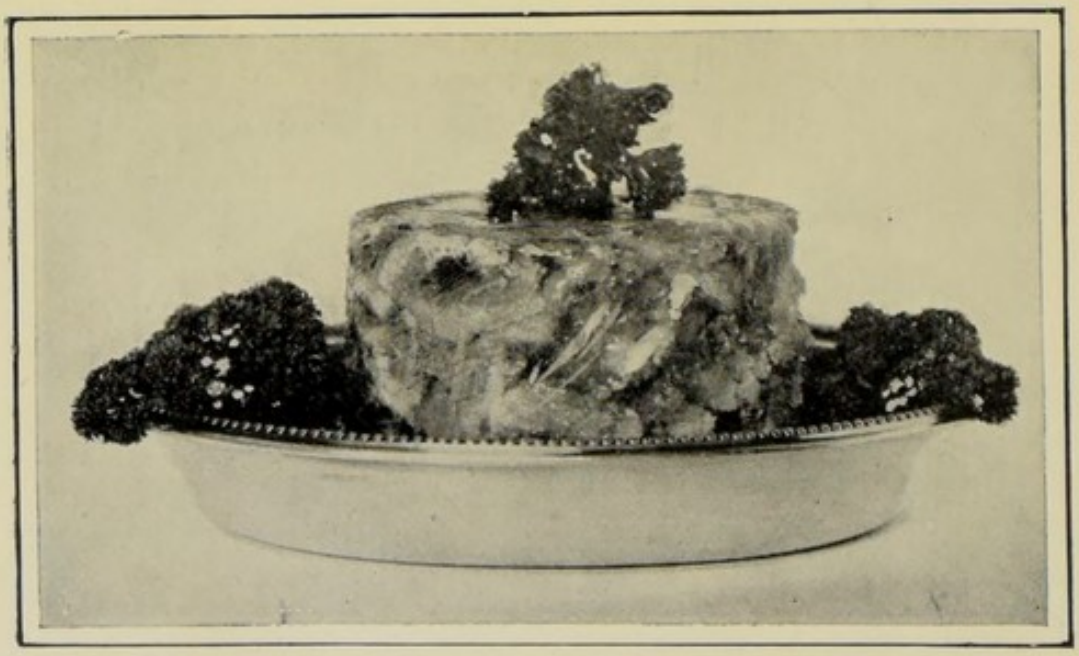
Cod's Roe Cutlets

½ lb. Dried Cod's Roe. ½ teaspoonful Chopped Parsley.
Salt. Water. Butter. 1 gill Gravy.
2 tablespoonfuls Vinegar. Anchovy Essence.
1 Egg. Pepper. Flour.
Breadcrumbs. 1 dessertspoonful Capers.

Cut the Roe into cutlets ¼ an inch thick, soak them in Water with a little Salt and 1 tablespoonful Vinegar. A little before cooking them, drain them, and brush them over with Egg; dip them in finely-sifted Breadcrumbs, well seasoned with Pepper and Salt and the Parsley. Fry the cutlets in Butter till of a nice brown, and when about to serve pour round them a sauce made as follows:—1 gill Gravy, a few drops of Anchovy Essence, thicken with Flour, chop up the Capers and boil them for a minute in the Gravy. After taking it off the fire stir in 1 tablespoonful Vinegar.



Harlequin Cake. (Page 375.)



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Cod's Roe Toast

¼ lb. Dried Cod's Roe. Salt. Cayenne. Cold Water.
Mace or Allspice. Pepper. Butter. Lemon Juice.
Hot Buttered Toast or Fried Bread.

Thoroughly soak the Roe in Water, then cut it in small pieces and pound in a mortar with a little Butter, Pepper, Salt, Cayenne and a dust of Mace or Allspice. Put a small lump of Butter in a stewpan. When it oils add the pounded Roe, to which add a squeeze of Lemon Juice. Stir till thoroughly hot. Have ready some rounds of Hot Buttered Toast or Fried Bread, spread the Roe thickly on each and serve very hot.

Cod aux Tomates

Slices of Cod. 3 or 4 Tomatoes. 2 ozs. Butter.
½ Lemon. Salt. Pepper. Water.

Bake the Slices of Cod in the oven until tender, keeping them well basted with the Butter. Stew the Tomatoes in Water, rub them through a sieve into the Butter in which the fish was cooked, add the Lemon Juice, Pepper and Salt. Boil up once and pour over the fish.

Coffee Cake

1 gill Cold Coffee. ½ teaspoonful Carbonate of Soda.
½ teacupful Brown Sugar. ¼ lb. Currants.
½ teacupful Treacle. Flour. 2 Eggs.
¼ lb. Butter. Cinnamon. ¼ lb. Raisins.

Mix well together with sufficient Flour to make the cake of the right consistency. The Coffee must be *very* strong.

Coffee Cake can be made, if preferred, the same as "Chocolate Cake (b)," using very strong Coffee instead of the Chocolate.

Coffee Cream (A)

1 oz. Gelatine. ¾ pint Milk. 6 ozs. Sugar.
1 oz. Coffee. 1 pint Cream.

Dissolve the Gelatine in the Milk, add the Cream (which

must not be heated) and the Coffee, made *very* strong, and the Sugar. Put it into a large pan, whip well when thick enough, and put into a china mould previously wetted with cold water. Turn out when set.

Coffee Cream (B)

3 Eggs. 1 gill Milk. 2 tablespoonfuls strong Coffee.
½ pint Cream. 1 oz. Castor Sugar.

Put the Eggs, Sugar and Coffee into a jug, stand the jug in a pan of boiling water on the fire; stir till thick. Let it go cold. Whisk well with the Cream and serve in a glass dish, or in a casing of Sponge Biscuits as for "Charlotte Alexandre."

Cold Cabinet Pudding

½ oz. Gelatine.
1 pint Milk.
2 Eggs.
1 oz. Castor Sugar.
3 penny Sponge Cakes.
1 wineglassful White Wine.
Candied Fruit.
Vanilla Essence.

Dissolve the Gelatine in a little Milk, break the Eggs into a basin and mix well with the rest of the Milk, then add the Gelatine and Sugar; put the custard into a jug, stand the jug in a pan of boiling water on the fire and stir till it thickens. Add flavouring of Vanilla. Break up the Sponge Cakes and soak them in the Wine. Rinse out a china mould with cold water, put in some Candied Fruit cut in small pieces, pour in some custard and let it set, then sponge cake and more custard in layers until the mould is full. Turn out when set.

Coligny Eggs

Essence of Anchovy. 3 Eggs. Pepper. 1 oz. Butter.
1 oz. Parmesan Cheese. 1 gill Gravy. Salt. Slices of Toast.

Mix the Cheese with ½ oz. Butter and a few drops of Anchovy, and spread the mixture on the Toast, which should be thin and crisp. Keep the Toast hot. Put the rest of the Butter in a saucepan, break in the Eggs and stir till they are set. Stir in the Gravy and pour all over the toast.

Recipes

College Puddings

1 large cupful Breadcrumbs.
¼ lb. Currants.
¼ lb. Suet.
2 ozs. Candied Peel.
2 ozs. Sugar.
3 Eggs.
1 gill Cooking Brandy.
Butter or Dripping.

Put into a mixing bowl the Breadcrumbs, the Suet, finely chopped, the Candied Peel, cut small, the Currants and Sugar, and mix thoroughly. Beat up the Eggs with the Brandy and stir them to the pudding. Beat well, form into small dumplings and fry in boiling Butter or Dripping. Drain very dry and serve with Brandy Butter or Wine Sauce.

Compôte of Greengages

1 quart Greengages. 1 pint Syrup.

Cut the Greengages in halves and remove the stones. When the Syrup is boiling put in the Greengages and boil gently for ¼ an hour. Take out the Greengages carefully so as not to break them, put them on a glass dish; boil the Syrup for another few minutes, let it cool a little and pour over the fruit. Let it stand till cold, and serve.

Compôte of Oranges

6 Oranges. 1 pint Syrup.

Peel the Oranges and remove all white pith; divide them into "pigs." Put them into the boiling Syrup and simmer gently for 5 minutes. Take them out carefully with a spoon, so as not to break them, and arrange them on a glass dish. Reduce the Syrup by boiling it until thick, let it cool a little, pour it over the fruit. Let it stand till cold, and serve.

To make the Syrup. To every pound of Sugar add 1½ pint Water. Boil the Sugar and Water, remove the scum. Add the Rind of one Orange cut into thin strips; when the Syrup has been well skimmed and is quite clear add the Oranges.

Compôte of Peaches

Peaches. Syrup.

Proceed exactly as for "Compôte of Greengages," only remove the skins before putting the Peaches in the Syrup.

Compôte of Plums.

As for "Compôte of Greengages."

Connaught Pudding

3 Eggs. Greengage Jam.
½ pint Milk. 2 ozs. Jordan Almonds.
1 oz. Castor Sugar. Pastry 4 Sponge Cakes.

Beat the yolks of the Eggs with the Sugar, add the Milk. Line a pie-dish with pastry. Put a layer of Greengage Jam at the bottom, sprinkle over half the Almonds, blanched and chopped fine; cut the Sponge Cakes in fingers and lay them on the Jam; another layer of Jam and Almonds; pour over this the custard. Bake until set. Beat the whites of the Eggs to a firm froth, pile on the pudding and brown lightly in the oven.

Convent Stew

1 lb. Beefsteak. Pepper. 2 Turnips.
2 tablespoonfuls Vinegar. Salt. 1 Onion.
2 Carrots. Toast. Flour. Buttered Paper.

Cut the meat in pieces and rub over with the Vinegar. Cut up the vegetables and put them in a jar with the meat and a seasoning of Pepper and Salt; add a little Flour to thicken. Put a piece of Buttered Paper over, then fix the cover of the jar firmly on and put in the oven. Stew slowly for 5 hours, turn out on a hot dish all together and serve. Garnish with sippets of Toast.

Cophetua Pate

4 ozs. Cornflour. 2 Eggs. ½ Lemon.
3 Oranges. Sugar. ½ pint Milk.

Peel the Oranges, cut the Peel in strips and boil in the

Milk. Make a custard with the Milk (strained), the yolks of the Eggs, the Cornflour and some Sugar. Slice the Oranges and lay them at the bottom of a pie-dish. Sprinkle with Sugar, pour the custard over. When set, beat the whites of the Eggs to a stiff froth with Sugar and Lemon Juice, pile on the top of the custard and brown slightly in the oven.

Coquilles of Turbot

1 lb. Turbot.	Mace.	Fried Breadcrumbs.
3 Cloves.	1 Onion.	Bechamel Sauce.

Boil the Turbot in the usual way but add the Onion stuck with Cloves and a little Mace. When done—it must not be overcooked—take it out and drain carefully; flake it into fair-sized pieces and free from skin and bone; toss the flakes in the Bechamel Sauce, fill with it some fireproof shells or ramakin cases, scatter Fried Breadcrumbs over, put in a quick oven for a few minutes and serve very hot.

Cornflour Cake

6 ozs. Cornflour.	2 Eggs.	1 teaspoonful Baking Powder.
Lemon Essence.	¼ lb. Butter.	6 ozs. Castor Sugar.

Melt the Butter, add the other ingredients, beat for 20 minutes, bake in a greased tin.

Cornish Potatoes

1 lb. Potatoes.	½ pint Milk.	2 Eggs.
2 ozs. Breadcrumbs.	2 ozs. Butter.	

Boil the Potatoes and pound them with the Butter and Breadcrumbs soaked in a little of the Milk. Beat the yolks of the Eggs in the rest of the Milk, and add to the Potatoes. Lastly add the whites of the Eggs beaten to a firm froth. Mix well. Pile on a fireproof dish and bake.

Cottage Pie

See "Potato Pie."

Cottage Pudding

1 cupful Sugar.
1 cupful Milk.
1 Egg.
1 oz. Butter.
1 pint Flour. Salt.
2 teaspoonfuls Baking Powder.
Brandy, Butter or Pudding Sauce.

Rub the Butter in the Flour, beat in the other ingredients. Beat ¼ an hour, steam for 1½ hour and serve with Brandy Butter or Pudding Sauce.

Cottager's Omelet

½ pint Milk.
1½ oz. Flour.
¼ lb. Cold Meat.
1 teaspoonful Minced Parsley.
½ Cooked Onion. Salt.
Gravy. 1 Egg.

Mince the Meat and Onion finely, add the Parsley and Salt. Make a batter of the Flour, Milk and Egg, stir into it the Meat, etc. Stir the whole into a greased pie-dish and bake ½ an hour. Turn out. Serve with Gravy poured over and around.

Country Soup

2 ozs. Butter.
1 pint Stock.
1½ pint Vegetable Stock.
2 Carrots.
2 Onions.
2 sticks Celery.
Parmesan Cheese.
1 Cabbage.
1 Lettuce.

Chop the Vegetables up finely, fry them in the Butter till a pale brown; add the Stock and simmer very gently for 3 hours, shaking the pan occasionally and stirring the contents to prevent their burning. Add the Vegetable Stock, which is water that Haricot Beans, Rice, Lentils or Celery have been cooked in, flavoured with Salt and Pepper. Simmer for ½ an hour longer. Give one boil up and serve. Hand grated Parmesan Cheese.

By using Vegetable Stock, or Milk and Water instead of the Stock, this makes a very good "Maigre" soup.

Recipes

Crab Toast

1 Crab.	2 teaspoonfuls Flour.		1 cupful Milk.
Cayenne.	½ teaspoonful Harvey's Sauce.		2 ozs. Butter.
Pepper.	4 or 5 Mushrooms.	Salt.	Buttered Toast.

Pick the meat from the shell of the Crab, melt the Butter in a saucepan, chop up the Mushrooms, add them to the Butter and stir until tender; add the Flour and Milk and stir till it boils. Put in the Crab, mix and season well. Place the mixture on Hot Buttered Toast and sprinkle with Cayenne.

Crayfish Mayonnaise

1 Crayfish. Mayonnaise Sauce. 1 Lettuce. 2 Tomatoes.

Pick the Crayfish carefully. Cut it into small pieces, but do not mince it. Pile in the centre of a dish and smother it with a good Mayonnaise Sauce. Garnish with Lettuce leaves and slices of Tomato.

Cream Sauce

Sixpenny Jar of Cream.	Sugar.
1 teaspoonful Arrowroot.	Vanilla Essence.

Bring the Cream to boiling point, thicken with the Arrowroot, stirring it in carefully. Add Sugar and a few drops of Vanilla Essence.

Crecy Soup (A)

2 Carrots.	1 Turnip.	1 quart Stock.	2 ozs. Rice.
1 Onion.	Salt.	Pepper.	1 raw Potato.
1 oz. Butter.	Sugar.		

Peel the Potato and chop it up with the other vegetables, put them in a saucepan with the Butter and a lump of Sugar. Cover securely and simmer very gently. Occasionally take off the cover and stir, add a seasoning of Pepper and Salt. Add the Stock. Simmer for 2 hours. Take it off the fire, rub through a hair sieve, add the Rice and simmer for ½ an hour.

Crecy Soup (B)

Maigre

¾ lb. Carrots. 1 Egg. 1 quart Water.
Salt. Pepper. 1 gill Cream or Milk.
2 ozs. Butter. Sugar.

Slice the Carrots and put them in the Water with some Salt and 2 lumps Sugar. Simmer for 5 or 6 hours. Rub them through a sieve. Put all back on the fire, and when boiling add the Butter, Pepper and Salt. Stew for 15 minutes, but do not let it boil; stir in the yolk of the Egg and the Cream or Milk.

Creme au Chocolat

2 ozs. Vanilla Chocolate. 1 pint Milk.
1 tablespoonful Castor Sugar. Cream Sauce.
3 Eggs. Buttered Paper. Vanilla Essence.

Grate the Chocolate, boil the Milk, mix the Chocolate to a smooth paste with a little of the boiling Milk; add the Sugar and a few drops of Vanilla Essence, and stir till quite smooth and the Sugar dissolved. Beat the yolks of the Eggs, add them to the Chocolate, then the rest of the boiling Milk by degrees; finally add the whites of the Eggs beaten to a firm froth. Pour into a slightly-greased mould, tie down tightly with a Buttered Paper, bake in a moderate oven for ½ an hour. Turn out carefully, pour a Cream Sauce over and around and serve.

Creme St Germain

Puff Pastry. ¾ pint Cream. 1 Lemon.
½ oz. Gelatine. Jam. 1 gill Fruit Syrup.
Sugar. 1½ wineglassful Cold Water.

Cut a piece of Puff Pastry the size of a plate; put a strip of Pastry about an inch wide all round the edge. A layer of Jam

about 1½ inch wide just inside the rim and fill the space in the centre with a fruit cream made as follows :—Dissolve the Gelatine in the Water, add the rind and juice of the Lemon with some Sugar and stir over the fire till dissolved. Take out the Lemon Peel, pour the liquid into a bowl, add the Fruit Syrup. Whisk the Cream, pour the other ingredients on to it, stirring all the time. Pour into a mould and turn out when set.

Creole Fish

2 lbs. Fish.
3 Scallops, or half a Lobster.
1 lb. Tomatoes.
1 Onion.
½ teaspoonful Curry Powder.
1 wineglassful White Wine.
½ pint Milk and Water.
Pepper. Salt.

Flake the Fish, cut up the Scallops or Lobster, put it in layers in a baking-dish (one of the French baking-dishes with a lid is the best) with layers of sliced Tomato, sliced Onion and the other ingredients between. Bake 1 hour. Serve in the dish in which it was cooked.

Croquettes of Chicken à la Supreme

2 parts white Meat of Chicken.
1 part Boiled Tongue.
1 part Truffles.
Butter.
Flour. Stock.
Minced Parsley.
Pepper. Salt.
2 Eggs.
1 Lemon.
Breadcrumbs or Vermicelli.
Lard.

Mince the Chicken, Tongue and Truffles very finely. Melt some Butter, stir a little Flour into it, then the mince, moisten with Stock, season with Parsley, Salt and Pepper. Stir in the yolk of 1 Egg beaten up with the juice of the Lemon and strained. Make into the shape of balls or corks very lightly with floured hands, dip in Egg, roll in fine Breadcrumbs or Vermicelli broken small, and fry in boiling Lard.

Croquettes of Fish

Cold Fish.	Butter.	Salt.	Flour.
Grated Nutmeg.	Minced Parsley.	1 Egg.	
Pepper.	Breadcrumbs.	Hot Milk.	

Mince the Fish finely; melt a piece of Butter in a pan, add a small pinch of Flour and some Hot Milk, stir on the fire till the mixture thickens, then put in the seasoning and Parsley, and lastly the minced Fish. Turn out to get cold. Then shape into the form of corks, dip in Egg, roll in Breadcrumbs. After an hour repeat this, and after a little time fry a light brown in Butter.

Croquettes of Fish and Rice

1 lb. Cold Fish.	Pepper.	Salt.	6 ozs. Rice.
Breadcrumbs.	Dripping.	2 Eggs.	

Boil the Rice and drain thoroughly; mince the Fish and beat both together till well mixed. Add the seasoning and yolks of the Eggs to bind the mixture. Shape into balls with floured hands, dip in the beaten whites of the Eggs, roll in Breadcrumbs and fry in boiling Dripping.

Cucumbers à la du Barry

2 Cucumbers.	Vinegar.	½ pint Stock.
2 ozs. Butter.	2 Eggs.	1 teaspoonful minced Parsley.
Flour.	Salt.	Pepper.

Peel and cut the Cucumbers into slices ½ an inch thick. Mix some Salt and Vinegar, pour it on the Cucumbers and leave them a short time. Drain them and put them into a stewpan with the Butter, fry, but do not brown them; dust a little Flour over, add the Stock and boil gently until it is a little reduced. Be careful not to break the Cucumbers. Stir in the yolks of the Eggs, the Parsley and seasoning. Bring to boiling point and serve.

Cucumbers à la Diane

Cucumbers.	Butter.	Minced Parsley.	Flour.
Pepper.	Salt.	Boiling Water.	Minced Onion.

Peel the Cucumbers, cut them in four lengthways, take out the seeds, cut them into pieces about 2½ inches long. Throw them into Boiling Water with a little Salt and cook until tender. Drain them. Put them into a saucepan with some Butter blended with Flour, Parsley, Onion, Pepper and Salt. Toss them up for a few minutes and serve.

Cucumber Fritters

2 or 3 Cucumbers. Salt. Flour. Oil or Butter.

Peel the Cucumbers and cut them in slices, not too thin. Wipe them dry, and, after dredging with Flour, throw them into boiling Oil or Butter; turn them until brown on both sides. Drain carefully, sprinkle with Salt, and serve.

Cucumber Salad

1 tablespoonful Vinegar.	Pinch of Pepper.	Pinch of Salt.
2 tablespoonfuls Salad Oil.	1 Cucumber.	

Peel the Cucumbers, cut them into thin slices, sprinkle them with the Pepper and Salt; add the Oil and Vinegar; let them stand for a few minutes and serve.

Cumberland Soup

½ lb. Gravy Beef.	1 oz. Oatmeal.	2 Potatoes.
Handful Split Peas.	1 quart Water.	2 Turnips.
1 Onion.	Salt.	Pepper.

Cut the Meat small, put it with the Vegetables, also cut small, into the Water. Simmer for 4 hours, thicken with Oatmeal, season with Pepper and Salt, boil for 10 minutes, stirring the while.

Curate's Pudding

1½ pint Milk. 2 Eggs. Salt. 4 ozs. Sugar.
3 large tablespoonfuls Cornflour. ½ teaspoonful Vanilla Essence.

Make the Cornflour into a smooth paste with a little Milk, add the Eggs, well whisked, and a pinch of Salt. Boil the Milk and stir to it, while boiling, the Cornflour, etc. Add the Vanilla. Spread half the Sugar over the bottom of a large pie-dish, pour the hot pudding on it, then the rest of the Sugar. Cover closely with a dish and put in a cool place. Serve next day in a pie-dish with its own syrup.

Curried Cabbage

1 Cabbage. Rice. Curry Sauce.

Half boil the Cabbage; take it up, press out all the water and cut it small. Lay it in the hot Curry Sauce and simmer for at least 1 hour. Serve with a border of boiled Rice, or Rice handed separately.

Curried Cauliflower

1 Cauliflower. Rice. Curry Sauce.

Proceed as above. When the Cauliflower is nearly boiled divide into small branches and finish cooking as above.

Curried Cod

Cold Cod. Curry Sauce. ½ Onion.
Butter. Rice.

Flake the remains of Cold Cod, and fry till a light golden colour with some Butter and the ½ Onion sliced. Add it to the hot Curry Sauce; simmer for ¼ an hour, and serve with a border of boiled Rice. Any fish is good cooked in this manner.

Curried Eggs

4 Eggs. Rice. Curry Sauce.

Boil the Eggs hard; cut them in slices; simmer for 10 minutes in Curry Sauce and serve with a border of boiled Rice.

Curried Lobster and Eggs

Small Tin Lobster. Rice. Curry Sauce. 3 Eggs.

Cut the contents of a small tin of Lobster into nice-sized pieces. Boil the Eggs hard, and cut them in slices. Put the Lobster in the Curry Sauce, simmer for 1 hour. 10 minutes before serving add the Eggs. Serve with Rice.

Curried Macaroni

Macaroni. Curry Sauce. Rice.

Boil the Macaroni, drain it. Lay it in the Curry Sauce, simmer for 10 minutes, and serve with boiled Rice.

Curried Prawns

2 doz. Prawns or Preserved Prawns. 3 Eggs. Curry Sauce. Rice.

Lay the Prawns in the Curry Sauce and simmer for ½ an hour, then add the Eggs, which must be hard boiled and cut in slices, simmer for 10 minutes and serve with boiled Rice.

Curried Prawns (Cold)

Prawns. Curry Sauce. ½ pint Aspic Jelly or 1 oz. Gelatine.

Cook the Prawns as in the preceding recipe; stir to them ½ pint Aspic Jelly, or the Gelatine dissolved in water. Pour into little moulds and turn out when cold.

Curried Scallops

1 doz. Scallops. Curry Sauce. Rice.

Stew the Scallops gently until half cooked. Have ready

the Curry Sauce, lay the Scallops in this and simmer for 1 hour. Serve with boiled Rice.

Curry Mince

Cold Mutton or Beef.
1 dessertspoonful Curry Powder.
1 tablespoonful Chutnee.
Croûtons or Fried Bread.
1 teacupful Stock.

Mince the meat very finely; cook the Curry-Powder in the Stock; add the meat and the Chutnee. Cook for some minutes, stirring the while. Fill the Croûtons with the mixture and serve very hot.

Curry Sauce (A)

2 Onions.
1 Apple.
1½ tablespoonful Curry Powder.
1 oz. Butter.
2 Tomatoes.
1 gill Sour Milk or Cream.
½ pint Stock or Milk.
1 teaspoonful Desiccated Cocoanut.

Slice the Onions and fry with the Butter for a few minutes, then add the Curry Powder and fry thoroughly. Put all into a stewpan and simmer gently with the Stock, Sour Milk, the Apple and Tomatoes cut small, and the Cocoanut. Simmer gently for 2 hours.

Curry Sauce (B)

1 Onion.
1 oz. Butter.
1 tablespoonful Curry Powder.
1 gill Stock or Milk.

Slice the Onion and fry in the Butter; stir in the Curry Powder and Stock or Milk. Simmer ½ an hour.

Cutlets and Onions

Cutlets.
2 Onions.
Stock.
Larding Bacon.
Buttered Paper.
Salt.
Pepper.
2 Carrots.
Parsley.

Put the trimmings of the Cutlets in a saucepan with the

Vegetables and seasoning. Lard the Cutlets, lay them on the Vegetables with Stock enough to just cover them. Put a slice or two of Bacon on the Cutlets, then a Buttered Paper; put the lid on firmly and simmer till cooked. Take out the Cutlets, put the sauce through a sieve, put it back on the fire and reduce it to a glaze. Glaze the Cutlets in this. Dish them up with the Vegetables with which they were cooked in little heaps as garnishing.

Cutlets à la Soubise

Cutlets.	Salt.	Potatoes.
Spanish Onions.	Grated Nutmeg and Lemon Peel.	
Pepper.	2 tablespoonfuls Cream.	

Cook the Cutlets in the usual way; dish them up round a centre prepared as follows:—Cook Potatoes and Spanish Onions in equal quantities; drain them and run through a wire sieve, adding a seasoning of Salt, Pepper, Grated Lemon Peel and Nutmeg. Put the purée into a clean saucepan with the Cream and serve when very hot.

Dalmatian Soup

Chicken Stock or Water Chickens have boiled in.	Pepper.	¼ lb. Rice.
	Salt.	1 gill Cream.

Thoroughly boil some Rice in Chicken Stock (the Water Chickens have been boiled in answers this purpose perfectly), pass it through a hair sieve, put it again on the fire and add some more Stock to that in which the Rice has been cooked. Add the Cream, Pepper and Salt, simmer for 10 minutes and serve.

Damascus Soup

3 Eggs.	Pepper.	1 quart White Stock.
1 pint Milk.	Salt.	1 oz. Butter.
2 ozs. Prepared Barley.		Cayenne.

Mix the Prepared Barley to a smooth paste with a little

of the Milk, add this to the Stock, which should be boiling, and boil quickly for 10 minutes. Beat up the yolks of the Eggs with the Butter, Milk, Salt, Pepper and Cayenne, add gradually to the Soup; strain and serve.

Danish Apple Pie

2 lbs. Apples. Milk. Sugar.
Arrowroot. 2 Eggs.

Pare, core, and cut the Apples in slices; stew them with a little Sugar. When cooked, put them at the bottom of a pie-dish. Mix sufficient Arrowroot with Milk to make rather a stiff paste, let it stand until nearly cold, then beat the Eggs with a little Castor Sugar, stir them to the Arrowroot, pour all over the Apples, and bake it a short time until it is nicely browned.

Danube Eggs

4 Eggs. Salt. Cold Boiled Asparagus.
1 oz. Butter. Pepper.

Cut up the Asparagus in small pieces, lay it in a greased baking-dish; season with Pepper and Salt. Break the Eggs on to the Asparagus carefully, sprinkle with Pepper and Salt and the Butter broken into small pieces, bake in a quick oven until the Eggs are set.

Deanery Pudding

6 ozs. Suet. Milk. ½ lb. Raisins. 1 oz. Castor Sugar.
1 oz. Candied Peel. Salt. 1 or 2 Eggs.

Stone and chop the Raisins, chop the Suet very finely and mix together. Add the Sugar and a little Salt, and sufficient Milk to make it of the right consistency. Cut the Candied Peel small and add it to the mixture with the Eggs well beaten. Grease a pie-dish, put in the pudding; bake 1½ hour, turn out, sprinkle with Sugar, and serve.

Recipes

Despatch Croutons

Bread. Dripping. Sugar.
Milk. Marmalade.

Cut some slices of Bread about ½ an inch thick; stamp into rounds with a small paste-cutter. Sweeten some Milk with Sugar, and let the rounds of Bread soak in this for a few minutes. Fry them in Dripping till a golden brown, take them up and drain them thoroughly. Put two rounds one on top of the other with a layer of Marmalade between. Serve very hot.

Devilled Biscuits

Biscuits.
1 dessertspoonful Anchovy Paste.
2 tablespoonfuls Milk or Stock.
1 teaspoonful French Mustard.
1 teaspoonful Curry Paste.
2 ozs. Butter.
1 tablespoonful Chutnee.
½ Lemon.
Cayenne.
Salt.
½ teaspoonful Mustard.

Melt the Butter in a stewpan, when boiling pour it over the Biscuits; add the Milk or Stock; cover them and leave them to become saturated with the Milk and Butter. When soft grill them well on both sides; spread them with the devil mixture made of the above proportions of Anchovy, Curry, Mustard, Chutnee and Lemon Juice, a good pinch of Cayenne, and some Salt. Bake in the oven for 5 or 6 minutes and serve as hot as possible.

Devilled Eggs

4 Eggs.
1 oz. Butter.
1 dessertspoonful French Mustard.
Salt.
2 tablespoonfuls Worcester Sauce.
Thick Brown Gravy.
Cayenne.

Boil the Eggs for 12 minutes; take out the yolks; make them into a paste with the Butter, Cayenne and Salt. Fill each half of the whites with the mixture and pour over them

a Thick Brown Gravy mixed with the French Mustard and Worcester Sauce. Serve very hot.

Devilled Kidneys

Lemon Juice. Butter. Mustard. Kidneys.
Chopped Parsley. Hot Buttered Toast. Salt. Cayenne.

Broil the Kidneys in the usual way, and when half cooked score them with a knife and put into the cuts a little Mustard, Cayenne and Salt. Finish broiling them. Put them on small squares of Hot Buttered Toast and keep them hot. Put a small lump of Butter mixed with Chopped Parsley into the centre of each. Stir the gravy that has run from the Kidneys over the fire with a squeeze of Lemon Juice, pour over the Kidneys, and serve very hot.

Devilled Lobster

1 Lobster or tin of Lobster.
½ teaspoonful Dry Mustard.
½ teaspoonful Dry Curry Powder.
Mace. Butter.
Salt. Cayenne.
2 or 3 tablespoonfuls Milk.
Hot Buttered Toast.

Cut the Lobster up small, put it in a saucepan with a good lump of Butter, a little Mace, Cayenne, Salt, the Curry Powder and Mustard. Stir well together until thoroughly hot through; then add the Milk, cover it up and leave to simmer for a few minutes. Serve very hot on Buttered Toast.

Devilled Mutton

Cold Mutton. Mustard. Salt. Cayenne.
Vinegar. Pepper. Butter.

Cut the Mutton in slices, score well for the seasoning to penetrate. Make a mixture of Vinegar, Mustard, Salt, Pepper and Cayenne, brush over the meat and let it lie on a dish for some time. Cook in a Dutch oven, baste well with Butter, and serve very hot.

Recipes

Devilled Sardines

6 Sardines.	1 oz. Butter.	1 teaspoonful Flour.
Salt.	Cayenne.	1 teaspoonful Dry Mustard.
Fried Bread.	1 teaspoonful Grated Parmesan Cheese.	

Skin and bone the Sardines, divide them into fillets; spread the fillets with a paste made of the Butter, Mustard, Flour, Cheese, Salt and Cayenne well mixed. Toss the fillets up in a little Butter and serve on fingers of Fried Bread.

Devonshire Pudding

6 ozs. Flour.	2 Eggs.	2 ozs. Sultana Raisins.
3 ozs. Butter or Dripping.		2 ozs. Candied Peel.
1½ teaspoonfuls Baking Powder.		2 ozs. Sugar.

Rub the Butter in the Flour, add the Baking Powder, Sugar, Raisins and the Candied Peel cut small; beat the Eggs well, add them to the pudding, mix thoroughly, put into a greased pie-dish and bake in a quick oven ¾ an hour.

Devonshire Soup

1 quart Stock.	1 tablespoonful Flour.	Mace.
2 ozs. Breadcrumbs.	½ gill Cream.	Pepper.
1 teaspoonful Minced Parsley.	Salt.	2 Eggs.

Take a small quantity of cold Stock and mix it with the Flour until perfectly smooth. Bring the rest of the Stock to boiling point, and, when boiling, put in the Breadcrumbs; beat up the Eggs with the Flour, etc., throw them into the boiling Stock, stirring all the time, add the Parsley and seasoning. Simmer for half an hour, stir in the Cream and serve.

The above makes an excellent "Maigre" soup by using Milk or Milk and Water instead of the Stock, and flavouring with 2 tablespoonfuls Mushroom Ketchup.

Dinard Carrots

4 or 5 Carrots. Sugar. 2 ozs. Butter. Flour.
Pepper. Salt. ½ pint White Stock or Milk.
Lemon Juice. 2 Eggs. Fried Bread.

Scald the Carrots, scrape and slice them ; boil them in hot water with some Butter and a lump of Sugar till tender; drain them. Blend some Butter, Flour, Pepper and Salt together over the fire, add the Stock or Milk, the yolks of the Eggs and a little Lemon Juice. Toss the Carrots up in this without allowing them to boil, turn out on to a very hot dish and serve with sippets of Fried Bread round.

Dominion Pudding

1 quart Milk. 2 Eggs. 2 tablespoonfuls Cornflour.
Apricot Jam. Sugar. Raspberry Jam.

Boil the Cornflour with a little Sugar in 1½ pint of Milk; set aside to cool. With the other ½ pint Milk make a custard with the yolks of the Eggs and a little Sugar. Butter a pie-dish, put a layer of Raspberry Jam at the bottom, then a layer of Cornflour, then a layer of Custard, a layer of Apricot Jam, a layer of Custard. Whisk the whites of the Eggs to a firm froth with a little Sugar, pile on the top, and bake in a slow oven until set and lightly browned.

Dorothy Cake

6 ozs. Flour. ½ saltspoonful Carbonate of Soda.
6 ozs. Castor Sugar. 3 ozs. Butter. Milk.
1 oz. Jordan Almonds. 2 Eggs. Vanilla Essence.
Saltspoonful Cream of Tartar.

Rub the Butter in the Flour, beat in the Eggs, the Sugar, the Almonds blanched and minced very small, and the other ingredients. Beat well and bake in a moderate oven.

Dresden Pudding

1 Egg. ¾ pint Milk. 1 oz. Dripping or Butter.
1 tablespoonful Sugar. Stale Bread. Jam.

Make a custard with the Milk, Egg and Sugar; set it

aside to cool. Fry some slices of Bread quite brown in Dripping or Butter, place them in a pie-dish with Jam between. Pour the custard over and let it stand for ½ an hour. Sprinkle little bits of Dripping or Butter and Breadcrumbs on the top and bake brown.

Dresden Savoury

2 Eggs.	2 ozs. Butter.	1 gill Cream.
1 tablespoonful Anchovy Paste.		Anchovy Essence.
Cochineal.	Cheese Pastry.	1 gill Milk.

Beat the yolks of the Eggs and put them in a small jug with the Butter, Anchovy Paste and Milk. Stand the jug in a saucepan of boiling water on the fire and stir the custard until it thickens. Have ready the Cheese Pastry (made as for Cheese Biscuits) cut in any shape desired; when the custard is nearly cold spread some on the pastry; whip the Cream with the Anchovy Essence, divide into two parts and colour one part pink with a few drops of Cochineal, spread the Cream on the custard, alternately pink and white to make a pretty dish. Serve cold.

Dressed Turnips

5 or 6 Turnips.	Mace.	Salt.	Butter.
½ pint Stock or Milk.	Gravy or Cream.		Minced Parsley.
Pinch of Castor Sugar.	Buttered Paper.		Pepper.

Cut the Turnips in dice; boil them for a few minutes in boiling water, then drain them. Put them in a buttered stewpan with the Stock or Milk, sprinkle over them the seasoning and Parsley. Directly they boil put a Buttered Paper over the saucepan, then cover with the lid. Simmer until quite tender; take out the Turnips, add the Gravy or Cream to what remains in the pan, boil up and pour over the Turnips.

Dublin Pudding

2 ozs. Butter.	2 Eggs.	1 lb. Potatoes.
¼ lb. Castor Sugar.	Salt.	1 Lemon.

Boil the Potatoes; sieve them; melt the Butter and add

it to them, mixing thoroughly. Beat the Eggs and add them with the juice and grated rind of the Lemon and the other ingredients. Beat for 10 minutes. Grease a pie-dish, put in the pudding and bake for ½ an hour. Sprinkle with Castor Sugar and serve hot.

Duke of Buckingham's Pudding

2 tablespoonfuls Flour. Salt. ¼ lb. Raisins.
½ lb. Suet. 1 dessertspoonful Castor Sugar.
2 Eggs. Sweet Sauce. Nutmeg.

Stone and chop the Raisins, chop the Suet very fine. Add a little Salt and Nutmeg, and mix the whole with the Eggs—no other liquid. Tie it close in a cloth and boil 4 hours. Serve with Sweet Sauce.

Dundee Cake

1 teacupful Sugar. 2 ozs. Candied Peel.
1 teacupful Butter. 3 ozs. Pounded Jordan Almonds.
1 pint Flour. 4 Eggs. 6 Whole Almonds.
¼ lb. Sultana Raisins. Vanilla Essence.
3 ozs. Currants. Buttered Paper.

Beat the Sugar and Butter together to a cream. Add the Eggs one at a time, beat it to the mixture for 4 minutes, then add the next Egg, and so on. Mix all the other ingredients thoroughly together (except the Whole Almonds) and add them to the Sugar, etc. Beat well. Put the Cake in a tin lined with a Buttered Paper; cut the Whole Almonds in strips and lay them on the top of the cake and bake in a moderate oven about 1¼ hour.

Dundee Pudding

½ pint Milk. 1 Egg. Buttered Bread.
Sugar. Marmalade. Grated Nutmeg.

Make a custard with the Milk, Egg and Sugar. Put some slices of Buttered Bread in a greased pie-dish. Then a layer of Marmalade. Pour the Custard over; sprinkle with Grated Nutmeg, and bake. Ornament the top of the pudding with little heaps of Marmalade.

Dundee Soup

1 lb. Gravy Beef.
½ glass White Wine.
2 slices Bacon.
1 Onion.
1 Turnip.
2 quarts Water.
Bones.
Flour.
Mace.
Salt.
Browning.
Bunch of Herbs.
1 oz. Butter.
2 Carrots.
Pepper.
2 sticks Celery.

Lay the Bacon at the bottom of a stewpan with the Butter; break up a few uncooked Bones and put them in the pan. Cut up 1 stick of Celery and the other Vegetables and add them with the Herbs and seasoning. Cook over a slow fire for ¼ an hour, then add the Water and simmer until somewhat reduced; strain into a clean saucepan; thicken with Flour; slice the other stick of Celery into the soup and simmer until tender; add the Wine and a little Browning. Cut up half the meat into little cubes, put it at the bottom of a tureen and pour the soup on to it. The rest of the meat will do for stuffing vegetables or making a Savoury Toast for breakfast.

Dutch Mackerel

1 large Mackerel.
½ teaspoonful Minced Parsley.
1½ oz. Butter.
Pepper.
Salt.
Lemon Juice.
2 tablespoonfuls Breadcrumbs.
Buttered Paper.
1 Onion.

Split and bone the Mackerel; make a stuffing of Breadcrumbs, Butter, Minced Onion and Parsley, Salt, Pepper and Lemon Juice. Stuff the Mackerel, wrap in Buttered Paper and bake about ½ an hour. Take the Mackerel out of the Paper and serve very hot.

Dutch Sauce (A)

3 Eggs.
2 tablespoonfuls Water.
1½ oz. Butter.
1 dessertspoonful Lemon Juice.
1 tablespoonful Cream.
Salt.
Pepper.

Beat the yolks of the Eggs thoroughly, add to them the

Lemon Juice; continue beating while you add the other ingredients. Stir over the fire, as if for a custard, until it thickens, but it *must not boil* or it will curdle.

Dutch Sauce (B)

2 tablespoonfuls Vinegar.	Tarragon Salt.	2 ozs. Butter. 1 tablespoonful Water.	3 Eggs.

Boil the Vinegar and Water fast until slightly reduced; let it cool; stir in carefully the yolks of the Eggs, the Butter and the Salt, stirring carefully the whole time, and on no account allowing the Sauce to boil.

Dutch Soup

1 Ox-tail.	3 Cloves.	1 Onion.	Butter.
3 pints Water.	Salt.	3 Tomatoes.	
1 Turnip.	1 Carrot.	Pepper.	

Chop up the Ox-tail into small pieces, put it in a pan with the Butter, and stir until brown; add the Water, the Vegetables cut up, and the Cloves. Simmer until the meat is cooked. Add the Tomatoes, peeled and sliced, and the seasoning and boil ¼ an hour.

Eden Pudding

½ lb. Breadcrumbs.	3 Eggs.	½ lb. Suet.	¼ lb. Sugar.
½ lb. Apples.	Pudding Sauce.		½ lb. Currants.

Chop the Suet very finely, peel, core and slice the Apples; beat the Eggs. Mix well together with the Sugar, Currants and Breadcrumbs. Put it aside for 2 or 3 hours. Then put it into a mould and boil for 3 hours. Serve with the Pudding Sauce.

Eel Soup

2 lbs. Eels.	2 ozs. Butter.	Mace.
1 quart Water.	Pepper	Salt.
1 Onion.	1 tablespoonful Flour.	
Bunch of Herbs.	2 tablespoonfuls Cream.	

Cut up the Eels and put them into a stewpan with the

Butter; simmer 6 or 7 minutes. Slice the Onion and add it with the Water, Herbs, Mace and seasoning to the fish. Simmer till the fish is cooked, take it out carefully and put it in a tureen. Strain the liquor the fish was cooked in; mix the Flour smoothly with the Cream, add to the liquor, give one boil up, pour over the Eels and serve.

Eel and Tomato Sauce

1 Eel.	Salt.	3 Pickled Walnuts.
4 Anchovies.		Cayenne.
1 pint Stock or Milk and Water.		Tomato Sauce.

Cut up the Eel and put it in a stewpan; place on it the Anchovies cut into strips, and the Pickled Walnuts cut small. Add the Stock or Milk and Water, and simmer until the fish is quite cooked. Lay it on a dish; sprinkle with Salt and a good seasoning of Cayenne, and smother with thick Tomato Sauce.

Egg Cutlets

5 Eggs.		Dried Parsley.
Breadcrumbs.		Butter.
Pepper.	Salt.	Gravy.

Boil 4 of the Eggs hard, cut them into thick slices. Beat the yolk of the other Egg, dip the slices into this and then into finely-sifted Breadcrumbs seasoned with Pepper, Salt and a pinch of Dried Parsley. Have a little Butter in the frying-pan; let the Eggs cook 2 minutes on one side, turn them on the other and finish. When taken from the frying-pan drain them on paper. Serve with a little thickened Gravy round, or any sauce liked.

Egg and Gherkin Sandwiches

2 Eggs.	Salt.	4 Gherkins.
Pepper.	Cayenne.	Thin Bread and Butter.

Boil the Eggs hard, pass the yolks through a sieve, season

with Pepper, Salt and Cayenne. Mince the whites of the Eggs and the Gherkins, and mix all together. Have some thin Bread and Butter, spread with the mixture and make into sandwiches.

Egg Paste

3 Eggs.
½ oz. Butter.
Salt. Pepper.
1 dessertspoonful Anchovy Essence.
Hot Buttered Toast.

Boil the Eggs hard and pound the yolks. Mix well with the Butter. Season and add the Anchovy Essence. Mix again and serve on very crisp Hot Buttered Toast.

Egg Ramakins

Cream or Milk.
2 tablespoonfuls Breadcrumbs.
½ teaspoonful Minced Parsley.
Pepper.
Butter.
1 Onion.
Eggs.
Salad Oil.
Salt.

Brush over lightly the inside of the ramakin cases with Salad Oil. Mince the Onion finely; heat a little Salad Oil and fry the Onion in it a pale brown, drain off the Oil and put a little Onion at the bottom of each case. Mix the Breadcrumbs with the Parsley, Salt and Pepper. Put some of the mixture in each case with a few tiny bits of Butter on the top. Now carefully break an Egg into a cup, slide it into a case, pour over enough good Cream to cover it. Sprinkle over the top a good layer of Breadcrumbs and little bits of Butter, and bake in a moderate oven for 10 minutes.

Egg Sauce

½ pint Melted Butter.
½ teaspoonful Lemon Juice.
Pepper.
2 Eggs.
Salt.

Boil the Eggs hard; mince them finely; add them to the Melted Butter and make hot; stir well, add the Lemon Juice and seasoning and serve.

Egg and Sausage Rissoles

3 or 4 Eggs.
Salt.
1 lb. Sausages.
Pepper.
Dripping.
Yolk of Egg.

Boil the Eggs hard, and allow them to cool. Skin the Sausages, cut the Eggs in half and thickly cover them with the Sausage meat; add a little Pepper and Salt, dip in Yolk of Egg, and fry in a little Dripping until brown. Serve hot or cold.

Eggs au Bernais

1½ oz. Butter.
Pepper.
Salt.
Anchovy Paste.
3 Eggs.
2 slices Bread.
1 tablespoonful Gravy.
1 tablespoonful Milk.

Dissolve 1 oz. Butter in a stewpan; put in the Gravy and Milk. Break the Eggs into this; add Pepper and Salt, stir with a wooden spoon over a slow fire until it begins to get lumpy. Then remove the stewpan from the fire and continue stirring until the Eggs are set. Have the slices of Bread nicely toasted, and spread with Butter and a little Anchovy Paste. Pour the Eggs on the Toast and serve very hot.

Eggs aux Fines Herbes

4 Eggs.
½ Lemon.
½ pint Milk.
3 ozs. Butter.
Pepper.
1 tablespoonful Minced Parsley.
Salt.
1 tablespoonful Flour.

Put the Flour and 1½ oz. Butter into a stewpan and stir till it thickens. Boil the Milk and pour it to the Butter, etc., adding Pepper and Salt. Simmer 5 minutes. Add the rest of the Butter and the Parsley, stir occasionally. Boil the Eggs hard, slice them and place on a hot dish. Boil up the sauce, squeeze in the juice of half a Lemon through a strainer, pour the sauce over the Eggs and serve.

Eggs and Onions

3 Eggs. Salt. Butter.
1 pint Stock or Milk. 4 Onions.

Half cook the Onions by boiling in Salt and water. Drain and cut them in slices ¼ an inch thick. Fry them in a little Butter, and simmer them for ¼ an hour in the Stock, which must be nicely seasoned and thickened. Then boil the Eggs hard, slice them, put them in the Stock, mix them with the Onion, simmer together for a minute and serve.

Eggs sur le Plat

4 Eggs. 1 oz. Butter. Salt. Pepper.

Butter a flat dish rather thickly, break the Eggs very carefully on to it, they must not crowd each other, and care must be taken that they do not get broken. Sprinkle with Pepper and Salt and little bits of Butter. Put in the oven until the whites are set. Serve at once on the dish in which they were cooked.

Egyptian Pudding

½ lb. Suet. 3 Eggs. ¼ oz. Mixed Spice.
½ lb. Pudding Raisins. 2 ozs. Green Figs.
¼ lb. Castor Sugar. Peel of ½ Lemon.
4 ozs. fine Breadcrumbs. 2 glasses Cooking Brandy.

Finely chop the Suet, Figs and Lemon Peel; stone and chop the Raisins; beat up the Eggs. Mix all well together and steam for 4½ hour.

Elmers Pudding

2 ozs. Flour. 3 Eggs. ½ pint Cream.
2 ozs. Castor Sugar. 4 lumps Sugar.
3 ozs. Butter. 1 tablespoonful Water.

Beat 2 ozs. of Butter to a cream; then beat the Eggs to the Butter, and add the Flour and Sugar; it should be mixed about ½ an hour before being used. Add, the last thing, ½ pint Cream. Put it into four flat tins varying in size; when

baked the puddings are placed upon each other, the smallest at the top. Bake about 20 minutes in a moderate oven. Take the Lumps of Sugar, 1 oz. Butter, and the Water; let it boil till quite clear, pour it hot over the pudding and serve.

Empress Pudding

¼ lb. Pounded Almonds.
12 Whole Almonds.
6 Eggs.
1 pint Cream.
Juice of ½ Orange.
½ teaspoonful Grated Lemon Peel.
½ pint Custard.
Butter.
2 ozs. Candied Peel.

Butter a mould, line it with thin slices of Candied Peel and Almonds. Beat the Orange Juice to the Pounded Almonds and the yolks of the Eggs; beat the whites to a stiff froth and stir them in with the Lemon Peel and Cream. Beat well and put the mixture in the mould; add the custard and steam for 1½ hour.

Endives à la Belge

1 oz. Butter.
2 tablespoonfuls Cream.
Pepper.
½ Onion.
Salt.
3 Endives.

Wash the Endives well and pick them carefully. Boil them in Salt and water till quite tender. Drain them perfectly dry, press out all the water. Chop them up fine; chop the Onion, season with Pepper and Salt, put them in a saucepan with the Butter and cook for ½ an hour, stirring continually; add the Cream and serve very hot.

Endives au Jus

3 Endives.
Stock or Milk.
1 oz. Butter.
Pepper. Salt.
Gravy or White Sauce.
Slice of Toast.

Prepare the Endives as in the preceding recipe. When they are boiled and minced put them into a stewpan with some Stock or Milk and boil over a brisk fire until the sauce is reduced. Add the Butter, Pepper and Salt, stir over

the fire for a few minutes and serve on slice of Hot Toast with a good Gravy or White Sauce around.

Evelyn Tartlets

Puff Pastry.
1 teacupful Golden Syrup.
Peel of ½ Lemon.
2 tablespoonfuls Lemon Juice.
3 ozs. Breadcrumbs.

Mix the Golden Syrup, Lemon Juice and Peel and the Breadcrumbs well together. Line some patty-pans with Puff Pastry, fill them with the mixture, and bake.

Farmer's Pasty

2 Eggs.
Butter.
Cooked Ham or Bacon.
Pepper.
Salt.
Cold Potatoes.
Milk.
Pastry.

Put a layer of Pastry at the bottom of a small pie-dish, then 1 or 2 slices of Bacon or Ham, then 1 Egg beaten with a little Pepper and Salt. Mash the Potatoes with a little Butter and Milk, spread them on the Bacon. Put some more Bacon on Potatoes, add the other Egg, cover with Pastry and bake.

Festival Cake

1 lb. Flour.
3 ozs. Butter.
2 ozs. Dripping.
1 tablespoonful Baking Powder.
½ pint Milk.
¼ lb. Brown Sugar
2 ozs. Candied Peel.
2 Eggs.
½ lb. Currants.
¼ lb. Raisins.

Mix the Flour and Baking Powder, rub in the Butter and Dripping. Chop the Candied Peel, stone and chop the Raisins ; add these with the Currants and Sugar to the Flour. Mix thoroughly. Beat the Eggs, stir them to the Milk, beat this to the cake. Bake 2½ hours.

Fig Pudding (A)

¼ lb. Figs.
¼ lb. Breadcrumbs.
2 ozs. Brown Sugar.
1 Egg.
¼ lb. Suet.
½ tablespoonful Treacle.
Grated Lemon Peel.
Grated Nutmeg.

Chop the Figs and Suet finely, mix with the Breadcrumbs,

Sugar, Treacle, Lemon Peel and Nutmeg. Beat the Egg, add it to the pudding, boil for 3 hours.

Fig Pudding (B)

½ lb. Figs. 2 ozs. Breadcrumbs. 2 ozs. Sugar.
¼ lb. Suet. 1 tablespoonful Cream or Milk. 2 Eggs.

Mince the Suet, chop the Figs, beat the Eggs. Mix well together and boil 3 hours.

Filets de Bœuf aux Champignons

Fillet of Beef or Beefsteak. Horseradish.
Mushrooms. Butter. Cream.

Cut the Fillet or Steak (which answers the purpose perfectly) into neat rounds, broil them nicely. Fry as many Mushrooms as there are Fillets in a little Butter. Grate the Horseradish and mix with it sufficient Cream to make a thick purée. Pile this in the centre of the dish, and place round it the Fillets and Mushrooms alternately.

Filets de Mouton aux Champignons

Cold Mutton. Salt.
½ lb. Mushrooms. Cayenne.
1 Onion. 2 Tomatoes.
1 teaspoonful Minced Parsley. Butter. Fried Bread. Tomato Sauce.

Cut the Meat into neat rounds about ½ an inch thick, broil them, dust with Cayenne and Salt. Mince the Onion, fry it with some Butter, and when brown add the Mushrooms, chopped small, the Parsley, and a little Salt; toss them up till the Mushrooms are cooked. Take the Tomatoes, which should be cooked, peel them, and cut them up, stir them to the Mushrooms; place this mixture in the centre of a hot dish, arrange the Mutton round with alternate slices of Fried Bread cut to the same size and shape as the meat, and serve with Tomato Sauce round.

Fillets of Beef Sautés

Fillet of Beef or Steak.
½ pint Good Stock or Thick Gravy.
1 tablespoonful White Wine.
1 tablespoonful Mushroom Ketchup.
Pepper.
Lemon Juice.
Butter.
Salt.

Cut the Fillet, or Steak, into pieces about 1 inch thick and 2 in diameter. Fry them till brown on both sides in Butter. Have ready a sauce made of the above proportions of Stock, Wine, Ketchup, with Pepper, Salt and Lemon Juice to taste. Put in the Fillets and simmer for some minutes.

Fillets of Fish à la Purée de Tomates

Fish.
Butter.
½ lb. Mashed Potatoes.
1 Cooked Onion.
1 tablespoonful White Wine.
Pepper. Salt.
1 lb. Tomatoes or Tin of Tomato Purée.

Divide the Fish into neat fillets, toss it in Butter until firm. Mince the Onion, add it to the Mashed Potatoes. Take up the Fish, and stir the Potatoes and Onion for a few minutes in the Butter the fish was cooked in. Make a lank of the Potatoes with a hole in the middle, fill the hole with the Tomato Purée, which has been simmered for a few minutes with the Wine and seasoning. Place the Fillets of Fish round the Potatoes and serve.

Fillets of Rabbit à la Sauce Tartare

1 Rabbit.
Slice of Lemon.
Mace.
Pepper.
Salt.
2 tablespoonfuls Vinegar.
Parsley.
2 dessertspoonfuls Oil.
Yolk of Egg.
Mashed Potatoes.
6 Peppercorns.
½ Onion, sliced.
Bay-leaf.
Breadcrumbs.
Dripping.

Cut the Rabbit in neat pieces and fillets, and leave it in a marinade of Vinegar, Oil, Onion, Mace, Parsley, Bay-leaf, Peppercorns, Lemon, Pepper, and Salt in the above proportions

for 1 hour. Take out the pieces of Rabbit and wipe each carefully, egg and breadcrumb them and fry in deep fat until a light golden brown. Take out and drain. Serve round a mound of Mashed Potatoes. Hand Tartare Sauce.

