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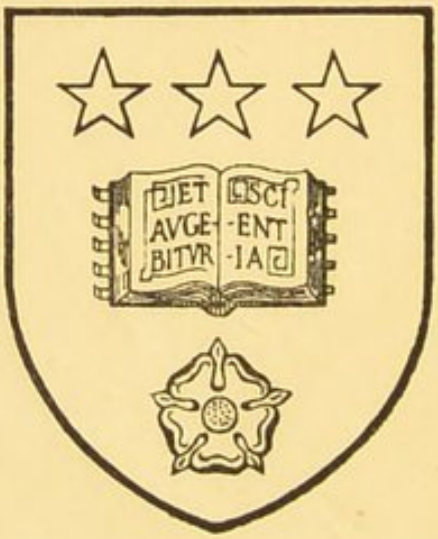

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SIMPSON'S COOKERY,

IMPROVED AND MODERNISED.

THE

COMPLETE

MODERN COOK,

CONTAINING A VERY

EXTENSIVE AND ORIGINAL COLLECTION

OF

RECIPES IN COOKERY,

AS NOW USED AT THE BEST TABLES OF LONDON AND PARIS,

WITH

BILLS OF FARE

THROUGH EVERY MONTH OF THE YEAR, ADAPTED FOR SMALL AS WELL AS LARGE PARTIES;

TABLES OF ARTICLES IN SEASON; LISTS OF SAUCES, SOUPS, FIRST AND SECOND COURSE DISHES; WITH COMPLETE INDEXES, &c.

By HENDERSON WILLIAM BRAND,

OF THE KITCHEN OF HIS LATE MAJESTY GEORGE THE FOURTH;
CHIEF COOK TO T. W. COKE. ESQ.;
EARL MANVERS; HIS GRACE THE DUKE OF NORFOLK;
THE MARQUIS OF AILSA; AND LORD ROLLE.

LONDON:
BALDWIN AND CRADOCK, PATERNOSTER-ROW;
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PREFACE.

The main object in this collection of recipes has not been to extend them beyond the limits of utility, but to select a sufficient number to answer all the purposes of variety, and, at the same time, to insert only such as have been tried and generally approved of.

Enough of my time has not been devoted to the perusal of fanciful disquisitions on gastronomical history, to entertain those who condescend to take this volume in hand with highly-wrought and far-fetched curiosities of the art, or with the sayings of persons eminent as practitioners, either in the kitchen or at the table: I shall feel sufficiently gratified if, in the course of my work, it appear that, in addition to recipes for elegant as well as palatable preparations, I have interspersed the whole with information immediately connected with the practice of cookery, and founded on good and close observation and experience. What I have gathered is chiefly from a school, than which none ever afforded a wider field to the learner, and over which a taste highly keen and cultivated was known to preside: I allude to his late Majesty's kitchen. I have endeavoured to make the explanations as clear as possible, and, hoping it may not fail of encouragement from those Ladies who take pleasure in making themselves acquainted with all that belongs to domestic matters, I have been at some pains, that, when my book falls into their hands, they may not reject it as savouring too strongly of the kitchen, and that they may understand my meaning without having the head-ache, or exerting their own ingenuity to find it out.

Racine, we are told, when writing from the country to a friend in Paris, complained that from frequent conversation with a provincial friend whose style was extremely bad, he found his own become incorrect: I crave indulgence for faults, but dare trust that they will not prove such as may tend to corrupt the taste of those who may honour me with their attention.

To the first course I have devoted my especial care. It would not have been possible to keep the work within reasonable bounds had I attempted to go as fully into the Second Course. I think that I have given sufficient for ordinary purposes; and to those whose study it is to make themselves thoroughly masters of both, I beg to announce that it is my intention to produce a work exclusively treating of the Second Course and Cold Entrées, which will contain bills of fare for public breakfasts, luncheons, ball suppers, and the best information and the most approved productions of which the most eminent cooks have put us in possession.

Generally speaking, cookery has within a few years made vast progress in England; and as the public taste becomes more refined, in this as in all matters, so will men be found to minister to it. We shall sift away impurities and improprieties, till, by degrees, we arrive at a point where, in public estimation, we shall not *céder le pas* to our hitherto *masters* on the Continent.

I trust that the bills of fare will prove highly useful, assisted by the tables containing the articles in season. To the practised cook, as well as to the inexperienced, I confidently think that these will be an acquisition which has been long wanting.

For the convenience of those whose employers wish to have their bills of fare in French, translations of the various dishes are given in the alphabetical lists; and as no pains have been spared to make this a useful production, a discerning Public will pronounce how far these endeavours are entitled to their approbation.

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Cray fish stewed in wine (écrevisses au vin) 679
——————— plain (écrevisses au naturel) 680
Cucumbers and Spanish sauce (concombres à l'Espagnole) 716

Cucumbers farced (concombres farcis) 717
——— and béchamel sauce (concombres à la béchamel) 718
Custards of game (petits pots de gibier) 732
Eggs the good woman's way (œufs à la bonne femme) 723
—— brouillés (œufs brouillés) 724
—— à la tartuffe (œufs à la tartuffe) 725
—— and sorrel (œufs à l'oisielle) 704
—— and spinach (œufs aux épinards) 706
—— à l'Aurore (œufs à l'Aurore) 726
Endive stewed (chicorée à l'étuvée) 707
Lettuce stewed (laitues à l'étuvée) 702
——— farced (laitues farcies) 703
Lobster salad (salade de homard) 672
——— stewed in wine (homard au vin) 678
——— au gratin (homards au gratin) 681
Macaroni and Parmesan (macaroni au fromage Parmesan) 733
——— au gratin (macaroni au gratin) 734
——— à l'écarlate (macaroni à l'écarlate) 735
Mushrooms à la Languedocienne (champignons à la Languedocienne) 719
——— done white (champignons à blanc) 720
——— and gravy (champignons au jus) 721
——— farced au gratin (champignons farcis au gratin) 722
Omelette (omelette) 727
——— with fines herbes (omelette aux fines herbes) 728
——— and sorrel (omelette à l'osielle) 729
——— with truffles (omelette aux truffes) 730
——— and ham (omelette au jambon) 731
Oysters au gratin (huîtres au gratin) 682
——— and Parmesan (huîtres au Parmesan) 683
——— farced (huîtres farcies) 684
——— the good woman's way (huîtres à la bonne femme) 685
Potatoes the steward's way (pommes de terre à la maître d'hôtel) 710

Potatoes and cream sauce (pommes de terre à la crême) 710
——— fried (pommes de terre frites) 711
Salad, German (salade à l'Allemande) 676
—— of fillets of soles (salade de filets de soles) 673
Salmon mayonnaise (mayonnaise de saumon) 668
Salpicon, raw (salpicon crû) 677
Salsifis and butter sauce (salsifis au beurre) 698
——— fried (salsifis frit) 699
Spinach, stewed (épinards à l'étuvée) 705
Truffles stewed with champagne (truffes au vin de champagne) 686
——— sauté of, the Italian way (truffes sautées à l'Italienne) 687
Turnips, glazed (navets glacés) 713
——— and Spanish sauce (navets à l'Espagnole) 714
——— and butter sauce (navets au beurre) 715
Veal, galantine of (galantine de veau) 666
—— potted (veau à l'Anglaise) 667

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Apples with rice, vanilla, and macaroons (pommes au riz, à la vanille, et aux macaroons) 792
——— the Regent's way (pommes à la Régent) 761
——— meringuées the Parisian way (pommes moringuées à la Parisienne) 793
Apricot tourte (tourte d'abricots) 821
——— tartelets (tartelettes d'abricots) 858
Baba, Polish (baba Polonais) 829
———— small (petits babas Polanais) 841
Bavarian cream with strawberries (fromage Bavarois aux fraises) 768
———————— pistachios (fromage Bavarois aux pistaches) 769
———— ———— bitter almonds (fromage Bavarois aux amandes amères) 770

Bavarian cream with caramel (fromage Bavarois au caramel) 771
——————— vanilla flavour (fromage Bavarois à la vanille) 772
——————— apricots (fromage Bavarois aux abricots) 773
Bitter almond cakes (gâteaux d'amandes amères) 868
Blanc manger (blanc manger) 789
——— coffee flavour (blanc manger, au café mocha) 790
Brioche, cheese (brioche au fromage) 839
——— platted (brioche nattées) 842
——— with vanilla-flavoured cream (brioche à la crême de vanille) 843
Cake, Brunswick (gâteau à la Brunswick) 840
—— à la Dauphine (gâteau à la Dauphine) 865
—— à la d'Artois (gâteau à la d'Artois) 865
Canapés, puff paste (gâteaux en feuilletage) 853
Charlotte of apples (charlotte de pommes) 818
——— Russian (charlotte à la Russe) 766
Cheese cakes of puff paste (gâteaux de feuilletage au fromage) 836
Cherry tourte (tourte de cerises) 822
Choux cakes, filled with cinnamon flavoured cream (choux à la crême de vanille) 879
——— Mecca (choux à la Mecque) 882
——— apricot (choux aux abricots) 883
——— almond (choux aux amandes) 884
Colimaçons (colimaçons) 854
——— filled with apricot (colimaçons aux abricots) 857
Cream, done in the bain marie, vanilla flavour (crême à la vanille, au bain marie) 775
——————————— with caramel (crême au caramel au bain marie) 776
——————————— with caramel and vanilla (crême au caramel et à la vanille) 777
——— chocolate, fried (crême frite au chocolat) 778

Cream, raspberry (crême aux framboises) 772
——— strawberry (crême aux fraises) 780
——— apricot (crême aux abricots) 781
——— gooseberry (crême aux grosses groseilles) 782
——— orange flower (crême à la fleur d'orange) 783
——— plombière with pine apple (crême plombière à l'ananas) 784
——— à la chantilly or whipped, maraschino flavour (crême à la chantilly au marasquin) 785
——————— coffee flavour (crême à la chantilly au café mocha) 786
——————— chocolate flavour (crême à la chantilly au chocolat) 787
——————— vanilla flavour (crême à la chantilly à la vanille) 788
——— English (crême à l'Anglaise) 763
Custards (crême Anglaise) 764
——— in cups (petits pots de crême) 765
Darioles (darioles) 876
Duchess's cake (gâteau à la Duchesse) 824
——— cakes, small (petits gâteaux à la Duchesse) 877
Fanchonettes, vanilla flavour (fanchonettes à la vanille) 867
Flank of apples (flan de pommes) 831
——— fruit à la crême (flan de fruit à la crême) 832
Fondus with Parmesan (fondus au fromage Parmésan) 835
——— Dutch (fondus à la Hollandaise) 844
Fountains of love filled with cherries (puits d'amour garnis de cerises) 855
——————— à la chantilly (puits d'amour à la chantilly) 856
Fritters à la dauphine (beignets à la dauphine) 845
——— apple (beignets de pomme) 846
——— nuns (pets de nonne) 846
——————— with cheese (pets de nonne au fromage) 837
——— French, of preserved fruit (beignets Français de fruits à l'eau-de-vie) 848
——— Anglo-French (beignets Anglo-Français) 849

Fritters, orange (beignets d'orange) 847
Gauffres, Flemish (gauffres à la Flamande) 850
Génoises, orange flavored (génoises à la fleur d'orange) 870
———— prâlinées with almonds (gênoises prâlinées aux amandes) 871
———— rough sugared (génoises au gros sucre) 872
Gimblettes with pistachios (gimblettes aux pistaches) 880
———— rough sugared (gimblettes au gros sucre) 881
Isinglass, clarification of (clarification de colle de poisson) 748
Jelly wine (gelée au vin) 759
—— strawberry (gelée aux fraises) 749
—— pine apple (gelée à l'ananas) 750
—— lemon (gelée au citron) 751
—— orange (gelée à l'orange) 752
———— in small baskets of peel (gelée à l'orange en petits paniers d'écorce) 753
—— punch (gelée de ponche) 754
—— maraschino (gelée au marasquin) 755
—— noyau (gelée au noyau) 756
—— hyson flavoured (gelée au thé hyson) 757
—— pink champagne (gelée au champagne roset) 758
—— filled with fruit (gelée garnie de fruit) 760
—— thick apricot (gelée d'abricot) 762
Madelaines, lemon flavour (madelaines au citron) 873
———— with currants (madelaines au raisin de Corinthe) 874
Meringues (meringues) 767
———— Parisian (meringues à la Parisienne) 767
Mille-feuilles cake (gâteau de mille-feuilles) 830
Mince meat (garniture des petits pâtés de Noël à l'Anglaise) 746
—— pies (petits pâtes de Noël à l'Anglaise) 861
Mirlitons (mirlitons) 869
Nougat (nougat) 825
Pancakes (beignets) 811
Pithiviers' cake (gâteau de Pithiviers) 851

Pithiviers' cakes, with bitter almonds (gâteaux de Pithiviers aux amandes amères) 852
Pudding, cabinet (pudding de cabinet) 808
——— plum (pudding au raisin à l'Anglaise) 809
——— Michael Angelo's (pudding de Michel Ange) 810
Paste, puff, 736
——— for raised pies, 737
——— for hot pies, 738
—— fine, for timbales, 739
—— fine, for entrée tourtes, 740
—— short or demi-puff, 741
—— nouille, 742
—— brioche, 743
—— confectionary, 744
—— tart, 745
—— royal, or choux paste, 878
Ramequins (ramequins) 833
——— à la Némours (ramequins à la Némours) 834
Raspberry tartelets (tartelettes aux framboises) 860
Rice stewed the Turkish way (riz à la Turque) 812
——— the French way (riz à la Française) 813
——— the English way (riz à l'Anglaise) 814
—— and apples the French way (riz aux pommes à la Française) 815
—— cake (gâteau de riz) 816
—— croquettes with pistachios (croquettes de riz aux pistaches) 817
Rough sugar cakes (gâteaux au gros sucre) 866
Spanish bread (pains à l'Espagnole) 875
Spinach stewed (epinards à l'étuvée) 705
Savoy biscuit (biscuit de Savoie) 826
——— filled with whipped cream (biscuit de Savoie à la chantilly) 827
Soufflé, apple (soufflé de pommes) 795
——— lemon (soufflé au citron) 796
——— orange flower (soufflé à la fleur d'orange) 797

Soufflé, orange (soufflé à l'orange) 798
——— noyau (soufflé au noyau) 799
——— pine apple (soufflé à l'ananas) 800
——— macaroons au noyau (soufflé au macarons et au noyau) 801
——— cherry (soufflé aux cerises) 802
——— cheese (soufflé aux fromage) 803
——— omelette (omelette soufflée) 804
——— pudding, lemon flavour (soufflé au citron, au bain marie) 805
——— ——— ginger (soufflé au gingembre) 806
——— ——— cherry (soufflé aux cerises) 807
Strawberry tartelets (tartelettes de fraises) 859
Sugar, clarification of, 747
Tartelets à la Condé (tartelettes à la Condé) 863
——— à la dauphine (tartelettes à la dauphine) 864
——— of apricot (tartelettes d'abricot) 858
——— strawberies (tartelettes de fraises) 859
——— raspberry (tartelettes de framboises) 860
——— Windsor (tartelettes à la Windsor) 862
Timbale filled with macaroni and cheese (timbale au macaroni et au fromage) 838
Tourte of marrow prâlinée (tourte à la moëlle prâlinée) 823
Trifle (bagatelle) 774
Turban à la Chantilly (turban à la Chantilly) 828
——— of rice and apples (turban de riz et de pommes) 791
Vol-au-vent à la Chantilly (vol-au-vent à la Chantilly) 819
——— filled with Bavarian cream and apricots (vol-au-vent au fromage Bavarois et aux abricots) 820
——— ——— filled with apricots (vol-au-vent aux abricots) 794
Windsor tartelets (tartelettes à la Windsor) 862

TABLE OF SECOND COURSE ROASTS.

Poulards with soft eggs,	Poulardes,	March to June.
Green goose,	Oison,	March to September.
Ducklings,	Cannetons,	March to May.
Pigeons,	Pigeons,	March to September.
Leverets,	Levraux,	March to September.
Chickens,	Petits poulets,	the whole year.
Fowls,	Poulets,	the whole year.
Turkey poult,	Dindonneau,	April to June.
Ducks,	Canards,	June to February.
Wild rabbits,	Lapins de garenne,	June to February.
Wheat ears,		July to August,
Capon,	Chapon,	to be had all the year.
Grouse,	Poule de bruyère,	August to March.
Wild ducks,	Canards sauvages,	September to February.
Widgeons & teel,	Sarcelle,	September to February.
Plovers,	Pluviers,	September to February.
Hare,	Lièvre,	September to March.
Partridges,	Perdrix,	September to March.
Red legged ditto,	Bartavelles,	September to March.
Pheasant,	Faisan,	October to March.
Woodcocks,	Bécasses,	November.
Snipes,	Bécassines,	November.

TABLE OF VEGETABLES, AND TIME OF COMING IN.

JANUARY.—Forced sea-kale, asparagus.
FEBRUARY.—Forced French beans.
MARCH.—Spring spinach, forced potatoes, forced cucumbers.
APRIL.—Coss lettuce, cabbage lettuce, asparagus, sea-kale.
MAY.—Cabbage, carrots, potatoes, turnips, forced peas.
JUNE.—Cauliflowers, French beans, Windsor beans, endive, peas.
JULY.—Cucumbers, artichokes, scarlet beans, white beet, salsify, scorzonera.
SEPTEMBER.—Celery, mushrooms, truffles.
OCTOBER.—Brocoli, white cabbage, parsneps, winter spinach.
NOVEMBER.—Scotch kale, cardoons.

FISH TABLE.

Carp,	October to April.
Cod-fish,	October to April.
Cray fish,	January to January.
Dorés,	April to July.
Eels,	September to May, the best season.
Haddocks,	January to January, except at full spawn, which varies.
Herrings,	September to November.
———	May, June, and July, are the best flavoured
Gurnet,	November to June.
Lobster,	January to January.
Mackarel,	March to June.
———	January to February, in perfection.
———	September and October, very fine.
Oysters,	August to May.
Perch,	October to May.
Pike,	October to April.
Pipers,	November to June.
Prawns,	February to July, but uncertain.
Red mullets,	March to July.
Salmon,	November to June—Severn.
———	January to August—Colverd. Christchurch.
———	December to May—Irish.
———	January to August—Scotch.
——— peale,	January to August—the same as salmon.
——— grilse,	April to August—Scotch.
——— trout,	January to May—Berwick.
———	May to July—Spey.
———	May to July—Perth.
———	May to July—Aberdeen.
Scate,	November to March.
Smelts,	October to April.
Soles,	January to January.
Sturgeon,	April to July, sometimes at all seasons.
Tench,	October to April.
Trout,	April to August—fresh water.
Turbot,	September to May—Dover (most to be pared)
———	December to July—Dutch.
———	July to November—Yarmouth.
———	April to August—Scotch.
White bait,	April to July—Scotch.
Whitings,	January to January.

COMPLETE

MODERN COOK.

REMARKS ON THE REGULATION AND MANAGEMENT OF A LARDER.

WITHOUT cleanliness and order, a larder is of no use more than any other place where provisions might be heaped together.

Every morning, and most especially in the summer season, let all the shelves and dressers be scoured and washed with cold water. The cold meat must be put on fresh dishes, in the most airy place: look to all the soups and sauces, and see if they want boiling up, a thing which should be done every morning in close and sultry weather. Let the pans into which you afterwards put them be perfectly dry, or they will assuredly turn sour. The strictest and most minute attention is requisite in this respect. Should they begin to turn, the best way is to boil them down to a half glaze, which will answer every purpose of stock, by adding water to it as you want it. When you put the sauce on to boil, do not omit to add a little stock, to prevent it from sticking to the bottom of the stewpan.

Whatever is done in *braises* in the summer should be made stronger than in winter, or they will not keep to be of service.

All lardings, if they return to the kitchen whole, should be put in the braise in which they were done, and covered with the layers of bacon used to cover them in the stew-pan. Tendons of veal and lamb, ox-tail, rump of beef, in short, all the different articles usually done in braises, should be taken particular care of, and the same attention should be paid to putting by those dishes that may be served again, as in dressing the dinner; for these may be equally as good and serviceable the second time as the first.

All dressed meat intended to be kept until cold, whether boiled or roast, should be thoroughly done, particularly in summer; for if the gravy be left in either, it will not keep more than two or three days, but if done quite dry, it will keep a week or longer. Roast meat should be well sprinkled with salt before taken from the fire, and boiled beef that is intended to be eaten cold should be at least fourteen days in salt; if a few days longer it will eat all the better when boiled; if not well salted, being boiled rather more than it would be to be sent to table hot, it will eat insipid.

For undressed meat, when in the country in summer, and the meat is not killed at home, have the meat brought in as early as possible in the morning, not later than six if within a few miles; otherwise, when the heat of the day is advanced, it is almost impossible to prevent it from being fly blown. It is hardly necessary to state that great attention is necessary in watching the meat closely in summer, the heat of the weather frequently turning it suddenly.

Cattle intended for slaughter should never be over-driven, and should be kept fasting at least twenty-four hours before killed; for if the beasts be full then, the meat will not keep more than a day or two: they should be

killed early in the morning or late in the evening—the evening is preferable, as the meat has time to cool during the night; have it cut up early next morning, as there are then no flies about.

BEEF.

When the beef is cut in proper pieces, for instance, the sirloin, ribs, rump, and brisket, in the first place examine well and see that there are no fly-blows about them, as in the sirloin the flies are very apt to get under the loose side of the fat; wipe it well with a clean dry cloth, sprinkle the fat with salt, and rub salt also on the chine bone; take out the pipe that runs along it, the kernel that is in the fat at the chump, and also the pith; let these places be well rubbed with salt, as likewise the outside of the two ends. It will keep good a week in hot weather by strictly observing these rules.

Ribs.—Rub the chine bone with salt, cut out the piece of skirt that is mostly left in, and rub the inside well with salt, as also the outsides, the two ends, and the top of the ribs; it may then be hung up.

Rump.—Cut off the fat that is generally left in by the butchers, and take out the kernel that is near the small end; wipe it quite dry with a cloth and hang it up.

Brisket.—The part which is generally kept for stewing is the thick end; as to the size, it must depend on the judgment of those who are to use it. It should be wiped quite dry with a clean cloth before it is hung up.

The pieces that are intended for boiling require equal attention. There are two kernels in a round of beef, one in the middle, commonly called the Pope's eye, the other in the thick fat: be careful in seeing that the butcher takes them out, otherwise no quantity of salt will preserve it from spoiling, particularly in the summer. In the

thick flank there is also a kernel in the middle of the fat, which must be cut out, as well as one which is in the H bone, where the rump is taken off. There is also a kernel which, according to the different modes of cutting up, is sometimes found in the shoulder, sometimes in the neck piece, which must be carefully taken out. Joint the brisket, by way of letting the salt in, and the flat ribs the same. When all this is done, see that the butcher rubs the salt well into each piece, and fills all the joints with salt; when properly done, put it down tight in the salt bin, the prime pieces at the bottom, and cover all well over with salt; the coarse pieces at the top to be used first; and by adhering strictly to these rules, the salt beef will be as good in summer as in winter.*

VEAL.

Leg.—The first part that spoils is where the udder is skewered back; that skewer should be taken out, and the under part of the udder wiped very dry, then rubbed with a little salt, and the kernel taken out from the thick fat.

N. B. Veal requires to be wiped dry with a clean cloth every morning.

Loin.—Cut out the pipe that runs along the chine bone, wipe it well with a cloth, and under the kidney the same. There is a kernel under the fat that is in the inside of the chump, which must be taken out. Sprinkle a little salt on the chine bone.

The *shoulder* is seldom kept above a day or two, as it is generally either used for the family or put in the stock-pot.

Neck.—There is a pipe that runs along the chine bone, which should be cut out, as well as the chine bone; the

* The flesh of a young ox is full grained, and deeper coloured than cow-beef.

inside of the ribs wiped very dry with a cloth, and then rubbed with a little salt.

Breast.—Cut the loose fat out from the inside, and the piece of skirt, and wipe it very dry with a cloth.*

MUTTON.†

Chine.—The fat should all be taken out, also the pipe that runs up the back bone, and two small kernels near the tail. Sprinkle the inside with salt.

The *leg* is a joint that spoils sooner than any part of the sheep. There is a kernel in the fat, which must be taken out, and the place filled up with salt; indeed, the butcher ought to take it out when he is dressing the sheep.

The *neck* is a joint that will keep the best of any. Cut the pipe out that runs along the chine bone, and rub it dry with a cloth.

Shoulder.—There is a kernel in the inside, which should be taken out.

Breast.—Cut the skirt out and wipe it dry.‡

LAMB.

Lamb should be managed the same as mutton; it is cut up in the same manner as a sheep. Though the flesh is not high in colour, it is of a healthy appearance, and the fat white.

PORK.

Leg.—The legs are generally salted for boiling; if the leg be intended for roasting it ought to be hung up.

* The best veal is very white and fat, and more wholesome when it is so.

† In the Earl Cowper's establishment, mutton is never killed till it is six years old; and whoever has had an opportunity of judging, as I have, must acknowledge the very great superiority of this meat, both in quality and flavour.

‡ Young mutton is insipid and pale; prime mutton is dark, plump, the flesh marbled, and the sinews small and transparent, the fat firm and white.

Necks and *loins* answer either for chops or roasting; they should be sprinkled with salt before they are hung up. The hand is generally salted for boiling.*

VENISON.

Venison is reckoned the choicest meat in use, and is oftener spoiled than any other. The cooks generally get the blame, but the fault lies mostly with the park-keeper, for want of precaution in killing them. This ought to be done at day-break, when it could be effected immediately; for the bucks herd together, and when first they are roused stand to look about them; the keeper, always being ready on the spot, would be enabled to take a sure aim. Having been present, I can speak to the fact; and it is impossible for meat to keep that is hunted three, four, and even five hours, which is too often the case.

The *haunch* is the finest joint. The keeper should bring it in as early in the morning after killing as possible. There is a kernel in the fat the same as a leg of mutton, that should be taken out, and the part wiped very dry, and a little ground pepper and ginger rubbed on the inside, which will keep the flies from it. It is the best keeping meat of any, particularly if what I have mentioned be strictly attended to.

The *neck* is the next best joint, which requires nothing but wiping it well with a clean dry cloth.

The *shoulder* and *breast* are generally used in two or three days for a pasty.

The keeper in general draws the shoulder, which is sure to spoil the neck. The shoulder should not be taken off until quite cold, and then raise it the same as a shoulder of mutton. The fattest venison is the most esteemed.

* Good pork is fine grained, fat, and fair; when inferior it is red, coarse, and unsightly.

POULTRY.

Poultry must be kept as cool as possible: it keeps much better with the breast downwards, on a shelf or marble slab, than hung up. The crop and the gut of the rump are taken out. Take fowls with a thin transparent skin, white and delicate. Pigeons are scarcely fit for a delicate stomach when full fledged, as they are hard to digest.

With regard to turkeys, while I had the honour of serving T. W. Coke, Esq., of Holkham-hall, Norfolk, I had an opportunity of witnessing the good effects of keeping turkies wild, as they are kept by that gentleman, to whom they afford the same sport as any other bird in cover. This is the red American turkey, which is far superior in flavour to any other. The only way to obtain any thing like them is with the brown Norfolk turkey, which must be cooped up four days previous to being killed. The first day after feeding as usual, an entire walnut with the shell, and having been soaked twelve hours in water, must be crammed down the bird's throat. The second day after let it have two more walnuts in the same way, and three on each of the two following days. This is for roasting only. The flesh becomes darker, and takes a flavour of game, which has been greatly approved of.

RECIPES.

I. BROTHS AND CONSOMMES.

No. 1. *Common Broth.*

Cut up a leg of beef in thin slices, break the bone, and put it into a pot that will hold about fourteen quarts: fill it up with cold water and put it over the stove: when it begins to boil, skim it well, and add about a pint of cold water, stirring the meat up from the bottom to make the scum rise. Every time you skim it add a little cold water to stop the boiling. You must watch it so as not to let it boil fast, and you must skim it as long as any scum rises. When quite clear, draw it to the corner of the stove to boil very gently; thus the broth will not waste, and you will keep it clear. It should continue thus about four hours. When ready, strain it off into clean dry pans, then fill the pot up again with boiling water, and let it boil until the last thing before leaving the kitchen. In winter the broth should be made the day before it is wanted, as there is no danger of its turning sour: but in summer be very careful that your pans are perfectly clean and dry before you strain broth into them, and also not to have more than four quarts in one pan, as where there is a large body of it, it is very apt to ferment. There should not be any roots put to this broth in summer. It will be found of great advantage to place broths, soups, and

sauces, on trivets when put aside, that the air may circulate under them, both winter and summer, otherwise they draw the damp under them, and are more liable to ferment.

No. 2. *White Consommé, or Veal Stock.*

Take a knuckle of veal, half a pound of good ham, trimmings of meat, and any veal or poultry which you may have; put them in your stock-pot to stew on a gentle fire, and moistem them with a ladle-ful of common broth; add a bunch of parsley and green onions: let these sweat thoroughly. If, on piercing the meat with a knife, no blood follow, it is heated through; fill up with boiling broth, and after four hours' gentle boiling this stock will be fit for making sauces, or stocks of poultry or game. By being too long on the fire the flavour of the stock degenerates, becomes stong and unpalateable, and it contracts too high a colour. Carefully remove the fat and scum of all stock, and fill up your pots to avoid too much colour.

No. 3. *Consommé of Poultry, or Chicken Stock.*

Lay a few slices of ham in a stewpan, with some veal,—the knuckle is best. Lay backs and trimmings of fowl on the veal, which moisten with veal stock, and put them to sweat. When your meat is heated through, cover it with veal stock, to which you add mushrooms, a bunch of parsley, and green onions: fill up and skim as in the preceding article. Strain your stock through a silk sieve for use.

No. 4. *Consommé of Game, or Game Stock.*

Put the backs of roasted pheasants or partridges on some pieces of veal in a stewpan: carcases of rabbits

may be added. Put also a few slices of ham and a seasoned faggot, that is, bay-leaves, sweet basil, a couple of cloves, and a few blades of mace, tied in a bunch. If you are about to use truffles with game, add the parings, with mushrooms, to your stock, which strain through a silk sieve for use.