Fillets of Sole au Fromage

Filleted Soles.	Butter.	Pepper.
3 ozs. Dutch Cheese.	Milk.	Salt.
Flour.	3 pennyworth Picked Shrimps.	

Roll up the Fillets of Sole and dust with Pepper and Salt. Put them in an enamelled stewpan with enough Milk to cover them, cook gently; when done take up the fish and place it on a hot dish. Knead together equal parts of Butter and Flour, add it to the Milk in the stewpan, simmer slowly, stirring, until the sauce is like thick cream, add the Cheese and Salt to taste (the Cheese must be grated), simmer and stir until the sauce is a deep yellow colour; add the Shrimps and pour over the Fish.

Filleted Red Mullet

4 Red Mullet.	Pepper.	2 ozs. Butter.	Bread
2 tablespoonfuls White Wine.		Salt.	1 Shallot.
1 tablespoonful Mushroom Ketchup.		1 tablespoonful Minced Parsley.	
Milk.	Water.	¼ lb. Mushrooms.	Flour.

Fillet the fish, cut some slices of Bread the same size as the fillets, fry them in a little Butter until crisp and brown, spread them with the following mixture:—Mushrooms and Shallot chopped fine and slowly stewed with the Parsley and a seasoning of Pepper and Salt in 1 oz. Butter for ½ an hour. Fry the Fillets of Fish in Butter over a sharp fire, lay them on the Bread and pour round them the following sauce:—Mix a little Milk and Water with the Ketchup and White Wine, stew the insides of the heads and the livers of the fish in this, add a thickening of Flour, boil up and serve.

Filleted Whiting à la Tarasco

Fillets of Whiting. 1 dessertspoonful Lemon Juice.
¼ lb. Mushrooms. 2 ozs. Butter. Salt. Pepper.

Sprinkle the Fillets with Pepper and Salt and put them in a stewpan, pour over them the Butter—which must be heated—and the Lemon Juice. When one side is cooked turn them over and cook the other. Take them out when done, and drain. Chop up the Mushrooms and put them with a little Pepper and Salt into the Butter in which the fish was cooked and stew until done. Lay the fillets on a hot dish, pour the Mushrooms and sauce over them and serve.

Fish Cakes

Remains of Fish. Salt. Pepper. Breadcrumbs.
Remains of Sauce or Milk with a little Butter. 1 Egg. Cold Potatoes.
½ teaspoonful Minced Parsley.

Free the Fish from bones and skin, add some Cold Potatoes to it, and any Sauce left, or a little Milk and a small lump of Butter; add the Parsley, Salt and Pepper, and bind with the yolk of an Egg. Make into small flat cakes, brush over with white of Egg, roll in Breadcrumbs and fry a light brown.

Fish Croquettes

Remains of Fish. 2 Eggs. ½ cupful Breadcrumbs.
2 tablespoonfuls Butter. Cayenne. Flour. Salt.

Free the Fish from skin and bone and pound it in a mortar with the Breadcrumbs, seasoning and the Butter (melted but not hot). Bind with the yolk of 1 Egg well beaten. Flour your hands and make into oblong croquettes. Dip in beaten Egg, then in Breadcrumbs, and fry quickly to a light brown in Butter. Drain quite dry and serve.

Fish Custards.

Remains of Fish. ½ teaspoonful Salt. Cayenne.
Minced Parsley. 3 Eggs. 1 pint Milk.
Pepper. Butter. Greased Paper.

Free the Fish from skin and bone, and chop it up; add the

Salt, Pepper and Cayenne; take a small mould or china ramakin case for each person, butter them inside, and sprinkle the Parsley over the Butter; fill each mould lightly with the Fish. Make a custard with the yolks of 3 Eggs and the whites of 2 beaten thoroughly and added to the Milk. Fill up each mould with the custard, cover over each with Greased Paper, stand the moulds in boiling water, and steam slowly until set. Turn out very carefully and serve very hot.

Fish and Parmesan

Fish. Salt. 2 tablespoonfuls Grated
White Sauce. Butter. Parmesan.
Pepper. Breadcrumbs.

Flake some Cold Fish, stir it into some White Sauce (sauce left from the day before will do), season with Pepper and Salt, add the Cheese. Put it in a greased dish strewed with Breadcrumbs. Strew more Breadcrumbs on the top with little bits of Butter; brown in the oven and serve.

Fish Roll

Remains of Fish. Mashed Potatoes. Butter.
Salt. 3 Eggs. Breadcrumbs. Pepper.

Free the Fish from skin and bone, chop it up, mix with it an equal quantity of Mashed Potato. Season with Salt and Pepper, and an ounce of Butter melted. Stir into it 2 well-beaten Eggs. Form into a Roll, brush over with beaten Egg, roll in Breadcrumbs, place on a buttered tin and bake in a quick oven for ½ an hour.

Fish Soup

Remains and bones of Cold Fish. Salt. Bunch of Herbs.
Liquor Fish has been boiled in. 6 Oysters.
1 Onion. Vinegar. Lemon Juice.
Pepper.

Boil all the remains of Cold Fish and Bones with the Cold

Liquor the Fish has been boiled in. Add the Onion, shred fine, the Vinegar, Herbs and seasoning. Cook for some time, then strain; put on the fire again, add some Lemon Juice and the Oysters cut in halves: simmer, but do not boil after the Oysters have been added.

This can be made into a jelly by adding sufficient gelatine dissolved in a little water. It is useful for Fish Aspics, etc.

Fish Toast à L'Espagnole

2 Spanish Onions.		3 tablespoonfuls Gravy.
Cold Fish.	Salt.	Pepper.
1 tablespoonful Anchovy Essence.	Sauce.	Cayenne. Hot Buttered Toast.

Boil the Onions until quite soft; mince them finely, add the Fish, also finely minced, and any Sauce left from the day before (if there should be no sauce 1 oz. Butter blended with Flour and little Milk), and the Gravy. Season. Put all in a stewpan and make very hot, stirring all the time. Pile on Hot Buttered Toast and serve.

Fish Vol-au-Vent

Puff Pastry.	Pepper.	Cold Fish.
3 pennyworth Picked Shrimps.	Sauce.	Salt.

Free the remains of Cold Fish from skin and bone; pound it with any Sauce that may be left; heat it nearly to boiling point, add the Shrimps and seasoning. Have ready a Vol-au-Vent case of Puff Pastry, fill it with the Fish, and serve.

Five Minutes Pudding

2 ozs. Flour	2 ozs. Castor Sugar.	Salt.
2 Eggs.	3 teaspoonfuls Baking Powder.	Jam.

Mix the Flour, Sugar, Baking Powder and a pinch of Salt together, add and mix the Eggs (not beaten) and spread the mixture thinly over a tin baking-dish. It does not require anything but the Eggs to moisten it, neither does it want

beating except to make it smooth. After baking 5 minutes turn off the tin, spread over it a layer of Jam previously heated. Roll up and strew Castor Sugar over it before sending it to table.

Flaked Haddock

1 Dried Haddock.	Cayenne.	Flour.
Boiling Water.	½ pint Milk.	Butter.

Pour Boiling Water over the Haddock, cover it up, and let it soak for 10 minutes; then take out the bone and flake the fish free from skin. Put 1 lb. of it in a saucepan with the Milk and a seasoning of Cayenne; bring it to the boiling point slowly and let it simmer for 10 minutes. Then thicken with a little Flour and Butter, again boil up and serve on a flat dish.

Flies in Amber

Salt, Mustard and Cress, or Watercress and Radishes.

Pepper.	1 gill Cream.	Aspic Jelly.
Potted Meat or Fish.	1 Egg.	

Boil an Egg hard; take out the yolk and pound it with a little Cream, Pepper and Salt; add the Potted Meat and a little more Cream and seasoning. Rinse out some little moulds in cold water, half fill them with Aspic, let it set. Make up the Potted Meat mixture into tiny balls about the size of peas, put half a dozen in each mould and fill up with Aspic. When set, turn out; chop the white of the Egg very fine with a little Cress and put it on the top of each jelly. Garnish with Mustard and Cress, or Watercress and small Radishes.

Florentine Pasty

1 Rabbit or Chicken.	¼ lb. Mushrooms.	2 Onions.
6 Peppercorns.	¼ lb Macaroni.	2 ozs. Butter.
½ teaspoonful Salt.	1 pint Stock.	Short Crust.

Slice the Onions and put them with the Chicken or Rabbit in a stewpan with the Peppercorns, seasoning and

Stock; simmer till half cooked, add the Macaroni broken up small. Cook until tender. Put it in a pie-dish, cut up the Rabbit or Chicken, lay it on the Macaroni and leave it till cold. Put the Mushrooms and Butter on the top. Cover with a Short Crust and bake.

Florida Cake

5 ozs. Sugar.
2 teaspoonfuls Cornflour.
4 Eggs.
1 oz. Butter.
Milk. 2 Apples.
Peel of 2 Oranges.
Peel of 2 Lemons.
2 teaspoonfuls Baking Powder.
¾ cup Flour.

Grate the Apples and the Orange and Lemon Peel, add the Cornflour, 2 ozs. Sugar, 1 Egg and the Butter. Cook until thick. Make a cake as follows:—Whisk 3 Eggs for ¼ an hour, add 3 ozs. Sugar, and beat for 10 minutes. Stir in the Flour and Baking Powder; moisten with a little Milk. Bake in a shallow tin, cut in squares, put the Orange and Apple Mixture in layers between.

Foam Eggs

Eggs. Butter. Pepper. Minced Parsley. Salt.

Have as many china ramakin cases as you have Eggs. Put into each case the white of an Egg beaten to a firm froth. Make a hole in this and slip in the yolk, whole. Sprinkle with Salt, Pepper and Minced Parsley, and little bits of Butter. Bake until just set.

Foie Gras en Aspic

2 Eggs. Foie Gras. Aspic Jelly. Watercress.

Boil the Eggs hard and cut them in slices about ½ an inch thick. Rinse out some little moulds with cold water, put a little Aspic in each, let it set; put a slice of Egg on it, then a little more Aspic, let it set; then a slice of Foie Gras, then more Aspic, another slice of Egg, and fill the mould with Aspic. When set turn out and garnish with Watercress.

Fondue (A)

1 French Roll.
2 ozs. Cold Meat or Ham.
1 Onion.
Salt.
2 Eggs.
Butter.
¼ pint Milk.
Pepper.

Soak the crumb of the Roll in the Milk, which must be boiling. Beat it up smooth and add to it the Meat minced very finely, and the Onion boiled soft and beaten to a pulp. Season highly and stir in the yolks of the Eggs well beaten. Butter a pie-dish and, when ready to bake the Fondue, beat the whites of the Eggs to a firm froth and mix together. Put it into a hot oven and bake for 20 minutes.

Chopped Anchovies, Cooked Kippers or remains of Cooked Dried Haddock, or Fresh Fish (that has been cooked), if finely minced and added instead of the meat, convert this into a very good "Maigre" dish.

Fondue (B)

4 Eggs.
The weight of 2 in Butter.
The weight of 1 in Cheese.
Pepper.
Salt.

Beat up the Eggs in a saucepan, add the Butter and the Cheese, which must be grated. Stir over the fire until it thickens to a custard; do not let it boil. Add some Pepper and Salt and serve.

Forcemeat Fingers

Remains of Cold Chicken or Meat.
Salt.
White Sauce.
Pepper.
Minced Parsley.
Butter.
Breadcrumbs.
2 Eggs.
Minced Lemon Peel.
Dripping.

Make a forcemeat with remains of Chicken or Meat minced very fine, with Breadcrumbs, Parsley, Lemon Peel, Butter and the yolk of 1 Egg hard boiled. Moisten with a little White Sauce. Make it hot in an enamelled stewpan;

form into fingers, let them go cold. Then egg and breadcrumb them, and fry in boiling fat.

Fowl au Gratin

Remains of Cold Fowl.
1 gill Cream.
½ pint White Sauce.
Cayenne. Salt.
2 tablespoonfuls Breadcrumbs.
1 tablespoonful Grated Parmesan.

Make the Sauce hot, add to it the Cream and seasoning of Salt and Cayenne. Mince the remains of a Cold Fowl, stir it to the Sauce and let it get thoroughly hot. Put it on a dish, sprinkle the Breadcrumbs and Parmesan over and bake.

French Beans à la Creme

1 lb. French Beans.
1 oz. Butter.
2 tablespoonfuls Cream.
2 tablespoonfuls Stock.
Pepper. Salt.
Fried Bread.

Boil the Beans and drain them very dry, put them in a stewpan with the Stock, Butter, Salt and Pepper. When quite hot through take them off the fire and stir in the Cream. Serve with Fried Bread round. The preserved French Beans do well for this dish, but they, of course, do not require boiling.

French Beans and Tomato Salad

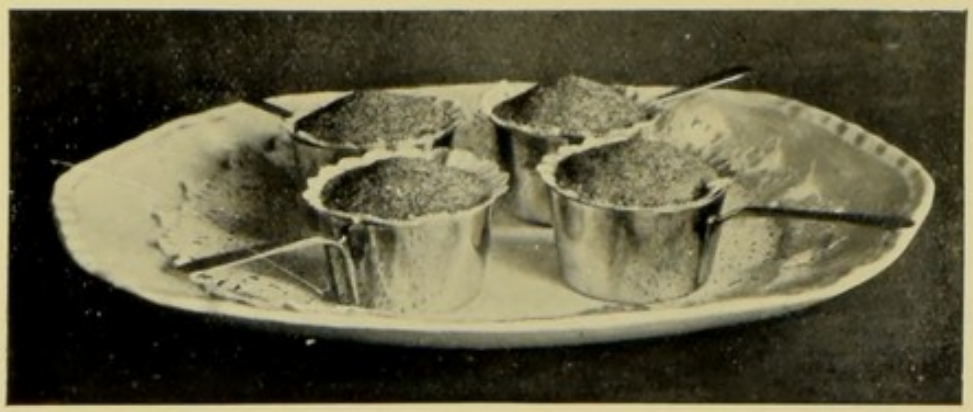
Tomatoes.
Cooked French Beans.
Vinegar
Salt.
Pepper.
Oil.

Slice the Tomatoes, lay them in a dressing of Oil, Vinegar, Salt and Pepper. Dress the cold Cooked French Beans with the same, stir them well, and serve with the sliced Tomatoes on the top.

French Broiled Mackerel

1 Mackerel.
1½ oz. Butter.
1 tablespoonful Lemon Juice.
Pepper. Salt.

Have the Mackerel split, and take out the backbone, spread a little Butter over it and sprinkle with Pepper and



Minced Tongue in Pattikins. (Page 418.)

Macédoine of Fruit. (Page 406.)

Salt. Broil it before the fire. Melt some Butter; when it is a deep brown add the Lemon Juice, pour over the fish and serve very hot.

French Cake

3 Eggs.
½ lb. Flour.
¼ lb. Butter.
2 tablespoonfuls Cooking Brandy.
¼ lb. Moist Sugar.
¼ lb. Jordan Almonds.
2 ozs. Candied Peel.
Vanilla Essence.
Salt.

Beat the Butter to a cream, pound the Almonds, beat the Eggs, leaving out the white of one; mix these to a smooth paste with all the other ingredients, and the Candied Peel cut small. Put it aside for 1 hour. Place it on a tin, brush it over with the beaten white of Egg, and bake.

French Pancakes

2 Eggs. Their weight in Butter, Castor Sugar and Flour. Jam.
1 gill Milk.

Beat the Butter to a cream, then beat in the Sugar and Flour; beat the Eggs well and add them, with the Milk, to the other ingredients. Beat well together, put in saucers and bake for 20 minutes in a quick oven. Heat some Jam, put a layer on each pancake, double them over and serve at once.

French Savoury Lobster.

1 Lobster. Mace. Butter. Breadcrumbs.
1 tablespoonful Cream. Cayenne. 1 gill White Sauce.

Cut the Lobster straight down the middle, take out the meat and clean the shell thoroughly. Put the Sauce, Cream and seasoning into a stewpan, add the Lobster meat cut into small pieces, and simmer for 5 minutes. Arrange the meat neatly in the shell, spread Breadcrumbs over, sprinkle with little bits of Butter, and brown before the fire or in the oven.

Recipes

French Soup

2 Sheep's Heads, Livers and Lights.
1 gallon Water.
1 Onion.
1 Turnip.
Rice.
1 head of Celery.
1 Carrot.
Bunch of Sweet Herbs.
1 glass White Wine.
Flour.
Butter.
Salt.
Cayenne.

Boil the Heads, Livers and Lights in the above proportion of Water until one half is wasted. Then add the vegetables, Herbs and seasoning. Strain and thicken with a little Flour and Butter. Have ready a small quantity of Rice boiled tender, and throw it into the soup, or cut the meat from the Heads into small pieces and add a glass of White Wine.

To make the above an excellent White Soup, add 2 ozs. pounded Jordan Almonds and ½ pint good Cream.

Friar's Omelet

Apples.
Lemon Peel.
Sugar.
2 Eggs.
Cream or Butter.
Breadcrumbs.

Peel some Apples and cut them into very thin slices, put them into a large basin with Sugar and Lemon Peel chopped very fine. Then cover it up with a plate and bake it. Then mash it in a basin with Cream or Butter, the Eggs well beaten, yolks first, then whites, and put it into another basin with Breadcrumbs at the bottom and also over the top, and bake it again.

Fricandeau of Beef

2 lbs. Steak.
1 glass White Wine.
¾ pint Stock.
Pepper.
Cloves.
Salt.
Mace.
2 Onions.
Larding Bacon.
Bunch of Herbs.

Cut the Bacon into thin strips and roll it in some of the seasoning, lard the meat and put it in a stewpan with the Stock, Wine, Herbs, Onions and seasoning. Stew gently until tender. Take out the meat and cover it closely. Skim and strain the gravy and boil it until it is a glaze. Glaze the meat with it and serve.

Fricandeau of Veal

2 lbs. Fillet of Veal.	2 Cloves.	Salt.
Bunch of Herbs.	¾ pint Stock.	Pepper.
Larding Bacon.	1 Onion.	1 Carrot.

Lard the Veal, put it in a stewpan with the trimmings of Veal and Larding Bacon, chop the Onion and Carrot, and add them to the meat with the Herbs, Cloves and Stock. Simmer till cooked, keeping the Veal well basted, but keep it closely covered when not basting. Take out the meat, skim and strain the gravy and boil it until it is a glaze. Put back the meat to colour. Dish it up, glaze the meat with the gravy, and serve.

Fricasseed Calf's Feet

2 Feet.	Water.	Milk.	Breadcrumbs.
Dripping.	1 Egg.	White Sauce.	

Soak the Feet for 3 hours, simmer in half Milk and Water until tender enough to remove the meat from the bones in good-sized portions. Dip each piece in yolk of Egg, cover with Breadcrumbs, season and fry. Serve with White Sauce.

The liquor the Feet were stewed in makes an excellent foundation for a White Soup.

Fricasseed Eggs

4 Eggs.	Forcemeat.	Dripping.
4 Anchovies.	1 gill Brown Gravy.	

Boil the Eggs hard, take them out of the shells and cover with forcemeat seasoned well with the Anchovies pounded. Fry the Eggs a good colour in boiling fat, drain them, pour the Gravy round and serve.

Fricasseed Turkey

Cold Turkey.	Salt.	2 tablespoonfuls Cream or Milk.
1 Onion.	1 Egg.	
Peel of ½ Lemon.		½ pint Stock or Water.
Bunch of Herbs.		Pepper.

Cut the Turkey into neat slices; put the bones and

trimmings into a stewpan with the Onion, Lemon Peel, Herbs, seasoning and the Stock or Water. Stew for 1 hour, strain the gravy and put in the slices of Turkey. Heat thoroughly and add the Cream or Milk and the yolk of the Egg. Stir until it thickens, then place it on a hot dish. Should there be any of the stuffing of the Turkey left this may be made into little balls, dipped in the beaten white of Egg, fried, and put round the dish.

Fried Artichokes

Preserved Artichokes.
Oil.
Vinegar.
Pepper. Salt.
Frying Batter.
Dripping or Oil.

Make a marinade of Oil, Vinegar, Pepper, Salt; dip each Artichoke in this, then in the Batter, and fry in clarified Dripping or Oil, which must be boiling.

Fried Beef and Onions

Cold Roast Beef.
3 ozs. Butter.
Salt.
Pepper.
1 gill Gravy.
3 Onions.

Slice the Onions and fry them in the Butter with the sliced Cold Beef; keep stirring and turning to prevent the ingredients from burning. When a good brown add the Gravy, Salt and Pepper. Simmer for a few minutes. Serve very hot.

Fried Rabbit

1 Rabbit.
Butter.
Pepper.
Minced Parsley.
Salt.

Cut a young Rabbit into small joints and fry slowly in Butter till a nice brown. When done pour over the following sauce:—Dissolve a little Butter in a saucepan, add Pepper, Salt and Parsley. Let it get hot, but on no account allow it to boil.

Recipes

Frigadelles

Cold Veal.
Lean Bacon.
1 Egg.
Bunch of Sweet Herbs.
Butter.
Salt.
Dripping.
Minced Parsley.
Pepper.
1 Onion.
Gravy.

Free the Veal from skin and gristle, mince it with the Bacon. Add the Onion chopped fine, the Egg well beaten, Herbs and Parsley finely minced. Also a small piece of Butter and a seasoning of Salt and Pepper. Mix these ingredients well, make into flat cakes and fry brown in clarified dripping. Send to table with Gravy.

Fruit Gateau

Sponge Cake.
Tin of Apricots, Peaches or Pineapple.
1 tablespoonful Castor Sugar.
½ wineglassful White Wine.
Whipped Cream.

Bake a Sponge Cake in a tin with a hole in the centre so that the cake forms a ring. Boil the Syrup from the tin of Fruit with the Sugar and Wine; soak the cake in it. Arrange the fruit in the centre of the cake, put some whipped Cream on the top and serve.

Fruit Jelly (A).

1 pint Raspberries.
1 pint Red Currants.
½ lb. Cherries.
2 ozs. Sago.
Water.
2 Lumps Sugar.
Castor Sugar.
Cream, Devonshire Cream, or Junket.

Put the Raspberries and Currants into a pan, stone the Cherries, crack the stones and add these to the other fruit with 1 pint Water. Simmer for a long time, then sieve, and add to the juice the Sago and the Lumps of Sugar. Boil till the Sago is well done, then put it into a mould and let it go cold. Turn out and serve with Castor Sugar and Cream, Devonshire Cream, or Junket.

Fruit Jelly (B)

1 oz. Gelatine. 1 Lemon. 1 pot Red Currant Jelly.
4 ozs. Castor Sugar. 1½ pint Water.

Soak the Gelatine in half the Water; make the rest of the Water hot and dissolve the Red Currant Jelly in it, stir in the juice of the Lemon, and the peel cut into thin strips; add the Sugar and stir over the fire until quite dissolved. Strain and pour into a mould. Fruit Syrup can be substituted for the Red Currant Jelly, but then, of course, the Sugar can be dispensed with.

Fruit Salad (A)

6 Bananas.
4 or 5 Oranges.
2 slices Preserved Pineapple or ¼ lb. Pineapple Chunks.
Castor Sugar.
Sixpenny jar of Cream.
½ wineglassful Brandy or Liqueur.

Skin the Bananas and cut them up in slices about ¾ an inch thick. Lay them in a glass dish or small salad bowl, sprinkle Sugar over them, add a little Cream and Brandy. Peel the Oranges and cut them up, being careful to remove all white pulp and pips. Put these on the Bananas, adding, as before, Sugar, Cream and Brandy. Add the Pineapple, cut small, and the rest of the Cream, Brandy and Sugar. Mix well together and stand on ice until required. Any fruit can be used in this way. A few pounded Macaroons or Ratafias may be added to the salad if liked.

Fruit Salad (B)

1 lb. Strawberries. Raspberries. Currants. Cream.
2 slices Pineapple. 1 lb. Cherries. Sugar. Brandy.

Stone the Cherries, pick the Strawberries from their stalks, cut up the Pineapple. Prepare the salad as above.

Galway Pattikins

¼ lb. Minced Tongue or Ham. ¼ lb. Macaroni.
1 tablespoonful Parmesan Cheese. 2 Eggs. 1 gill Milk.
Pepper. Salt.

Boil the Macaroni and cut it into pieces about ½ an inch long; add the minced Tongue or Ham, the Cheese, and Pepper and Salt to taste. Beat up the Eggs in the Milk, stir them to the other ingredients and mix well. Fill some china ramakin cases and bake in the oven.

Game Soup

Remains of Game.	1 gill Cream.	1 Carrot.
2 ozs. Pearl Barley.	1 quart Stock.	1 Onion.
1 stick Celery. Salt.	Pepper.	2 Eggs.

Take the remains of any Cold Game, cut it up small, break up the bones, slice the vegetables; put all in a stew-pan with the Stock. Simmer 2 hours. Skim and strain it. Have the Pearl Barley three parts boiled, put it in the soup and simmer until the Barley is cooked. Boil the Eggs hard, take out the yolks and pound half the cooked Barley with the yolks of the Eggs. Rub through a hair sieve, add the Cream and seasoning; put this in the soup, boil up once and serve.

Gardener's Grill

Cold Potatoes.	Gravy.	Pepper.
Slices of Ham.	Salt.	Cold Cabbage.
Dripping.	½ Onion.	

Fry the remains of Cabbage and Potatoes together with the Onion in some good Dripping, add a seasoning of Pepper and Salt. Grill the Ham, dust it with Pepper. Pile the Fried Cabbage, etc., in the centre of a hot dish, lay the slices of Ham on it, and serve with Gravy poured round.

Gardener's Pie

1 Cauliflower.		3 ozs. Macaroni.	
½ lb. Artichokes.		½ pint Gravy or White Sauce.	
1 Egg.	Peas.	Pepper.	Salt.
Potatoes.	Beans.	Pastry.	2 Carrots.

Boil the above Vegetables (or any vegetables that may happen to be in season, the greater variety the better) separately. Cut them up and warm them in the Gravy or White Sauce with a seasoning of Salt and Pepper. Boil the Macaroni, drain it, cut it up; boil the Egg hard and slice it. Put all in a pie-dish, cover with pastry and bake in the oven.

Gateau Benedictine

1 Cauliflower.
Broad Beans.
French Beans.
Buttered Paper.
Butter.
Pepper.
Salt.
White Sauce.
Pastry.
Green Peas.
2 Carrots.

Boil the above Vegetables, drain them, toss them in the Sauce. Line a buttered mould with Pastry, fill it with Vegetables, season with Pepper and Salt, cover with Pastry. Put a Buttered Paper over the top, bake ¾ of an hour, turn out and serve.

Gateau de Laitues

2 or 3 Lettuces.
1 oz. Butter.
3 tablespoonfuls Cream or Gravy.
3 Eggs.
Pepper.
Salt.
White, Yellow or Brown Sauce.

Wash the Lettuces, boil them in boiling water and Salt until they are tender; drain them and mince them very finely. Melt the Butter in a saucepan, add the Lettuces and Cream and a seasoning of Salt and Pepper. Beat the yolks of 2 Eggs, stir them into the Lettuce, then put it on one side to cool. Whisk the whites of 2 Eggs to a firm froth, add it to the Lettuce, stir well. Put all into a well-greased mould, press it down and steam for ½ an hour. Turn out; boil 1 Egg hard, cut it in slices and garnish the Lettuces with it. Serve with any of the above Sauces.

Gateau de Poisson

½ pint Milk.
2 teaspoonfuls Butter.
2 tablespoonfuls Flour.
2 ozs. Grated Cheese.
Nutmeg. Cayenne.
½ teaspoonful Mustard.
Anchovy. Pepper.
Salt. 1 lb. Fish.
Mayonnaise or Melted Butter Sauce.

Boil 1 teaspoonful of Butter with the Milk, thicken with the Flour. Let it get cold; then add the Cheese, a little Nutmeg, Anchovy, Pepper, Salt, and the Mustard. Boil the Fish (Cod, Halibut or Hake are the best kinds for this dish), remove the bones and cut it in small pieces, butter it, and mix with the other ingredients. Place them in a mould, put the mould in a saucepan of boiling water, taking care the water does not get into the mould. Allow it to boil 1 hour as slowly as possible. When cold turn out and serve with Mayonnaise Sauce poured round, but not over it. If to be eaten hot, hand Melted Butter instead of the Mayonnaise Sauce.

Gateau de Pommes

2 lbs. Apples. 1 pint Water. 1 Lemon.
1 lb. Sugar. Custard.

Boil the Sugar in the Water till thick, add the Apples, pared and cored, and the juice and grated peel of the Lemon. Boil until quite stiff. Put it in a wet mould, and turn out when cold. Serve with Custard.

Geneva Eggs

1 Onion. Butter. Pepper.
1 dessertspoonful Flour. Cayenne.
½ pint Milk. 1 Pickled Gherkin.
2 Eggs. Salt. Buttered Toast.

Slice the Onion, fry it a pale brown in the Butter. Mix the Flour smooth with the Milk, season with Salt, Pepper and Cayenne, stir this to the Onion, and continue stirring for 6 minutes. Beat the Eggs well, add them to the Onions, etc.,

and stir for another 6 minutes. Have ready, and very hot, the Buttered Toast; mince the Gherkin very finely and sprinkle it over the Toast with a dust of Pepper; pour the Eggs over and serve at once.

Genevieve Sauce

1 small Shallot.
½ oz. Butter.
1 teaspoonful Anchovy Paste.
1 wineglassful Red Wine.
1 wineglassful Stock.
1 small Lemon.

Slice the Shallot and fry in the Butter, add the Stock, simmer for a few minutes, strain. Put in a clean stewpan, stir in the Anchovy Paste, the Wine, and the Juice of the Lemon. Simmer all together and serve.

Genoa Cake

¼ lb. Butter.
½ lb. Sugar.
2 ozs. Almonds.
¼ lb. Sultanas.
½ lb. Flour.
3 Eggs.
1 tablespoonful Milk.
3 ozs. Candied Peel.
Grated Rind of ½ Lemon.
1 teaspoonful Baking Powder.

Beat the Butter to a cream, add the Sugar, beat the Eggs and add them; beat well together. Add the Flour and Baking Powder and beat ¼ of an hour; add the Sultanas, Lemon Rind, Milk and Peel. Mix thoroughly. Blanch and slice the Almonds, lay them on the top of the cake and bake 1¼ hour.

Genoese Sauce

1 teaspoonful Minced Onion.
1 teaspoonful Minced Parsley.
1 teaspoonful Minced Mushrooms.
2 ozs. Butter.
1 gill White Wine.
1 gill Stock.
Thickening of Flour and Butter.
1 tablespoonful Mushroom Ketchup.
Pepper.
1 gill Water.

Stew together gently for 1 hour the Butter, Onion, Parsley, Mushrooms, Wine and Water. Then add the Thickening, the Stock, Ketchup and Pepper. Stew for ½ an hour. Skim, strain and serve.

Recipes

German Cake

8 ozs. Flour.	1 Egg.	1 teaspoonful Baking Powder.
4 ozs. Butter.	1 Lemon.	2 ozs. Sugar.
4 ozs. Sultanas.	Milk.	2 ozs. Candied Peel.

Beat the Butter to a Cream, add the Flour and Sugar, the Egg well beaten, the grated rind of the Lemon and the other ingredients. Mix well. Add enough Milk to slightly moisten. Drop little pieces, the size of a walnut, on to a baking tin, and bake.

German Pudding

1 French Roll.	Butter.	Red Currant Jelly.
½ pint Milk.	1 Egg.	1 wineglassful White Wine.

Grate the crust of the Roll on to a plate. Cut the Roll in slices, put them into a dish and pour over them the Milk into which the Egg has been beaten. When the Bread has soaked up all the Milk, turn each slice over in the raspings of crust and fry them in Butter. Serve with the following Sauce:—Red Currant Jelly melted down, stir in, over the fire, the White Wine, and serve.

Ghent Soup

½ pint Milk.	2 Onions.	2 sticks Celery.
4 Potatoes.	2 ozs. Butter.	Pepper.
1 quart Water or Stock.		Salt.

Slice the Vegetables and simmer them for 1 hour in the Butter and a little Water or Stock. Then add the rest of the Stock and seasoning, and boil gently for another hour. Boil the Milk; rub the soup through a hair sieve and add the Milk to it.

Giblet Soup

1 set Goose or Duck Giblets.	1 quart Stock.
Bones or Trimmings of the Bird.	½ glass Red Wine.
Thickening of Butter and Flour.	2 tablespoonfuls Mushroom Ketchup.
	Salt. Pepper.

Stew the Giblets in the Stock, with the Bones and Trimmings, until tender. Take them out and cut them small, put them in a tureen. Strain the Stock, add the seasoning, Wine, Ketchup and Thickening, boil it up for a few minutes and pour into the tureen on to the Giblets.

Ginger Biscuits

½ lb. Flour.
¼ lb. Castor Sugar.
3 ozs. Butter.
¾ oz. Ground Ginger.
2 Eggs.

Rub the Butter to the Flour, add the Sugar, the Ginger, and lastly the Eggs well beaten. Roll out, cut into biscuits with a paste-cutter, and bake.

Gingerbread (A)

½ lb. Butter.
2 lbs. Flour.
½ lb. Brown Sugar.
2 ozs. Pounded Ginger.
3 Eggs.
2 lbs. Treacle.
½ oz. Caraway Seeds.
½ oz. Carbonate of Soda.
1 teacupful Warm Water.

Rub the Butter to the Flour, add the Sugar, Ginger, and Caraway Seeds, beat gradually to these the Treacle, and the Eggs well beaten. Dissolve the Carbonate of Soda in the Water, and add it to the mixture. Stir the whole quickly together, pour into shallow tins, put it immediately into a moderate oven and bake 1½ hour.

Gingerbread (B)

1 lb. Flour.
6 ozs. Butter.
½ lb. Moist Sugar.
1 oz. Ginger.
¼ lb. Treacle.
2 ozs. Candied Peel.
2 Eggs.

Melt the Butter and Treacle together; beat in the Flour, Sugar, Ginger, Candied Peel cut small, and 1 Egg well beaten. Mix well. Put in a dripping tin, brush over the top with yolk of Egg, and bake.

Gingerbread Pudding

¼ lb. Flour.
¼ lb. Suet.
½ lb. Breadcrumbs.
½ lb. Treacle.
Sweet Sauce.
1 tablespoonful Brown Sugar.
1 teaspoonful Baking Powder.
½ oz. Grated Ginger.
Salt.

Mix the ingredients well together; boil for 3½ hours and serve with Sweet Sauce.

Ginger Cake.

1¼ lb. Flour.
¼ lb. Butter.
½ oz. Ground Ginger.
3 ozs. Preserved Ginger.
2 ozs. Candied Peel.
1 gill Milk.
1 gill Treacle.
1 teaspoonful Baking Powder.
2 Eggs. ¼ lb. Sugar.
Buttered Paper.

Mix the Baking Powder with the Flour, rub in the Butter, and add the Peel, the Preserved Ginger (both cut small) and the Sugar. Beat the Eggs well and add to them the Treacle and Milk; then mix all well together; put it in a tin lined with Buttered Paper, bake for 2 hours.

Ginger Pudding (A)

2 ozs. Flour.
½ pint Milk.
2 ozs. Castor Sugar.
Grated Ginger.
2 ozs. Butter.
2 Eggs.

Mix the Flour, Butter, Sugar, Milk and a little Grated Ginger together. Set it over the fire and stir till it becomes quite thick; then add the Eggs well beaten, and beat all lightly together with a fork. Put it in a well-buttered mould and boil 1½ hour.

Ginger Pudding (B)

¼ lb. Currants.
¼ lb. Raisins.
¼ lb. Suet. ¼ lb. Flour.
2 tablespoonfuls Moist Sugar.
1 teaspoonful Ground Ginger.
Ginger Sauce.

Chop the Suet very finely, mix it with all the other

ingredients quite dry, and boil 3 hours. Serve with Ginger Sauce.

Ginger Sauce

3 tablespoonfuls Ginger Syrup.	2 ozs. Preserved Ginger.
	1 teacupful Water.

Cut the Ginger small and boil it up in the Syrup and Water. Serve hot.

Girton Savoury

Sausages.	1 Egg.	Breadcrumbs.
Potatoes.	Fried Parsley.	

Cut the Sausages in slices ¾ an inch thick, Egg, Breadcrumb and fry them. Have ready some Potatoes cut in slices about ½ an inch thick and fried. Place a slice of Sausage on each slice of Potato, and a little Fried Parsley on each, and serve very hot. This is a good way of utilising cold Sausages.

Glace Fruit Pudding

2 ozs. Macaroons.	Butter.	1 oz. Ratafias.
¼ lb. Glacé Cherries.	1 Egg.	½ pint Milk.
Apricots or Greengages.	Sugar.	Bread.

Grease a pie-dish, put the Macaroons at the bottom; on these lay some slices of Bread and Butter, not cut too thin. Chop up the Glacé Fruit, sprinkle it over the Bread and Butter. Add the Ratafias, another layer of Bread and Butter and Fruit. Make a custard with the Milk, Egg and Sugar, pour over and bake.

Glazed Pigeons

Glaze.	Mushroom Sauce.	Butter.
Pigeons.	½ lb. Mushrooms.	Gravy.
Salt.	Cayenne.	Pepper.

Split the Pigeons, rub them over with Butter, season

highly with Pepper, Salt and Cayenne. Broil them; when a good colour glaze them. Cut the Mushrooms small and stew in some good Gravy with a seasoning of Pepper and Salt. Arrange them on a dish and the Pigeons with them. Serve with Mushroom Sauce.

Glazed Potatoes

Potatoes.	Salt.	Browning.	Minced Meat, Tongue
Water.	Gravy.		or Ham.

Cut the Potatoes in halves, blanch them in Salt and Water. Scoop out the centres, fill with a well-seasoned mince. Place them in a baking tin, cover with Gravy to which is added a little Browning, and keep basting the Potatoes with this until they become glazed while they are cooking. Bake slowly until tender.

Glenavon Soup

Remains and Bones of Game	2 Carrots.	1 Turnip.
or Poultry.	1 Onion.	Pepper.
Bunch of Herbs.	Salt.	

Boil down the Remains and Bones with the Vegetables and seasoning. Then take all the meat and mince it very finely; rub it through a sieve. Strain the stock, put the meat into it again and let it simmer until it thickens.

Glossop Toast

1 teaspoonful Curry Powder	Cold Vegetables.
or Paste. Salt.	Pepper.
Minced Meat.	Stock, or Milk and Water.
3 pennyworth Picked Shrimps.	Fried Bread.

Mince any cold Meat and Vegetables you may have together very finely, put it in a stewpan with a little Stock, or Milk and Water, and the Curry and seasoning. Make thoroughly hot, stirring the while. Have ready some rounds

of Fried Bread, place a few Shrimps on each, pile the Mince on these and serve very hot.

Golden Fingers

Cold Beef. Batter. Fried Parsley.
Mashed Potatoes. Dripping.

Cut some Cold Beef into strips, removing all skin and fat; dip in Batter, and fry in boiling Dripping until a rich golden colour. Drain thoroughly and serve on a mound of Mashed Potatoes, and garnish with Fried Parsley.

Gooseberry Fool

1 pint Gooseberries. Sugar. 1 gill Cream. ½ pint Milk.

Stew the Gooseberries in a very small quantity of water till reduced to a pulp; rub through a sieve. Sweeten well, they will require a good deal of Sugar, and stir in the Milk and Cream.

Greek Almond Cream

¼ lb. Jordan Almonds.
4 Bitter Almonds.
¼ teaspoonful Grated Lemon Peel.
4 Eggs.
¼ lb. Castor Sugar.
Whipped Cream.
2 ozs. Rahat-Loukoum.
Almond Essence.

When the Almonds are blanched, dry and pound them. Beat up the yolks of the Eggs and add to them the Sugar, Lemon Peel and Almonds, beating all the time; then add the whites of the Eggs beaten to a firm froth. Bake for 40 minutes in a greased pie-dish. Turn it out, and when cold cover it with Whipped Cream sweetened, and flavoured with a few drops of Almond Essence. Cut some Rahat-Loukoum in small pieces and place this on the Cream. Serve at once.

Green Pea Salad

Cold Green Peas. Vinegar. Pepper.
1 Lettuce. Salt. Oil.

Have some cold boiled Green Peas, add to them a Lettuce

cut small, and stir into them a dressing made of Oil, Vinegar, Pepper and Salt. Leave to stand for half an hour, then stir again and serve.

Green Pea Soup (A)

1 pint Shelled Green Peas.		Salt.	2 ozs. Butter.
1 gill Boiling Water.		½ lb. Spinach.	1 quart Stock.
1 lump Sugar.	Mint.	Fried Bread.	Pepper.

Boil the Spinach in the Stock and rub through a sieve; boil the Peas separately with the Butter, Water, Sugar, Mint and a seasoning of Salt and Pepper, shake the pan frequently. When quite cooked rub the Peas through a sieve, add the purée to the Spinach and Stock, boil up and serve with sippets of Fried Bread.

Green Pea Soup (B)

Shells of Green Peas.	Mint.	Pepper.
½ pint Shelled Peas.	Salt.	½ pint Milk.

Take the Shells of Green Peas, which must be very fresh and young. Split them and remove all the hard pieces; boil them in water till quite soft and tender, pass them through a sieve, season with Pepper and Salt. Put the pulp again on the fire and stir to it the Milk. Have the Peas ready boiled with a little Mint, add them to the purée, simmer for a few minutes and serve.

Green Pea Soup (C)

Green Peas.	Pepper.	Salt.
Boiling Water.	Mint.	2 ozs. Butter.
1 tablespoonful Cream.	1 lump Sugar.	

Boil some Green Peas in Boiling Water, Pepper, Salt, Mint and the Sugar. When thoroughly cooked rub through a sieve, return to the fire, add the Butter and Cream. Simmer for a few minutes and serve.

Green Soup

Bones.	Flour.	Asparagus or Peas.
2 Carrots.	Salt.	2 Turnips.
2 Onions.	Pepper.	1 lb. Spinach.

Stew the Bones with the Turnips, Carrots and Onions for 4 hours, strain and let it stand till cold, taking off the fat. Boil some Spinach and chop it, thicken the soup with Flour, make it hot, pass all through a sieve. Boil some Asparagus, if in season (or some Green Peas), separately. Cut off the heads and all the green part, and put it in the soup. It must not be made too hot.

This makes a very good "Maigre" soup if the Bones be omitted and the vegetables stewed with Milk and Water and some seasoning.

Grosvenor Soup

2 Cucumbers.	Salt.	Spoonful Flour.
1 Onion.	3 Lettuces.	3 pints White Stock or
1 slice Ham or Lean Bacon.		Milk and Water.
2 ozs. Butter.	2 Eggs.	Pepper.
2 tablespoonfuls Cream.		

Shred the Vegetables finely; put the Ham at the bottom, of a stewpan, then the Vegetables; add the Butter, Pepper and Salt. Simmer over a slow fire for 10 minutes. Stir in the Flour and add the Stock. Stir the soup over the fire until it boils, then draw it on one side and simmer gently for 15 minutes. When about to serve stir in the beaten yolks of the Eggs and the Cream.

Ground Rice Souffle

½ pint Milk.	4 Eggs.	Little Grated Rind.
2 ozs. Ground Rice.	Juice of ½ Lemon.	
4 ozs. Castor Sugar.	Pie Crust.	

Boil the Ground Rice in the Milk, stirring it all the time as soon as it boils it is enough. When cool add to it the

Sugar and the yolks of the Eggs. Just before putting it into the oven add the Lemon Juice and a little of the Grated Rind, and mix in the whites of the Eggs, beaten to a firm froth. Bake for ½ an hour. A little Pie Crust should be placed round the edge of the dish.

Gruyère Buttons

2 ozs. Butter.	2 ozs. Grated Gruyère Cheese.	
Pepper.	4 ozs. Flour.	1 Egg.
Cayenne.	Milk.	Salt.

Rub the Butter into the Flour, add the seasoning and Cheese. Work it into a paste with the Egg and a little Milk ; form it into little balls and fry a light brown. Serve very hot.

Gruyère Sandwiches

Gruyère Cheese.	Pepper.	Salt.	Watercress.
New Brown Bread.	Butter.	French Mustard.	

Butter and cut the Bread in very thin slices, form into sandwiches with very thin slices of the Cheese seasoned with Pepper, Salt and a little French Mustard between. Shape like little cutlets and serve on a centre of Watercress.

Haddock Croquettes

1 Dried Haddock.	Cayenne.	Butter.
Breadcrumb.	Fried Bread.	1 Egg.

Boil a small Haddock, take the flesh from the bones, mix with it a little Breadcrumb, a dust of Cayenne, a little Butter and the beaten yolk of the Egg, roll it into little balls, dip it in the beaten white of the Egg, and fry in Butter. Serve on little rounds of Fried Bread.

Haddock Patties

1 Dried Haddock.	Butter.	Milk.
Minced Parsley.	Cayenne.	1 gill Cream.
Pepper.	Pastry.	

Warm some Milk and leave the Haddock to soak in it for

some time. Pick the flesh from the bones and mix it with the Cream, Butter, Pepper, Cayenne and Parsley. Line some patty-pans with Pastry, put some of the Haddock mixture in each and bake. The Milk can be used for a Fish Soup.

Haddock Puffs

1 Dried Haddock.	Milk.	Butter.	Cayenne.
Minced Parsley.	Pepper.	Pastry.	1 gill Cream.

Soak and mix the Haddock as above. Roll out the Paste, cut it into squares, put some of the mixture on each, double the Paste over, pinch the edges together, and fry in boiling Butter.

Halibut aux Tomates

See "Cod aux Tomates."

Ham Mould

1½ lb. Cooked Ham.	Pepper.	3 ozs. Breadcrumbs.
½ pint Milk.	1 Egg.	Gravy or Small Salad.

Boil the Milk with the Breadcrumbs, mince the Ham as finely as possible, and beat the Breadcrumbs to it. Beat the Egg, add it to the Ham and Breadcrumbs with a seasoning of Pepper. Butter a mould; press the mixture well into it, and bake in a quick oven for 1 hour. Serve with Gravy if to be eaten hot, or Small Salad if preferred cold.

Ham Omelet

See "Omelet aux Fines Herbes," only using very finely Minced Ham instead of Parsley.

Ham and Potatoes

Remains of Cold Ham.	2 Eggs.	2 cups Milk.
Potatoes.	Water.	Nutmeg.
Breadcrumbs.	Butter.	2 Onions.

Put the Remains of Ham on the fire with a little Water, and, when hot, chop fine. Boil the Potatoes in their skins, peel and, slice them. Butter a pie-dish, put in it a layer of sliced Potatoes, then pieces of Butter, then a layer of Ham and chopped Onions alternately until the dish is full, ending with Potatoes and Butter. Put the dish in a hot oven, and, when the Potatoes are hot, pour over them 2 well-beaten Eggs, 2 cups of Milk and a little Nutmeg. Cover with Breadcrumbs and little bits of Butter, and bake till brown.

Ham and Tomato Sauce

Slices of Boiled Ham. Toast. Butter.
Tomato Sauce. Cayenne.

Butter a baking tin, lay on it equal numbers of slices of cold Ham and Toast, sprinkle with Cayenne, bake for 10 minutes. Place a slice of Ham on a slice of Toast, have ready some boiling Tomato Sauce, pour it over and serve.

Ham Toast

See " Minced Tongue Toast."

Hamilton Cake

2 ozs. Butter.
2 ozs. Lard.
6 ozs. Castor Sugar.
1 teaspoonful Baking Powder.
¾ lb. Flour. Milk.
2 ozs. Candied Peel.
1 teaspoonful Ginger.
½ oz. Cinnamon.
3 Eggs.
½ lb. Currants.

Mix the Baking Powder with the Flour, rub into it the Butter and the Lard, cut up the Candied Peel and add it with the Currants, Ginger, Cinnamon and Sugar. Beat up the Eggs in the Milk, add these and beat well together. Bake in a moderate oven.

Hanover Toast

Remains of Minced or Hashed Meat.
1 Onion. Pepper.
½ teaspoonful Minced Parsley.
2 Eggs.
1 gill Gravy.
Breadcrumbs.
1 teaspoonful Lemon Juice.
Toast. Salt.
Flour and Water.

Pass the Meat twice through the mincing machine, add the Onion, chopped fine, the Pepper and Salt, and 1 Egg well-beaten, simmer in the Gravy and add a little thickening of Flour and Water if necessary. Let it cool, then place it on the Toast, brush over with beaten Egg, scatter Breadcrumbs over and bake. Squeeze the Lemon Juice over just before serving.

Harcourt Sauce

1 tablespoonful Red Wine.
1 tablespoonful Worcester Sauce.
1 tablespoonful Mushroom Ketchup.
2 tablespoonfuls Vinegar.
1 teaspoonful Anchovy Essence.
1 teaspoonful French Mustard.

Boil all the ingredients together, then simmer for 10 minutes. The above Sauce may be added to gravy, or served separately.

Hare a la Miranda

Salt. Allspice.
1 Bay-Leaf.
2 tablespoonfuls Flour.
1 slice Lean Bacon.
1 doz. Button Onions.
1 Hare.
¾ pint Stock.
1 gill Water.
3 ozs. Butter.
Pepper.
Bunch of Herbs.
1 large Onion.
1 gill Red Wine.
1 lump Sugar.
¼ lb Mushrooms.

Cut the Hare into neat fillets, toss it up in the Butter with the Bacon, add the Flour, Wine, Water and ½ pint Stock, the Onion, Herbs and Seasoning. Simmer for 4 hours. Cook the Button Onions in Butter; when a nice brown add the rest of the Stock and the Sugar, cook gently. Take out the

Herbs and Onion from the Hare, cut up the Mushrooms and add them. Simmer until the Mushrooms are done, dish up all together, place the Button Onions round and serve.

Hare Soup

Remains of Hare. Stock. Salt. Pepper. Breadcrumb.

Put the bones and remains of a roast or jugged Hare in a stewpan with a little Water or Stock. Simmer slowly. Take all the meat from the bones and pound it in a mortar with some Breadcrumb, moistening it with Stock it was cooked in. Rub all through a hair sieve. Mix 1 quart of Stock with any gravy left from the Hare, put the purée into this with a seasoning of Pepper and Salt, and heat slowly but do not let it boil.

Haricot Bean Fritters

1 lb. Haricot Beans. Salt. Pepper. 1 Egg
1 small Onion. Butter. Breadcrumbs.

Soak and boil the Beans until quite soft, drain and mash them. Cut the Onion small and brown in a little Butter, mix it with the Beans, add some Salt, Pepper, and a lump of Butter. Make the mixture into rolls or oval rissoles, egg and breadcrumb them and fry a nice brown in boiling Butter or Fat. Serve very hot.

Haricot Bean Salad

1 lb Haricot Beans.
1 Shallot.
1 teaspoonful Minced Parsley.
3 tablespoonfuls Oil.
1 tablespoonful Vinegar.
Pepper.
Salt.

Soak the Beans in cold water for 8 hours. Put them in cold water and boil slowly until tender; this will take from 3 to 4 hours. Drain them and, when cold, add the Parsley and the Shallot minced very finely. Mix well and stir in a dressing of Oil, Vinegar, Salt and Pepper.

Recipes

Haricot Bean Soup

1 lb. Haricot Beans.	1 Egg.	Milk.
1 small Onion.	Salt and Pepper.	

Soak the Beans in cold water for some hours, drain and put them in a saucepan with some fresh cold water. When thoroughly boiled (they will take from 3 to 4 hours) mash them and rub through a sieve, add some Milk, or Milk and Water, season, and re-heat them, but do not let them boil, and stir in the beaten yolk of 1 Egg.

Haricot Bean Tartlets

½ lb. Haricot Beans.	1 small Shallot.	Pepper.
Stock, or Milk and Water.	Salt.	Pastry.

Soak the Beans in cold Water for some hours, boil them in Stock, or Milk and Water, till perfectly tender, with the Shallot cut small. Mash them, season with Pepper and Salt. Have some tartlet tins lined with Pastry, ready baked, fill these with the Haricot Bean Mixture and serve.

Haricot Beans

1 lb. Haricot Beans.	1 small Onion.	Butter.
1 teaspoonful Lemon Juice.	Pepper.	Salt.
Gravy or Milk.	Minced Parsley.	

Soak and boil the Beans as in the preceding recipe. Drain them and put them back in the saucepan with the Gravy or Milk, the Lemon Juice and a little Butter, Pepper and Salt, sprinkle a little Parsley over and serve.

Haricot Mutton

2 lbs. Breast or Neck of Mutton		Flour and Water.
Pepper.	2 Carrots.	Salt. Dripping.
2 Onions.	Stock.	2 Turnips.

Cut the meat into neat cutlets; have ready the hot fat and brown the meat in it with the Vegetables cut small. When a good colour, strain off the fat, add the Stock and

seasoning of Salt and Pepper, and a thickening of Flour mixed smooth with a little Water. Simmer gently until cooked. Serve with the Vegetables.

Haricots Verts à la Française

2 lbs. French Beans. Butter. Salt. Mint.

Prepare the Beans in the usual way, only do not cut them into very thin slices. Cook in a saucepan *without any water;* add a little Salt, and shake the pan frequently for the first few minutes to prevent their burning. When done they should be tossed over the fire with a large lump of Butter and served very hot. A little Mint boiled with them is a good addition.

Harlequin Cake

4½ cups Flour.	4 Eggs.	2½ cups Sugar.
1 teaspoonful Cream of Tartar.		1 cup Butter.
1 cup Milk.	½ cup Treacle.	Cloves.
1 teaspoonful Carbonate of Soda.		Cinnamon.

Take 2 cups Flour, 1½ of Sugar, ½ of Butter, ½ of Milk, 3 whites of Eggs, half the Cream of Tartar, Soda and Spice and mix thoroughly well together. Mix in another bowl the other half of the ingredients with the Treacle, the yolks and one white of the Eggs. Drop alternate spoonfuls from the bowls into a cake tin until it is full. Bake two hours. This cake is improved by icing.

Harlequin Toast (A)

Bread. 6 Olives. Salad Oil. 3 Anchovies. 1 Egg.

Fry some squares of Bread in Salad Oil, drain them, let them go cold. Make a cross on each square with a narrow strip of finely minced white of hard-boiled Egg. In the top corner made by the cross put in one Olive, stoned and finely minced, in the other finely chopped yolk of hard-boiled Egg.

In the corner below the Olive put chopped yolk of hard-boiled Egg, and in the last corner put minced Anchovy. Serve cold.

Harlequin Toast (B)

Bread. Eggs. Butter. Olives. Anchovy Paste.

Fry some squares of Bread in Butter, spread on them some Anchovy Paste and arrange upon it alternate strips of minced yolk of hard-boiled Egg, minced Olives and minced white of Egg. Serve cold.

Harwich Savoury

3 tablespoonfuls Cheese. Pepper. Milk. Butter.
2 tablespoonfuls Breadcrumbs. Salt. Minced Parsley.

Grate the Cheese (any kind preferred), add the Breadcrumbs and a seasoning of Salt and Pepper. Put a thick layer in patty-pans, pour over as much Milk as the Crumbs will absorb. Put bits of Butter about on the top; brown and bake in the oven, and sprinkle Parsley on the top of each.

Hashed Fish

1 Fresh Haddock.	1 Onion.	½ lb. Cod.
1 oz. Butter.	Cod's Liver.	½ pint Water.
Minced Parsley.	2 Cloves.	Breadcrumbs.
Cayenne. 2 Eggs.	Allspice.	1 Lemon.