No. 5. *Blond de Veau, or Veal Gravy, or Brown Stock.*

Lay slices of York ham on the bottom of a thick stewpan, buttered, on these some pieces of veal—the chump may be used: add enough stock to moisten the meat half-way up, and let it sweat over a brisk fire. Attend closely lest it burn, and when the moisture is reduced, pierce the meat to let all the gravy run from it; reduce the liquor to a glaze, and let it stew till brown. Put your pan on red-hot ashes, to prevent its burning; stir without ceasing, to colour your glaze uniformly throughout; turning your meat from time to time, that it may not stick to the pan. Moisten with hot broth when your glaze is sufficiently coloured; it will burn if it is sticking to the stewpan when placed on the fire. Season with mushrooms, parsley, and green onions. An hour and a half's boiling will suffice. Take off the fat, as in the preceding, and strain the gravy through a silk sieve.

No. 6. *Beef Gravy.*

Garnish the bottom of a thick stewpan with slices of fat bacon; on these place three large onions, cut in halves, the flat part downwards; over which slices of beef, as in the preceding article; and moisten the whole with a little common broth. Let this sweat, and when reduced prick the meat, to let all the gravy run from it; let it stew on a slow fire till the gravy be lightly coloured. Add common broth, with a large bunch of parsley and green

onions, a little salt and black pepper-corns; boil an hour and a half, skim off the fat, and strain through a silk sieve, for use. The browner this gravy the better, but it will be bitter if at all burnt.

No. 7. *Aspic, or Savoury Jelly.*

Boil a handful of burnet, chervil, and tarragon, in white vinegar, till the latter is well impregnated with the aroma of the herbs; then pour into the stewpan some chicken stock reduced. When your jelly is well seasoned, beat the whites of four eggs with a whisk in an earthen pan, into which throw the aspic; put the whole in a stewpan, and place it on the fire; continually beat and stir the jelly till it becomes white; it then nearly boils. Draw it to the corner of the stove, and on the stewpan put a cover, with some red embers upon it. When perfectly transparent, strain it through a napkin or jelly-bag, a sieve being too coarse. When to be used for decorations, such as borders, &c. the aspic must be sufficiently stiff. For this purpose take two or more ladle-fuls of strong brown stock, well seasoned with roots and aromatic herbs. Put this in a stewpan, with two spoonfuls of tarragon vinegar, a little isinglass, and four whites of eggs, some salt and pepper. Whisk the whole on the fire till it nearly curdles, then draw it to the corner of the stove, covered with a few red embers on the top. When perfectly clear, stain it for use, as an aspic; otherwise omit the vinegar, as jelly for a pie or galantine requires no acid. Let it be observed that any thing which requires clarification requires also a higher seasoning, as that operation diminishes the flavour.

No. 8. *Beef Tea.*

The beef for this purpose should be cut from the

mouse round, in very thin slices. Put the quantity required of boiling water over it, and let it boil gently for half an hour at the corner of the stove; be very particular in skimming it. It should be strained through a napkin. A pound of beef will make a quart of tea.

N. B. Tea from the fillet or knuckle of veal is made in the same way.

No. 9. *Chicken Broth.*

Cut up an old hen into a stewpan with about three pints of water and a few blades of mace; put it on the fire: when it begins to boil, skim it thoroughly, and add a little water to stop its boiling. When it begins to boil again, skim it, draw it to the corner of the stove to boil for half an hour, then strain it through a fine napkin: fill the stewpan up again, and let it boil two hours, then strain it off for use.

No. 10. *Mutton Tea.*

Cut about a pound of the lean only of a loin of mutton into thin slices; put them into a stewpan with a few spoonfuls of water, and put them on the fire to draw down. When all the liquid is boiled away, add a quart of water, and let it boil very gently half an hour. It must be very clear. Strain it through a napkin.

II. RUDIMENTS.

No. 11. *Calves'-foot Stock.*

Bone four calves' feet and put them into a stew-pan that will hold about three quarts (when intended to be

used as a dish, you must take them up before they are too much boiled); let them boil gently for about three hours, then take out the meat part and put it into cold water; when cold trim them for any use they are intended for: put the trimmings back into the stock, and let it boil until you think it sufficiently strong; it matters not how long it boils. Four feet should give you two quarts of stock. This should be made the day before it is wanted; remove the oily surface when cold, and wipe the top well with a napkin.

No. 12. *White Poëlé.*

Put a calf's udder to blanch in a stewpan-ful of cold water; when it has boiled about a quarter of an hour, take it off, and put it into cold water for a few minutes; then cut it in small pieces, which put into a stewpan with about an ounce of butter, one or two onions, a seasoned faggot, a few blades of mace, a lemon well paired and cut in thin slices; add a few spoonfuls of water, and put it over a slow stove; stir it for a few minutes, then add common broth according to what you want to braise. It is generally used for tendons of lamb, veal, chickens, pigeons, or any thing that is to be white.

No. 13. *A Brown Braise.*

Cut some beef suet, trimmings of mutton, or lamb cutlets, or other trimmings of meat; put them into a braising pan with four or five onions, three or four cloves, a well-seasoned faggot, a little mace, trimmings of celery, two or three carrots, cut in slices, and a few bay leaves; add about a pint of water, and let it draw down for about half an hour on the stove: when the liquid is quite reduced, add common broth, or any broth which you may have to spare, to prevent it burning at the bottom.

If for a ham or a rump of beef, a pint of white wine will add much to the flavour of either. This braise is used for beef, mutton, ham, and veal, or any thing to be eaten mellow.

No. 14. *A White Braise.*

Put the trimmings of beef, mutton, or veal, into a stewpan (according to what is intended to be braised) with three onions, a faggot of sweet herbs, a few blades of mace, and a bay-leaf, a bit of carrot, and some trimmings of celery; add as much common broth as will come about half-way up the meat, and put it over the stove about an hour and a half to reduce: add about as much as you think has boiled away; then cover the meat over with a lemon cut in thin slices, and with layers of fat bacon, or the fat of ham, if convenient; then lay on whatever is to be bruised: it is the best method for doing all larding. They take rather more time, but they eat so much the better, and the larding looks better for being kept from the liquid.

No. 15. *Poëlé.*

Cut two pounds of veal in large dice, which fry in a quarter of a pound of butter till white: cut a pound of beef suet and a pound of bacon fat in the same way. Put the whole in a stewpan; add about two quarts of boiling water, salt, a bay leaf, thyme, an onion stuck with three cloves, a faggot of parsley, green onions, and the pulp of a lemon cut in slices. Boil the whole gently. Poëlés give whiteness and savour to whatever is done in them. The lean of bacon, from the saltpetre used in curing it, would redden your meats.

No. 16. *Faggot,*

Is a bunch of parsley (the size varies of course), a bay-leaf, and a sprig of thyme, tied up closely. When any thing beyond this is required, it is specified in the article.

No. 17. *Batter for Frying.*

Dilute twelve ounces of sifted flour with lukewarm water, in which you have melted two ounces of butter. Incline the vessel and blow off the butter first on the flour, and pour in enough water to form a rather thin paste without lumps; then add enough water to form a batter. It should be sufficiently thick to mask whatever is dipped into it, but should run freely. Add a little salt, and two whites of eggs, well whipped.

No. 18. *Fines Herbes.*

Four table-spoonfuls of chopped mushrooms, with lemon juice squeezed over them, or they will turn black; a table-spoonful of chopped parsley; four eschalots, chopped very fine, or a piece of onion. Put in a stewpan on the fire a piece of butter, as large as an egg, with the onions or eschalots; stir a few minutes, put in the parsley; stir again a couple of minutes, with the addition of a bay-leaf, a little pepper, and salt; add your mushrooms, and stir the whole over the fire about ten minutes more. Take out your bay-leaf, and put your fines herbes in a jelly pot for use. When parsley has been well chopped, to prevent its clotting together, and in order to be able to sprinkle it as you would pepper or salt, put it in the end of a cloth, which dip in water, and then squeeze out the liquid; chop it again. A spoonful of

water should be thrown over onion or eschalot to keep the colour from changing, and to keep the strength of them from the eyes, which it does in a great measure. Wash it as the parsley, and chop it again.

No. 19. *Spinach Green.*

Take two or three handfuls of fresh spinach, thoroughly washed, pound it, and squeeze the juice through a cloth, as it discolours the tammy, and makes it unfit for delicate sauces. Put the juice in a stewpan on the fire with a little salt, stirring without leaving it, and the moment it curdles take off the pan and put cold water into it; drain your spinach green on a hair sieve, put it between two cloths to extract all the moisture from it; if for colouring sugar and sweetmeats, mix it well with a little sugar passed through a silk a sieve. It will then keep, with a damp paper on the top, two or three weeks.

No. 20. *Parsley Green,*

Is made absolutely as spinach green.

No. 21. *Mushrooms for Ragoûts and Sauces, called Mushrooms à Blanc (done White).*

Peel your mushroom neatly, cut the stalk very low, clear off the part underneath to the white pulp; whether sliced or whole throw them into a bason of water with a little lemon juice; then put them with a piece of butter as large as a walnut, the juice of a lemon, and two or three spoonfuls of water, into a stewpan: let them simmer ten minutes. Put them in a jelly pot for use.

No. 22. *Liaison, or Thickening.*

Add a tea-spoonful of cream for every raw yolk of egg; mix well, and pass through a fine sieve. Mr. Foley,

cook to the late Duke of Sunderland, invariably added a little potatoe flour. The sauce masks its *entrée* the better for it.

No. 23. *Cock's Combs.*

To clear the skins off, put the combs in the middle of a coarse cloth, with a little salt, and dip them into boiling water, holding the corners of the cloth; hold them thus a few seconds; take them out and rub them together. If all the skin be not off, redip them, but bearing in mind that you must not let the blood set in them, as you could not then get it out, and your object is to whiten them. Cut off the points of the combs, and put them in a stewpan of water at the corner of the stove: the water must not become more than lukewarm, or it will set the blood, and your combs are then blackened and spoiled. When white, cool them. For use, stew them in a poëlé (No. 15) till tender; try them frequently, for they break in the sauces if too much done.

The kidneys must not be allowed to boil, or they would also break.

No. 24. *Montpellier Butter.*

Well wash a small handful of chervil, the leaves of a dozen sprigs of tarragon, as much burnet, and a few small green onions; blanch and cool them. Boil four eggs hard: drain and squeeze your herbs dry: pound them with ten anchovies, boned and wiped, one spoonful of capers, the yolks of the eggs; scrape a little garlick with the point of your knife, and rub it into your butter: after this add four ounces of butter, a little whole pepper, a little salt and grated nutmeg; the whole well pounded. Add two table-spoonfuls of fine olive oil, and a tea-spoonful of elder or tarragon vinegar. Colour it when tho-

roughly pounded, either with spinach green (No. 19), or red lobster spawn pounded and mixed with it. Rub it through a hair sieve, and set it in ice, till wanted to ornament meat or fish salads. Let it be observed that no flavour should predominate.

No. 25. *Ravigote Butter.*

Take equal proportions of parsley, tarrogan, and chervil; chop them very fine; season with a little pepper and salt; rub a table-spoonful in with a quarter of a pound of fresh butter: put it on ice to set. If used for breakfast, or served at the side-table, cut it with a warm cutter in pieces of whatever shape you please. This butter may always be used as a garnish for salads.

No. 26. *Anchovy Butter.*

Pick and wipe half a dozen anchovies, which pound with two ounces of fresh butter; rub it through a fine hair sieve; used as above, and for fish sauces as hereafter directed.

No. 27. *Lobster Butter.*

Take boiled lobster spawn, which pound with a little butter, and rub it through a hair sieve. The colour should be a bright red.

No. 28. *Panade.*

Put in a stewpan the crumb of a French roll, and about half a pint of consommé of fowl; place it on a moderate fire, and stir continually till the moisture is nearly exhausted; you have then a soft thick paste: add two yolks of eggs, and stir till it no longer adheres to either spoon or stewpan. Put it to cool on a plate, and cover it with buttered paper.

III. FORCEMEATS AND STUFFING.

No. 29. *Forcemeats for Pies.*

Take a pound of lean veal, trim off all nerves and skins, and chop it with a pound and a half of fat bacon; pound these with five drams of herbaceous mixture,* two spoonfuls of fines herbes (No. 18), a few chopped truffles, a little salt, two eggs, and a spoonful of white or brown sauce.

No. 30. *Another.*

The foregoing, with the addition of half a pound of ham, pounded also.

No. 31. *Another.*

A pound and half of wild rabbit's flesh, and two pounds four ounces of fat bacon; chop the whole, and pound it with half an ounce of herbaceous mixture, a little salt, an egg, and two yolks.

No. 32. *Another.*

A fat liver, let it disgorge and blanch in lukewarm water, cut each half in four fillets, which trim; pound two of these fillets with the trimmings and flesh of a partridge, and an equal quantity of fat bacon; season highly

* The herbaceous mixture is sold at all the Italian Warehouses in the kingdom, and strongly recommended for soups, farces, pies, game, civets, &c., and all things requiring high seasoning.

with herbaceous mixture (see note No. 29) and salt: add fines herbes and the yolks of two eggs in pounding.

No. 33. *Godiveau Forcemeat.*

Half a pound of the lean of veal, twelve ounces of very mealy beef suet, free from the sinews and skins, and chopped very fine, with sufficient herbaceous mixture (see note No. 29) to season it well, and two eggs; pound the whole till no fragment be perceptible. In summer, take it out and put it on ice an hour or two. Pound it again, in summer, with small pieces of clear ice; in winter, with a table-spoonful of sauce tournée (No. 43), adding a good spoonful of fines herbes; roll up a small ball, and blanch or put it in the oven a few minutes. If not sufficiently stiff it will not hold together; then add another egg; if too stiff it will not swell out; you must then add another spoonful of sauce tournée. The ice facilitates the incorporation of the suet in warm weather.

No. 34. *Quenelle Forcemeat, or Farce for Quenelles.*

Scrape a sufficiency of veal or the flesh of a fowl, rabbit, or game, as the case may require, pound it, pass it through a wire sieve, and put it on a plate; boil a calf's udder in your stock-pot, or in common broth; let it cool, trim it, pound four ounces of it, and pass it through the sieve: pound three ounces of panade (No. 28) with five of flesh, till thoroughly incorporated, then add the udder; and, having pounded the whole fifteen or twenty minutes, add a spoonful of fines herbes (No. 18), one yolk and one egg, and a couple of table-spoonfuls of white or brown sauce, according to your meat: season with a little nutmeg, pepper, salt, and cayenne; pound five minutes more; blanch one quenelle in a little boiling broth, and, after a few minutes' boiling, the quenelle should be

soft to the touch; when cut in two the inside should be very smooth, extremely mellow, and agreeable to the palate.

If not of sufficient consistency add a yolk; if too close, add a little sauce.

No. 35. *Farce for Quenelles of Fish.*

Cut out and scrape the fillets of two middling size whitings, which pound thoroughly and pass through the wire sieve; well soak in milk or broth the crumb of a French roll, then squeeze it firmly in a napkin to get out the moisture, in order to pound it more easily, which you will do for ten minutes, then pass it through the sieve.

Weigh six ounces of the panade, ten of flesh, and six of butter; pound the panade and the flesh some minutes, then add the butter, and pound the whole a quarter of an hour; season very lightly with a little pepper, nutmeg, salt, and cayenne, and three yolks of eggs; pound the whole a few minutes more, after which, add two spoonfuls of fines herbes (No. 18) passed with butter, and a spoonful of white sauce. When well pounded, put the whole in a basin. To use it, mix in a whipped white of egg.

You may use carp, pike, and haddock, in the same way.

No. 36. *Stuffing for Roast Goose, Duck, and Pork.*

Chop an onion very fine, half its weight of green sage leaves, twice as much of bread crumbs, a piece of butter as large as a walnut, the yolk and white of an egg, and a little pepper and salt; a minced apple is sometimes added.

No. 37. *Hare Stuffing.*

Chop two ounces of beef suet fine, add three ounces of bread crumbs, a couple of eschalots, and season with about two drachms of herbaceous mixture (see note No. 29); add the white and yolk of an egg. The stuffing

must be stiff. The liver is added when sound; it is parboiled and minced.

No. 38. *Stuffing for Roast Veal, Turkey, &c.*

Take three ounces of beef suet, or marrow in preference, and three ounces of bread crumbs; season with herbaceous mixture (see note No. 29), parsley, and onion, chopped as fine as possible: pound all these ingredients together with one entire egg and one white.

This quantity suffices for veal or fowl; a turkey requires twice as much.

No. 39. *Stuffing for Boiled Fowls and Turkeys.*

Take some godiveau or farce à quenelles (Nos. 33 or 34), add the soft part of about a dozen blanched oysters to it, and an anchovy. A little ham or tongue grated gives a still greater relish.

They sometimes stuff turkeys and fowls with pork sausage meat.

No. 40. *Sausage Meat.*

Chop two pounds of lean pork and one pound of fat, not too fine, with the crumb of a penny loaf, which must be soaked in water for an hour previous. While chopping add a spoonful of water, two eggs, a little sage, pepper, and salt to your taste, and a small quantity of nutmeg, if you like it. These ingredients must be well mixed together. If to make sausages, the skins must be a little more than half filled. These are plain, but very delicate and nice.

IV. SAUCES.

No. 41. *White Roux, or Thickening.*

Clarify four ounces of butter, with which mix about eight table-spoonfuls of flour in a stewpan, on a slow fire; stir it well with a wooden spoon till perfectly smooth. Be particularly careful that it is not deeper coloured than cream. Place it over a dead fire a quarter of an hour, stirring occasionally; you may use it directly if wanted, or it will keep, for which purpose put it in a pot. The above, when mixed with about five pints of stock, will be of the consistence of cream.

No. 42. *Brown Roux, or Thickening.*

As above, observing that you use six table-spoonfuls of flour, as it must not be so thick. Make this on a rather stronger fire, and let it take a nut brown colour very gradually: be careful that it does not burn, for the slightest catch would cause it to be speckled with dark spots, and embitter your sauces.

No. 43. *Sauce Tournée.**

Add boiling veal consommé to some white roux, not over the fire, mix it well in, then add consommé gradually till your sauce is of the consistency of good melted butter; put it on a brisk fire, stirring without interruption; let it

* Sauce tournée and velouté are not the same, nor has the latter name been substituted by the moderns for the former. Sauce tournée is of itself an unfinished sauce; it is of itself a basis for many other white sauces, but is in no instance served by itself as a sauce with any entrée or entremêts. Velouté is served with hashes of chickens, veal, boudins à la reine, émincés and entrées of quenelles, &c. This must set at rest all idle controversy on this subject, as no cook could say that the above is not the case.

boil up, adding consommé till it is sufficiently thin to clear itself of its scum and butter; put it at the corner of the fire to clarify, with a few mushroom trimmings and a small faggot (No. 16), with a few green onions. When thoroughly cleared of the scum and butter, strain it through a tammy into a basin, stir it occasionally till cool: this will prevent a skin or film forming on the top.

No. 44. *Velouté Sauce.*

Put to stew two pounds of veal, or the legs, backs, and trimmings, of two raw fowls, about two ounces of lean ham, with a small ladle-ful of white consommé (No. 2); put the stewpan, covered, on a strong fire; when the consommé is half reduced damp your fire, to let the veal sweat and throw out its juices, prick it through the thick of it, and let it remain a quarter of an hour at least. When reduced quite low, but without being in the least coloured, throw a sauce tournée (No. 43) into it, and stir till boiling takes place; the fire being renewed, draw the stewpan to the corner of the stove, put in a few mushrooms, a small onion, stuck with a clove, a blade of mace, and a few white pepper-corns. Cover and let it simmer till the meat is done. Skim it thoroughly, and pass the sauce through a tammy. If put aside, stir from time to time till cool. When you have any dishes to mask with this sauce, work a little fresh butter into it, and a spoonful of boiled cream; after this the sauce must not boil. The addition of the butter and cream gives to this sauce the smoothness to which it owes its name, velouté (*velvetive*).

No. 45. *Suprême Sauce.*

Reduce some of the foregoing sauce, before you have added any butter or cream, till only three-fourths

of the quantity used remain. Make up the quantity thus reduced with boiling cream. When well incorporated, pass it through the tammy into a stewpan, which put in the bain marie. Work in a little fresh butter. This sauce should be thicker than cream, luscious and savoury.

No. 46. *Béchamel Sauce.*

Take some of the preceding sauce, which reduce nearly one-half. Replenish with boiling cream; reduce again, on a brisk fire, till the sauce is brought to the consistency of double cream. Strain it through the tammy, work a little butter, and put it in the bain marie.

For *Meager Béchamel*, boil a quart of milk, quite new; melt a piece of butter, of the size of an egg, with which mix enough sifted flour to make a white roux: dilute it with a fourth of the milk, and pour in the remainder by intervals. When the whole boils, put the béchamel at the corner of the stove, add the red part of a carrot, an onion, a bunch of parsley, a few eschalots, thyme, bay-leaf, sweet basil, and a little salt. Let it simmer an hour, pass it through the tammy, and reduce it on a strong fire: add, if you think proper, salt, a little nutmeg, and a piece of butter. Pass it through a tammy to serve with fish. It should be of the consistence of thick cream. You may add mushroom parings.

No. 47. *Allemande, or German Sauce.*

Have some velouté (No. 44), which stir till boiling on a brisk fire; let it reduce till it thickly masks the spoon with which you stir it. Add a liaison (No. 22). Stir them well with the reduced velouté, which will curdle if it boil after the liaison is added; when well mixed, pass the whole through the tammy, work in a little butter, and put it in the bain marie.

No. 48. *Ravigote Sauce.*

Reduce two or three spoonfuls of tarragon vinegar, with a little ham, tarragon, chervil, and a sliced shalot. When the moisture is nearly boiled down, add a spoonful of consommé with three or four of sauce tournée (No. 43). Let this simmer some minutes at the corner of the stove; skim well and pass it through the tammy. A few minutes before serving add a little tarragon and chervil, chopped very fine, blanched and drained. Sometimes a little lemon juice and cayenne are added.

No. 49. *White Italian Sauce.*

Take half a teaspoonful of eschalots, chopped very fine; put them into a stewpan with a table-spoonful of oil, a small piece of bay-leaf, a few pepper-corns, and a very small piece of ham. Pass these a few minutes over the fire, and add a few chopped mushrooms, very white. When the whole is fried a little add three or four spoonfuls of sauce tournée (No. 43), and one of white consommé (No. 2): stir the whole till boiling, and draw it to the corner of the stove to simmer and clarify. Skim it well, and pass it through a cullender spoon into a small stewpan to be kept hot. This sauce should be rather thin than otherwise.

No. 50. *Tarragon Sauce.*

Is the same as Ravigote (No. 48), only the tarragon leaves are cut in lozenges or diamond, and kept in cold salt and water after being blanched. Use them as for Ravigote.

No. 51. *White Poivrade, or Sharp Sauce.*

Reduce a little white vinegar with a few sprigs of tarragon, a few pepper-corns, an eschalot, and a little ham:

when the whole is nearly reduced, add seven or eight spoonfuls of sauce tournée (No. 43), and a little consommé (No. 2); stir till boiling. Let it simmer till the sauce is well flavoured. Strain it through a tammy into a small stewpan. Add a little cayenne and lemon juice if it is not sharp enough.

No. 52. *Pascaline,*

Is white Italian sauce (No. 49) with a liaison (No. 22), and a little more lemon juice.

No. 53. *Sauce à la Poulette.*

Pass a little chopped parsley with a little butter, to which add a few spoonfuls of sauce tournée (No. 43). A liaison (No. 22) of two yolks is added, with a little lemon juice.

No. 54. *Máitre d'Hotel* (Steward's) *Sauce.*

Take three ounces of fresh butter and a tea-spoonful of flour, which knead well together in a stewpan; add two ragoût spoonfuls of consommé, and a tea-spoonful of chopped parsley. Put it on the fire, and stir it till it nearly boils, after which take it off and work in a small piece of fresh butter and a little lemon juice seasoned with pepper and salt. Some make this sauce with sauce tournée.

No. 55. *Cream Sauce.*

Slice half an onion, which put in a stewpan with a few sprigs of parsley, a piece of ham, a few pepper-corns, and part of a blade of mace. Stir the whole on the fire till it has a thick milky appearance. Add a table-spoonful of flour, which stir in; then dilute with a pint of thin cream. Keep stirring over the fire till it is as thick as

béchamel. Season it with a little salt, strain it through the tammy, and work in a piece of fresh butter and about an ounce of light glaze. Keep it hot in the bain marie.

No. 56. *Marinière* (*Sauce for Fish*).

Take some white Italian sauce (No. 49), which boil with a glass of hock or Rhenish, and a piece of anchovy butter, as large as a walnut, worked in. Season with a little lemon juice and cayenne.

No. 57. *Champagne Sauce.*

Cut an onion, half a pottle of mushrooms, and a small carrot in slices, which put into a stewpan with two ounces of butter, a few sprigs of parsley, a sprig of bay-leaf, a very little thyme, a couple of blades of mace, two cloves, about thirty pepper-corns, and an ounce of ham cut in pieces; let the whole sweat well over a brisk fire; do not leave off stirring: add about two spoonfuls of flour; stir a couple of minutes, bearing in mind that your sauce must be as white as you can make it; dilute with consommé (No. 2); bring it gradually to the consistency of sauce tournée. When this is well clarified at the side of the stove, skim it; then add three parts of a bottle of champagne boiling. Reduce your sauce on a quick fire to the consistency of melted butter. Strain it through a tammy, and finish with a piece of anchovy butter, as large as a walnut, cayenne, and lemon juice.

No. 58. *Dutch Sauce.*

A little scraped horse-radish, a button onion sliced, a little parsley or sliced parsley root, a few pepper-corns, and half a bay-leaf. Stew these at the side of the fire to get out the flavour, in tarragon, elder, or plain vinegar, to

your taste,—three spoonfuls of either with three spoonfuls of consommé (No. 2). When this is done, pour the liquor into a basin on the yolks of four or five eggs, stirring all the time; return them to the stewpan, which put on the fire: keep the sauce stirring with a whisk; it must not boil. When as thick as double cream, take it off, strain it through a tammy, and work a little piece of fresh butter into it: add a little lemon juice and salt. This sauce is for immediate use.

No. 59. *Butter Sauce.*

Knead three ounces of butter in a stewpan with a tea-spoonful of flour; add about a gill of water, with a little pepper, salt, and a tea-spoonful of white vinegar: stir it on the fire till it nearly boils, but do not let it boil. It should be of the consistency of good cream.

No. 60. *Caper Sauce for Fish.*

To the above add a tea-spoonful of anchovy, a small piece of glaze, and a table-spoonful of fine capers.

No. 61. *Pompadour Sauce.*

Take a white Italian sauce (No. 49), to which add a liaison (No. 22) of three yolks of eggs, with a spoonful of parsley chopped and blanched very green. Lemon juice is sometimes added.

No. 62. *White Cucumber Sauce.*

Slice half a button onion, two mushrooms, and the half of a cucumber, from which you have cut the rind and seeds. Pass these on the fire, with a sprig of parsley in a table-spoonful of clarified butter; add a ladle-ful of sauce tournée (No. 43), with a little consommé (No. 2). Stir till it boils; draw it to the corner of the stove, and

when the vegetables are quite done, skim your sauce well, and reduce it to the consistency of velouté, adding two or three table-spoonfuls of boiled cream. Rub the whole through the tammy, with just a pinch of sugar; work it well with a piece of fresh butter, the size of a walnut, and put it in the bain marie for use.

No. 63. *Spanish or Brown Sauce.*

Add some brown consommé (No. 5), boiling, to some brown roux (No. 42) in a stewpan; do not mix them over the fire; let them be well mixed. Put it on a brisk fire, and add brown consommé till your sauce is of the consistency of melted butter: stir without intermission; let it boil; thin it sufficiently with consommé for all the scum and fat to rise; put it on the corner of the stove to clarify, with a few mushroom trimmings, truffles if you have them, a seasoned faggot (No. 16), a few green onions and pepper-corns, a blade of mace, a little allspice, and a piece of ham. When thoroughly cleared and skimmed, strain it through a tammy into a basin, stirring occasionally till cold. This is the basis of the greater part of the brown sauces.

No. 64. *Double Spanish Sauce.*

Put a quarter of a pound of ham, two pounds of the lean of veal, the trimmings and backs of three or four partridges, with half a pint of brown consommé (No. 5) to sweat, in a covered stewpan, on a strong fire. When nearly reduced to a glaze, prick your veal to obtain all the gravy from it; let your fire be strong. When it has boiled long enough your glaze will begin to take colour: take a little on the point of your knife frequently, and the moment you can roll up a small piece between your fingers without its adhering to them it is done, and must

be taken off: let the boiling subside, and a few minutes after pour in an Espagnole (No. 63) (the preceding sauce). Stir it over the fire till boiling; if too thick, add consommé (No. 5). Draw it to the corner of the stove, and when it has thrown up the scum, clear it carefully off: add mushroom trimmings, a small faggot, with green onions, and a clove. When the meat is thoroughly done, strain your Espagnole through a tammy.

No. 65. *Spanish Sauce with Wine.*

To either of the two preceding sauces, according to which is required, add half a pint of boiled dry Madeira or Rhenish.

No. 66. *Brown Poivrade, or Sharp Sauce.*

Put in a small stewpan a few slices of carrot, four eschalots, sliced, a sprig of parsley or a little sliced parsley root, half a bay-leaf, a sprig of thyme, a clove, half a blade of mace, and about twenty pepper-corns, with a small piece of ham, and a piece of butter as large as a walnut: stir these on the fire till lightly tinged with brown; add half a gill of white vinegar; let this reduce three-fourths; add half a pint of Espagnole (No. 63) and a ragoût spoonful of consommé (No. 5); stir till boiling. Draw it to the corner of the stove till your herbs are done; skim well; add a little sugar, to counteract any bitterness from the roots, and pass it through a tammy.

No. 67. *Poor Man's Sauce.*

Put a dessert-spoonful of chopped eschalots in half a gill of vinegar, with a blade of mace, a clove, fifteen or twenty pepper-corns, a small piece of ham, a small piece of bay-leaf, a sprig of thyme, and a little parsley; reduce this three-fourths: add two ragoût spoonfuls of Espagnole

(No. 63), and one of consommé (No. 5). Stir it on the fire till boiling, and draw it to the corner of the stove to imbibe flavour; skim it, and pass it through a cullender spoon. This sauce should be kept very thin.

No. 68. *Brown Italian Sauce.*

Chop an eschalot, pass it in a stewpan with a spoonful of oil or a little butter, a clove, a blade of mace, a few pepper-corns, a little ham, and a small piece of bay-leaf; when fried a little, add two table-spoonfuls of mushrooms chopped very fine, which pass also a few minutes: add two ragoût spoonfuls of Spanish sauce (No. 63) and one of brown consommé (No. 5). Stir the whole over the fire till it boils; draw it to the corner and let it simmer fifteen or twenty minutes; skim it and strain through a cullender spoon.

No. 69. *Chopped Sauce.**

Take some good brown Italian sauce (No 68), to which, a few minutes before serving, add a table-spoonful of chopped capers; turn two gherkins, which slice very thin and slanting, to form ovals; work in a piece of anchovy butter of the size of a walnut. Serve with a little lemon juice and cayenne.

No. 70. *Perigueux Sauce.*

Chop about a quarter of a pound of truffles very fine, put them into a stewpan with about half a pint of Madeira; cover your stewpan closely, and let it boil about eight or ten minutes; add a small clove of garlick and a bay-leaf; fill up with double Espagnole (No. 64);

* This sauce appears to be condemned by some; notwithstanding, it was in frequent use in his late Majesty's kitchen. It is a good sauce for rein deer, larded fillets of beef and mutton, &c. &c.

thin with brown consommé (No. 5), and let the whole boil gently at the side of the stove fifteen or twenty minutes; stir up the truffles now and then, as they are liable to be caught by the fire. Take out the garlick and bay-leaf, skim your sauce, and pass it through the cullender spoon. This sauce, rather thin of itself, must have plenty of truffles put into it.

No. 71. *Gipsey Sauce.*

Sweat two ounces of truffles, chopped very fine, in a glass of Madeira or sherry, with half a bay-leaf and a little garlick; fill up with brown Italian sauce (No. 68). When it has sufficiently boiled, take out the garlick and bay-leaf, skim and pass it through the cullender spoon.

No. 72. *Orange Sauce.*

Peel two Seville oranges as thinly as possible, taking off the yellow peel only, which cut in thin shreds about an inch long, and blanch it in boiling water till perfectly tender; drain them, and put them into a stewpan with two or three spoonfuls of Espagnole (No. 63), a little brown consommé (No. 5), and a little sugar; let the whole simmer gently at the corner of the stove ten minutes; skim it, and serve it with the addition of a little lemon juice, the juice of half an orange, a little glaze, and cayenne. This sauce must be kept rather thin.

No. 73. *Robert Sauce.*

Cut an onion in small dice, previously remove the skins from between the coats of the onion; fry it to a nice brown in a little butter, which keep stirring; add two or three spoonfuls of Espagnole (No. 63) and a little consommé (No. 5): as soon as it boils, draw it to the

corner of the stove to clarify. Skim it, and serve with a spoonful of made mustard mixed with it.

No. 74. *Lyonnaise Sauce.*

Slice three onions, which pass in a little butter with a small piece of ham; when nicely browned, add Espagnole (No. 63) according to the quantity wanted, and a ragoût spoonful of consommé (No. 5); let it boil; draw it to the corner of the stove to throw up the fat; skim well, and pass it through a tammy: put it into another stewpan with button onions cut in rings, fried brown, and drained in a cloth; let it boil five minutes. Take off any butter which may rise, and keep your sauce hot in the bain marie. Some call this *Bretonne Sauce.*

No. 75. *Tomata Sauce.*

Crush half a dozen (more or less as required) very ripe tomatas, and put them in a stewpan over a quick fire, so as to sweat the water from them; then put them on a sieve that the water may drain from them; slice three or four eschalots, and put them into a stewpan with an ounce of ham, and a dozen pepper-corns; fry these a few minutes, then add the apples; stir them over a brisk fire till the moisture has evaporated; then add half a pint of brown sauce (No. 63) with a little consommé (No. 5); let this simmer a quarter of an hour: rub it through a tammy and put it into a stewpan, thinning it sufficiently with consommé for the scum and butter to rise. When well skimmed, season with a little glaze and a little lemon juice.

No. 76. *Tomata Sauce à la Vilmet.*

Chop half a dozen of eschalots very fine, put them into a stewpan with a little white vinegar, and let it reduce

almost to a glaze; fill up the stewpan with the above sauce and a little consommé (No. 5), that it may be very thin and strong. Pass it through the cullender spoon, and keep it hot for use.

No. 77. *Brown Cucumber Sauce.*

Slice a button onion and the trimmings of a cucumber, a little ham, and a few pepper-corns; pare off some of the lean outside of a roast leg of mutton; pass this with the rest on the fire; add some Espagnole (No. 63) and a little consommé (No. 5). Let your sauce simmer gently, skim it, add a little sugar, and rub it through the tammy. To be of the consistence of béchamel.

No. 78. *Mushroom Sauce.*

The same as the above without the addition of the mutton and cucumber; and it must be rather thinner, unless for hashes.

No. 79. *Game Flavoured Sauce.*

Put into a stewpan some pieces and all the trimmings of whatever game you may have occasion to use, with a small piece of ham, a little sliced onion, a bay-leaf, a small sprig of thyme, and six grains of allspice; add two or three spoonfuls of consommé (No. 4), and let the whole sweat eight or ten minutes, the stewpan being closely covered: fill up with double Espagnole (No. 64); let it simmer fifteen or twenty minutes; skim it well, pass it through the tammy, and put it in the bain marie.

No. 80. *Salmi Sauce.*

Sweat the trimmings of any feathered game which you have to use, with a few mushroom trimmings, a little sliced onion, a bay-leaf, two cloves, a blade of mace, a

few pepper-corns, a little ham, and a sprig of thyme, in a little consommé (No. 4); fill up with double Espagnole (No. 64): let it boil gently twenty minutes or so. Pound the whole well, rub it through a tammy, and keep it in the bain marie.

If you have wild ducks, woodcocks, or snipes to serve, add two glasses of boiled claret; if not, use Madeira or sherry, also boiled.

No. 81. *Aspic of Tarragon.*

Take a sliced eschalot or two, a few sprigs of tarragon, a few pepper-corns, a little parsley, and half a pint of strong brown consommé (No. 5); let the whole simmer ten minutes or a quarter of an hour; whip half a white of an egg, into which gradually pour the consommé, stir while you pour: when mixed, stir these on the fire till boiling; then let it simmer ten minutes on the corner of the stove, closely covered, and with red embers on the cover; the egg is then separated from the consommé, which you pass through a napkin. Serve with a few tarragon leaves cut to any shape, and blanched very green.

No. 82. *Geneva Sauce.*

Take a few mushrooms, onions, carrots sliced, parsley, a sprig of thyme, a bay-leaf, two ounces of ham, two cloves, a blade of mace, and pepper-corns; pass the whole over the fire with a little butter. When it becomes clear, add a table-spoonful of flour, stir it well over the fire a few minutes, and add good consommé (No. 2) to bring it to the consistency of cream; with this put half a bottle of sherry or Madeira. Let the whole simmer until the roots are done; skim it well, and strain it over whatever fish you have occasion to dress. When the

fish is done, take it carefully up with a slice, drain it, and put the sauce into a stewpan; boil it, and skim off the fat. The moisture from the fish will thin your sauce; you will, therefore, reduce it by boiling. Add a little flour and butter kneaded; finish with a little anchovy butter, lemon juice, and cayenne; and mask the fish with it.

No. 83. *Genoese Sauce.*

Take some good brown Italian sauce (No. 68), to which add some boiling red wine.*

No. 84. *Lobster Sauce.*

Cut up your lobsters into good sized dice, pound the spawn with a piece of butter as large as a walnut, and rub it through a sieve; put it into a stewpan, adding as much melted butter as required for the sauce; season with a tea-spoonful of essence of anchovy, a little lemon juice, cayenne, pepper, and salt: stir it on the fire till nearly boiling, and strain it through the tammy over your lobster. Add a small piece of glaze.

No. 85. *Oyster Sauce.*

Blanch two dozen of fine natives, let them simmer a few minutes, and put them on a sieve to drain; take off the beards and the gristly parts, then put the soft part with a little milk and water in the bain marie, to remain hot till you serve the sauce, which make in the following manner:—Knead about an ounce of butter with a tea-spoonful of flour, to this add the liquor from the oysters, and stir it over the fire with the addition of a little cream. Should you want more sauce than your liquor will pro-

* There are several sauces made for particular dishes, and made with them. These are given with the receipts for those dishes.

duce, add a little sauce tournée (No. 43): season with a little pepper and salt. When this sauce is for poultry or any meat, it is usual to add a little glaze. It should be of the consistency of double cream.

No. 86. *White or Royal Financière.*

Blanch some quenelles of chicken (No. 34) or of game; put some lamb's sweetbreads whole, or veal throat sweetbreads, into a white braise (No. 14), or pass them in a saucepan with a little clarified butter; the veal sweetbreads when done are cut in scollops. Prepare some bottoms of artichokes;* put all these with prepared cocks'-combs and kidneys (No. 23), mushrooms done white (No. 21), together with fat livers which have been blanched and nicely trimmed; some egg balls of various sizes, to imitate the eggs taken from the inside of pullets, into a stewpan, with some good suprême sauce (No. 45). Add a few truffles cut into little balls, and stewed in a glass of dry Madeira or Rhenish. Move your stewpan about from time to time, that the contents may not catch to the bottom. If not sufficiently white add a little cream, and work it with a little butter. Keep it hot in the bain marie.

No. 87. *Toulouse.*

Prepare the ingredients of the preceding article as there directed, without wine or truffles; throw them into a good Allemande or German sauce (No. 47) instead of using suprême.

* Bottoms of artichokes become black without great care. Tear off the outside leaves, leaving just a few round the choke. Turn the bottoms as you would a mushroom. Rub them with lemon juice and throw them into cold water and salt. Blanch them till you can easily take off a leaf, and throw them into cold water. Remove the chokes; leave the bottoms whole, or shape them to your fancy. They must be afterwards passed with a little butter and lemon juice and water. Let them simmer till quite tender.

No. 88. *Chipolata.*

Take the same ingredients as for the white financière (No. 86); have them of much smaller size; add small pork sausages, a few small chesnuts boiled in a little consommé (No. 2), a few combs cut out of streaky bacon. Throw these into a sauce tourné (No. 43).

No. 89. *Brown Financière.*

The ingredients are the same as for the white financière (No. 86), worked in a good double Espagnole (No. 64), well truffled, rather stronger in wine, and not so thick.

No. 90. *Chambord Garnish for Fish,*

Is again composed of the same ingredients as the financière (No. 86). It requires double the quantity of wine, and the quenelles must be made of fish forcemeats (No. 35). Work your garnish with a little anchovy butter, and, when dished, decorate with cray fish, from the tails of which you have taken the shells; you will take off the small claws also. The marinade in which your fish has been boiled is usually reduced and added; however, you would only use the whole of it when you have a less luscious fish. Salmon is rich and oily, and it would render the sauce so, if too much of the liquor were used.

No. 91. *Godard Sauce.*

This sauce is made with the ingredients used for the brown financière (No. 89), with the addition of a few young pigeons and lambs' sweatbreads, larded with truffles and bacon: these must be braised by themselves first, and are used to decorate the ragoût.

No. 92. *Macédoine.*

Take all sorts of roots and vegetables, such as carrots, turnips, button onions, cucumbers, peas, French beans, asparagus, peas, knobs of cauliflower, artichoke bottoms, &c.: these are blanched and boiled separately, and cut in small fancy shapes. When the whole are done, they are drained and put together in a stewpan, and covered with suprême sauce* (No. 45).

No. 93. *Jardinière, or Gardener's Sauce.*

Take roots and vegetables as above, only they are cut larger, and dished in small heaps, each vegetable in a separate heap, in one dish. You previously blanch and reduce the carrots, turnips, onions, and cucumbers, to a glaze, separately; the others are merely blanched till tender, and drained. Add béchamel sauce (No. 46), but do not mask any vegetable except the cauliflower with it.

No. 94. *Flemish Sauce.*

Cut some carrots, turnips, and cucumbers, rather large; blanch and boil them separately; blanch and boil some button onions and some large Spanish onions; the latter must simmer gently and steadily till they come to a half glaze: they must not be broken. Put all except the Spanish onions into a stewpan with a ladle-ful of double Espagnole (No. 64): let the whole simmer at the corner of the stove; skim and add a little sugar and glaze: keep it in the bain marie for use. When you serve, put your Spanish onions and pieces of cauliflower, well boiled, round the dish at equal distances.

* Livernoise sauce is the same as the preceding one, only use double Espagnole instead of suprême sauce.

No. 95. *Sauer Krout.*

This article is generally bought ready-made at the Italian warehouses. I will give the receipt for those who feel disposed to make it themselves.

Pick off the outer leaves of some white winter cabbages; cut the cabbages up in shreds with a knife, or plane made on purpose, if you make a great quantity. Put your cabbage to ferment in a tub, twelve hours at least, and twenty-four at most; after which press the moisture from it as much as possible. Cylindrical stone jars are the best things that you can use to put them in. If you have not these, take a cask with the head out. Mix a few juniper berries or carraway seeds with your cabbage. Put a layer of salt in the bottom of the cask, over which a layer of cabbage four or five inches thick. Lay them evenly, and press them as closely down as you can: continue thus to fill the cask within an inch or two, with alternate layers of salt and cabbage. Cover the top with a layer of salt: on this place a lid, as large as the head of the tub. Place heavy stones on the lid. Mind they must not be calcareous stones, or the acid would eat into and dissolve part of them. As soon as a crust is formed on the moisture produced from the cabbage, your sauer krout is fit for use.

As it must not come in contact with the air, and the cover is smaller than the tub, press a wet towel in round the edge, which wash in cold water every time you have to take out sauer krout. You must carefully wipe with a dry cloth those parts of the tub that are left dry as your sauer krout gets lower. There is enough moisture when it covers the cabbage. Your cover must be stout and strong, and entirely of wood. Keep your sauer krout

in a cool place; if in a cellar, it must be airy and not damp. About two pounds of salt are required to twenty middling-sized cabbages.

No. 96. *To Dress Sauer Krout.*

Take the sauer krout from the tub or jar with your hands: squeezing it as dry as you possibly can. Put as much as you want into a large stewpan with a small knuckle of ham, a lean piece of raw beef, and a good piece of butter. If you have no ham, use bacon, and an onion stuck with a few cloves. Cover the whole with soft water, and then with buttered paper. Put the whole to boil, and as soon as it boils, put it on a back stove to simmer, with fire over and under it. It will require about four hours' gentle simmering. When tender, take out the beef, onion, and ham, and turn the whole on a large sieve over a dish, into which the liquor may fall. Put half a pound of butter into a stewpan, and work a little flour into it to make a thin roux (No. 41). After you have worked this over the fire a few minutes, dilute it with a sufficient quantity of the liquor from the dish to bring it to the consistency of béchamel (No. 46); season with pepper. Throw in you sauer krout, mix it well, and put it in a basin for use. Keep it covered with a sheet of buttered paper.

No. 97. *Macaroni, with a Demi-Glaze,*

Is generally cut into pieces about an inch long, after it has been blanched and boiled (No. 340). Stew these well in a very strong consommé (No. 2), nearly down to a half glaze; season with a little coarse white pepper, commonly called by the trade mignonette.

No. 98. *Nouilles.*

Take a sheet of Nouille paste, rolled very thin, and cut it in shreds about two inches long, or any other shape; blanch them in boiling water, and immediately cool them; drain them on a cloth, and stew them in good consommé (No. 2) to a half-glaze: season with mignonette. Nouilles are sometimes served with an Allemande (No. 47), or a béchamel (No. 46.)

No. 99. *Purée of Sorrel.*

Sweat three or four handfuls of sorrel with the white part of two or three heads of lettuce, over a moderate fire. When the moisture is drawn from them, put them on a sieve to drain. Put an onion cut in slices, a piece of ham, a blade of mace, and a few pepper-corns, to fry with a piece of butter, together with some mushroom parings. When the whole is browned a little, put in the sorrel and lettuce, add consommé (No. 2), and a ladle-ful of brown sauce (No. 63). Let the whole reduce, stirring all the time. When of the consistency of double cream, or rather thicker, rub it through the tammy for use, adding a little glaze and sugar. Some add a little boiled cream.

No. 100. *Purée of Celery.*

Slice half a dozen heads of celery, which blanch in plenty of water. Drain them, and put them into a stew-pan with a ladle-ful of white consommé (No. 2) and a small piece of ham. Let this boil, and then put it on a back stove to simmer until done. Take out your ham, and put it into a larger sized stewpan; then put it on the fire and stir till well reduced, adding two or three spoonfuls of sauce tournée (No. 43), and a little cream.

Season with pepper and salt, and rub it through the tammy.

No. 101. *Celery Sauce.*

Celery sauce is made in the same way as the preceding; the celery is cut much larger, and instead of a thorough reduction and rubbing through the tammy, work in a little butter kneaded with flour; season with a little pepper and salt, adding two or three spoonfuls of cream and a little glaze.

No. 102. *White Purée of Onions, or Soubise.*

Slice a dozen middle-sized onions, throw them in cold water as you cut them; blanch them in plenty of water: when tender, cool and drain them; squeeze them dry in a cloth. Put them in a stewpan, and stir them over a fire to dry out the remainder of the liquor; add half a pint of cream, and a spoonful of sauce tournée (No. 43); work in a piece of butter as large as a walnut, kneaded with a little flour: season with pepper and salt and a little glaze; rub the whole through the tammy, and keep it hot in the bain marie.

No. 103. *Endive Purée.*

Take about two dozen heads, according to the size; blanch and cool them, drain them dry, and chop them fine; put them into a small stewpan with a ladle-ful of white consommé (No. 2), a piece of ham, and a knob of sugar. When the whole has boiled till tender, put it into a large stewpan and reduce it, adding a little butter and flour, kneaded together, some pepper and salt, and a little cream. When sufficiently reduced, put it into the bain marie to keep hot.

No. 104. *Purée of Spinach.*

Put the spinach in plenty of boiling water; when done throw it into cold water; squeeze it dry, and chop it fine. Put it in a stewpan with a little clarified butter, in which you have fried bread cut in triangles, if for a second course; if not, the shape is immaterial, as you only wish to flavour your butter with the bread. Stir it about ten minutes, that the moisture may evaporate; add a ladle-ful of Espagnole (No. 63;) season with pepper and salt; a small piece of glaze may be added. For entrées rub this through the hair sieve.

No. 105. *Purée of Turnips, or Mashed Turnips.*

Slice a dozen turnips, which boil in plenty of water till tender; cool them, and squeeze them as dry as possible in a cloth: pass them through a sieve; put them in a stewpan, with a piece of butter as large as an egg; add half a pint of milk and as much cream, both boiled. Reduce these over the fire about ten minutes: add a ragoût spoonful of béchamel (No. 46). Season with a little white pepper and salt.

No. 106. *Purée of Carrots.*

Take the red outsides only of some carrots, and boil them in plenty of water: when tender cool them; squeeze them dry in a cloth, and rub them through a sieve. Put them into a stewpan with a piece of butter, as large as a walnut, kneaded with a little flour. Reduce the whole with a ladle-ful of brown sauce (No. 63). Season with a little sugar, salt, and pepper. You may add a little glaze.

No. 107. *Purée of Truffles.**

Chop about a pound of peeled truffles. Bear in mind that converting your truffles into a purée will not prove a cure for a musky flavour, should any of them be tainted with it; and in this they will not prove less disagreeable than they would in any other form in which you might serve truffles. Having chopped them, put them with a little game, or chicken consommé (No. 3 and 4), according to what they are intended for; let them simmer gently with a very small piece of garlick, half a bay-leaf, and a piece of ham. If for game, add a glass of Madeira. When done, take out the bay-leaf, ham, and garlick, and pound the rest fine, adding a spoonful or two of double Espagnole (No. 64), and rub them through a tammy: add a little more Espagnole after this. Your purée should be of the consistency of sorrel sauce.

No. 108. *Purée of Tomatas.*

This is made exactly as Tomata sauce, but it requires to be reduced much more.

No. 109. *Purée of Mushrooms.*

Turn as many mushrooms as you may want, and put them in water and lemon juice to keep them white. Chop them with a little lemon juice, and pass them in a stewpan with a small piece of butter; let them sweat a few minutes, and add a little suprême (No. 45), or béchamel (No. 46). They become black if they boil too long. Rub them through the tammy.

* I saw this purée nouvelle served by that much esteemed cook, M. Méra, at the then Marquis, now Duke, of Cleveland's, five years ago. It is served under entrées of chicken, game, &c.

To make this purée brown, you would use Espagnole (No. 63), instead of suprême.

No. 110. *Ragout of Chesnuts.*

Take the first skin from the chesnuts, and sautez them in a little butter, that you may get off the second skin. Stew them in half a pint of Madeira or sherry, and half a pint of brown consommé (No. 5). When done, take out the chesnuts so that they may not come to pieces. Reduce the sauce, add half a pint of Spanish sauce, (No. 63), pass it through a tammy, and put it with the entire chesnuts.

V. SOUPS.

No. 111. *Vermicelli, Macaroni, and other Italian Pastes.*

Blanch a quarter of a pound of vermicelli (which is a proper quantity for a tureen of soup for eight persons). Strain it, and put it into cold water; when it has lain in this a few minutes, strain it off. Before you mix it with soups or consommés, it must be stewed in some strong broth, with a leg of fowl, a head of celery, and a piece of ham. Let it boil quite slowly; skim it carefully to keep it clear. If your vermicelli is not broken before blanched, it will be in long threads, which would render it unpleasant for use.

When Nouille and macaroni soups are served, send a plate of grated Parmesan to the side table.

No. 112. *Vermicelli Soup à la Reine.*

Blanch and drain your vermicelli, then throw it into some good chicken consommé (No. 3), well seasoned.

When you are going to send it up, thicken with a liaison (No. 22) of eight yolks of eggs, well mixed with cream, and pour the vermicelli into the tureen, lest your liaison set from remaining too long near the fire. Remark, that all soups with a liaison or purées of meat should be heated au bain marie.

No. 113. *Vermicelli Soup à la Windsor.*

Take a pound and a half of lean veal cut in dice, a turnip, a faggot, and about two ounces of ham, a head of celery, an onion stuck with a clove, a few white peppercorns, a blade of mace, and a quarter of a pound of butter; let the whole sweat over a brisk stove; then thicken with three spoonfuls of flour diluted with two quarts of white consommé (No. 2). This must be done by degrees to avoid its being lumpy. Add a handful of mushroom trimmings: as soon as it boils, draw it to the corner of the stove, that the scum and fat may rise, which carefully remove; strain this through a tammy on the vermicelli, which has been prepared as directed in No. 111. On serving, throw in a few chervil leaves well blanched and very green.

N. B. This was a very favourite soup with his Majesty George III., from whose kitchen it was first served. With his more Epicurean successor it was equally a favourite.

No. 114. *Plain Vermicelli Soup, White and Brown.*

Boil a quarter of a pound of vermicelli as directed (No. 111); on which pour two quarts of good chicken stock (No. 3), for a white soup; for brown, use two quarts of brown veal stock (No. 5) instead of chicken.

No. 115. *Plain Rice Soup.*

Pick out all the broken and husky grains from a quarter of a pound of the best rice, and wash it in several waters until it appears quite clearly in the water. Blanch it in a quart of cold water; as soon as it boils, take it off, and throw it into a sieve, over which pour cold water; drain it well, and throw it into two quarts of good white or brown consommé (No. 2 or 5), with the leg of a chicken, a head of celery, a piece of ham, and a little parsley, tied all together. Let this boil three quarters of an hour at the corner of the stove: skim it well, and take out the faggot previous to serving.

No. 116. *Rice and Chicken Soup.*

Boil two chickens in your veal consommé (No. 2); when done, but not too much, put them by to cool. Wash and blanch a quarter of a pound of the best rice as in No. 115. When thus prepared, stew it in a quart of the consommé in which the chickens have been boiled; into which, when the rice is done, put your chickens, cut up in pieces, and skinned; add three pints more of the consommé; just boil the whole up and skim it well. Add a little salt if necessary.

No. 117. *Purée of Rice Soup.*

Prepare the rice as above in a very white consommé (No. 2 or 3); take the crumb of a French roll, with the yolks of two or three hard eggs, which soak with the roll in some consommé. When the rice is sufficiently boiled, so as to crush between the finger and thumb, pound it, together with the bread and eggs, and moisten with a good strong consommé to about the consistence of potage à la reine (No. 165). Pass it through a tammy with

half a pint of cream that has been previously boiled. This soup must be warmed au bain marie, and served with fried bread in dice.

No. 118. *Purée of Barley Soup.*

This is the same as the preceding, with this difference only, that you omit the yolks of eggs, and use strong consommé (No. 2), in which mutton and a faggot of two heads of celery, with parsley, have been boiled. This may be put on the fire, and stir until it boils.

No. 119. *Purée of Turnip Soup.*

Take eight or nine turnips, more or less according to the size; slice them, and if, in the winter, you have strong turnips, blanch them slightly. Take a large onion, half a head of celery, both of which slice and pass with a little butter, in a three-quart stewpan. Let your turnips be well drained, if blanched, and thrown into the stewpan with about a quarter of a pound of lean ham, and the crumb of a French roll. If intended for a brown soup, add the crusts of two rasped French rolls instead of the crumb of one. Cover this with a quart of brown or white consommé (No. 2 or No. 5), which put to simmer on a back stove (small stove) with a little hot ashes on the top. When thoroughly done, which will be in about three quarters of an hour, well mash your turnips with a spoon, and pass them through the tammy. This soup must not be quite so thick as any of the other purées; therefore it will require about another quart of consommé, which add while you rub through.

No. 120. *Carrot Soup.*

Take the red part only of about a dozen carrots, more or less according to the quantity of soup to be made;

two turnips, slice them thin and blanch them; take the white part of two leeks, two heads of celery, and two onions, sliced, and pass the whole over the fire with a piece of lean ham and a little butter; drain your carrots and turnips when they have been well blanched and cooled; throw them into the stewpan with the other roots, and cover them with a good veal consommé (No. 2), not too brown: put them to simmer, with the crust of a French roll, on a gentle stove till thoroughly done. Then, having carefully skimmed off the fat, pound the whole, which pass, adding a quart or three pints of consommé, through a tammy. Put this just to boil, then draw it to the corner of the stove. Be most particular in taking off the scum, of which a great quantity rises: this soup must not be thicker than brown sauce (No. 63), and requires a small quantity of sugar. Serving the soup a second time, you may add any of the Italian pastes, or rice, as directed in No. 111.

No. 121. *Aurora Soup.*

This soup is made from the outside only of the short-horn carrots, generally the first in season; these require no blanching, but are passed in a stewpan with one onion, butter and ham, and the crust of one French roll. The rest as above.

No. 122. *Green Peas Soup.*

Take three pints of green peas, not too old, and let them sweat thoroughly on the fire with a faggot of green onions, parsley, a little mint, and a quarter of a pound of ham. When done, pound and moisten them with a good white stock (No. 2) to about the same consistence as the other purée soups. Set this to boil gently about twenty minutes at the corner of the stove, and skim well. When

about to serve, colour your soup with a little parsley and spinach green, as dry as you can obtain it between two cloths. Mix your green with about two ounces of butter, well worked in a cloth, that no moisture may remain in it; if any wet particles remain either in the green or butter, it will cause them to curdle in the soup, instead of producing a smooth opaque green. Put your green and butter in a round bottomed basin; stir them with a wooden spoon, while you gradually moisten with soup, till the whole forms one and the same body. Serve immediately with fried bread.

No. 123. *Faubonne Soup.*

Cut three or four cabbage lettuces and a handful of sorrel, in small squares; put them with a little butter and sugar, and a good piece of ham, on the fire, to sweat till tender; then drain them on the back of a sieve, and add them to pea soup (see No. 122). Some of the rulers of the roast give the above name when this addition is made to carrot soup: I have only to say that my authorities are Messrs. Vilmet, Badoi, and Crieppin, of his late Majesty George the Fourth's kitchen, with whom, if they be wrong, even some of our great cooks of the day need not be ashamed to be in error.

No. 124. *Purée of Red Bean Soup.*

Soak a pint and a half of red beans about two hours in lukewarm water: drain them, and put them into a stewpan with an onion stuck with two or three cloves, a faggot of half a carrot, a leek, a little parsley, two or three green onions, a sprig of thyme, a bay-leaf, and a blade of mace; a good piece of ham, or half a pound of the breast of bacon. Moisten the whole with strong light brown consommé (No. 5). When these have boiled till

quite tender, drain them on a sieve, and pound the beans, together with the crust of a French roll which has been soaked in the liquor. Moisten the purée with the consommé; rub this through a tammy; after which it must be made thin enough, by adding more stock, to allow all impurities to rise in boiling gently at the corner of the stove. This soup you must keep as red as possible. Serve with bread in dice.

No. 125. *Purée of Cucumber Soup.*

Take six or seven fine young cucumbers; cut three or four of them in parts about an inch long, each of which divide in three equally, cutting from one end to the other: cut off the rind of these and the seedy inside; trim the edges. You must not use within an inch of that end of the cucumber next the stalk, as it has a very earthy flavour. Throw your cucumbers into cold water as you prepare them; blanch and drain them dry; then boil them in a little good consommé (No. 2) to a half glaze, with a piece of ham and sugar. This process must be quickly gone through, or they would boil to a pap.

Pare and cut out the middles of the remaining cucumbers: slice them, and fry them with half an onion and butter in a three quart stewpan. Be careful that these take no colour. Add a quart of good white stock (No. 2), the crust of a French roll, well rasped, together with a quarter of a pound of York ham. When these are thoroughly done, take out the ham, skim your soup, and pass it through a fine tammy; put it back into a soup pot, and add about a pint of sauce tournée (No. 43). When this has boiled about twenty minutes, throw in the cucumbers first prepared, and mix the whole with a liaison (No. 22) of eight yolks of eggs, with a little cream and butter. This soup is served with the crust of bread

in rounds of the size of a shilling, or in diamonds. To be kept hot, or warmed up again, it must be put in the bain marie.

No. 126. *Dutch Soup.*

Take a small handful of young sorrel and the white part of three or four cabbage lettuces; take the stalks out of the whole, and tear the leaves in small pieces. Sweat them on a gentle fire, with about two ounces of butter, about an ounce of ham, a small faggot of green onions, with a little chervil; then add a quart of white consommé (No. 2), and a ladle-ful of sauce tournée (No. 43). While this is simmering gently, cut up two cucumbers, as in No. 125, pass them in a little butter, and add them to the rest; also a few pieces of artichoke bottoms, if in season. When you have well skimmed the soup, take out your faggot and ham, and thicken with a liaison (No. 22) of a little cream, a few knobs of butter, and eight yolks of eggs. To be kept hot au bain marie, and served with crust of French roll, cut in small rounds or diamonds.

No. 127. *Purée of White Bean Soup.*

The method is the same as for red bean soup (No. 124), only white stock is used, with an addition of cream, worked with a little fresh butter before serving up. The white beans must be soaked longer.