Fillet the Haddock and cut it in pieces; cut the Cod into nice pieces (setting aside some of the thin part and the liver), sprinkle with Salt and reserve on a plate. Mince very finely some of the thin part of the Cod with the Liver, Allspice, Parsley and Breadcrumbs. Bind with yolk of Egg and make into forcemeat balls. Cut the Onion in slices and put it in a stewpan with the bones and trimmings of the fish, the Butter, a little Parsley, the Water, Cloves and Cayenne.

Stew for ½ an hour. Take out the bones and trimmings, lay in the fish and the forcemeat balls and stew for 25 minutes. Beat 1 Egg with the Juice of the Lemon and stir it into the stewpan. Boil up and serve.

Hashed Lamb à la Bonne Femme

Cold Shoulder of Lamb.	Salt.	4 pickled Gherkins.
2 tablespoonfuls Ketchup.	Pepper.	½ pint Stock.
Cayenne.	Butter.	Fried Bread.

Cut the meat from the bone in neat slices, score what meat is left on the bone deeply and season highly with Pepper, Salt and Cayenne. Rub all over with Butter and broil. Warm the slices of Meat in the Stock and Ketchup, stir in the Gherkins sliced. Place the Broiled Bone in the centre of a hot dish, pour the hash round and garnish with sippets of Fried Bread.

Hashed Pork

Cold Pork.	Cloves.	2 Onions.	½ pint Gravy.
1 teaspoonful Flour.		Pepper.	Mace.
2 tablespoonfuls Mushroom Ketchup.			Toast.
Butter.	Salt.		

Cut up the Onions and fry them brown in the Butter, add them, with the Pork cut in thin slices, to the other ingredients and stew gently for ¾ of an hour. Garnish with sippets of Toast.

Hashed Turkey

Cold Turkey.	1 tablespoonful Mushroom Ketchup.		
1 gill Red Wine.	Butter.	1 pint Water.	
1 Onion.	Flour.	Mace.	1 Carrot.
Bunch of Herbs.	1 Turnip.	Pepper.	Salt.

Simmer for 1 hour the Trimmings of the Turkey with the Onion, sliced, the Vegetables, Herbs and Seasoning. Strain

and thicken with Butter and Flour. Put in the Ketchup and Wine, cut the meat of the Turkey in neat slices, lay it in the gravy and warm thoroughly. Make any stuffing that may be left into balls and add these. Boil up once and serve.

Heidelberg Mutton

1 tablespoonful Mushroom Ketchup, or Worcester or other Sauce.
Eggs.
Toast. Salt. Pepper.
1 gill Stock or Water.
Cold Mutton. ½ Onion.

Mince the Mutton and Onion very finely, simmer it with the Stock, Sauce and seasoning for ½ an hour. Fry as many eggs as there are persons, lay the Toast on a hot dish, pour the Mince on to it, arrange the Fried Eggs on the top and serve.

Herrings au Gratin

Fresh Herrings.
Brown Breadcrumbs.
Minced Parsley.
Salt.
Pepper.
Butter.

Butter a pie-dish, sprinkle it with Parsley; split the Herrings, cut off the heads and tails, take out the back bone and as many other bones as possible without breaking the fish. Roll them up with the skin inwards, season well, place a little Butter on each, and sprinkle thickly with Brown Breadcrumbs. Bake in a quick oven for 10 minutes.

Highgate Pie

Cold Meat or Poultry.
Milk.
2 or 3 Potatoes.
2 Carrots.
1 Onion.
Pepper.
Salt.
Paste.
1 spoonful of Ketchup or Sauce.
1 Turnip.

Mince the Meat very finely, add the seasoning and Sauce. Boil the Vegetables, cut them up, mix with the Meat. Line a pie-dish with Paste; fill it with the mixture,

add a little Milk, cover with Paste, brush over with Milk and bake.

Hodge-Podge

1 lb. Cold Mutton.	1 pint Peas.	Mint.
2 ozs. Butter.	1 gill Water.	Pepper.
2 Lettuces.	2 Green Onions.	Salt.

Mince the Mutton very finely, cut the Lettuces and Onions in slices, and put them with the Mutton in a stewpan with the Butter, Water and seasoning. Simmer for 1 hour, stirring frequently. Boil the Green Peas with the Mint separately; drain and mix them with the Mutton, etc., and serve very hot.

Honeycomb

3 Eggs.	1 teacupful Sugar.
3 teacupfuls Milk.	½ oz. Gelatine or Isinglass.

Put the Gelatine in 1 teacupful of Milk, let it soak for 1 hour, then put it on the fire with the Sugar and the rest of the Milk till dissolved. Beat the yolks of the Eggs, add them to the Milk and stir until on the point of boiling. Have the whites of the Eggs beaten to a firm froth ready in a basin, pour the Milk, etc., on to this. Stir quickly and pour into a wetted mould. Turn out when set.

Horseradish Sauce

1 Horseradish.	Pepper.	Vinegar.
Salt.	2 tablespoonfuls Cream or Milk.	
Spoonful Mustard.	Sugar.	

Grate the Horseradish very finely; sprinkle it with Castor Sugar and let it stand a while; now stir in the spoonful of made Mustard, some Pepper, Salt, and sufficient Vinegar to make it about the consistency of cream. Stir in the Cream and serve.

Hot Crab

1 Crab.
2 ozs. Butter.
2 tablespoonfuls Vinegar.
Pepper.
Salt.
1 tablespoonful Salad Oil.
3 ozs. Breadcrumbs.
Nutmeg.

When the Crab is boiled remove the meat from the shell, cut it small; stir in the Nutmeg and Seasoning, the Oil, Vinegar, 2 ozs. of Breadcrumbs, and 1½ oz. Butter cut in small pieces. Mix well; place it carefully in the large shell, strew with 1 oz. Breadcrumbs, and the rest of the Butter in tiny pieces, and brown before the fire.

Hot Ham Sandwich

Bread.
Cold Ham.
Grated Parmesan Cheese.
Pepper.
2 ozs. Butter.

Cut slices of Bread and slices of Ham as nearly as possible the same size, having one more slice of Bread than Ham. Lay a slice of Bread at the bottom of a saucepan, then a slice of Ham, then a slice of Bread, then a slice of Ham, and so on, finishing with a slice of Bread; scatter the Grated Cheese freely, and a dust of Pepper, between each slice. Fry in the Butter until brown. Serve very hot.

Hot-Pot

2 or 3 lbs. Neck of Mutton.
1 Cooked Onion.
Potatoes.
Salt.
Curry Powder.
1 oz. Dripping.
Pepper.
1 pint Stock.

Have a deep earthenware jar with a cover, at the bottom of this lay some Potatoes that have been partly cooked, and half the Onion, cut in slices. Cut the Mutton into Cutlets, remove the bones, dredge the meat with Salt, Pepper and Curry Powder, and lay half of it on the Onion. Then another layer of Potato and Onion and meat. Add half the Stock and finish with some small whole Potatoes and little bits of Dripping. Put on the lid firmly and bake in a moderate oven

for 20 minutes. Now add the rest of the Stock, replace the lid and bake till the top Potatoes are thoroughly cooked. Serve in the jar with a napkin round.

Hot Sardine Sandwiches

4 Sardines.
1 teaspoonful Anchovy Paste.
Lemon Juice.
Cayenne.
Fried Parsley.
Butter. Bread.

Bone and skin the Sardines, pound them with the Anchovy Paste, some Butter, Cayenne and Lemon Juice. Cut some thin slices of Bread and Butter, spread them with the mixture and cut into triangular sandwiches, fry in Butter, and serve very hot, garnished with Fried Parsley.

Hungarian Rabbit

Minced Lemon Peel. Cayenne. Pepper. Salt. Gravy. Minced Parsley. Buttered Paper. Slices of Bacon. ¼ lb. Mushrooms. 1 Rabbit. 1 Onion.

Chop the Mushrooms finely, and mix them over the fire with a little Gravy; add the Onion, Parsley, Lemon Peel, Cayenne, Salt, Pepper, and a little Bacon finely minced. Cut the Rabbit into neat small joints, smear each piece all over with the above mixture, roll a very thin slice of Bacon round, and wrap it in Buttered Paper. Cook in the oven and serve in the Papers. Hand a Piquante, Gherkin, or Mushroom Sauce with it.

Hunter's Mutton

Cold Mutton.
1 Shallot.
1 teaspoonful Minced Parsley.
1½ oz. Glaze.
Salt. Spiced Pepper.
1 dessertspoonful Chutnee.
2 wineglassfuls Red Wine.
1 large tablespoonful Red Currant Jelly.
Ribbon Potatoes.

Cut the Mutton into rather thick slices, free them from skin and fat, dust them with Spiced Pepper and Salt. Place

the Glaze in an enamelled stewpan, and as soon as it has melted add to it 1 tablespoonful of Shallot finely minced, the Parsley, Chutnee, Wine and Jelly. When very hot add the slices of Mutton. When the meat is thoroughly hot through dish up and serve immediately with Ribbon Potatoes.

Icing for Cakes

½ lb. Icing Sugar. White of 1 Egg. Lemon Essence.

Whisk the white of an Egg very stiff, gradually add the Sugar, and flavour with a few drops of Lemon Essence. Cover the cake with the Icing and put it in a warm place to dry. If to be put on Almond Paste this must be quite dry before the Icing is added.

Illyrian Soup

2 slices of Ham or Bacon.
2 Potatoes.
3 Carrots.
2 Onions.
2 Turnips.
Pepper.
Salt.
1 quart Stock.
2 tablespoonfuls Cream or Milk and small lump Butter.
1 stick of Celery.

Put the Ham or Bacon at the bottom of a stewpan, then the Vegetables cut small, the seasoning and Stock. Simmer very gently until the Vegetables are reduced to a pulp, rub through a hair sieve, put back on the fire, and stir in the Cream, or a little Milk mixed with a small lump of Butter.

Imperial Icing for Cakes

Icing Sugar. Lemon.
1 teaspoonful Water.
Colouring. White of 1 Egg.
Vanilla or Almond Flavouring.

Whisk the white of Egg on a plate, add the flavouring and the Sugar till of the right consistency. The water should be added at the same time as the flavouring. Colour with cochineal or any other colouring preferred.

Recipes

Imperial Soup

2 tablespoonfuls Cream.	2 Eggs.	Pepper.
1 quart Clear Soup.	Butter.	Salt.

Make a custard with the Eggs, Cream, Pepper and Salt; strain into a small pot, and stand the pot (which must be well buttered before putting in the custard) in a pan of boiling water, steam till set. Let it go cold, then cut it into little cubes, dip in warm water and add it to the hot soup.

Indian Eggs

1 dessertspoonful Anchovy Essence.	4 Eggs.	Watercress.
	Bread & Butter.	2 ozs. Butter.
1 teaspoonful Curry Powder.		

Stew the Curry Powder, Anchovy Essence and Butter together for a few minutes. Boil the Eggs hard, cut them in half, take out the yolks and pound them with the Curry and Anchovy mixture. Fill the Eggs with this, dish them garnished with Watercress and rolled Bread and Butter. Serve cold.

Indian Fillets of Fish

Fillets of Fish.	Salt.	1 teacupful Boiling Water.	
1 tablespoonful Cocoanut.	Desiccated	Lemon Juice.	
	Pepper.	Flour.	Boiled Rice.
Cayenne.	Curry Paste.	1 Onion.	2 ozs. Butter.

Rub the Fillets over with Curry Paste and a little Salt, fry in the Butter, take them out. Slice the Onion, fry it in the same Butter and dredge in a little Flour. Pour the Water over the Cocoanut, mash it, squeeze the Water out of the Cocoanut through a strainer. Add the Water to the Onion, etc., with some Lemon Juice, Pepper and Salt. Stir till cooked, lay in the Fillets, let them get thoroughly warm and serve with a border of Boiled Rice.

Indian Lobster

Essence of Anchovy.	1 tin Lobster.	Milk.	Butter.
1 Spanish Onion.	Curry Powder.	Pepper.	Tomatoes.

Slice the Onion, fry in Butter, add a teacupful of Milk and a large teaspoonful Curry Powder, and the liquor from the tin of Lobster. Simmer together for 10 minutes, or longer. Cut the Lobster into small pieces. Put it in a buttered baking dish, and on it lay slices of peeled Tomato. Sprinkle with Pepper and a few drops of Anchovy. Pour over it the other ingredients and bake for 20 minutes. Serve in the dish in which it was cooked.

Indian Soup

1 Onion.	Boiled Rice.	Curry Powder.
2 ozs. Butter.	1 quart Stock.	

Slice and chop the Onion, fry it in the Butter, add 1 tablespoonful Curry Powder; when it has cooked together for some time add the Stock. Pass it through a sieve, return it to the fire with some Boiled Rice, give one boil and serve.

Irish Onions

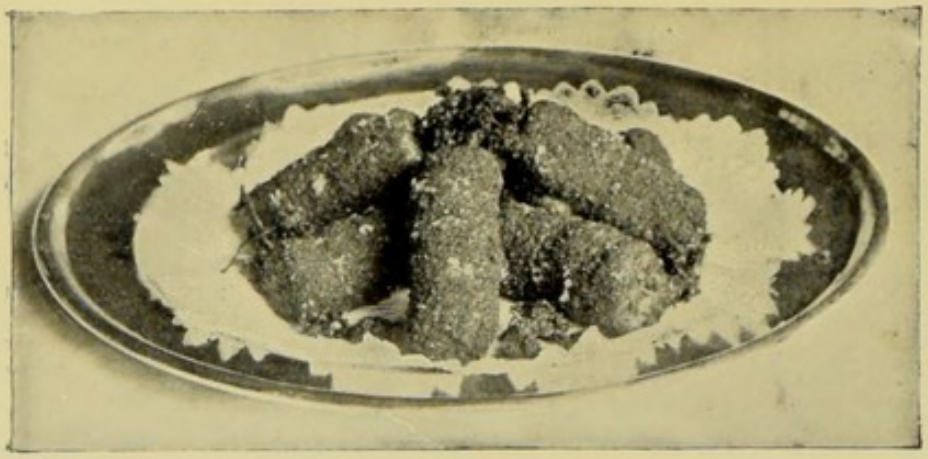
12 Small Onions.	Salt.	Pepper.	Flour.
2 ozs. Butter.	2 tablespoonfuls Cream or Milk.		

Throw the Onions into boiling water with some Salt, and boil them; drain them. Put the Butter in a saucepan, dredge in a little Flour, Pepper and Salt, stirring all the time. Add the Onions. Stir in the Cream or Milk, and continue stirring while letting it simmer for 10 minutes.

Italian Cake

¾ lb. Flour.	Almond or Vanilla Essence.
3 Eggs. Their weight in Castor Sugar.	½ teaspoonful Grated Lemon Rind.

Break the Eggs into two basins, the whites in one and the



Mutton Sausages. (Page 427.)

Norman Jelly. (Page 432.)

Purée of Lettuce on Croutons. (Page 463.)

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yolks in the other. Whisk the yolks and mix in the Sugar, Lemon Rind and flavouring. Whisk the whites to a firm froth and add them to the yolks, dredge in the Flour by degrees, beating all the time. Then beat for ¼ an hour. Pour the mixture into a buttered mould and bake for 1½ hour.

Italian Meat Cakes

1 teaspoonful Minced Parsley.	Salt.	Pepper.
Grated Parmesan Cheese.	Cold Meat.	Flour.
Macaroni or Italian Paste.	2 Eggs.	Breadcrumbs.
Anchovy Essence.	Butter.	

Free the Meat from skin and gristle and mince very finely, add to it its weight in Breadcrumbs, a few drops of Anchovy, the Parsley, Pepper and Salt, and sufficient Egg to moisten the whole. Flour your hands, roll the Meat into little balls the size of half-a-crown, flatten the balls with the back of a spoon, dip in Egg and Breadcrumb, and fry in a little Butter until lightly browned. Put them on a hot dish, garnish with boiled Macaroni or Italian Paste liberally sprinkled with Parmesan Cheese.

Italian Relish

4 ozs. Italian Paste or Macaroni.	½ Onion.	Pepper.
	½ teaspoonful Minced Parsley.	
Salt.	½ teaspoonful Minced Capers.	
Cayenne.	3 Eggs.	4 Anchovies.
Breadcrumbs.		
Stock or Milk.		
Butter.		
2 ozs. Picked Shrimps.		

Boil the Italian Paste or Macaroni in well-flavoured Stock or Milk. Take it out (if Macaroni cut it small) and add to it the Eggs hard-boiled and minced very finely, the Anchovies, Shrimps, Capers, Onion and Parsley, finely minced, and a seasoning of Pepper, Salt and Cayenne. Add a little Milk or Stock (it must not be too dry) and a small lump of Butter. Put the mixture in scallop shells, cover with Breadcrumbs and little bits of Butter, and brown in the oven or before the fire.

Jam Sauce.

½ teacupful Jam. 3 tablespoonfuls Water.
1 tablespoonful Cooking Brandy.

Place all the ingredients in a small stewpan and bring to the boil; then rub through a sieve, re-heat, and colour with any colouring required, and serve.

Jamaica Cream

8 Bananas. ½ pint Cream. ½ oz. Gelatine.
2 ozs. Castor Sugar. Water. ½ lb. Strawberries.

Dissolve the Gelatine in the Water, peel and cut up the Bananas, and pick the stalks off the Strawberries. Mix the Fruit well together with the Sugar and the Cream well whipped. Stir in the Gelatine, put all into a mould, press it well in, stand the mould on ice until required, turn out and serve.

Jamaica Mould

1 lb. Veal Cutlet or Meat of 1 Chicken.
2 ozs. Butter.
½ pint Stock.
1 Spanish Onion.
2 tablespoonfuls Tomato Sauce.
1 teaspoonful Curry Powder.
Pepper. Salt.
2 ozs. Rice.

Mince the Veal (or Chicken), toss it in the Butter; add the Onion chopped fine and all the other ingredients. Simmer very slowly until cooked and the Stock absorbed. Mix well together, fill a mould with the mixture, press it down, put a weight on the top and leave it till next day. Turn it out, garnish with Lettuce and serve cold.

Japanese Croquettes

Cooked Dried Haddock. Salt. Flour.
Cooked Vegetables. Raspings. Yolk of Egg.
1 tablespoonful Stock. Mashed Potatoes. Pepper.

Flake the remains of Cooked Dried Haddock, and add to

it the remains of any Vegetables that have been cooked in Stock (Julienne or Vegetables from soup will do) or Vegetable Purée, and a little Mashed Potato. Chop all finely, dredge in a little Flour and add the seasoning and Stock. Bind with the yolk of an Egg, form into balls, dip in Raspings and fry.

Jerusalem Artichokes à la Maintenon

2 lbs. Jerusalem Artichokes. Pepper. Salt.
Stock, or Milk and Water. Genoese Sauce. Butter.
Lemon Juice.

Peel the Artichokes and cut them into small cubes. Put them in a stewpan, warm the Butter and pour it over them; add the Seasoning and Lemon Juice and pour in a little Stock or Milk and Water. Cover closely and simmer on a slow fire for ½ an hour. Boil them up once, put them on a hot dish, pour some Genoese Sauce over them and serve.

John Dory à la Daubigny

Small John Dory prepared as "Red Mullet à la Daubigny."

Jubilee Pudding

½ pint Cream. 1 oz. Angelica. ½ oz. Gelatine.
1 tablespoonful Ginger Syrup. 1 oz. preserved Apricot.
1 oz. preserved Ginger. 2 ozs. Castor Sugar.
1 oz. preserved Cherries. Water.

Whisk the Cream, then add the Fruit chopped up, the Sugar, Syrup, and the Gelatine (which must be previously dissolved in a little Water over the fire and stirred well into the Cream). Mix well and pour into a wetted mould. Turn out when set.

Recipes

Jugged Hare

1 Hare.
1 lb. Chopped Carrots.
4 small Onions.
½ lb. Fat Bacon.
Flour. Butter.
Parsley. Thyme.
Forcemeat Balls.
1 teaspoonful Salt.
½ teaspoonful Pepper.
½ teaspoonful Peppercorns.
6 Cloves.
3 Blades of Mace.
1 quart Stock.
1 gill Ketchup.
2 glasses Red Wine.
Currant Jelly.

Cut the Hare in pieces, dredge them with Flour and fry in boiling Butter. Put the pieces of Hare into a jar with all the above ingredients; cover tightly and stand the jar up to the neck in a saucepan of boiling water and let it stew until the Hare is quite tender. Take out the pieces of Hare, lay them on a hot dish, strain the gravy over, add a few Forcemeat Balls and serve with Red Currant Jelly.

Julienne Soup

1 quart Clear Stock. 1 oz. "Julienne."

When the Stock is boiling add the prepared "Julienne," simmer for ½ an hour and serve.

Kansas Toast

Brown Bread.
Butter.
1 teaspoonful Made Mustard.
1 teaspoonful Curry Paste.
1 teaspoonful Chutnee.
Salt. Cayenne.

Make the Mustard, Curry Paste, Chutnee, Salt and Cayenne into a paste with a little Butter. Toast some slices of Brown Bread, butter them well, spread them with the paste, make them hot and crisp in the oven.

Kedgeree

Cold Fish. Butter. Salt. Rice.
2 Eggs. Pepper. Cayenne.

Pick the flesh of the Fish from the bones, and break it

into flakes free from skin and bone. Boil some Rice as for curry. The Fish and Rice should be in about equal quantities. Melt a slice of Butter in a frying-pan, throw in the Rice and Fish, and stir all briskly together until the mixture is quite hot, seasoning it rather highly with Salt, Pepper and Cayenne. Have ready the Eggs well beaten, stir them at the last moment into the Kedgeree and serve very hot. Be careful that Kedgeree is served *hot*—hot with Pepper, hot with the fire, on a hot dish, and upon hot plates.

Kensington Pudding

2 tablespoonfuls Ground Rice or Cornflour.
Apples.
2 tablespoonfuls Prepared Cocoanut.
¾ pint Milk.
½ oz. Butter.
2 Eggs.
2 ozs. Castor Sugar.
2 ozs. Dried Cherries.

Mix the Ground Rice or Cornflour with a very little Milk, put it in a saucepan with the Apples pared, cored, and cut in quarters, and the Cocoanut. Boil the rest of the Milk and pour it over these ingredients, and stew gently until the Apples are pulped. Stir frequently. Take the saucepan off the fire and add, beating all the time with a fork, the Butter, Sugar, and the Eggs well beaten. Butter a mould, stick it with Dried Cherries, put in the mixture and steam, or bake in the oven.

Kentucky Cake

1 tablespoonful Cornflour.
2 teacupfuls Milk.
½ teacupful Sugar.
4 yolks of Eggs.
3 ozs. Preserved Ginger.
Sponge Cake.

To the well-beaten yolks of the Eggs add the Sugar and Cornflour. Boil the Milk, stir it gradually to the Eggs, then stir it over the fire until it becomes thick. Cut the Ginger

small and add it to the mixture. Cut a Sponge Cake in slices, and between each slice put a layer of the Ginger mixture. Put the slices together to form the cake again, and ice.

Kidney Cakes

3 ozs. Breadcrumbs.	Fried Parsley.	1 Egg.
3 ozs. Chopped Sheep's Kidney.	Pepper.	Salt.
1 tablespoonful Minced Parsley.	Dripping.	

Chop the Parsley and Kidney finely, mix them with the Crumbs and Seasoning; beat up the Egg, and add enough to bind the Kidney. Shape the mixture into flat cakes, egg and breadcrumb them and fry in boiling fat. Garnish with Fried Parsley.

Kidney Omelet

1 oz. Butter. Pepper. Salt. Eggs. 2 Kidneys.

Skin the Kidneys and cut them into small pieces (2 tablespoonfuls minced Ox Kidney will do equally well). Toss them over the fire in the Butter for 2 or 3 minutes. Mix an omelet in the usual way with Eggs, Pepper, Salt, etc., and when the Eggs are well whisked stir in the pieces of Kidney. Cook the omelet in the usual manner and serve very hot.

Kidney Toast

Veal Kidney.	1 Egg.	½ Onion.	Pepper.
Minced Parsley.	Butter.	Toast.	Salt.

Cook the Kidney, let it go cold; mince it and pound in a mortar with the Parsley, Pepper, Salt, and the Onion—which must be previously boiled. Beat the Egg and stir it to the mixture. Simmer over the fire and when quite hot spread on Buttered Toast.

Kidneys à la Blent

1 teaspoonful Mushroom Ketchup.		3 Mushrooms.
Dripping.	Pepper.	4 Kidneys.
1 Onion.	1 Egg.	Batter.
3 ozs. Sausage Meat.	Gravy.	Salt.

Cut the Kidneys in half, put them on a skewer and broil them; when nearly done, take them up and put them on one side to cool. Chop the Onion and Mushrooms finely and add them to the Sausage Meat, stir in the Ketchup. Beat the yolk of the Egg and stir it to the mixture. Spread the Kidneys with this mixture, dip in Batter, fry in boiling fat; drain them and serve with Gravy.

Kidneys Sautes

Streaky Bacon.	Pepper.	Gravy.	Flour.
1 tablespoonful Flour.	3 or 4 Kidneys.		Salt.

Skin and cut the Kidneys the round way into slices. Have ready 1 tablespoonful of Flour highly seasoned with Salt and Pepper and well mixed together, dip each piece of Kidney in it. Cut neat thin squares of Streaky Bacon, fry them very slowly; when done put them on the dish for serving. Now put the Kidneys into the fat the Bacon was cooked in. Take care that the fire is very slow. In about a minute the gravy will begin to rise on the upper side, then turn the Kidneys and let them finish cooking slowly. When done, which will be in about 3 minutes, the gravy will again begin to rise on the side which is uppermost. Put the Kidneys on the dish with the Bacon, and pour over a spoonful or two of plain Gravy, or water, thickened with Flour, boiled, and mixed with the fat and gravy from the Kidneys in the frying-pan.

Kidneys on Toast

Kidneys.	Butter.	1 Egg.	Lemon Peel.
Buttered Toast.	Cayenne.	Salt.	

Mince the Kidneys very finely with a little Lemon Peel,

Salt and Cayenne ; fry in Butter. Beat up the Egg, add it to the Kidneys, and serve on Buttered Toast very hot.

Kromeskys

Cold Meat.	Salt.	Pepper.	3 Mushrooms.
1 Onion.	Bacon.	Butter.	Minced Parsley.
Stock.	Batter.	Dripping.	

Mince the Meat and the Mushrooms very finely. Fry the Onion in the Butter, and add the mince to this ; cook for 3 minutes. Add a little Stock, Seasoning and Parsley. Stew until it is a fairly thick paste, set it aside to cool. Cut the Bacon into very thin slices, put some of the mince on each slice, roll up neatly, dip in Batter and fry in boiling fat.

Lamb Collops and Asparagus

Cold Lamb. Butter. Pepper. Salt. Asparagus.

Boil some Asparagus, cut off all the green part and rub through a sieve to make a purée. Toss it over the fire with a lump of Butter and a seasoning of Pepper and Salt. Broil some slices of Cold Lamb, sprinkle them with Pepper and Salt and serve them on the purée.

Lamb and Cucumbers

Cold Lamb. Butter. Salt. Pepper. 3 Cucumbers.

Peel the Cucumbers, cut them in quarters and remove the seeds. Stew them gently in water with a little Salt until quite tender. Take them off the fire and drain them, beat them up with a lump of Butter and a seasoning of Pepper and Salt. Fry some slices of Cold Lamb and serve them on the Cucumber purée.

Lamb Cutlets and Spinach

Lamb Cutlets. 1 Egg. Breadcrumbs Spinach.

Egg and Breadcrumb the Cutlets and serve them on a

purée of Spinach. If preferred, the Cutlets can be sprinkled with Pepper and Salt and grilled.

Larks à la Broche

6 Larks.	Genoese Sauce.	Buttered Paper.
Bacon.	Pepper.	Preserved Artichokes.
Gravy.	Salt.	

Wrap the Larks in Buttered Paper, put them on skewers and roast them before the fire. Warm the Artichokes in Gravy; put them on a hot dish. Cut some Bacon small and cook it in the same Gravy. Place it on the Artichokes. Remove the papers from the Larks and put one Lark on each Artichoke. Pour a Genoese Sauce or good Gravy over.

Lark Pie

Bacon.	1 Egg.	1 teaspoonful Minced Onion.
Cold Beef.	6 Larks.	½ pint Stock or Water.
Paste.	Flour.	3 ozs. Breadcrumbs.
½ teaspoonful Minced Lemon Peel.		1 teaspoonful Minced Parsley.
		Pepper. Salt.

Mix the Breadcrumbs, Lemon Peel, Parsley and Onion together with a seasoning of Pepper and Salt; bind with the Egg and stuff the Larks with this mixture. Place a slice or two of Beef and the same of Bacon at the bottom of a pie-dish; flour the Larks, season. Add the Stock, cover with Paste, and bake.

Lax and Chestnuts

1 tin of Lax.	1 gill Cream.	Anchovy Essence.
Chestnuts.	Milk.	White Pepper.
Water.	1 Lettuce.	

Cut the Lax small and pound it in a marble mortar. Take off the shells of the Chestnuts and boil them in Water till they are soft enough to remove the skins. Then boil them in a little Milk and Water until perfectly soft. Pass

them through a potato-masher, put them in the mortar and pound with the Lax; stir in the Cream and a gill of Milk with a few drops of Anchovy Essence and a little Pepper. Mix thoroughly. Fill china ramakin cases with the mixture and stand on ice until wanted. Garnish with cut Lettuce.

Lax Croutons

1 tin of Lax. Cayenne. Fried Bread. 1 tablespoonful Oil.

Divide the Lax into small pieces, cook it with the Oil and a good seasoning of Cayenne. Cook it until very hot, then serve on small squares of Fried Bread.

Lax Sandwiches

1 tin of Lax.	Pepper.	Salt.
Butter.	Oil.	Bread.

Cut thin slices of Bread and Butter, divide the Lax into small pieces, spread it on the Bread and Butter, sprinkle with Pepper and Salt. Make into sandwiches, fry in boiling Oil or Butter. When cold serve.

Leek Salad

Leeks. Pepper. Salt. Oil. Vinegar.

Boil the Leeks; drain them; let them go cold. Make a dressing of Oil, Vinegar, Pepper and Salt; cut the Leeks in pieces about 1½ inch long, pour the dressing over, and mix well. If preferred, pour a Mayonnaise Sauce over instead of the dressing.

Leeks and Brown Sauce

Leeks.	Flour.	Pepper.
Butter.	Salt.	Lemon Juice.

Boil the Leeks, drain them, and cut them in pieces of equal length, sprinkle them with Pepper and Salt. Melt

some Butter in a frying-pan until a deep brown (do not let it burn), stir to it some Lemon Juice, and dredge in a little Flour to thicken. Pour over the Leeks and serve very hot.

Leghorn Onions

6 or 7 Small Onions.	½ teaspoonful Capers.	2 Cloves.
1 gill Red Wine.	1 gill stock.	Butter.
Parsley.	Pepper.	Flour.
1 Bay Leaf.	2 Anchovies.	Salt.

Cook the Onions in boiling water with some Salt for 20 minutes, take them out and drain them. Mix some Flour and Butter over the fire until a light brown, add the Wine and Stock; simmer for a few minutes; then put in the Onions with the Parsley, Cloves and Bay Leaf. Simmer slowly until the Onions are cooked. Take them out and put them on a hot dish, strain the sauce, put it on the fire again with the Capers and the Anchovies chopped very small; boil up once, pour over the Onions and serve.

Leicester Pie

Cold Veal.	Forcemeat.	Pepper.
Cold Bacon.	Salt.	½ pint of Gravy.
1 oz. butter.	Paste.	1 tablespoonful Milk.

Cut the Veal and the Bacon in thin slices, lay a slice of Veal on a slice of Bacon, then some Forcemeat, roll them up securely and lay them in a pie-dish; add the Gravy, Milk, Butter and Seasoning. Cover with Paste, and bake.

Lemon Biscuits

1½ lb. Flour.	3 Lemons.	2 Eggs.
1½ oz. Castor Sugar.	¼ lb. Butter.	

Dry and sift the Flour, rub the Butter into it, mix in the grated peel of the Lemons, and the Sugar. Beat the Eggs well and add them to the juice of the Lemons. Mix all

together and stir well until it becomes a stiff paste. Roll out and cut with a paste-cutter into the desired shapes. Bake on a tin.

Lemon Cake

½ lb. Flour.
½ lb. Castor Sugar.
1 Lemon.
4 Eggs.
1 tablespoonful Rosewater.
1 teaspoonful Baking Powder.

Whisk the whites of the Eggs to a froth, add the Rosewater, the Sugar, and the grated peel of the Lemon; mix well together. Beat the yolks of the Eggs and add to them the juice of the Lemon. Mix with the whites. Gradually add the Flour, beating all the time. Beat for 15 minutes. Put into a buttered mould and bake 1 hour.

Lemon Cheesecakes

Puff Paste.
1 lb. Loaf Sugar.
¼ lb. Butter.
6 Eggs.
4 Lemons.

Line some patty-pans with Puff Paste and fill with the mixture made as follows:—Take the grated rind of 3 and the strained juice of 4 Lemons, put it in a stewpan with the Eggs, Butter and Sugar. Stir over the fire until it thickens; when it is about the consistency of honey it is enough. Fill patty-pans and bake 20 minutes. The Lemon paste will keep a long time if put into jars and papered over like jam.

Lemon Pudding

6 ozs. Breadcrumbs.
2 ozs. Flour.
1 teaspoonful Baking Powder.
2 ozs. Castor Sugar.
2 ozs. Butter.
2 ozs. Candied Peel.
3 Eggs.
1 Lemon.
1½ gill Milk.
Lemon Sauce.

Mix the Baking Powder with the Flour, add the Butter, Breadcrumbs, Sugar, the Candied Peel finely chopped, and the

rind of the Lemon grated. Mix thoroughly, then add the well-beaten yolks of 2 Eggs, the strained juice of the Lemon, and the Milk. Mix again, and lastly add the whites of 3 Eggs whisked to a firm froth. Fill a buttered mould with the mixture and steam for 2 hours. Serve with a sweet Lemon Sauce, made by adding Lemon Juice and Sugar to ½ pint White Sauce.

Lemon Puffs

1 teaspoonful Grated Lemon Peel. ½ pint Milk.
1 tablespoonful Flour. Castor Sugar. 1 Egg.

Make a batter with the Flour and Milk, beat the Egg well and add it with a little Sugar and the Grated Lemon Peel. Beat well together. Butter some little moulds, half fill with the mixture, bake in a slow oven for ½ hour, turn out, sprinkle Sugar over and serve.

Lemon Sago

1 cupful Sago. 2 Lemons. Whipped Cream.
5 cupfuls water. 6 tablespoonfuls Golden Syrup.

Boil the Sago with the Water until a jelly, add the Golden Syrup and the grated rind of 1 and the juice of 2 Lemons. Pour all into a wetted mould. When cold turn out and serve with Whipped Cream over.

Lemon Sauce (A)

½ pint White Sauce. Lemon Juice. Sugar.

Stir the Lemon Juice to the White Sauce, sweeten to taste, and serve.

Lemon Sauce (B)

2 tablespoonsfuls Sherry or 1 tablespoonful Brandy.
Sugar. Lemon Juice. Water.

Make a syrup with the Sugar and Water, stir in the

Lemon Juice and the Sherry or Brandy, strain, re-heat, and serve.

Lemon Sole à la Grecque

2 Lemon Soles.	½ pint Water.	1 gill White Wine.
Pepper.	Salt.	2 ozs. White Roux.
Butter.	Lemon Juice.	Buttered Paper.

Fillet the Soles, put the bones and trimmings in the water and stew for some time. Strain, and add to it the Wine and a little Salt and Pepper. Lay the fillets on a buttered baking dish, pour the sauce over, cover with a Buttered Paper and bake ¼ an hour. Take out the fish. Put the Roux in a saucepan, strain the sauce on to it, boil up; add Seasoning, Butter and Lemon Juice, pour over the fish and serve.

Lemon Sponge

½ oz. Isinglass.	2 Lemons.	2 Eggs.
6 ozs. Castor Sugar.	¾ pint Cold Water.	

Soak the Isinglass in the Water, then put it into a saucepan and dissolve over the fire with the rind of the Lemons cut as thin as possible. Add the Sugar and the Juice of the Lemons. Boil for a few minutes, strain, and let it cool; just as it is beginning to set add the whites of the Eggs, well whisked, and beat for 10 minutes. Pile it lightly on a glass dish.

Lentil Purée

1 lb. Lentils.	Stock or Milk.	Pepper.
1 Carrot.	Salt.	1 Onion.
Bunch of Herbs.	Fried Bread.	1 oz. Butter.

Soak the Lentils in cold water, take them out, put them in a saucepan with cold water and Salt, the Carrot and Onion, cut up, and the Herbs. When thoroughly cooked and quite tender rub through a hair sieve. Put them back on the fire in a clean stewpan with the Butter, Pepper, Salt, and

sufficient Stock or Milk to make of the right consistence (they must not be too moist). Pile up on a hot dish with sippets of Fried Bread round.

Lentil Salad

1 dessertspoonful Minced Parsley.		1 Onion.
½ lb. Lentils.	Vinegar.	3 Pickled Walnuts.
Pepper. Oil.	Salt.	3 Pickled Gherkins.

Soak the Lentils; put them into cold water and boil for 2 hours or longer until they are quite tender. Drain them thoroughly and, when cold, mix with them the Onion very finely minced, the Parsley, and the minced Gherkins and Walnuts. Make a dressing with Oil, Vinegar, Salt and Pepper, mix well with the Lentils, etc., and serve.

Lentil Soup

Bunch of Herbs.	1 stick Celery.	1 lb. Lentils.
1 gill Milk.	1½ oz. Butter.	Salt.
Pepper.	1 Onion.	1 Carrot.

Prepare the Lentils as for "Lentil Purée," and stew with the vegetables until tender. Rub all through a hair sieve. Put back in the saucepan with the seasoning of Salt and Pepper, stir in the Butter and the Milk and serve. Should the soup be too thick more Milk, or Milk and Water, may be added.

Lettuce Soup

4 or 6 Lettuces.	Pepper.	Salt.
1 Egg.	Milk.	Water.

Boil the Lettuces in Water with a little Salt until tender, pulp them through a sieve, add a little Milk and seasoning of Pepper and Salt. When re-heated stir in, off the fire, the beaten yolk of 1 Egg.

Limerick Mutton

Pepper. Cayenne. Butter. Salt.
Cold Mutton. Minced Parsley. Potato Cakes.

Cut some Cold Mutton into pieces about 2 inches square and about ¼ an inch in thickness; rub them over with Butter and broil them. Make some Potato Cakes, have as many Potato Cakes as you have pieces of Mutton. Sprinkle the pieces of Mutton on both sides with Pepper, Salt, Cayenne and Minced Parsley. Place a piece of Mutton on each Potato Cake and serve very hot.

Liver à la Bordighera

¾ lb. Calf's Liver.
¼ lb. Bacon.
4 tablespoonfuls Salad Oil.
1 wineglassful White Wine.
1 teaspoonful Minced Parsley.
1 tablespoonful Minced Mushroom.
1 Teaspoonful Minced Onion.
Salt. Flour.
Pepper.

Cut the Liver in slices, not too thin, put them in a pie-dish with a spoonful of Salad Oil at the bottom. Cut up the Bacon and put some of it on the Liver, then some of all the other ingredients; then another layer of Liver and so on, finishing with bits of Bacon. Put in the oven and cook slowly. Take out the Liver and put it on a hot dish. Let the sauce cook a little longer; skim it, thicken with Flour, pour over the Liver, and serve.

Liver à la Sauce Piquante

1 Calf's Liver.
Larding Bacon.
1 tablespoonful Chopped Spring Onions.
1 teaspoonful Lemon Juice.
1 teaspoonful Minced Parsley.
Pepper. Salt.
Piquante Sauce.
Butter.
Flour.
Buttered Paper.

Lard the Liver whole; sprinkle it with the Onions,

Parsley, Salt and Pepper freely on both sides; wrap it in Buttered Paper and roast it. Blend a little Flour with the Butter, add the Lemon Juice, take the paper off the Liver, pour over it the Lemon Juice, etc., and serve with a Piquante Sauce.

Lobster Croquettes

1 Lobster or 1 tin Preserved Lobster.
2 Eggs.
2 tablespoonfuls Butter.
Salt.
Cayenne.
Flour.
Dripping or Butter.
½ cup Breadcrumbs.

Pound the Lobster, meat, coral and all, in a mortar. Mix with this the Breadcrumbs, seasoning of Salt and Cayenne and the Butter. Bind with the yolk of 1 Egg well beaten, Flour your hands and make the mixture into oblong croquettes. Dip them in Beaten Egg, then in Breadcrumbs, and fry quickly to a light brown in Dripping or Butter. Drain very dry and serve.

Lobster Cutlets

1 Lobster or 1 tin Preserved Lobster.
1 teaspoonful Anchovy Essence.
1 oz. Flour.
Pepper.
Salt.
1 oz. Butter.
2 Eggs.
Breadcrumbs.
½ gill Cold Water,
Parsley.

Cut up the Lobster into small pieces and mix it with the following sauce:—Put 1 oz. Flour into a stewpan with the Water; stir this over a slow fire very rapidly until it forms a paste; then add the Butter and stir till it becomes incorporated. Mix in the Anchovy Essence, Salt and Pepper. Take the pan off the fire and stir in the yolk of 1 Egg briskly. Add the pounded Lobster and mix thoroughly. Mould the paste into small flat cakes, Egg and Breadcrumb them and fry in a wire basket. Drain them and stick into each cutlet a piece of Parsley. If fresh Lobster is used the hen should be chosen and the coral pounded and mixed with the other ingredients.

Lobster Cream Ramakins

1 Lobster or 1 tin Preserved Lobster.
1 teaspoonful Anchovy Essence.
Whipped Cream.
Cayenne.
1 gill Milk.
Lemon Juice.

Pound the Lobster with the Milk; rub through a sieve, add the Anchovy, some Cayenne, and a squeeze of Lemon Juice; beat all well together with some Whipped Cream Fill china ramakin cases with the mixture and pile some Whipped Cream on the top. Pound the coral of the Lobster, rub through a sieve, and sprinkle a little on the top of each ramakin. Stand on ice till wanted.

Lobster Patties

1 Lobster or 1 tin Preserved Lobster.
½ teaspoonful Anchovy Essence.
4 tablespoonfuls Bechamel or White Sauce.
Puff Paste.
Lemon Juice.
Cayenne.

Make the patty cases with Puff Paste, and when they are baked fill with the following mixture:—Mince the Lobster meat very finely, add the Sauce, Anchovy, Lemon Juice and Cayenne. Stir it over the fire for 5 or 6 minutes. Serve hot.

Lobster Salad

1 Lobster.
2 Eggs.
Mustard and Cress.
1 Cucumber.
½ Beetroot.
2 Endives.
2 or 3 Lettuces.
4 tablespoonfuls Salad Oil.
2 tablespoonfuls Vinegar.
1 teaspoonful Made Mustard.

Cut up the Lobster, the Lettuces and Endives, slice the Cucumber and Beetroot. Boil the Eggs hard, remove the yolks and add the whites, cut in slices, to the Salad. Make a dressing with the two yolks of Eggs and the above proportions of Oil, Vinegar and Mustard, add it to the Salad and the Lobster and mix all together.

Lobster Sauce (A)

½ Lobster or ½ tin Preserved Lobster.
6 drops Anchovy Essence.
Cayenne.
¾ pint White Sauce

Cut the Lobster small, boil it for a few minutes in the Sauce with a little Cayenne, stir in the Anchovy Essence, and at the last moment add a little of the Lobster spawn pounded fine. If none is to be had colour with a few drops of Beetroot Juice.

Lobster Sauce (B)

1 small Hen Lobster.
¾ pint Melted Butter.
Cayenne.
2 tablespoonfuls Cream.
1 tablespoonful Anchovy Essence.
½ oz. Butter.
Salt.
Mace.

Pound the Lobster spawn in a mortar with the Butter until quite smooth, rub through a hair sieve and put aside till wanted. Make the Melted Butter and mix in all the ingredients except the Lobster, which must not be added until the sauce is thoroughly well mixed. Add the Lobster meat and let it get thoroughly hot, but not boil, and at the last moment stir in the Lobster spawn.

Lobster Soup

1 Lobster or 1 tin Preserved Lobster.
¾ pint Milk.
2 Anchovies.
Mace.
2 ozs. Butter.
½ lb. Breadcrumbs.
1 Egg.
1 bunch of Herbs.
1 strip Lemon Peel.
1 teaspoonful Flour.
1 gill Cream.
1 Onion.
1 quart Water.
Salt. Pepper.

Pick the meat from the shell, cut it small and put it aside. Pound the shell in a mortar and simmer gently in the Water with the Lemon Peel, Herbs, Onion and Anchovies. Strain. Boil the Milk and Breadcrumbs, beat it up with a fork with the Butter. Stir it to the Lobster Stock. Add the Meat, seasoning and Flour, let it boil up once. Pound the Lobster spawn with the Cream and stir it to the Soup, then the Egg

well beaten, but on no account allow it to boil after the Cream and Egg are added.

Lugano Soup

2 Lettuces.	1 quart Stock.	2 Onions.
Salt. Pepper.	2 Eggs.	2 ozs. Butter.
½ pint Green Peas.	Parsley. Milk.	1 pint Water.

Cut up the Onions and Lettuces and simmer them with the Butter, Peas and Parsley in the Water till tender, add seasoning of Salt and Pepper. Strain off the Vegetables and add the Water they were boiled in to the Stock; beat the yolks of the Eggs with the Milk, toss it over the fire, and add it, with the already cooked Vegetables, to the soup. Serve immediately.

Macaroni Cheese

¼ lb. Macaroni.	3 ozs. Grated Cheese.	1½ oz. Butter.
Breadcrumbs.	1 oz. Flour.	Cayenne.
1 gill Milk.	1 gill Cold Water.	Salt.

Break up the Macaroni and boil it for at least half an hour in boiling Water and a little Salt. Put 1 oz. Butter in a stewpan and add the Flour, which must be mixed smooth with the Milk and Cold Water, add 2 ozs. Cheese, and stir this over the fire until it boils. Cook it for 10 minutes, then stir to it the Macaroni. Butter a pie-dish, pour the Macaroni, etc., into it, sprinkle over it the rest of the Cheese, the Breadcrumbs, and the remainder of the Butter broken into tiny pieces. Brown in the oven.

Macaroni in Cups

¼ lb. Macaroni.	1½ tablespoonful Cream.	1½ oz. Butter.
Pepper.	1½ tablespoonful Grated Parmesan Cheese.	
Salt.	Breadcrumbs.	

Boil the Macaroni, drain it. Put it in a frying-pan with 1 oz. Butter and a seasoning of Pepper and Salt. Toss it well,

add the Cream and the Cheese. Cook for a few minutes. Fill some buttered cups, moulds, or ramakin cases with the mixture, sprinkle Breadcrumbs and the rest of the Butter in tiny pieces over the top and brown in the oven.

Macaroni a l'Indienne

2 small Onions.	1 tablespoonful Sugar.	2 Apples.
½ lb. Macaroni.	1 dessertspoonful Curry Powder.	
1½ pint Water.	1 tablespoonful Vinegar or Lemon Juice.	
Salt.	Butter.	

Slice the Onions and fry a light brown in Butter; add the Curry Powder, the Vinegar or Lemon Juice, the Sugar, the Apples chopped small, and some Salt; stir in the Water. Cook the Macaroni in the usual way, but before it is half done take it up, drain it and simmer very slowly in the Curry Sauce until tender.

Macaroni Mince

Cold Meat, Poultry or Game.	Macaroni.	Pepper.
Fried Bread.	Gravy.	Salt.

Any Cold Meat, Poultry or Game can be used. Mince it finely, season with Salt and Pepper and moisten with Gravy. Boil separately an equal weight of Macaroni, drain it, and cut it into ½ inch lengths. Add it to the Mince and make all hot in a stewpan, pile on a hot dish, and garnish with sippets of Fried Bread.

Macaroni Mince of Fish

Cold Boiled Fish.	Macaroni.	Pepper.	Salt.
Butter.	Grated Cheese.	Milk.	

Cut the Fish into small pieces, being careful to remove all skin and bone. Boil separately an equal quantity of Macaroni, drain it, and cut it into ½ inch lengths, add a seasoning of Pepper and Salt, and some Grated Cheese. Butter a flat dish, mix the Fish and Macaroni together with a little Butter and Milk. Place it on the dish, grate some Cheese over the top,

add some little bits of Butter and brown before the fire. Serve very hot.

Macaroni and Tomato Sauce

Macaroni.	Boiling Water.	1 cupful Milk.
Butter.	1 Onion.	1 lb. Tomatoes or Tomato Sauce.
Salt.	Pepper.	Grated Parmesan Cheese.

Break the Macaroni into pieces, put it into Boiling Water, and let it boil till swollen out, when it will be quite tender. This will take about 1 hour. Have ready a Sauce of Milk, Butter, Onion shred fine, and some Tomatoes or Tomato Sauce. Mix all together and cook till the Onion is quite dissolved. (If fresh Tomatoes are used they should now be rubbed through a hair sieve and again added to the sauce.) Drain the Macaroni on a sieve, add it to the sauce in the stewpan, warm the whole till thoroughly mixed. Add Salt and Pepper to taste. Serve very hot and hand Grated Parmesan Cheese separately.

Macaroons

3 Eggs.	½ lb. Castor Sugar.	½ lb. Pounded Almonds.
Rosewater.	Wafer Paper.	6 Whole Almonds.

Pound the Almonds with a little Rosewater, add the Castor Sugar. Whisk the whites of the Eggs to a firm froth and mix with the other ingredients. Drop a spoonful of the mixture on to Wafer Paper or a floured baking tin, arrange the spoonfuls so that they do not crowd each other; blanch the Whole Almonds, cut in strips and put 2 strips on each Macaroon. Bake in a slow oven.

Macedoine of Fruit

1 quart Lemon Jelly.	Few Cherries.	4 Apricots.
Slice of Pineapple.	1 Orange.	Whipped Cream.
Few Grapes.		

Melt the Jelly, pour a little into a wetted mould, take a few Grapes and Cherries off their stalks and drop them into the Jelly. Let it set. Pour in a little more Jelly, then add

the Apricots, peeled, stoned, and cut in quarters. Let that set. Pour in a little more Jelly and put in the Orange, peeled and divided into "pigs," care having been taken to remove all the white pulp. Proceed as before, then add the Pineapple cut in pieces. Fill up the mould with Jelly. Stand on ice until it is wanted. Serve with Whipped Cream.

Macedoine Salad (A)

Cold Carrots. 1 gill Salad Oil. Peas. Turnips.
1 dessertspoonful Tarragon Vinegar. Potatoes.
Pepper. Beetroot. Salt. Cauliflower.
Made Mustard. 1 Egg. Minced Parsley.

Use the remains of any cold Vegetables as above, the greater variety the better. Bottled Peas will do quite well if Green Peas are not in season. Break the yolk of the Egg into a basin and stir to it very gradually the Oil, Vinegar, Pepper, Salt and Mustard, mix the vegetables in this until they stick together. Place in a salad bowl and sprinkle Minced Parsley over.

Macedoine Salad (B)

French Beans. Potatoes. Cauliflower. Beetroot.
Asparagus Tops. Oil. Carrots. Vinegar.
Peas. Pepper. Salt.

Boil equal quantities of the above vegetables separately Slice the Carrots and Beetroot, and divide the Cauliflower into branches. Mix all together in a salad bowl and make a dressing of Oil, Vinegar, Pepper and Salt. Mix all well together and serve.

Mackerel Cream

1 Mackerel. Milk. Cayenne. Butter.
1 tablespoonful Anchovy Essence. Salt. Pepper.
Fried Bread.

Boil a Mackerel, remove all skin and bones, and put the flesh in a clean saucepan with sufficient Milk to cover it. Simmer gently, then take the fish off the fire and beat it in

the Milk it was cooked in until of the consistency of thick cream. It must not be sloppy, but if too dry add a lump of Butter. Now add a seasoning of Salt and Pepper, and the Anchovy Sauce. Warm it thoroughly, stirring all the time, and serve in china ramakin cases with a star-shaped piece of Fried Bread on the top of each.

Madeira Cake

½lb. Flour.
¼ lb. Butter.
3 Eggs.
2 teaspoonfuls Baking Powder.
½ lb. Castor Sugar.
Milk.
Citron.

Beat the Butter to a cream, dredge in the Flour, previously mixed with the Baking Powder, and the Sugar. Beat the Eggs, and add them and a little Milk. When the cake is half baked put two large slices of Citron on the top.

Madeleines

¼ lb. Butter.
Vanilla Essence.
2 Eggs.
¼ lb. Castor Sugar.
¼ lb. Flour.

Beat the Butter to a cream, dredge in the Sugar, beating all the time, then add 1 well-beaten Egg, dredge in the Flour, and add the other Egg well beaten. Mix very thoroughly. Pour the mixture into buttered patty-pans and bake.

Madras Mutton

Mutton Cutlets.
Mashed Potato.
Cayenne.
Thickened Gravy.
1 teaspoonful Prepared Cocoanut.
2 tablespoonfuls Chutnee.
Salt.
1 tablespoonful Minced Gherkin.
1 teaspoonful Curry Paste.

Put the Gravy, Chutnee, Gherkin, Curry Paste, Cocoanut, Salt and Cayenne into a stewpan and simmer slowly until thoroughly hot and well mixed. Grill the Cutlets, and when half done rub them all over with the mixture. Grill them for a few minutes longer and serve on a mound of Mashed Potatoes.

Maids of Honour

2 ozs. Butter.
2 ozs. Pounded Almonds.
1 Lemon.
3 Eggs.
Candied Lemon Peel.
½ lb. Castor Sugar.
Puff Paste.

Melt the Butter in a pan, stir in the Sugar, the Pounded Almonds, and the juice and grated rind of the Lemon. Add the Eggs well beaten and cook gently until the mixture thickens. Line some patty-pans with Puff Paste, fill with the mixture, put a small strip of Candied Lemon Peel on the top of each and bake.

Malden Pudding

Stale Bread. Custard. Stewed Fruit.

Line a basin with slices of Bread, pour in some hot Stewed Fruit. Press it down and put a weight on it. Set it aside till next day. Turn it out, pour a Custard round and serve.

Maltese Soup

1½ pint White Stock.
1 cupful Milk.
1 tablespoonful Cornflour.
2 Yolks of Eggs.
1 gill Cream.
1 oz. Butter.

Mix the Cornflour smooth with the Milk and add it to the Stock, stir over the fire. Put the yolks of Eggs into a basin, break them, and stir to them, when not too hot, gradually, a little of the Stock. Stir all into the soup with the Cream and Butter and serve. This may be converted into a "Maigre" soup by using Milk and Water instead of Stock.

Maltese Sweet

¼ lb. Macaroons.
1 glass White Wine.
Apricot Jam.
6 ozs. Sweet Almonds.
1 oz. Butter.
Castor Sugar.
Almond Essence.
6 Yolks of Eggs.
Custard.

Soak the Macaroons in the Wine. Cover them ½ inch thick with Apricot Jam. Blanch and pound the Almonds, with the hard-boiled yolks of the Eggs, the Butter and

Castor Sugar to taste. Add a few drops of Almond Essence. Mix the ingredients well together, then press them through a colander over the Cake and Sweetmeat. Pour a little Custard round.

Malvern Kidneys

4 Kidneys. Salt. ½ teaspoonful Minced Parsley.
1 teaspoonful Herbs. 1 tablespoonful Minced Onion.
Frying Batter. Cayenne. Dripping.