No. 128. *Asparagus Soup.*

This soup requires about three hundred heads of asparagus. Cut the heads off about an inch long, pick and scrape the remaining parts; break them off as low down as they are tender. The heads are blanched separately, and put into cold water till wanted; the other parts are

blanched, drained, and put into a stewpan with two ounces of ham, a faggot of green onions and parsley, the crumb of a French roll, and a knob of sugar. Moisten with a pint of good consommé (No. 2). When stewed tender, pass them through the tammy, and add three pints of sauce tournée (No. 43). Put them then to boil on a gentle fire, that they may throw up the white scum. Colour them with green of parsley (No. 20); drain the heads, and throw them on a cloth till free from liquid, and afterwards put them into your soup, and serve with crusts of bread. This soup should be rather sweet.

No. 129. *Carmelite Soup.*

This soup is made with soup à la reine, and a purée of lentils, or white beans (No. 127).

No. 130. *Flemish Soup.*

Slice six onions, cut six heads of celery into small pieces, and slice about twelve potatoes. Put about a quarter of a pound of butter, with two ounces of ham, into a stewpan, with a little white stock (No. 2); set it to stew slowly for half an hour; then fill up with good consommé (No. 2). Let it boil on gently half an hour more, or until the potatoes are dissolved; then rub it through a tammy with the crumb of half a French roll, soaked in the broth, and add half a pint of cream that has been boiled, and a liaison (No. 22) of four yolks of eggs. Work a little fresh butter in the soup previous to serving; keep it hot au bain marie.

No. 131. *Turtle Soup.*

The head of the turtle should be cut off over night; lay the turtle on its back on a dresser, and, as soon as it protrudes its head, instantly and firmly with your left hand grasp the skin of the throat, pressing downwards,

and cut the head off with a strong and very keen knife: this is done by skilful hands in one cut. An assistant should hold the fins; the body is then suspended by the hind fins, that it may drain into a vessel placed under it; then probe the knife into the thin part behind the back fins, which will let the air escape and hasten the extinction of sensation in the turtle. Throw the head into cold water, where let it remain till morning.

In the morning take the carcass down, and, having laid it on its back, cut off the four fins, but not close to the body; then apply your knife, about an inch deep, to the line where the back and belly meet, which follow all round, leaving the stumps of the fins attached to the back; with one hand raise the belly, and, with a long knife in the other, detach the belly from the intestines and fleshy parts: take out the gall as soon as possible, with great care not to break it; take out the shoulders and flesh attached in two pieces; the turtle being turned up on one end, the entrails will all come away with little effort. Wash the shells before blanching them. Pick out the green fat from the shoulders and sides of the turtle, and cut out the remains of the hind fins and neck bone, which must be done by twisting and then cutting them; tear the lungs away from the back; wash the flesh in cold water, and blanch the parts adhering to the shell in a pot of boiling water, which must be in readiness: you will saw the pieces to a convenient size. If a very large turtle the back bone is never used. As soon as you find that you can pull off the shell, which will be in two or three minutes, throw the blanched pieces into cold water, and remove the shell from the other parts.

Put on a good stock, according to the size of your turtle and quantity of soup to be made: for your stock use a leg and two or three knuckles of veal, an old hen or two, a knuckle of ham, four calves' feet; let these

sweat in a good sized pot, and on them place as much of the tender parts of the turtle as you can, and fill up with common broth made from a leg or brisket of beef; the remaining parts put into a pot by themselves; fill up with the best broth you have to spare. In each pot put a good faggot of basil, a little thyme, two bay-leaves, a little winter savory, parsley, a few large onions stuck with six cloves, carrots, and two or three heads of celery: keep your pots well skimmed and gently boiling. Season with a little allspice, long and whole pepper, a few blades of mace, and a little salt. As soon as the softer parts can be separated from the bones, they must be taken off, the bones returned to the pots, and the meat put on flat dishes to cool.

Make a roux, scarcely brown (No. 41), in proportion to the quantity of your sauce: if your meat be thoroughly done in your stock-pot, strain it off through a lawn sieve, and mix your roux as for an ordinary sauce, but much thinner. When it boils, draw it to the corner of the stove to clarify. In the mean time cut up your turtle into pieces about an inch square (and not two inches square, as suggested by some gallant, who probably forgot those small delicate mouths from which such pieces would be excluded but for the trouble of further cutting); two of the fins are generally kept for flanks. Put your turtle into a stewpan and strain your sauce over it. Boil two bottles of Madeira or good sherry down to half the quantity, and throw it into the soup, with as much of the purée of herbs as the quantity may require; with this add the stock of the second pot, reduced to a half glaze.

For the purée, take a good handful of sweet basil, a little marjoram, winter savory, all of them green, a little thyme, two or three bay-leaves, a pottle of mushrooms, a little parsley, a large onion cut in slices, half a dozen eschalots, four anchovies, a few blades of mace, allspice,

long and black pepper, and three cloves; these must be all sweated together with about a quarter of a pound of butter. You must endeavour to keep them as green as possible, putting a little fire on the top as well as underneath. When well done, rub the whole through a tammy for use.

Take a good quenelle farce of veal (No. 34), with the addition of fines herbes (No. 18), a few chopped turtle herbs, and seasoned higher than for any other farce. This must be a little firmer, for which use a little flour and two yolks of eggs more than usual; blanch them in salt and water. When your soup is made, put it away in small tureens of three pints or two quarts each; dividing the meat as equally as possible. In order to keep it three weeks or a month, cover it about an inch thick with lard, with which a little oil has been mixed; it should be poured on when it will only just flow. To be kept as cool and dry as possible.

N. B. Before serving your turtle, add lemon juice and cayenne to your judgment. To re-warm it, use the bain marie only.

If the green fat be plentiful, do not put too much in your tureens; it is usually served by itself on the side table, with a little sauce from the soup, and handed round.

No. 132. *Mock Turtle.*

Split a calf's head with the skin on it, take out the brains, wash the head in lukewarm water, and, having boiled it till tender in a sufficiency of water to cover it well, take it out, immerse it again in cold water, drain it, clear all the flesh from the bones, and cut the flesh and the tongue into square pieces, which may not require cutting again to be eaten, and put them by to cool. Butter the bottom of an eight-quart stewpan, which line

with half a pound of ham in slices; on your ham put a couple of knuckles of veal and about two pounds of shin of beef, half an old hen, and a couple of calf's feet. It is better to put your roots after boiling down your soup, as then they cannot burn, which, if they did, would greatly injure the flavour of the broth. Add a ladle-ful of the calf's head liquor, and let the whole sweat down till reduced to a slight glaze; then fill up with common broth (No. 1), or the liquor in which the head was boiled: when this has boiled up, skim it, season with a good faggot of turtle herbs and parsley, a couple of carrots, three large onions stuck with four cloves, a blade or two of mace, black pepper, and a little allspice.

Make a light roux (No. 41) with about a quarter of a pound of butter, which dilute with your stock when done a little thinner than melted butter; throw in a handful of mushroom parings, and stir over the fire till it boils: set it to clarify at the side of the stove; skim it well and strain it over the calf's head, to which add about a pint of Madeira (which must be boiled), the juice of a lemon, and cayenne.

You will have prepared forcemeat balls of quenelle farce of veal (No. 34), seasoned with a few chopped turtle herbs, and a few fines herbes (No. 18): these quenelles must be more highly seasoned than they generally are.

For egg balls take the yolks of six eggs boiled hard, which pound with the yolk of one raw one, a piece of butter as large as a yolk; seasoned with salt, pepper, and a little nutmeg, and throw into the soup a few minutes before serving.*

* These and the forcemeat balls are formed by rolling them on the dresser with a little flour, and then blanch them in boiling water.

No. 133. *Hare Soup.*

Take a full grown hare, not old; in paunching be careful to save the blood which is in the breast; cut your hare in pieces: place it on a dish, with six ounces of butter, two onions stuck with three cloves, half a carrot, a faggot of parsley and sweet basil, a bay-leaf and a sprig of thyme, a quarter of a pound of ham, a few pepper-corns and a little allspice, a knob of sugar, a blade of mace, and a little lemon peel. Put the whole in a deep frying-pan on a brisk fire, where turn it till it is set; dredge with two table-spoonfuls of flour; and when the whole is perfectly browned, but above all, not burnt, to which it is liable if left a moment, dilute with three pints of good consommé (No. 2), and, after a little boiling, turn the whole into a stewpan of a suitable size with a pint of port or Madeira (port is generally used); then put it in a back stove with a little fire top and bottom, just to keep it simmering: when your pieces are tender, having well skimmed off the fat and butter, take them out, trim the best of them, put them in another stewpan, and strain the sauce over them, which must be about as thick as Espagnole, No. 64 (brown sauce). Strain the blood through a fine sieve into a basin, with a few small pieces of butter; add gradually a pint of the sauce, as you would for any other liaison, and mix it well into your soup, which keep hot au bain marie. Serve.

No. 134. *Hare Soup à la St. George's.*

Raise the fillets of two leverets; cut the carcasses in pieces, and pass them in a middle-sized stewpan with a little butter, on a moderate fire, and add a small ragoût spoonful of flour; pass the whole again a few minutes afterwards; mix half a bottle of champagne and one of

good claret with it, and four ladle-fuls of good consommé (No. 2), half a pottle of mushrooms, a truffle cut in four, two onions, and a seasoned faggot of half a bay-leaf, a little thyme, basil, marjoram, winter savory, whole pepper, two cloves, mace, cayenne, and a little garlick. When it boils, draw the stewpan to the corner of the stove; skim the sauce well, pass it, and reduce it one-fourth on a strong fire. To serve, pour it into the tureen, in which you have put the fillets of leverets, sauté in scollops, and about thirty small quenelles of farce of partridges (No. 34); add a pottle and a half more of turned mushrooms, and four truffles, thinly sliced, and sauté in butter. The garnish of this soup must not boil, or the fillets would become hard.

No. 135. *Giblet Soup.*

Take two sets of giblets, cleaned and singed; cut each pinion into about four pieces, and the necks into about six; cut the beak off close to the eyes, and split the head; cut the feet into three pieces, the gizzard into about eight, the liver and heart in pieces of about the same size: blanch these in lukewarm water; when they have well disgorged wash them in cold water. Put them into a soup pot with five pints of the best stock: when these are becoming tender, make a light brown roux (No. 42), and dilute it with the consommé (No. 2), in which the giblets have been done: add a good piece of ham, with a faggot of turtle herbs, a handful of mushroom parings, and a few shalots, an onion stuffed with two cloves, a little allspice, a blade of mace, and a few pepper-corns. While this boils gently at the corner of the stove, trim your giblets, and put them into a stewpan that will just hold your soup, with a pint of Madeira, reduced one-fourth: skim your soup, and when it has fully imbibed the flavour of the

herbs, &c., strain it through a tammy, over the giblets. Previous to serving, add a little cayenne and lemon juice.

No. 136. *Mullaga-Tawny Soup.*

Put into a stewpan about a quarter of a pound of butter, an onion, three apples, a few eschalots, and two ounces of ham, all sliced; fry them a little with an ounce of curry powder, a tea-spoonful of turmeric, a table-spoonful of flour, to form a roux, which dilute with three pints of white consommé (No. 2): take two small chickens, which cut up as for a fricassee, and put them into your stewpan, stirring until it boils; your soup must not be thick, or it will not throw up the scum; skim it carefully. As soon as the chickens are done take them out and trim them; put them into another stewpan, to which add the soup, rubbed through a tammy. A plate of hot boiled rice is always sent to the side table when this soup is served.

No. 137. *White Mullaga-Tawny Soup.*

Mix the above gradually with a liaison (No. 22) of six yolks of eggs, half a pint of good cream, and the same quantity of almond milk, a lump of butter the size of a walnut, broken in small pieces. If kept hot, put it au bain marie.

No. 138. *Scotch Barley Soup.*

Put a small knuckle of veal, half a hen, a small piece of ham, about six cutlets of the best end of the neck, and two scrags of mutton, which put to sweat with half a ladle-ful of second stock on a brisk fire, with a couple of turnips, a head of celery, a couple of leeks, and a carrot: season with a few pepper-corns, a little salt, a faggot of parsley, with a sprig of thyme and half a bay-leaf: fill up with common broth (No. 1). The six cutlets, which have been nicely

trimmed, and left in one piece, with the bones very short, when done, must be taken out and put to cool.

Wash thoroughly clean about three ounces of barley, boil it about twenty minutes, after which cool it, by throwing it on a hair sieve, and passing cold water on it; put it in the stewpan again, with about a quart of the mutton broth, to boil on a slow fire till you can crush it between your finger and thumb. It requires to be kept amply moistened, or it will bceome thick and pappy. Take two small leeks, which cut in rings, a head of celery cut small, three turnips in small dice; these are first blanched, and then boiled separately with a little consommé (No. 2): after this cut the mutton put aside into cutlets, which neatly trim. Put the whole together in one small soup pot, with the remains of the consommé strained over it: let it boil gently up; skim again. Add at the top of the tureen a few parsley leaves, blanched very green, and serve.—The parsley is for appearance's sake.

No. 139. *Peasant's Soup, or Good Woman.*

This soup is generally made when you have had a rump of beef braised a day or two before. Proceed thus:—Cut two cabbages in quarters, blanch and stew them with brown stock (No. 5), enough to cover them; they must simmer gently till well done.* Cut up the thin end of the rump of beef, about a pound, in slices about half an inch thick, nicely trimmed round; lay these in the bottom of your soup tureen, if your tureen has a lining, as you will not run the risk of breaking your meat

* Let it be observed, that vegetables for soups or garnishes, except peas, French beans, and asparagus, must be blanched separately, and separately boiled down to a demi-glaze with a little consommé, white or brown, as the case may require, adding a little sugar and a small piece of ham to each. Peas, French beans, and asparagus peas, are only blanched, and put into the tureen the last thing, to preserve the colour.

in shifting it from the pan to the tureen; otherwise use a stewpan, and take your meat out carefully with a small slice when hot. Put two quarts of brown clear consommé, with equal portions of carrot, turnip, a fourth part of as much cucumber, all cut about an inch in length, and shaped to your fancy; also a dozen and a half of small button onions: let the whole simmer together at the corner of the stove for half an hour; skim well; pour in a small quantity of cold water to make the scum rise. When your cabbages are done mellow, drain the fat well off, pass your knife a few times across it, and put it with the beef. To serve, add your consommé and vegetables, with crust of French roll about the size of a shilling.

No. 140. *Ox-Tail Soup.*

Blanch two ox-tails, cut into pieces of a size suited to be served at table; drain them, and put them in a stewpan with a quart of brown consommé (No. 5), an onion, a faggot (No. 16), and thyme. Put these to simmer on a gentle fire, till the meat comes readily from the bones. They are generally prepared a day beforehand. Take out your meat, and put the best pieces into a stewpan with carrots, turnips, cut in balls or lozenges, about an inch long, and a few button onions. If the liquor in which the meat has been stewed is not perfectly clear, clarify it with the addition of a quart of good brown consommé (No. 5), which strain through a napkin on to your roots and meat. This soup should be rather highly seasoned with black pepper.

No. 141. *Hochepot of Veal Tendons.*

The tendons are the gristle bone of the breast of veal, cut into oval scallops about the size and thickness of the

lean part of a mutton cutlet. Put them in cold water to draw out the blood; afterwards put them in a stewpan of cold water, to blanch. When they boil take them off, cool them in cold water, and trim the thin edge: put into a stewpan a pound of veal cut in dice, with the trimmings of the tendons, on which put an onion stuck with two cloves, half a carrot sliced, a small faggot of parsley with a sprig of thyme, half a bay-leaf, and a blade of mace, a few pepper-corns: these are all covered with a few layers of bacon, on which lay your tendons; moisten with the fat skimmed from the top of your pots, together with a ladle-ful of broth. Let them boil very gently, having a paper over them, and being closely covered, with a few ashes on the top. These will take about four hours; they must be perfectly tender. When done, take them out carefully with a small slice, and place them between two dishes till cold. Trim them to equal size as nearly as you can, and put them into a stewpan with three pints of a good brown consommé (No. 5), and the liquor in which they were stewed well skimmed and clarified, with a very small faggot of chervil: add roots cut in lozenges, blanched and prepared as in note to No. 139.

No. 142. *Hochepot of Mutton.*

The roots and consommé are the same as in the preceding article: add mutton cutlets done in the consommé, and trimmed when cold.

No. 143. *Hochepot of Members of Chickens.*

Prepare, as in note to No. 139, roots and vegetables, cut small according to the season, to which add members of chicken, boiled in a brown consommé (No. 5), and skinned. Serve with two quarts of clear brown consommé.

No. 144. *Hochepot of Game, in the same way as above.*

In the winter, use members or roast pheasant or partridge, with trimmings, legs, and backs, or any pieces which you may have. Serve the members with two quarts of game consommé (No. 4).

No. 145. *Quenelles of Chicken Soup.*

Take chicken forcemeat (No. 34), which form into quenelles with two small spoons: take a spoonful of farce, which smooth on the top with a knife to such a shape, that when boiled the quenelle, which will swell out, may be in the form of a pigeon's egg. When you have shaped it thus, with another hot spoon passed under the quenelle, you turn it out on a well buttered stewpan cover; make about three dozen, and half an hour before serving, blanch them in boiling common broth (No. 1); take them out with a cullender spoon, and drain them on a napkin, and add them to two quarts of light brown consommé (No. 5), very clear. These quenelles will serve another day, if taken out of the soup the moment it comes from table: they will serve for a financière or ragoût of any description.

No. 146. *Pheasant Soup à la Londonderry.*

Stew in a good mire-poix two fine pheasants. When cold raise the fillets, and cut them in scollops; then pound the rest of the flesh to make a purée; add half a ladle-ful of consommé (No. 4), and six yolks of eggs, rubbed through the tammy. Pour it into a plain mould, lightly buttered, and put this cake of game in a bain marie, that it may set; pass the bottom of the mire-poix through a silk sieve, and add it to the consommé, which you have seasoned with a bunch of leeks and celery,

with a faggot of bay-leaf, thyme, sweet basil, a pinch of cayenne, mace, and two cloves. To serve, put in the tureen some blanched chervil leaves, the scollops of pheasant, and the game cake, cut, when cold, in long square pieces, twenty small onions done very white in consommé, two spoonfuls of peas in the season, or asparagus: put the soup in the tureen with a ladle, that you may not break the cakes of game.

No. 147. *Soup à la Rothschild.*

Put in a stock-pot two slices of ham, a turkey three parts roasted and browned a little; a partridge, a knuckle of veal, and the broth necessary. Having skimmed the consommé, add two onions, two carrots, two turnips, two heads of celery, four leeks, and a faggot of chervil, half a bay-leaf, thyme, sweet basil, marjoram, a little mace, cayenne, allspice, and two cloves. Let this simmer five hours; add two whites of eggs beaten with a glass of Rhenish, and a quarter of an hour after pass it through a napkin. After this let it boil, and pour it into the tureen, in which you have previously put quenelles of fowl (No. 34) under, with essence of mushrooms, large combs, and kidneys, and about twenty small mushrooms turned and done very white. Serve.

No. 148. *Quenelles of Game Soup*

Are made in the same way as No. 145. See force-meat (No. 34).

No. 149. *Quenelles of Potatoe Soup.*

Steam about four fine mealy potatoes; pound them with the breast of a roasted fowl, and two ounces of butter, adding successively the yolks of four eggs, and a little cream: you may make it firmer with yolks, or lighter

with cream, as it may require, which you ascertain by blanching a little of it. Pass the whole through a hair or wire sieve; season with a little pepper, salt, and nutmeg, very moderately. Form your quenelles by rolling them on the table dusted with a little flour, to the thickness of your little finger, and cut them about an inch long. Put them, when blanched, in two quarts of chicken consommé (No. 3).

No. 150. *Brunoise Soup.*

Cut the red part of three or four carrots, with two or three turnips, into small dice. When these vegetables are very young, they are merely sweated down with a piece of butter, ham, and a little sugar, without being blanched or separately boiled, as is done in No. 139.

Cut three cabbage lettuces and a handful of sorrel in small squares, with a little butter and a piece of ham, over the stove; sweat them over a brisk fire, and when drained, add them to the carrots and turnips. Fill up with two quarts of clear brown consommé (No. 5), and put it at the corner of the stove to throw up its scum. In this hang a small faggot of chervil. A few minutes before serving, add asparagus peas, green peas, and French beans, blanched, and the latter cut small, to suit the others. Serve with the crust of a French roll, cut to your idea, but put it in the tureen only just before serving. Add a few button onions if agreeable.

No. 151. *Julienne Soup.*

This soup is precisely the same as the foregoing. The only difference is the addition of a head or two of celery, a leek, and the shape to which the vegetables are cut: these ought to be in shreds about an inch long, and one line thick.

No. 152. *Soup Santé.*

Omit the sorrel and lettuce, cut the vegetables in large dice, and proceed as before.

No. 153. *Spring Soup.*

Introduce all the roots and vegetables in season, spinach and potatoes excepted; cut them to your fancy, and moisten with consommé (No. 5) as above.

No. 154. *Vegetable, or Gardener's Soup.*

This is the same as Brunoise or Julienne, with a variety in the forms of your vegetables—rounds, crescents, lozenges, and olives, not cut very small.

No. 155. *Cabbage Soup.*

Take three nice white cabbages, which split, blanch, and throw into cold water; then cut the white leaves into pieces about an inch square, avoiding the stems as much as possible. Boil them in salt and water with a piece of fresh butter as large as an egg. When tender, drain them well on a sieve, and pour over two quarts of clear brown consommé (No. 5), well seasoned with black pepper. Serve with the crust of a French roll, cut in pieces of the size of a halfpenny.

No. 156. *Beauveau, or Turnip Soup.*

Scoop some turnips to the size of a marble; fill a pint; throw them into cold water: when the whole are ready, drain and dry them well on a cloth, then fry them in an omelette pan, with a little clarified butter as large as a walnut, and a tea-spoonful of pounded sugar. Keep them in motion till the surface of them is of a fine cinnamon brown; drain them thoroughly on the back of a

sieve, and put them into a small stewpan, with a ladle-ful of broth (No. 2), to draw from them the butter in which they were fried. When they begin to soften, drain them again, and throw them into three pints of good brown consommé, very clear (No. 5), and simmer them till quite done.

No. 157. *Clermont, or Onion Soup.*

Take about half a dozen small onions; cut them in two, and cut off the ends; then separate the coats of the onion, taking out the thin skin which is between them. Cut the onion in fine shreds, and proceed with these as you did with the turnips in the preceding article.

No. 158. *Raviolis Soup, or à la Genoise.*

Take the breast of roast fowl, chopped and pounded with an ounce of grated Parmesan, a yolk of egg, a table-spoonful of béchamel, and a few boiled parsley leaves to colour it. Season with cayenne, a little salt, and a very small piece of garlick. Roll out a sheet of nouille paste, about a line in thickness, and large enough to cut out with a fluted cutter a dozen and a half round pieces as large as a native oyster-shell. On each piece place a little of the farce, not exactly in the middle, and fold the paste over it, so that the edges come together; wet the edges, and press them together. With the point of the knife make a small hole at the top. Blanch these in common broth (No. 1) that is boiling: they will be done in about eight minutes, after which take them carefully out, drain them on a napkin, and put them into two quarts of good brown consommé (No. 5): simmer ten minutes on the stove. A plate of Parmesan is served at the side-table.

No. 159. *Nouille Soup.*

Roll a sheet of nouille paste out very thin, which cut in strips about a sixth of an inch broad, and these cut in pieces three-fourths of an inch long: you may fold your paste, lightly dusted with flour, which will enable you to cut several at a time: blanch them in boiling water, after which drain and cool them; put them into a stewpan with a ladle-ful of good consommé (No. 5), to stew on a slow fire twenty minutes; strain, and add as much consommé as is wanted. Grated Parmesan should be handed round.

No. 160. *Prince's Soup.*

Put a small leg of mutton to roast: cut an onion and two turnips in slices; fry them a little on a brisk fire, in a stewpan, with the crust of a French roll, a ladle-ful of strong consommé (No. 5), and a little salt and pepper, to boil slowly, with a little fire on the top. When your mutton is well done, trim away all fat, sinews, and bone, which put into a good brown stock in preparation: chop the meat very fine, and put it into a mortar, together with the onion, turnips, and bread crust, which you have carefully skimmed; pound the whole well; and add sufficient of your brown stock to bring it to the consistence of cream, and pass it through the tammy. Put it au bain marie to keep hot; and serve with bread cut in dice and fried; work a little butter in it.—This soup was much esteemed at Carlton-house, where it was first served.

Observe that soup purée, in general, should be frequently agitated with a spoon in the bain marie, to avoid any curdling, and to keep it as a uniform body.

No. 161. *Purée of Game Soup.*

Make a purée of game from roasted pheasants or par-

tridges, or both: to do this, pound the flesh, with the yolks of four hard eggs, and the crust of two French rolls which have been soaked in a game consommé (No. 4); then rub them through a tammy, with some consommé of game, to the consistency of cream. Keep it hot au bain marie: to serve, work in a little butter, and add fried bread in dice.

No. 162. *Purée of Hare Soup.*

Cut up the remains of a hare that has been roasted for a former dinner: put a few slices of ham into a stewpan, then the hare, two whole onions, a blade of mace, two quarts of stock, and a faggot of a sprig of thyme, parsley, a little basil, and two cloves: set it on a stove to simmer two hours or more; strain it off, and pull all the meat from the bones, and pound it with the lean ham boiled with it, and the crust of two French rolls which have been soaked in consommé; rub the whole through the tammy, with a pint of boiled claret or port, and enough consommé to bring it to the consistency of cream; put it in a stewpan au bain marie. Work a little butter into it; and serve with bread fried in dice.

No. 163. *Purée of Game Soup the Sportsman's way.*

Roast four partridges, surrounded with sliced bacon fat; when cold, take off all the flesh, and pound it; and add to it an ounce of rice done in consommé (No. 2), with the fourth of the crumb of a French roll, weighing half a pound; pound the whole well; add two spoonfuls of good béchamel (No. 46), one of brown sauce (No. 64), and eight of consommé; warm the purée on a moderate fire, and rub it through a tammy. To serve, add, a little at a time, consommé in which you have stewed the carcasses of the birds. Serve fried bread in the soup.

No. 164. *Purée of Venison Soup.*

The method is precisely the same as shown in No. 162; using the flesh of a roast haunch or neck used the day before.

No. 165. *Queen's Soup.*

Well butter a sheet of strong white kitchen paper; cover it all over with a thin layer of fat bacon: slice a small carrot thin, and a couple of onions, which put on the bacon, with a little parsley, a sprig of thyme, a blade of mace, and a bay-leaf pulled in pieces, two or three cloves, and a few pepper-corns. Wrap this round two pullets, putting a small piece of butter inside each, and placing them in a line, the breast ends together; tie them up with twine, put a lark spit through them, and tie them on your meat spit: these require nearly an hour: baste them well to prevent the paper from burning. When they are done, tear off the skins; take the flesh from the bones; throw the bones into a chicken stock, which you have prepared from the flesh; trim away all fat and nerves; chop them, and immediately pound them, with the yolks of four hard eggs, and the crumb of a French roll, soaked in a light chicken consommé (No. 3), with which moisten your purée, and rub it through a tammy: put it in a stewpan, with half a pint of cream, which has been just boiled and skimmed; set it on the fire till hot,—but by no means boiling, or it will surely curdle; do not leave off stirring; skim, and put it au bain marie. Previous to serving, add a little butter, which work in. You should have rather more than two quarts of soup; add bread fried in dice to a gold colour. If expence be an object, use the legs only, leaving the fillets for an entrée; or use a fowl previously served. Many add a few almonds to the fowl when pounded. This soup is also served with rice or vermicelli.

No. 166. *Tartuffe Soup, or Mock Meager Soup.*

Take a purée as above; warm it au bain marie, and colour it with green of spinach (as for pea soup, No. 122); it must not boil: add, in your tureen, bread cut in dice, and fried as usual. To serve, put on the top two or three spoonfuls of carrots and turnips, cut in fillets, blanched, and stewed in consommé (No. 2). Strew these very lightly on the top.

No. 167. *Oyster Soup.*

Pound three dozens of fine fresh natives; put the paste thus formed into three pints of white broth (No. 2), and let it stew gently half an hour; put the crumbs of two French rolls, and the yolks of three eggs, boiled hard; pass the whole through the tammy, and keep it hot au bain marie. Serve with fried bread in dice. This soup is considered very strengthening and wholesome.

No. 168. *Cray Fish Soup.*

Wash half a hundred of cray fish, and boil them on a brisk fire, with salt, whole pepper, a little nutmeg, and a piece of butter; toss them and stir them without intermission,—a quarter of an hour will suffice. When they are all red, take out the meat from the shells; and from the belly take the gut which goes to the end of the tail. Fry some bread till brittle and brown, and pound it with the meat, reserving a few fine pieces; dilute with light veal consommé (No. 2), to the thickness of cream: add the butter in which your cray fish were done, coloured with red lobster spawn; pound it well, and add it to your purée; then pass the whole through the tammy, and keep it hot au bain marie. Serve with fried bread, cut in dice.

VI. FISH FOR REMOVES.

No. 169. *Salmon Plain.*

Take spring water, first let it boil, that your fish may be firm; put in a handful of salt, and skim the water; then put in the fish; the thicker it is the more gently it must boil, and the more boiling it will require. If it is a piece, you will know when it is done by raising the slice of the fish kettle; the bone of the fish does not adhere to the meat: if the salmon is a whole one, try the bone by putting a knife into the back. It is generally served with lobster sauce (No. 84).

No. 170. *Larded Salmon and Genoese Sauce.*

From one side of the salmon take off three strips of skin, about two inches broad, slanting from the back to the belly, and take off on the other side pieces from the parts corresponding with those where the skin remains on the side first done; neatly lard all the parts thus skinned; put it in the form of an S, or serpent, as it is called; braise it in a fish kettle, with fire top and bottom, and moistened with a Genoese sauce (No. 83). When it is done, drain the fish, glaze the larded parts, strain the sauce through a tammy, and put it to simmer, that it may throw up all fat and scum. Season with lemon juice, cayenne, and anchovy butter. Then put in a ragôut of large quenelles, combs, mushrooms, &c. (see financière, No. 86): put this carefully round the fish, garnishing with cray fish and lambs' sweetbreads larded. This is also called à la Chambord.