Stir into the Batter the Onion, Herbs, Parsley and seasoning, cut the Kidneys in slices and dip each slice in this mixture. Fry in boiling Dripping, drain and serve.

Manhattan Pudding

¼ lb. Suet. Bread. Powdered Cinnamon.
¼ lb. Currants. 1 tablespoonful Cream.
1 pint Boiling Milk. 1 tablespoonful Brandy.
Brown Sugar. 3 Eggs. 2 tablespoonfuls Flour.

Pour the Milk over some thin slices of Bread, cover and set aside for 20 minutes. Then beat it up with a fork and sweeten with Brown Sugar. Stir in the Suet, finely minced, the Flour, Currants and Cinnamon. Mix all well together, add the Eggs well beaten, the Cream and Brandy. Beat for 5 minutes, put it into a buttered mould and bake in a moderate oven for 1½ hour.

Marchioness Pudding

1 teaspoonful Minced Lemon Peel. Powdered Cinnamon.
Suet Crust. 3 ozs. Sugar.
4 Apples. ¼ lb. Currants.

Peel, core, and cut the Apples into slices, put them in a saucepan with the Lemon Peel, Cinnamon and Sugar. Stir over the fire until quite soft. Roll the Crust out thin, spread the Apples, etc., on it, sprinkle over the Currants, roll up as for a Roly-Poly Jam Pudding and boil in a cloth for 2½ hours.

Marinaded Filleted Herrings

1 tin Marinaded Herrings.
Yolk of Hard-Boiled Egg.
Slices of Brown Bread and Butter.
Capers.

Take a tin of "Herrings Marinaded in White Wine." Drain the fillets free from liquor, arrange them on a dish, sprinkle over a few Capers and a little grated yolk of Egg. Serve with rolled slices of thin Brown Bread and Butter.

Marlborough Peaches

1 wineglassful White Wine.
4 penny Sponge Cakes.
2 ozs. Macaroons.
2 ozs. Ratafias.
1 tablespoonful Castor Sugar.
Whipped Cream.
1 tin Preserved Peaches.

Arrange the Sponge Cakes, the Macaroons and the Ratafias in a glass dish, soak them thoroughly in the Wine. Boil up the Syrup from the Tin of Peaches with the Sugar and, when nearly cold, pour it over the Cakes, etc. Place the Peaches on these and cover with Whipped Cream.

Marrow Toast

1 Marrow Bone.
½ teaspoonful Minced Parsley.
½ teaspoonful Lemon Juice.
Pepper. Salt.
Hot Toast or Fried Bread.

Take the Marrow from the Marrow Bone, put it into boiling water with a little Salt, and let it boil 1 minute. Take it off and drain it. Put it in a saucepan with the Parsley, Lemon Juice, and a seasoning of Pepper and Salt. Toss it for a few minutes over the fire, spread it on Hot Toast or Fried Bread, sprinkle with Pepper and serve very hot.

Mashed Potato Mould

Potatoes. Butter. Milk. 1 Egg. Salt.

Boil the Potatoes, pound them, add Butter and Milk to make the Mixture smooth. Add the Egg, well beaten, and Salt to taste. Butter a mould, put in the Potato mixture and bake.

Mauritius Croutons

Bread. Butter. Minced Olives. Potted Ham.
Pepper. Salt. Cayenne. Fried Parsley.
Grated Parmesan Cheese. Dripping.

Butter the Bread and cut it in thin slices, spread it with Potted Ham, sprinkle with Minced Olives, Grated Parmesan Cheese and a seasoning of Cayenne and Salt. Put a slice of Buttered Bread on the top to form a sandwich, cut into squares or triangles, and fry in boiling Fat. Serve very hot.

Mayonnaise of Chicken

Cold Chicken. 1 Lettuce. 2 Hard-Boiled Eggs.
Pickled Walnuts. Olives. Minced Parsley.
Mayonnaise Sauce.

Cut the Chicken and hard-boiled Eggs into small pieces, but do not mince them. Have some china ramakin cases, put a little Mayonnaise Sauce at the bottom of each, then put in a little of the Chicken and Hard-Boiled Egg, sprinkle with minced Olive. Place some more Mayonnaise on the top, and sprinkle over it some Minced Parsley and very finely-chopped Pickled Walnut. The Mayonnaise should be made rather stiff. The best part of the Lettuce should be cut small and added to the Chicken, and the rest used for garnishing.

Mayonnaise of Fish

Boiled Fish. 3 or 4 Tomatoes. 2 Hard-Boiled Eggs.
1 Lettuce. Minced Parsley. Mayonnaise Sauce.
1 Cucumber.

Break up some cold Boiled Fish in small pieces, carefully freeing it from skin and bone. Cut up the Hard-Boiled Eggs and mix them with the Fish. Then add the Lettuce, Cucumber and Tomatoes all cut small. Fill your ramakin cases as in the preceding recipe, and sprinkle a little Minced Parsley over the top.

Mayonnaise Sauce (A)

2 Raw Eggs.	2 Hard-Boiled Eggs.	Salt.	Pepper.
Vinegar.	Capers.	Olives.	Cayenne.
1 teaspoonful Made Mustard.		Sugar.	Salad Oil.

Mix well together with a wooden spoon until perfectly smooth the yolks of the Raw Eggs and the yolks of the Hard-Boiled Eggs. Add the Salad Oil very gradually, mixing all the time. Add the Vinegar, Salt, Pepper, Cayenne, Sugar and Mustard to taste. About as much Vinegar as the third part of the Oil used is the right proportion. Add Capers, chopped stoned Olives if liked. If a very stiff sauce is desired stir in a little melted Aspic Jelly (not hot) or a little Gelatine or Isinglass dissolved in Milk or Water.

Mayonnaise Sauce (B)

2 Eggs.	Salt.	Pepper.
6 tablespoonfuls	Salad Oil.	Cayenne.
2 tablespoonfuls	Vinegar.	Mustard.
2 tablespoonfuls	Cream.	½ teaspoonful Lemon Juice.

Put the yolks of the raw Eggs into a basin, break them with a wooden spoon and add to them Salt, Pepper, Cayenne and dry Mustard to taste. Mix them thoroughly, then add the Oil drop by drop, stirring all the time; now add the Lemon Juice very gradually and the Vinegar in the same way. When thoroughly well mixed stir in gradually the Cream. This sauce can be thickened with Aspic Jelly or dissolved Isinglass or Gelatine.

Mediterranean Cake

2 Eggs.	Their Weight in Flour, Butter and Sugar.	1 Orange.
2 ozs. Pounded Jordan Almonds.	1 gill Milk.	Pistache
2 teaspoonfuls Baking Powder.	Icing Sugar.	Nut.

Beat the Butter to a cream, dredge in the Sugar, the Flour and the rind of the Orange finely grated; then the Baking Powder and the Milk, and lastly the Eggs well

beaten, and the Pounded Almonds. Beat for ¼ of an hour; pour the mixture into a buttered tin and bake. To make the icing for this cake: Squeeze the juice of the Orange into a basin and thicken it sufficiently with Icing Sugar. Spread it on while the cake is still hot, and add some Pistache Nut chopped small sprinkled over the top.

Melbourne Pudding

Bread.	Apricot Jam.	Butter.	2 Eggs.
1 pint Milk.	Strawberry Jam.	Greengage Jam.	
Jam Sauce.	Buttered Paper.	1 oz. Castor Sugar.	

Butter the Bread and cut it in rather thick slices, spread each slice with a different Jam. Cut off the crust and cut the slices of Bread in neat-sized pieces. Butter a mould, put in the Bread. Make a custard of the Milk, Eggs and Sugar. Pour this into the mould; put a Buttered Paper over, tie down firmly and steam 1 hour. It is improved by being allowed to stand for about ½ an hour before steaming. Serve with a Jam Sauce poured over.

Melted Butter (A)

2 ozs. Butter.	1 gill Cold Water.
2 tablespoonfuls Flour.	¾ pint Boiling Water.

Mix the Flour in a basin with the Cold Water until perfectly smooth, then pour on the Boiling Water and add the Butter, stirring all the time. Pour into a saucepan and boil until thick enough.

Melted Butter (B)

2 ozs. Butter.	Salt.	1 gill Water.
1 dessertspoonful Flour.	1 gill Milk.	

Mix the Flour very smoothly with the Milk and Water; put it into an enamelled saucepan with the Butter and Salt; keep stirring one way until all the ingredients are well mixed and perfectly smooth. Boil for two or three minutes and serve.

Melted Butter (c)

1 tablespoonful Flour.
2 ozs. Butter.
½ pint Water.
1 teaspoonful Lemon Juice.
2 tablespoonfuls Cream or Milk.

Mix the Flour smooth with a little of the Cold Water. Boil the rest of the Water, and when it boils stir in the Flour and the Butter. Keep stirring all the time one way. Add the Lemon Juice, and when ready to serve stir in the Cream or Milk.

Mentone Haricot Beans

2 tablespoonfuls Oil or Butter.
1 teaspoonful Lemon Juice.
1 teaspoonful Minced Parsley.
2 Gherkins.
2 Anchovies.
½ lb. Haricot Beans.
Pepper.
1 Onion.
Salt.

Soak and boil the Beans in the usual way. Mince the Onion and Anchovies finely and put them in a saucepan with the Oil or Butter. Add the Beans. Cook for a few minutes. Now add the Parsley, a seasoning of Pepper and Salt, and the Gherkins cut small. Toss all for a few minutes then turn out on to a hot dish. Put the Lemon Juice into the saucepan, stir it round with any sauce that remains in the pan, pour over the Beans and serve very hot.

Meringues

Meringue Cases.
Whipped Cream.
Vanilla or Lemon Essence.
Castor Sugar.

Buy from the confectioner as many Meringue Cases as required (usual price 2s. per dozen). Fill them with Whipped Cream, flavoured with Vanilla or Lemon Essence, or any flavouring liked, and some very fine Castor Sugar. Preserves can be used instead of the Cream if preferred.

Mexican Toast

Brown Breadcrumbs.
White Sauce.
Cayenne.
Bread.
Butter.
Pepper.
Capers.
2 Eggs.
Salt.

Boil the Eggs hard, mince the whites very finely with

the Capers, add a seasoning of Pepper, Salt and Cayenne; stir all into some White Sauce and make very hot. Fry some thin slices of Bread in Butter until quite crisp; put the white of Egg mixture on them, sprinkle with some Brown Bread-crumbs and the yolks of the Eggs pounded and rubbed through a sieve.

Milanese Eggs

1 pint Milk. Lemon Juice. Cayenne. 4 or 5 Eggs.
Pepper. Fried Bread. Salt. Minced Parsley.

Poach the Eggs in the boiling Milk, place them at the bottom of a pie-dish. Add to the Milk some Minced Parsley, Lemon Juice, and a seasoning of Pepper, Salt and Cayenne. Boil up once and pour over the Eggs. Place some sippets of Fried Bread on the top and serve.

Milk Soup

4 Onions.
2 Turnips.
1 stick Celery.
1 quart Water.
1 quart Milk.
2 tablespoonfuls French Potato Flour or Cornflour.
1 teaspoonful Salt.
1 teaspoonful Castor Sugar.
1 pinch White Pepper.

Cut the Vegetables very finely; boil them in the Water with the Salt and Pepper until tender. Rub through a sieve to a pulp. Mix the Potato Flour smooth in half a pint of Cold Milk. Mix the rest of the Milk with the Vegetable Pulp and the Water the Vegetables were boiled in. Let it boil up, stir in the Potato Flour, and stir over the fire until it thickens. Add Salt and Pepper to taste, and the Castor Sugar.

Mince Pies (A)

2 ozs. Candied Orange Peel. ¾ lb. Brown Sugar.
2 ozs. Candied Lemon Peel. 1½ lb. Chopped Apples.
1½ lb. Currants. Salt. 1½ lb. Raisins. Cloves.
Pounded Mace. 1 lb. Suet. ½ pint Brandy.
Cinnamon. 2 ozs. Citron. Puff Paste.

Chop the Suet very fine, pick, wash and dry the Currants, stone the Raisins and chop them very fine; cut small the

Citron and Candied Peel, and mix it with 1 teaspoonful of the Spices, which must be pounded—that is, ⅓ of a teaspoonful Pounded Mace, ⅓ Pounded Cloves, and ⅓ Pounded Cinnamon—and about as much Salt as will lie on a shilling. Mix all very well together and pour the Brandy on it. Keep it in a jar closely covered until it is wanted. It should be made at least four days before it is used. Line some patty-pans with Puff Paste, fill with the mince meat, cover with paste, pinch the edges together and bake.

Mince Pies (B)

2 tablespoonfuls Orange Marmalade.
Grated Peel of 1 Lemon.
½ teaspoonful Spice.
½ lb. Candied Peel.
¾ lb. Suet.
Puff Paste.
½ Nutmeg.
1 lb. Apples.
1 lb. Raisins.
1 lb. Currants.
1 lb. Sugar.

Prepare the ingredients as above. Mix all together thoroughly well and press down into jars. Cover and tie down carefully. Line patty-pans with Puff Paste and proceed as above.

Minced Egg Cutlets

2 tablespoonfuls Grated Parmesan Cheese.
2 tablespoonfuls Grated Breadcrumbs.
1 teaspoonful Curry Powder.
3 Eggs.
Butter.
Grated Nutmeg.

Boil 2 Eggs hard, shell and chop them up, mix with them the Breadcrumbs, the Cheese, and a little Nutmeg, the Curry Powder, and the beaten yolk of one Egg. Shape into small cutlets, dip them into white of Egg, then into Breadcrumbs, and fry a pale brown in boiling Butter. Serve very hot.

Minced Kidney Toast

3 Kidneys or ½ lb. Ox Kidney.
1 teaspoonful Chopped Parsley.
1 tablespoonful Worcester Sauce.
1 tablespoonful Grated Parmesan Cheese.
Breadcrumbs.
1½ oz. Butter.
½ Onion.
Pepper.
Toast.
Salt.
Flour.

Mince the Kidneys very finely. Put the Chopped Parsley and Onion into a stewpan with 1 oz. Butter. Fry all together for a few minutes. When done add the Worcester Sauce,

sprinkle in a very little Flour, and boil up again for 2 minutes so that the Flour may be well cooked. While boiling stir in the minced Kidneys with Salt and Pepper to taste. Butter some thin slices of Toast, cover them with the mince, and over that put a thick layer of Breadcrumbs mixed with the Cheese. Place it in a hot oven for a few minutes and serve very hot.

Minced Mutton and Poached Eggs

1 wineglassful Gravy or Brown Sauce.
Cold Mutton.
Grated Nutmeg.
Pepper.
1 teaspoonful Minced Parsley.
1 oz. Butter.
1 wineglassful Red Wine.
Grated Lemon Peel.
Poached Eggs.
1 Shallot.
Mashed Potatoes.
Salt.
1 oz. Flour.

Cut thin slices of Cold Mutton, free from skin and fat, mince finely; dust them with Pepper and Salt, and put them aside on a plate. Place the Butter in a stewpan, as soon as it oils add to it the Shallot, finely minced, the Parsley, Lemon Peel, and the Flour. Fry for 2 or 3 minutes, add the Sauce Wine, Nutmeg, Pepper and Salt to taste. Add the Minced Mutton and make very hot; put it on a hot dish, and place one Poached Egg for each person on the top. Put a bank of Mashed Potatoes round.

Minced Scallops of Steak

Cold Beefsteak.
Breadcrumbs.
½ Onion.
1 gill Gravy.
Butter.
Capers.

Mince the remains of Cold Beefsteak, add some Breadcrumbs, Chopped Capers and Onion, a little Butter, and the Gravy. Butter some scallop shells and fill them with the mixture. Spread Breadcrumbs and little bits of Butter on the top and bake.

Minced Tongue in Pattikins

Cold Tongue.
Breadcrumbs.
Pepper.
Salt.
Butter.
Minced Parsley.
2 or 3 tablespoonfuls Good Gravy or Tomato Sauce.

Mince the remains of Cold Tongue, add to it ¼ its weight in

Breadcrumbs, and Pepper and Salt to taste. Sprinkle the Parsley over and stir in the Gravy. Butter some pattikins or ramakin cases, fill with the mixture, strew the top with Breadcrumbs and little bits of Butter, and bake until brown.

Minced Tongue Toast

Cold Tongue. Pepper. Breadcrumbs.
Hot Buttered Toast. Gravy. Salt.

Mince the Tongue very finely, put it in a saucepan with the Breadcrumbs, Gravy, and a seasoning of Pepper and Salt. Simmer till quite hot and serve on Buttered Toast.

Minced Veal and Bechamel Sauce

Minced Veal. Salt. Forcemeat Balls.
Bechamel Sauce. Pepper. Fried Bread.
½ teaspoonful Minced Lemon Peel.

Warm the Veal thoroughly in the Sauce, adding the Lemon Peel and seasoning. Simmer slowly until quite hot. Dish up the mince and put Forcemeat Balls and triangles of Fried Bread round.

Minettes

Bacon. Salt. Pepper. Breadcrumbs.
1 Hard-Boiled Egg. Fried Bread. 2 Tomatoes.
1 Small Cooked Onion. 1 tablespoonful Cream or Milk.
3 or 4 Mushrooms.

Cut the Bacon very thin; spread the slices with a mixture made as follows:—The Egg, Onion, Tomatoes and Mushrooms all minced very small, add some Breadcrumbs and the Cream or Milk, and a seasoning of Pepper and Salt, mix well. Roll up each slice of Bacon and fasten it firmly. Fry and serve on fingers of Fried Bread.

Minster Cake

2 ozs. Sugar. 2 Eggs. ½ teaspoonful Carbonate of Soda.
¼ lb. Butter. ½ lb. Sultanas.
3 teacups Flour. ½ teacup Water.
½ teacup Golden Syrup. 2 Cloves, pounded.
Pounded Cinnamon. 2 tablespoonfuls Milk.

Beat the Butter to a cream, beat in the Sugar, add the Eggs and Milk. Dissolve the Soda in the Water, and add that, with the other ingredients, to the mixture. Beat all together. Bake in a slow oven.

Mint Sauce

2 dessertspoonfuls Chopped Mint.
1 dessertspoonful Castor Sugar.
1½ gill Vinegar.

Put the Mint in a sauce tureen, add the Sugar, pour the Vinegar over and stir it to dissolve the Sugar. Let it stand for an hour before it is used.

Mixed Salad

1 Lettuce.	Oil.	Vinegar.
4 or 5 Spring Onions.	Salt.	Pepper.
1 bunch Watercress.	½ Beetroot.	½ Cucumber.
Mustard and Cress.	1 bunch Radishes.	
1 Hard-Boiled Egg.	2 Endives.	

Cut small the Lettuce, Endives and Cress. Slice the Cucumber and Beetroot, and cut the Onions into very small pieces. Dress with Oil, Vinegar, Pepper and Salt, mix all together and garnish with the Radishes and slices of Hard-Boiled Egg.

Mock Celery Soup

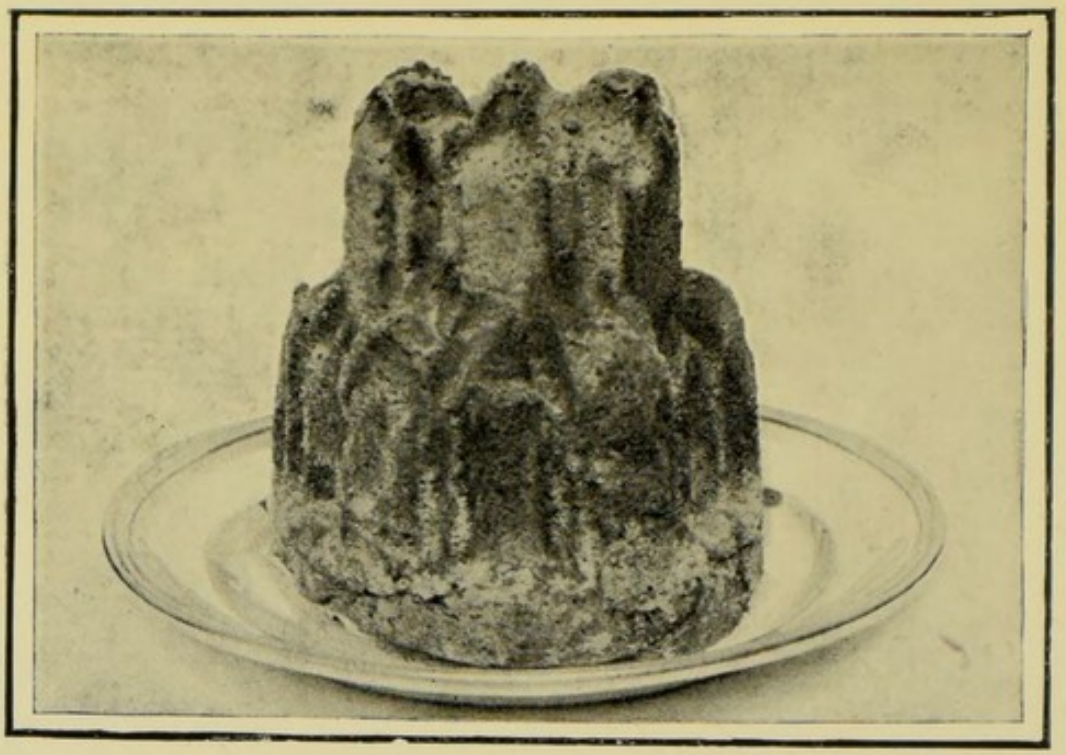
2 Spanish Onions.	1 oz. Butter.	Cornflour.
1 teaspoonful Celery Salt.	1 quart Milk.	

Boil the Onions in water and mash them; add the Milk to the pulp, thicken with a little Cornflour stirred into the Milk before it is added to the Onion pulp, add the Butter and Celery Salt, boil up once, stirring all the time, and serve.

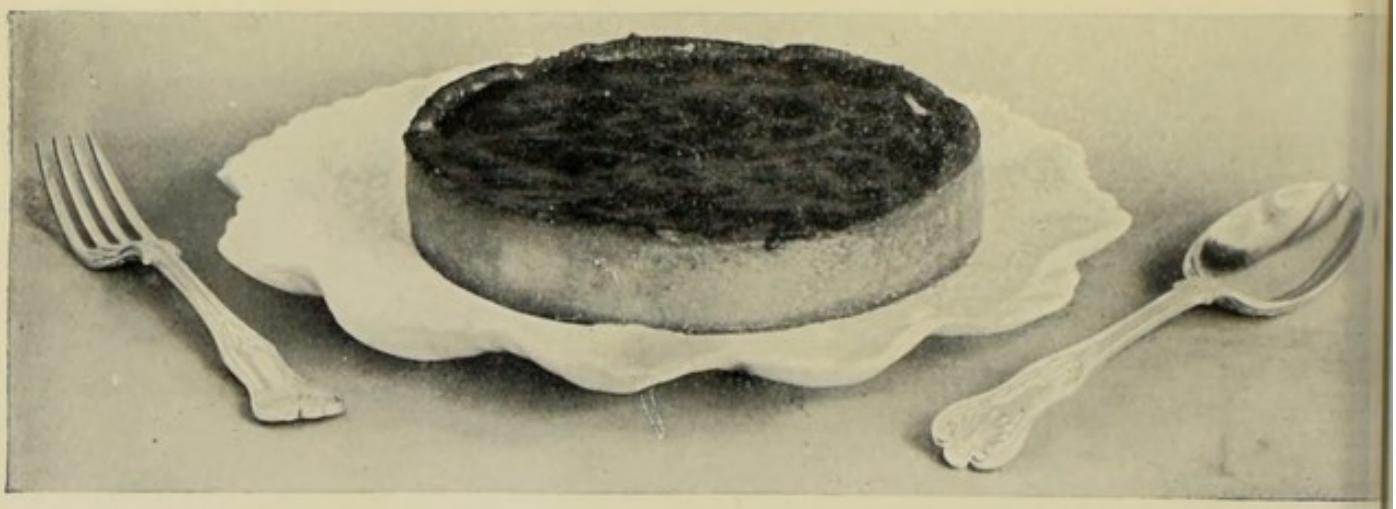
Mona Pudding

1 pint Milk.	1 breakfastcupful Breadcrumbs.	2 Eggs.
1 oz. Butter.	4 tablespoonfuls Castor Sugar.	Jam.
1 Lemon.		

Pour the cold Milk over the Breadcrumbs and let it soak for ½ an hour. Beat it up with a fork, add the Butter and 1



Sponge Cake. (Page 514.)



Sponge Pudding. (Page 515.)

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tablespoonful Sugar; add the rind of the Lemon grated and the yolks of the Eggs well beaten. Mix well together, put in a buttered pie-dish and bake for ½ an hour. Then place on the top of the pudding a layer of Jam and return it to the oven for a few minutes. Whisk the whites of the Eggs with the Lemon Juice to a firm froth, add the rest of the Sugar. When the pudding is cold pile it on the top and put it in the oven for a few minutes to set.

Monaco Cake

5 ozs. Sugar.	2 ozs. Butter.	1 dessertspoonful Cornflour.
3 Eggs.	Milk.	½ teacupful Cold Water.
Lemon Juice.	3 ozs. Flour.	1 teaspoonful Baking Powder.

Mix 3 ozs. Sugar with the Cornflour, which should be well mixed with the Water. Put them into a pan and simmer till thick. Let it go cold; then add the beaten yolk of 1 Egg and a flavouring of Lemon Juice. Put it on one side. Beat the rest of the Sugar with the Butter, add 2 Eggs well beaten, the Flour, Baking Powder and Milk. Mix well and bake in buttered saucers. When baked, and still warm, make a sandwich by placing the cakes one on top of the other with the Cornflour mixture between. Press them together and leave them to cool.

Mont Blanc

1 tin Preserved Pineapple.	½ oz. Gelatine.	3 Eggs.
2 ozs. Castor Sugar.	1 gill Water.	

Soak the Gelatine in the water for ½ an hour, then add it to the juice from the Pineapple, and stir over the fire until quite dissolved. When nearly cold add it to the whites of the Eggs beaten to a stiff froth with the Sugar. Whisk all the time, and add, as you do so, some Pineapple cut into small pieces. Place some slices of Pineapple at the bottom of a glass dish and pile the white of Egg mixture on the top as high as possible.

Monte Carlo Fish

Cold Fish. 1 Onion. ½ teaspoonful Minced Parsley.
1 gill Water. Cayenne. Juice of ½ Lemon.
Salt. 1 oz. Butter. Buttered Toast.

Slice the Onion, fry it in the Butter, add the Parsley, Lemon Juice and Water, bring it to the boil and then add any remains of Cold Fish, carefully flaked free from skin and bone. Add a seasoning of Cayenne and Salt. When hot through pour all on to the Toast and serve.

Monte Cristo Soup

3 slices Bread. 2 ozs. Butter. 2 tablespoonfuls Cream.
1½ pint Milk. ½ pint Water. 1 teaspoonful Minced Parsley or Fennel.
Pepper. Salt.
3 Eggs.

Cut the Bread in triangles and fry it in the Butter, sprinkle them with Salt and Pepper and put them in a tureen. Boil the Milk and Water, adding the Parsley or Fennel, the yolks of the Eggs, and a seasoning of Salt and Pepper. Stir well, stir in the Cream and pour the Soup into the tureen on the Bread.

Moonshine

¾ oz. Gelatine. 1 pint Boiling Water.
½ lb. Sugar. 2 Lemons.

Dissolve the Gelatine in the Water, add the Sugar and the Juice and grated rind of the Lemons. When nearly cold whisk until white. Serve in Custard Glasses.

Motley Omelet

2 Potatoes. 2 slices Bacon. 2 slices Bread. Salt.
2 ozs. Butter. 4 Eggs. Pepper.

Cut the Potatoes and Bacon into small pieces and fry them together. Cut the Bread into pieces of the same size as the Potato and Bacon and fry it in 1 oz. Butter. Whip up the Eggs with 1 oz. Butter broken into small pieces, some Salt and Pepper; beat all together and fry the Omelet in the usual way.

Mould of Fish

1 teaspoonful Minced Parsley. Cold Boiled Fish. Sauce.
Mashed Potatoes. Pepper Salt. 1 Egg.

Flake the Fish free from skin and bone, add to it any Sauce left from the day before, or, if there is no Sauce, a lump of Butter, and some Mashed Potatoes, and the Egg boiled hard and cut into small pieces. Steam for ½ an hour in a well-greased mould. Turn out and serve with the Parsley sprinkled over.

Mowbray Rissoles

½ pint Milk. Pepper. Salt. 1 Egg.
5 ozs. Breadcrumbs. Dripping. ½ lb. Cooked Ham.

Boil the Milk and stir into it ¼ lb. Breadcrumbs; when it thickens add the yolk of the Egg well beaten, a seasoning of Salt and Pepper, and the Ham very finely minced. Stir together, and when well mixed shape into little balls or corks, dip in white of Egg, then in Breadcrumbs, and fry in clarified Dripping. Drain very dry and serve.

Mulligatawny Soup

1 tablespoonful Curry Powder or Paste. 1 oz. Butter.
Bones of Poultry, Game or Knuckle of Veal. 2 Onions. 1 quart Stock. 1 cupful Rice.

Slice and fry the Onions in the Butter with the Curry Powder for a few minutes. Chop the Bones up small and put them in a stewpan with the Stock, Curry, Onions, etc., and the Rice. Stew at least 5 hours. Strain and serve. Boiled Rice can be handed separately if liked.

Mushroom Fritters

1 tablespoonful Grated Parmesan Cheese. 2 ozs. Flour.
Fried Parsley. 2 Eggs. 1 oz. Butter.
¼ lb. Mushrooms. Dripping. Salt. Pepper.

Rub the Butter into the Flour; whisk the Eggs, adding the Parmesan and a seasoning of Pepper and Salt; add the Flour, and the Mushrooms finely minced. Mix thoroughly. Have ready some boiling Fat or Butter, and drop into it a

spoonful of the Mixture at a time. Fry until a nice brown. Serve with Fried Parsley.

Mushroom Sauce

1 dessertspoonful Minced Parsley.		Lemon Juice.
Pepper.	Onions.	Flour.
Salt.	Mushrooms.	1 oz. Butter.

Have an equal quantity of finely-minced Mushrooms and Onions; add the Parsley. Mix and fry in the Butter, add a little Flour to thicken, and season with Pepper, Salt and Lemon Juice. Stew 20 minutes.

Mushroom Soup (A)

1 lb. Mushrooms.	2 Onions.	Pepper.
1 oz. Butter.	1 quart Stock.	Salt.

Chop the Onions very small and fry in the Butter till a light brown. Stir, and add, while stirring, the Mushrooms finely minced. When nearly cooked add 1 quart Stock and let all simmer for ½ an hour. Rub through a sieve and serve.

Mushroom Soup (B)

2 Cloves.	Salt.	Bunch of Herbs.	Mace.
2 ozs. Butter.	Pepper.	2 quarts Water.	1 Onion.
2 ozs. Oatmeal.	½ Lemon.	1 lb. Mushrooms.	

Peal the Mushrooms, finely slice the Lemon Peel, stick the Onion with the Cloves. Fry the Mushrooms for a few minutes in the Butter, then add the Onion, Lemon Peel, Herbs, Mace and Seasoning, and the Water. Boil for 2½ hours. Sieve, return to the saucepan, add some Lemon Juice, make very hot and serve.

Mushroom Toast

½ teaspoonful Lemon Juice.	1 oz. Butter.	3 slices Bacon.
½ lb. Mushrooms.	Pinch of Cayenne.	Salt.
Hot Buttered Toast.	½ teaspoonful Minced Parsley.	

Fry the Mushrooms and the Bacon together; mince them very finely and put in a stewpan with the Butter, Lemon Juice, Parsley, and the Cayenne and Salt. Simmer until

thoroughly hot. Spread the mixture on the Toast and serve very hot.

Mushrooms aux Fines Herbes

½ teaspoonful Minced Parsley.
½ lb. Mushrooms.
Juice of ½ Lemon.
Flour.
Pepper.
2 Eggs.
Salt.
½ pint Stock.
1 oz. Butter.
Fried Bread.

Peel the Mushrooms and put them in a saucepan with the Butter, toss them up for a few minutes, then add some Flour, a seasoning of Pepper and Salt, and the Parsley. Stir well. Add the Stock and stew gently for ½ an hour. Have ready some slices of Fried Bread, place the Mushrooms on them; strain the sauce and stir into it the yolks of the Eggs beaten up with the Lemon Juice. Warm, but do not let it boil, and pour it over the Mushrooms.

Mushrooms au Gratin

1 tablespoonful Grated Parmesan Cheese.
Hot Buttered Toast.
Fried Breadcrumbs.
1 oz. Butter.
½ lb. Mushrooms.
Cayenne.
Pepper.
Salt.

Peel the Mushrooms, place them on a buttered tin, sprinkle them with Pepper, Salt, Cayenne, the Cheese, and the Fried Breadcrumbs—which must not be drained. Bake them in the oven and serve on Hot Buttered Toast.

Mustard Sauce

1 gill Stock or Milk or Boiling Water.
1 teaspoonful English Mustard.
1½ teaspoonful French Mustard.
1 teaspoonful Flour.
1 Egg.
Salt.
1 teaspoonful Vinegar.

Mix together the Mustard, Flour, the yolk of the Egg and some Salt. Melt the Butter, add the other ingredients to it, stirring in the Vinegar and the Stock. Simmer very gently, and stir constantly with a wooden spoon. The Egg can be omitted if a simpler sauce is required.

Mutton Collops

Breadcrumbs.
1 oz. Butter.
Gravy.
Mashed Potatoes.
Cold Mutton.
Pepper.
Salt.
1 Egg.
Flour.

Cut the Mutton into thin slices and free from skin and fat; dip them in yolk of Egg, and in Breadcrumbs to which a little Flour, Pepper and Salt have been added. Boil the Butter in a small frying-pan, put in the Mutton; cook very slowly, first on one side and then on the other, until brown. Drain them well and arrange them on a mound of Mashed Potatoes. Hand separately some good Gravy.

Mutton Collops and Rice

Thickening of Flour and Butter.
1 teaspoonful Minced Parsley.
½ pint Stock.
2 Onions.
Cold Mutton.
2½ ozs. Butter.
Cayenne.
Salt.
Pepper.
Rice.

Cut the Mutton into neat thin slices, freed from skin and fat, dust each with Pepper, Cayenne and Salt. Put 1½ oz. Butter in a stewpan, and, as soon as it oils, add to it the Onions finely minced, and the Parsley. Fry for 5 minutes, add the Stock thickened with Flour and Butter, and make very hot. Melt 1 oz. Butter; and as soon as it oils add some well-boiled Rice; toss this for a few minutes, arrange it in a mound in the centre of a hot dish, with the Mutton Collops on and around it. Pour the sauce over and serve very hot.

Mutton Cutlets a la Nanno

Thickening of Butter and Flour.
1 tablespoonful Tomato Sauce.
1½ oz. Butter.
Minced Herbs.
2 Turnips.
Cutlets.
2 Onions.
2 Carrots.
Pepper.
Glaze.
Salt.

Cut up the Vegetables into pieces the size of olives. Trim the Cutlets and toss all up together with the Butter; sprinkle with Pepper and Salt. Put all into a stewpan with the Tomato Sauce and Herbs, and stew gently, add a thickening of Butter and Flour, Seasoning, and a small piece of Glaze. Serve the Cutlets round the vegetables, and pour the Gravy round.

Mutton Fritters

Cold Mutton.
Cold Water.
Pepper.
Dripping.
Fried Parsley.
Tomato Sauce.
Mashed Potatoes.
1 cupful Flour.
Salt.

Trim off all skin and fat, and cut the Mutton into squares (the slices must be rather thin), sprinkle them with Pepper and Salt and put them aside. Make a batter with the Flour and Water, dip the Mutton in this, and fry in boiling Fat. Serve round a mound of Mashed Potatoes. Garnish with Fried Parsley. Tomato Sauce should be handed separately.

Hashed Mutton a l'Indienne

Cold Mutton.
1 Onion.
½ pint Stock or Gravy.
1 oz. Butter.
Boiled Rice.
1 dessertspoonful Chutnee.
1 dessertspoonful Curry Powder or Paste.
Thickening of Flour and Butter.

Mince a large Onion finely and fry it in the Butter; when of a light brown colour add the Curry Powder or Paste, the Stock and Chutnee. Make very hot; add a thickening of Flour and Butter, add the Mutton, cut in thin slices and freed from skin and fat; make hot again and serve with a border of Boiled Rice.

Mutton Pies

¼ lb. Underdone Mutton.
Salt.
Pinch of Cayenne.
2 tablespoonfuls Good Gravy.
1 teaspoonful Minced Parsley.
Anchovy Essence.
Puff Paste.

Cut the Mutton in thin slices, free it carefully from skin and fat, mince it finely. Mix with it the Gravy, a few drops of Anchovy Essence, the Cayenne, Parsley, and Salt to taste. Line some patty-pans with Puff Paste, divide the Mutton into equal parts and put it into the pans; cover each with a lid of paste, pinch the edges together and bake in a quick oven for ½ an hour.

Mutton Sausages

Pepper.
2 ozs. Suet.
Dripping.
3 ozs. Boiled Rice.
1 Egg.
Salt.
Gravy.
Fried Parsley.
½ lb. Cold Mutton.
Breadcrumbs.
Minced Parsley.

Mince finely the Mutton, Suet and Rice; mix together and season well with Pepper, Salt and Minced Parsley; bind with the yolk of the Egg and form into Sausages. Dip them in

the white of Egg, roll them in Breadcrumbs, and fry in boiling Fat. Place them (after draining them carefully) on a hot dish, garnish with Fried Parsley, and serve a little good Gravy separately.

Mutton Timbales

2 ozs. Minced Ham, Tongue or Bacon.
1 Egg
1 teaspoonful Minced Parsley.
Mushroom or Tomato Sauce.
1 gill Stock or Gravy.
3 ozs. Breadcrumbs.
Flour.
Butter.
Cayenne.
Salt.
Pepper.
Spaghetti.
½ lb. Cold Mutton.
Buttered Paper.

Free the Mutton from skin and fat, mince it very finely soak the Breadcrumbs in the Stock, add the Ham, Parsley, Salt, Pepper, Cayenne and Minced Mutton, mix well and bind with the yolk of the Egg. Boil the Spaghetti, drain it very thoroughly. Butter some small moulds and curl the Spaghetti round and round inside to form a case. Fill the hollow with the Mince, dredge a little Flour over, cover with Buttered Paper and steam for ½ an hour. Turn out and serve with Mushroom or Tomato Sauce.

Mutton and Tomato Pie

1 lb. Tomatoes.
Cold Mutton.
Salt.
2 ozs. Butter.
Pepper.
Breadcrumbs.

Spread the bottom of a greased pie-dish with Breadcrumbs, and fill it with alternate layers of thinly-sliced Cold Mutton and slices of Peeled Tomatoes. Season each layer with Pepper, Salt, and little bits of Butter. Make the top layer of Tomatoes, spread with Breadcrumbs and little bits of Butter. Bake ¾ an hour and serve very hot.

Mutton Tongues

3 Tongues.
1 Carrot.
Purée of Spinach.
1 Onion.
Bunch of Herbs.
Tomato or Piquante Sauce.
¾ pint Stock.
1 Turnip.

Soak the Tongues in cold water, then in boiling water, until they can be skinned easily. Split them in halves

lengthways, and stew them in the Stock with the Carrot, Turnip, Onion and Herbs. Cook very gently. When they are done serve them up on a Purée of Spinach, and hand a Tomato or Piquante Sauce.

Mutton Tongues en Papillote

1 teaspoonful Breadcrumbs.
2 ozs. Minced Mushroom.
1 teaspoonful Minced Parsley.
Grated Lemon Peel.
3 Tongues.
Salt.
¾ pint Stock.
2 slices Bacon.
Bunch of Herbs.
Buttered Paper.
1 Onion.
Pepper.
1 Carrot.
1 Turnip.
Butter.
Mace.

Prepare the Tongues as above. Mince the Bacon finely and add it to the Parsley, Mushroom and Breadcrumbs, season well with Pepper, Salt and Grated Lemon Peel. Toss this in Butter, and when cold spread this mixture over the Tongues, fold each half up in well Buttered Paper, and broil before the fire or bake in the oven. Baste well. Serve the Tongues in the papers.

Mutton Vinaigrette

Cold Mutton.
3 Gherkins.
3 Pickled Walnuts.
3 large Pickled Onions.
Fried Bread.
Pepper.
Breadcrumbs.
Salt.
Gravy or Oiled Butter.
Vinegar or Liquor from the Pickles.

Thinly slice the Mutton, sprinkle it with Pepper and Salt, dip the slices in the Gravy or Oiled Butter and Breadcrumb them; lay them in a greased pie-dish, over them spread a layer of the Pickles finely minced and a spoonful of Vinegar or Liquor from the Pickles, then another layer of Mutton and Pickles. Heat thoroughly in the oven. Place some sippets of Fried Bread on the top and serve.

Nabob Eggs

1 teaspoonful Prepared Cocoanut.
Dripping or Butter.
Curry Sauce.
Cayenne.
1 Onion.
4 Eggs.
Buttered Toast.

Fry the Onion, thinly sliced, and the Cocoanut in Dripping or Butter, add the Curry Sauce and simmer together. Cut

the Toast in squares, sprinkle with Cayenne, and place a poached Egg on each. Serve them very hot with the Curry poured over and around.

Nanno Bacon

6 Rashers of Ham or Bacon. Pepper. Salt.
2 Onions. Fat. Batter. 1 Lettuce.

Fry the Ham or Bacon; spread the rashers with a mixture of minced Onion and Lettuce, roll them up, dip in Batter, and fry in boiling Fat.

Natal Moulds

3 ozs. Bacon. Watercress. ½ teaspoonful Pepper.
1 lb. Calf's Liver. 1 tablespoonful Salt.
½ lb. Breadcrumbs. Pinch of Cayenne.
Pinch of Pounded Mace and Cloves.

Mince the Liver and Bacon very finely, add the other ingredients, mix well. Put the mixture into small well-greased moulds, tie down carefully and steam for 2 hours. Uncover them and let them stand in an open oven for a few minutes. Turn out and serve cold, garnished with Watercress.

Neapolitan Beefsteak

2 lbs. Beefsteak. ½ pint Water. ½ lb. Spaghetti.
2 ozs. Butter. 2½ ozs. Grated Parmesan Cheese.
1½ pint Stock. 2 Onions.

Slice and fry the Onions in 1 oz. Butter. Put them in a stewpan with the Beefsteak and the Stock and Water. Simmer slowly for 2 hours, add the Spaghetti and stew gently for 35 minutes. Take out the Beef, put it on a hot dish with a little of the gravy. Strain the Spaghetti and put it back on the fire with the rest of the Butter and the Parmesan. Stir over the fire for 3 minutes; arrange it round the Beefsteak and serve very hot.

Nevern Soup

½ Ox Head. 1 lb. Haricot Beans. 4 Carrots. Salt.
1 stick Celery. 2 quarts Water. Pepper.

Soak the Beans for some hours in cold water, then simmer

them for 6 hours in 2 quarts Water with the Carrots and Celery cut small and the Head. Skim carefully. Remove the meat from the bones, cut it into small pieces, and rub all through a sieve. Warm up again with a seasoning of Salt and Pepper and serve.

Newtown Cake

½ cup Sour Milk or Cream. ½ teaspoonful Pounded Cinnamon.
¼ lb. Currants. 1 Egg. ½ teaspoonful Pounded Cloves.
2 cups Flour. ¼ lb. Butter. 1 cup Dried Apples. 1 cup Sugar.
1 cup Golden Syrup. 1 teaspoonful Soda.

Cut the Apples small and put them to soak at night. Next morning simmer them for 2 hours with the Syrup. Beat the Butter to a cream, add the Flour, Sugar and Currants. Now the Egg well beaten, then the other ingredients, and lastly the Apples and Syrup before they are quite cold. Beat well and bake.

Norfolk Beans

Broad Beans. 1 teaspoonful Minced Parsley. Pepper.
1 oz. Butter 2 tablespoonfuls Cream. Salt.
1 lump Sugar. ½ pint Milk or Stock. 1 Egg.

Shell the Beans and boil them until tender; drain and put them in a stewpan with the Butter, Parsley, Pepper, Salt, Sugar and the Milk or Stock. When the Beans are perfectly tender beat up the yolk of the Egg in the Cream and add it to the Beans. Serve very hot, but do not let them boil after the Cream is added. If the Beans are not very young the outer skin should be removed after first boiling them.

Norman Hash

Cold Beef. Butter. 1 breakfast-cupful Stock or Water.
1½ gill Red Wine. 1 dessertspoonful Chutnee.
1 tablespoonful Flour. 2 dozen Button Onions. Pepper.
Juice of ½ Lemon. Cayenne. Salt.

Peel and fry the Onions in the Butter until brown, then stir in the Flour; when a deep amber colour add the Wine and Stock or Water, seasoning of Salt, Pepper and Cayenne, and the Chutnee and Lemon Juice, and boil all together until

the Onions are quite tender. Cut the meat into small neat slices (either roast or boiled Beef will do), place them in a saucepan, pour the gravy and Onions on them and let them stand for ¼ an hour. Then put the hash on the fire, and when quite hot through, serve. It must not boil after the meat is added.

Norman Jelly

1 quart packet Lemon Jelly or 1 packet Blanc-Mange Powder.
1 pint packet Raspberry Jelly.
2 ozs. Jordan Almonds or Pistache Nuts.

Pour the Lemon Jelly or Blanc-Mange into little moulds. Melt the Raspberry Jelly and pour it on to a dish. When they are set turn out the moulds, cut stars of Red Jelly with a paste-cutter and put a star on the top of each. Garnish with the rest of the Red Jelly cut up and sprinkled with the Almonds or Pistache Nuts blanched and chopped small.

Normandy Mackerel

Minced Parsley. 2 Mackerel. Cornflour. Cayenne. Butter. 4 tablespoonfuls Salad Oil. Minced Spring Onions.

Prepare the Mackerel for broiling. Pour the Oil over them and sprinkle them liberally with the Minced Parsley and Onion. Put them on one side for 20 minutes, then broil them. Blend some Butter with a little Cornflour and Minced Parsley, and when the fish are dished up put one or two lumps of this on them; dust lightly with Cayenne and serve.

Normandy Soup

3 Carrots. 2 Onions. 1 Cabbage. Bread. 1 pint Milk. Pepper. 3 pints Water. 2 ozs. Dripping or Butter. 1 tablespoonful Salt. 1 cupful Gravy.

Cut the Carrots, Onions and Cabbage into very small pieces. Fry them in the Dripping and leave them to simmer for ½ an hour. Add to them the Bread cut thin, the other ingredients, and simmer for 3 hours.

Norwegian Pie

½ lb. Spaghetti. ½ lb. Tomatoes. Cold Veal. ½ Onion. Salt.
½ oz. Butter. 2 ozs. Breadcrumbs. ½ oz. Dripping. Pepper.
1 dessertspoonful Parmesan. 1 teacupful Stock.

Chop the Onion and fry it in the Dripping, boil the Spaghetti and the Tomatoes. Sprinkle some Breadcrumbs at the bottom of a greased pie-dish, then put a layer of Spaghetti with a sprinkling of Parmesan, Pepper and Salt and fried Onion, then a layer of Veal very finely minced, then Tomato cut small. Repeat this until the dish is full. Cover with Breadcrumbs and little bits of Butter, and bake in the oven until a good brown.

Novel Salad

Soft Roes of Herrings.	Pepper.	Cold Boiled Potatoes.
Minced Parsley.	Beetroot.	1 gill Cream.
½ Cucumber.	Salt.	3 Anchovies.
Lemon Juice.	Vinegar.	Cayenne.
1 Onion.	1 Egg.	2 Apples.

Take equal parts of Cold Boiled Potatoes and Beetroot, chop them up with the Apples and Onion, and mix with the Parsley. Make a sauce with the Herring Roes, the Cream, Lemon Juice, and Vinegar to taste; add a seasoning of Salt, Pepper and Cayenne. Pour the Sauce over the Salad, garnish with sliced Cucumber, hard-boiled Egg and strips of Anchovy. Serve cold.

Oeufs aux Epinards

2 tablespoonfuls Milk or Gravy. 1 oz. Butter. Pepper. Salt.
2 or 3 lbs. Spinach. Eggs. Milk or Milk and Water.

When the Spinach is boiled (*see* Purée of Spinach) pass it through a sieve and put it into a stewpan with the Butter, 2 tablespoonfuls Milk or Gravy, and a seasoning of Salt and Pepper. Stir together for a few minutes and place on a very hot dish. Poach as many Eggs as required in Milk, or Milk and Water, drain them very carefully, and serve on the Spinach.

Oeufs à la Reine

Minced Parsley. Pepper. Breadcrumbs.
Bacon. Milk. Water.
Butter. Eggs. Salt
Dried Cod's Roe. 2 Pickled Gherkins.

Lightly poach as many Eggs as required in Milk and Water, or Water alone. Fry some slices of Bacon, place them on a flat baking dish with an Egg on each. Pound some cooked Dried Cod's Roe in a mortar, add to it the Parsley, the Gherkins finely minced, Pepper, Salt and Breadcrumbs which have been fried in the Bacon fat and not drained. Mix well together and spread this mixture thickly over each Egg. Sprinkle each Egg with dry Breadcrumbs and little bits of Butter, and brown. The Eggs should be quite separate. Serve on the dish in which they were cooked.

Omelet aux Fines Herbes

Minced Parsley. Salt. 2 ozs. Butter.
4 Eggs. Pepper.

Beat the Eggs together thoroughly; beat in 1 oz. Butter broken into very small pieces, and the Parsley, Pepper and Salt. Melt the rest of the Butter in a frying-pan, pour in the mixture and fry over a quick fire, shaking the pan so that the Omelet may not stick. Double it over and serve very hot. The Omelet should be yellow and not brown.

Onion Sauce

White Sauce, or Melted Butter made with Milk.
Onions. Salt.

Boil the Onions until tender in water with a little Salt. Press all the water out and chop them small. Have ready some White Sauce, or Melted Butter made with Milk, stir the Onions to this, boil up once and serve.

Recipes

Onion Soup (A)

1 gill Milk or Cream.	Salt.	2 ozs. Butter.
1 quart Stock.	Pepper.	6 Onions.

Mince the Onions finely and stew them in the Butter, but do not let them brown; stir them occasionally. Add the Stock and Seasoning. Cook until tender, rub through a sieve, add the Milk or Cream, which must be boiling, and serve very hot.

Onion Soup (B)

1 tablespoonful Flour.	1 pint Milk.	1½ pint Water.
1 tablespoonful Cream.	2 ozs. Butter.	Fried Bread.
Pinch of Salt, Pepper, and Castor Sugar.		6 Onions.

Melt the Butter and fry the Onions, finely minced, in it; when a light golden colour add the Flour, and fry together until a good brown. Add the Milk, Water and Seasoning and simmer until tender. A spoonful of Cream stirred in at the last moment is a great improvement. Serve with sippets of Fried Bread.

Onion Soup (C)

Butter.	Fried Bread.	Salt.	Milk or Stock.
Pepper.	Spanish Onions.		Water.

Boil the Onions in Water. When nearly done, take up, strain, and chop finely. Put them in a stewpan with some Milk and cook until tender. Rub through a sieve, add Milk or Stock, Pepper and Salt, stir in a lump of Butter, boil up once and serve. Hand sippets of Fried Bread separately.

Onion and Tomato Salad

2 Spanish Onions.	1 lb. Tomatoes.	Vinegar.	Pepper.
Salt.	Minced Parsley.		Oil.

Slice the Onions and Tomatoes, and place them in a salad bowl with some Minced Parsley sprinkled over. Make a dressing of Oil, Vinegar, Pepper and Salt, stir well together and let it stand 2 or 3 hours before serving.

If the uncooked Onions are considered too strong they can be partly cooked before slicing them.

Open Apple Tart

2 lbs. Apples.	Cold Water.	Moist Sugar.
Puff Paste.	Nutmeg.	Castor Sugar.
½ Lemon.	Milk.	1 Egg.

Peel and slice the Apples and stew them in the Water with the Moist Sugar and a little grated Nutmeg. Add the juice of the ½ Lemon and the grated rind of ¼. Let them stew till tender; allow the mixture to cool. Line a shallow pie-dish or tin with Paste. Put in the Apples about ½ an inch thick. Roll out some of the Paste, wet it with yolk of Egg beaten in a little Milk, and Castor Sugar. Cut it in narrow strips and make a trellis work across the tart. Put another strip round the edge. Bake in a quick oven until the Paste loosens from the dish.

Orange Fritters

Dripping or Butter.	Frying Batter.
Castor Sugar.	3 Oranges.

Peel the Oranges, remove all white pulp, and divide them into "pigs." Dip each piece in frying Batter, and fry in boiling Butter or clarified Dripping. Drain them thoroughly, sprinkle liberally with Castor Sugar and serve.

Oriental Croutons

Cold Meat, Poultry or Game.	Fried Parsley.	Curry Sauce.
	Bread.	Dripping.
1 tablespoonful Chutnee.	Cayenne.	Salt.

1 tablespoonful Grated Parmesan Cheese.

Slice some Bread and cut out rounds with a large paste-cutter, fry them a nice light brown in boiling Dripping, drain very dry. Mince very finely the remains of Cold Meat, Poultry or Game, or a mixture of the three, add to it the Chutnee and a seasoning of Salt and Cayenne; cook it up in the Curry Sauce and spread the

mixture on slices of Fried Bread with another slice on the top to form a sandwich. Scatter Parmesan Cheese over and serve with Fried Parsley.

Orleans Soup

1 quart Stock. 1 gill Cream. 2 ozs. Butter. 2 Eggs.
¼ lb. Boiled Rice. 2 Turnips. 3 Leeks. Pepper.
2 Carrots. Salt. 2 Onions.

Chop up the Vegetables and fry them in the Butter. Add the Rice and Stock. Simmer until quite cooked. Rub it through a sieve. Put it again on the fire; boil the Cream and add it to the soup, and stir in the yolks of the Eggs. Do not let it boil after the Cream is added.

Osborne Fritters

3 or 4 Potatoes. ¼ lb. Butter. Dripping or Oil.
Flour. 3 Eggs. Pepper.
3 teaspoonfuls Grated Parmesan Cheese. Salt.

Boil and pound the Potatoes, add the Cheese, beat in the Butter, and a seasoning of Pepper and Salt. Whisk the Eggs well and add them to the Potatoes. Beat all together for 10 minutes. Roll out the mixture, dredging with a little Flour; with a wine-glass or paste-cutter cut out rounds of the paste and fry in boiling Fat or Oil. Drain well and serve.

Oxford Pudding

1 lb. Flour. 1 Egg. 2 ozs. Sugar.
1 lb. Apples, Plums or other Fruit. 1½ pint Milk.

Peel and cut up the Fruit, make a batter with the Milk, Egg and Flour; add the Fruit and mix well. Grease a basin and pour in the mixture, tie down well and boil 2 hours.

Ox Tail and Puree of Tomatoes

1 Ox Tail. 1 Carrot. Breadcrumbs. Cayenne.
1 Turnip. 1 Onion. Bunch of Herbs. Salt.
¾ pint Stock or Water. Purée of Tomatoes. Egg.

Boil the Tail with the Vegetables cut up and the Herbs

in the Stock. When cooked cut it into convenient-sized pieces, sprinkle with Pepper and Salt, Egg, Breadcrumb and broil them. Serve on a Purée of Tomatoes. The stock the Tail was boiled in will make an excellent foundation for Soup.

Ox Tongue au Gratin

¼ lb. Breadcrumbs. ½ Onion. ½ pint Gravy.
2 Anchovies. 1 oz. Butter. Cold Tongue.
1 teaspoonful Minced Parsley. 1 teaspoonful Capers.

Soak 3 ozs. Breadcrumbs in 1 gill Gravy; mince the Onion, Capers and Anchovies, and add them, with the Parsley, to the Breadcrumbs. Pound all together in a mortar with ½ oz. Butter. Place some of this mixture at the bottom of a buttered baking dish, slice the Cold Tongue and lay it on the paste, put the rest of the mixture on the Tongue. Add the rest of the Gravy, sprinkle 1 oz. Breadcrumbs over the top with ½ oz. Butter in little bits, and bake in a slow oven ¼ an hour.

Oyster Sauce

1 doz. Oysters. ½ pint White Sauce.

Strain the liquor from the Oysters into an enamelled saucepan, put in the Oysters and let them come almost to boiling point; take them off the fire and turn the contents of the saucepan into a basin. Strain the liquor and stir into the White Sauce. Cut the Oysters in four, put them into the Sauce and let it get thoroughly hot, but on no account let it boil.

Oyster Soup

1 dozen Oysters. 1 gill Cold Milk. 1 gill Cream.
1 dessertspoonful Cornflour. Pepper. Salt.
1½ pint White Stock or Milk and Water.

Blend the Cornflour quite smooth in 1 gill Milk, put it into a stewpan and add the Stock or Milk and Water (if Milk and Water are used they should be previously boiled with

Vegetables and seasoning), the Cream and a seasoning of Salt and Pepper. Cut the Oysters in four, and when the soup begins to simmer add them to it; simmer for a few minutes but do not allow it to boil.

Oysters en Robe de Chambre

9 Oysters. 9 thin slices Bacon. Lemon Juice.
Pepper Fried Bread.

Beard the Oysters, dust them lightly with Pepper, and squeeze a little Lemon Juice over each. Wrap each Oyster in a slice of Bacon and cook them before the fire or in a frying-pan. Serve on fingers of Fried Bread.

Oysters a la Venitienne

½ lb. Macaroni. Breadcrumbs. Pepper. 1 gill Milk.
1 dozen Oysters. Lemon Juice. Butter.

When the Macaroni is boiled and drained lay it on a buttered pie-dish; cut the Oysters in four and spread them on the Macaroni, sprinkling them with Pepper, Lemon Juice and the Milk. Spread Breadcrumbs and little bits of Butter on the top, brown in the oven and serve very hot.

Padua Puffs

¼ lb. Macaroni. Breadcrumbs. Pepper. Salt. Puff Paste.
1½ oz. Grated Parmesan Cheese. Oil or Butter. Egg.

Boil the Macaroni until quite tender, cut it up into very small pieces, mix it with the Cheese. Make a Puff Paste, roll it out thin, and stamp it out in small rounds or squares with a paste-cutter; dust these over with Cheese, Pepper and Salt, place on each round a little of the Macaroni mixture, cover it over with Paste, fold the edges together, Egg and Breadcrumb them and fry in boiling Oil or Butter.

Pagoda Stew

1 lb. Uncooked Mutton. 1 pint Green Peas. 1 gill Water.
½ teaspoonful Pepper. ½ teaspoonful Salt. Boiled Rice.
2 ozs. Butter. Cayenne. 1 Onion. 1 Lettuce.

Mince the Mutton and the Onion very fine, cut the Lettuce

into small pieces; put all into a stewpan with the Peas, Butter, Water, Salt, Pepper and Cayenne. Stir well together, cover the pan closely and simmer for 2 hours. Place on a hot dish with a border of Boiled Rice round.

Palatine Pudding

2 tablespoonfuls Sugar.	Slice of Bread.	Butter or Dripping.
¼ lb. Breadcrumbs.	½ lb. Apples.	½ pint Milk.
Nutmeg.	1 Egg.	

Sift the Breadcrumbs, grease a pie-dish and spread some of them at the bottom; place the slice of Bread on these. Pare, core and slice the Apples, and place a layer of these on the Bread; sprinkle with a little grated Nutmeg and 1 tablespoonful Sugar. Another layer of Breadcrumbs, then Apples, Nutmeg and Sugar. Sprinkle Breadcrumbs over the top. Beat the Egg into the Milk, pour over all, put a lump of Butter or Dripping on the top of all and bake for ¾ an hour. Turn out and serve.

Palestine Soup (A)

2 lbs. Jerusalem Artichokes.	1 pint Milk.	1 pint Water.
1 gill Cream.	Pepper.	Salt.
Fried Bread.	Flour.	Butter.

Boil the Artichokes until soft in the Milk and Water; pass them through a sieve; season the pulp with Pepper and Salt; if too thick dilute it with more Milk, if too thin it can be thickened with Flour rubbed into Butter. Make it hot, and just before serving stir in the Cream. Hand sippets of Fried Bread.

Palestine Soup (B)

3 lbs. Jerusalem Artichokes.	1 Turnip.	2 ozs. Butter.
2 slices Bacon or Ham.	1 Onion.	Fried Bread.
1 pint Boiling Milk.	Celery.	1 lump Sugar.
1 quart White Stock.	Salt.	Pepper.

Thinly slice the Vegetables and put them into a stewpan with the Bacon and the Butter. Braise these for ¼ an hour, stirring frequently. Cut the Artichokes into very thin slices

and add them and ½ pint of Stock to the Vegetables, etc. Stew them gently until they are a smooth pulp. Add the rest of the Stock and the seasoning, stir well and let it simmer for 5 minutes. Pass it through a sieve, put it back in the stewpan and let it simmer for another 5 minutes. Stir in the Milk and serve with sippets of Fried Bread.

Palmyra Cream

¼ lb. Butter. ¼ lb. Castor Sugar. Sponge Biscuits.
4 Eggs. 3 tablespoonfuls Strong-Made Coffee.

Beat the Butter to a cream and gradually beat in the yolks of the Eggs, one by one. Then very gradually beat in the Coffee, the Sugar, and the whites of the Eggs, which must be whisked to a firm froth. Continue beating for some time until all the ingredients are thoroughly mixed. Line a mould with Sponge Biscuits, stick them together with white of Egg, press in the mixture, and set on ice until required.

Paradise Fritters

2 ozs. Semolina. 1 pint Milk. 2 ozs. Butter.
1 oz. Candied Peel. 1 Egg. Breadcrumbs.
2 doz. Jordan Almonds. Castor Sugar.

Boil the Semolina with the Milk, 1 oz. of Butter and a little Sugar, until a thick paste. Stir in the Candied Peel finely minced, and the Almonds blanched and pounded. Mix well. Lay this paste on a dish until cold. Cut into diamond shapes. Egg and Breadcrumb them and fry in boiling Butter. Drain perfectly dry and serve with sifted Sugar over.

Parisian Sweet

1 lb. Apples. ½ Lemon. Castor Sugar. Custard.
Red Jelly. 2 Eggs. Sponge Cakes. Water.

Stew the Apples with the juice of the Lemon and a little of the rind grated, some Sugar, and a little Water until perfectly tender. Put some Sponge Cakes in a glass dish and pour some Custard over them; leave them to soak. Then place on them the Apples. Whisk the whites of the Eggs to

a firm froth and pile on the top. Melt some Red Jelly (either Raspberry or Currant) and pour a little round. Let it set, and serve.

Pariso

Rice. Broth. Artichokes. Butter. Peas.
Salt. Pepper. French Beans. Sweetbread or Brains.
Grated Parmesan Cheese.

Boil the Rice in the Broth until thick. Have ready a well-flavoured stew of Sweetbread or Brains, and some Peas, or some cold Artichokes or French Beans cut small. Butter a pie-dish and sprinkle liberally with the Cheese, then put a layer of the Rice, the stew and Vegetables and seasoning, then more Rice and Cheese. Bake for 20 minutes and serve in the same dish.

Parkin (*Lancashire*)

1 lb. Treacle. ½ lb. Flour. 1 teaspoonful Ground Ginger.
½ lb. Butter. ½ lb. Sugar. 1 teaspoonful Carbonate of Soda.
2 teacupfuls Milk. 1½ lb. Fine Oatmeal. 1 Egg.

Rub the Butter in the Flour and the Oatmeal, add the Ginger, Treacle and Sugar, beat in the Egg, dissolve the Soda in the Milk and add it; stir and mix well. Put into a flat baking tin and bake in a slow oven.

Parkin (*Yorkshire*)

1 lb. Treacle. 1 lb. Flour. 2 teaspoonfuls pounded Ginger.
½ lb. Dripping. 1 Lemon. ½ teaspoonful pounded Cinnamon.
½ lb. Moist Sugar. 2 Eggs. 1 teaspoonful Baking Powder.
1 lb. Coarse Oatmeal. Milk. ½ teaspoonful pounded Cloves.

Rub the Dripping in the Flour and Oatmeal, add the Ginger, Treacle and Sugar, the Spice, Baking Powder, and the Eggs well beaten in the juice of the Lemon. Moisten with a little Milk. Mix well and bake as above.

Parma Prunes

Pistache Nuts. 2 ozs. Glacé Parma Violets.
1 lb. Prunes. 1 pint packet Lemon Jelly.

Melt the Jelly, and when cold cut it up small. Stew the

Prunes, take out the stones and insert blanched Pistache Nuts in their place. Pile them in the centre of a glass dish, place the chopped Jelly round, and garnish the top with the Parma Violets.

Parmesan Croquettes

1 lb. Mashed Potatoes. 2 ozs. Breadcrumbs. 1 Egg.
Butter or Dripping. Pepper. Salt.
2 ozs. Grated Parmesan Cheese.

Mix the Cheese with the Potatoes, add a seasoning of Pepper and Salt and the Breadcrumbs. Now add the beaten yolk of the Egg, and mix all well together. Form into balls or corks, dip in white of Egg, then into Breadcrumbs, and fry in boiling Butter or Fat. Drain well and serve.

Parmesan Marbles

Flour. Butter or Dripping. Salt. Cayenne.
1 Egg. 2 ozs. Grated Parmesan Cheese.

Beat the white of the Egg to a firm froth with a little Salt, stir into it 1 oz. Cheese and a little Cayenne, form into tiny balls, roll them lightly in Flour and fry them a few at a time (so that they do not crowd each other) in boiling Butter or Fat. Drain well, dust them over with Cheese and serve very hot.

Parmesan Potatoes

1 lb. Potatoes. 1½ oz. Butter. Pepper. Salt.
2 ozs. Grated Parmesan Cheese.

When the Potatoes are boiled pound them smooth. Butter a pie-dish, place a thin layer of Potatoes at the bottom, then a sprinkling of Cheese, and Butter broken into tiny bits. Then another layer of Potato, Cheese, Butter, seasoning of Pepper and Salt, and so on. Sprinkle Cheese and Butter over the top and bake.

Parsley Sauce

½ pint Melted Butter. 1 tablespoonful Minced Parsley. Salt.

Scald the Parsley in water with a little Salt. Have ready

the Melted Butter, stir the Parsley into this and let it get very hot. Serve at once.

Parsnip Soup

1 lb. Parsnips.	2 ozs. Butter.	Cayenne.
Fried Bread.	Lemon Juice.	Pepper.
1 quart Stock or Milk and Water.		Salt.

Melt the Butter in a stewpan; slice the Parsnips and simmer them in the Butter until quite tender. Add 1 pint Stock and boil for ½ an hour. Rub through a sieve, add the rest of the Stock, seasoning and Lemon Juice to taste, boil all together and serve with sippets of Fried Bread.

Partridges a l'Ecosse

1 brace Partridges.	1 Cabbage.	¼ lb. Dripping.
Bunch of Herbs.	2 Carrots.	½ lb. Sausages.
¼ lb. Fat Bacon.	2 Onions.	Buttered Paper.
2 Cloves. Stock.	Gravy.	Salt. Pepper.

Cut the Cabbage in quarters, throw it into cold water with a little Salt and leave it for 1 hour. Place the Partridges in a stewpan, press all the water out of the Cabbage and put the Cabbage on the birds. Add the Carrots, Herbs, Onions stuck with the Cloves, the Sausages, Bacon, the Dripping melted and strained, and enough Stock to cover the Cabbage; add also a seasoning of Pepper and Salt. Cover with a Buttered Paper, then fix the lid on very closely. Simmer for nearly 2 hours. Take out the Partridges and put them in the oven to keep hot; put the Cabbage in a stewpan with a seasoning of Salt and Pepper, and stir it over the fire until it is nearly dry. Put the cabbage on a dish and arrange the Partridges on it, garnish with the Sausages cut in slices, the Bacon, and the Carrots cut into shapes. Hand Gravy in a tureen. The liquor the birds were cooked in will be a good foundation for a vegetable soup.

Pea Soup

1 quart Liquor Meat was boiled in, or Stock. 3 Carrots.
1 Turnip. Bunch of Herbs. 1 Onion.
1 lb. Split Peas. Salt. Pepper. Dried Mint.

Soak the Peas for several hours, put them in a saucepan with the Vegetables sliced, the Herbs, and the Liquor or Stock. Simmer until the Peas are quite tender (it will take about 4 hours), skim well, rub all through a sieve, and serve very hot. Dried Mint should be handed with this soup.

Pearl Pudding

2 ozs. Flour. 2 tablespoonfuls Jam or Marmalade. 2 Eggs.
2 ozs. Butter. ½ teaspoonful Carbonate of Soda.

Put all the ingredients into a basin and beat well together; when well mixed steam for 2 hours.

Peasant Fritters

Cold Cabbage. Cold Potatoes. ½ Onion. Pepper.
Salt. Flour. Butter or Dripping.

Mince the Cabbage, Potatoes and Onion very finely, and mix together with a little Butter or Dripping melted and a seasoning of Pepper and Salt; form into rounds, flatten them with the back of a wooden spoon. Flour them and fry in boiling Butter or Fat. Drain and serve.

Pera Sauce

Stock. ½ teaspoonful Minced Parsley. 1 oz. Butter.
Flour. ½ teaspoonful Minced Thyme and Chives. Pepper.
Salt. 2 Pickled Gherkins. ½ teaspoonful Minced Capers.

Fry the minced Herbs with the Butter, add some Stock thickened with Flour; cook till it thickens; stir in the Gherkins finely minced, and the Capers, with a seasoning of Pepper and Salt. Stew for 6 minutes and serve.

Persian Fish

Cold Fish. 2½ ozs. Butter. 1 teaspoonful French Mustard.
Raspings. Pinch of Salt. ½ teaspoonful Curry Paste.
Pinch of Cayenne. ½ teaspoonful English Mustard (dry).

Mix 2 ozs. Butter with the Mustard, Curry, Cayenne and Salt. When quite smooth spread some of it on scallop shells. Cut up the Fish into very small pieces, put it in the scallop shells and spread some more of the Mustard mixture over it. Sprinkle with Raspings and the rest of the Butter broken into very small pieces, and brown in the oven.

Peruvian Patties

Vegetables. Mayonnaise Sauce. Puff Pastry.
Anchovies. Green Peppers or Capers.

Prepare some Vegetables as for "Macédoine Salad," line some patty-pans with Puff Pastry, fill with the Vegetable mixture, cover with thick Mayonnaise Sauce, and sprinkle over the top a few chopped Anchovies and chopped Green Peppers or Capers.

Petits Fillets à la Corse

2 lbs. Fillet of Beef or 2 lbs. Beefsteak. 3 ozs. Butter. Cloves.
Peppercorns. Anchovy Essence. 1 Lemon. Parsley.
Potato Straws. Vinegar. Watercress. Tarragon. Tabasco.

Take the undercut of a Sirloin of Beef (or the Steak) and cut it into neat rounds; let these lie for half an hour in a marinade of Vinegar, Peppercorns, Cloves and a slice of Lemon. Drain them carefully, brush each over with clarified Butter, and broil them. Work up 2 ozs. of Butter with a little Anchovy Essence, a good squeeze of Lemon Juice, a few drops of Tabasco, and a little finely-minced Tarragon and Parsley. When the steaks are done put a little lump of this mixture on each. Garnish with Watercress. Serve with Potato Straws.

Pierrot Pudding

1 Tea Cake. Butter. Candied Peel.
Sultanas. 2 Eggs. 1 pint Milk.
Grated Lemon Peel. Sugar. Custard.

Cut the Tea Cake in four slices and butter each side. Butter a basin and lay the top slice of the Tea Cake in it.

Sprinkle with Candied Peel and Sultanas; proceed thus until the dish is full. Beat up 2 Eggs with the Milk, add the Lemon Peel and Sugar. Pour it over the pudding, tie down with a floured cloth and let it steam for 1 hour. Turn out and serve with a thin Custard.

Pigeons à la Salisbury

3 Pigeons. 3 ozs. Butter. Salt.
Pepper. 2 Spanish Onions.

Cut the Pigeons in half; put them in a stewpan with 1½ oz. Butter and toss them until brown, add the rest of the Butter and the Onions chopped very small. Add a seasoning of Pepper and Salt. Cover closely and let them simmer very gently for 2 hours. Turn the contents of the pan on to a hot dish, and serve.

Pineapple Jelly

½ tin Preserved Pineapple. 1 quart packet Pineapple Jelly.

Ornament a mould with pieces of the Pineapple. Melt the Jelly, cut some more of the Pineapple into very small pieces, stir into the Jelly and pour into the mould to set.

Piquante Sauce

1 gill Vinegar. 1 Shallot Bunch of Herbs.
½ pint Brown Sauce. 1 oz. Butter. Castor Sugar.
2 Pickled Gherkins. 1 teaspoonfnl Minced Capers.
1 teaspoonful Minced Parsley.

Mince the Shallot finely, put it in a saucepan with the Bunch of Herbs and the Vinegar, and boil fast until the Vinegar is reduced to half, add the Sauce, Butter and a little Sugar. Boil for 10 minutes, stirring all the time. Strain. Add the minced Gherkins, Capers and Parsley. Mix all well together, give one boil up and serve.

Pistache Cake

Sponge Gake. Imperial Icing.
Pistache Nuts. Sap Green.

Make a Sponge Cake, adding a few chopped Pistache

Nuts to the mixture, and colour it green. Ice with Imperial Icing also coloured green, and sprinkle with chopped Pistache Nuts.

Pistols

Finger Rolls.	Butter.	Potted Meat.
Lettuce.	Mustard and Cress.	Mayonnaise Sauce.
	Cayenne. Salt.	

Cut the Finger Rolls in half, scoop out a little of the soft crumb. Butter them, and spread with Potted Meat or Foie Gras; dust with Salt and Cayenne. Shred the Lettuce very fine, cut up the Mustard and Cress small, mix it with a little Mayonnaise Sauce. Lay it on the Potted Meat and put the two halves of the Rolls together. Garnish with Watercress or cut Lettuce.

Plaice à la Bordese

1 Plaice.	Breadcrumbs.	Pepper.
Salt.	Lemon Juice.	1 lb. Tomatoes.
1 Onion.	Minced Parsley.	Stock.

Do not fillet the Fish but make three slits in it, one down the middle, and one on each side near the fin. Insert in these slits alternate slices of Tomato and Onion. Lay the Fish on a well-greased baking dish, scatter it with fine Breadcrumbs and a dust of Pepper and Salt: pour a little Stock over, cover the dish and bake. Pour off the Stock and make with it and the Tomatoes you have left a well-flavoured Tomato Sauce. Place the Fish on a hot dish, squeeze some Lemon Juice over, and scatter with Minced Parsley, pour the sauce round and serve.

Plaice à la Orlie (A)

Fillets of Plaice.	Lemon Juice.	Salad Oil.
Pepper.	Salt.	1 Onion.
Brown Breadcrumbs.	1 Egg.	Dripping.
Ravigote Sauce.	Parsley.	

Lay the Fillets in a marinade of Lemon Juice, a few drops of Salad Oil, Pepper, Salt, Sliced Onion and a little Parsley

for 2 or 3 hours. Dry them on a clean cloth. Dip each Fillet into the beaten white of the Egg, then into Brown Breadcrumbs, and fry in boiling clarified Dripping. Serve with Ravigote Sauce.

Plaice à la Orlie (B)

Fillets of Plaice. Pepper. Salt. Lemon Juice.
Butter or Oil. Flour. Parsley. Fish Stock.
1 wineglassful White Wine or Wine and Water.

Sprinkle the Fillets with Lemon Juice, Pepper and Salt and put them aside for 1 hour. Stew some Fish Stock, or the bones and trimmings of the Plaice with the Wine and a seasoning of Pepper and Salt, and the Parsley, for ½ an hour. Flour the Fillets, fry them in boiling Butter or Oil, drain them, put them on a hot dish and strain the Sauce over and serve.

Plaice à la Richelieu

Fillets of Plaice. ½ pint White Sauce. Pepper.
Yolk of 1 Egg. 1 teaspoonful Lemon Juice. Cayenne.
Buttered Paper. Minced Parsley. Salt.

Roll up the Fillets and place them on a buttered baking dish. Put a sheet of Buttered Paper over and bake in a hot oven for ¼ of an hour. Have ready the Sauce well seasoned with Salt and Cayenne. Beat the yolk of Egg to the Lemon Juice and add it to the Sauce, taking care that it does not boil after the Egg is added. Dip each rolled Fillet in the Sauce, sprinkle with Minced Parsley, arrange on a dish and pour the rest of the Sauce round.

Plum Cake (A)

¾ lb. Flour. 2 ozs. Butter. 3 ozs. Dripping.
½ lb. Sugar. ½ lb. Currants. 3 Eggs.
¼ lb. Raisins. 2 ozs. Citron. 2 ozs. Candied Peel.
½ pint Milk. 2 teaspoonfuls Baking Powder.

Beat the Butter and the Dripping together, add the Sugar, and the Eggs well beaten. Beat in the rest of the

ingredients, moistening with the Milk. Bake in a moderate oven for 2 hours.

Plum Cake (B)

1 lb. Flour. ¼ lb. Butter. ¼ lb. Brown Sugar.
2 ozs. Candied Peel. ¼ lb. Currants. ¼ lb. Sultanas.
1½ oz. Jordan Almonds. ½ pint Milk. 3 Eggs.
½ teaspoonful Carbonate of Soda.

Dissolve the Soda in the Milk, cut up the Candied Peel, blanch and cut up the Almonds very finely, beat the Eggs. Mix all well together and bake for 1½ to 2 hours.

Plum Cake (C)

1 lb. Flour. ½ lb. Butter. ¼ lb. Sugar. ½ lb. Peel.
1 lb. Raisins. 1 lb. Currants. 1 teaspoonful Cinnamon.
1½ oz. Jordan Almonds. 3 Eggs. ½ pint Milk.
1 teaspoonful Carbonate of Soda. Almond Paste. Icing.

Rub the Butter thoroughly into the Flour, add the Sugar, the Candied Peel cut in thin slices, the Raisins stoned and cut up, the Currants, Cinnamon, and the Almonds blanched and cut small. Mix well. Dissolve the Soda in the Milk, add it to the rest and mix all thoroughly; fill a cake-tin lined with Buttered Paper, and bake for about 5 hours in an oven which should be hot at first and be allowed to get gradually cool. Spread Almond Paste on and Icing.

Plum Pudding (A)

6 ozs. Raisins. 6 ozs. Currants. 2 ozs. Mixed Peel.
10 ozs. Suet. 6 ozs. Flour. 6 ozs. Breadcrumbs.
1 wineglassful Brandy. Sugar to taste.

Mix well together and boil 6 hours.

Plum Pudding (B)

½ wineglassful Brandy. 3 Eggs. Pinch of Salt.
1 or 2 Chopped Apples. ½ lb. Flour Spice to taste.
¼ lb. Breadcrumbs. ½ lb. Suet. ¼ lb. Sugar.
2 ozs. sliced Citron. ½ lb. Raisins. ½ lb. Currants.
1 or 2 tablespoonfuls Milk. Wine or Brandy Sauce.

Mix well together, boil 8 hours, and serve with Wine or Brandy Sauce.

Plum Pudding (c)

½ lb. Suet. ½ lb. Breadcrumbs. ½ lb. Currants.
Nutmeg. Mixed Spice. ¼ lb. Mixed Peel.
½ lb. Raisins. ¼ lb. Sugar. 4 Eggs. 1 wineglassful Rum
Salt. Ginger. 1 oz. Sweet Almonds. or Brandy.

Chop the Suet fine, mix the Breadcrumbs with a little Salt, Grated Ginger, Nutmeg, and Mixed Spice, stone and chop the Raisins, and cut up the Peel not too small. Blanch the Almonds and cut them thin lengthways. Beat the Eggs well. Mix all thoroughly well together and boil 6 hours.

Plum Pudding (d)

1 lb. 6 ozs. Breadcrumbs. 2 lbs. 10 ozs. Flour. 1½ pint Milk.
4 lbs. 10 ozs. Raisins. 2 lbs. Currants. ½ oz. Salt.
1 lb. 10 ozs. Sugar. 10 ozs. Candied Peel. Nutmeg.
2 ozs. Bitter Almonds. 2 ozs. Sweet Almonds. 17 Eggs.
½ pint Brandy. 1 wineglassful Rum. 4 lbs. Suet.

Mix all well together and boil 9 hours. Sufficient for several Puddings.

Poached Eggs and Tomato Sauce

6 Eggs. Tomato Sauce. Pepper. Salt.
Fried Bread. Butter.

Make a good Tomato Sauce, when it boils stir in a little Butter and a seasoning of Salt and Pepper. Poach the Eggs in this. Place the Eggs on squares of Fried Bread and pour the sauce over them. If preferred the Eggs may be poached first in water or milk and water, dished up on Fried Bread and the Sauce poured round.

Polenta

1 pint Water. Coarse Yellow Maize Flour. Salt.
Parmesan Cheese. 2 ozs. Dissolved Butter.

Put the Water in a stewpan, when it boils add a little Salt, and stir in with a wooden spoon enough Coarse Yellow Maize Flour to make it very thick; continue stirring till the mixture is well cooked, which you can tell by its rising in bubbles, take it out with a spoon on to a napkin and mould

the paste into the shape of a ball. Let it cool for a few minutes, then cut it in slices, lay them in a dish and sprinkle each layer with Parmesan Cheese; pour the dissolved Butter over all. It may be eaten like this or put in a brisk oven and baked. When the Polenta comes very hot out of the stewpan it is nice served with Sausages, little birds, or cooked Liver cut in small pieces. But it is very good plain, as above, and most people prefer it so.

Polish Salad

1 Beetroot. 1 stick Celery. 1 Boiled Turnip.
2 Boiled Carrots. 2 Boiled Potatoes. Salad Oil.
Vinegar. Pepper. Salt.
½ pint Boiled Green Peas.

Cut the Beetroot, Turnip, Carrots and Potatoes into small squares, slice the Celery. Mix all together, add the Peas. Make a dressing of Oil, Vinegar, Pepper and Salt, and stir it well into the Salad. Mayonnaise Sauce may be used instead of the Dressing, if preferred.

Polish Soup

1 quart Lentils or Haricot Beans. Stock or Milk and Water.
1 stick Celery. Lump of Butter. Herbs. Minced Parsley.
Pepper. Salt.

Soak and boil the Lentils or Beans until soft, mash half of them, reserving the others. Add a little Stock or Milk and Water to the mashed beans, and rub them through a sieve. Add a little more Stock or Milk and Water, and the Celery cut in thin slices, boil again. If too thick add more Stock or Milk and Water. Now add the whole Beans with a seasoning of Salt, Pepper and finely-minced Herbs and Parsley. Boil for ¼ an hour, stir in a lump of Butter and serve.

Polish Stewed Beef (A)

2 lbs. Beefsteak. Salt. 1 gill Red Wine. 1 gill Water.
1 gill Vinegar. 1 Onion. 2 Cloves. 1 Bay-Leaf.
½ Lemon. Pinch of Ground Ginger. Bacon.
Sour Milk or Cream. Flour. Butter. 2 Anchovies.
Buttered Paper. Peppercorns. Capers.

Boil the Onion, Cloves, Bay-Leaf, Peppercorns, Lemon sliced, a little Salt and the Ginger in the Wine, Water and Vinegar. Leave the Meat in this for 2 or 3 days, frequently turning it and pouring the liquor over it. Put 2 slices of Bacon at the bottom of a stewpan, then the Meat, then two more slices of Bacon, and some of the liquor the meat has been soaked in. Cover with the Buttered Paper and fix the lid firmly on. Simmer slowly, and baste frequently with the liquor. Pound the Anchovies with some Butter, add some Flour, some Sour Milk and some of the Marinade. Boil up once, stir in a few chopped Capers, pour round the Beef and serve.

Polish Stewed Beef (B)

1 Onion. 2 ozs. Breadcrumbs. Pepper. Salt.
Flour. 3 ozs. Butter. 2 lbs. Beefsteak.
Mushroom Ketchup or Tomato Sauce. ½ teaspoonful Parsley.

Mince the Onion, mix it with the Breadcrumbs and a seasoning of Pepper, Salt and Minced Parsley. Score the Steak with a sharp knife but do not cut it through, fill the cuts with the Breadcrumb mixture. Roll up the Beef and put it in a stewpan with the Butter, simmer very gently for 2 hours or more. Thicken the gravy which will have run from the meat with a little Flour, and add some Mushroom Ketchup or Tomato Sauce. Pour round the Beef and serve.

Pomona Cake

½ lb. Ground Rice. ½ lb. Sultanas. ¼ lb. Currants.
2 ozs. Jordan Almonds. ½ lb. Flour. ¼ lb. Butter. 1 pint Milk.
¼ lb. Castor Sugar. Pinch of Pounded Cinnamon.
Pinch of Grated Nutmeg. 1 teaspoonful Carbonate of Soda.

Beat the Butter to a Cream and gradually beat in the Ground Rice, the Flour, and the Almonds blanched and chopped fine. Then add the Spice, Currants and Sultanas. Dissolve the Soda in the Milk, and mix well with the other ingredients. Put the mixture in a buttered tin and bake in a moderate oven for 2 hours.

Pompadour Pie

Mashed Potatoes. 4 Eggs. Cayenne. Salt. Pepper.
White Sauce or Melted Butter. Cooked Ham or Bacon.

Butter a pie-dish, line it with Mashed Potatoes. Boil the Eggs hard, slice them, and put a layer of sliced Egg on the Potato. Mince the Ham or Bacon finely, and place a layer of this on the Egg. Pour over this some White Sauce or Melted Butter, add a sprinkling of Salt, Pepper and Cayenne. Next a layer of Egg, then chopped Ham, etc., as before. Finish with a layer of Mashed Potatoes, make very hot in the oven and brown the top of the pie.

Pork Cutlets

Remains of Cold Loin of Pork. 2 Onions. 1 oz. Butter.
1 dessertspoonful Flour. Pepper. Salt.
1 teaspoonful French Mustard. ½ pint Gravy.
1 tablespoonful Lemon Juice. ½ teaspoonful Minced Parsley.

Mince the Onions finely and put them in a stewpan with the Butter and the Cutlets cut neatly from a cold roast Loin of Pork. Fry a nice brown, then add the Flour, Gravy, Pepper and Salt to taste. Mix the Mustard with the Lemon Juice and Parsley and add that also. Simmer 10 minutes and serve.

Potato Balls

Potatoes. Butter. Milk. 1 Yolk of Egg. Salt.
Breadcrumbs. Butter or Dripping. Pepper.

Beat up some boiled Potatoes with a lump of Butter, seasoning of Pepper and Salt, and a little Milk, sufficient to make the mixture smooth. Make into balls, Egg and Breadcrumb them and fry a light brown in boiling Butter or Fat. Drain and serve.

Potato Cakes

2 large Boiled Potatoes. ¼ lb. Clarified Dripping or Butter.
1 tablespoonful Baking Powder. ½ lb. Flour. Butter.

Rub the Dripping into the Flour, and mix with the Potatoes, which must be well mashed. Add the Baking

Powder and mix well. Roll out, cut into shapes and bake on a greased tin in a hot oven. Serve hot with a little Butter spread on each.

Potato Croquettes

1 lb. Boiled Potatoes.	1 oz. Butter.	Pepper.	Salt.
Dripping or Butter.	Breadcrumbs.	Milk.	1 Egg.

Mash the Potatoes and rub through a sieve. Melt the Butter in a saucepan, put in the Potatoes, and mix well together, season with Salt and Pepper. When thoroughly hot mix in the yolk of a raw Egg. Stir well, and add a little Milk; roll the mixture into balls very lightly, brush over with white of Egg, roll in Breadcrumbs and fry in boiling Fat or Butter. These Croquettes can be made more savoury by adding, before they are rolled up into balls, the remains of a dried Haddock, or Kippers, freed from skin and bones and minced very fine, or a few chopped picked shrimps.

Potato and Ham Croquettes

6 Boiled Potatoes.	3 tablespoonfuls Grated Ham.	3 Eggs.
Minced Parsley.	Dripping or Butter.	Salt.
Grated Nutmeg.	Breadcrumbs.	Pepper.

Rub the Potatoes through a sieve, add the Ham, a little Nutmeg, Pepper and Salt, and some Minced Parsley. Work into this mixture the yolks of the Eggs. Make into the shape of balls or corks, brush them over with white of Egg, roll in Breadcrumbs, and fry a light brown in boiling Dripping or Butter.

Potato Pie

1 tablespoonful Mushroom Ketchup or Worcester Sauce.

1 lb. Cold Meat.	½ pint Stock or Gravy.	1 Onion.
Salt.	Mashed Potatoes.	Pepper.

Mince the Meat very finely, carefully freeing it from all skin and gristle; add a little Salt and Pepper, and a small Onion finely minced, about ½ pint Stock or Gravy and the

Ketchup. Grease a pie-dish, put in the mixture, cover it with a thick layer of Mashed Potatoes, rough them up with a fork, and bake for about ½ an hour.

Potato Rolls

Cold Meat, Tongue, Ham or Poultry. Cold Boiled Potatoes.
2 tablespoonfuls Milk. 2 ozs. Flour. 1 oz. Butter. Salt.
1 Hard-Boiled Egg. 2 Eggs. Pepper. Vermicelli.
Butter or Dripping. Minced Parsley. 2 Anchovies.

Pound the Potatoes with 2 ozs. Flour until quite smooth; rub in the Butter, add the Milk, and the yolks of the Eggs well beaten. Flour your board and roll out the paste to the desired thickness, cut into squares, and on each put some of the mince mixture made as follows:—Mince very finely any Cold Meat, a Hard-Boiled Egg and 2 Anchovies, season with Pepper, Salt, and Minced Parsley. Roll up the Potato squares, brush over with the beaten white of an Egg, roll in Vermicelli, uncooked and broken very small, and fry in Dripping or Butter. Drain very carefully and serve.

Potato Salad (A)

1 teaspoonsful Minced Parsley. Cold Boiled Potatoes.
1 or 2 tablespoonfuls Vinegar. 4 tablespoonfuls Salad Oil.
1 spoonful Made Mustard. 1 Onion. Salt. Pepper.

Slice the Potatoes and mix them with the Onion chopped very fine and the Parsley. Make a dressing of the above porportion of Vinegar, Oil and Mustard, Pepper and Salt to taste. Mix well with the Salad and serve.

Potato Salad (B)

1 teaspoonful Minced Parsley. Cold Boiled Potatoes.
1 stick Celery. Vinegar.
Salad Oil. Pepper. Salt.

Slice the Potatoes and Celery, mix together with some Minced Parsley, pour some Salad Oil over, add a seasoning of Salt and Pepper, and a little Vinegar. Sprinkle with chopped Parsley on the top.

Potato Salad (C)

2 or 3 Chopped Spring Onions.
2 tablespoonfuls Lemon Juice.
2 Sliced Gherkins.
4 tablespoonfuls Cream.
3 Tomatoes. 1 doz. Prawns.
2 Minced Anchovies.
Cold Boiled Potatoes.
Minced Parsley.
Salt. Pepper.
2 Hard-Boiled Eggs.

Slice the Potatoes, mix them with the Parsley, Gherkins, Anchovies and Onions. Pour over them a dressing made of the above proportions of Cream, Lemon Juice, Pepper and Salt to taste, or, if preferred, Mayonnaise Sauce. Garnish with the Prawns and slices of the Tomatoes and Hard-Boiled Eggs alternately.

Potato Soup (A)

1 quart Stock or Milk and Water.
2 lbs. Boiled Potatoes.
Pepper. Salt.
Fried Bread.

Mash the Potatoes very smooth, when the Stock is boiling stir the Potatoes gradually to it. Pass all through a sieve, season with Pepper and Salt; simmer for a few minutes and serve with sippets of Fried Bread.

Potato Soup (B)

2 tablespoonfuls Cream.
Bunch of Parsley.
1½ lb. Raw Potatoes.
1 oz. Butter.
1 pint Water.
1 pint Milk.
1 Onion.
Pepper.
Salt.

Slice the Potatoes and put them into a saucepan with the Milk, Water, Pepper, Salt and Parsley. Simmer for 3 hours; sieve and put it back on the fire to simmer for another ½ hour. Stir in the Butter, and, at the last moment, add the Cream.

Potato Soup (C)

2 tablespoonfuls Cream.
2 lbs. Raw Potatoes.
2 ozs. Dripping.
1 quart Stock.
2 ozs. Rice.
1 Onion.
Bacon.
Fried Bread.
1 stick Celery.
Pepper.
Salt.

Cut the Vegetables small and put them in a stewpan with the Dripping, Rice, Pepper and Salt. Stew very gently for ¼

an hour, shaking the pan occasionally. Stir in the Stock and simmer until the Vegetables are quite tender. Rub all through a sieve, replace on the fire and stir in the Cream. Put some tiny squares of Fried Bread and cooked Bacon at the bottom of a tureen, pour the soup on these, and serve.

Potato Straws

Raw Potatoes. Boiling Butter, Oil or Dripping. Salt.

Cut the Potatoes into thin slices, and the slices into strips about ⅛ inch wide. Have ready some Boiling Fat, Butter or Oil, throw in the Potato strips and fry until a deep golden brown shade. Take them out, drain them very dry and pile on a dish. Sprinkle a little Salt over them.

Potato Toast

1 tablespoonful Worcester Sauce. 1 oz. Butter. 3 Eggs.
¾ lb. Cold Boiled Potatoes. Pepper.
Hot Buttered Toast. Salt.

Mash the Potatoes well; put them in a saucepan with the Butter, Pepper, Salt and Worcester Sauce. Beat up the Eggs, stir the other ingredients to them, let them get quite hot and serve on rounds of Hot Buttered Toast.

Potatoes à la Creme

Cold Boiled Potatoes. Minced Parsley. Cayenne.
2 tablespoonfuls Cream. Milk. Butter.

Have ready some warm Milk in a pan, slice the Potatoes into this. Boil, and when the Milk thickens add the Butter, Parsley and Cayenne. At the last moment stir in the Cream; serve very hot.

Potatoes à la Maitre d'Hôtel

1 teaspoonful Minced Parsley. 2 ozs. Butter. Pepper.
1 lb. Potatoes. Lemon Juice. Salt.

Boil the Potatoes in their jackets; peel them. Put the Butter, Parsley, Pepper and Salt in a saucepan. Add the Potatoes, shake them two or three times, and when quite hot through squeeze in some Lemon Juice and serve at once.

Recipes

Potted Beef

1 dessertspoonful Water.
Clarified Butter.
1 lb. Beefsteak.
2 ozs. Butter.
Pounded Mace.
Salt.
Cayenne.
Pepper.

Free the Steak from all gristle, skin and fat. Cut it in pieces and put it into a jar with the Water. Cover it closely and stand the jar in a saucepan of boiling water, deep enough to come within 2 inches of the top of the jar. Steam for 3 hours; take out the meat, mince it and pound it in a mortar with the Butter and the gravy that has run from the meat. Add the seasoning, press it into pots, and cover the top of each with a little Clarified Butter just warm enough to pour over them.

Potted Hare

Remains of Cooked Hare.
Clarified Butter.
Butter.
Cooked Ham or Bacon.
Cayenne.
Salt.
Mace.
Pepper.

Cut the Meat from the bones and pound it with some minced Cooked Ham in a mortar. Stew the bones and add a little of the Stock thus made, and a little Butter and the seasoning. Press it into pots and pour Clarified Butter over as in the preceding recipe.

Pound Cake

½ wineglassful Sherry.
2 ozs. Candied Peel.
½ oz. Jordan Almonds.
4 Eggs.
¾ lb. Flour.
¼ lb. Currants.
¼ lb. Castor Sugar.
¼ lb. Butter.
½ oz. Citron.
Milk.

Beat the Butter to a cream, dredge in the Flour and Sugar. Add the Currants, the Candied Peel and Citron sliced, the Almonds blanched and cut small. Beat the Eggs, add them to the other ingredients. Beat for 20 minutes, adding the Sherry, and if necessary a very little Milk. Bake for 1½ hour in an oven, which should be rather hot at first.

Prairie Sausages

½ teaspoonful Grated Lemon Peel. ¾ lb. Calf's Liver.
½ teaspoonful Minced Parsley. Pepper. Salt.
6 ozs. Breadcrumbs. 2 Eggs. 6 ozs. Fat Bacon.
Dripping. Flour. Nutmeg.

Mince the Liver and the Bacon very finely, add the Breadcrumbs, Parsley, Lemon Peel, and a seasoning of Pepper, Salt and Nutmeg. Mix well, add the Eggs well beaten. Form the mixture into sausages roll in Flour, and fry in boiling Dripping.

Prawn Soup

1 quart Fish Stock, or Water, or Milk Fish was cooked in.
1 tablespoonful Lemon Juice. Vermicelli. Water.
2 tablespoonfuls Tomato Sauce. Pepper. ½ gill Vinegar.
1 dessertspoonful Anchovy Essence. Mace. 4 dozen Prawns.
2 tablespoonfuls Mushroom Ketchup. ½ lb. Breadcrumbs.

If there is neither Fish Stock, nor Milk Fish was cooked in, shell the Prawns, and stew the heads and shells in Water or Milk and Water; strain. When the Prawns are picked put them in a stewpan with the Vinegar, Mace, and a little Water; stew for 15 minutes and strain off the liquor. Soak the Breadcrumbs in the liquor and pound them with the Prawns. Put the Fish Stock on the fire with the liquor the Prawns were stewed in, and stir gradually the Prawn purée to the soup. Stir in the Lemon Juice, Tomato Sauce, Ketchup, Anchovy Essence, and a seasoning of Pepper. When it is well cooked add a little Vermicelli and simmer until done. A little Cream or a lump of Butter stirred in just before serving is an improvement.

Prawns au Gratin

2 dozen Prawns. 2 Pickled Walnuts. Cayenne.
1 oz. Butter. ½ teaspoonful Anchovy Essence.
Lemon Juice. Breadcrumbs.

Mince the Walnuts; place the Prawns either whole or cut up on buttered scallop shells. Put a little bit of Butter on the Prawns in each shell. Sprinkle them with a few drops of

Stewed Duck and Olives. (Page 519.)

Tinned Salmon Mayonnaise. (Page 536.)

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Anchovy Essence, minced Pickled Walnut, a dust of Cayenne, and a squeeze of Lemon Juice. Put Breadcrumbs on the top and little bits of Butter, and brown in the oven.

Pressed Beef

½ teaspoonful Pounded Mace
1 dessertspoonful Mixed Spice.
5 lbs. Brisket of Beef.
1 Carrot.
1 Bay-Leaf.
1 teaspoonful Salt.
1 Turnip.
4 Peppercorns.
Glaze.

Rub the Beef with the Salt and Mixed Spice, and leave it for 10 hours. Fill a saucepan with cold water, put in the Beef, the Vegetables, Peppercorns, Bay-Leaf and Mace. Simmer slowly until quite tender. Take out the Bones and place the Beef on a dish with a heavy weight on the top. Let it remain until quite cold. Glaze the Beef and serve garnished with Parsley.

Prince Arthur's Pudding

2 teaspoonfuls Baking Powder.
2 teacupfuls Flour.
1 teacupful Castor Sugar.
2 ozs. Butter.
1 Egg.
Wine or Jam Sauce.
Apricot Jam.
Milk.

Rub the Butter into the Flour, add the Sugar and Baking Powder, and the Egg well beaten. Moisten with a little Milk. Beat for 15 minutes. Put the mixture in a greased tin and bake until brown. Turn out, put some melted Apricot Jam on the top and serve with Wine or Jam Sauce.

Prune Jelly

¼ lb. Castor Sugar.
¾ pint Water.
1 lb. Prunes.
Whipped Cream or Junket.
½ oz. Gelatine.

Stew the Prunes in ½ pint of Water; put through a sieve. Dissolve the Gelatine in the rest of the Water and add it, with the Sugar, to the Prune pulp. Put it into a mould or little moulds. When cold, turn out and serve with Whipped Cream or Junket.

Pudding Sauce (A)

1 Egg.
1 glass White Wine.
2 lumps Sugar.

Put the Egg in a jug with the Wine and Sugar; set the

jug in a basin of hot water; whisk the sauce well and pour it round the pudding.

Pudding Sauce (B)

2 ozs. Sugar.	¼ pint Water.	½ glass White Wine.
1 teaspoonful Flour.	½ glass Brandy.	½ Lemon.
1½ oz. Butter.	½ glass Rum.	½ Orange.

Boil the Sugar, the Rind of the ½ Orange and the rind of the ½ Lemon with the Water very gently for 15 to 20 minutes. Strain out the rinds; thicken the sauce with the Butter and Flour. Add the Wine, the Spirit, the Juice of the ½ Orange and the juice of the ½ Lemon. Serve the sauce very hot, but do not allow it to boil after the Spirit is stirred in.

Pudding Sauce (O)

2 glasses White Wine. 1 Lemon. ¼ lb. Loaf Sugar.

Boil the Wine with the Juice and Rind of the Lemon, and the Sugar for 5 minutes. Strain, put it into a bottle and keep for use.

Pulled Bread

Crumb of Bread. Milk.

Break up any odd pieces of Crumb of Bread into rough shapes, and dip it in and out of Cold Milk. Bake on a baking sheet in a hot oven until a light brown and keep in a tin to be served with cheese, etc.

Puree d'Artichauts Soup

Preserved French Artichokes.	Lemon Juice.	Butter.
2 tablespoonfuls Cream.	Fried Bread.	Salt.
White Stock or Milk and Water.	Pepper.	

Mash the Artichokes into some White Stock or Milk and Water, flavouring with Salt, Pepper, and Lemon Juice. Simmer for ½ an hour, rub through a sieve, put it again on the fire with a lump of Butter, and 2 tablespoonfuls Cream. Serve with sippets of Fried Bread.

Puree of Artichokes

Preserved Artichokes.	Pepper.	Salt.	Butter.
Lemon Juice.	Cream.	Egg.	

Rub the Artichokes through a sieve, put them into a saucepan with a lump of Butter and a little Cream or Milk, and a seasoning of Pepper and Salt. Add a squeeze of Lemon Juice. Toss all together for 5 minutes, pile on a hot dish, and garnish with slices of hard-boiled Egg.

Puree of Chicken and Rice

2 tablespoonfuls Cream.	1 gill Milk.	Boiled Rice.
2 ozs. Butter.	2 Onions.	Salt.
Remains of Cold Chicken	Cayenne.	

Mince the meat of the Cold Chicken (or veal) and the Onions and put them together in a stewpan with the Butter; fry slowly until they are tender and of a good colour, pass through a sieve, put again in the stewpan with the Milk and Cream (if Cream is not used more Milk must be added) and a seasoning of Cayenne and Salt. Simmer for ½ an hour. Place in the centre of a dish with a border of Boiled Rice round.

Puree of Dandelions

1 tablespoonful Milk.	Water.	Salt.	Pepper.
Dandelion Leaves.	Butter.	Flour.	Fried Bread.

Take the Dandelion roots when they are quite young, and pick off the Leaves; a large portion of Leaves will be required as they shrink a great deal in cooking. Wash them very clean and boil in large quantities of Water. Drain well, press out all the water, chop them up and rub through a sieve, put them in a stewpan with a seasoning of Salt and Pepper, a bit of Butter rolled in Flour, and a spoonful of Milk. Let them get hot through and serve with sippets of Fried Bread. They are very good eaten plain, after they are first boiled and drained, with Melted Butter handed in a tureen. And they make an excellent Salad, plain boiled, allowed to go cold, and dressed with Oil, Vinegar, Salt and Pepper.

Puree of Green Peas

1 pint Boiled Green Peas. Pepper. Salt.
2 ozs. Butter. Fried Bread

When the Peas are boiled and quite tender, rub them through a sieve; mix in the Butter and add a seasoning of Salt and Pepper. Stir in a stewpan over the fire until quite hot. Serve with sippets of Fried Bread. If the Purée is too dry stir in a spoonful of Milk or Cream.

Puree of Leeks

1 oz. Butter. 6 leeks. Flour. Nutmeg.
Fried Bread. 2 Eggs. Salt. Pepper.
1 tablespoonful Cream or Milk.

Prepare the Leeks in the usual way and boil them, drain them carefully and press out all the water. Mince them small and pass through a sieve or pound in a mortar. Put them in a stewpan with the Butter, a little Flour, and a seasoning of Pepper, Salt, and a very little grated Nutmeg. Add the Cream or Milk. Simmer for 6 or 7 minutes, then stir in the yolks of the Eggs. Serve with sippets of Fried Bread.

Puree de Legumes

2 Carrots. ½ teaspoonful Minced Sweet Herbs. Pepper.
½ Lettuce. 1 handful Shelled Peas. Salt.
1 Turnip. 2 or 3 Potatoes. 1 teaspoonful Milk. 1 Egg.

Boil the above Vegetables together in a small quantity of Water, all cut up small. When quite soft put them through a sieve with Salt and Pepper, and make hot again; then stir in, off the fire, the yolk of the Egg beaten up with the Milk. The Purée can be thickened, if necessary, before the Egg is added, with a little Butter and Flour.

Puree de Legumes Soup

1 oz. Butter. 1 tablespoonful White Sauce. 3 or 4 Carrots.
2 Turnips. Stock or Milk and Water. 1 pint Water.
1 Onion. 3 or 4 Potatoes. 1 gill Cream. Fried Bread.

Rub the bottom and sides of a small saucepan with the

Butter; cut up the Vegetables, put them in the saucepan with the Water, and boil gently until quite soft. Rub through a sieve, return the pulp to the saucepan and stir in over the fire, gradually, a sufficient quantity of Stock, or Milk and Water. If the Purée is not absolutely smooth it must be again passed through the sieve. Add, by degrees, 1 tablespoonful of thick White Sauce, and when well mixed in stir the Cream in off the fire. Serve with sippets of Fried Bread.

Puree of Lettuce on Croutons

Lettuces. Croûtons of Fried Bread. 1 Hard-Boiled Egg.

Prepare the Lettuces as for "Gâteau de Laitues." Have ready some Croûtons, pile the Lettuce Purée on these. Pound the yolk of the Egg and rub some of it through a colander on to each Croûton; garnish with the white of the Egg cut in rings.

Puree Milanaise

Cold Game or Poultry.	1 gill Water.	1 stick Celery.
Bunch of Herbs.	1 Onion.	1 oz. Butter.
1 gill Cream.	Pepper.	Salt.
1 teaspoonful Flour.	Nutmeg.	Boiled Rice or
Grated Parmesan Cheese.		Macaroni.

Put the remains of any Game or Poultry into a stewpan with the Water, Celery, Herbs and Onion, simmer gently. Mince the Meat (which has been previously cut from the bones) very finely, and pound it in a mortar with the Butter and a spoonful of the gravy from the other ingredients. Rub through a sieve and put it in a stewpan with the stock strained from the other ingredients. Add the Cream and Flour, and a seasoning of Pepper, Salt and Nutmeg. Serve with a border of Boiled Rice or Macaroni sprinkled with Parmesan Cheese.

Puree of Onions

4 Spanish Onions.	½ pint Stock.	Browning.
Flour.	Butter.	Fried Bread.

Mince the Onions very small and fry them in some

Butter until a good brown colour. Drain them and put them in a stewpan with the Stock, and cook until they are soft enough to put through a sieve. Put them back in the pan with half the quantity of Stock, a thickening of Butter and Flour, and a little piece of Browning. Cook for a few minutes, garnish with sippets of Fried Bread, and serve very hot.

Puree of Sorrel Soup

Sorrel.	Butter.	Flour.	Water.	Pepper.
Salt.	Yolks of 2 Eggs.		1 gill Milk.	

Chop the Sorrel rather small and stew it in Butter, add a thickening of Flour, a seasoning of Pepper and Salt, and 1½ pint Water. Boil for 10 minutes. Beat the yolks of Eggs in the Milk and stir it gradually to the Soup. Cook for a few minutes longer, but do not allow it to boil after the Eggs are added.

Puree of Spinach

2 lbs. Spinach.	1½ oz. Butter.	Fried Bread.	1 Egg.
2 tablespoonfuls Milk or Gravy.		Pepper.	Salt.

Wash and pick the Spinach; drain in a colander and put it into a large saucepan with a teaspoonful Salt, *no water*, set it over the fire, cover with the lid and shake the pan occasionally until the juices begin to draw. When the liquid boils take off the lid and stir the Spinach now and then to prevent its burning. When it is cooked drain it, pass it through a sieve, put it in a stewpan with the Butter, and the Milk or Gravy; stir for a few minutes, adding a seasoning of Pepper and Salt. Serve piled on a hot dish with slices of hard-boiled Egg and sippets of Fried Bread placed around it alternately.

Puree of Turnips

Turnips.	Butter.	Stock.	Pepper.
Salt.	Milk.	1 teaspoonful	Ground Rice.

Slice and boil the Turnips, put them in a stewpan with

some Butter, Seasoning and Stock. Simmer for 20 minutes. Rub them through a sieve, put them again on the fire, adding a little Milk, a small lump of Butter, and a teaspoonful Ground Rice. Stir, and simmer all together for 5 or 6 minutes. Serve very hot.

Quails Spatchcocked

Quails. Butter. Pepper. Salt. Cayenne.
"Pilaf" Rice or Hot Buttered Toast or Watercress.

Split the Quails down the back; rub them over with oiled Butter, sprinkle them with Pepper, Salt and Cayenne, and broil them over a clear fire. Serve either on "Pilaf," or on Hot Buttered Toast, or on a bank of Watercress.

Queen Cakes

1 lb. Flour.	¼ lb. Butter.	6 ozs. Castor Sugar
3 Eggs.	2 ozs. Currants.	1 oz. Peel.
1 gill Milk.	Almond Essence.	

Beat the Butter to a cream, dredge in the Flour and Sugar, the Currants and the Peel cut small; whisk the Eggs, whites and yolks separately, beat them into the mixture, add the Milk and Almond Essence, and beat all together for 10 or 15 minutes. Butter some small patty-pans or tins, and bake for 1 hour, or less.

Queen Mab Cakes

3 ozs. Butter.	3 ozs. Castor Sugar.	3 Eggs.
½ lb. Flour.	Grated Rind of 1 Lemon.	1 oz. Angelica.
Milk.	Cochineal.	2 ozs. Glacé Cherries.
1 teaspoonful Baking Powder.		

Beat the Butter to a cream, dredge in the Flour, the Sugar, Baking Powder, the rind of the Lemon, and the Cherries and Angelica cut very small. Beat the Eggs, yolks and whites separately, add them to the mixture, with a little Milk and a few drops of Cochineal, or any colouring preferred. Bake in small buttered tins or patty-pans.

Queen's Pudding

½ pint Fine Breadcrumbs.
Grated Rind of 1 Lemon.
1 oz. Butter.
Sifted Arrowroot or Cornflour.
1 pint Boiling Milk.
Castor Sugar.
2 or 3 Eggs.
Jam.