No. 171. *Salmon à la Rothschild, garnished with Hâtelets.*

Place on the slice, well buttered, a fine salmon, the surface of which mask half an inch thick with quenelle farce, made of whitings; smooth it with the blade of the knife, which dip in warm water; egg it, and cover it with crescents of truffles to imitate scales; put the salmon in the fish-kettle with a good mire-poix (see the sturgeon, No. 184), moistened with about three bottles of champagne, and passed through a silk sieve; season well; let it boil on a strong fire, cover it with a sheet of paper thickly buttered, place the lid on, and bake it in a gentle oven; or place it on a back stove, with fire top and bottom, that it may boil gently and uninterruptedly two hours; then take it out, drain and untie it; dish and surround with a ragôut of scollops of fillets of soles and a white Italian sauce (No. 49); to which add picked shrimps and muscles: garnish the salmon with eight hâtelets, composed of smelts, bread crumbed and fried. Serve with a white Italian sauce, worked with a little anchovy butter and essence from the scollops of soles. Serve salmon trout in the same way.

No. 172. *Slices of Salmon and Genoese Sauce.*

You will take from three to five slices of salmon, about three inches thick, put them on a slice in a braising kettle; add sufficient Genoese sauce (No. 83) to cover them, and let them simmer gently three quarters of an hour: take out the fish upon the slice; put the sauce in a stewpan, and let it throw out the scum and fat; skim it well, and add a lump, as large as a walnut, of fresh butter kneaded with flour, the juice of a lemon, a little

cayenne pepper, and a little anchovy butter. This sauce must be of the consistency of béchamel. You will have replaced the fish during this time in the braising kettle, to keep it hot. Dish it neatly, masking it with some of the sauce, the remainder of which send up in a boat.

No. 173. *Broiled Salmon and Caper Sauce.*

Take two or three slices of salmon; put them in a marinade of oil, parsley, green onion, salt, and pepper; let them remain some hours, turning them once or twice; broil them on a moderate fire, sprinkling them with the marinade. Serve with butter sauce and capers (No. 60). To turn your salmon on the gridiron, lay a stewpan cover on the salmon, turn the gridiron over, and the salmon will be on the cover; wipe the gridiron well, make it quite hot, that the salmon may not stick; rub the bars with a little of the marinade, and glide the salmon gently from the cover on to the gridiron.

No. 174. *Broiled Salmon and Tomata Sauce.*

Prepare the salmon as above. Serve it with a tomata sauce (No. 75).

No. 175. *Salmon au Bleu.*

Put some slices of salmon in a fish-kettle with about a pint of port wine, carrots cut in slices, onions sliced also, four cloves, a couple of bay-leaves, a handful of parsley, a few sprigs of thyme, salt, and pepper; let it boil very gently; it is done when the flesh will easily leave the bone. It must be covered by the liquor in which it is boiled. If served as an entrée, take off the skin when the fish is done, and mask it with a good butter sauce, in which put capers, sliced gherkins, and a little anchovy butter (No. 26).

No. 176. *Salmon à la Tartare.*

Marinade and broil the salmon as in No. 173; mix six yolks of eggs in a round bottomed basin, with half a table-spoonful of made mustard and a little salt; place it on ice, and work in gradually about a pint of the finest olive oil; this would serve for two or three slices: add by degrees a table-spoonful of tarragon vinegar, and one of Chili vinegar, with cayenne pepper and lemon juice. This sauce should be very sharp, but, above all, do not let it be thin, as it must be worked on the ice till it is sufficiently stiff to bear the weight of the salmon; cover the dish about half an inch thick with the sauce, within half an inch of the edge all round; glaze the salmon as you take it from the gridiron, place it on the sauce, and serve immediately. Bear in mind that the dish must be kept cold.

No. 177. *Trout the Dutch way.*

Boil a trout in salt and water; when done, drain and skin it, place it on a dish, and mask it all carefully, except the head, with a Dutch sauce (No. 58) rather thick. It is a very good method, if time will allow, to put the fish in the oven a few minutes before saucing.

No. 178. *Turbot.*

Put the fish an hour or two before dressing it in cold spring water, into which throw a good handful of salt; make two or three cuts across the back, or the fish would break as it swells; put your fish on in water as above, and skim it well, when near boiling, adding a little more cold water; then let it boil at the side of the stove, and very gently, about half an hour: when done, drain it, put the slice across the kettle, put a wet cloth over the fish a few minutes before serving, and dip it in the liquor

again. Serve it with a napkin or slice under it, and garnish it with parsley. It is also served at large dinners, garnished with smelts, whitings, and fillets of soles fried. The usual sauces are Dutch (No. 58) and lobster (No. 84). Sea water is preferable to any other for boiling all sea fish.

No. 179. *Broiled Turbot.*

Rub the turbot dry with a cloth, and make four or five incisions on both sides of the bone and on the upper and under side of the fish; tie the head up, to prevent the jaws from opening when broiling; take a small handful of parsley, slice three onions or a dozen green ones, add three or four bay-leaves, two or three sprigs of thyme, half a dozen cloves, a little mace, and peppercorns; pour about half a pint of oil over these; mix them well together, and lay them in the incisions; oil the fish all over; it must lie in this marinade two or three hours: to dress it, clear away all particles of spice and roots, lay it on a gridiron very hot and rubbed with oil, and place it on a slow fire; when done on one side (the back is exposed to the fire first) turn it as shown in No. 173. This dish requires particular care and attention; when the meat will leave the bone easily it is done. Rub the white side of the fish with a little fresh butter kneaded with cayenne pepper, and serve it with champagne or Madeira sauce (No. 57).

No. 180. *John Dory.*

Marinade and broil it precisely as above: for a plain dinner serve with a napkin under it, and garnish it with parsley. Serve with anchovy or caper sauce (No. 60).

No. 181. *Cod-fish à la Navarino.*

Boil a cod-fish, and dish it on the belly; garnish it round with cray fish placed on parsley; add a row of boiled smelts; then stick in it eight or ten ornamented silver skewers, garnished with truffles and soft roes of carp; and serve with it in boats a Dutch sauce (No. 58), garnished with a ragôut of mushrooms, shrimps, tails, and muscles, with a spoonful of parsley chopped and blanched. Add to the sauce a little fish glaze, and eight ounces of butter, which mix in before adding the ragôut.

No. 182. *Sturgeon Roast.*

Prepare a marinade thus:—Take equal quantities of white wine, vinegar, and common broth; some salt, pepper, and spices; you may add lemon juice, and even substitute it for vinegar: let the piece of sturgeon lie in this four-and-twenty hours at least, having previously larded it with bacon cut a good deal larger than usual: roast it, wrapping it up in strong paper buttered, and tie it on the spit with a skewer through. Reduce half a pint of marinade, to which add some brown sauce (No. 63), a quarter of a pound of fresh butter worked with a little flour, cayenne, lemon juice, and anchovy butter. Glaze the larding carefully, and serve the sauce round the fish.

No. 183. *Sturgeon the Dutch way.*

Boil it as the turbot (No. 178); when done, drain it, and mask it with Dutch sauce (No. 58), and put a little cavice in it.

No. 184. *Sturgeon Braised.*

Daube the sturgeon with fat bacon, put it in a braising kettle just large enough for it, with a mire-poix of grated bacon, four onions cut in slices, two carrots also sliced, a

good seasoned faggot, salt, pepper, spices; season well; moisten with white wine and a ladle of consommé; let it boil over a strong fire. Serve with a white or brown poivrade sauce (No. 66); reduce the liquor in which the fish has been stewed, skim off all the fat, and add it to the poivrade. Champagne or Madeira sauce is also used.

No. 185. *Baked Sturgeon.*

Prepare it as in No. 182, adding a few eschalots, sliced, a bay-leaf, a sprig of thyme, a little parsley, a blade of mace, and two cloves to the marinade. Put as much of this into a baking dish as will only come up to the larding: cover the whole closely down with strong paper, buttered, basting it two or three times; when done, glaze it and serve it with a little of the marinade reduced, and thickened with a little kneaded flour and butter.

No. 186. *Boiled Cod.*

Put two or three slices of cod-fish in plenty of cold spring water well salted. Tie the three slices together, the smallest in the middle, wrapping the flaps round them: about twenty minutes will suffice. When done, drain and dish them; then take off the string: garnish them with fried fish and parsley. Oyster sauce (No. 85) is usually served with them.

No. 187. *Soles au Gratin, or aux Fines Herbes.*

Take a dish that will stand the fire, in which put a few spoonfuls of fines herbes (No. 18), well seasoned, with rather more butter than usual. On this put the soles, closely trimmed, and without the heads, placing them half over each other. Cover them well with fines herbes, which smooth over with the knife. Over these strew bread crumbs, from the bottom crust of the loaf,

grated and passed through a hair sieve. Half an hour before serving, put them into a sharp oven. In a quarter of an hour or twenty minutes take them out; incline the dish, and skim the fat away: the remaining moisture you take out and strain into a white Italian sauce (No. 49). Let this boil up, and mask round the edges of the dish. If a little can be introduced without disturbing the bread crumbs, it will render the dish more savoury.

No. 188. *Soles à la Londonderry.*

Marinade two or three soles, as the turbot (No. 179), an hour; wipe them, and mask them an inch thick with quenelle farce (No. 34) of whiting, and lobster butter (No. 27); smooth it with the blade of the knife, dipped in lukewarm water. Place them on the slice, well buttered, and put them in the fish-kettle; add half a bottle of sautern, half a pound of butter, a little salt, pepper, and grated nutmeg. Let them boil on a strong fire; sprinkle them with their liquor; place them on a gentle fire to simmer three quarters of an hour. Put a little fire on top, and sprinkle the fish every ten minutes: dish it; skim the liquor, and reduce it; add the half of it to a small ragoût of mushrooms, cock's-combs, cray fish, quenelles of whiting, with suprême sauce (No. 45), adding four ounces of butter: mask the soles with two-thirds of the remainder, and serve the rest in a boat.

No. 189. *Mackarel à la Maître d'Hôtel.*

Take from five to six soft-roed mackarel, wipe them dry, and cut the noses off close to the eyes; run your knife, an inch deep, along the bone, commencing at the back of the neck, and leaving off within an inch of the tail. Slice two or three onions, mixed with fennel,

parsley, and salad oil; season with pepper and salt: fill the incision with this; what remains put under and over the mackarel, with a sufficient quantity of oil to keep it all moist. Let them lie in this marinade three hours before broiling: let the gridiron be quite hot, oil the bars, and put your mackarel to broil, having first taken out the herbs; let them be done on both sides and on the back. When done, take out the back-bone, cutting it through near the head and tail, and taking it out without disfiguring the fish. Into this introduce a cold maître d'hôtel sauce, thus prepared:—a quarter of a pound of fresh butter, worked with a little chopped eschalot, tarragon, if approved of, fennel, and parsley, with pepper, salt, cayenne, and lemon-juice. Dish them carefully, and serve them with a maître d'hôtel sauce (No. 54), adding a little chopped fennel.

No. 190. *Mackarel the Italian way.*

Take the soft roes from five or six fine mackarel, through the opening at the gills. Put them into a stewpan, and cover them with clarified butter; add pepper and salt, and put them into a sharp oven ten minutes or a quarter of an hour. When done, put them in a cool place till wanted. Cut off the tails, ends, and noses of the mackarel close to the eyes, and pass your knife along the backs about half an inch deep. Put them into a stewpan, with a slice under them, and add half a bottle of white wine, with a few slices of onions, a few slices of carrot, sprigs of parsley, half a bay-leaf, and salt. Let them stew gently, and when done drain them; draw out the back-bones; dish them; garnish with the soft roes, which must be made hot and drained on a napkin. Sauce with a white Italian (No. 49), mixed with a little of the liquor reduced, and serve.

No. 191. *Mackarel à la Périgord.*

Chop some truffles, a little parsley, and green onions, which work with a piece of butter, salt, and pepper, and with this stuff two fine mackarel; wrap them up in vine leaves and slices of bacon fat; surround the whole with strong buttered paper, the outside of which rub with oil. Put a little butter inside at the bottom; put a sheet of buttered paper on the gridiron, and the mackarel on this: let them do over a gentle fire. When done on one side, turn them: when done, serve them in the paper.

No. 192. *Red Mullet, with Geneva Sauce.*

This fish should not be emptied. Put them in a deep saucepan, having wiped them, and pour over them a Geneva sauce (No. 82). Put them in the oven, or on a back stove, with fire top and bottom. They will not require more than fifteen or twenty minutes. When done, the liquor must be strained from them, boiled, skimmed, strained, and worked with a little butter. Having dished your fish, mask it with this.

No. 193. *Red Mullet the Italian way.*

Wipe the fish dry, and wrap them up in writing paper, well oiled, putting a tea-spoonful of fines herbes under the gills, and a little along each side of the fish. Broil them, or bake them. Take them out of the paper, and serve them, masked with a white Italian sauce (No. 49).

No. 194. *Red Mullet aux Fines Herbes.*

Put the fish into a deep sauté pan, with a ladle-ful of sauce tournée (No. 43), two or three table-spoonfuls of fines herbes (No. 18). Put a cover over them, and bake them or stew them on a back stove, with fire under and

over. When done, dish them, skim the sauce, and drain it through a cullender spoon ; season with a little pepper, salt, and a few drops of lemon juice, and mask the fish with it.

No. 195. *Whitings au Gratin.*

Well scrape the scales away from the fish ; score them as closely as possible, along each side ; season with pepper and salt, lay on them a few spoonfuls of fines herbes, and finish as for soles au gratin (No. 187).

No. 196. *Crimped Skate with Burnt Butter.*

Boil it in water, with vinegar and salt added to it, and a few slices of onions ; only let it just boil up : when done, serve it with burnt butter made thus :—boil two good spoonfuls of vinegar, with salt and pepper : at the same time fry some butter till it becomes very brown, and pour it on the vinegar. Garnish with fried parsley.

No. 197. *Matelotte of Carp, Tench, and Eels.*

Cut the carp and tench in pieces; take out the bitter stone from the head of the carp, at the end of the spine. Skin the eels, which cut also in pieces. Take a stewpan, put into it onions cut in slices, two carrots sliced, sprigs of parsley, a few green onions, two bay-leaves, thyme, two cloves, a pinch of herbaceous, salt, pepper; cover these with port wine. Let the eels be half done, then add the tench, and then the carp. Let the fire be strong ; cover the stewpan. The carp will require very little time to be done. Fry about thirty small onions in butter till brown : take them out. Have in readiness turned mushrooms, a few artichoke bottoms, fish quenelles rather large; make a roux (No. 41) in the stewpan in which the butter is, which served for the onions; moisten the roux with the

liquor from the fish; let the sauce boil, and strain it into another stewpan. Put the small onions and mushrooms into a small stewpan; let the sauce boil again and reduce; skim it; keep the fish hot; drain it. Dish it with the heads in the middle of the dish, intermixing them. Garnish them with fried bread, mushrooms, and onions, large quenelles, and a few cray-fish: mask with the sauce.

No. 198. *Carp Farced.*

Cut off the heads and tails of two moderate-sized carp; take out the bones of the carcasses, and make a quenelle farce of the flesh (No. 35). Cut a piece of crumb of bread to replace the part cut out; it should be about half an inch thick. Place it between the head and tail, on a buttered baking sheet, and all over this place the farce. Shape it as nearly as possible to imitate the fish: with a round cutter you will form the scales, having first egged the farce. Mind to dip the cutter continually in hot water. Bake it: put a skewer through it to ascertain when it is done. Dish and glaze it. Serve it with a white Italian (No. 49), or a rich anchovy sauce. Two small ones have a good effect. You may serve it also with a double Espagnole reduced (No. 64), or a ragoût of soft roes, mushrooms, and bottoms of artichokes, in a white wine sauce.

No. 199. *Carp à la Chambord.*

Fill the belly of a good sized carp with the soft roes of small ones, seasoned with chopped parsley, salt, pepper, and spices. Lard the side partly with truffles, and partly with bacon. Cover the truffles and the parts not larded with thin slices of bacon fat. Put it in a fish-kettle, and proceed as in No. 170.

No. 200. *Carp au Bleu, or with Court Bouillon.*

Clean a carp, without opening the belly too much, and without damaging the scales. Take out the gills without spoiling the tongue; place it in a kettle that will just hold it. Boil half a pint of red vinegar, with which sprinkle the carp, to give it a blue colour, being careful to use it boiling. Stew it in a court bouillon; to make which fry some sliced carrots, two or three, as many onions, and some parsley, with a little butter, till brown; to these add two bottles of port, and half as much water, a seasoned faggot (No. 16), with a little sweet basil. Stew these an hour, and strain the moisture for use. Vinegar is sometimes used, but only when wine is scarce. Dish the carp on a napkin, and send up anchovy sauce in a boat.

No. 201. *Pike au Bleu.*

See carp au bleu (No. 200).

No. 202. *Pike à la Chambord.*

Scale the pike; to do which, hold the tail in one hand, and run a knife from you, along each side of the fish, between the two skins. Let it be thoroughly cleansed from the blood. Take off some pieces of skin from the sides, and lard the places thus uncovered. Bake the pike in a wine marinade, composed of sliced carrots, onions, mushroom parings, parsley, a sprig of thyme, and a bay-leaf, a blade of mace, a couple of cloves, and a few pepper-corns. Pass this on the fire with a little ham, butter, and a scraped horse-radish. When this has well sweated, pour in half a bottle of white wine, and a ladle-ful of consommé: boil this half an hour, and put it into a baking dish with the pike. Twist the fish as you would

a salmon peel, in the form of an *S*. Keep the unlarded parts moist, by covering them with slices of bacon fat. Cover it with a sheet of buttered paper, and baste it frequently with the marinade. Make a sauce from the marinade, with a little white roux (No. 41): add an ounce of fresh butter, to soften it, and complete the ragoût with quenelles, cocks' combs, mushrooms, scollops of sweetbread, and cray-fish, &c.

No. 203. *Baked Pike.*

Prepare a marinade as above, and bake the pike in it, with the skin on it, having previously filled it with a stuffing prepared thus:—Soak half a pound of crumb of bread in boiling hot broth; when sufficiently soaked, add three eggs, pepper, salt, and a quarter of a pound of suet, grated lemon-peel, and four anchovies chopped very fine: you may add minced lobster and oyster if you think proper.

Strain the marinade through a sieve; make a roux (No. 41), and dilute it with the sauce; finish it with a little anchovy butter (No. 26), cayenne, and lemon juice. Skin the pike carefully, all except the head, and mask it with the sauce, which must be of the consistency of béchamel.

VII. LARGE REMOVES.

No. 204. *Rump of Beef Braised.*

Prepare a brown braise (No. 13). Take a fine rump of beef, bone it, and tie it up. Break the bones, and put them with the beef into the braise, which should moisten it to three-fourths of its thickness. The outside part of the beef is placed downwards; close your braising pan, and when it boils, put it on a back stove to simmer: turn it in an hour and a half. There must be fire on the top: let it remain two hours and a half more. It must be perfectly tender. When done take it out on the slice; let it drain: trim it, and cut off the strings; glaze it, and put it in the oven two or three minutes; glaze it again, and dish it up. It sometimes requires three coats of glaze.

No. 205. *Braised Rump of Beef au Naturel.*

As the above, served with a little consommé under it, a few greens, carrots, and turnips, plain boiled.

No. 206. *Braised Rump of Beef with Sauer Krout.*

Prepare some sauer krout (No. 96), which lay thickly and closely round the beef (No. 204).

No. 207. *Braised Rump of Beef in the Italian way.*

Dish your beef (No. 204) with a good chopped sauce (No. 69).

No. 208. *Braised Rump of Beef in the Flemish way.*

Dish your beef (No. 204), and serve with a Flemish sauce (No. 93).

No. 209. *Braised Rump of Beef, with Tomata Sauce.*

See No. 204, and sauce (No. 75).

No. 210. *Braised Rump of Beef the Gardener's way.*

See No. 204, and gardener's sauce (No. 93).

No. 211. *Rump of Beef à la Mode.*

Cut a piece of fat bacon into long square strips of the thickness of your little finger. Season these well with chopped parsley, eschalot, and herbaceous mixture.* Daube your rump of beef very thickly with it, and put it into a lukewarm marinade, that is, two or three onions and carrots, sliced, three or four bay-leaves, a little thyme, sweet basil, mace, a few cloves, a few peppercorns, passed over the fire with a pound of beef suet. When these have sweated, add as much common broth as will cover the meat, and half a bottle of Madeira or sherry. Let this boil gently half an hour, and when nearly cool, pour it over the meat, which should remain in it twenty-four hours. Braise this in the marinade, adding fat skimmed from your stock-pots and the bottoms of any braises which you may have. When done, drain it, and glaze as in No. 204, and serve with a good Spanish sauce with wine (No. 65).

No. 212. *Rump of Beef the German way, or à la Brunswick.*

Prepare a rump of beef as in the preceding article, only omit the larding. Drain, trim, and glaze it: cut the crumb of a two-pound pan loaf into thin slices, and bake them dry to a light brown colour. Pound them and sift them into a dish; moisten this with sherry to

* See note to No. 29.

form a stiff paste; add a little pounded cinnamon and sugar, rubbed with orange peel. Mask your beef all over a quarter of an inch thick, sprinkle the outside with pounded cinnamon and sugar, rubbed with the zest of a Seville orange, and grated. Put it in the oven to dry a little.

Necks and shoulders of venison are served in the same way. The Germans sometimes serve the haunch in this manner.

Make your sauce as follows. Put a pound of prunes into a stewpan, with a bottle of port wine, half a pound of currant jelly, a quarter of an ounce of cinnamon, four cloves, and grated sugar which has been rubbed with the zest of two Seville oranges, a lemon, and the juice of one orange. When these have simmered on a very slow fire until the prunes are tender, rub them through the tammy. Your sauce should be of the consistency of good béchamel. Serve a little under the meat, and send the rest up in a boat. In the summer use ripe cherries and currants instead of the jelly.

No. 213. *Braised Rump of Beef and Cabbage.*

This beef is braised as in No. 204, and served with cabbage, well stewed (No. 285). This cabbage, when done, is squeezed rather dry in a cloth; form it into long rolls, which cut in pieces two inches long. Place these upright round the meat, and decorate with carrots and combs cut out of streaky bacon, stewed with the cabbage. Sauce with a good Spanish sauce (No. 64).

No. 214. *Brisket of Beef,*

May be dressed and served in the same way as the rump, but is seldom seen at first-rate tables.

No. 215. *Roasted Loin of Veal à la Béchamel.*

Take a fine loin of veal, which wrap in buttered paper,

having previously trimmed it for roasting. It will take about two hours. Let it be done a quarter of an hour before you have to serve it. Take off the paper; cut through the skin, and draw your knife in a line along the chine: this cut will extend from within an inch of the kidney end to within two inches of the other. Make two cuts from the ends of this two inches down, as the top of a T, thus ⌐¬. You will then raise the skin, which turn down on the flap. Take out the fillet, which mince, and throw into a little boiling béchamel (No. 46), with a little pepper and salt; sometimes lemon-juice is added. Carefully replace your minced veal in the vacancy left by taking out the fillet. Draw the skin over again, replacing it as neatly as possible. Serve with béchamel under the joint.

No. 216. *Fillet of Veal* en Serpent (in the form of a Serpent), with a Jardinière Garnish.*

Cut out the fillet all along the chine; one side is thinner than the other; fold the thin part under, to give the whole a symmetrical appearance; have it very nicely larded all over the surface; lay some fat bacon on a fish slice, on which lay some of the trimmings, which cover with slices of fat bacon: over this tie your veal in the same way as salmon peel, in the form of a serpent. Put in your kettle two onions, a carrot sliced, a couple of cloves, a few pepper-corns, a little mace, and two small well seasoned faggots (No. 16); add stock sufficient to cover the bacon, and braise your fillet steadily till done; glaze the larding with a fine light glaze, and serve with a jardinière garnish (No. 93), or any of the purées, given with fricandeaux, such as sorrel, tomata, &c. There

* This is not the fillet in the ordinary English acceptation, but a fillet which runs along the whole chine: it is cut out as wide and long as possible, from the scrag of the neck down to the chump.

must be fire on the top of the kettle; glaze your fillet in the kettle twice.

No. 217. *Neck of Veal and Gipsey Sauce.*

Neatly trim a neck of veal: cut the bones very short, and cut off the skin which covers the fleshy part; pour over it three or four table-spoonfuls of oil, with parsley, thyme, and eschalots; add a little lemon juice. Let the veal lie in this a few hours; after which clear off the marinade, and daube your veal with black truffles, cut square. To form checquers, braise it in a white braise (No. 14), and cover it with bacon and buttered paper: when done, take it out, trim it neatly, and glaze it with a very light glaze. Serve it with gipsey sauce (No. 71).

No. 218. *Neck of Veal Roasted with Fines Herbes.*

Trim the neck, and daube the fleshy part of it with bacon, cut thin: put it in a deep dish, two or three hours, with parsley, mushrooms, thyme, sweet basil, two eschalots, a very small piece of garlick—the whole chopped very fine—large pepper, grated nutmeg, oil, and lemon juice. Put the neck on the spit; cover it with the remainder of the marinade, and surround it with buttered paper, so that nothing may escape: let it roast by a very gentle fire. When it is done, clear off with a knife the fines herbes adhering to the paper and the meat, to put them in a stewpan with about three gills of Espagnole (No. 63), a little consommé, and the juice of a lemon. As soon as it boils, let it clarify at the side of the stove; skim it well, and pass it through the cullender spoon: put two yolks of eggs in a little clarified butter, mix well; rub the outside of the veal with this, then sprinkle it with bread crumbs, without taking it off the spit. Let the bread crumbs be well

browned before a sharp fire, and serve with the sauce under the veal.

No. 219. *Neck of Veal Masked with Béchamel.*

Lay your veal, trimmed, without cutting off the skin, in a marinade, as above; butter a sheet of paper, on which lay thin slices of bacon, to cover it: on these put the marinade, as free from oil as possible, as the oil might burn in roasting. Wrap the neck well up in this, and tie it up; then put it on the spit: when it has been roasting about an hour and a quarter, take off the paper, and baste your veal with béchamel (No. 46), of which you will put about two ladle-fuls in a basin under the veal; baste till this is all encrusted on the veal; and serve with béchamel (No. 46) under.

No. 220. *Neck of Veal the Russian way.*

Prepare and roast your veal precisely as in the preceding article, and baste it with the following batter instead of béchamel:—

Two or three spoonfuls of flour, beaten up with one egg, and two yolks, a little salt, three spoonfuls of olive oil; work in a sufficient quantity of new milk or cream to bring it to the consistency of béchamel. Serve with béchamel (No. 46) under the veal.

No. 221. *Neck of Veal Larded.*

Trim your veal as in No. 217, and lard it with bacon: braise as the fillet (No. 216). Serve with macedoine (No. 92), or tomata (No. 75), or sorrel sauce (No. 100), under it.

No. 222. *Breast of Veal Stuffed and Braised.*

Cut the tendons out of a breast of veal; trim the

bones short; and stuff the parts from which you have taken the tendons with stuffing (No. 37): braise it; drain it; dish and glaze. Serve it with stewed peas, sorrel, endive, or tomatas.

No. 223. *Noix of Veal Larded à la Bedeau.*

Cut the noix and udder attached to it, from the leg of a fine cow-calf; trim it as for a fricandeau, leaving the udder with it; lard the noix thickly over the surface; braise it as the fillet (No. 216): lay thin slices of fat bacon over the udder, to keep it as white as possible. When nearly done, glaze your veal, and close your kettle a few minutes; drain it; and dish it very carefully. Serve it with a macedoine, and ornament the udder with French beans: sorrel, or tomata sauce, may be served with this noix.

No. 224. *Leg of Mutton Braised.*

Daube a leg of mutton with fat bacon: when you have cut the bacon in pieces, as thick as your little finger, roll in a little herbaceous mixture (No. 29, note) and chopped parsley; these must be stuck through the mutton in the same direction as the bone. Trim off the ends of the bacon, which, with the rest of the trimmings, put into a stewpan, together with a pound of veal, cut in pieces, two carrots, two onions, and a seasoned faggot, two cloves, a blade of mace, a bay-leaf, and a few pepper-corns. Stir them over the fire till they begin to catch; then put in the leg of mutton, with a ladle-ful of good consommé: let it simmer gently about four hours, with fire on the top. When done, take it out; strain the liquor; put back the mutton till your gravy has been boiled up, well skimmed, and reduced to a glaze, with which you glaze the mutton: dish it, placing round it white beans, à la maître d'hôtel (No. 709), or a lyonnaise (No. 74).

No. 225. *Saddle of Mutton Larded.*

Trim a saddle of mutton; cut off the fat and skin along the chine, leaving the fleshy part, or fillet, bare: lard this lean part; braise it as the fillet of veal (No. 216), and glaze the larding. Serve with a brown poivrade (No. 66), or tomata sauce (No. 75).

No. 226. *Saddle of Mutton Marinaded.*

Prepare as above: let it lie in a strong marinade twelve hours, at least: make your marinade with a quart of vinegar, salt, pepper, a few blades of mace, cloves, and pepper-corns, parsley, thyme, two or three bay-leaves, onions and carrots, cut in slices, a few eschalots, and a pint of water. Put the marinade on the fire till quite hot, but do not let it boil: when cooled a little, pour it over the mutton. To braise your mutton, wash off all spice or particles of roots with the liquor of the marinade; braise it as the preceding, with a little of the clear liquor added: glaze it, and serve it with a poor man's sauce (No. 67), chopped sauce (No. 69), or tomata (No. 75).

No. 227. *Larded Necks of Mutton, for Chevaux de Frise.*

Trim two necks of mutton thus:—saw off the chine bones; cut off all the skin and fat from the fleshy parts, or fillets; clear the flesh entirely from the ends of the bones, leaving more than an inch bare and protruding from the flesh; closely lard the fillets. Put the necks of mutton together, so that the bones form chevaux de frise —that is, so that they cross and fall in between each other; the necks thus stand on the fleshy part, inclined, and the bones crossing each other: put three skewers through the fat, and pass some twine round them that they may not separate in braising. Glaze it, when braised, and serve

with a livernoise (No. 93), and knobs of cauliflower along the chevaux de frise.

No. 228. *Necks of Mutton Larded, and Marinaded, for Chevaux de Frise.*

Prepare them as above, and put the necks in a marinade, as in No. 226; then proceed as above.

No. 229. *Hind Quarters of Welsh Mutton Larded.*

This is done precisely as the hind quarters of lamb, see No. 236.

This is what our neighbours call a "roast beef of mutton;" the lamb in the same way is called "roast beef of lamb."