Put the Breadcrumbs (which must be very finely sifted) into a bowl, and pour upon them the boiling Milk, add the Grated Lemon Rind and 3 tablespoonfuls Castor Sugar, the Butter, and the beaten yolks of the Eggs. Butter a pie-dish, pour in the mixture, bake in a well-heated oven till it is set and nicely browned, which will be in about ¾ an hour. Put the whites of the Eggs upon a plate and whisk them until the froth can be cut in two with a knife. After they are whisked mix a pinch of sifted Arrowroot or Cornflour with them to keep the froth firm, add as much white Sugar as will sweeten the icing. Put a layer of warmed Jam on the pudding, then spread the icing roughly over the top. Put it into the oven again until lightly browned on the top and serve.

Queensland Pudding

½ teaspoonful Ground Ginger.
1 tablespoonful Cooking Brandy.
1½ pint Milk.
Sugar.
Lemon Juice.
½ lb Apples.
Water.
1 Egg.
2 ozs. Sago.

Put the Sago with ½ pint of Milk in a pan on the fire and leave it to swell. Stew the Apples with the Lemon Juice, Sugar, and a very little Water. When the Sago has soaked up all the Milk add to it the Egg beaten up, the Ginger and the rest of the Milk. Mix the Apples, when tender, with the other ingredients, put all in a pie-dish and bake for 20 to 30 minutes.

Rabbit à l'Americaine

1 Rabbit.
Parsley.
Salt.
Breadcrumbs.
1½ oz. Butter.
Pepper.
Egg.
Dripping.
3 wineglassfuls Stock.
1 wineglassful White Wine.
1 wineglassful Water.
Tomato or Mushroom Sauce.

Cut up the Rabbit, toss it in the Butter, add Stock, Wine

and Water, the Parsley and Seasoning. Simmer gently until cooked. Lift out the Rabbit and boil the sauce until it is reduced by one half ; strain it over the Rabbit and set it aside to cool. When cold Egg and Breadcrumb the pieces of Rabbit and fry in boiling Fat. Serve with Tomato or Mushroom Sauce.

Rabbit Cutlets

1 Rabbit. Bacon. Batter. Pepper. Salt.
Cayenne. Gravy. Dripping. Fried Parsley.

Cut the Rabbit (which must be parboiled) into neat pieces, sprinkle with Pepper, Salt and Cayenne. Dip each piece in Batter and fry in boiling Dripping. Serve with Fried Parsley and rolls of Fried Bacon. Hand some good brown Gravy in a tureen.

Rabbit and Macaroni

1 Rabbit. 6 Peppercorns. 1 slice Ham or Bacon.
3 Cloves. 1 Onion. 2 ozs. Butter. Salt.
½ lb. Macaroni. 1 oz. Grated Parmesan Cheese.

Cut the Rabbit up into neat pieces. Put the head and the giblets into a saucepan with the Onion, Cloves, Peppercorns, Bacon, and a little Stock or Water, and make a good gravy. Melt the Butter and fry the fillets of Rabbit in this until a good colour. Strain the Gravy over the Rabbit and simmer for 20 minutes. Place in the centre of a dish with boiled Macaroni sprinkled with Grated Parmesan Cheese round.

Rabbit or Chicken Patties

Remains of Cooked Rabbit or Chicken. ½ Cooked Shallot.
Minced Parsley. Salt. Pepper.
Cayenne. White Sauce. Puff Paste.

Mince the Meat and the Shallot and pound it with the White Sauce, Parsley and Seasoning. Line some patty-pans with Puff Paste and bake in the oven. Warm the mince in a saucepan, fill the patty cases and serve. Should the mince become too dry stir in a small piece of Butter.

Rabbit Pie

1 Rabbit.	3 slices Ham or Bacon.	Salt.
Pinch of Mace.	Pinch of Grated Nutmeg.	Pepper.
½ pint Gravy.	1 gill Water. Paste.	2 Eggs.

Cut up the Rabbit into small fillets and joints, removing the larger bones; arrange it in layers in a greased pie-dish with the Ham and Seasoning, and the Eggs hard-boiled and cut in slices; pour in the Water and Gravy or Stock, cover with Paste and bake for 1½ hour.

Rabbit Soup

1 Rabbit.	1 slice Ham or Bacon.	Bunch of Herbs.
1 Onion.	1 quart Water.	Salt.
Pepper.	Forcemeat Balls.	Cayenne.
Flour.	Buttered Paper.	Browning.
Butter.	2 Carrots.	

Cut up the Rabbit (reserving some of the best pieces for "Rabbit Cutlets," or "Fillets of Rabbit"), put it in a jar with the Bacon, Onion, Carrots, Herbs and the Water. Tie a Buttered Paper closely over the jar and stand it in a saucepan of boiling water. Keep it simmering until the meat comes off the bones. Strain the Stock, add the Browning and a flavouring of Salt, Pepper and Cayenne; warm it up again, adding a thickening of Flour and Butter, and serve with small Forcemeat Balls. Do not throw away the meat of the Rabbit, it will do quite well for stuffed Tomatoes or other vegetables, or for a savoury toast, etc.

Ragout of Beef

1 lb. Cold Beef.	2 tablespoonfuls Stock or Gravy.
3 Anchovies. Salt.	¼ teaspoonful Mixed Spice.
1 gill Boiling Water.	2 Pickled Walnuts.
2 Pickled Gherkins.	2 Onions. Pepper.

Slice the Onions and put them into a stewpan with the Beef cut into neat pieces. Add the Seasoning and Water, and the Gravy, and simmer slowly for 2 hours. Cut up the Walnuts, Gherkins and Anchovies small, and simmer them with the Beef for ¼ an hour before serving.

Ragout of Chicken

2 wineglassfuls Stock or Gravy. Cold Chicken. 1 Carrot.
½ teaspoonful Minced Parsley. 1 oz. Butter Flour.
1 slice Ham or Bacon. 1 Pickled Walnut.
3 or 4 Mushrooms. 2 Gherkins.
2 Anchovies. Lemon Juice. ½ wineglassful White Wine.

Cook the slice of Ham or Bacon in a saucepan, take it out and chop it up small with the Carrot and Mushrooms. Put all back in the saucepan with the Butter and a sprinkling of Flour, the Wine and the Stock or Gravy. Simmer all this together, skimming from time to time. Cut the Chicken into neat pieces, and put it into the saucepan with the other ingredients, and the Parsley, the Gherkins, Walnut and Anchovies cut small. Toss all together, but do not allow it to boil. Add a good squeeze of Lemon Juice and serve.

Ragout of Cold Neck of Mutton

½ pint Water. ½ teaspoonful Minced Parsley. Pepper.
Cold Mutton. 1½ oz. Butter. 1 Onion. 1 Turnip.
Handful of Green Peas or Salt. Flour. 1 Carrot.
6 New Potatoes.

Trim the Cutlets from the cold Neck of Mutton. Slice the Onion and put it into a stewpan with the Butter and a little Flour. Stir till brown, then add the Meat. When the Meat is well browned add the Water and Seasoning. Slice the Carrot and Turnip and add these, together with the Peas or New Potatoes, if in season. Stew gently for ¾ an hour.

Ragout of Rabbit

1 Rabbit. 2 Onions. 2 ozs. Butter. 2 slices of Bacon.
1 Bay-Leaf. Pepper. Water or Gravy. 2 slices of Lemon.
1 wineglassful Red Wine. 2 teaspoonfuls Flour. Salt.

Slice the Onions and put them into a stewpan with the Butter and Flour, stir well until the Onions become a rich brown, then add by degrees a small quantity of Water or Gravy, until the whole is of the consistency of a purée. Cut up the Rabbit and put it into the stewpan with the Bacon,

Lemon, Bay-Leaf and Seasoning. Simmer until very tender, add the Wine, boil up once and serve.

Ragout of Veal

Cold Veal. 1 oz. Butter. Salt. ½ pint Stock or Gravy.
Pinch of Pounded Mace. Thickening of Butter and Flour.
Forcemeat Balls. Pepper. 1 teaspoonful Lemon Juice.
½ pint Shelled Peas or 1 Shred Lettuce. 1 tablespoonful Mushroom Ketchup.
1 tablespoonful White Wine.

Cut the Veal into thin slices and fry it for a few minutes in a stewpan with the Butter and the Peas or Lettuce. When a light brown colour add the Stock or Gravy, a little Thickening, and a seasoning of Salt, Pepper and Mace. Stew for 15 minutes. Add the Ketchup, Wine and Lemon Juice. Serve with Forcemeat Balls.

Railway Pudding

Raisins or Jam or Marmalade. Breadcrumbs. Milk. 1 Egg.

Stone enough Raisins to line a small well-greased dish. Or, if preferred, put a layer of Jam or Marmalade. Fill up the dish with Breadcrumbs, and pour over a little Milk in which a well-beaten Egg has been mixed. Bake, and serve turned out of the dish.

Rainbow Cake

3 Eggs. Their weight in Flour, Castor Sugar and Butter.
Milk. Angelica. 2 teaspoonfuls Baking Powder.
Icing. Glacé Cherries. 1 oz. Cochineal. 1 oz. Chocolate.

Beat the Butter to a cream with the Sugar, dredge in the Flour and Baking Powder. Mix well and add a little Milk. Divide it into three equal parts, colour one part with a few drops of Cochineal, the second part with the Chocolate, and leave the third part as it is. Divide each of these parts into halves, and bake them separately in saucers. Turn them out, place them one on the top of the other, arranging the colours alternately, put a little of the Icing between each layer to fix them together. Ice the Cake thus formed all

over, and put some Glacé Cherries and strips of Angelica on the top.

Raspberry Sponge

¼ teaspoonful Grated Rind of Lemon. 1 pint Hot Milk.
6 penny Sponge Cakes. 1 lb. Apples. Juice of ½ Lemon.
1 glass White Wine. Custard. Raspberry Jam.
Almonds or Ratafias. 1 oz. Castor Sugar.

Pour the Milk over the Sponge Cakes, let them remain until the Cakes have absorbed all the Milk, then pour the Wine over them. Stew some Apples with the Sugar, Lemon Juice and Rind until soft; pulp them through a sieve and spread over the Cakes. On the Apples place a layer of Raspberry Jam. Pour a good Custard over and stick with Almonds or Ratafias. Serve cold.

Raspberry Sponge Jelly

¼ pint Cold Water. Whites of 2 Eggs. ¼ lb. Castor Sugar.
1 oz. Gelatine or Isinglass. 1 pint Boiling Water.
Sixpenny bottle Raspberry Syrup. Juice of 3 Lemons.

Soak the Gelatine in the Cold Water for ¼ an hour, then add the Boiling Water. When cold add the Sugar, the Lemon Juice, the whites of the Eggs and the Raspberry Syrup. Whisk it for ½ an hour and pour into a wetted mould to set.

Ravigote Sauce

White Sauce. Minced Herbs. Tarragon.
Chervil and Parsley. Butter. Vinegar.

Toss up the Herbs, Tarragon, Chervil and Parsley in the Butter and Vinegar. Have ready some good White Sauce made with either meat or fish Stock, stir to this the other ingredients.

Rechauffé of Salmon

Cold Potatoes or Breadcrumbs. Cold Salmon. Butter.
Essence of Anchovy. Fried Bread. Mace.
1 Hard-Boiled Egg. Salt. Cayenne. Sauce.

Pound the remains of Cold Salmon with some Butter, a little Salt, a pinch of Cayenne, and a pinch of Mace, and a

few drops of Essence of Anchovy with some Cold Potatoes or Breadcrumbs. Add any Sauce left from the day before (should there be no Sauce more Butter must be added). Put it on the fire in a saucepan to get thoroughly hot—it must not be dry—and serve piled up on a hot dish, garnished with sippets of Fried Bread and slices of Hard-Boiled Egg.

Rechauffe of Veal

1 oz. Grated Parmesan Cheese.	½ Onion.	½ lb. Macaroni.
Grated Lemon Peel.	Cold Veal.	½ lb. Tomatoes.
Butter. Stock.	Pepper	Salt.

Mince the Veal, season with Pepper, Salt, Grated Lemon Peel, and Onion minced fine. Slice the Tomatoes and toss them up in a stewpan with some Butter for a few minutes. Add the Stock, the Meat and Seasoning. Simmer for ½ an hour. Place on a hot dish and serve with a border of boiled Macaroni sprinkled with Grated Parmesan Cheese.

Rectory Pudding

1 tablespoonful Brown Sugar.	¼ lb. Flour.	¼ lb. Suet.
½ teaspoonful Ground Ginger.	2 ozs. Raisins.	Pinch of Salt.
2 ozs. Candied Peel.	¼ lb. Currants.	

Stone and chop the Raisins, cut up the Candied Peel, and chop the Suet very fine. Mix all well together, put into a buttered mould and steam for 3 hours.

Red Mullet à la Daubigny

½ teaspoonful minced Parsley.	Lemon Juice.	Salt.
2 tablespoonfuls Breadcrumbs.	3 ozs. Butter.	Red Mullet.
2 Anchovies.	Pepper.	

Pound the Anchovies with 2 ozs. Butter, put it in a baking dish and let it melt, sprinkle with Breadcrumbs, Pepper, Salt, and Parsley. Place the Fish on this with a few bits of Butter over the top, and a good squeeze of Lemon Juice. Bake for ½ an hour and serve in the dish in which it was cooked.

Red Mullet en Papillote

Buttered Paper. Red Mullet. Pepper.
Cut Lemon. Salt.

Be careful that the liver, etc., is not removed from the head of the fish. Spread the Paper liberally with Butter, lay a Mullet on each piece of Paper and sprinkle with Pepper and Salt. Fold the Paper closely and broil the Fish before the fire. They should be sent to table in the Papers so as to preserve the full flavour. Hand a cut Lemon with the fish.

Rhubarb Shape

Gelatine or Isinglass. Lemon Juice. Cochineal.
Rhubarb. Sugar. Cream. Custard.

Cut up the Rhubarb into small pieces and stew; when soft rub it through a sieve. Sweeten to taste, flavour with Lemon Juice and colour with Cochineal. Stir in a little Cream. Dissolve some Gelatine, and stir it to the Fruit pulp. Put into a mould, and when set turn out and serve with Custard.

Ribbon Potatoes

Butter, Dripping or Oil. Salt. Cayenne. Potatoes.

Peel some raw Potatoes, then peel them round and round as if peeling an Apple. Drop the strips into hot Butter, Dripping or Oil, and fry light brown. Drain well and sprinkle with Salt and Cayenne. The Potato strips are improved by being allowed to lie in cold water for ½ an hour before frying.

Rice Cake (A)

½ lb. Ground Rice. 10 ozs. White Sugar.
6 Eggs. 2 ozs. Bitter Almonds.

Blanch and chop the Almonds very fine, but do not pound them. Beat all well together for at least ¾ an hour, and bake in a moderate oven.

Rice Cake (B)

½ lb. Butter. ½ lb. Castor Sugar. ½ lb. Ground Rice.
¼ lb. Flour. ½ lb. Currants. 1 oz. Lemon Peel.
4 Eggs. Milk.

Melt the Butter in the Milk, put it to the Sugar, and beat them well together. Add the Currants and Peel chopped fine; beat the Eggs, leaving out the white of one. Add them to the mixture, beat in the Flour and the Rice and bake in a tin.

Rice Cheese

1 teaspoonful Made Mustard. ½ oz. Butter. 1 pint Milk.
2 tablespoonfuls Rice. Cayenne. Pepper.
1½ oz. Grated Cheese. Salt.

Simmer the Rice in the Milk, add 1 oz. Cheese, the Butter, Mustard and Seasoning. Mix well, pour into a shallow baking-dish, sprinkle the rest of the Cheese over the top and bake ½ an hour.

Rice Cheesecakes

2 tablespoonfuls Fine Breadcrumbs. Grated Lemon Peel.
2 ozs. Ground Rice. Paste. 2 Eggs. 1 pint Milk.
2 ozs. Butter. Nutmeg. Sugar. Currants.

Boil the Rice in the Milk until thick, stirring all the time. When cool stir in the Breadcrumbs, Butter and Eggs; add Nutmeg, Grated Lemon Peel, Sugar, and Currants to taste. Line some patty-pans with thin Paste, pour into them some of the mixture, and bake.

Rice Cream

5 or 6 tablespoonfuls Rice. ¾ oz. Leaf Gelatine or Isinglass.
Vanilla or Lemon Essence. Fruit Syrup or Custard Sauce.
1 pint Milk. Water. Castor Sugar. ½ pint Cream.
3 Eggs.

Boil the Rice in ½ pint of Milk until all the Milk is absorbed. Place it on a dish and allow it to go cold. When cold add to it the Gelatine dissolved in a little Water, the yolks of 2 Eggs well beaten, Sugar and flavouring to taste,

the rest of the Milk and the Cream (or another ½ pint of Milk). Mix well together, and finally add the whites of 3 Eggs whisked to a stiff froth, mix thoroughly, but lightly, fill a wetted mould with the mixture, and leave it to set. Turn out, and serve with Fruit Syrup or Custard Sauce poured over and around.

Rice Croquettes

½ cup Breadcrumbs. Pepper. 4 Eggs.
2 cups Boiled Rice. Flour. Salt.
2 tablespoonfuls Melted Butter. Dripping, Butter or Oil.

Work 2 tablespoonfuls of Butter — which, though melted, must not be oiled—into the Rice until it is soft and smooth, then add 3 Eggs, beating hard for 2 or 3 minutes with a wooden spoon. Season with Pepper and Salt, make into balls with floured hands, roll in Egg and Breadcrumb, and fry in boiling Fat, Butter, or Oil. As soon as they are done take them up and drain perfectly dry.

Rice Custard

Custard. Milk. Ratafias.
Ground Rice. Raspberry Jam.

Boil the Ground Rice in the Milk, and put it, when slightly cooled, at the bottom of a glass dish. When quite cold lay on it a layer of Raspberry (or other) Jam, then a good thick Custard with some Ratafias on the top.

Rice Froth

¼ lb. Castor Sugar. 4 Eggs. 1 pint Water.
Raspberry Jam. ½ lb. Rice. 1 quart Milk.

Boil the Rice in the Water, add the Milk, and let it boil until the Rice is soft. Stir well. Put this into a dish and, when cold, add the whites of the Eggs, and the Sugar, beaten to a firm froth. Cover the Rice with it and dot small lumps of Raspberry Jam on the top.

Rice Jam Pudding

Milk. Sugar. Jam. Rice.

Butter a pie-dish, put a layer of any kind of Jam at the bottom. Boil the Rice in the Milk with a little Sugar, place it on the top of the Jam and bake.

Rice Soup

2 tablespoonfuls Rice. 1 quart Stock.

Boil the Rice and drain it, when the Stock is boiling add the Rice and simmer for 10 minutes.

Risotto (A)

1 teacupful Rice. ¾ oz. Butter. Pepper. ½ Onion.
1½ oz. Grated Dutch Cheese. Salt. 1 teacupful Milk.

Boil the Milk, throw the Rice into it with the Onion minced fine. Cover and boil for 20 minutes, shaking the pan occasionally. Stir in the Butter, Dutch Cheese, and Seasoning. Replace the lid, and leave the saucepan by the side of the fire for a few minutes. Serve very hot.

Risotto (B)

¼ lb. Rice. ½ Onion. Stock.
½ oz. Butter. Pepper. Salt.
1 oz. Grated Parmesan Cheese.

Chop the Onion small and fry it in the Butter. Put the Rice in a saucepan with some Stock, add the fried Onion; simmer gently until the Rice has absorbed the Stock. Stir in the Parmesan Cheese and a seasoning of Salt and Pepper and serve.

Ristori Cake

½ teaspoonful Carbonate of Soda. Nutmeg. ¾ lb. Sugar.
½ teaspoonful Cream of Tartar. 3 Eggs. ¼ lb. Butter.
1 small teacupful Milk. Almond Essence. 1 lb. Flour.

Beat the Butter to a cream with the Sugar; whisk the Eggs to a froth and add them to the Butter. Dissolve the Soda in the Milk and add that. Mix the Cream of Tartar with the Flour, dredge into the other

ingredients, beating all the time; add a flavouring of Almond Essence and Nutmeg and bake.

Riviera Puddings

Apricot, Strawberry, or Greengage Jam. Wine Sauce.
3 Eggs. Their Weight in Flour, Castor Sugar and Butter.
½ teaspoonful Grated Lemon Rind.

Beat the Butter to a cream, dredge in the Flour and Sugar and continue beating until perfectly smooth. Whisk the Eggs well and add them to the mixture with the Grated Lemon Peel. Butter some little moulds, fill them three parts full with the mixture and bake in a hot oven ½ an hour. Turn them out; scoop out a little of the top of each and put in a lump of Apricot, Strawberry or Greengage Jam. Serve with Wine Sauce.

Roast Fillet of Beef

½ Onion, sliced.	Larding Bacon.	1 Bay-Leaf.
Fillet of Beef.	Lemon Juice.	Parsley.
Pepper.	Oil.	Salt.

Lard the Fillet and lay it on a dish with the Oil, Salt, Pepper, Bay-Leaf, Parsley and Onion. Leave it in this all day, frequently turning and basting it. Roast it, basting frequently. Place it on a dish, strain the gravy, squeeze in some Lemon Juice, pour it over the Beef and serve.

Rock Cakes (A)

4 ozs. Currants. 3 ozs. Sugar. 1 lb. Flour. 6 ozs. Butter.
2 Eggs. 1 dessertspoonful Baking Powder. 1 gill Milk.

Dissolve the Butter in the Milk, beat the Eggs well and add them. Beat in the other ingredients, mix all together, and bake at once 20 minutes in a hot oven.

Rock Cakes (B)

3 ozs. Castor Sugar.	¼ lb. Butter.	3 ozs. Sultanas.
1 oz. Candied Peel.	2 ozs. Lard.	Rind of 1 Lemon.
½ lb. Flour.		2 Eggs.

Rub the Butter and Lard to the Flour, add the dry

ingredients, then beat the Eggs and add them. Drop in rough lumps on a baking tin and bake in a moderate oven.

Rock Cakes (c)

1 gill Milk.	¼ lb. Dripping.	3 ozs. Sugar.
1 lb. Flour.	¼ lb. Currants.	1 Egg.
2 teaspoonfuls Baking Powder.		2 ozs. Candied Peel.

Rub the Dripping into the Flour; beat up the Egg with the Milk, mix all well together. Place on a floured baking sheet in little rough heaps and bake.

Roe and Mushroom Toast

Cayenne Pepper.	Lemon Juice.	Butter.
2 Hard Roes.	Mushrooms.	Bread.

Cut some slices of Bread, stamp them into rounds with a paste-cutter; fry them a good colour in boiling Butter. Rub the Roes over with Butter, and grill them gently. Cut them in pieces an inch long, place one on each round of Fried Bread, put on each piece of Roe a Mushroom that has been fried in Butter, squeeze over each a little Lemon Juice, add a sprinkling of Cayenne Pepper and serve very hot.

Rolled Loin of Mutton

1 Minced Shallot.	Pepper.	Salt.
Breadcrumbs.	Flour.	1 Egg.
3 or 4 lbs. Loin of Mutton.	1 teaspoonful Minced Parsley.	

Remove the bones from the Mutton; cut the fillet from under the bones, mince it very finely, add the weight of the minced fillet in Breadcrumbs, the Parsley, Shallot, a seasoning of Pepper and Salt, and enough Egg to bind it. Place this on the meat, roll it up, bind it tightly round with tape, rub the outside with Flour, Pepper and Salt, and roast slowly. Remove the tape before sending to table, but be careful not to disturb the shape.

Roman Salad

½ pint Boiled Green Peas.
4 Cold Boiled Potatoes.
Boiled French Beans.
3 or 4 Cooked Artichokes.
Cold Chicken or Game.
Mayonnaise Sauce.
1 Beetroot.

Cut the Artichokes, Beetroot, Potatoes, and any remains of Cold Chicken or Game into dice, add the Peas and a few French Beans cut small. Mix well together and cover with Mayonnaise Sauce, or mix with an ordinary dressing of Oil, Vinegar, etc.

Roumanian Cabbage

Boiling Water. Butter. Salt. 1 Cabbage.
Cream or Milk. Pepper. Flour. Fried Bread.

Cut the Cabbage in quarters, put it into Boiling Water with some Salt, and boil it until nearly cooked. Then drain it and chop it up small. Put some Butter and a seasoning of Pepper and Salt in a saucepan, stir in some Flour, then a little Cream or Milk, or a mixture of the two, and simmer the Cabbage in this until quite cooked. Pour on to a hot dish and serve with sippets of Fried Bread.

Roundhay Soup

1 gill Cream. 1½ pint Milk. Water. 5 Turnips.
3 ozs. Butter. ¾ lb. Rice. Salt. Pepper.

Slice the Turnips and put them into a saucepan with the Rice, 2 ozs. Butter, and some Water. Simmer very gently until cooked; rub through a sieve. Put the pulp back on the fire, add the Milk, ½ pint Water, and a seasoning of Pepper and Salt. Simmer for 20 minutes, stirring frequently. Just before serving stir in 1 oz. Butter and the Cream.

Royal Croutons

Potted Meat, Game, or Fish. Salt. Butter or Dripping.
1 teaspoonful Capers. Cayenne. Fried Parsley.
1 Hard-Boiled Egg. Bread. 2 Gherkins.

Fry lightly some squares of Bread in Boiling Butter

or Dripping, drain them and spread with Potted Meat, Game or Fish. Chop the Gherkins, Capers and Hard-Boiled Egg very finely and sprinkle over the Potted Meat. Serve very hot garnished with Fried Parsley. Season with Cayenne and Salt.

Rumpsteak à la Bearnaise

4 tablespoonfuls Salad Oil.
1 gill White Sauce.
2 lbs. Rump Steak.
1 teaspoonful Minced Parsley and Chervil.
4 Shallots.
½ gill Vinegar.
½ gill Tarragon.
Pepper.
Butter.
3 Eggs.
Salt.

Put 3 tablespoonfuls Oil on a plate with Pepper and Salt, lay the Steak in this and leave it for 1½ hour, turning it occasionally. Grill it over a clear fire and only turn once while cooking. Make the Béarnaise Sauce as follows:— Chop up the Shallots and put them in a stewpan with the Tarragon, the rest of the Oil, and the Vinegar, without the lid, until it becomes 1 tablespoonful. Add the White Sauce and whisk in one by one the yolks of the Eggs. Do not allow the Sauce to boil. Whisk in little bits of Butter, strain and stir in the Parsley and Chervil. Put the Steak on a hot dish, pour the Sauce over and serve.

Russian Eggs

3 Eggs.
Pepper.
Caviare.
Butter.
Lemon Juice.
Lettuce or Watercress.

Boil the Eggs hard; shell them and cut them in halves lengthways. Take out the yolks and pound them with some Butter, Caviare, and Pepper, and Lemon Juice to taste. Fill the halves with this mixture and serve garnished with Watercress or Lettuce.

Sago Mould

1½ pint Water.
2 ozs. Castor Sugar.
5 ozs. Sago.
2 tablespoonfuls Raspberry Jam.
Custard or Raspberry Syrup.
Cochineal.

Leave the Sago to soak all night in the Water. Boil till a jelly. Add the Sugar, the Jam, and a few drops of

Cochineal. Pour into a wetted mould. When cold, turn out, and serve with either Raspberry Syrup or Custard Sauce.

Sago Soup

1 quart Stock. 2 ozs. Sago.

When the Stock is boiling add gradually the Sago, which must have been previously washed in boiling water. Simmer until the Sago is nearly dissolved.

St Patrick's Mould

Cold Pork.
1 Egg. Cayenne.
Pepper. Salt.
Grated Nutmeg.
Pounded Mace.
1 teaspoonful Minced Parsley.
½ teaspoonful Minced Herbs.
½ teaspoonful Minced Lemon Peel.
Stock or Gravy.

Mince the remains of Cold Pork, fat and lean together. Add the above Seasoning, moisten with some good Stock or Gravy; press it into a mould with some slices of hard-boiled Egg, and steam or bake it. When cold, turn it out.

Salmis of Poultry or Game

Remains of Poultry or Game.
Bunch of Herbs.
1 gill Red Wine.
1 Onion.
Butter.
Lemon Juice.
1½ gill Stock.
Flour.
Pepper.
Salt.
Fried Bread.

Cut the remains of Game or Poultry into neat pieces. Blend some Flour and Butter together in a saucepan, add the Stock, the Wine, the Onion sliced, the Herbs and Seasoning. Simmer for ½ an hour, then strain. Put it into a stewpan with the Game or Poultry and simmer gently, but do not allow it to boil. Add the Lemon Juice. Place slices of Fried Bread on a hot dish, arrange the Meat on this and pour the gravy over.

Salmis of Wild Duck

1 tablespoonful Salad Oil.
Remains of Wild Duck.
Thickening of Flour and Butter.
1½ gill Red Wine.
½ Onion.
Pepper.
Olives.
1 Lemon.
1 Clove.
Salt.
Glaze.
Gravy.

Cut up the remains of roast Wild Duck into neat fillets and joints, and lay them in the Gravy left from the day before in a stewpan. Put into a saucepan the trimmings, the Wine, the Onion stuck with the Clove, and a seasoning of Pepper and Salt. Boil these until reduced by one half. Strain, stir in a little Thickening and Glaze, the Oil, and the Olives stoned. Add also the Juice of the Lemon. Stir well together, pour it over the Duck, toss up together for some minutes and serve.

Salmon Croquettes

Baked Breadcrumbs.
Cold Salmon.
Flour. Salt.
Grated Nutmeg.
Minced Parsley.
Hot Milk.
Pepper.
Butter.
1 Egg.

Mince any remains of Cold Salmon. Melt a piece of Butter in a pan, add a small pinch of Flour, and some hot Milk, stir over the fire till the mixture thickens, then add the seasoning, Nutmeg, Parsley, and, lastly, the minced fish. Turn out to get cold. Then shape it into the form of corks, brush them over with beaten Egg and roll in Baked Breadcrumbs; after an hour repeat this, and after a little time fry in boiling Butter or Fat. Drain very carefully and serve.

Salmon Mould

Cold Salmon or 1 tin Preserved Salmon.
4 tablespoonfuls Butter (melted).
½ cup Fine Breadcrumbs.
Pepper. Salt.
Minced Parsley.
4 Eggs.

Mince the fish fine, then rub it in a mortar, or a bowl, with the back of a wooden spoon, adding the Butter until it is a smooth paste (the Butter must not be hot). Beat the Eggs well and beat into them the Breadcrumbs and seasoning. Then work all together. Put into a buttered mould and steam for 1 hour. Turn out and serve cold.

Salmon Steaks

Slices of Salmon.
Clove of Garlic.
1 wineglassful White Wine.
Pepper.
Butter.
Salt.
Breadcrumbs.
1 Egg.

Divide each Slice (they should not be cut too thick) into two pieces, and take out the bone. Rub them over with Garlic, and spread a little Butter on each Steak; sprinkle with Pepper and Salt. Dip each Steak in the Wine two or three times, Egg and Breadcrumb them and fry in boiling Butter or Fat for 15 minutes. Drain very carefully and serve with any sauce liked.

Salmon Steaks en Papillote

Slices of Salmon. Buttered Paper. Pepper. Salt.

Have the Steaks cut rather thin, divide each Steak into two pieces and take out the bone. Sprinkle them with Pepper and Salt and lay them in well buttered papers, and cook them before the fire as "Red Mullet en Papillote."

San Remo Cake

4 tablespoonfuls Castor Sugar.
3 Eggs.
2 ozs. Chopped Citron.
2 tablespoonfuls Cornflour or Ground Rice.
½ teaspoonful Minced Lemon Peel.

Beat the yolks of the Eggs in a bowl, gradually adding the Sugar to them; then dredge in the Cornflour or Ground Rice, beating all the time, then the Citron and Lemon Peel. Beat all these ingredients for 15 minutes. Then add the whites of the Eggs beaten to a stiff froth. Sprinkle a buttered tin thickly with Castor Sugar, pour in the mixture and bake.

Sardine Eggs

4 Eggs. 4 Sardines. Butter.
Pepper. Lemon Juice. Salt.
Watercress. ½ teaspoonful Minced Parsley.

Boil the Eggs hard and cut them in half. Take out the yolks and pound them with the filleted Sardines, Butter, Parsley, and the Seasoning and Lemon Juice. When a nice paste, fill the halves of the whites with it and serve garnished with Watercress.

Sardine Fritters

Sardines. Butter or Dripping. Batter. Fried Parsley.

Skin the Sardines; dip them in Batter and fry in boiling Butter or Dripping. Drain and serve garnished with fried Parsley.

Sardine Rolls

1 tablespoonful Salad Oil. 1 tablespoonful Anchovy
1 teaspoonful Lemon Juice. Essence. Puff Paste.
1 teaspoonful French Mustard. Cayenne. 6 Sardines.

Skin the Sardines and fillet them. Make a marinade of the above proportions of Anchovy Essence, Oil, Lemon Juice, Mustard and Cayenne. Lay the fillets in this for a few minutes. Have ready some Puff Paste, lay the Sardines on this in rows, cut the Paste between each. Place another piece of Paste on the top, pinch the edges together and bake in a quick oven. The rolls should be finger-shaped.

Sardine Salad

3 Onions.	3 Hard-Boiled Eggs.	Pepper.
6 Sardines.	Minced Parsley.	Salt.
Vinegar.	1 stick Celery.	Oil.

Skin and bone the Sardines, peel and boil the Onions, slice them and the Eggs; slice the Celery. Put all in a salad bowl, with a dressing of Oil, Vinegar, Pepper, Salt and Parsley. Mix well and serve.

Sardine Toast

1½ oz. Butter 6 Sardines. Fried Bread. Pepper.
1 tablespoonful Gravy or Milk and Ketchup. Salt.

Skin, bone, and pound the Sardines with the Gravy, or Milk and Ketchup, the Butter, Pepper and Salt. Make very hot and serve on sippets of Fried Bread.

Sardinian Eggs

¼ lb. Boiled Rice. 1½ oz. Butter. 3 Anchovies.
3 Sardines. Pepper. 4 Eggs. Salt. Cayenne.

Beat the Eggs well with some Pepper and Salt. Bone

and chop the Anchovies and Sardines. Melt the Butter in a stewpan, throw in the Boiled Rice, season with Salt, Pepper and Cayenne; stir over the fire, and while stirring add the other ingredients. Stir well together, make very hot, and serve.

Sauce for Asparagus

1 large teaspoonful Flour.	Cold Water.	2 Eggs.
	Butter.	Vinegar.
Broth or Stock.	Boiling Water.	Salt.

Stir the Flour with a little Cold Water until perfectly smooth. Add the yolks of the Eggs, a lump of Butter, and some Salt, stirring it constantly; add a few drops of Vinegar, and only then put it on the fire. Keep stirring it while you pour in some Boiling Water and Broth or Stock. Stir till it thickens, but mind it does not boil.

Sauce Brissac

1 tablespoonful Lemon Juice.	2 Eggs.	1 oz. Butter.
	Pepper.	Salt.
1 tablespoonful Salad Oil.	Cayenne.	

Beat well the yolks of the Eggs with the Lemon Juice and a seasoning of Salt, Pepper and Cayenne. Put the Oil and Butter into a jar, and steam it by standing the jar in a saucepan of boiling water. When the Oil and Butter are thoroughly well blended together stir in very gradually the beaten yolks of the Eggs. Keep stirring until it thickens. The sauce should be of the consistency of a custard.

Sauce for Cold Salmon

3 tablespoonfuls Cream.	1 teaspoonful Made Mustard.
1 teaspoonful Castor Sugar.	1 tablespoonful Worcester Sauce.
1 tablespoonful Vinegar or Lemon Juice.	

Mix the above ingredients thoroughly well together, put it in a tureen and hand with Cold Salmon.

Sauce Aux Militaires

½ teaspoonful Minced Parsley. ½ teaspoonful Minced Onion.
1 wineglassful Red Wine. 1 wineglassful Stock.
1 Pounded Anchovy. Juice of ½ Lemon. Gravy.
Pepper. Salt. Cayenne.

Stew the Parsley, Onion, Anchovy and Seasoning in the Wine and Stock for some time. Strain it, add some good Gravy (that from a Roast Joint is the best) and the Lemon Juice and serve.

Sausage Meat Cakes

1 lb. Sausage Meat. ½ lb. Breadcrumbs. Pepper.
Bread or Mashed Potatoes.

Buy the Sausage Meat from the Pork Butcher. Mix it with the Breadcrumbs ; make it into small flat cakes and fry a nice brown. Fry some small slices of Bread with the cakes, put a cake on each and serve very hot. Mashed Potatoes fried with the Cakes may be used instead of the Bread, if preferred.

Sausages in Sauce

1 lb. Sausages. Boiling Water. Parsley Sauce.

Put the Sausages for 10 minutes in Boiling Water, skin them and put them in the Parsley Sauce to simmer for ¼ an hour. Serve very hot.

Savoury Artichokes

Bottle of Preserved Artichokes. Fried Breadcrumbs.
Fried Bread. Spice. Butter. Potted Game. Pepper.

Drain the Artichokes free from all liquor, dust them lightly with Pepper and a very little pounded Spice, and toss them up in oiled Butter until very hot. Take them out, fill the centre of each with Potted Game, sprinkle with Fried Breadcrumbs, and place each on a small square of Fried Bread. Make hot in the oven for a few minutes and serve at once.

Savoury Beef Roll

½ teaspoonful Minced Parsley. Tomato or Piquante Sauce.
¾ lb. Cold Beef. ½ Onion. 1 Egg. Pepper.
Buttered Paper. ¼ teaspoonful Grated Lemon Peel.
¼ lb. Cold Ham. Salt.

Mince the Beef and the Ham very finely, add the Parsley, Lemon Peel and the Onion very finely minced, the Seasoning, and bind with the yolk of the Egg. Form it into a roll, wrap it round very tightly in Buttered Paper and bake for 20 or 25 minutes. Take it out of the paper and serve with Tomato or Piquante Sauce.

Savoury Cheesecakes

½ pint White Sauce. 2 ozs. Grated Cheese. Cheese Pastry.
Cayenne. Salt.

Make some Pastry as for "Cheese Biscuits," line some patty-pans with it and bake in the oven. Mix the Cheese and seasoning with the White Sauce, cook, stirring all the time, until it thickens to the right consistency; fill the cases with the mixture and serve.

Savoury Eggs (A)

2 ozs. Cold Boiled Bacon or Ham. 1 tablespoonful Milk.
1 teaspoonful Minced Parsley. 1 tablespoonful Gravy.
3 Eggs. Pepper. Salt.

Cut the Bacon or Ham into dice. Mix with it the Parsley and Seasoning; put it into a shallow pie-dish, and pour over it the Eggs beaten up with the Milk and Gravy. Bake in a moderate oven until the Eggs are set.

Savoury Eggs (B)

1 oz. Grated Cheese. Pepper. 1 Onion. Salt. 4 Eggs.
1 teaspoonful Minced Parsley. ½ pint Milk. ½ oz. Butter.

Melt the Butter and fry the Onion sliced; add the Milk. Boil 3 Eggs hard, slice them and add to the Onion. Stir over the fire for a few minutes. Beat the yolk of the other Egg with the Parsley, Cheese and Seasoning. Add to the

other ingredients, and stir over the fire for a few minutes longer.

Savoury Filleted Herrings

1 tin Marinaded Filleted Herrings. Cayenne.
Butter or Dripping. Frying Batter.

Take strips of Filleted Herrings marinaded in White Wine; drain them, and dip each fillet into Batter, and fry in deep, boiling Butter or Dripping. Drain very well, dust with Cayenne and serve.

Savoury Lobster

1 Lobster. Cream. Butter. Pepper. Salt.

Take the meat from the shell of the Lobster, and chop it very finely; add a little Cream, Butter, Pepper, Salt, and mix it well. Cut the shell into 2 or 4 pieces, put the minced Lobster back into the shell and serve very hot.

Savoury Meat Patties

¼ lb. Cold Meat. 1 tablespoonful Gravy. Anchovy Essence.
Puff Paste. Salt. Pinch of Cayenne.
1 teaspoonful Minced Parsley.

Mince the Meat, which should be underdone, very finely, carefully freeing it from skin and fat. Mix with the Gravy, a few drops of Anchovy Essence, the Cayenne, and Parsley, Salt to taste. Line some patty-pans with Puff Paste, divide the Meat into equal portions and put it into the patty-pans; cover each with a lid of Paste and bake in a quick oven for ½ an hour.

Savoury Mould (A)

Slices of Bacon. 3 ozs. Butter. ½ lb. Bread. 3 Eggs.
2 lbs. Cold Meat. Pepper. Stock. Salt.
3 tablespoonfuls Grated Parmesan Cheese.

Line a basin with slices of uncooked Bacon; put the Butter in a pan on the fire and add the Meat very finely minced, then the Cheese, and break the Eggs into it. Soak the bread for ten minutes; cut off the crust and squeeze the water out—add the soaked crumb to the other ingredients

in the saucepan—add as much Pepper and Salt as would lie on the point of a knife, also some cold thick Stock. Stir over the fire until soft. Place in a mould and put sliced Bacon over it; put the mould in a hot oven for 1 hour until the Bacon is browned. Take it out and allow it to cool for ½ an hour. Press it down a little and turn out. Remove the Bacon. Serve cold with Salad, or hot with Gravy.

Savoury Mould (B)

1 tablespoonful Breadcrumbs. 1 dessertspoonful Chutnee.
1 lb. Cold Meat. 1 Onion. 1 teacupful Gravy. Salt.
Tomato Sauce. Pepper.

Mince the Meat (the greater variety of meat the better) very finely. Mince the Onion and add it, with the other ingredients, to the Meat; stir all together and leave to stand for 20 minutes. Grease a mould, press the mince into it; tie down well and steam for about 1 hour. Turn out and serve with Gravy, Tomato, or other Sauce. Is also good cold with a Salad.

Savoury Potatoes

1 teaspoonful Minced Parsley. Pepper. Salt.
Grated Ham or Tongue or Minced Kippers, 2 Eggs. Milk.
Dried Haddock, Anchovies, or Sardines. 2 ozs. Butter.
1 lb. Boiled Potatoes. Breadcrumbs.

Mash the Potatoes with the Butter, Milk, Pepper and Salt, the Minced Parsley, and the yolks of the Eggs. Mix well and add a little Tongue or Ham, or Kippers, Haddock, Anchovies or Sardines. Form into shape of small potatoes, brush over with the whites of the Eggs, roll in Breadcrumbs and fry.

Savoury Rice Croquettes

2 cups Boiled Rice. 2 tablespoonfuls Butter. 3 Eggs.
Breadcrumbs. Pepper. Cayenne. Salt.
Minced Ham, Meat or Fish. Boiling Oil or Dripping.

Melt the Butter, beat the Eggs (leaving out the white of one), mix with the Rice, and add some very finely-minced Ham, Meat, or Fish, and Seasoning. Mix well together,

form into croquettes, dip them in white of Egg, and roll them in fine Breadcrumbs. Fry in boiling Fat or Oil. Drain perfectly dry and serve.

Savoury Rissoles

½ lb. Cold Potatoes. 1 oz. Butter. 1 Egg. Flour.
Fried Parsley. Cayenne. Mace. Salt.
1 tablespoonful Cream or Milk. Pepper.
3 tablespoonfuls Minced Tongue, Meat, Game or Fish.
¼ teaspoonful Grated Lemon Peel.

Rub the Potatoes through a sieve and mash with the Butter, Cream, and the Egg well beaten; add the Meat, or Fish, and the Seasoning. Mix thoroughly and form into little cones. Roll them in Flour and place them on a greased baking dish; cover with Buttered Paper and bake. Remove the paper and brown them before the fire. Serve with Fried Parsley.

Savoury Sauce

2 ozs. Butter. 1 Bay-Leaf. Flour. Pepper. Salt.
1 teacupful Vinegar. 1 teacupful Stock.
½ teaspoonful Minced Parsley. ½ teaspoonful Minced Onion.

Stew gently for one hour the Vinegar, Butter, Parsley, Onion, Bay-Leaf and Seasoning. Then thicken with a little Flour, add the Stock, simmer for 20 minutes, strain and serve.

Savoury Tomatoes

2 or 3 Onions. 3 Eggs. Butter or Dripping. Pepper.
1 lb. Tomatoes. Salt. 2 tablespoonfuls Breadcrumbs.

Slice the Onions and fry them brown in the Butter or Dripping, add the Tomatoes and fry until soft, add the Breadcrumbs and Seasoning, and over the whole put the Eggs well beaten. Fry until the Eggs are cooked.

Scalloped Artichokes

Jerusalem Artichokes. Anchovy Essence. Milk.
Pepper. Breadcrumbs. Butter.

Cut the Artichokes into small pieces, stew them until

tender in Anchovy Essence and a very little Milk with Pepper. Lay the pieces in buttered shells or a small buttered pie-dish, add a little of the sauce, cover with Breadcrumbs and some tiny bits of Butter, and brown before the fire.

Scalloped Eggs

1 cupful Breadcrumbs.	Pepper.	Salt.
Cold Milk or Gravy.	2 or 3 Eggs.	Butter.
White Sauce.	Raspings.	

Sift the Breadcrumbs finely, moisten them with a little Milk or Gravy, and season with Pepper and Salt. Put a thin layer of moistened Crumbs on a buttered pie-dish; boil the Eggs hard and cut them in slices; dip each piece in very thick well-seasoned White Sauce or in good Gravy made thick enough to adhere to the Eggs. Arrange the slices of Egg on the layer of Crumbs, cover with another layer of moistened Crumbs, and on the top strew baked Raspings and little bits of Butter. If liked, serve Gravy with this dish.

Scalloped Fish

Cold Fish.	Sauce.	Anchovy Essence.	
Butter.	Pepper.	Salt.	Cayenne.

Free the Fish from skin and bone, break into small pieces. Butter some scallop shells or a pie-dish, mix the Fish with any Sauce left from the day before (should there be no Sauce add a little Milk and a lump of Butter), a few drops of Anchovy Essence and a seasoning of Salt and Pepper, and put some of this mixture in each shell. Sprinkle over with Breadcrumbs and little bits of Butter, and bake about 20 minutes. Serve in the Shells.

Scalloped Kidneys

4 Sheep's Kidneys or ½ lb. Ox Kidney.		Butter.
1 teaspoonful Minced Parsley.		Flour.
1 teaspoonful Minced Onion.		Salt.
1 tablespoonful Sauce.	Breadcrumbs.	Pepper.

Mince the Kidney very finely and put it into a stewpan

with the Onion, Parsley, a few Breadcrumbs and some Butter. Fry all together for a few minutes, then add a tablespoonful of any Sauce liked, sprinkle with a little Flour and boil up again so that the Flour may be well cooked. Stir well together. Butter some scallop shells, fill with the mixture, cover with Breadcrumbs and little bits of Butter and brown before the fire.

Scalloped Lobster

1 tin Preserved Lobster.	Butter.	Milk or Cream.
Pepper. Salt.	Cayenne.	Breadcrumbs.

Cut the Lobster meat small, carefully removing all bits of shell. Put the liquor from the tinned Lobster into an enamelled saucepan with a lump of Butter and a little Milk or Cream; let this boil, then draw it to one side and lay the Lobster in it. Add the seasoning. Let the Lobster get hot through but not boil. Butter some scallop shells, fill them with the Lobster and pour the liquid over. Cover them with Breadcrumbs and pour over the top a little oiled Butter. Brown before the fire or in the oven and serve very hot.

Scalloped Oysters

1 doz. Oysters.	Butter.	½ pint Melted Butter.
Cream or Milk.	Flour.	Breadcrumbs.

Stew the Oysters in their own liquor in a pan, do not let them boil or they become tough. Add some Butter and thicken slightly with Flour. Keep stirring over the fire; strain off the liquor into the Melted Butter, add a spoonful of Cream or Milk and just bring to a boil. Lay the Oysters in buttered scallop shells, pour the sauce over them, and cover rather thickly with fine Breadcrumbs and little bits of Butter. Brown before the fire.

Scalloped Poultry or Game

Cold Poultry or Game.	Salt.	Pepper.
Breadcrumbs.	Gravy.	Butter.

Take the meat from the bones of any Poultry or Game,

mince it finely; add Breadcrumbs and seasoning and a cupful of Gravy Mix well. Place the mixture in a well-greased pie-dish or scallop shells, spread Breadcrumbs and little bits of Butter over the top and bake in a quick oven.

Scalloped Tomatoes

1 lb. Tomatoes. Bread or Biscuit Crumbs. Butter.
Sugar. Water. Pepper. Salt.

Put a layer of Crumbs and small bits of Butter into a pie-dish, then a layer of sliced Tomato with a sprinkling of Sugar, Pepper and Salt over them. Then go on with alternate layers until the dish is full. Pour in a little water to moisten, cover the top with Breadcrumbs and little bits of Butter and bake ½ an hour.

Scallops

1 doz. Scallops. Breadcrumbs. Butter.
Milk and Water or Stock. Pepper. Salt.

Wash the Scallops thoroughly free from sand and grit. Stew them gently in Milk and Water or Stock. When nearly cooked lay them in well-greased Scallop shells, boil up the liquor they have been cooked in with a little seasoning, pour over the Scallops, spread a thick layer of Breadcrumbs and little bits of Butter, and brown before the fire or in the oven.

Scotch Broth

¼ lb. Pearl Barley. 2 Onions. 2 Turnips.
2 Carrots. Pepper. Salt.
Liquor in which Mutton was boiled.

Boil up any trimmings of the joint with the Liquor that it was boiled in; add some Salt. When it boils skim carefully, add the Vegetables cut up, and boil for 1 hour. Strain, remove all fat; add Pepper and Salt and the Pearl Barley previously scalded. Simmer until the Barley is soft. Serve very hot.

Scotch New Potatoes

1 lb. New Potatoes. 1½ oz. Dripping or Butter. Salt.

Have the Potatoes as much the same size as possible, scrape and wash them; drain them carefully. Melt the Dripping or Butter in a saucepan, and, when quite hot, add the Potatoes. Cover and cook, frequently shaking the pan, until they are a deep yellow shade. Drain them, dust over with Salt, and serve.

Scotch Vegetable Marrow

1 Vegetable Marrow.	1 Egg.	Breadcrumbs.
Stock or Milk and Water.	Pepper.	Salt.
Butter or Dripping.	Gravy.	

Peel the Marrow and cut it in slices, removing the seeds from the centre of each slice. Stew in thin Stock or Milk and Water, drain; dip each slice into beaten Egg, and then into Breadcrumbs, dust with Pepper and Salt, and fry in boiling Butter or Fat. Drain and serve with Gravy.

Scotch Woodcock

Butter.	1 tablespoonful Gravy.	Hot Buttered Toast.	
Pepper.	Anchovy Essence.	2 Eggs.	Salt.

Melt a small lump of Butter in a saucepan, add a spoonful of rich Gravy, a few drops of Anchovy Essence and seasoning, break the Eggs in, stirring quickly. Serve on Hot Buttered Toast.

Scrambled Eggs

Butter. Eggs. Salt. Pepper. Hot Buttered Toast.

Put a lump of Butter in a frying-pan, and when it oils stir in some Eggs that have been well beaten with Salt, Pepper, and little bits of Butter. Stir the mixture with a fork until it thickens, then spread it thickly on Hot Buttered Toast and serve at once.

Scrambled Eggs and Tomato Sauce

Eggs. Butter. Pepper. Salt. Tomato Sauce.

Beat up the Eggs with Salt, Pepper and little bits of

Butter. Put a lump of Butter into a stewpan, stir in the beaten Eggs, and just as they set add some good Tomato Sauce.

Sea Pie

Potatoes. 1 Onion. 2 ozs. Flour. Suet Crust. Pepper.
Water or Stock. 1 lb. Beef, Mutton or Pork. Salt.

Peel the Potatoes and throw them into cold water. Line a basin with Suet Crust, cut up the Meat into small pieces and put it in the basin with the Onion cut small, and a seasoning of Salt and Pepper. Dredge the Flour over. Pour in some Water or Stock; add the Potatoes, cover with Suet Crust; tie down carefully with a cloth; put it into boiling water and boil for 2 hours.

Seed Cake (A)

1 lb. Flour. ¼ lb. Brown Sugar. ½ pint Milk. 1 Egg.
½ teaspoonful Carbonate of Soda. 1 teaspoonful Seed.
¼ lb. Dripping or Butter.

Rub the Dripping or Butter into the Flour, add the Sugar, the Seed and the Egg well beaten; dissolve the Soda in the Milk. Mix all well together; put in a cake tin and bake 1 hour.

Seed Cake (B)

Grated Nutmeg. ½ wineglassful Cooking Brandy.
2 ozs. Butter. 1 dessertspoonful Caraway Seeds.
3 teacups Sugar. ½ teaspoonful Carbonate of Soda.
1 teacup Milk. 3 Eggs. ½ lb. Flour.

Beat the Butter to a cream with the Sugar, dredge in the Flour, the Seeds and a little Grated Nutmeg; beat the Eggs well into the Brandy and add them to the mixture; lastly add the Carbonate of Soda dissolved in the Milk. Mix well and bake 15 to 20 minutes.

Semolina Canapes

1 pint Milk. 1 oz. Butter. 2 ozs. Semolina. 1 oz. Cheese.
1 Egg. Gravy. Breadcrumbs.

Boil the Semolina until a thick paste with the Milk and

Butter; add the Cheese. Lay it on a dish until cold, then cut it into fingers: Egg and Breadcrumb them and brown in the oven on a greased baking tin. If liked, serve with Brown Gravy, but this is not necessary.

Sergeant's Pudding

½ lb. Breadcrumbs. ½ lb. Currants. 4 tablespoonfuls Treacle.
Grated Nutmeg. ½ lb. Raisins. ½ lb. Suet. 1 pint Milk.

Chop the Suet, stone and chop the Raisins, mix well together with the other ingredients. Put into a buttered mould or basin, tie down and boil for 4 hours.

Servian Rhubarb

12 small sticks Rhubarb. 8 Figs. Sugar. Water.

Cut the Rhubarb into pieces about 2 inches long, without peeling, and cut the Figs into small pieces, adding Sugar and Water to taste. Stew in rather a slow oven, so as to keep the shape of the Rhubarb.

Shape of Ground Rice

1 pint Boiling Milk. 2 ozs. Ground Rice. ¼ pint Cold Milk.
1½ oz. Castor Sugar. ½ oz. Butter. 1 Egg.
Stewed Fruit or Jam.

Mix the Ground Rice in the Cold Milk; pour the Boiling Milk on to it and stir in a stewpan over the fire for 10 minutes. Add the Butter, the Egg well beaten, and the Sugar. Stir over the fire for 2 or 3 minutes, then pour it into a mould previously wetted. When cold turn out. Serve with Stewed Fruit or Jam.

Sheen Toast

1 Egg. Buttered Toast. Bloater Paste. Cayenne Pepper.

Spread the Bloater Paste on some hot Buttered Toast. Boil the Egg hard and sprinkle the pounded yolk over the Toast, and a good dust of Cayenne. Cut into fingers or squares and serve very hot.

Sheep's Heads (A)

3 Heads.	3 Carrots.	3 Turnips.	2 Onions.
Butter.	Mushrooms.	Raspings.	Pepper.
Salt.	4 Peppercorns.	3 quarts Cold Water.	

Cleanse the Heads thoroughly in warm water, having previously removed the Brains and Tongues; let them soak for 1 or 2 hours, then put them in 3 quarts of Cold Water; boil up and skim. Then add the Vegetables cut up and the seasoning. Simmer for nearly 3 hours. Take out the Heads; strain the stock and put it aside—it will make excellent "Scotch Broth." Cut the meat off the Heads into nice pieces, and place it in a buttered fire-proof dish; add the Mushrooms cut up. Spread Raspings and little bits of Butter over the top and bake. The brains can be used for "Brain Fritters" or "Brain Toast," the tongues for "Mutton Tongues and Purée" or "Mutton Tongues en Papillote," and the stock for "Scotch Broth."