No. 230. *Haunch of Venison.*

Wipe the haunch dry with a cloth, and cover it with paper rubbed with butter, to prevent, as much as possible, the fat from wasting; cover this thickly with a paste made of flour and water, mixed with a little pollard; round this tie three or four sheets of white kitchen paper. It is a material advantage to roast it in a cradle spit; the fire must be strong; keep it well basted or the paper will burn: it will take about four hours, or four hours and a half. When nearly done, cut the string, take off the paste, and baste the haunch with butter; dredge it lightly with flour, and let this take a light brown colour. Serve with good strong gravy, without seasoning, and with plain cold currant jelly, in separate boats.

For another sauce, see rump of beef the German way (No. 212).

Or this;—a pint of port, with a pint of mutton gravy, strong, brown, and clear, and a table-spoonful of currant jelly; let these merely boil up.

An Argyle is used instead of a boat. It is a small silver kettle, with a lamp under it.

No. 231. *Neck of Venison.*

This is roasted the same way as the haunch. Cut out the top of the ribs, and double the flap under, as you would do for a boiled neck of mutton. The paste is laid on much thinner than on the haunch.

No. 232. *Calf's-Head plain.*

Have a calf's-head with the skin on it: see that there are no remains of hair on it. Cut the skin through, and saw the head in two down to the tongue; then force it open; take out the brains and the eyes; put the brains in cold water, in which they must be several times washed. Well wash the head also in cold water, after which put it on the fire in cold water. As soon as it boils, skim it, take out the head, and throw it into cold water. If you think proper, you may cut off the ears for made dishes. Cut away as much as you can from the fore part of the jaw bones and nostril bones, without injuring the skin. Cut a pound of beef suet and a pound of fat bacon in dice, half a pound of butter, the juice of a lemon, salt, pepper, a couple of onions stuck with two cloves, parsley, thyme, bay-leaves, allspice, a blade of mace: add water sufficient to cover the head. Put the head in on a slice without any cloth round it, as that must confine the scum arising from it, to which it is apt to adhere. In about three hours it will be done. Take out the tongue, which skin, split, and serve it on the brains, which prepare as follows:—Pour off the cold, and cover them with boiling, water; skin them; put them in a stewpan with cold water, a little vinegar, and salt: let this boil, and skim well. In a quarter of

an hour cut the brains in dice, and put them in a little melted butter, with blanched parsley and salt; some use sage leaves, and add lemon juice. These brains, with the tongue, are sent to the side table. Serve the calf's head with parsley and melted butter round it. If the skin were off you would put this sauce over the head.

No. 233. *Calf's Head à la Sainte Menehould.*

Bone a calf's head, prepared as above; reduce a poivrade sauce (No. 66) to the consistency of double cream; take it off the fire, and work two or three yolks of eggs in it; spread this an eighth of an inch thick all over the head, on which sprinkle fine bread crumbs, mixed with a little chopped parsley, pepper, and salt. Sprinkle clarified butter all over these, and put the head in a sharp oven, in a sauté pan or Welsh dish, with a little consommé at the bottom, to prevent burning. If not sufficiently browned, use the salamander. Dish, and serve the head with a poivrade (No. 66), poor man's sauce (No. 67), a chopped sauce (No. 69), Italian sauce (No. 68), or tomata (No. 75).

No. 234. *Calf's Head à la Chambord.*

Prepare the head plain (No. 232); a head that has been before served will do as well; stick the head with truffles and gherkins, cut in fillets about three quarters of an inch long; stick them in neatly and regularly. Serve with a good brown financière (No. 89), with the addition of a few lambs' sweetbreads larded, cray fish, and squabs (young pigeons).

No. 235. *Calf's Head with Turtle Sauce.*

The calf's head must be prepared as in No. 232, and served with the following sauce. Slice one onion, two or

three mushrooms or trimmings, a carrot, a few eschalots, add a good faggot of sweet basil and parsley, with a sprig of thyme and a bay-leaf, a couple of cloves, a blade of mace, a few pepper-corns and allspice; pass the whole over the fire, in a stewpan, with about three ounces of butter and two ounces of ham. Sweat these well, and stir in a table-spoonful of flour; dilute with a good consommé; when it boils, draw it to the corner to clarify; skim it well. When the roots are done, strain the sauce into a stewpan, adding two glasses of boiled Madeira; season with a little anchovy-butter, cayenne, and lemon juice; add a few egg and turtle balls, as in No. 132, well seasoned with herbaceous mixture.* Glaze the head, and serve the sauce under it.

No. 236. *Hind Quarters of Lamb Larded.*

Take the hind quarters, that is, the saddle and two legs together, of a lamb; trim off the shank bones as short as possible; take out the two ribs from under the saddle; the skin of the saddle you will carefully trim off, as well as the fat which covers the flesh on both sides of the chine: take off a piece of skin as large as the palm of your hand from each of the thighs, at the back part; lard these and the fillets of the saddle carefully. Put the lamb on the spit; cover it with buttered paper, which fix with string; be careful not to crush the larded parts. A few minutes before you take it up, sprinkle salt over it, and flour over the parts which are not larded; the larding you glaze with a light and thin glaze, that they may have a nice colour. Serve with a sauce à la poulette (No. 53), or a maître d'hôtel (No. 54), or simply with its own gravy.

* See note to No. 29.

No. 237. *Boiled Leg of Lamb and Spinach.*

Take the hind quarter of a ewe lamb, with a fine udder; take off the loin, which divide into about twelve neat cutlets; put these into a sauté pan with clarified butter, sprinkled with a little pepper and salt, and cover them with buttered paper. The leg is generally thrown into cold water, about an hour beforehand, to make the fat as white and as delicate as possible. Prepare a poëlé thus:—Cut into dice about a pound of beef suet, half a pound of bacon fat; add a quarter of a pound of butter, a faggot of parsley, with a sprig of thyme, an onion stuck with a clove, a few pepper-corns, a carrot, a turnip, and a lemon cut in slices, without the peel. Put your leg of lamb into an oval kettle, having a slice in it, that you may get out the lamb more readily; cover it with water, and put in the above ingredients. As soon as it boils, put it on a back stove: it requires about an hour and a half. About five minutes before you take it up, sautez your cutlets on a brisk fire; when one side is done, take off the paper, and turn them; when nearly done, drain off the butter as much as possible, and pour in a little light thin glaze; sautez them and turn them again. Drain the leg of lamb; dish it; on each side place six spoonfuls of spinach (No. 104), on each spoonful place a cutlet, the fat towards the edge of the dish, then put another spoonful of spinach on each cutlet, so that part of the cutlet is seen. Put a ruffle on the shank, and a spoonful of spinach across the joint.

The neatness and symmetry with which joints, &c., are dished, are as essential as dressing them well.

No. 238. *Ham Braised with Madeira.*

Blanch a good ham two hours, trim it, and put in into a braise; to which add a pint of Madeira, as directed

(see No. 13); let it remain in the braising kettle on a back stove about two hours and a half: cover the ham with a sheet of buttered paper; keep the kettle closed, with fire top and bottom. When done, drain it, and put it in the screen or oven to dry; after which glaze it with a fine glaze, and serve it with brown wine sauce (No. 65) under it, adding a couple of spoonfuls of the liquor in which the ham was braised, free from fat.

No. 239. *Westphalian Ham and Windsor Beans.*

Boil a Westphalian ham, which has previously lain in water twelve hours if newly cured, and twenty four if very dry. When done, which will be in about four hours, drain it, and shape it as round as possible. Dry off the fat in the oven or screen, glaze it, and serve it with Windsor beans. The beans must be young; boil them in salt and water; drain them; put them in a stewpan with two spoonfuls of sauce tournée (No. 43), chopped parsley, green onion, and a little winter savory; work in a little butter, and add a liaison (No. 22).

This ham may be served with sauer krout (No. 96), spinach (No. 104), with a gardener's garnish (No. 93), or a Macédoine (No. 92).

No. 240. *Roast Turkey in the English way.*

Take a turkey—those weighing about ten or twelve pounds are generally found the best eating—fill the crop with stuffing (No. 38), or forcemeat (No. 40). When you put it to the fire, dredge it with flour, and baste it with butter melted in a basting ladle; do not put it too close at first, but let it warm gradually: when it is nearly done, dredge it lightly with flour, and baste with butter melted as before. It will require from two hours to two hours and a half. Serve under it a brown sauce (No. 64),

some chesnuts stewed in broth (for those who approve of them), and pork sausages (No. 40) done gently in the oven, or fried on a moderate fire; and when done, carefully skinned, drained on a napkin, and glazed: with these garnish your turkey.

No. 241. *Roast Turkey, with a Financière Sauce.*

Roast and stuff a turkey as above; and serve it with a financière sauce (No. 89) under it.

No. 242. *Roast Turkey à la Périgord.*

Kill a fine turkey, and immediately draw it; wipe the inside thoroughly clean; tie up the vent, and, while the bird is yet warm, fill it with truffles previously prepared thus: you will want two or three pounds in all; of these chop and pound about a fourth of the smaller ones, together with sufficient rasped fat bacon to form a strong paste; with this mix the remainder of the truffles peeled; and sweat the whole gently on a slow fire, with a clove of garlick and two bay-leaves; throw the whole lukewarm into the turkey, having taken out the garlick and bay-leaves; this you will introduce at the back of the neck, where you removed the crop. The turkey must be thoroughly filled, and closed with a needle and thread. Hang it up by the pinions a week or ten days, if the weather will allow. For use, pick and truss it; for braising, wrap it up in slices of bacon fat, with parsley, a little thyme, two bay-leaves, half a dozen eschalots, two blades of mace, two or three cloves, and a few peppercorns; cover the whole with strong buttered paper, tie it up, and put a lark spit through it, which fix on a common spit. About two hours and a half will be sufficient. When done, take off all the covering, drain it on a cloth, and serve with a Périgueux sauce (No. 70) over and

under it; at the rump put a small vase of fried bread, filled with truffles.

No. 243. *Roast Turkey à la Bohémienne.*

Prepare a turkey as above; serve it with gipsey (No. 71) instead of Périgueux sauce.

No. 244. *Truffled Turkey Roasted.*

Prepare and stuff your turkey as in Périgueux (No. 242), truss and roast it in the English way (No. 240), and serve it with brown wine sauce (No. 65).

No. 245. *Truffled Turkey à l'Angoumoise.*

Dip the breast of the turkey first in boiling, then in cold, water, to set the flesh, and lard it with fillets of truffles about an inch long. Put in a stewpan half a pound of fat bacon grated, and as much butter; in this pass two pounds of truffles cut in pieces, and the trimmings of those used for larding, chopped fine; season with pepper and salt; let the whole sweat a few minutes; let it cool, and add twenty five or thirty roasted chesnuts; fill the bird with this mixture; cover it round with trimmings of veal, and then of fat bacon, but not the larded parts: tie it up; put it in an oval stewpan that will just hold it, in the bottom of which you have put slices of bacon fat, a carrot, an onion stuffed with two cloves, and a seasoned faggot; moisten with a bottle of Madeira; cover it quite close, and set it on a very gentle fire. When the turkey is done, untie it; skim the liquor; add some chopped truffles; let it boil a few minutes, and thicken the sauce with two or three pounded chesnuts; serve it under the turkey.

No. 246. *Roast Turkey, à la Chipolata.*

Roast and stuff the turkey in the English way (No. 240), and serve with chipolata (No. 88) under; only, instead of adding sauce tournée, use single Espagnole (No. 63).

No. 247. *Turkey à la Montmorenci.*

Truss your turkey for braising, and dip the breast first in boiling water, then in cold; lard it with fat bacon; put it into an oval stewpan, lined with fat bacon; add a white poëlé (No. 12), so that the larding remain above it: put a sheet of buttered paper over it, with fire top and bottom: a few minutes before it is done take off the paper and glaze the larding, putting hot embers on the top of the cover, which you replace on the stewpan. Two or three coats of glaze are generally required. Drain the turkey, and serve it with a financière (No. 86) under it.

No. 248. *Boiled Turkey and Oyster Sauce.*

Having trussed the turkey, stuff the breast with stuffing (No. 38), squeeze a lemon juice over it, and wrap it in slices of bacon fat, and tie it up in buttered paper; boil it in a poëlé, as the leg of lamb (No. 237). An hour and a half will suffice for a turkey weighing eight or ten pounds. Drain it, and mask it with a white oyster sauce (No. 85); serve some in a boat also.

No. 249. *Boiled Turkey and Celery Sauce.*

This is precisely the same as above, with the addition of a few heads of celery in the poëlé. Mask with celery sauce (No. 101).

No. 250. *Capon and Coarse Salt.*

Truss the capon with the feet on the breast; tie slices

of bacon fat on the breast, and wrap it up in buttered paper; put it into an oval stewpan with an onion stuffed with two cloves, a seasoned faggot, a carrot, and a few pepper-corns; cover the whole with good white consommé or chicken broth, which must be boiling; let it simmer on a back stove about an hour and a quarter: when the bird is done, which you will know by the flesh coming readily from the pinion, take out half the liquor, skim and clarify it, and reduce it down to one-half, and serve it under the bird, with some very coarse salt sprinkled over the breast. This and capon au consommé, boiled in broth, are the same.

No. 251. *Capon and Rice.*

Truss a fine capon for braising; put a few slices of lemon on the breast, and a little butter in the inside; cover it with fat bacon, and tie it up in paper: put it into an oval stewpan with a few slices of fat bacon at the bottom, an onion stuffed with two cloves, a carrot, a seasoned faggot, a few pepper-corns, and half a pound of butter; add as much water as will half cover the bird; let it simmer gently on a back stove, with red embers on the cover to keep the steam down: when it has been thus about three quarters of an hour, turn it on the breast, and in half an hour more it will be done; take it out and drain it, and serve it with stewed rice all round it, and sauce it with a suprême (No. 45).

No. 252. *Capon and Macaroni.*

Prepare and braise the capon as above, and serve it with macaroni round it (No. 97). You may add a few table-spoonfuls of béchamel. Cut the macaroni in pieces about an inch long.

No. 253. *Capon and Nouilles.*

See No. 251, and serve the capon with nouilles, for which see No. 742.

No. 254. *Capon Roasted with Truffles.*

Pass some truffles in butter with salt, pepper, and a little grated nutmeg; with this stuff the bird quite full, sew up the skin, and keep it, wrapped up in paper, in a cool and dry place, three or four days, if the season permit. Roast it two hours, covered with buttered paper; uncover it a few minutes before serving, that it may brown. Serve it with brown (No. 64) or Périgueux (No. 70) sauce.

No. 255. *Capon à la Nantaise.*

Make a farce with the liver, a dozen roasted chesnuts, a piece of butter, parsley, green onions, very little garlick, two yolks of eggs, salt, pepper, and grated nutmeg. Roast the capon after having filled it with the farce, and cover it with buttered paper: when it is done, brush it over with the yolk of an egg diluted in a little lukewarm butter, sprinkle bread crumbs all over it let; it brown well, and serve it with a sharp sauce (No. 66).

No. 256. *Capon à la Bohémienne.*

Stuff your capon as in the preceding, and braise it in a stewpan lined with slices of fat bacon; put some over the capon also, and a few trimmings of veal; add a carrot cut in slices, two onions stuffed with a clove each, a seasoned faggot, a few slices of lemon without any of the peel or seeds, salt, and pepper; moisten with broth and as much white wine; put it to simmer gently an hour, then drain it, and mask it with gipsey sauce (No. 71).

No. 257. *Capon à la Monglas.*

If you have a capon which has been previously served without stuffing, cut out a large square piece on the breast, and fill it with an émincé (No. 466) or a salpicon, with yolk of egg, and melted butter, beaten up together; cover the part filled up, over which strew bread crumbs; baste with clarified butter. Colour it with the salamander. Serve it with Spanish sauce (No. 64), or a suprême (No. 45), according as you use a salpicon or an émincé. The salpicon is tongue, sweetbread, gherkin, and the flesh of the capon, cut in dice, and thrown into the sauce.

No. 258. *Fowls à la Royale.*

Braise the fowls (see No. 251) as for capon and rice; when done, drain them, and serve them with a ragôut à la financière (No. 86); mask the fowls well with the sauce, and garnish them round with the ragôut. A tongue neatly trimmed, scalloped, and glazed, is served with good effect at the rump of the fowls.

No. 259. *Fowls à la Toulouse.*

Braise the fowls (see No. 251). Serve them with a Toulouse (No. 87), in the same way as above.

No. 260. *Fowls à la Montmorenci.*

Lard your fowls on the breast, and proceed as for the turkey (No. 247). They may be served with various ragôuts, such as financière or royale, Toulouse, Allemande, &c.

No. 261. *Fowls à la Villeroi.*

Put a little butter, salt, and lemon juice, worked together, in the inside of the fowls, and put them into an

oval stewpan with a poëlé (No. 12), the bottom of the pan being lined with fat bacon. Three quarters of an hour will suffice, and serve with a financière (No. 86).

No. 262. *Fowls à la Condé.*

Make incisions in the breasts of the fowls, in which fix upright scolloped slices of truffle, which will have much the effect of the upright fin on the back of a perch. Cover them with fat bacon, with care that the truffles may not be broken; braise them as the turkey (No. 247). Serve with a financière (No. 86), with pieces of truffles cut into it.

No. 263. *Fowls and Cauliflowers.*

Braise the fowls as directed for the capon (No. 251); when done, serve them with cauliflowers, which you boil in water with a little salt and butter, some time before serving; throw them into cold water, and re-warm them for use; drain them well on a napkin: garnish the dish at the rumps of the fowls and between them; give them as much as possible the appearance of one cauliflower. Mask the whole with béchamel (No. 46).

No. 264. *Fowls à la Jardinière (the Gardener's way).*

Braise a couple of fine fowls as in No. 251. Serve them with a jardinière (No. 93). Place an ornament of fried bread at the rumps of the fowls, and mask the birds with a béchamel (No. 46).

No. 265. *Fowls with Oyster Sauce.*

Prepare the fowls as in No. 251. Mask them with oyster sauce (No. 85).

No. 266. *Fowls and Tarragon Sauce.*

Prepare the fowls as in No. 251. Serve and mask them with tarragon sauce (No. 50).

No. 267. *Fowls with Tarragon Aspic.*

Truss and braise the fowls as in No. 251. Serve them with tarragon aspic (No. 81), and a fried ornament of bread at the rumps. Endeavour to keep the tarragon as green as possible, that it may look fresh and inviting on the breasts of the fowls.

No. 268. *Roast Fowls à la Bohémienne.*

Truss two fowls for boiling, and prepare some truffles and chesnuts as in No. 255, and mask them well with gipsey sauce (No. 71), and a vase of bread filled with truffles at the end of them.

No. 269. *Fowls à la Périgord.*

See turkey à la Périgord (No. 242). Observe that you need not keep your fowls more than four or five days.

No. 270. *Roast Fowls and Truffles.*

Pass about three pounds of peeled truffles in butter, with salt, pepper, and a little grated nutmeg; stuff the fowls with these immediately after you have killed and drawn them; close the skin and hang them up by the back; let them hang four or five days; then pick and truss the fowls with the legs extended straight out, not crossed, and a skewer to keep them in this position. About an hour will suffice for roasting them. Serve under them Spanish sauce with wine (No. 65).

No. 271. *Fowls à la Mire-poix.*

Truss your fowls for braising; prepare them precisely as directed for the fowls used in No. 255. Bake them in a slow oxen. In France, where their ashes afford the opportunity, the fowls are put into a braising kettle, which is buried in the ashes and covered with hot embers, for which reason these are also called fowls *à la cendre* (done in the ashes); when done, untie them, drain them on a cloth, and serve them with a chopped sauce (No. 69), a poivrade (No. 66), or brown (No. 64). Mask the hind parts of the fowls, leaving the breasts quite white.

No. 272. *Fowls the Turkish way.*

Take some rice prepared as in No. 350, with which fill the body of the fowls, observing that the insides must be quite clean and free from blood, for which use water quite hot. Surround the fowl with sliced bacon fat and buttered paper, which tie round: run a lark-spit through them, and tie them on the common spit. They will be done in about an hour. Baste them frequently to keep as white as possible. When done, drain them on a cloth. Serve them with rice round them, and mask them with suprême (No. 45).

No. 273. *Fowls à la Monglas.*

See capon done this way (No. 257).

No. 274. *Goose stuffed with Chesnuts*

Take the first skin off thirty chesnuts, and pass them with a little butter until the second skin peel off easily; or, if you will, roast them and pick them, and chop them with half a pound of sausage-meat (No. 40), a little

butter, an eschalot, very little garlick, parsley, green onion, salt, pepper, and grated nutmeg. Pass this farce on the fire a quarter of an hour at least, and with it stuff a green goose: sew it up, that nothing may escape. Put it on the spit, and serve it with chesnuts stewed in broth, and serve with Spanish sauce (No. 64).

No. 275. *Goose and Sauer Krout.*

Roast a fine fat goose; have in readiness a sufficient quantity of sauer krout (No. 96). Dish the goose with the sauer krout thickly and closely round it.

No. 276. *Braised Goose à la Jardinière (the Gardener's way.)*

Put the goose in a braising-pan, just large enough to hold it, surrounded with slices of bacon with a seasoned faggot, slices of lemon, two carrots, two onions, one of which stick with two cloves, whole pepper, and a blade of mace: moisten with broth. Let it simmer on a gentle fire, with a little fire on the top. Cover the goose with buttered paper. When it is done, drain it well and glaze it. You have in readiness à jardinière (No. 93), which dish neatly round it.

No. 277. *Goose with a Macédoine.*

Prepare the goose as above. Serve it with a Macédoine (No. 92).

No. 278. *Ducklings Braised à la Jardinière.*

See goose done this way (No. 276).

No. 279. *Ducklings à la Macédoine.*

See goose à la Macédoine (No. 277).

No. 280. *Ducklings Braised, and Turnips.*

Braise them as the goose (No. 276). Serve them with turnips cut in crescents, and fried in a little butter and sugar, till well browned; do this on a sharp fire, and moving them gently all the time, for if one were burnt, all would be spoilt. Drain them on a cloth, and put them into a stewpan with a little brown consommé, and let them simmer gently at the side of the stove. When nearly done drain them again, and throw them into half a pint of brown Spanish sauce (No. 63), with a little sugar in it. Drain and glaze your ducks; dish them, and put your turnips at the rumps and between the birds, having boiled the turnips gently up in the Spanish sauce, and skimmed them.

No. 281. *Guinea Fowls à l'Angoumoise.*

See turkey à l'Angoumoise (No. 245).

No. 282. *Pheasants à l'Angoumoise.*

See turkey à l'Angoumoise (No. 245). Observe that the pheasant is kept a fortnight before it is stuffed.

No. 283. *Pheasants à la Bohémienne.*

See capon in that way (No. 256).

No. 284. *Pheasants with Sauer Krout.*

Truss the pheasants as you would fowls for boiling, and put them into a stewpan with sauer krout (No. 96) under them and over them; add a ladle-ful of brown consommé; cover the whole with a sheet of thick buttered paper; put it on the fire till boiling, then place it on a back stove, with a little fire over it as well. They will require about three quarters of an hour. When done,

take out and drain the pheasants; press down the sauer krout in the stewpan so that the liquor and fat may rise: pour these off. Glaze the pheasants, and put the sauer krout closely and thickly round them.

No. 285. *Pheasants and Cabbage.*

Blanch a dozen white cabbages, more or less, according to the size; cool them, and cut them in halves; take out the stems and fibres, put salt and pepper between each leaf, and tie them up in bundles: put them into a stewpan lined with slices of bacon fat, about a quarter of a pound of fresh butter, and moisten the whole with good consommé. When these have been boiled about twenty minutes, put in a couple of pheasants, kept as long as possible, and trussed as fowls for boiling; cover them well in the cabbage: put slices of bacon fat and a sheet of buttered paper over the whole. When they boil, put them on a back stove, with fire on the top as well as under, and let them simmer gently an hour and a half. When done, take out the cabbages, which drain well in a cloth: form long rolls of it, and cut these into short pieces, which place upright round the pheasants, drained. Ornament with carrots and turnips, and combs cut out of streaky bacon, all stewed with the cabbage. Glaze the carrots, turnips, and bacon, and mask the birds and cabbages with a good Spanish sauce (No. 64), or a game flavour (No. 79).

No. 286. *Partridges and Cabbage.*

See the above.

VIII. FLANKS, OR SMALL REMOVES.

No. 287. *Fillet of Beef Larded.*

Take the inside fillet of a sirloin of beef, and lard it from one end to the other, leaving a piece of the fat at the side; then marinade it in oil, salt, pepper, sliced onion, bay-leaf, and parsley, four-and-twenty hours. Braise it as you would a fricandeau (No. 294). Glaze it, and serve under it a poor man's sauce (No. 67), and potatoes cut round of the size of marbles.

No. 288. *Fillet of Beef Braised in Madeira.*

Cut the fillet from the sirloin or ribs, trim it neatly, and lard it as the foregoing. Bottom a stewpan with a few carrots and onions sliced, and a seasoned faggot. Put round the stewpan slices of fat bacon; place the fillet on the vegetables, with half a pound of grated bacon fat; moisten with half a bottle of Madeira, and as much consommé: add a little salt, and set it on a strong fire. When it begins to boil, cover it with thick buttered paper, put a cover on the stewpan, with red-hot embers on top, and slacken with ashes the fire which is under, so that it may simmer gently. When done, or nearly so, pass the greater part of the liquor through a silk sieve, and put it in a stewpan with a ragoût spoonful of Spanish sauce (No. 63). Let the whole reduce to the consistency of a demi-glaze; drain the fillet, glaze it, and dish it neatly. Finish the reduction with a little butter and sugar; pass it through a tammy, and serve it round the beef.

No. 289. *Fillet of Beef with Cucumbers,*

Is the same as No. 287, with cucumber sauce instead

of poor man's. Cut the cucumbers large, lay them *en miroton*, that is, one being on the edge of the other all the way round.

No. 290. *Fillet of Beef with Endive.*

Prepare the beef as in No. 287, and serve with stewed endive (No. 103).

No. 291. *Fillet of Beef with Tomata Sauce.*

Prepare the fillet of beef as in No. 287, and serve it with a tomata sauce (No. 75).

No. 292. *Ribs of Beef à la Godard.*

Take away the chine bone, and trim part of the bone away from under the flesh; daube it with pieces of bacon as large as your finger, seasoned with chopped parsley, eschalot, herbaceous mixture,* and salt. Tie the beef up in good form, put it into a braising kettle with a seasoned faggot, onions and carrots in sufficient quantity; moisten with good broth, half a bottle of Champagne, and another of Madeira: add salt and large pepper. Let it boil gently, and so that the liquor may be reduced almost to a glaze. Take it out of the braise, and serve it with the following: put four ragoût spoonfuls of Spanish sauce (No. 63) in a stewpan; add the liquor from the beef, strained and skimmed; cut a few throat sweetbreads in slices, turned mushrooms, bottoms of artichokes in quarters, combs, kidneys, and small eggs. Skim the ragoût before serving. Glaze the beef, and put the garnish round it.

No. 293. *Neat's Tongue with Roots.*

Put the tongue to soak, if old and dry, twenty-four

* See note to No. 29.

hours—if new and fresh, six hours, before dressing it. Put plenty of cold water in the boiler with the tongue, and let it heat very gradually; about three hours, or three hours and a half boiling will suffice. Take it out, skin it, cut off the root, and trim it neatly: glaze it, and garnish it with tufts of roots of whatever may be in season, and béchamel sauce (No. 46). You may also serve it with mashed turnips, spinach, carrots, &c.

No. 294. *Fricandeau of Veal.*

Cut a piece about two inches thick from a fillet of veal (I generally use the neck), trim away the skin and sinews, and bring it to the form of the back of a turtle, high and round in the middle, and thinned off to the edges: according to your dish, make it round or oval. Lard it neatly and closely; put the trimmings into a stewpan, forming a rising in the middle, on which the fricandeau is to rest, so as to have as much as possible the shape of a dome. Put in a sliced onion, carrot, a small seasoned faggot, a blade of mace, a few pepper-corns, and a couple of cloves: cover them with thin slices of bacon fat; on these put the fricandeau, covered with buttered paper; moisten with a ladle-ful of good consommé, up to the edges of the larding. Put red-hot embers on the cover of the stewpan, and have enough fire under to keep it simmering. See that the moisture does not boil away too much. A good sized fricandeau requires about four hours: when nearly done, take off the buttered paper, and put fresh embers on top. A few minutes before serving glaze it two or three times, keeping the fire very hot on the top. Serve under it, tomata sorrel, or endive.

No. 295. *Shoulder of Lamb Stuffed.*

Bone a shoulder of lamb, leaving the shank bone only;

season it with a little pepper, salt, and a little herbaceous mixture;* stuff with a little quenelle farce (No. 34). Sew it up as round as possible, and braise it with a few slices of fat bacon over it. Serve it with asparagus or stewed peas, or roots of any description. Mask it with a suprême sauce (No. 45), and send it up with a ruffle round the shank. This is called *à la Musette*, a Shepherd's Pipe.

Stew the peas thus:—Put a pint and a half of fine young peas into a stewpan with a quarter of a pound of butter, a couple of cabbage lettuce, picked in pieces, a faggot of green onions and parsley; cover them with cold water, and handle them with the butter. When they have stood a few minutes, pour off the water; cover them and put them on the fire with an ounce of ham: when done, work in a piece of butter as large as a walnut, kneaded with flour. Toss them, and keep them in motion over the fire. Season with half a tea-spoonful of pounded sugar, and very little pepper and salt.

Asparagus peas are prepared thus:—Blanch half a pint of them in salt and water; drain them, and throw them into cold water. Ten minutes before serving, drain them and put them into a small stewpan, with a small faggot of parsley, a little sugar, and pour in two or three spoonfuls of béchamel (No. 46). Make them thoroughly hot, and before serving take out the faggot.

No. 296. *Shoulder of Lamb as a Bird.*

Bone a shoulder of lamb precisely as above; season it, and fill it with a salpicon; shape it to an oval as much as possible, and fasten up the knuckle bone. Braise it in a poëlé (No. 15). Cut the head, wings, and

* See note to No. 29.

tail from crumb of bread; fry them to a fine brown, stick them on neatly, and to imitate, as nearly as you can, a bird; two cloves will form the eyes. Serve with a white Italian (No. 49), or with any of the accompaniments named in the preceding article.

No. 297. *Hind Quarter of Roebuck Larded.*

Pare off the skins from the fillet, close to the chine; also a large round piece from the thigh, and lard them closely. Put the joint into a raw marinade of sliced onions, carrots, eschalots, a clove of garlick, bay-leaves, small sage, juniper berries, sweet basil, thyme, cloves, salt, and pepper. Add half vinegar and half water; let it lie in this a week or longer: put it on the spit in buttered paper, or simply braise it with a little of the marinade. Glaze the larded parts, and mask the rest with a poor man's (No. 67), or poivrade (No. 66) sauce. The hind quarter of a poor Welch sheep will be a very fair substitute.

No. 298. *Civet of Hare.*

Cut up a fine hare into chubby pieces, saving the blood. Take two ounces of ham, a seasoned faggot, with a little basil, an onion stuffed with two cloves, a knob of sugar; put the whole into a deep frying-pan, with a few pepper-corns and a blade of mace, together with a quarter of a pound of fresh butter: fry till the flesh is set; the fire should be strong. Add a couple of table-spoonfuls of flour; moisten with half a bottle of port, and a ladle-ful of consommé. When it boils, put it into a stewpan, on a moderate fire, with a few mushroom parings and a few slices of streaky bacon, cut in combs: put fire on the top. Have in readiness two dozen of small button onions, fried brown, and boiled in

broth; also a few turned mushrooms. It will require about an hour and a half. Skim it well, pick out the best pieces, and put them into another stewpan; strain the sauce over them through a tammy, adding the mushrooms, onions, and bacon. Let it simmer up again, skim it, and thicken the sauce with the blood, passed through a sieve.

No. 299. *Pheasants à la Périgueux.*

Take a pound of truffles; pound three quarters of a pound of bacon; put it in a stew-pan with the truffles, the smallest of which chop: put them on a gentle fire, with salt, pepper, and spices. When done, let them cool, and fill the body of the pheasant with them. Sew it up; cover it with slices of bacon fat, and let it remain thus two or three days, or more if the weather allow. The pheasant must have been kept previously, or it will not be tender, or well flavoured. Roast it in buttered paper; an hour will suffice. Serve with Périgueux sauce (No. 70), or a brown Spanish wine sauce (No. 65).

No. 300. *Partridges à la Périgueux.*

Stuff two or three partridges, with truffles cut small, and passed in grated bacon fat. Sew them up; truss them as a fowl for boiling, with the claws on the breast. Put slices of bacon fat in the bottom of a stewpan, a slice of ham, some lean veal, a carrot, an onion, a seasoned fagot, two glasses of white wine, a spoonful of consommé, and a little salt. Place your partridges on this; put a few slices of lemon on the breasts, taking away the peel and seeds; cover them with slices of bacon fat and buttered paper, and let them boil, with fire over and under, about three quarters of an hour. Drain and dish them: serve them with Périgueux sauce (No. 70).

No. 301. *Partridges Truffled.*

Prepare the truffles as shown for Turkey à l'Angoumoise (No. 245), and fill the partridges with them; sew them up that nothing may escape; truss them for roasting; wrap them up in vine leaves, and cover these with thin slices of bacon fat, and roast them. Serve them with Spanish sauce with wine (No. 65).

No. 302. *Roast Partridges the Italian way.*

Fill the partridges with butter worked with a little salt; cover them with slices of bacon fat, and buttered paper; let them roast half an hour or three quarters. Take off the paper and bacon; let them drain; and serve them masked with a brown Italian sauce (No. 68).

No. 303. *Partridges with Spanish Sauce.*

Let the partridges sweat on a gentle fire, with a little butter, and without browning: let it be observed that these partridges should be very stale. Moisten them with a glass of Madeira, two ragoût spoonfuls of consommé, and three of Spanish sauce reduced (No. 63); let them simmer three quarters of an hour; take out most of the sauce, reduce, and skim it. To serve, dish your partridges, put a small lump of butter and a little sugar in the sauce, pass it, mask the birds with it, and put an ornament of fried bread at the rump.

No. 304. *Partridges à la Bigarade (Seville Orange).*

Truss the partridges for roasting; put a little butter with lemon juice and salt in them; slices of lemon on the breast, without peel or seed; cover them with slices of bacon fat and buttered paper; drain, and dish them. Sauce them with a Spanish sauce (No. 64), in which put a little cayenne, and the juice of a Seville orange.

No. 305. *Broiled Partridges.*

Split them down the back, and spread them on the table; put a piece of butter in a stewpan with the birds; season them with salt and whole pepper, and let them sweat on both sides; place them on the gridiron, on a gentle fire. When broiled, dish them, and serve them with a poor man's sauce (No. 67), and West Indian pickle.

No. 306. *Partridges à la Montmorenci.*

See Turkey a là Montmorenci (No. 247). These require about three quarters of an hour.

No. 307. *Partridges à la Saint Cloud.*

Stuff your birds with chopped truffles and grated bacon, which pound fine, with the livers and hearts of the birds; season with pepper, salt, and herbaceous mixture:* stick the breasts with fillets of truffles, making holes with a skewer for that purpose, and proceed as for Turkey à la Montmorenci (No. 247), that is, braise them in a little poëlé, and serve them with a gipsey sauce (No. 71), having first glazed them.

No. 308. *Partridges à la Givry.*

Truss them for braising; put them into a stewpan with a little poëlé (No. 15); cut some button onions in rings, rather thick, and boil them in a little consommé; cut out some round pieces of truffles to fit these rings. When all these are done, drain, glaze and dish the birds; fix the wafers of truffles in the rings of onions, and decorate the breasts of the birds with them: mask the rump ends with gipsey sauce (No. 71).

* See note to No. 29.

No. 309. *Partridges Larded and Stuffed, called En Grenadin.*

Bone two or three partridges, by the back, and fill them with a raw salpicon, cut in dice, and made of the flesh of partridges, truffles, and sweetbreads, well seasoned with fines herbes and herbaceous mixture.* When filled tie them up with twine, as round as possible; set them in a little poëlé (No. 15) a few minutes, and lard them small; then let them stew in broth, parings of veal, and a seasoned faggot; put a sheet of buttered paper over them. Glaze them, and serve with brown Italian (No. 68), or Spanish sauce (No. 64), with ornamental pieces of fried bread between them.

No. 310. *Chickens à la Cardinal.*

Introduce some quenelle forcemeat (No. 34), coloured quite red with lobster butter, between the skin and flesh of two fine fat chickens; you will raise the skin without injuring it, with the handle of a silver table-spoon, forcing it carefully between the skin and the flesh. Truss them as for plain boiling; finish as shown for capon and rice (No. 251), and serve with a little financière (No. 86), with the sauce coloured, or tomata sauce (No. 75), or a white poivrade (No. 51) coloured with lobster butter.

No. 311. *Chickens the Dutch way.*

Roast two chickens (No. 261), with a few slices of lemon on the breasts; when done, drain and dish them; put an ornament of bread at the rumps, and mask the rump ends with Dutch sauce (No. 58) coloured green.

No. 312. *Chickens in the form of a Lizard.*

Cut off the legs, just above the feet; cut off the pinions;

* See note to No. 29.

cut off the heads, at the top of the necks; bone them from the backs; spread them out on a clean cloth, and garnish the insides with a farce prepared thus:—take five ounces of the white parts of a boiled or roast fowl, four of calf's udder boiled in broth, and three of pomade; pound them well together, with one egg and two yolks; season with pepper, salt, and grated nutmeg, and two spoonfuls of béchamel sauce (No. 46). Shape them as lizards, thus:—let the neck form the tail; the thighs, the hind legs; the stumps of the wings, the fore legs; with the breast form the back; form the head of a truffle, a turnip, or fried bread; mix a little farce with some white sauce, and spread a thin coat of it on the back; fancifully decorate them with West Indian pickles, white of egg, truffles, and carrots, imitating the variety of the lizard's skin. For the dressing, see (No. 261) fowls à la Villeroi; sauce with a ravigote (No. 48), or green Dutch (No. 58).

No. 313. *Chickens in Half-mourning.*

See Partridges à la Saint Cloud (No. 307).

No. 314. *Broiled Chickens the Italian way.*

Pass a knife under the skin of the back, and cut out the back-bone, without injuring the skin or breaking off the rump; draw out the breast-bone also, breaking the merry-thought; flatten the fowl, and put two skewers through it. Put it into a marinade of oil, sliced onions, eschalot, parsley, thyme, bay-leaf, spice, pepper, and salt, n which let them be a few hours: broil them before the fire; when done, dish the fowls; garnish them with West India pickle. Serve under them a brown Italian sauce No. 68) with a few whole mushrooms in it.

No. 315. *Chickens à la Tartare.*

Truss, marinade, and broil the fowls precisely as above. Serve under them sauce à la Tartare (see salmon, No. 176).

No. 316. *Chickens the Venetian way.*

Truss the birds as in No. 315; pass them, with butter, in a stewpan; moisten with white wine and broth in equal quantities; add a seasoned faggot, very little garlick, two cloves, salt and pepper: let them simmer gently. Take them off when done. Pass the moistening through a sieve; add, to thicken it, a little butter kneaded with flour, a small piece of glaze, a little cayenne, and salt. Pour the sauce on the fowl, and cover the sauce and the fowl both with two spoonfuls of grated Parmesan cheese; put a few bread crumbs and drops of clarified butter on this, and set the whole on a baking sheet in the oven. Let the fowls be well browned, and serve under them a Spanish sauce with wine (No. 65), or a sharp sauce (No. 66).

No. 317. *Chickens Grillion's way.*

It is usual to take three chickens for this dish: lard the breasts of two of them, one fillet with bacon, the other with truffles, so that the insides and outsides correspond. Cover the third with slices of lemon and fat bacon, to keep it as white as possible: put the three in a poëlé (see fowls à la Villeroi, No. 261). When done, glaze the larded parts, dish them with an ornament of fried bread at the rumps; mask the centre one with a financière (No. 86) with a few truffles in it.

No. 318. *Raised Pie—Snipes.*

Cut off the necks and legs of eight snipes; cut each in two, along the back. Put them in a sauté pan, with a

quarter of a pound of butter, melted, as much grated bacon, a spoonful of parsley, two spoonfuls of mushrooms, four of truffles, the whole chopped fine, with a small eschalot, chopped and blanched. Season with herbaceous mixture* and salt, and a little grated nutmeg. Let the snipes set, by simmering about twenty minutes on a moderate fire, during which time turn them. Let them cool; then chop the trail and pound it: add four table-spoonfuls of quenelle farce, or farce fine (see those articles, No. 34), two spoonfuls of fines herbes, and a little nutmeg.

Raise the paste about seven inches wide and four high; line the bottom and sides with farce. Having trimmed the half snipes, cutting out part of the bones to bring them to a good shape, place them in rings in the pie, adding sliced truffles between them: mask the whole with the moisture in which the birds were passed; put in a bay-leaf and slices of bacon fat; cover them with a sheet of paste. Pinch the pie all round the edges, and decorate it to your fancy; egg it all over, and bake it in a brisk oven. When the top is lightly browned, put a knife through the cover so that it may not break, and cover it with thick paper: let it bake an hour and a half. It should be done just when wanted, or the pie loses part of its flavour. Take off the cover and the top of the inside, skim off the fat, and mask the inside with a brown sauce (No. 65) and an émincé of truffles, and lightly glaze the crust of the pie.

The sauce is not thick, but strong, as it is worked with game flavour, with truffles, and a reduction of Spanish wine. The covers are not served.

No. 319. *Raised Pie of Pheasant, with Truffles.*

Cut up two middle-sized pheasants as you would fowls

* See note to No 29.

to fricassee. Pass them in fines herbes, as the above. When cold, garnish the bottom and sides with farce à quenelle (No. 34), or godiveau (No. 33), in which put two truffles, chopped small. Place the legs and rumps upon this; add four small truffles, cut in two; then place the fillets and breasts of the pheasants; add more truffles, and cover the whole with the seasoning in which the game was passed. Put on the top one bay-leaf, and slices of bacon fat. Finish and bake the pie as the foregoing; skim off the fat, mask it with a Spanish sauce as above, with truffles turned like nutmegs, and serve.

No. 320 *Raised Pie of Quails, with Mushrooms.*

Take ten fine quails; cut away the backs, necks, and feet; turn the legs inwards; wipe all the blood away, and pass them in a sauté pan with four ounces of butter, melted, four of grated bacon, a spoonful of parsley, three mushrooms, very white, a little eschalot, the whole well chopped; season with herbaceous mixture* and a little grated nutmeg. Pass them on a moderate fire and turn them. Dress a pie as usual: line the bottom and sides with farce à quenelle (No. 34), with which mix two spoonfuls of fines herbes, as before. When the quails are cold, place them in rings, in the middle put a dozen fine mushrooms, and mask the birds with the moistening in which they have been passed; add a bay-leaf, cover the whole with bacon fat, sliced; finish as the first pie. Sauce with a brown sauce (No. 64), with a garnish of white mushrooms.

This sauce is worked with an essence of mushrooms, and a reduction of dry Madeira.

This pie may also be made with truffles, for which see the preceding.

* See note to No. 29.

No. 321. *Raised Pie of Larks, with Fines Herbes.*

Empty thirty-six larks from the sides, pass them in fines herbes, as was done for the snipes; let them cool in their seasoning. Take away the gizzards and chop the entrails, which pound and mix with three spoonfuls of godiveau (No. 33) and one of fines herbes.

Raise the paste; line the bottoms and sides with farce; put in a dozen larks, on which spread a fourth of the seasoning; repeat this twice; cover the whole with the remainder of the seasoning, bay-leaf, bacon fat, and finish as before. When baked, mask the pie with a thin strong brown sauce, with a garnish of mushrooms, truffles sliced, a few fillets of larks sauté.

No. 322. *Raised Partridge Pie.*

See No. 319.

No. 323. *Raised Golden Plover Pie.*

See No. 318.

No. 324. *Raised Pigeon Pie.*

Prepare the crust as in No. 328, and fill with a compote of pigeons (No. 442).

No. 325. *Raised Pie à la Monglas.*

Put two Strasburg fat livers to disgorge in lukewarm water, then set them in cold water on the fire. As soon as the water boils, take them out, put them in cold water, and then cut them in scollops. Season them well, and pass them in fines herbes (see snipe pie, No. 318) on a gentle fire ten minutes: when cold, trim them, and set about the fourth of one of them aside. Pound the trimmings, and mix them with an equal quantity of fine farce of fowl (No. 34).

Having raised the pie, line the bottom and sides of it

with the farce, and put in the livers in a ring; add then liquor over them, two bay-leaves, and bacon fat sliced: finish as before indicated. Bake an hour and a half in a brisk oven. To serve, skim off the fat, and mask with a garnish of sliced truffles.

Make the sauce thus:—Pound the part of liver set aside; dilute this in a stewpan with a ragoût spoonful of brown sauce (No. 63), and pass it through the tammy. Then put in three spoonfuls of good Spanish (No. 65), worked with a consommé of fowl, truffled, and a reduction of Madeira, into which slice four fine black truffles. This sauce à la monglas must not boil, or it decomposes.

No. 326. *Raised Pie of Beef Palates, with Truffles.*

Pick, blanch, and stew in a poëlé, twelve fine palates of beef; separate each fillet in two, lengthways, and trim them. Lightly mask them with farce fine (No. 34), with which you have mixed two spoonfuls of fines herbes passed with butter; then put sliced truffles on this farce, and roll the end of each fillet on itself. Place eight of them, thus prepared, in the pie, raised as usual, and lined at the bottom and sides with the remainder of the farce fine. Put eight over these, and on the last eight more, with slices of truffle. Cover the whole with butter, worked. Finish and bake as in the preceding pies.

To serve, skim off the fat, and mask with an émincé of truffles, boiled two minutes only, in a reduction of Madeira, to which add a thin brown sauce (No. 64).

No. 327. *Raised Pie of Sweetbreads.*

Put eight sweetbreads to disgorge and blanch; cut them in scollops, and let them simmer a quarter of an hour in fines herbes, as in No. 318 (snipe pie). Raise the paste, line the bottom and sides with a little farce

fine (No. 34), or godiveau (No. 33), and place the sweetbreads, cold, in the form of a ring. Mask them with their seasoning; add bay-leaves and slices of bacon fat. Finish as usual, and bake it an hour and a half in a brisk oven. To serve, skim off the fat, and sauce it with a thin brown sauce (No. 64) with glaze in it, worked with a consommé of fowl and essence of mushrooms, with a garnish of mushrooms and bottoms of artichokes.

You may also sauce it with German sauce (No. 48).

No. 328. *Raised Pie à la Financière.*

Raise the paste, and line the inside with slices of bacon fat, and fill it with beef suet chopped. Cover and decorate it, and let it bake an hour; when cooled a little, clear it out thoroughly. To serve, half fill it with quenelles of fowl or game (No. 34), and fill it up with a fine garnish of lamb sweetbreads, cocks' combs, kidneys, mushrooms, truffles, bottoms of artichokes, cray fish tails, and six large cray fish. Sauce with a good brown sauce (No. 65). Work with a consommé of fowl truffled, and a reduction of Rhenish or dry Madeira.

The crusts of the pies, generally speaking, should be glazed: it adds greatly to their appearance.

No. 329. *Raised Pie à la Ciboulette, flavoured with green Onions.*

Make a pound of godiveau (No. 33) very fine and mellow, with which mix a table-spoonful of green onions chopped very fine, and blanched: add a little grated nutmeg. Raise the crust, as shown No. 318; fill it with godiveau; cover it and finish as before directed. When lightly coloured in a brisk oven, take off the cover, so that the swelling of the godiveau may not burst the pie. Cover it with thick paper, buttered, and let it bake an

hour only. Skim off the fat, and cut the godiveau in squares or diamonds, to serve it more easily. Mask it with a good brown sauce (No. 64), and a garnish of mushrooms and bottoms of artichokes.

No. 330. *Raised Pie of Godiveau of Fowl, Truffled.*

Make three quarters of a pound of godiveau of fowl (No. 33), and truffles. Pick four fine truffles and quarter them. Raise the crust, fill it a fourth with godiveau, and put four pieces of truffles in it: proceed thus with the remaining three-fourths, and finish as before indicated.

Mask it with a thin brown sauce (No. 64), and truffles cut to the form and size of nutmegs. You may put in this pie fine combs, lamb sweetbreads, bottoms of artichoke, and mushrooms.

No. 331. *Raised Pie of Godiveau of Game and Mushrooms.*

Make three quarters of a pound of godiveau of game (No. 33). Garnish first one-fourth of the pie, adding white mushrooms and four fillets of young rabbits cut in scollops and trimmed. Finish as indicated for the preceding pies, but be careful in the baking. Mask the godiveau with a good brown sauce (No. 64); and garnish with mushrooms and two fillets of young rabbits scolloped, and sauté.

These pies may also be made with quenelle farces of fowl or game.

No. 332. *Raised Pie of Fish.*

Cut in scollops a slice of salmon sufficiently large to garnish the pie. Pass it in fines herbes, that is, warm in a small stewpan six ounces of good butter, add two spoonfuls of parsley, two mushrooms, twice as much truffles,

the whole chopped fine; a little eschalot chopped and blanched, a little nutmeg, and salt enough to season the salmon well.

Having raised the crust as usual, dip the scollops of salmon in the seasoned butter; place them in the form of a ring in the inside of the pie; pour in the remainder of the seasoning, two bay-leaves, and mask the whole with slices of bacon fat. Finish as before. Bake it in a brisk oven an hour and a quarter.

To serve, skim off the fat, and mask with a garnish of soft roes of carp, cray-fish tails, oysters, mushrooms, bottoms of artichokes, and a few truffles.

You may sauce this ragoût with a thin brown sauce (No. 64), or a good tomata sauce (No. 75).

In the same way make raised pies with fillets of turbot, sturgeon, soles, pike, carp, eels, perch, red mullet, and other salt and fresh water fish.

No. 333. *Raised Pie à la Marinière.*

Cut a small slice of salmon in four; take a fine sole, cut the fillets in six; cut a small eel in six; take four fine soft roes of carp, two dozens of fine oysters, four truffles sliced, an equal number of fine turned mushrooms, done very white.

Just melt half a pound of butter, in which put two spoonfuls of parsley, four of mushrooms, and four of truffles, the whole chopped; a little eschalot chopped and blanched, the fourth of a nutmeg grated, a good pinch of bruised pepper, sufficient salt, and raise the crust. Line the bottom with a spoonful of butter and fines herbes: on this put pieces of eel, between which a few oysters; over these two spoonfuls of the seasoned butter, on which a few slices of truffles and mushrooms. Mask these with salmon, and between the pieces oysters. Put two spoon-

fuls of seasoned butter on this; add mushrooms and sliced truffles, and the soft roes, between which the remainder of the oysters and two spoonfuls of the butter: above these range the fillets of soles, the remainder of the truffles and mushrooms. Mask the whole with the rest of the butter and two bay-leaves. Finish as before. Bake an hour and a quarter.

To serve, take away the bay-leaves, all the liquor, and mask with a ragoût of cray-fish tails, mushrooms, a few truffles, sauced with a thin Spanish sauce (No. 64) thickened with lobster butter (No. 27), or tomata sauce (No. 75) also thickened with lobster butter. This is a delicious dish.

No. 334. *Raised Pie of Fillets of Whitings Stuffed.*

Raise the fillets of fifteen middle-sized whitings; wash and trim them; without taking off the skin, spread them out on the table. Season them well with salt, rough pepper, and nutmeg. Lightly mask them with a little farce fine of fish, with lobster butter (No. 27), truffles, or mushrooms. Then roll each fillet on itself, from the most fleshy end, that it may be round; line the bottom and sides of the crust with the same farce of fillets, and place, upright, ten fillets, which should cover the bottom. Mask these with two spoonfuls of butter scarcely melted; place over these ten more, then butter; the last ten, and four spoonfuls of butter and two bay-leaves. Finish and bake an hour and a quarter. To serve, skim off the fat, take off the bay-leaves, and mask with a ragoût of soft roes of carp, oysters, cray-fish tails, mushrooms, and bottoms of artichokes, sauced with a tomata sauce (No. 75), or a thin brown sauce (No. 64).

For fillets of soles you would proceed in the same way, though you would skin these: the flesh is more solid than that of the whiting, and would keep together better in baking.

No. 335. *Raised Pie of Vegetables the modern way.*

From May to August you may have this exquisite and beautiful dish in perfection.

First prepare an essence of roots thus:—Put into a middle-sized pot twenty carrots, twenty turnips, twenty onions, all young, eight heads of celery, four lettuces, and four cloves: moisten the whole with good broth, very little salted; skim and let them simmer gently. When the carrots are well done, pass the moisture from them through a napkin, and let it settle, to become clear.

Turn from young carrots about a hundred pieces of the form and size of a small olive: blanch them in boiling water, and put them into cold water afterwards. Do the same with about thirty pieces of turnips. Put these vegetables in separate stewpans, with broth, some of the essence, and a little sugar; let them simmer, and when nearly done, though still firm, place the stewpan on a strong fire: reduce the moistening to glaze, and set them aside.

In the mean time, you will have blanched and stewed together eight lettuces, and twelve heads of celery, covering them with sliced bacon fat, and moistening with consommé and fat skimmed from fowls or butter. Then put in boiling water, with a little salt and butter, a cauliflower, and half a pint of green peas, half a pint of young Windsor beans, all separately; let the waters be salt enough, as these undergo no other dressing; the tops of half a bunch of asparagus, an equal bulk of French beans, cut to the length of the small carrots. Then turn four bottoms of artichokes, which put in boiling water, with butter, lemon juice, and a little salt. Turn a pottle of fine mushrooms, which dress with lemon juice and a

good piece of butter. Cut a fine cucumber in four, pare it, and with a cutter shape it in long round pieces, half an inch thick; sautez these with a small spoonful of salt; drain them and dry them on a napkin, throw them into six ounces of clarified butter, rather warm, and pass them on a moderate fire. When lightly browned, drain them on a napkin, and put them into a small stewpan.

Pick about thirty small onions; put them in a sauté pan, buttered; moisten them with broth, essence of vegetables, and a little sugar; let them simmer; when done, reduce them to glaze on a moderate fire.

None of these vegetables must be too much done, or, when mixed, they are crushed and broken. Drain all except the carrots, turnips, and onions, on a folded napkin; arrange on a plate those that are to form the top of the pie. Round the border of the pie form a ring of small cauliflowers and small brocoli sprouts; on this form another of glazed onions, then one of small carrots, the points upwards; above these a ring of fine mushrooms, very white.

For the middle of the top, a fine artichoke bottom, in which form a pyramid of French beans and carrots. Afterwards you mix and sauce the vegetables in a good béchamel (No. 46), the velouté of which has been worked with a consommé of fowl with essence of mushrooms, and with vegetable essence. First, put in the stewpan a spoonful of French beans, one of carrots, one of peas, one of cucumber, one of asparagus, one of Windsor beans, one of artichoke bottoms (cut as the cucumber, with a cutter), one of carrots, one of mushrooms,; then begin again: only take as much as will fill the pie two-thirds, and sauce well. Put the stewpan in the bain marie, and when you put them into the pie sautez them once or twice only. Then, having pressed and trimmed the lettuces,

as for an entremêt (second course dish), make a ring of them at the bottom of the pie; in the middle, put celery and some cauliflowers: form a ring of small pieces of cauliflowers, then one of glazed onions, and another of brocoli sprouts (these are sometimes omitted).

Put the pie, covered, in the hot closet, some time before dinner, that the vegetables may be quite hot.

Fill the pie, a spoonful at a time; raise the vegetables in the middle, like a dome, and put on the cover, prepared before.

No. 336. *Raised Pie—Anglo-French.*

Trim the fillets of four necks of mutton: cut them in scollops; season them with salt, pepper, and nutmeg; just melt half a pound of butter, in which put two spoonfuls of parsley, four of mushrooms, and as many truffles; the whole chopped fine, with an eschalot chopped and blanched.

Raise the crust (see No. 318), dip the fillets in butter and fines herbes, and place them round the inside; in the middle, fine mushrooms, turned and dressed very white, sliced truffles, or bottoms of artichokes, or scollops of lamb's or calf's sweetbreads; mask the whole with the remainder of the butter and fines herbes: finish (see No. 318), and bake an hour and a half. To serve, take off the bay-leaves and bacon, and mask with a half-glaze of mutton worked with essence of mushrooms, of truffle, and the juice of a lemon.

You may serve with a brown sauce (No. 64), with a garnish of mushrooms, truffles, bottoms of artichokes, sweetbreads, or a tomata sauce (No. 75).

The same process will serve for fillets of veal, for beef, fresh pork, roebuck, wild boar, &c.

No. 337. *Raised Pie the Russian way.*

Cut in scollops a small slice of salmon; pass it with fines herbes, salt, pepper, and nutmeg. Do the same with a small fat liver. Then chop twelve yolks of eggs, boiled hard; raise the crust as in No. 318; line the bottom and sides with rice stewed in consommé of a fowl (No. 3); the rice must be cold, as well as the rest of the garnish: line the bottom with scollops of salmon, on which strew yolk of egg; place on this half the scollops of fat liver, and cover them with yolk of egg. Repeat this, and on the top put the butter with the fines herbes, in which you have passed the salmon and fat liver; cover the whole with the remainder of the rice: finish as before directed: bake it an hour and a half, and serve. The Russian cook adds no sauce; if you like to serve one, let it be a good Spanish sauce (No. 64).

No. 338. *Timbale of Macaroni the Milanese way.*

Make two pounds of pâte à dresse (No. 736), and four yolks of nouille paste (No. 742), to which add a small tea-spoonful of pounded sugar. Butter the timbale mould well with sponged butter, and have worked and rolled out very thin the nouille paste; form and place the decoration to your fancy; roll out the first paste, cut a round to fit the bottom of the mould, and a long band to line the sides; place the round in first; roll up the band, and unrol it as you fit it to the mould, pressing it on the decoration first put in; make a long thin strip, like a small cord, which place all round the bottom, where the sides and bottom are joined, and press it to close the join. Put in the macaroni, prepared as under; moisten the edges of the timbale, and cover it closely with a thin sheet of paste, turning the edge of the timbale over it; lightly wet the whole, and cover it with a second sheet of the width of the

mould; egg it, score it with the knife, make a hole in the middle, and put the timbale in a brisk oven; let it bake an hour and a half, and serve, having lightly glazed the crust.

Put a pound of macaroni in boiling water, with salt and butter; let it simmer on a gentle fire; when the macaroni swells and becomes mellow, drain it on a sieve; put half of it in a stewpan, strew over it half a pound of grated Parmesan cheese, half a tea-spoonful of coarse pepper, and half a pound of butter; place here and there a spoonful of velouté (No. 45), and as much beef gravy (No. 6); add the remainder of the macaroni, and half a pound more cheese; toss the whole together, and mix it well.

No. 339. *Turban of Rabbit.*

Form a ring of good farce à quenelle (No. 34) of old hen or rabbit on a baking sheet, covered with buttered paper; make it about an inch thick, and as high; the vacancy in the middle should be about two inches wide; egg it and bake it: in the middle of this place crumb of bread cut to the proper shape about four inches high, and surrounded with thin fat bacon; raise the farce round this; it must be less at the top than at the foot. Lard the fillets of four rabbits, and put the small ends inside at the top of the farce, over which let them fall outside, sloping to the bottom; between the fillets stick scolloped wafers of truffle or pieces of tongue. Bake the turban thus formed with buttered paper round it; when done, take out the bread and bacon; pass a thin blade under the farce, and, with a slice, place it on the dish. Glaze the fillets and fill the hollow in the turban with an émincé (No. 466), a salpicon (No. 677), or scollops; on the top place a lamb's sweetbread, larded with bacon, or truffles, or a handful of green peas. This dish requires a thoroughly practised hand.

No. 340. *Timbale of Macaroni the Sportsman's way.*

Boil the macaroni as in No. 338; but, instead of beef gravy, velouté, and cheese, take scollops of fillets of larks, sauced with a good Spanish sauce, worked with game flavour (No. 79); line, then fill and finish the timbale as in No. 338.

You may also fill it with scolloped fillets of rabbits, of leveret, partridges, woodcocks, pheasants, &c.

No. 341. *Timbale of Macaroni à la Financière.*

Boil the macaroni as in No. 338; add a good financière ragoût (No. 89) of cocks' combs, fat livers, truffles, and some mushrooms; add a strong but thin brown sauce (No. 64).

No. 342. *Timbale of Macaroni à la Marinière.*

Sautez in butter the fillets of a middling sized sole; blanch a soft roe of carp; pick twelve cray fish tails; prepare the macaroni as in No. 338; thicken it with two ragoût spoonfuls of meager béchamel, in No. 46, and four ounces of lobster butter (No. 27); only add four ounces of plain butter to this. When well flavoured and mellow, put a fourth of this into the timbale, and put the soft roe over it, with half the cray fish tails and six fine mushrooms. Cover the whole with a third of the macaroni, on which place the fillets of soles scolloped, the cray fish tails, and half a dozen mushrooms turned and done very white; then put in the remainder of the macaroni: finish, and serve as in No. 338.