Sheep's Heads (B)

Water.	2 Carrots.	½ teaspoonful Pepper.
1 Sheep's Head.	2 Turnips.	2 teaspoonfuls Salt.
Bunch of Parsley.	2 Onions.	¼ lb. Fine Oatmeal

Soak the Head as in the preceding recipe, put it into a saucepan with enough Cold Water to cover it. Slice the Vegetables, and when the Water boils add them to it with the seasoning. Mix the Oatmeal quite smooth with a little of the Stock, then add that also. Stir till it boils, then cover closely and leave it to simmer for at least 2 hours. Serve the Tongue and Brains on a separate dish.

Shepherd's Pie

Cold Corned Beef.	Bacon.	1 teaspoonful Minced Parsley.
Mashed Potatoes.	Gravy.	1 tablespoonful Minced Onion.
2 Tomatoes.	Salt.	Pepper.

Slice the Beef very thin, put it into a greased pie-dish in layers with the Tomatoes sliced, the Parsley and Onion, and some thinly-cut Cooked Bacon. Allow 2 ozs. Bacon to

each ½ lb. Meat. Season, add some Gravy, put cold Mashed Potatoes on the top and brown well.

Shortbread

¾ lb. Flour. ¼ lb. Butter. 3 ozs. Sugar. Sliced Candied Peel.

Rub the Butter and Sugar to a cream, gradually dredge in the Flour; knead well for at least 20 minutes. Press it out to a thickness of about ½ an inch, lay some sliced Candied Peel on the top and bake in a moderate oven.

Shrewsbury Cakes

3 ozs. Castor Sugar.	½ lb. Flour.	¼ lb. Butter.
Rind of 1 Lemon.	1 Egg.	

Beat the Butter to a cream with the Sugar, beat in the Egg and the rind of the Lemon finely grated. Stir well. Dredge the Flour gradually to the mixture. Roll out and cut into biscuits with a paste-cutter. Bake in a moderate oven.

Shrimp Patties

⅓ pint Melted Butter Sauce. Puff Paste. Flour. Cayenne. 1 teaspoonful Anchovy Sauce. ½ pint Picked Shrimps. Mace.

Put the Melted Butter into a small saucepan, add the Shrimps, the Anchovy and a seasoning of Cayenne and Mace; thicken with a little Flour. Stir well and allow it to simmer, but not boil, for a few minutes. Have Puff Paste patty cases ready baked, fill with the mixture and serve very hot.

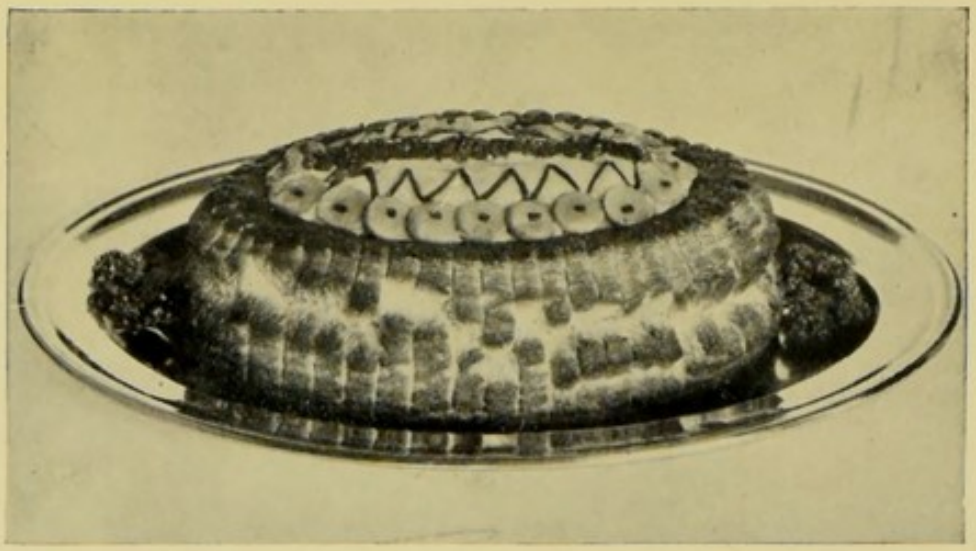
Shrimp Rolls (A)

Shrimps.	Cayenne.	Salt.
Butter.	Watercress.	Bread.

Cut some thin slices of Bread and Butter; place some Shrimps in the centre, dust with Cayenne and Salt, roll up tightly, and serve garnished with Watercress.

Shrimp Rolls (B)

Shrimps.	Cayenne.	Salt.
Butter.	Fried Parsley.	Bread.



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Proceed as above, but fry the Rolls in boiling Butter or Fat; drain well and serve with Fried Parsley.

Shrimp Sauce

3 pennyworth Shrimps. ½ pint Melted Butter. Cayenne.
1 teaspoonful Anchovy Essence.

Pick the Shrimps; put the shells into boiling water and cook for a few minutes. Put the shelled Shrimps into the Melted Butter; strain into it the liquor from the shells (about ½ gill), add the Anchovy and a seasoning of Cayenne. Let the sauce simmer for a few minutes, but not boil.

Shrimp Toast

Picked Shrimps. Pounded Mace. Cayenne.
Hot Buttered Toast. Butter. Salt.

Toss up the Shrimps with some Butter, Cayenne, Salt and a little pounded Mace until thoroughly hot; heap the Shrimps on some slices of Hot Buttered Toast, and serve very hot.

Shrimps au Cordon Bleu

1 pint Picked Shrimps. ¾ pint Stock or Milk. Nutmeg.
Anchovy Essence. Thickening of Butter and Flour.
Salt. Cayenne. Mace. Fried Bread.

Put the Shrimps in a stewpan with the Stock or Milk and Thickening. Add a few drops of Anchovy Essence and a seasoning of Cayenne, grated Nutmeg and pounded Mace. Simmer for a few minutes. Serve on a hot dish with sippets of Fried Bread round, or in ramakin cases with a small square of Fried Bread on the top of each.

Siberian Eggs

Aspic Jelly. Anchovy Essence. 2 Tomatoes. Pepper.
½ Beetroot. Minced Parsley. Salt. 3 Eggs. Butter.

Boil the Eggs hard, cut them in half and take out the yolks. Pound the yolks with the Butter, Anchovy, etc. as for "Anchovy Eggs." Fill the halves with the mixture. Pour a little Aspic into a wetted mould, then put in some sliced

Tomato and Beetroot. Pour in a little more Aspic and leave it to set. Now arrange the Eggs and add some more Aspic. Leave to set, then another layer of Tomato and Beetroot, and fill up with Aspic. Turn out when set, and garnish with slices of Beetroot and Tomato.

Sicilian Rice

¼ lb. Rice.	1 Onion.	Butter or Dripping.
Stock.	Pepper.	Salt.

Mince the Onion and fry brown in Butter or Fat. Put it into a stewpan with the Rice and Stock. Simmer until the Rice has absorbed all the Stock, add a seasoning of Pepper and Salt and serve.

Sicilian Soup

2 Carrots.	2 Turnips.	1 Cabbage.	2 Leeks.
4 Potatoes.	3 ozs. Rice.	3 Tomatoes.	Pepper.
1½ quart Stock or Water.		Butter or Dripping.	
Parmesan Cheese.		Salt.	

Slice the Vegetables and fry them for 10 minutes in the Butter or Dripping, add the Stock or Water. Stir well with a wooden spoon, then add the Rice and Tomatoes sliced, a seasoning of Pepper and Salt, and let all cook together for ½ an hour or more. When ready, sprinkle with Grated Parmesan Cheese and serve very hot.

Simla Sandwiches

6 Anchovies.	3 Sardines.	1 oz. Butter.
1 small teaspoonful Curry Powder.		Cayenne.
1 teaspoonful Chutnee.	1 Egg.	Toast.

Fillet the Anchovies and the Sardines, and pound them with the Butter, Curry Powder and Chutnee, add the beaten yolk of the Egg, and a dust of Cayenne. Put this into a small enamelled saucepan and stir over the fire until quite hot. Make some rather thick Toast, split it in half, butter the soft side, spread the Anchovy mixture on this, press the two halves of the Toast together, cut into neat little sandwiches and serve very hot.

Singhalese Scallops

¼ lb. Rice. Milk. Butter. Cold Ham or Tongue.
Pepper. Salt. Cayenne. Grated Parmesan Cheese.

Wash the Rice and boil it in the Milk until tender, add the seasoning, and the Tongue or Ham minced very finely. Butter some china ramakin cases or scallop shells, fill with the mixture, sprinkle the top with Parmesan Cheese and little bits of Butter and brown in the oven or before the fire.

Sir Watkin's Pudding

2 Eggs. Raisins. ½ lb. Suet. ½ lb. Castor Sugar.
½ lb. Breadcrumbs. Lemon Sauce. Rind of 1 Lemon.

Chop the Suet finely, add the Sugar, Lemon Rind grated, and the beaten Eggs and Breadcrumbs. Mix well. Butter a mould, stick it with 8 dessert Raisins, put in the pudding and boil for 2 hours. Serve with Lemon Sauce.

Skate a la Francaise

1 Skate. 1 Carrot. 1 Sliced Onion. Bunch of Herbs.
Butter. Cold Water. ½ gill Vinegar. Lemon Juice.

Lay the fish in a pan just covered with Cold Water, add the Onion, Carrot, Herbs and Vinegar. Boil for a few minutes, and then let it simmer gently until cooked. Drain it, brown some Butter, pour it over the Skate, add a squeeze of Lemon Juice and serve.

Skate au Fromage

1 Skate. 1 Onion. Butter. Flour. Milk.
2 Cloves. Bunch of Herbs. Salt. Pepper.
Breadcrumbs. Grated Parmesan Cheese. Fried Bread.
Small Boiled Potatoes.

Boil the Fish in the Milk, with the Onion stuck with the Cloves, a lump of Butter, a little Flour, Herbs and Seasoning. When it is cooked drain it well. Continue stewing the sauce for some minutes longer, then strain it. Butter a baking dish, sprinkle Breadcrumbs and Grated Parmesan Cheese at the bottom, lay the Skate on this, arrange round

it the Potatoes and some small squares of Fried Bread, put a few more Breadcrumbs over and sprinkle liberally with Cheese. Bake for 20 minutes.

Skate Soup

1 Skate. 2 Onions. 1 wineglassful White Wine.
Salt. Pepper. Bunch of Herbs.
2 quarts Water. Lemon Juice. 2 ozs. Butter.
1 tablespoonful Mushroom Ketchup or Tomato Sauce.

Skin the Fish and cut the thick parts into pieces about 1 inch in length. Boil the bones and trimmings with the Onions and Herbs. Boil until it is reduced to one half, skim and strain, brown the Butter, add some Lemon Juice and add this to the Soup. Put in the Fish, add the Seasoning, Wine and Ketchup or Sauce. Boil for 20 minutes.

Slices of Salmon a la Bernhardt

Slices of Salmon. Butter. Pepper. Salt.
Pounded Mace. Minced Parsley. Flour. Milk.
Lemon Juice. Yolk of 1 Egg.

Have the Slices of Salmon cut rather thin, divide them in half, skin them and take out the bone. Put some Butter in a stewpan, when it is melted lay in the Slices, add a seasoning of Pepper and Salt. When cooked take them out, place them on a hot dish and pour over them a sauce made as follows:—Flavour some Milk with Pepper, Salt and Pounded Mace, thicken with Flour. When hot add the Butter in which the Fish was cooked, the Parsley and Lemon Juice. Stew for a short time then stir in the yolk of the Egg.

Small Cakes

Vanilla, Almond or Lemon Essence. 3 ozs. Butter.
½ teaspoonful Baking Powder. 2 Eggs. ½ lb. Flour.
¼ lb. Castor Sugar. Prepared Cocoanut.

Rub the Butter into the Flour, beat in the Sugar, Baking Powder, 2 yolks and 1 white of the Eggs, and Flavouring as preferred. Mix well, divide into small pieces, dip each

piece into white of Egg, roll in the Cocoanut and bake on a greased baking sheet.

Small Fish au Gratin

Fish. Butter. Water. Breadcrumbs. 1 Onion.
Pepper. Salt. 1 Egg. Minced Parsley.

Any small Fish is suitable for this dish. Split the Fish and take out the back-bone and as many other bones as possible without spoiling the shape of the Fish, cut off the heads and tails. Butter a pie-dish, sprinkle it with Breadcrumbs, place the fish on this, with a little Water, and some small bits of Butter. Chop the Onion small, mix it with some Breadcrumbs, the Parsley, Seasoning, and the yolk of the Egg. Spread this over the fish. Add a few more Breadcrumbs and little bits of Butter and bake in the oven.

Smyrna Pudding

Essence of Vanilla, Lemon or Almond. 2 ozs. Butter.
4 teaspoonfuls Castor Sugar. Puff Paste. Jam. 4 Eggs.

Melt the Butter to a cream, add 2 teaspoonfuls Castor Sugar, the yolks of the Eggs, and a few drops of one of the above Flavourings. Line a pie-dish with Puff Paste, spread a layer of Jam on it, and pour on the other ingredients. Whip the whites of the Eggs to a firm froth with the rest of the Sugar, pile it roughly on the top of the pudding and bake a light brown.

Snowballs

4 Eggs. 1 pint Milk. Sugar.
Essence of Vanilla, Lemon or Almond.

Put the Milk in a saucepan with some Sugar and a few drops of one of the above Flavourings. Beat the whites of the Eggs to a very firm froth, and, when the Milk boils, drop the froth in large tablespoonfuls into it. Let them cook for 2 or 3 minutes, turning each piece so that it gets cooked all over alike. Take out the lumps of froth with a spoon. Make a custard of the yolks of the Eggs and the Milk. When it is

cold place in a glass dish and arrange the "Snowballs" on the top.

Snowdon Soup

4 or 5 Leeks.	Butter.	Pepper.	Salt.
2 or 3 Potatoes.	Stock.	Bread.	

Cut up the Leeks (not too small) and fry them in Butter or Fat, add the Stock, seasoning, and the Potatoes peeled and cut in thin slices. Simmer until quite cooked. Place two slices of Bread at the bottom of a tureen, having previously cut off the crust, pour the Soup over and serve.

Soda Cake (A)

¾ lb. Flour.	6 ozs. Butter.	6 ozs. Sugar.
6 ozs. Currants.	3 ozs. Candied Peel.	3 Eggs.
1½ teacupful Milk.	¾ teaspoonful Carbonate of Soda.	

Mix well together, pour into a tin and bake.

Soda Cake (B)

1 lb. Flour.	¼ lb. Butter.	½ lb. Moist Sugar.
3 Eggs.	½ lb. Currants.	1 teacupful Milk.
1 teaspoonful Carbonate of Soda.		

Rub the Butter into the Flour, add the Sugar, the Currants, the Eggs well beaten, and the Soda dissolved in the Milk. Mix well and bake in a moderate oven.

Soda Cake (C)

1 lb. Flour.	⅓ lb. Sugar.	½ lb. Butter.
½ lb. Currants.	¼ lb. Raisins.	½ pint Milk.
½ teaspoonful Carbonate of Soda.		3 Eggs.
2 ozs. Candied Peel.	2 ozs. Jordan Almonds.	Water.

Rub the Butter into the Flour, add the Sugar, Currants, Raisins, and the Almonds blanched and cut in quarters. Dissolve the Soda in a little Water, add it to the Milk, in which the Eggs should be well beaten. Mix this with the other ingredients and bake 1½ hour.

Soft Roes on Toast (A)

Tin of Soft Roes.	Butter.	Fried Bread.
Cayenne.	Salt.	

Take as many Roes as required, put them on a buttered baking dish and make very hot in the oven. Have ready some Fried Bread or Hot Buttered Toast, cut it into strips, place a Roe on each, sprinkle freely with Cayenne and a little Salt and serve very hot.

Soft Roes on Toast (B)

Hot Buttered Toast.	Lemon Juice.	Cayenne.
Tin of Soft Roes.	Pepper.	Salt.
Fried Breadcrumbs.	Butter.	

Take as many Roes as required, make some Hot Buttered Toast, cut it into strips and season with Pepper and Salt. Lay a Roe on each strip and sprinkle over it a little Salt, Cayenne, and a squeeze of Lemon Juice. Strew over undrained Fried Breadcrumbs and tiny bits of Butter, place them on a fireproof dish and make very hot in the oven or before the fire and serve.

Sole aux Fines Herbes

Chopped Chives.	Pepper.	Butter.
Minced Parsley.	Buttered Paper.	Raspings.
Breadcrumbs.	Salt.	1 Sole.

Butter a baking-dish, spread on the bottom some Breadcrumbs and Parsley, and a pinch of Chives. Place the Sole on this, then some more Breadcrumbs and Parsley, and another pinch of Chives, and a sprinkling of Pepper and Salt. Sprinkle a few Raspings over this with some little bits of Butter, cover with a Buttered Paper and bake in the oven. Serve in the same dish.

Sole a la Française

2 tablespoonfuls Gravy or Milk.		Soles or Lemon Soles.
2 tablespoonfuls White Wine.		2 Cooked Tomatoes.
2 Cooked Onions.	Butter.	Pepper. Salt.

Fillet the Fish and toss the fillets in the Butter until quite

firm. Add to them, in the saucepan, the Tomatoes and Onions cut up small, the Wine and Gravy or Milk, and a seasoning of Pepper and Salt. Simmer all together for 10 minutes and serve very hot.

Sole au Gratin

1 tablespoonful Mushroom Ketchup.		Minced Parsley.
1 wineglassful White Wine.		Gravy or Milk.
Breadcrumbs.	Lemon Juice.	Salt.
1 Sole.	Butter.	Pepper.

Put some Breadcrumbs and some lumps of Butter on a flat dish, and sprinkle over a little Salt, Pepper and Minced Parsley. Place the Sole on this, then add more Breadcrumbs, Pepper, Salt and Parsley. Melt some Butter and pour it very gently over the Sole so as not to disturb the Breadcrumbs. Bake for ½ to ¾ an hour. Have ready in a saucepan some good Gravy or Milk in which you have put a little Lemon Juice, the Ketchup and Wine. Simmer all this together, pour it round the Sole and serve in the dish in which it was cooked.

Soles in Aspic

Mayonnaise or Tartare Sauce.		2 Tomatoes.
Aspic Jelly	1 Sole.	Lettuce.

Boil the Sole, fillet it, divide each fillet into at least three strips. Put a little Aspic Jelly in a mould, and when it has set put in some of the strips of Sole, then more Aspic, and proceed as before until the mould is full. When set, turn out, garnish with Lettuce leaves and slices of Tomato, and serve with either of the above Sauces.

Soles à la Lyonnaise

Buttered Paper.	Stock or Water.		1 stick Celery.
Bunch of Herbs.	1 Onion.	Flour.	1 Carrot.
Minced Parsley.	2 Soles.	Butter.	2 Cloves.

Fillet the Soles, twist each fillet into a knot and cook in the oven in a buttered tin with a Buttered Paper over. Meanwhile boil the trimmings of the Soles with the Vege-

tables (except the Onion), Herbs, Cloves, and a sufficient quantity of Stock or Water. When it has boiled for 1 hour strain the liquor, slice the Onion finely, and fry it a golden brown in Butter, add a little Flour, and as much of the above liquor (strained) as required. When the sauce boils add a little Minced Parsley and the Butter out of the tin in which the fillets have been cooked. Arrange these on a dish and pour the sauce over.

Soles aux Ognons

1 gill White Wine.	Lemon Juice.	1 Onion.
Minced Parsley.	Pepper.	1 Sole.
Cayenne.	Butter.	Salt.

Slice the Onion in very thin slices and place it at the bottom of a buttered pie-dish, lay the Sole on this, pour the Wine over it, season with Pepper, Salt, Cayenne and Minced Parsley, squeeze some Lemon Juice over and bake. Serve in the pie-dish.

Sorrel Soup (A)

Sorrel. Salt. Pepper. 1 lump Sugar. 1 Egg. Water.

Put the Sorrel in a saucepan with a little Salt and boil till tender, pass it through a sieve, removing a little of it to be shredded and added to the purée; season with Pepper and Salt, make it hot again, stir in, off the fire, the beaten yolk of an Egg, pour it into the tureen, add the shredded Sorrel and the Sugar pounded.

Sorrel Soup (B)

1 teaspoonful Ground Rice.	1 gill Cream.	Pepper.
3 handfuls Sorrel.	Bread.	Salt.
1 quart Water.	2 ozs. Butter.	1 Egg.

Break the Sorrel into small pieces and put it in a stew-pan with the Butter, stew for some time then stir into it the Ground Rice, the Water, and a seasoning of Salt and Pepper. Boil for 5 minutes, then simmer till cooked. Rub through a sieve, return to the fire. Place some thin slices of Bread at the bottom of a tureen, stir the Egg beaten up in the Cream to the purée, and pour it on to the Bread.

Sorrento Soup

1 oz. Castor Sugar. Handful of Spinach. 2 ozs. Butter.
1 lb. Tomatoes. 1 quart Water. Pepper.
6 Potatoes. Salt.

Boil the Vegetables in the Water with some Salt, when quite soft rub through a sieve, return it to the fire with the Butter, Sugar and Seasoning. Simmer for 10 minutes. Serve very hot.

Soubise Soup

1 gill Cream or Milk. 1½ oz. Butter. ½ pint Milk.
1 quart Water. ¼ lb. Bread. Pepper.
2 Potatoes. Salt. 3 Onions. 1 Egg.

Cut the Bread, Onions and Potatoes into very thin slices and boil them in the Water and the Milk. Add the Butter and Seasoning. Stew to a pulp, put through a sieve, and replace the pulp on the fire; simmer for a few minutes, beat the yolk of the Egg up in the Cream, stir it to the Soup and serve at once.

Souffle Potatoes

Potatoes. Butter or Dripping. Salt.

Peel the Potatoes and cut them lengthways in slices ½ an inch thick. Dry them thoroughly and put them in a saucepan of nearly boiling Butter or Fat for 10 minutes. Drain them and let them get nearly cold. Bring the Fat in which they were cooked to the boil, put in the Potatoes and cook for 5 minutes. Sprinkle them with Salt and serve.

Soup a la Bonne Femme

1 dessertspoonful Flour. 2 Lettuces. 1 oz. Butter.
3 tablespoonfuls Cream. 1 Onion. Sorrel. Salt.
1 quart Stock. 3 Eggs. Pepper Nutmeg.

Shred the Lettuces, Onion and Sorrel finely, put them in a stewpan with the Butter, seasoning of Pepper and Salt, and a little grated Nutmeg. Simmer over a slow fire for about 10 minutes; now add the Flour and the Stock and boil slowly for about ½ an hour. When about to send to table

and the Soup is very hot, but not boiling, beat up the yolks of the Eggs with the Cream and stir them to the soup. On no account must the Soup boil after the Eggs are added.

Soup a l'Imperatrice

1 slice Ham or Bacon. 1 stick Celery. 1 lb. Veal.
Pinch Pounded Mace. Bunch of Herbs. 1 Onion.
2 ozs. Mushrooms. Salt. 4 Peppercorns. 1 Clove.
1 quart White Stock. 2 ozs. Butter. Vermicelli.

Put the Bacon or Ham and the Veal into a stewpan with the Celery, the Onion with the Clove stuck in it, the Mace, Herbs, Peppercorns and Butter. Stir well over the fire, add the Stock and the Mushrooms chopped small. Boil it and skim. Soak some Vermicelli in cold water for 10 minutes, put it in a clean saucepan, strain the soup on to it and stew until the Vermicelli is cooked.

Soup a la Prima Donna

½ pint Milk or Cream. 1 quart Stock. 1 lump Sugar.
2 ozs. Sago. Salt. 1 Bay-Leaf. Pepper.

When the Stock is nearly boiling add to it gradually the Sago, which must be previously soaked in boiling Water. Simmer for ½ an hour. Beat the yolks of the Eggs, boil the Milk or Cream and add it to them, and stir them quickly to the soup, which must not boil after the Eggs are added.

Soup a la Reine

Remains of Cold Chicken or Veal. 1 gill Cream or Milk.
2 ozs. Boiled Rice. Pepper. Salt. 1 quart White Stock.

Pound the Meat in a mortar with the Rice, moisten with a little Stock and rub it through a sieve. Put the rest of the Stock on the fire, add the purée to it, with the Cream or Milk and a seasoning of Pepper and Salt. Simmer for ¾ an hour.

Soused Herrings, Mackerel or Sprats

½ pint Vinegar. 2 Bay-Leaves. Water.
12 Peppercorns. Fish.

Boil the Fish in Water, lay them in a deep dish. Take

half the liquor they were boiled in, add the Vinegar, Peppercorns and Bay-Leaves. Boil this mixture for 10 minutes, and when cold pour it over the fish. Leave them for 24 hours, or longer, and serve in the same dish.

Sovereign Croutons

4 tablespoonfuls Grated Parmesan Cheese.
1 dessertspoonful Water.
Butter or Dripping.
2 French Rolls. 1 Egg.
Anchovy Essence.
Breadcrumbs. Pepper. Cayenne. Salt.

Grate off the outside crust of the Rolls, cut the crumb in slices ½ an inch thick, scoop out a little of the centre, fry them in boiling Fat or Butter, and drain them well. Put the Water into a saucepan with a few drops of Anchovy and 1 oz. Butter; when it boils stir in Breadcrumbs enough to make a fairly stiff paste, add the beaten yolk of the Egg, the seasoning and Grated Cheese. Stir well, fill the croûton cases and serve.

Spanish Buttered Eggs

Butter or Salad Oil. 4 Tomatoes. ½ Onion.
4 Eggs. Pepper. Salt.

Peel the Tomatoes, chop the Onion, and fry them in some boiling Butter or Oil. Break in the Eggs, stir with a wooden spoon till just set, and serve very hot.

Spanish Onions

Spanish Onions. Butter. Pepper. Salt.

Boil the Onions whole for ½ an hour with plenty of Salt. Drain and return them to the stewpan with a lump of Butter and a little Pepper and Salt. Cover the pan closely to keep in the steam, and stew gently for 2 or 3 hours according to the size of the Onions. Baste with their own liquor occasionally, and take care they do not cook so fast as to cause this to dry up and the Onions to get burnt.

Spanish Potatoes

Spanish Onions. ½ pint Water. Minced Parsley.
Potatoes. Butter. Salt. Pepper.

Mince the Onions and fry them in a saucepan in a little Butter; when a good colour add the Water, and the Potatoes peeled, a seasoning of Salt, Pepper and Minced Parsley. Simmer slowly.

Spanish Savoury

½ teaspoonful Minced Parsley. 3 ozs. Butter. Cayenne.
½ teaspoonful Minced Onion. 3 ozs. Jordan Almonds.
1 teaspoonful Caviare or Anchovy Paste. Salt. Toast.

Blanch the Almonds and pound them with the Butter, Parsley, Onion, Caviare or Anchovy Paste, and a seasoning of Cayenne and Salt. Have ready some cold Toast about ½ an inch thick, split it in half, spread with the mixture, press the pieces of Toast together again, and serve cold.

Spanish Soup

2 tablespoonfuls Clarified Dripping, Oil, or Butter.
1 Vegetable Marrow. 2 ozs. Butter ½ pint Milk. Salt.
2 Spanish Onions. 1 lb. Tomatoes. 1 quart Water. Pepper.

Slice the Onions and fry them in the Dripping, Oil, or Butter, with the Tomatoes and Vegetable Marrow, also sliced. Add the Water and simmer for 3 or 4 hours. Rub through a sieve, add the Butter, and Milk, and Seasoning. Simmer ¼ an hour and serve.

Speciality Biscuits

½ lb. Castor Sugar. Buttered Paper. 1 Egg.
Vanilla Essence. Colouring.

Beat the white of the Egg to a firm froth, dredging in the Sugar and the Flavouring. Beat until a thick paste. Place a sheet of Buttered Paper on a baking tin, and, with a teaspoon, drop small pieces of the mixture on to it about ½ an inch apart. Put in a cool oven until they become a pale biscuit colour. When cold, remove them from the paper with the blade of a knife. If liked, the mixture can be

divided and one half coloured with any colouring preferred before baking.

Spice Cake

½ teaspoonful Pounded Cinnamon and Grated Nutmeg.
½ Wineglassful White Wine. ½ lb. Flour. 2 Eggs.
2 Cloves Pounded. ¼ lb. Castor Sugar. ¼ lb. Butter.
3 ozs. Sultana Raisins.

Beat the Butter to a cream with the Sugar. Beat the Eggs to a firm froth and add them, dredge in the Flour, add the Sultanas and Spice, and, last of all, the Wine. Butter a baking sheet and drop lumps of the mixture on it, a tablespoonful at a time.

Spinach Soup

1 gill Cream or Milk. Hot Water. Pepper.
2 lbs. Spinach. 1 Egg. Salt.

Wash and Pick the Spinach, put it into a saucepan with a little Salt and let it boil till quite soft, shaking the pan occasionally for the first few minutes to prevent its burning. When cooked pass it through a sieve. Add to it a sufficient quantity of Hot Water and a seasoning of Pepper and Salt, make it hot again and stir in, off the fire, the Cream or Milk in which the Egg has been beaten up.

Sponge

¾ breakfastcupful Cold Water. 3 Eggs.
1 quart square of Chelsea Jelly.

Put the Jelly into a pan with the Water. Heat until melted; pour it into a large basin and allow it to cool. Beat the whites of the Eggs to a stiff froth, add them to the jelly and switch until it becomes spongy; pour it into a mould and leave for ½ an hour.

Sponge Cake

Weight of 4 Eggs in Castor Sugar. 5 Eggs.
Weight of 3 Eggs in Flour. ½ Lemon.

Beat the Eggs, whites and yolks separately; then beat

to the yolks the Sugar, and the juice and grated rind of the Lemon, beat in the whites of the Eggs, and whisk for ¾ an hour; dredge in the Flour, beating all the time. Have ready the tin mould buttered and sprinkled with Sugar and bake in a moderate oven. Care should be taken that the Flour is well dried and sifted before using.

Sponge Pudding

1 teaspoonful Baking Powder. 2 Eggs. 1 teacupful Flour.
1 teacupful Apricot Jam. ½ gill Water. ½ teacupful Milk.
½ gill Cooking Brandy. 1 pinch Salt. 2 ozs. Butter.
½ teacupful Castor Sugar.

Mix the Flour, Baking Powder, Salt, Sugar and Butter together, then add the Milk. Beat the yolks of the Eggs and add them to the mixture, and, lastly, the whites of the Eggs beaten to a firm froth. Beat steadily for ¼ an hour. Fill a greased tin about three parts full and bake in a moderate oven for 25 minutes. Serve with Apricot Sauce poured over and around. Make the Sauce as follows:— Make the Apricot Jam very hot in the Brandy and Water, and rub through a heated strainer over and around the pudding. Serve very hot.

Sprats a la Bourgeoise

1 lb. Sprats. Salt. Flour. Cayenne.
Brown Bread. Butter. 1 Lemon.

Rub the Sprats with Butter, roll them in Flour; broil them. Place them on a hot dish, sprinkle them with Salt and Cayenne; squeeze the juice of ½ a Lemon over them. Slice the other half and arrange it round the Sprats. Hand thin slices of Brown Bread and Butter.

Sprats Marines

1 lb. Sprats. Vinegar. Cayenne. Salt.
6 Peppercorns. 3 Cloves. Pepper.

Cut off the heads and tails of the Fish, and arrange them in a pie-dish; sprinkle them with Salt, Pepper and Cayenne.

Add the Cloves and Peppercorns, and enough Vinegar to cover the Fish. Bake for 25 minutes, let them go cold and serve.

Steak and Olives

2 tablespoonfuls Ketchup.	2 lbs. Beefsteak.	Vinegar.
1 glass Red Wine.	Butter.	Oil.
Stock or Water.	Olives.	Flour.

Trim and cut the Steak into pieces about the same size; rub them over with Oil and Vinegar. Put them in a stewpan with some Butter and fry for a few minutes; add some Stock or Water, the Ketchup and Wine, and a thickening of Flour. Cover the pan closely and stew gently. Stone the Olives, and, a few minutes before serving, add them to the meat and let them stew with it.

Steak and Potato Fingers

1 teaspoonful Minced Capers.		1 teacupful Flour.	Pepper.
1 lb. Potatoes.	1 lb. Steak.	3 ozs. Butter.	Salt.
Grated Nutmeg.		Dripping.	2 Eggs.

Cut the Steak into neat fingers, sprinkle it with Pepper and Salt, and broil it nicely. Arrange it on a hot dish and on each Steak finger put a small lump of the following mixture:—1 oz. Butter kneaded with some Flour and the Minced Capers. Between each Steak finger put a finger of Potatoes made as follows:—Mash the Potatoes, add 2 ozs. Butter, 2 yolks and one white of the Eggs, ½ teacupful Flour, and a dust of Nutmeg, Pepper and Salt. Mix all well together and roll out to a thickness of about ½ an inch. Form into fingers, dip them in white of Egg, Flour them and fry in boiling Dripping.

Stella Custard

3 ozs. Pistache Nuts.	Cornflour.	4 Eggs.
Rind of ½ a Lemon.	Castor Sugar.	Milk.

Blend the Cornflour and Milk, put it on the fire in an enamelled saucepan with the pounded Pistache Nuts, add the Rind of the Lemon, and sufficient Sugar to sweeten

Stir this together for some time. Grease a pie-dish, put in the mixture, put the dish in a pan of hot water, stir in the beaten Eggs and continue stirring until it thickens. Scatter some Castor Sugar over the top and serve hot or cold.

Stewed Breast of Veal and Peas

2 tablespoonfuls Mushroom Ketchup. 3 lbs. Breast of Veal.
1 tablespoonful Tomato Sauce. ½ gill White Wine.
2 ozs. Butter. Bunch of Herbs. Pounded Mace.
2 Cloves. 2 Onions. ½ Lemon. Boiling Water.
Pepper. Flour. Mint. Green Peas. Salt.

Cut the Meat off the bones (put the bones aside for soup) and divide it into pieces about 2 inches long. Put the Butter into a frying-pan, add the Meat, and fry until a good brown colour. Place it in a stewpan with the Herbs, Cloves, Mace, Onions cut up, a little Lemon Peel and some Pepper and Salt. Enough Boiling Water to just cover the Veal. Cover closely and simmer very slowly for 2 hours. Boil the Peas with the Mint until half cooked; strain off the gravy from the Meat, thicken with Butter and Flour, add the Wine, Tomato Sauce, Ketchup, and the juice of the ½ Lemon; add the Peas to this and let them simmer for ¼ an hour. Pour over the Meat and serve. Preserved Peas will do quite well if fresh Peas are not to be had.

Stewed Calf's Feet

2 Calf's Feet. ½ Saltspoonful Salt. 10 Peppercorns.
Pounded Mace. 1 tablespoonful Ketchup. 2 Onions.
2 ozs. Butter. Handful Button Mushrooms. 6 Cloves.
3 pints Cold Water or Stock. Celery. Parsley.
1 slice Ham or Bacon or Meat Trimmings. 1 Carrot.
1 dessertspoonful Lemon Juice. Cayenne.
1 teaspoonful Flour. ½ wineglassful White Wine.

Wash the Feet carefully, divide them at the joint and split the claws; place them in a stewpan and pour over them the Water or Stock. The Ham, Bacon or Meat Trimmings should be placed at the bottom of the stewpan

before the Feet are put in. As soon as it begins to boil add the Salt; skim carefully, add a little Parsley and Celery, the Onions stuck with the Cloves, the Carrot, Mace and Peppercorns. Stew gently until the flesh parts easily from the bones; take off all the meat, strain as much gravy as required, skim off all the fat. Flavour with Ketchup, and when it boils thicken with Flour and Butter; put in the Meat, the Wine, Lemon Juice, Mushrooms, and a dash of Cayenne, simmer for 20 minutes to ½ an hour and serve very hot. There will be more liquor than will be required for the gravy; this makes an excellent foundation for a soup.

Stewed Carrots

4 or 5 Carrots. Boiling Water. 2 ozs. Butter.
1 lump Sugar. 1 teaspoonful Minced Parsley.
1 cupful Milk. 2 Eggs. Pepper. Salt.

After the Carrots are scraped and washed soak them for a few minutes in Boiling Water; slice them and put them in a stewpan with the Butter, Sugar, Milk, and a seasoning of Pepper and Salt, and the Parsley. Stew them gently, and when done and quite tender stir in the beaten yolks of the Eggs.

Stewed Duck and Green Peas

1 Duck. Gravy. ½ teaspoonful Minced Lemon Peel.
Peas. Salt. 2 ozs. Butter.
Cayenne. Flour. 1 teaspoonful Castor Sugar.

Cut up the Duck into nice joints and lay them in a stewpan with some good Gravy, add the Lemon Peel and Salt and Cayenne to taste. Let this simmer gently until cooked. Boil the Peas, drain them, stir in the Sugar and the Butter rolled in Flour. Toss these up over the fire for a few minutes, place them in the centre of a hot dish; arrange the joints of Duck round, strain the Gravy and pour it round

Stewed Duck and Olives

1 Duck.	Lemon Juice.	Cayenne.
Butter or Dripping.	Flour.	Stock or Water.
1 Carrot.	2 Onions.	2 Cloves.
Parsley.	Pepper.	Salt.
1 tablespoonful Ketchup.		Olives.

Cut up the Duck into nice joints, rub it over with Lemon Juice and dust it with Cayenne; put it into a stewpan with the Butter or Dripping and fry for a few minutes; sprinkle it with Flour and add just sufficient Stock or Water to cover it. Add also the Carrot cut up, the Onions stuck with the Cloves, the Parsley, and a seasoning of Pepper and Salt. Simmer gently until cooked, which will be in about an hour; take out the joints of Duck, strain the gravy, remove the fat. Put the Gravy on the fire in a clean saucepan, add the Olives, previously stoned and scalded, boil for 10 minutes, pour over the Duck and serve.

Stewed Figs

2 ozs. Castor Sugar.	1 glass Red Wine.	½ pint Water.
Grated Peel of ½ Lemon.	Juice of 1 Lemon.	½ lb. Figs.

Put the Figs, the Sugar, Water and Lemon Peel in a stewpan and boil for 1 hour; then mix with them the Lemon Juice and the Wine (Port Wine is the best), and boil it with the liquor from the Figs until it is a syrup. Pour it over the Figs and serve when cold.

Stewed Green Peas

1 pint Shelled Peas.	½ Onion.	½ Lettuce.
1 oz. Butter.	Pepper.	Salt.
1 lump of Sugar.	1 Egg.	Mint.

Put the Peas in a stewpan with the Butter, the Onion and Lettuce shred fine, and a seasoning of Pepper and Salt; a sprig of Mint and 1 lump of Sugar if liked; stew gently for 1 hour. Beat up the Egg, stir it to the Peas, and, when thoroughly incorporated, serve, but do not allow the Peas to boil after the Egg is added.

Recipes

Stewed Guinea Fowl

Cold Guinea Fowl. 1 Onion. 2 Pickled Gherkins.
½ pint Stock. ½ Lemon. 1 oz. Butter.
Pepper. Salt. Flour. Fried Bread.

Blend some Flour with the Butter in a stewpan over the fire, add the Onion, and Gherkins sliced, the Stock, the Lemon sliced, the remains of Cold Guinea Fowl, and a seasoning of Pepper and Salt. Stew for 20 to 25 minutes and serve with sippets of Fried Bread.

Stewed Kidneys (A)

4 or 5 Kidneys. 1 oz. Dripping or Butter. ½ Onion.
Flour. 1 teaspoonful Minced Parsley. Pepper.
Stock or Water. 1 gill Red Wine. Salt.
Fried Bread. 1 dessertspoonful Lemon Juice.
2 tablespoonfuls Mushroom Ketchup.

Melt the Dripping or Butter in a stewpan, add the Kidneys cut in slices, the Onion and Parsley, stew for 10 minutes, stirring all the time. Add the Stock or Water and stir in a little Flour. Then add the Ketchup, Wine, Lemon Juice and a seasoning of Pepper and Salt. Cover closely and stew very gently for 1 hour. Serve with sippets of Fried Bread. Beef Kidney does very well for this dish.

Stewed Kidneys (B)

2 ozs. Dripping. 1 teaspoonful Flour. Pepper.
1 gill Stock. 1 small Onion. Salt.
Bunch of Herbs. ½ lb. Beef or Mutton Kidney.

Slice the Kidney and fry it in the Dripping, add the Flour, Pepper and Salt. When a good brown colour turn the contents of the frying-pan into a jar with a cover; add the Stock, the Herbs, and the Onion cut small. Cover closely and leave to cook in the oven for 3 hours. This is a good breakfast dish, as the jar can be left in the oven all night.

Stewed Knuckle of Veal and Rice

4 or 5 lbs. Knuckle of Veal.
2 Cucumbers or 3 or 4 Lettuces.
1 pint Shelled Peas.
1 Onion.
Pepper.
3 or 4 pints Water.
1 teaspoonful Salt.
½ lb. Rice.
Cayenne.

Put the Veal into the Water and bring it slowly to a boil; take off all scum; throw in the Salt, and when the Veal has simmered for nearly 1 hour add the Rice, the Peas, the Onion sliced, the Cucumbers peeled and freed from seeds, or the Lettuces shred fine. Stew gently till both Meat and Rice are perfectly tender, which will be in about 1 to 1½ hour. About 20 minutes before serving add some Cayenne, and a further seasoning of Salt if required.

Stewed Mutton a la Beatrice

½ Shoulder of Mutton.
2 ozs. Ham or Lean Bacon.
1 teaspoonful Minced Parsley.
½ teaspoonful Minced Lemon Peel.
¼ lb. Breadcrumbs.
1 oz. Chopped Suet.
Yolk of 1 Egg.
Pepper.
Salt.
Onion Sauce.

Remove the bone from the Mutton, stuff the cavity with a stuffing made of the above proportions of Breadcrumbs, Ham, Suet, Parsley, Lemon Peel, and a seasoning of Pepper and Salt; bind with the Yolk of Egg. Roll up the Mutton and tie it firmly. Stew it very gently. When cooked send it to table smothered in a good Onion Sauce.

Stewed Neck of Mutton

3 or 4 lbs. best end Neck of Mutton.
1 quart Green Peas or Boiled Haricot Beans.
Pepper.
Salt.
1 Sliced Onion.
1 Shred Lettuce.
1 to 2 pints Water.

Cut the Neck into nice cutlets, place them in a stewpan with a seasoning of Pepper and Salt; on these place a layer of Green Peas or Haricot Beans, and some of the Onion and Lettuce. Then more cutlets and vegetables. Add the Water and stew very gently. Skim carefully and serve.

Stewed Ox-Tail

1 Ox-tail.	1 Onion.	Water.
2 Cloves.	Bunch of Herbs.	Pepper.
1 lb. Tomatoes.	Thickening of Butter and Flour.	
Salt.	1 dessertspoonful Lemon Juice.	

Divide the Ox-tail into joints and put it in a stewpan with sufficient Water to cover it. When the Water boils remove the scum and add the Onion, sliced, the Cloves, the Bunch of Herbs, and a seasoning of Pepper and Salt. Cover closely and simmer for 2 hours; now add the Tomatoes and stew for another ½ hour. Strain off the Gravy, add the Thickening and the Lemon Juice, and boil for 10 minutes or longer. Strain through a sieve on to the Ox-tail and Tomatoes, make very hot and serve.

Stewed Pigeons and Mushrooms or Tomatoes

2 Pigeons.	1 slice Bacon.	Butter or Dripping.
Stock.	1 gill Red Wine.	Pepper.
½ lb. Mushrooms or 1 lb. Tomatoes.		Salt.
Thickening of Butter and Flour.		

Put the Pigeons into a stewpan with the Bacon, and a lump of Butter or Dripping. Fry for a few minutes, then add some Stock and the Wine, the Mushrooms or Tomatoes, and Pepper and Salt. Cover closely and stew very gently until done. Strain the Gravy, add the Thickening. Dish the Pigeons and Mushrooms or Tomatoes, pour the Gravy over and serve.

Stewed Plaice

2 Plaice.	2 Onions.	Pinch of Ground Ginger.	
Mace.	Cayenne.	1 Lemon.	3 Eggs.
Thick slice of Toast.	Salt.	Pepper.	Butter.

Fillet the Plaice and cut the Fillets in pieces; put the bones and trimmings of the fish in a stewpan with some Salt, Pepper, Ginger and Mace. Slice the Onions and fry them a light brown in Butter; put them in a clean stewpan, add the fish well sprinkled with Salt, the Lemon Juice and Cayenne. Strain the liquor in which the fish bones have

been stewed over the fish, and simmer gently for ½ an hour. When cooked take it out carefully, and, when the liquor is cool, add the Eggs well beaten. Simmer until it thickens, but do not let it boil, and pour it over the Plaice, which should be dished on a thick slice of Toast.

Stewed Shin of Beef

3 lbs. Shin of Beef.		2 Onions.	2 Carrots.
Bunch of Herbs.	Salt.	1 stick Celery.	2 Turnips.
2 tablespoonfuls Ketchup.		Pinch of Mace.	Pepper.
Thickening of Butter and Flour.		2 tablespoonfuls Red Wine.	

Place the Shin of Beef in a stewpan with sufficient Water to cover it. Bring it to a boil aud remove all scum. Add the Celery, Onions, Herbs, Spice and Seasoning, and simmer gently until the Meat is quite tender. Peel and slice the other Vegetables and cook them until tender. Take up the Beef, place it on the dish in which it is to be served and keep it hot. Take as much of the liquor in which the Beef was cooked as will be required for gravy, put it in an enamelled saucepan with the thickening, and stir it till it boils, then strain. Put it again in the stewpan with the Wine, Ketchup and Seasoning, boil up once and pour over the Beef. Garnish with the sliced Carrots and Turnips.

Stewed Steak

1 lb. Steak.	2 Carrots.	1 Turnip.	2 Onions.
Vinegar.	Pepper.	Salt.	

Cut the Steak in pieces and dip each piece in Vinegar; put it in a saucepan with the sliced Carrots, Turnip and Onions, and a seasoning of Pepper and Salt, but *no water*. Cover closely and let it simmer for 4 hours. Turn out on a dish and serve.

Stirling Soup.

2 Carrots.	Salt.	Pepper.	2 Turnips.
1 quart Water.		2 Onions.	2 ozs. Butter.
4 ozs. Pearl Barley.		Minced Parsley.	1 quart Milk.

Boil the Water and the Milk together, and, when boiling,

add the Pearl Barley and leave it to simmer. Fry the Vegetables, cut in thin slices, in the Butter. Do not let them brown. Add them with the Butter, the Parsley and Seasoning to the Pearl Barley, and simmer for 2 hours.

Strawberry Jam Pudding

1 teacupful Strawberry Jam. 1 teacupful Flour.
1 teaspoonful Baking Powder. 1 teacupful Milk.
1 oz. Candied Peel. 1 Pinch Salt.
Jam Sauce. 2 Eggs. 2 ozs. Suet.

Mix the Baking Powder with the Flour, add the Salt, and the Suet finely minced. Mix well together, then add the Jam, and the yolks of the Eggs well beaten in the Milk. Add the Candied Peel. Mix again, then add the whites of the Eggs beaten to a firm froth. Butter a mould, put in the pudding and steam for 2½ hours. Serve with Jam Sauce of Strawberry Jam.

Stuart Cake

1 teaspoonful Baking Powder. ¼ lb. Butter. ½ lb. Flour.
1 teaspoonful Grated Ginger. 3 ozs. Citron. 2 Eggs.
5 ozs. Castor Sugar. Milk.

Rub the Butter to the Flour, add the Sugar, the Baking Powder and Ginger, and 2 ozs. of Citron cut small; beat the Eggs up in a little Milk and beat all well together. Pour the mixture into a buttered tin, cut the rest of the Citron in wedges and stick into the cake. Bake in a moderate oven.

Stuffed Baked Apples

Pounded Cinnamon. Breadcrumbs. 1 lb. Apples.
Sugar. Butter.

Peel and core the Apples, making a larger hole than usual with the corer. Rub some Butter into some Breadcrumbs, add some Sugar and Pounded Cinnamon; mix well, and stuff the Apples with this mixture. Place in a hot oven in a shallow pan; when done, put a lump of Butter on each Apple, sprinkle Sugar over and serve hot.

Stuffed Baked Potatoes

2 ozs. Minced Ham, Tongue or Meat; or Cooked Dried Haddock, Kippers, Cod or Bloater Roes, or Minced Anchovies.
1 Egg. Butter. Pepper. Salt. 6 Large Potatoes. 1 teaspoonful Minced Parsley.

Bake the Potatoes; when soft, cut off the tops, scoop out all the inside, add to the Potato some Ham, or any of the other ingredients preferred; add the Parsley, a lump of Butter, a seasoning of Pepper and Salt and the Egg well beaten. Re-fill the Potato skins and bake until very hot.

Stuffed Breast of Mutton

3 lbs. Breast of Mutton. Stuffing. Dripping. Gravy.

Skin and bone the Mutton, spread the Meat with a Stuffing made as for "Rolled Loin of Mutton," roll it up and put it in a baking tin with some Dripping, baste frequently until cooked. Serve with a good Gravy.

Stuffed Cabbage

Gravy or White Sauce. Minced Meat. Yolk of 1 Egg. 1 Cabbage. Breadcrumbs. Pepper. Salt.

Remove some of the centre of the Cabbage, fill up the cavity with a stuffing made of Minced Meat, Breadcrumbs, Pepper and Salt, and bound with the yolk of the Egg; or fill it with a good Veal stuffing, or minced Veal and Ham; or make a stuffing of seasoned Breadcrumbs only, leaving out the Meat. Tie up the Cabbage and boil until tender; serve in Gravy or White Sauce.

Stuffed Cod

2 lbs. Middle Cut of Cod. Minced Onion. Cod's Liver. Minced Parsley. Breadcrumbs. Butter. Pepper. Salt. 2 Eggs.

Mince the Liver, add to it some Breadcrumbs, the Parsley, Onion, Pepper, Salt, a little Butter and one Egg; put all in a stewpan on the fire and stir for a few minutes. Stuff the Cod with this mixture and fix it with a skewer, brush the

fish over with beaten Egg, cover with Breadcrumbs, Pepper, Salt and a little Butter. Bake in the oven and serve in the dish in which it has been cooked.

Stuffed Cucumbers (A)

1 teaspoonful Minced Parsley.	2 Cucumbers.	Pepper.
1 teaspoonful Minced Onion.	4 Tomatoes.	Salt.
3 ozs. Breadcrumbs.	Butter.	Milk.

Peel the Cucumbers, cut them into pieces 3 inches long; cut out the seeds with an apple corer, leaving a "floor" to each piece. Make a stuffing of the Tomatoes minced small, the Onion, Parsley, Breadcrumbs, Pepper and Salt; moisten with a little Milk. Fill the Cucumbers with the mixture. Butter a baking dish, stand the Cucumbers in it with a sprinkling of Pepper and Salt, and a little lump of Butter on each piece. Bake half an hour, baste frequently with Butter. Serve in the dish in which they were cooked.

Stuffed Cucumbers (B)

Minced Meat or Veal Stuffing.	2 Cucumbers.	Butter.	
Lemon Juice.	Stock.	Pepper.	Salt.

Peel and cut the Cucumbers as above; stew them in Stock very slowly until quite tender; drain them; fill them with Minced Meat, or a good Veal Stuffing that has been separately cooked; strain the Stock, add a little Lemon Juice, Pepper, and Salt, pour it over the Cucumbers, place a little lump of warm Butter on each piece of Cucumber and serve.

Stuffed Haddock

1 large Fresh Haddock.	Breadcrumbs.	2 ozs. Butter.
Forcemeat.	Lemon Juice.	Pepper.
Gravy.	1 Egg.	Salt.

Let the Fish be straight, not curled round, fill it with Forcemeat, tie it round with tape. The tape must be removed before sending the Haddock to table. Butter a large baking dish and sprinkle it with Breadcrumbs. Brush the Fish over with beaten Egg, sprinkle it with Breadcrumbs,

put it in the baking dish with the Butter, and sprinkle with Pepper and Salt. Bake in a moderate oven, basting frequently. If possible, serve on the dish in which it was cooked with a good brown Gravy round; a squeeze of Lemon Juice is an improvement.

Stuffed Mushrooms

1 teaspoonful Minced Parsley. 2 ozs. Butter. 1 Onion.
Pinch of Grated Lemon Peel. Pepper. Salt.
¼ lb. Small Mushrooms. 2 Pounded Anchovies.
6 Large Mushrooms. Raspings.

Mince the small Mushrooms with the Onion, add the Parsley, the Anchovies, Lemon Peel, and a seasoning of Pepper and Salt; stew them for ¾ an hour in 1 oz. Butter. Spread this paste thickly on the large Mushrooms, place them on a buttered baking dish (in which they are to be served), pour over them 1 oz. Butter melted, and sprinkle them with Raspings. Bake them for ½ an hour in a moderate oven, basting all the time.

Stuffed Onions

Spanish Onions. Minced Parsley. Butter. Gravy.
Minced Meat. Breadcrumbs. Pepper. Salt.

Boil some Spanish Onions. Before they are quite cooked take them out of the saucepan, remove a portion of the middle of each. Have ready some very finely Minced Meat of any kind, mixed with some Breadcrumbs, Minced Parsley, Pepper, Salt, and a little bit of Butter. Mince very finely the pieces you have taken out of the Onions, add this to the mince, and stuff the Onions with the mixture. Butter a baking dish, put in the Onions with a few Breadcrumbs and a little lump of Butter on each and bake. Serve in the same dish with a little brown Gravy poured around the Onions.

Stuffed Potatoes

1 teaspoonful Minced Parsley. Minced Meat. Potatoes.
½ teaspoonful Minced Onion. Butter. Salt. Pepper.

Bake the Potatoes, cut them in half lengthways; take out part of each half Potato, mix it with the Minced Meat, Parsley, Onion, Pepper, Salt, and a little bit of Butter. Stuff the Potatoes with this mixture, put the two halves of each Potato together and serve at once, very hot.

Stuffed Tomatoes

1 teaspoonful Minced Parsley. 1 lb. Tomatoes. Pepper.
½ teaspoonful Minced Onion. Minced Meat. Salt.
Breadcrumbs. Butter.

Cut the tops neatly off the Tomatoes, take out some of the inside and mix it with some finely Minced Meat, Breadcrumbs, Minced Parsley, Onion, Pepper and Salt, and a little bit of Butter. Stuff the Tomatoes with this mixture and replace the tops. Place the Tomatoes in a buttered baking dish, place a few Breadcrumbs and a small lump of Butter on each and bake in the oven. Serve in the dish in which they have been cooked.

Stuffed Turbot a l'Hollandaise

1 teaspoonful Essence of Anchovy. 2 lbs. Turbot. Flour.
1 pint Picked Shrimps. 2 ozs. Butter. Mace.
Dutch Sauce. Cayenne.

Cook the Shrimps with the Butter, Anchovy, and a seasoning of Mace and Cayenne, thicken with a little Flour. Boil the Turbot, take out the bone, stuff with the Shrimp mixture and serve with Dutch Sauce.

Stuffed Vegetable Marrow (A)

Minced Parsley. Gravy. Butter. Pepper.
Paste or Bread. 1 Vegetable Marrow. Breadcrumbs.
Minced Ham, Tongue, or Meat. Salt.

Cut off the end of the Marrow and scoop out the seeds, stuff it with a mixture of Mince, Breadcrumbs, Salt, Pepper, Minced Parsley, and a little bit of Butter. Close the end with Paste or a piece of Bread, and boil very slowly. When nearly cooked take it up, place it on a greased baking dish,

pour some Gravy over, and bake, basting all the time, until the Marrow becomes glazed. Serve in the dish in which it was cooked.

Stuffed Vegetable Marrow (B)

1 teaspoonful Minced Parsley. 1 Vegetable Marrow.
½ teaspoonful Minced Onion. 1 Hard-Boiled Egg.
1 teacupful Boiled Rice. 1 Raw Yolk of Egg.
White Sauce. Butter. Pepper. Salt.

Mince the Hard-Boiled Egg finely, add to it the Rice, Parsley, Salt, Onion, Pepper, a little Butter, and bind it with the yolk of Egg. Prepare the Vegetable Marrow as in the preceding recipe, stuff it with the mixture; boil very slowly for 1 hour or until the Marrow is quite cooked, serve covered with White Sauce.

Sullivan Cream

1 Lemon. Vanilla Essence. Cochineal.
Whipped Cream. 1 gill Cream. Sugar.
¾ pint Water. 24 Spanish Chestnuts.

Peel the Chestnuts, throw them into hot water until the inner skin comes off easily. Put the Chestnuts in a stew-pan with the Water, the juice of the Lemon, and Sugar to taste, simmer slowly until they are quite cooked. Mash them as for purée, adding 1 gill Cream and a few drops of Vanilla Essence. When cold place them in a glass dish, pile on them Whipped Cream coloured with Cochineal, and set on ice until required.

Sultana Cake

¼ lb. Sultana Rasins. 3 Eggs. 2 ozs. Candied Peel.
¼ lb. Castor Sugar. 1 lb. Flour. ¼ lb. Butter.
½ pint Milk. ½ teaspoonful Carbonate of Soda.

Rub the Butter into the Flour, add the Sugar, the Peel sliced, the Raisins and the Eggs. Mix well. Dissolve the Soda in the Milk, add it to the mixture and beat very thoroughly. Put it into the oven in a tin lined with buttered paper, and bake.

Sunday Pudding

1 tablespoonful Moist Sugar. ¼ lb. Flour. ¼ lb. Suet.
½ teaspoonful Ground Ginger. ¼ lb. Currants.
1 teaspoonful Baking Powder. ¼ lb. Raisins.
Pinch of Pounded Cinnamon. Brandy Butter Sauce.

Put the Flour, Suet, Currants, Raisins, Sugar, Ginger, Baking Powder and Cinnamon into a bowl and mix well but lightly. Wring out a cloth in boiling water, tie the pudding tightly up in it; place it in a saucepan of boiling water and boil for 3 hours. Serve with Brandy Butter Sauce.

Supreme au Chocolat

1 pint Milk. 2 ozs. Grated Chocolate. 2 Eggs.
3 ozs. Sugar. ½ oz. Leaf Gelatine. Vanilla Essence.

Soak the Gelatine in ½ pint Milk, dissolve it over the fire, add the Chocolate and 2 ozs. Castor Sugar. Boil it from 8 to 10 minutes. With the rest of the Milk, the yolks of the Eggs, and a little Sugar, make a custard, stir it to the Chocolate, add the flavouring and pour it into a glass dish. Leave it to set. When set, whisk the whites of the Eggs to a very firm froth with the rest of the Sugar, and drop it in little heaps on a greased baking tin, bake it for a few minutes but do not let it brown. Place these when cold on the Chocolate and serve.

Surrey Soup

1 lb. Gravy Beef. 2 slices Bacon. 1 Carrot.
1 lb. Potatoes. 1 Turnip. 1 Onion.
¼ lb. Rice. Pepper. Salt.
2 ozs. Dripping. 2 quarts Water.

Cut up small the Beef, Bacon and Onion, and fry them in the Dripping in the stewpan in which the soup is going to be made. Pour in the Water and add the Carrots sliced. Cover closely and stew for 2½ hours. Boil and pound the Potatoes, and add them, with the Rice and the sliced Turnip, to the Soup, season with Pepper and Salt. Again cover

closely and stew for ¾ an hour or until the Rice is perfectly tender.

Swedish Sauce

1 Lemon. Pepper. Salt. Cayenne.
½ pint Milk. Butter. 1 teaspoonful Flour.

Boil the Milk; blend the Butter with the Flour, stir it to the Milk with a seasoning of Pepper, Salt and Cayenne. Boil for some minutes, strain the juice of the Lemon into the sauce, simmer for 3 minutes and serve.

Swedish Soup

2 Leeks. ½ lb. Prunes. ½ pint Stock.
1 quart Clear Soup. 2 ozs. Jordan Almonds.

Take out the stones of the Prunes, cut the Leeks in strips, and simmer Prunes and Leeks in the Stock for ½ an hour. Blanch and pound the Almonds. Let the Clear Soup be boiling, drain the Leeks and Prunes, and add them to the Soup. Stir in the Almonds, simmer for a few minutes and serve.

Sweetbreads

Sweetbreads. Cold Water. Pepper.
Breadcrumbs. Butter or Fat. 1 Egg.
Gravy, or Tomato or Piquante Sauce. Salt.

Let the Sweetbreads remain in Cold Water for ½ an hour. Put them in a stewpan with just sufficient Cold Water to cover them, and a little Pepper and Salt. When boiled and quite tender take them off the fire but let them remain in the Water until cold, then skin them. Divide them into convenient-sized pieces, or leave them whole, Egg and Breadcrumb them, and fry in boiling Butter or Fat. Serve with a rich Gravy or with Tomato or Piquante Sauce.

Sweetbreads Morel

Sweetbreads. Larding Pork. 1 Onion. 2 Carrots.
2 slices Bacon. Buttered Paper. Pepper. Salt.
Veal or Meat Trimmings. Stock.

Put at the bottom of a stewpan some Veal or other Meat

Trimmings, the Bacon, and the Onion and Carrots sliced. Lard the Sweetbreads and place them on the Vegetables, etc. Add some Stock. Put a Buttered Paper over and cover closely with the lid. Simmer till cooked. Take out the Sweetbreads; simmer the sauce they were cooked in till nearly thick; strain it, put the Sweetbreads into it on the fire for a few minutes to glaze. Place them on a hot dish, add a little more Stock to that in the saucepan, stir round and pour over the Sweetbreads.

Sweet Omelet

3 or 4 Eggs. Castor Sugar. Jam.
Grated Lemon Peel. Butter.

Beat the yolks of the Eggs with some Castor Sugar and Lemon Peel. Beat the whites of the Eggs separately and add them to the yolks. Melt the Butter in a frying-pan and cook the Omelet in the usual way. Warm the Jam, place it on the Omelet, double over and serve with Castor Sugar sprinkled over.

Sweet Sandwiches

Puff Paste. Jam. Castor Sugar. 1 Egg.

Roll the Paste out thin; spread half of it with Jam and cover with the other half. Press the edges together and bake on a buttered baking tin for 20 minutes; then brush it over with the white of the Egg, sprinkle it with Castor Sugar, and put it back in the oven for 10 minutes to colour. Take it out and let it go cold, then cut into strips or squares and serve.

Sweet Sauce (A)

1 gill Milk or Cream. 1 gill White Wine.
½ teaspoonful Grated Cinnamon. 1 teaspoonful Flour.
1 dessertspoonful Castor Sugar.

Blend the Flour and the Wine. Boil the Milk or Cream and stir in the Wine, etc., the Sugar and Cinnamon. Boil for 20 minutes. Serve.

Sweet Sauce (B)

2 ozs. Butter. ½ Lemon. Castor Sugar.
½ pint Milk. 1½ oz. Arrowroot.

Melt the Butter in a saucepan, dredge in the Arrowroot and stir until perfectly smooth. Add gradually, stirring all the time, the Milk, the juice and grated rind of the ½ Lemon, and Sugar to taste. Stir for 10 minutes, strain and serve.

Swiss Apples

2 lbs. Apples. 2 ozs. Butter. ½ pint Red Wine.
½ pint Water. 1 Lemon. 6 ozs. Brown Sugar.
½ teaspoonful Pounded Cinnamon.

Peel the Apples and cut them in quarters, taking out the core. Fry them in the Butter until a golden colour. Drain them. Pile them on a hot dish and cover them over to keep them warm. Put the Wine, Water, Cinnamon and Sugar in a saucepan; add the grated rind of the whole and the juice of half the Lemon. Make this very hot and strain it over the Apples. The sauce must not be allowed to boil.

Swiss Cream

¼ lb. Macaroons or 6 Sponge Cakes. Sherry.
2 tablespoonfuls Arrowroot. 1 pint Cream.
3 tablespoonfuls Cold Milk. 1 Lemon.
¼ lb. Castor Sugar. Angelica.

Lay the Macaroons, or the Sponge Cakes cut in slices, at the bottom of a glass dish and pour over them as much Sherry as they will absorb. Put the Cream, Sugar, and the rind of the Lemon cut in strips, into an enamelled saucepan by the side of the fire until the Cream is well flavoured. Take out the Lemon rind. Blend the Arrowroot with the Milk, stir it to the Cream and let it boil gently for a few minutes, stirring all the time. Take it off the fire, continue stirring until nearly cold. Stir in the juice of ½ the Lemon and pour over the Cakes. Garnish with strips of Angelica.

Tapioca Snow

2 tablespoonfuls Tapioca. 2 Eggs. 1 pint Milk.
4 tablespoonfuls Castor Sugar. Vanilla Essence.

Boil the Tapioca in the Milk until quite tender. Sweeten with 2 tablespoonfuls Castor Sugar; beat the yolks of the Eggs, add them and stir over a slow fire for 6 minutes. When cool, flavour with 15 drops of Vanilla Essence. Turn the mixture into a glass dish, and, when quite cold, place the Snow (made as follows) roughly over the top. Beat the whites of the Eggs with a whisk till in a stiff froth, adding, while beating, 2 tablespoonfuls Castor Sugar and 5 drops of Vanilla Essence.

Tartare Sauce (A)

1 teaspoonful Minced Capers. Gelatine. Vinegar.
1 teaspoonful Minced Parsley. 2 Eggs. Water.
1 small spoonful Made Mustard. Oil.

Chop up the Parsley and Capers very small, add the raw yolks of the Eggs, then the Oil very gently, as you would for Mayonnaise; then Vinegar to taste (also poured in very gently so as not to turn the sauce), and the Mustard. A very little Gelatine dissolved in Water and added to the sauce will make it of the right consistency, as it should not be too liquid, or a little Aspic Jelly can be substituted for the dissolved Gelatine.

Tartare Sauce (B)

Pickled Gherkins. Tarragon Vinegar. Cayenne.
Salad Oil. Pepper. 3 Eggs. Mustard.
Chives. 2 tablespoonfuls Cream. Salt.

Put the yolks of the Eggs in a bowl with the Salt, Mustard and Pepper. Stir in very gradually some Oil, then some Tarragon Vinegar, then more Oil, then more Vinegar, then the Cream. Stir in the Chives and Pickled Gherkins minced very small.

Thatched Cottage

Cupful Gravy or Water. Cold Meat. Puff Paste.
Lean Ham or Bacon. 1 Egg. Vermicelli.
1 teaspoonful Minced Parsley.

Grease a deep dish, break up some uncooked Vermicelli, and lay it thickly all over; on this put a lining of Puff Paste. Fill it with a layer of Meat minced very finely, then the yolk of the Egg (hard-boiled) also minced very finely, then the Parsley, then the finely-minced white of the Egg, then the Ham finely minced. Add a small cupful of Gravy or Water; cover with Puff Paste. Bake it, and turn out when done.

Thunder and Lightning

Devonshire Cream. Butter. Bread. Golden Syrup.

Butter the Bread and cut it in thin slices; spread Golden Syrup on each slice, cover with a thick layer of Devonshire Cream. If preferred, the Bread and Butter may be fried and allowed to go cold before adding the other ingredients.

Timbale Italienne

Buttered Paper. Paste. Salt. Pepper.
Grated Parmesan Cheese. Butter. Boiled Macaroni.

Butter a cake tin, line it with thin paste. Drain the Macaroni and put it into a saucepan with some Butter, Cheese, and a seasoning of Pepper and Salt. Toss it over the fire until the Cheese is quite melted, pour it into the Paste-lined cake tin, put on a cover of Paste with a Buttered Paper over; bake in a quick oven for ¾ an hour or more.

Timbale Milanaise

Meat, Ham, Tongue, Game or Poultry. Macaroni. Stock.
Grated Parmesan Cheese. Pepper. Salt.
2 Tomatoes. Gravy. Paste.

Boil the Macaroni in the Stock, drain it, and mix with it some Cheese, and the minced remains of Meat, Ham, Tongue, Game or Poultry, a seasoning of Pepper and Salt

and the Tomatoes cut small. Put it into a cake tin prepared as in the preceding recipe and lined with Paste, pour in a little good Gravy, put on a Paste cover and bake.

Tinned Apricot Tart

Castor Sugar. 1 Egg. Puff Paste.
1 tin Preserved Apricots. 2 ozs. Glacé Cherries.

Butter a pie-dish, put in the Apricots and Cherries, add the syrup from the Apricots, and a little Castor Sugar, if needed. Cover with Puff Paste, brush it over with beaten white of Egg, sprinkle thickly with Castor Sugar and bake.

Tinned Salmon Mayonnaise

1 tin Preserved Salmon. 2 Lettuces. Mayonnaise Sauce.
2 Hard-Boiled Eggs. ½ Beetroot.

Drain the oil from the Salmon, divide it into nice sized pieces; break up the Lettuces (not too small), place some of them on a dish, then the Salmon, then the Eggs cut in slices, then more Lettuce, a few slices of Beetroot, and cover with Mayonnaise Sauce. Garnish with sliced Beetroot.

Tipsy Cake

2 wineglassfuls White Wine. 1 large Sponge Cake.
½ wineglassful Brandy. 2 ozs. Jordan Almonds.
Apricot Jam. Raspberry Jam. 1 pint Custard.

Cut the Cake in slices from the bottom to the top, put the bottom slice on a glass dish and spread it with Raspberry Jam, put the next slice on the top, and spread it with Apricot Jam, and so on in alternate slices until the Cake is complete. Now with a spoon put the Wine and Brandy over the Cake, letting each spoonful soak in before another is added. Leave it for an hour to absorb all the Wine, etc. Blanch the Almonds, cut them in quarters lengthways, stick them all over the Cake and pour the Custard over.

Toad-in-the-Hole

Cold Mutton or Beef. Butter. 1 teacupful Milk. Salt.
¼ lb. Beef Kidney. Pepper. ¼ lb. Flour. 2 Eggs.

Make a batter of the Flour, Eggs and Milk ; pour it into a greased pie-dish. Season the slices of Cold Mutton or Beef with Pepper and Salt, and place them in the batter with the Kidney cut small. Bake about 1 hour.

Toledo Sweet

1 teaspoonful Vanilla Essence. 4 tablespoonfuls Milk.
2 ozs. Jordan Almonds. 2 ozs. Chocolate.
4 Sponge Cakes. Angelica. ¾ pint Custard.

Cut the Sponge Cakes in fingers and place them lightly on a glass dish, pour over them 2 tablespoonfuls of Milk to which the Vanilla Essence has been added. When the Milk and Flavouring have been quite absorbed by the Cakes make a Custard and add to it the Chocolate dissolved in 2 tablespoonfuls Milk. Stir it well together and pour over the Cake; cut up the Angelica and blanch and chop the Almonds (not too small), scatter them over the Cake and serve.

Tomarisotto

1½ to 2 lbs. Tomatoes. Pepper. 2 ozs. Butter.
1 pint Milk. Salt. ¼ lb. Rice.

Simmer the Rice in the Milk until perfectly soft; season with Salt and Pepper, peel the Tomatoes, cut them in quarters and take out any hard parts; bake them. When cooked, beat them smoothly to the Rice, stir in the Butter and serve very hot.

Tomates aux Anchois

6 Anchovies. Pepper. Salt. Cayenne.
Mustard and Cress. Whipped Cream. 1 lb. Tomatoes.

Cut the Tomatoes in half, take out a little of the inside of each and mix it with the Anchovies chopped very small, add a little Pepper and a dust of Cayenne. Fill the half Tomatoes with the mixture; pile on each a little Whipped Cream, season with Salt and a little Cayenne, and serve on a bank of Mustard and Cress.

Tomato Croquettes

Pepper. 1 pint Breadcrumbs. 1 Egg. Sugar.
Dripping or Butter. Salt. 1 pint Chopped Tomatoes.

Mix the Chopped Tomatoes with the Breadcrumbs and a seasoning of Salt, Pepper and Sugar, add the Egg well beaten, make lightly into small croquettes and fry in boiling Dripping or Butter.

Tomato Eggs

6 small rounds Buttered Toast. 6 Eggs. 2 ozs. Butter.
Grated Ham or Minced Parsley. 3 large Tomatoes.

Cut the Tomatoes into halves—they must not be too ripe—take out a little of the inside; heat the Butter in a pan, stand the Tomatoes in this and fry them lightly. When nearly done carefully drop a raw Egg from the shell into each half Tomato; watch till it has set perfectly, then take each one from the pan separately and lay it on a slice of Buttered Toast cut to the size of the Tomato. Sprinkle a little Grated Ham or Minced Parsley on each and serve very hot.

Tomato Fritters

½ teaspoonful Baking Powder. 1 teaspoonful Salt.
1 pint Chopped Tomatoes. ½ cupful Milk.
Dripping or Butter. 1 pint Flour.

Beat the Tomatoes, Flour, Milk, Baking Powder and Salt well together. Drop the mixture, a spoonful at a time, into boiling Dripping or Butter, and fry a good brown.

Tomato Omelet (A)

Chopped Tomatoes. Eggs. Butter.
Chopped Onions. Salt. Pepper.

Take equal parts of chopped Onions and Tomatoes. Fry the Onions in Butter but do not let them brown, add the Tomatoes, Pepper and Salt; stir the mixture till it forms a sort of purée. Make an Omelet in the usual way

with Eggs, Butter, Pepper and Salt. When cooked, insert the above mixture in the fold.

Tomato Omelet (B)

Tomato Sauce. Eggs. Butter. Pepper. Salt.

Make an Omelet in the usual way with Eggs, Butter, Pepper and Salt. When cooked, insert in the fold some spoonfuls of very good Tomato Sauce, heated, and seasoned with Pepper. Serve very hot with Tomato Sauce round.

Tomato Salad

Castor Sugar. Vinegar. Pepper. Salt.
1 lb. Tomatoes. Salad Oil. Minced Parsley.

Slice the Tomatoes and place them in a salad bowl with a sprinkling of Sugar, Pepper, Salt and Minced Parsley between each layer, pour over them a dressing of Oil and Vinegar.

Tomato and Onion Salad

2 Finely-Minced Onions. Vinegar. Pepper. Salt.
1 lb. Tomatoes. 1 tablespoonful Minced Parsley. Oil.

Put a layer of sliced Tomatoes at the bottom of a salad bowl; on them place some Minced Onion and Parsley; pour over them a dressing of Oil, Vinegar, Pepper and Salt, then another layer of Tomatoes, and so on. If preferred the Tomatoes can be placed in the bowl first and the Onions, thinly sliced, on the top.

Tomato and Sardine Sandwiches

1 lb. Tomatoes. Lemon Juice. Castor Sugar. Sardines.
Pepper. Bread. Butter. Salt.

Cut slices of thin Bread and Butter; bone the Sardines, pound them with some Butter and rub through a sieve, season with Pepper and Salt. Spread this mixture on the Bread and Butter. Skin the Tomatoes, slice them, squeeze a little Lemon Juice over each slice, sprinkle with Sugar, put the slices on the Sardine mixture, and cover with another slice of Bread and Butter.

Tomato Sauce (A)

1 cupful Milk. 1 Small Onion. 1 lb. Tomatoes.
Butter. Salt. Pepper.

Chop the Tomatoes and mince the Onion very finely, put them in a stewpan with the Milk, Butter and Seasoning. Stir well together and cook until the Onion is quite dissolved. Rub through a sieve and serve.

Tomato Sauce (B)

1 tin Preserved Tomatoes. Pepper. Salt. Butter.

Rub the Tomatoes through a sieve and warm with a little butter and a seasoning of Salt and Pepper.

Tomato Sauce (C)

Salt. Pepper. 1 lb. Tomatoes. ½ Onion.
Minced Parsley. 2 Cloves. Lemon Juice. Stock.
1 slice Ham or Lean Bacon. Flour.

Put the Ham or Bacon in a stewpan with the Onion, finely minced, the Parsley, Cloves and Seasoning; add the Tomatoes and cook slowly, stirring with a wooden spoon. When quite done add a teaspoonful Flour and the Stock. Stew for ½ an hour, pass through a sieve, stir in a little Lemon Juice and serve very hot.

Tomato Soup (A)

1 teacupful Oatmeal. 1 lb. Tomatoes. 1 quart Water.
1 lb. Onions. Pepper. Salt.
2 ozs. Butter or Dripping.

Slice the Onions and put them into a saucepan with the Butter and fry until brown; put the Tomatoes into the saucepan with the Onions and the Water; simmer for 2 hours. Put all through a sieve; put the pulp back into the saucepan, add the Oatmeal and a seasoning of Pepper and Salt. Stir. Simmer for 10 minutes and serve.

Tomato Soup (B)

1 tin Preserved Tomatoes. 2 tablespoonfuls Flour. Toast.
1 tablespoonful Butter. 1 teaspoonful Salt. Salt.
1 teaspoonful Sugar. 1 pint Hot Water. Pepper.

Boil the Tomatoes in the Water; rub the Flour, Tomatoes, Butter, Sugar and Seasoning together, stir it to the boiling Water, boil all together for 20 minutes. Rub through a sieve and serve with sippets of Toast.

Tomato Soup (c)

1 lb. Tomatoes. 1½ pint Stock. 1 teaspoonful Celery Salt.
1 Bay-Leaf. Dripping. 2 tablespoonfuls Semolina.
Salt. Pepper. 1 Onion. 1 teaspoonful Sugar.

Put the Tomatoes into a stewpan with the Stock, Celery, Salt, Sugar and Bay-Leaf. Slice the Onion and fry it in the Dripping without browning it ; add it to the Tomatoes and cook until they are quite soft. Pass through a sieve, put back on the fire with the Semolina and Seasoning. When the Semolina is quite cooked, serve.

Tomatoes and Eggs

3 or 4 Tomatoes. Buttered Toast. 2 Eggs. Butter.
Pepper. Milk. Salt.

Slice the Tomatoes and cook them in Milk, then add the Eggs, *not beaten*, some Butter, Pepper and Salt. When cooked, place them on hot Buttered Toast.

Tomatoes au Gratin

Tomatoes. Minced Onion. Breadcrumbs. Pepper.
Salt. Milk or Stock. Butter.

Slice the Tomatoes and place them in a fireproof dish in layers. Put some Onion, Breadcrumbs, Seasoning, and a little Milk or Stock between each layer. Cover the top with Breadcrumbs and little lumps of Butter, and bake 20 minutes.

Tomatoes Sautes

1 lb. Tomatoes. Breadcrumbs. Pepper. Butter. Salt.

Slice the Tomatoes and put them in a saucepan with a cupful of Breadcrumbs, seasoning of Pepper and Salt, and some Butter. Simmer for ½ an hour, stirring frequently.

Tomatoes and Shrimps

1 lb. Tomatoes. 1 pint Picked Shrimps. Salad Dressing.
1 Lettuce. Cayenne.

Cut the Tomatoes in half, scoop out the centre with a spoon. Mix the Shrimps with a good Salad Dressing and a little of the inside of the Tomatoes, and a dust of Cayenne. Fill the Tomato halves with this Mixture. Cut up the Lettuce and serve the Tomatoes on a bed of cut Lettuce.

Tomatoes Stuffed with Rabbit

1 lb. Tomatoes. 1 slice Ham or Bacon. 1 Egg.
2 or 3 Mushrooms. 1 tablespoonful Breadcrumbs.
Minced Cooked Rabbit or Chicken. Butter.

Mix the Minced Rabbit with the Ham or Bacon (cooked) also minced very finely, the Breadcrumbs, and the Minced Mushrooms. Cut the tops off the Tomatoes, scoop out a little of the inside and mix this with the Mince. Fill the Tomatoes with the Mince mixture, which should be bound with the yolk of an Egg, sprinkle over with Breadcrumbs and little bits of Butter and bake.

Toronto Cake

½ teaspoonful Almond Essence. 1 Dessertspoonful Brandy.
1 oz. Pounded Jordan Almonds. Pinch of Salt.
3 Eggs. Their weight in Butter, Sugar and Flour.

Beat the Butter and Sugar to a cream, add the Salt, the Almond Essence, the Brandy, and the Pounded Almonds. Whisk one Egg and beat it to the cake, then, after beating for a few minutes, add the second Egg, beat for a few minutes and add the third Egg. Beat the cake for 20 minutes. Stir in the Flour, which must be well dried and sifted. Half fill a cake tin with the mixture and bake.

Tossed Cauliflower

1 large Cauliflower. Butter. Pepper.
Sippets of Fried Bread. Salt. Gravy.

Boil and drain the Cauliflower. Divide it into branches.

Melt some Butter in a stewpan, throw in the pieces of Cauliflower, add a seasoning of Pepper and Salt. Dish up with a good brown Gravy round and sippets of Fried Bread.

Tricolour Toast

Bread.	Salad Oil.	Dried Caviare.	3 Anchovies.	2 Eggs.
Butter.	Pepper.	Cayenne.	Lemon Juice.	Salt.

Fry some small squares of Bread in Oil; let it go cold. Pound the Caviare with a little Salad Oil and Lemon Juice, and place a strip of it on each square of Bread. Pound the yolks of the Hard-Boiled Eggs with some Butter, Pepper and Salt and place a strip of this next to the Caviare. Pound the Anchovies with some Butter and Cayenne, and place a strip of this next to the Egg. Serve cold.

Trout a la Bearnaise

Minced Parsley.	Butter.	Thyme.	Chives.
Trout.	Pepper	Oil.	Salt.

Beat the Herbs and Butter together, place it inside the Trout. Brush the fish over with Oil or Butter, sprinkle with Pepper and Salt. Broil them, and serve with Béarnaise Sauce.

Turbot a la Marmora

Minced Parsley.	Turbot.	Butter.	Thyme.
Breadcrumbs.	Chives.	Pepper.	Salt.
Tartare, Genoese or Cadogan Sauce.			Egg.

Make some Butter hot and pour it over the Turbot; sprinkle over it some Minced Parsley, Thyme, Chives, Pepper and Salt, leave it for 1 hour. Place it on a baking dish without disturbing the Herbs, brush it over with Egg, sprinkle well with Breadcrumbs, bake it in the oven and serve with one of the above sauces.

Turbot Pie

Salt.	Lobster, Shrimp, or other Sauce.	Breadcrumbs.
Butter.	1 tablespoonful Cream.	Cayenne.
Pepper.	Cold Turbot.	

Free the remains of the Fish from skin and bone, put it into

a buttered pie-dish with the remains of Lobster, Shrimp, or other Sauce, the Cream, and a seasoning of Pepper, Salt and Cayenne. If no Sauce is left from the day before a little Milk and Butter should be added. Cover with Breadcrumbs and little bits of Butter and bake in the oven.

Turbot aux Pommes

Cold Turbot. ½ pint Milk. Mashed Potatoes. Pepper.
Sauce. Cayenne. Salt. Flour. Butter.

Mash some boiled Potatoes with a little Butter and Milk until a smooth paste, place a border of it on a fireproof dish, previously greased, put a little warmed Butter on the top and bake in the oven or brown in front of the fire. Free the remains of the fish from skin and bone; divide it into equal-sized pieces, not too small. Put any Sauce left from the day before into an enamelled saucepan with the Milk and a little blended Butter and Flour; add a seasoning of Salt, Pepper and Cayenne. When it is almost boiling draw it to one side, add the fish. Let it simmer until thoroughly hot, but be careful it does not boil. Place the fish in the centre of the Potato border, pour the sauce over the fish and serve very hot.

Turkish Cream

¼ oz. Leaf Gelatine. 3 ozs. Pounded Almonds. ½ pint Milk.
½ pint Cream. 4 Eggs. Sugar.

Boil the Milk and Cream together, stir to this, while boiling, the Gelatine, previously soaked in a little water. Take it off the fire and stir in the Pounded Almonds, add very gradually the yolks of the Eggs, and Sugar to taste. When well mixed put it into a mould and steam until set. When cold, turn out and serve.

Turkish Pilaf

Rice. Water. Butter. Salt. Pepper.

Boil the Rice in plenty of Water for 20 minutes so that the Water drains off easily, leaving the grains whole. Then

stir it up with a little Butter or Dripping, just enough to make the grains separate easily, and a seasoning of Salt and Pepper. Little birds, such as Larks, Quails or Wheat-ears, are often roasted or broiled and served on the Pilaf. Or tiny bits of cooked Mutton or Liver fried in butter, or sometimes the meat of a Chicken that has been boiled almost to rags. Sometimes, too, a little Tomato Sauce is stirred in with the Butter.

Turnip Soup

Turnips. Pepper. Salt. Butter. Sago.
Stock or Milk. 2 tablespoonfuls Cream.

Boil the Turnips and mash them with some Pepper and Salt and a little Milk or Stock. Rub them through a sieve, add a seasoning of Pepper and Salt and a lump of Butter. Put the Stock or Milk in a saucepan with some Sago; when the Sago is quite cooked add the Turnip purée, let it simmer for 10 minutes, stir in the Cream and serve.

Uncle Sam Pudding

1 dessertspoonful Marmalade. 1 dessertspoonful Jam.
1 teaspoonful Carbonate of Soda. 1 tablespoonful Milk.
1 Egg. Its weight in Butter, Flour and Breadcrumbs.
Jam Sauce.

Break the Egg and beat it well, add the Butter, melted, the Flour, Breadcrumbs and the Carbonate of Soda dissolved in the Milk. Beat all thoroughly together. Butter a mould, put in the pudding, tie down closely and steam for 1½ hour. Turn out and serve with a Jam Sauce.

Valencia Roll

½ lb. Flour. 1 teaspoonful Baking Powder. Castor Sugar.
¼ lb. Suet. ¼ lb. Valencia Raisins. Milk. Sugar.

Stone and chop the Raisins; mix the Flour and Suet into a paste with the Milk, stir in the Raisins. Make into a roll, tie up in a well-greased cloth and boil for 2 hours. Sprinkle with Castor Sugar and serve.

Vanilla Cheesecakes

½ pint Milk. 2 Eggs. 1½ oz. Butter. 1½ oz. Flour.
Vanilla Essence. Puff Paste. 1½ oz. Sugar.

Dredge the Flour into the Milk and mix very smooth; boil it until thick. Take it off the fire and stir in the Butter, Sugar and flavouring; then the Eggs very gradually. Put it aside till cold. Line some patty-pans with Puff Paste, put in some of the mixture and bake.

Veal a l'Abbesse

3 lbs. Loin of Veal. 1 slice Bacon. 1 bunch Herbs.
1 pint Boiling Water. 3 Carrots. Pinch of Mace.
Sauce or Ketchup. 2 Onions. Pepper.
1 pint Green Peas. Butter. Salt.

Cut the Veal into chops; place the Bacon at the bottom of a stewpan. Brown the chops in a little Butter, then turn them on to the Bacon with the Carrots and Onions sliced, the Herbs, Seasoning and Water. Stew very gently for at least 2½ hours. Skim off all fat and remove the Herbs. Flavour with a little Sauce or Ketchup, add the boiled Green Peas, simmer for a few minutes and serve.

Veal Cake

Knuckle of Veal. 2 Hard-Boiled Eggs.
2 or 3 slices Ham or Lean Bacon. Pepper. Salt.

Stew a small Knuckle of Veal till the meat is tender, then cut it off and let the bones and gristle stew on till the liquor, when cold, would be a stiff jelly. Cut up the meat in small dice, with the Ham. Season well. Cut the Eggs in slices, arrange them neatly round the inside of the mould, fill it rather more than three parts full with Veal, and pour in very gently as much of the hot liquor as will fill the mould. Let it stand till next day and turn out. The Stock that is left will be a good foundation for a white soup.

Veal Fingers

Cold Veal. Forcemeat. 1 Egg. Breadcrumbs. Dripping. Mushroom Sauce or Gravy. Salt. 2 slices Bacon. Pepper.

Cut very thin slices of Veal, place 2 strips of Bacon on each, and then a layer of Forcemeat; roll them up into fingers, brush them over with beaten Egg, roll them in Breadcrumbs and fry in boiling Fat. Serve with Mushroom Sauce or Gravy.

Veal Fricandelle

1 thick slice Bread. Salt. Breadcrumbs. Pepper.
1 lb. Cold Veal. Milk. ¼ lb. Bacon. 2 Eggs.
Tomato or Mushroom Sauce. Pinch of Mace.

Mince the fat with the lean of the Veal, add the Bacon and mince very finely. Pour a little Milk over the Bread, and when it has absorbed all the Milk beat it up with the Minced Meat. Beat the 2 yolks and 1 white of the Eggs, and add these to the mince with a seasoning of Pepper and Salt and a pinch of Mace. Put it into a well-greased mould and bake. Turn it out, brush it over with white of Egg and Breadcrumbs and brown it. Serve with either of the above Sauces.

Veal a la Romaine

1 lb. Fillet of Veal. Larding Pork. Anchovies. Vinegar.
Oil or Butter. Pepper. Flour. 1 Lemon. Salt.

Lard the Meat with the Pork and the Anchovy fillets, sprinkle with Pepper and Salt, put it in a deep dish, pour some Vinegar over and leave it all day. Wipe it; dredge it all over with Flour. Put the Oil or Butter in a frying-pan and cook the Veal in it, turning it frequently. When done, place the Veal on a hot dish, strain the juice of the Lemon into the Sauce, stir over the fire, pour it over the meat and serve at once.

Vegetable Marrow Fritters

1 young Vegetable Marrow. Dripping or Butter.
Frying Batter.

Cut the Marrow into very thin slices lengthways. Dip

each slice in Frying Batter and fry in boiling Dripping or Butter.

Vegetable Marrow au Gratin

Cold Vegetable Marrow. Butter, or Dripping. Raspings.
Grated Parmesan Cheese. Pepper. Salt.

Cut the cold cooked Marrow into thin slices, place them in a small pie-dish or "Gratin" dish; sprinkle over little bits of Butter or Dripping, and a seasoning of Pepper and Salt. Cover with Raspings mixed with Parmesan Cheese, and brown in the oven or before the fire.

Vegetable Marrow Soup (A)

2 or 3 Marrows. Milk. Water. Pepper. 2 ozs. Butter.
1 oz. Flour. Grated Nutmeg. Salt.

Stew the Marrows with a small quantity of Milk and Water, Pepper and Salt, and a little Grated Nutmeg. Pass through a sieve; to 2 pints of this pulp add 1 pint of Milk and boil for ½ an hour. Stir in the Butter blended with the Flour; boil up and serve.

Vegetable Marrow Soup (B)

Vegetable Marrows. 2 tablespoonfuls Flour. 1 Sliced Onion.
3 pints Milk. Pepper. Salt. ¼ lb. Butter.
1 gill Water. 1 gill Cream. Sugar.

Peel and take out the insides of the Marrows. Have about 2 lbs. of the Vegetable cut in slices, put it in a saucepan with the Butter, Salt, Sugar, Pepper, Water and Onion. Boil gently until in a pulp. Then add 2 tablespoonfuls Flour and the Milk, boil for 10 minutes, stir in the Cream and serve.

Vegetable Marrow Soup (C)

2 or 3 Vegetable Marrows. 3 pints White Stock.
1 gill Cream. Salt. Pepper.

Peel, slice and seed the Marrows, put them in the Stock, which must be boiling. When cooked to a pulp rub them

through a sieve; put them again on the fire, stir in the Cream and serve.

Vegetable Marrows and White Sauce

2 Young Marrows. Water. ½ pint White Sauce.
Hot Buttered Toast. Salt.

Peel and seed the Marrows, cut them in pieces about 2 inches square. Boil them in Salt and Water until tender. Drain them very carefully. Put a slice of Hot Buttered Toast, cut in squares, at the bottom of a hot entrée dish, arrange the Marrows on this, pour the White Sauce over and serve.

Vegetable Melange

Cooked Carrots.	Turnips.	Artichokes.	Onions.
Asparagus Tops.	Cucumbers.	Green Peas.	Marrow.
French Beans.	White or Yellow Sauce.		Beetroot.
Cauliflowers.	Broad Beans.		

Take some of any, or all, of the above Vegetables; break them into fairly small pieces, toss them up in either of the Sauces preferred, and serve.

Vegetable Omelet (A)

Cooked Vegetables. Eggs. Butter. Pepper. Salt.

Any Cooked Vegetables (those left over from a Vegetable Mélange or a stew of any kind); season with Pepper and Salt; make an omelet in the usual way, cut the Vegetables small and beat them with the Eggs. Cook the Omelet as usual.

Vegetable Omelet (B)

Cooked Vegetables.	Eggs.	Butter.
Stock or Gravy.	Salt.	Pepper.

Cut up the Vegetables and simmer them in a little Stock or Gravy; stir in a little Butter. Make an omelet in the usual way, insert the Vegetable mixture in the fold and serve very hot with or without Gravy.

Vegetable Soup (A)

Celery. Carrots. Parsley. Water. Butter.
Pepper. Salt. Fried Bread. 2 Eggs.
Sorrel and other Vegetables.

Take some Parsley, a good deal of Celery, Carrots, Sorrel and what other Vegetables there may be; clean them well and cut them up. Boil in water until very soft. Rub the Vegetables on a grater and then through a sieve: gradually add the Water they were boiled in until the pureé is thin enough, add a small lump of Butter and stir in the yolks of the Eggs, season with Pepper and Salt, and let it boil. Serve with sippets of Fried Bread.

Vegetable Soup (B)

Carrots. Turnips. Onions. Leeks. Celery.
Water. 2 ozs. Butter. Salt. Pepper.
1 tablespoonful Grated Parmesan Cheese.

Cut the Vegetables small and fry them in the Butter until brown. Turn the contents of the frying-pan into a saucepan with some Water (that in which Haricot Beans have been boiled is excellent for this purpose) and simmer for 3 or 4 hours. Just before serving, when you have added the Seasoning, stir in the Cheese.

Vegetable Soup (C)

2 Carrots. 2 Turnips. 2 Onions. 2 Peeled Potatoes.
2 Mushrooms. 2 Eggs. 1 stick Celery.
1 pint Boiled Haricot Beans. Butter. 2 quarts Water.
1 slice Toast. Salt. Pepper.

Fry the Onions in the Butter. Put them in a stewpan with the Toast, and all the Vegetables cut small, add the Water, and simmer gently for 3 or 4 hours. Rub all through a sieve, replace in the stewpan, add seasoning and a small lump of Butter. When thoroughly hot, but not boiling, stir in the yolks of the Eggs and serve. It is an improvement to use the Water the Haricot Beans were boiled in, adding, if there is not enough, some plain water.

Venetian Pudding

Custard. 4 Sponge Biscuits. White Wine.
Preserved Strawberries. Isinglass.

Make a rich Custard with 1 oz. of Isinglass in it. Take the Sponge Biscuits and soak them in White Wine. Fill a quart mould half full of Custard, let it stand until it is sufficiently set to bear the Sponge Biscuits, between them put a layer of Strawberry, or other preserved fruit, then fill up the mould with the remainder of the Custard. This pudding must be made the evening before it is wanted.

Venison Pates

Cold Venison. Gravy. Minced Parsley. Pepper.
Minced Lemon Peel. Salt. Paste.

Mince the Venison very finely, add to it a little Minced Parsley and a very little Minced Lemon Peel, also a little Gravy to moisten it. Season well. Line some patty-pans with Paste, put in the Mince, cover with Paste, pinch the edges together, and bake.

Venus Cream

6 ozs. Flour. 2 ozs. Butter. ¼ lb. Castor Sugar.
4 Eggs. 1 gill Cream. 1 tablespoonful Milk.
Pinch of Carbonate of Soda. Greengage Jam.
Vanilla Essence. 3 or 4 Glacé Greengages.

Beat the whites of 3 Eggs to a firm froth and put them aside. Beat the Butter to a cream with the Sugar and Milk in which the Soda has been dissolved. When the mixture is of the consistency of whipped cream add the flavouring, dredge in a little of the Flour, then a little of the beaten white of Egg, then more Flour, and more Egg until all is used, beating all the time. Butter a tin, put in the cake and bake for 20 minutes in a quick oven. Turn out and let it go cold. Cut off the top and bottom of the cake so that it is divided into three equal pieces, put a layer of the Jam between each, and a layer of Cream whipped with the white of 1

Egg. Put the cake together, cover with Cream and white of Egg, and sprinkle with chopped Glacé Greengages.

Vermicelli Soup

1 quart Stock. 2 ozs. Vermicelli.

Have ready a quart of good Stock boiling. Add the Vermicelli and simmer gently for ½ an hour. Stir frequently. It is better to break the Vermicelli small before adding it to the Stock.

Victoria Pudding

½ lb. Breadcrumbs. 1 pint Milk. Sugar.
Dessert Raisins. 2 ozs. Citron. 3 Eggs.
1 tablespoonful Flour. Wine. Brandy Butter or Sweet Sauce.

Sweeten and boil the Milk, pour it, boiling, on to the Breadcrumbs. Let it cool. Beat the Eggs well and add to them the Flour and a little Citron chopped small. Mix these with the Breadcrumbs and beat for ¼ an hour. Butter a mould, stick it with some stoned dessert Raisins and thin slices of Citron. Put in the pudding, cover very closely and steam for 2 hours. Serve with either of the above Sauces.

Victoria Sandwiches

4 Eggs. Their weight in Castor Sugar, Butter and Flour.
¼ saltspoonful Salt. Jam or Marmalade.

Beat the Butter to a cream, dredge in the Flour and pounded Sugar, stir well together and add the Eggs, previously well whisked. When the mixture has been well beaten about 10 minutes, butter a Yorkshire Pudding tin, pour in the batter, and bake in a moderate oven for 20 minutes. Let it cool, spread one half with a layer of Jam or Marmalade, place over it the other half, press the pieces together, then cut it into fingers. Pile these in cross bars on a glass dish and serve.

Vol-au-Vent

Minced Chicken and Bechamel Sauce. Puff Paste
Stewed Mushrooms or Fish in White Sauce. 1 Egg.

Make some very good Puff Paste and roll it out to an inch in thickness, take a large paste-cutter, or a lid, or sharp edged tin of any kind that is the required size, and stamp out the Paste. Put it on a buttered baking sheet, make a slight incision in the Paste all round the top, about an inch from the edge, and put the baking tin into a hot oven. When of a nice colour and well risen take it from the oven and remove the cover where it was marked. Trim off all the uncooked Paste from inside, taking care not to break the Vol-au-vent case. Brush the inside over with Egg and put it back in the oven for a few minutes. Fill the Vol-au-vent with Chicken and Bechamel Sauce, Stewed Mushrooms or Fish in White Sauce, or any filling liked, place the paste lid lightly on the top and serve at once.

Wafers and Cream

2 ozs. Flour. ¼ lb. Castor Sugar. 2 Eggs. Whipped Cream.

Beat the Flour, Sugar and Eggs together. Bake in a tin. Cut into circles and fill with Whipped Cream.

Walnut Cake

¼ lb. Butter. ¼ lb. Castor Sugar. 3 Eggs.
½ lb. Flour. ¼ lb. Shelled Walnuts. Icing.
Vanilla Essence. 1 teaspoonful Baking Powder.

Beat the Butter and Sugar to a cream, add the other ingredients, keeping some of the Shelled Walnuts divided in halves to decorate the top of the Cake. Beat well, bake in a cake tin in a moderate oven. Ice the Cake and scatter the half Walnuts over the top. The Walnuts which are beaten into the cake mixture must be chopped small.

Walnut Sauce

3 Pickled Walnuts. ¾ pint Melted Butter.

Have the Melted Butter Sauce ready, and when nearly

done put in the Pickled Walnuts finely chopped. Simmer for a few minutes and serve.

Washington Rolls

3 ozs. Flour. 3 ozs. Butter. 3 ozs. Castor Sugar.
2 Eggs. Apricot, Plum or Greengage Jam.
Whipped Cream. Bread.

Beat the Butter to a cream, whisk the Eggs well, and stir the Butter to them, gradually dredge in the Flour and the Sugar, and beat all well together. Butter a baking sheet and drop on to it a teaspoonful of the mixture at a time, leaving a space between each. Bake in a cool oven. When half done roll up the pieces of paste and put a wedge-shaped piece of Bread into each to keep them in shape. Replace them in the oven, and, when quite done and crisp, take out the Bread, put a spoonful of Apricot, Plum or Greengage Jam into the wide end, and a little Whipped Cream on the Jam.

Welsh Rarebit

1 tablespoonful Good Ale. 3 ozs. Cheese.
1 teaspoonful Made Mustard. Pinch of Cayenne.
Slices of Hot Buttered Toast.

Melt the Cheese in a saucepan, but do not let it oil, stir in the Ale and the Cayenne; spread it, *very hot*, on the Toast, spread the Mustard over and serve on very hot plates.

Western Soup

1 lb. Sea-kale or 2 sticks Celery. 1 Cucumber.
2 tablespoonfuls Cream or Milk. 1 Onion.
Grated Parmesan Cheese. Pepper. Salt.
2 Yolks of Eggs. 2 ozs. Oatmeal.
Weak Stock, or Liquor Fresh Meat was boiled in.

Cut the Sea-kale or Celery into small pieces; peel the Cucumber and take out the seeds; chop the Onion small. Boil all together in the Stock, with a seasoning of Pepper and Salt. As soon as it begins to boil dredge in the Oatmeal. Let it cook until the Vegetables are perfectly tender.

Rub through a sieve and put the pulp back on the fire. Beat up the yolks of Eggs, and stir them gradually to the Soup, being careful that it does not boil after the Eggs are added. Simmer for a few minutes, and, before serving, stir in the Cream or Milk. Hand Parmesan Cheese separately.

West Indian Soup

2 tablespoonfuls Cream or Milk. Small pinch Mace.
¼ lb. Desiccated Cocoanut. ¼ lb. Ground Rice.
2 quarts Stock. Salt. Cayenne.

Simmer the Cocoanut gently in the Stock with the Mace for 1½ hour. Strain it, put the Soup back on the fire, stir in the Ground Rice, which should be mixed smooth with the Cream or Milk, add a seasoning of Cayenne and Salt, simmer for 1 hour and serve.

Westphalian Soup

2 teaspoonfuls Cream, or 1 tablespoonful Milk and a lump of Butter. 2 slices Ham or Bacon. 1 lb. Tomatoes.
¼ lb. Rice. 1½ quart Stock. Pepper. Salt.

Stew the Tomatoes in water; pulp them through a sieve; place the Ham or Bacon at the bottom of a stewpan, then the Tomato pulp, then the Stock and the Rice; add a seasoning of Pepper and Salt. Simmer for 1 hour. Rub again through a sieve; warm up, and just before serving stir in the Cream, or the Milk and Butter.

White Barley Soup

1 tablespoonful Prepared Barley. 1 quart White Stock.
Fried Bread. 1 oz. Butter. Pepper. Salt.

Blend the Prepared Barley with the Butter, put it in a stewpan with the Stock and a seasoning of Pepper and Salt. Boil together for ½ an hour. Serve with sippets of Fried Bread. Milk can be used instead of Stock if preferred.

White Fillets of Sole

2 Soles filleted. Water. Butter. Pepper. Salt.

Place the Fillets on a baking tin with a little Water and a seasoning of Pepper and Salt; put a piece of Butter on each Fillet, cook for 10 to 15 minutes, keeping the Fish covered all the time.

White Macaroni Soup

1½ quart Milk or Milk and Water. ½ lb. Macaroni.
Grated Parmesan Cheese. Water.
Pepper. Salt. Butter.

Boil the Macaroni in the usual way in Water with a little Salt. Drain it, and simmer until perfectly tender in the Milk, or Milk and Water, with a little Butter and a seasoning of Pepper and Salt. Serve with Grated Parmesan Cheese.

White Roux

¼ lb. Butter. ¼ lb. Flour. Salt.

Melt the Butter in a stewpan, dredge in the Flour (well dried and sifted) very gradually, stir this over the fire until it is a perfectly smooth white cream. Season with Salt. Place in a jar, and, if covered very closely, it will keep good for some days.

White Sago Soup (A)

2 or 3 ozs. Sago. Pepper. Salt. 1½ oz. Butter.
1½ quart White Stock or Milk and Water.

Boil the Sago with the Stock and Seasoning until quite cooked. Stir in the Butter and serve.

White Sago Soup (B)

3 ozs. Sago. 1 pint Milk. 2 Onions. 1½ quart Water.
1 teaspoonful Celery Salt. Pepper. Fried Bread.

Cut up the Onions and put them in a stewpan with the Salt, Pepper and Water. When the Onions are quite tender rub through a sieve; replace in the stewpan, add the Milk and boil up; stir in the Sago, and continue stirring until the Sago is cooked. Serve with sippets of Fried Bread.

Recipes

White Sauce (A)

1 pint Milk. Cayenne. Salt.
2 tablespoonfuls Flour. Mace.

Mix the Flour very smoothly with a little of the Milk; add the remainder of the Milk and put it in an enamelled saucepan with the Seasoning and stir well, boil until it is of the consistency of thick Cream.

White Sauce (B)

¾ pint White Stock or Milk. 1 gill Cream.
1 or 2 tablespoonfuls Flour. Salt.

The Stock or Milk must be well flavoured with vegetables. Put it into an enamelled saucepan; mix the Flour smooth with the Cream aud stir it to the Stock, add a little Salt, boil very gently, taking care the sauce does not burn, until it is of the thickness required.

White Tapioca Soup

4 ozs. Tapioca. Pepper. 2 Cloves. 1 gill Cream.
1½ quart Milk or Milk and Water. 2 Onions. Salt.

Leave the Tapioca to soak in 1 pint Milk or Milk and Water for two hours; boil the rest of the Milk with the Onions, Cloves and Seasoning, stir in the Tapioca, let it simmer for ¾ an hour. Strain, stir in the Cream and serve.

Whitings a la Francaise

3 Filleted Whitings. 1 gill White Wine.
1 teaspoonful Minced Parsley. 1 gill Stock or Water.
½ teaspoonful Minced Onion. Lemon Juice.
Butter. Flour. Pepper. Salt.

Butter a baking dish, sprinkle it with the Parsley, Onion, and a little Pepper and Salt. Lay the fillets on this, and pour over them some hot Butter, and the Wine, and Stock or Water. Cover the dish closely and put it in the oven. Turn the fillets carefully when they are half cooked. When quite done pour off the sauce without disturbing the Fish, and simmer it in a saucepan with some Butter blended with

Flour; when thick, add a sprinkling of Pepper, and a good squeeze of Lemon Juice. Pour the sauce over the fillets and serve in the dish in which they were cooked.

Whitings a la Marny

3 Filleted Whitings.		Dripping or Butter.	
½ teaspoonful Minced Parsley.		Breadcrumbs.	
½ Lemon.	Cayenne.	Salt.	1 Egg.

Butter a baking dish, put in the Fillets, sprinkle with Salt, Cayenne and Parsley, strain over them the juice of the Lemon and set them aside for 1 hour. Drain; brush them over with Egg and Breadcrumbs and fry in boiling Dripping or Butter.

Windsor Rings

4 or 5 Soft Roes.	Slices of Bread.	Butter.	Milk.
Lemon Juice.	Cayenne.	Pepper.	Salt.

Stamp the slices of Bread into rounds with a paste-cutter, scoop out some of the centre to form croûton cases, and fry in boiling Fat or Butter. Soak the crumb of Bread which has been scooped out of the croûton cases in Milk, and beat it up with a fork with the Roes and a seasoning of Cayenne, Salt and Pepper. Warm this mixture thoroughly in a stewpan with a lump of Butter, stir well—it should be about the consistency of clotted cream. Fill the croûton cases with the mixture, squeeze some Lemon Juice over, sprinkle with Cayenne and serve.

Yalova Toast

¼ lb. Grated Cheese.	Anchovy Essence.	Bread.
Cayenne.	1 oz. Butter.	1 Egg.

Pound the Cheese with ½ oz. Butter and the Egg well beaten, a few drops of Anchovy Essence, and a little Cayenne. Toast some slices of Bread and butter them. Spread the above mixture thickly on the Toast and bake 5 minutes. Serve very hot.

Recipes

Yankee Devil

1 or 2 Turkeys' Livers. Minced Parsley. Dripping.
Devil Mixture. Butter. Bread.

Cut some slices of Bread about ½ an inch thick, stamp them out to the requisite size with a paste-cutter; fry them in Dripping till they are crisp. Wash the Livers in water, dry them, and brush over with a little Hot Butter. Bake them on a tin in the oven for 10 minutes or longer, according to size. Cut them in slices, spread each slice with a Devil Mixture made as for "Devilled Biscuits," sprinkle each with Minced Parsley and serve them on the Fried Bread.

Yankee Toast

2 tablespoonfuls Cream or Milk. 12 Preserved Oysters.
Hot Buttered Toast. ½ oz. Butter. Pepper. Lemon Juice.

Pound the Oysters with the Cream and Pepper; put them in a stewpan with the Butter and stir for a minute or two until a thick paste is formed. Spread this paste rather thickly on Hot Buttered Toast. Put it in the oven for a few minutes, sprinkle with Pepper, squeeze a little Lemon Juice over and serve.

Yarmouth Pudding

Mashed Potatoes. 4 Bloaters. Minced Parsley.
Cayenne. Butter.

Fry the Bloaters, fillet them, removing as many bones as possible. Place them in a buttered baking dish and dust with Cayenne and Parsley. Put a few little bits of Butter over them, then some Mashed Potatoes, and bake in a quick oven for 20 to 30 minutes. The Roes of the Bloaters can be removed after they are fried and kept for a savoury; or they can be divided in halves lengthways and placed between the fillets of Bloater.

Recipes

Yarmouth Toast

4 Hard Roes of Bloaters. Fried Bread. Cayenne.
French Mustard. Butter. Salt.

If not already cooked, rub the Roes over with Butter, and broil them. Pound them with Butter, and mix with them some Cayenne, French Mustard and Salt. Make very hot and serve on little squares of Fried Bread.

Yellow Sauce

½ teaspoonful Lemon Juice. 2 ozs. Butter. 2 Carrots.
1 tablespoonful Flour. Parsley. ¼ Onion.
½ pint White Stock. Salt. Pepper. Milk. 2 Eggs.

Melt the Butter in a saucepan, add to it the flour mixed smooth in a little Milk. Stir continually, but be careful that the sauce does not brown. Stir in the Stock and the same quantity of Hot Milk, the Seasoning and Vegetables. Cover closely and simmer for 20 minutes or ½ an hour. Strain; stir in the yolks of the Eggs and the Lemon Juice and serve.

Yorkshire Cod

1 teaspoonful Minced Parsley. ¼ lb. Butter. Cayenne.
½ Minced Onion. Potatoes. ½ Lemon.
1 lb. Cod. Pepper. Salt.

Boil the Fish and flake it free from skin and bone. Put it into a stewpan with the Butter, Seasoning, Parsley and Onion. Let the Butter melt very gradually but not oil, stir in the Lemon Juice and serve with plain boiled Potatoes round.

Yorkshire Pudding

4 large tablespoonfuls Flour. 2 Eggs. Milk. Dripping.

Mix the Flour smoothly with a little Milk, add the Eggs well beaten, and enough Milk to make it of the right consistency. Rub a baking tin with Dripping, put in the mixture, and bake it for ¾ an hour. Then place it under the Meat while it is roasting and let it remain for ¾ an hour.

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