No. 343. *Timbale of Nouilles with a Blanquette of Fowls.*

Make eight yolks of eggs of nouille paste, which prepare as in No. 742; put half the nouille into a large

stewpan with half a pound of butter, half a pound of grated Parmesan, and rough white pepper; add the rest of the nouilles, a quarter of a pound of grated Gruyère cheese, and a ragoût spoonful of consommé of fowl (No. 3). Sautez the whole, and season it well. Put half of it into the timbale, lined as before (No. 338); pour over this a blanquette of fowl, with mushrooms (No. 508); sauce with a béchamel (No. 46), the velouté of which has been worked with consommé of fowl and mushrooms; add the rest of the nouilles, and finish as in No. 338. Bake an hour and a half; glaze the top and sides of the timbale, and serve.

No. 344. *Timbale of Flat Macaroni with Game Flavour.*

Prepare the same quantity of nouilles, cut in ribbons, as in the preceding article; mix them with game flavour (No. 79); and, having put half of them into the timbale, place on them about sixty small quenelles of game (No. 34) as large as an almond shell, sauced with a thin brown sauce, worked with a good game glaze: put the rest of the flat macaroni into the timbale; finish as before directed (No. 338); bake it in a brisk oven an hour and a half; serve quite hot, and glaze it lightly.

No. 345. *Timbale à la Financière.*

Prepare the timbale as in No. 338; line the bottom and sides with sliced bacon fat, then fill it with chopped suet; cover it with a sheet of paste, which close with the edge of the timbale; turn the edges at the join over the top, wet it well, and cover it with another exactly of the size of the mould; lightly egg it; make a hole in the middle, and bake it in a brisk oven an hour and a half: when done, cut it round at the top, to make a cover like

that of a raised pie; clear out the timbale; stop the hole in the cover with a little paste; half fill it with quenelles of fowl, game, or fish (Nos. 34 and 35), and over them pour a good ragoût of combs and kidneys, fat livers, sweetbreads, truffles, and mushrooms, sauced with a thin Spanish sauce (No. 64); re-cover the timbale; glaze the top and sides lightly, and serve.

Observe that pies and timbales may be filled with the same garnishes. With respect to those which are baked with the garnishes in them, proceed as in the following.

No. 346. *Timbale of Pigeons with Truffles.*

Prepare eight pigeons as directed for the quails (No. 320), adding four fine truffles cut in slices. Let the pigeons simmer seven or eight minutes on a gentle fire, turn them; let them cool in their seasoning, and take out all the bones you can. Make about two pounds of timbale paste (No. 739) and two yolks of nouille paste (No. 742); cut the nouille paste up to decorate the sides and bottom of the mould, which must be well buttered; roll out and form the crust, put it into the mould, and press it close on the decoration of nouille paste; line the bottom and sides of the timbale with a little farce fine (No. 34), truffle flavoured, and place eight half pigeons in a ring inside, with a slice of truffle; add half the moistening in which they were passed; above these place the others, and the other half of the seasoning; finish as before directed (No. 338). Mind that all the air must be pressed from between the mould and paste when you begin; let it bake an hour and a half: when ready to serve, cut the top off the timbale as a cover, skim it, and take off what little farce masks the pigeons: serve over them an émincé of truffles, sauced with a good Spanish

sauce (No. 64), worked with a consommé of fowl and essence of truffles. Cover it, glaze it lightly, and serve.

No. 347. *Parisian Timbale.*

Put half a pound of the best macaroni in boiling water, with a little salt and butter; when done, drain it, and place it in all its length on a napkin: line the timbale mould with very red lobster butter to colour the macaroni, which you will wind, one tier above another, round the bottom and sides of the mould, forming a coil with the macaroni, which thus produces a crust; cut the ends of the pieces square, that they may meet; then cover the macaroni inside with an inch thick of farce for game quenelles (No. 34), with rather more panade in it than usual: be careful not to displace the macaroni.

Fill this timbale within half an inch of the top with a good scollop of fillets of larks, red partridges, pheasants, or wild rabbits, with truffles or mushrooms, sauced with a good Spanish sauce, with game flavour; put this ragoût in a cold place; mask it thus—make a round of farce, half an inch thick and four and a half wide, on a sheet of buttered paper; turn this over on the ragôut; the paper will come off by applying a warm cover to it a moment; close the edges of this round with the farce at the sides of the timbale. When the timbale is completed, put it in a stewpan with hot water, and let it set; the water must not boil; it will take an hour and a quarter about. To turn it out, place the dish on top and turn it over with the mould: serve immediately.

No. 348. *Indian Timbale.*

Prepare, as above, two quarters of a pound of macaroni, to one of which add an infusion of saffron, to give it a fine lemon colour; when done, drain them separately:

put one circle of the white round the bottom of the mould, which must be buttered, and inside this, from side to side, that is across, put alternately a piece of the yellow and one of the white, so as to line the bottom entirely; on the first circle put a yellow one round the mould, using white and yellow alternately till you have lined the sides as in the preceding. Mask it, as before, with farce for quenelles of fowl (No. 34); pour into it a ragôut of combs and kidneys, fat livers, mushrooms, and a few delicate pieces of lean bacon. Sauce with velouté (No. 44), very white, to which add infusion of saffron; work this sauce with consommé of fowl with mushrooms, cayenne, and allspice: finish as above, and serve as soon as you turn it out of the mould.

This timbale may be filled, as well as the one before it, with all sorts of ragôuts of game and fowl.

No. 349. *White Timbale à la Marinière.*

Line the mould (see No. 346), and mask the macaroni with quenelle farce of fish (No. 35); fill the timbale with a ragôut of soft roes of carp, cray fish tails, and mushrooms. Sauce with a meager béchamel, in No. 46, and finish as directed in No. 346.

No. 350. *Rice Casserole the modern way.*

Wash a pound and a half of the best rice in several lukewarm waters; put it in a stewpan, and if the rice is an inch deep, add enough good broth to cover it two inches above the rice; add four spoonfuls of water with butter and salt. Place it over a good fire till it boils, draw it to the side, and take carefully off what little scum rises. Put on the cover, and place the stewpan on red-hot embers: let it simmer without intermission; stir it every twenty minutes, and when easily crushed between the fingers, it

is done. Should it become too dry before this takes place, add a little broth; pour off all the fat, from which the rice must be quite free; take the rice out, and work it to a smooth and firm paste, adding a small quantity of broth if too stiff. Raise the casserole four inches high, and seven in diameter; ornament it with the point of a carrot, cut for the purpose: this work must be bold, or it will disappear in baking. Lightly mask the surface of the casserole with clarified butter that it may take colour more readily, and bake it on a trivet, in a hot oven, an hour and a half about: it should be of a clear yellow. When done, take off the lid which you cut in forming the casserole, and take out all the rice which does not adhere to the crust: the crust must be thin. Put a large spoonful of this in a small stew-pan, with a little béchamel (No. 46), or other sauce, which is to be served with it, and when about to serve, garnish the inside of the casserole with this. Fill the crust, and lightly glaze the decorated parts. Should any fat remain before you make a paste of the rice, it will be removed by pressing the rice between two napkins.

No. 351. *Rice Casserole à la Reine.*

Chop very fine the white flesh of two fowls with a dozen mushrooms, dressed, and very white; pound this and dilute it; then with béchamel, worked with a good consommé of fowl with essence of mushrooms; rub this purée of fowl through a sieve, and put it in the bain marie: do not let it boil; and, when quite hot, put it into the rice casserole (No. 349). As a cover, place on it, in a circle, six eggs, poached in boiling water, salt, and vinegar, and on each egg place a small fillet of chicken, ornamented with small scollops of truffle. To serve, mask the middle of the eggs with béchamel

(No. 46), glaze the decorations of the crust, and serve. The minced meat may be used without pounding it.

No. 352. *Rice Casserole the Polish way.*

Chop a sufficient quantity of dressed partridge, pheasant, rabbit, or leveret, with a few mushrooms; pound it, and dilute it with Spanish sauce (No. 64), worked with game flavour and essence of mushrooms. Pass the whole, and put it in the bain marie. To serve, fill the casserole with this, quite hot, but not boiling; glaze the decoration: as a cover, put a circle of small truffles, turned and sauté in a glaze, or fine mushrooms, or cocks' combs; mask the middle with brown sauce (No. 63).

No. 353. *Rice Casserole, with a Blanquette of Fowl and Truffles.*

Sautez in butter, with a little salt, eight fillets of fowls, and five middling-sized truffles, round and sliced. Drain the truffles, and put them in a small stewpan. When the fillets are cold, cut them up in an émincé (No. 507), like that of truffles, trim them, and mix the two. Sauce with a good German sauce (No. 48). Put it in the bain marie, and serve almost boiling.

No. 354. *Rice Casserole the Sportsman's way.*

Trim twelve fillets of partridges; sautez them in butter with six black truffles, very round, and cut in slices for an émincé, a little salt, and nutmeg. Let the fillets be set; drain them; then drain the truffles, and put them in a small stewpan. Slice and trim the fillets, cold, in scollops; mix them with the truffles: sauce with Spanish (No. 64), worked with game flavour and essence of truffles; warm them in the bain marie. To serve, work in a piece of butter.

This may also be served with scolloped fillets of larks, snipes, pheasants, rabbits, and fillets of leveret with the blood.

No. 355. *Rice Casserole à la Périgord.*

Put to disgorge and blanch a small Strasburg fat liver; cut it in scollops; sautez it lightly in butter with a little salt, and drain it on a napkin; trim it, and mix it in a small stewpan with a score of fine double combs, and about twice as many fine kidneys, a score of mushrooms turned, and very white. Sauce with a thin brown sauce (No. 64), with glaze in it, and worked with consommé of fowl with truffles, and a reduction of Madeira. Place it in the bain marie, and turn it, *almost* boiling, into the crust (No. 350), which glaze and serve.

No. 356. *Rice Casserole à la Toulouse.*

The ragoût is of lambs' sweetbread, combs and kidneys, fat capon livers, mushrooms, and truffles, sliced; the whole sauced with a German sauce (No. 47), and warmed in the bain marie. To serve, glaze the ornamented part of the crust, fill, and serve. You may add on the top a ring of small sweetbreads, larded and glazed.

No. 357. *Rice Casserole the Indian way.*

Make a fricassee of chickens, with mushrooms (No. 471), to which add an infusion of saffron, cayenne, and allspice. Boil them in broth, and put them in the fricassee, with combs and kidneys. To serve, put on the top a ring of gherkins. Glaze the crust.

No. 358. *Rice Casserole with Beef Palates.*

Prepare twelve beef palates as in No. 538; drain them: when skinned cut them, with a root-cutter, an

inch and a quarter in breadth. Sauce with German sauce (No. 47), truffles, and mushrooms. Fill the casserole, put it in the bain marie, and serve.

No. 359. *Rice Casserole with Salt Fish.*

Put some fine salt fish to soak. A little before serving, put on the fire some fine pieces in a stewpan-ful of cold water; when it boils, take it off; drain it on a napkin; take away the skin and bones; sauce with meager béchamel (in No. 46); put it in the bain marie. To fill the crust, add a piece of butter and a little nutmeg.

No. 360. *Rice Casserole, filled with Fillets of Soles.*

Trim and sautez, in butter and a little salt, the fillets of four fine soles. Trim them in rounds of the size of half a crown; sauce them with a meager béchamel (in No. 46), or a German sauce (No. 47), with a garnish of mushrooms and shrimps' tails.

Having heated this, without boiling, in the bain marie, serve it in the crust (No. 350), which glaze as before directed.

In the same way serve rice casseroles with fillets of turbot, salmon, sturgeons, eels, perch, &c.

Garnish these entrées with oysters, cray fish tails, soft roes of carp, pike, or mackarel, with truffles, mushrooms, and bottoms of artichokes; also with quenelles of fowl, game, or fish.

No. 361. *Croustade of Bread, filled with scolloped Fillets of Leveret, the Italian way.*

Cut the crumb of a loaf to the form of a vase or cup; brown it in a stew-pan, with a sufficiency of clarified butter or of lard, on a moderate fire. Drain it, take off the cover, which is already formed, with the knife; clear

out the inside of the croustade, and thinly line it with farce for quenelles of game (No. 34). Place it at the mouth of the oven, and withdraw it as soon as the farce is firm. This farce keeps the sauce in. Fill this croustade with scolloped fillets of leverets, thickened with the blood (No. 445). You may add an émincé of truffles or mushrooms.

Scollops of fillets of rabbits, larks, snipes, partridges, and pheasants, are served in the same way; hare and leveret only being thickened with the blood.

No. 362. *Croustade of Quails au gratin.*

Prepare the croustade as above, form it with seven ribs; let it be lined an inch thick with farce. Bone seven quails; lightly glaze them with glaze of fowl or game: season with a little salt and nutmeg. Put a little farce in each of them, and place one in each rib of the croustade. Fill the middle with farce: insert one claw in the middle of each quail. The quails must rise more than half an inch above the sides of the croustade, the sides and top of which line with sliced fat bacon. Surround it with strong paper, which tie on, with buttered paper on top. Bake it in a moderate oven about an hour; when the quails are firm, take it out. Take off the bacon, and the farce from the middle. To serve, put it on the dish, and turn into the middle a ragoût of combs, kidneys, truffles, or mushrooms; glaze the sides of the croustade and the quails; put on each a ring formed of small fillets of chicken, decorated with scolloped truffles, and in this a black truffle, of the size of a nutmeg; through each of which pass a claw to fix them. A mushroom may be placed in the same way.

With larks, snipes, partridges, and pigeons, au gratin, proceed in the same way.

No. 363. *Croustade and Mutton Cutlets à la Soubise.*

Fill a small croustade, prepared as in No. 361, with a purée of onions (No. 102). Dish the croustade in the middle, and round the foot the cutlets, bread crumbed à la minute (No. 602), and placed en miroton.

You may fill a croustade also with a jardinière (No. 93), or a small macédoine (No. 92), &c.

Croustades are also served with lambs' sweetbreads round the foot: fill the croustade with endive, celery, sorrel, mushrooms, &c.

No. 364. *Spring Chartreuse.*

Prepare a sufficient quantity of carrots and turnips separately, as in No. 335. Mark an essence of roots (see No. 335), which draw off clear, and work with a good brown sauce (No. 64). Prepare three small cabbages, for which see No. 285, adding a large sausage, a piece of bacon blanched, and two small partridges, the legs trussed inwards; lard them small. Butter a mould, drain the carrots and turnips, and dispose them in the mould fancifully, lining the sides and bottom. Drain the cabbage; take out the partridges, bacon, and sausage; press them in a double napkin; trim the bacon and skin the sausage, which slice: lightly line the bottom and sides of the mould with cabbage; put a circle of bacon and sausage round the bottom, the partridges the breasts downwards; on these bacon and sausage. Cover with buttered paper, and put it an hour in the bain marie. A few minutes before serving turn over the mould on a napkin, folded several times, that it may drain; turn the mould up again, place the dish on it, turn the whole down, and take off the mould. Serve, and send up the sauce in a boat.

Instead of partridges, ducklings, teal, wild duck, larks,

and pigeons are served, and lettuces may be served instead of cabbages.

The appearance of the chartreuse is varied according to the form in which the vegetables are cut.

No. 365. *Chartreuse the Parisian way en Surprise.**

Roast in ashes, or stew in champagne, eight fine round truffles; cut them in long round fillets with a cutter; trim a hundred cray fish tails, or carrots will serve as well. Form a ring in the bottom of a buttered mould; place the little round fillets of truffle on the cray fish tails, regularly intermixing with them small fillets of fowl, set in butter, and trimmed: thus line the sides of the mould. Chop the trimmings of the truffles small, line the bottom of the mould, and on this lining put another of quenelle farce, about an inch thick; then line the vegetables already placed round the sides: fill the middle with a blanquette of chicken, lamb's sweetbread, or scollops of fillets of game, or a ragoût à la financière (No. 86), or à la Toulouse (No. 87). Only fill the mould within half an inch of the top, and let the ragoûts be cold. On buttered paper, form a lid of farce, half an inch thick, and place it over the chartreuse; the garnish of which is thus enclosed in farce. A warm cover, applied a moment, will enable you to take off the buttered paper. Close the edges of the farce; place the chartreuse, thus finished, in the bain marie, with a sheet of buttered paper over it. When it has remained there a good hour and a half, dish it, take off the mould, and serve. Put a circular border of mushrooms on the top, with an ornament in the middle of small fillets of chicken truffled, and cut in crescents.

* *En surprise* signifies as a catch; not appearing what it really is, intended as a surprise.

No. 366. *Parisian Chartreuse in a Cylinder Mould.*

Prepare some truffles as above, cut them with an inch and a quarter cutter; then make an émincé of them. Prepare twenty-one small fillets of chicken, truffled, and place them in a ring in the bottom of a buttered cylinder mould, round the sides of which put sliced truffles; line the bottom of the mould with farce, as deep as this circle is high, not disturbing the truffles; on these put a second row of fillets, on which another of truffles, which fix with farce: so fill the mould, and cover with buttered paper. Put this in the bain marie an hour, and having turned it over on the dish, fill the inside of the cylinder with the same garnishes as above, except that this must be quite boiling. Round the cylinder put a circle of mushrooms, or truffles, or small fillets, with a little truffle on each, or cocks' combs, or cray fish tails.

IX. ENTREES.

No. 367. *Small Croustades, with Béchamel.*

These are formed, in dariole moulds, of trimmings of puff paste, with the addition of a little flour to give them more body. They are also made with pâté fine (No. 739), which is preferable, as the yolks of eggs used in this will make them crisp; these crusts should be rather thick. They are filled with the paste cuttings or trimmings mixed with flour: bake them to a good colour in a brisk oven. When done, clear out the inside immediately, or they become soft; fill them with small fillets cut from the white flesh

of fowl, black truffles in fillets; sauce with béchamel, the velouté of which has been worked with consommé of fowl truffled: place this garnish in the bain marie, and to serve fill the croustades; mask the top with a little béchamel (No. 46), put on the tops and serve.

This garnish is sometimes cut in dice; and these croustades may also be filled with fillets of soles and mushrooms in dice; turbot, pike, or perch, in béchamel; salpicons, and purées of meat and game.

No. 368. *Truffle Croustades en Surprise.*

Stew in champagne twelve fine truffles, of equal size; drain them, and let them cool. With an inch-cutter make an incision, in each of them; cut from each a small round for a lid or cover; and with a small vegetable scoop clear out the inside of the truffles: the skins must not be broken. To serve, fill them with a purée of fowl or game, or a salpicon of white flesh of chickens cut in dice, and truffles cut in the same way, or cocks' kidneys with truffles cut in the same form, or combs cut in dice with truffles: sauce with béchamel (No. 46). You may also fill them with scollops of fat livers, with an émincé of truffles; or fillets of larks, with small mushrooms, and others. These last are sauced with brown sauce (No. 64). Put on the tops. These truffles are served on a napkin.

No. 369. *Small Croustades of Nouille the Sportsman's way.*

Make twelve yolks of nouille paste (No. 742), and having rolled them out and detailed them as there directed, put them into a stewpan-ful of boiling water; let them boil a few minutes; drain them, and sautez them with a quarter of a pound of butter and a little salt. Put them in a large sauté pan, and spread them out to an uniform thickness,

and two inches high. When cold, cut them with a cutter, round, oval, square, or in lozenges.

Beat eight eggs in a tureen; in these dip the croustades, one by one, and drain them; roll them on fine bread crumbs; repeat this; and roll on the dresser: mark the cover with a knife: fry them in rather warm lard, and take them out when nicely coloured: take off the covers or lids, and scoop out the insides. To serve, fill them as the truffle croustades (No. 368).

Vermicelli croustades are made in the same way.

No. 370. *Small Chartreuses the French way.*

Make these chartreuses as in No. 364; fill each of them with a lark, boned, which may be dressed with cabbage, but take out the larks when done, as the cabbage takes more time. Take off the string which keeps them in shape; trim them, and put them in the chartreuses; put these in the bain marie, half an hour at least. To dish them, use a small slice or skimmer. The chartreuses are formed in small dariole moulds, two inches high and two wide. Turn the moulds upside down on the slice; you will thus be enabled to dish them without disfiguring them.

No. 371. *Small Casserolettes of Rice.*

To form them, see casserole (No. 350). Let them be three inches high and two wide. Make twelve, and bake them on a sheet, in a hot oven; let them be delicately coloured; clear them out; and to serve, fill them with any of the ragoûts given for truffle croustades (No. 368). Glaze the sides lightly. For a cover or top, put an under fillet of chicken larded, and glazed with light-coloured glaze: form these in rings, in the middle of which put a small turned truffle, and serve.

No. 372. *Small Bouchées (mouthfuls) à la Reine.*

These are small vol-au-vents (No. 389), filled exactly as the croustades à la béchamel (No. 367).

When you have rolled the puff paste seven times, let it remain a few minutes: let it be rather thicker than usual, and cut the bouchées out with a cutter. Place them on a baking-sheet, damped; egg them; mark the cover lightly with the cutter, dipped in hot water and wiped: bake them in a brisk oven to a good colour.

No. 373. *Small Croustades à la Monglas.*

Make strips of paste (No. 738) six inches and two-thirds long, and two and a half broad, as many as you want croustades; with a cutter make as many small flat rounds, like crown pieces, two inches and an eighth in diameter: the round forms the bottom, and the strip the sides, of the croustade. Inside, round the bottom, put a thin roll of paste, to close the join; line the bottom and sides with bacon fat, sliced very thin, and fill them with flour and chopped suet; egg and ornament them, and bake them to a fine colour in a brisk oven. Clear out the insides, and fill them with scollops of fat liver, with Monglas sauce (see No. 325); or a ragoût à la financière (No. 86); à la Toulouse (No. 87); or à blanquette of chicken and truffles (No. 353).

They may also be filled before baked, as the croustades of bread (No. 362).

No. 374. *Small Croustades of Bread, with Quails, au Gratin.*

To form the croustades, see No. 362. One quail only will be put in each of these, the breast upwards. Surround these croustades with sliced bacon fat, and a strip of paper, which tie on. Mask the quails in the same

way, and with buttered paper. Bake them in a moderate oven an hour and a half; take off the bacon; drain them on a napkin; sauce the top of the quails with a little brown sauce, and serve.

Larks, small partridges, and other small birds, may be served thus.

No. 375. *Vol-au-Vent.*

Having made the puff paste as in No. 736, take it from the ice, and on the middle put a stewpan; cut the round of paste with the point of a knife dipped in hot water and wiped dry; egg it, and trace the cover of the vol-au-vent within three quarters of an inch of the edge: put it in a brisk oven, and bake it to a good colour. If coloured before thoroughly done, cover it with paper: let it be quite dry. Draw it, and clear it out without delay: on those parts which appear too thin, stick the leafy particles taken from the inside; egg them first. Make the inside smooth, and put the vol-au-vent in the oven a minute.

No. 376. *Vol-au-Vent à la Nesle.*

Make quènelles of chicken in tea-spoons (see No. 34), and having poached them in consommé, drain them on a napkin, and place them in order in the vol-au-vent, which fill up with a ragoût of combs and kidneys, lamb's sweet-bread, truffles, mushrooms, cray fish tails, and four fine brains; the whole sauced with a German sauce (No. 47). Vol-au-vents are very pretty and nice filled with quenelles of fowl, game, or fish. You may also fill them with compote of partridge or pigeon, and other garnishes mentioned in bills of fare.

No. 377. *Rissoles.*

Roll out very thin half a pound of puff paste (No. 736), turned ten times; on this put small pieces of quenelle farce

(No. 34), or godiveau (No. 33), of the size of an ordinary nut, an inch distant from each other; moisten the paste round the farce, on which turn the edge of the former so as to enclose the latter on all sides; no air must remain inside: with a round cutter, either plain or fluted, cut out the rissoles; place them on covers. A little before serving, fry them in hot lard, turning them from time to time: when lightly browned, drain and dish them on a napkin, garnished with fried parsley.

No. 378. *Rissoles the Parisian way.*

Roll out very thin half a pound of brioche paste (No. 743); place on it, within two inches of the edge, small portions of minced chicken, prepared as for croquettes (see 407), as large as a nutmeg, an inch distance from each other; moisten the paste round the chicken; fold the paste over, and cut them out with a cutter: let them remain two hours on a dish or baking-sheet, dredged with flour. Fry them in hot lard, as above, and serve them in the same way. They are made also with quenelle farce, or farce fine (No. 34).

No. 379. *Rice Croquettes, with Parmesan.*

Prepare six ounces of rice as in No. 350; work it with a spoonful of reduced velouté (No. 44), two spoonfuls of grated Parmesan, and a little nutmeg. Mix the whole well, and divide into eighteen parts: place one of these in the left hand, and with the thumb of the right form a hollow, in which put a spoonful of salpicon, or other preparation, minced as for croquettes of game or fowl; close the paste over this: make them as round as possible. Prepare them all thus: roll them on Parmesan, grated very fine, and then in the palm of the hand; mix two handfuls of Parmesan, grated, with twice the quantity of bread crumbs, very fine; dip the croquettes in six eggs, beaten;

let them drain a little; roll them on the crumbs, and then in the hands. Having prepared them, fry them in hot lard; when lightly coloured take them off, so that they may be heated through; when well browned, drain, and dish them with fried parsley.

No. 380. *Plain Patties, or à la Mazarin.*

Make three quarters of a pound of puff paste (No. 736); with two-thirds of this make two sheets, which detail with a cutter into round pieces, an inch and a quarter in diameter; place them an inch apart on a baking-sheet, lightly wetted; just damp the top of them; garnish them with a little godiveau (No. 33), over each of which place a second round of paste; cut them with an inch cutter; lightly egg them, and bake them to a good colour in a brisk oven. To be in perfection they must be eaten quite hot.

No. 381. *Patties garnished with Cocks' Kidneys.*

Throw the kidneys into a little salt and water, rather more than lukewarm; do not put them on the fire again lest they burst: when just set, drain them, and when cold place them on a little godiveau of fowl (No. 33), or quenelle farce (No. 34), with which garnish all the patties, prepared and finished as the above.

To serve, open them, put in a little béchamel in each, re-cover them, and serve.

No. 382. *Patties à l'écarlate.*

Fill them with a little godiveau of fowl (No. 33), with which you have mixed small dice of neat's tongue, pickled, which is à l'écarlate. To serve, saùce them with a little Spanish sauce (No. 64), cover them up, and serve. The paste is cut as in No. 380.

No. 383. *Truffled Patties.*

Garnish them with godiveau of fowl (No. 33); place in each of them a small turned truffle, as large as a nutmeg: finish as in No. 380.

No. 384. *Lark Patties.*

Pass in fines herbes a sufficient number of fillets of larks, trimmed round: when cold, take them out of the seasoning, and put one in each patty, with a small quantity of game godiveau (No. 33): finish as directed in No. 380. Add a little Spanish sauce, game-flavoured (No. 79), just as you are going to serve.

No. 385. *Meager Patties of Soft Roes of Carp.*

Blanch in salt and water the soft roe of a carp; cut it in half-inch dice: put one in each patty, with a little farce fine of soft roe of carp. Sauce with a little meager béchamel (in No. 46), just before serving: they are often served without.

Patties of soft roe of mackarel and pike are prepared in the same way.

No. 386. *Patties of Cray Fish Tails.*

Garnish the patties with a little farce fine of fish, coloured with lobster butter: put a tail (trimmed) in each. Finish as before (see No. 380).

No. 387. *Oyster Patties the French way.*

Blanch in their liquor as many small oysters as you want patties; garnish the patties with a little farce fine of soft roe of carp; put in the oysters cold, having dried them in a napkin. Finish as above directed (No. 380).

No. 388. *Anchovy Patties.*

Wash and trim a sufficient number of fillets of anchovies; roll them up in small balls; garnish the patties with farce fine of anchovies (made as in No. 35), and put a fillet in each. Finish as in No. 380.

No. 389. *Small Vol-au-Vents à la Reine.*

Prepare the puff paste (No. 736), roll it out about a fourth of an inch thick, and cut the vol-au-vents with a hot cutter, two inches in diameter; egg them; mark the lid out with a hot cutter, about an inch and a quarter in diameter; and bake them in a rather sharp oven; clear them out immediately, and fill them out with émincé (No. 507), or purée of chicken (No. 515).

No. 390. *Small Vol-au-Vents filled with Oysters.*

Prepare the vol-au-vents as above; blanch two or three dozens of oysters; beard them; take away the gristle, and cut them into four: use the liquor from the oysters to make a steward's sauce (No. 54). When boiling, work into it a little butter, glaze, cayenne, lemon juice, and a spoonful of cream; throw in the oysters; fill the vol-au-vents; dish, and serve. These may be called oyster patties.

No. 391. *Vol-au-Vents filled with Soft Roe of Mackarel.*

Wash the soft roes of half a dozen mackarel; place them in a stewpan, covered with lukewarm butter, and put them into the oven a quarter of an hour or twenty minutes; drain them, cut them in dice, and throw them into a sauce the steward's way (No. 54), rather thick: fill the vol-au-vents, made as in No. 389: dish, and serve, either as an entrée, or at the side table.

No. 392. *Vol-au-Vents filled with Cocks' Kidneys.*

The vol-au-vents are made smaller than usual; fill them with cocks' kidneys blanched in a little salt and water, skimmed, and thrown into a good béchamel (No. 46).

No. 393. *Patties with a Ragoût the Spanish way.*

Line a dozen or more fluted tartelet moulds with trimmings of puff paste; mould a small piece of godiveau (No. 33), and put some into each; cut the tops with a fluted cutter, and lay them on lightly; egg, and bake them: after this, take out the godiveau, and cut it in dice with an equal quantity of calf's brain, previously served, or boiled in a little vinegar and water; throw them into a good Spanish sauce (No. 64), and fill the patties with it; cover the patties; glaze, and serve.

No. 394. *Mutton Patties with Fines Herbes.*

Cut part of the fillet from a loin or neck of mutton in dice, with half the quantity of calf's udder, previously dressed; put two ounces of butter in a stewpan, with a chopped eschalot, parsley, half a dozen chopped mushrooms, salt, and pepper; let these sweat over the fire a few minutes: mix the mutton and calf's udder with this, and set the whole to cool. Line a dozen or more tartlet moulds with the trimmings of puff paste; fill them with the meat; cut out the cover, from the centre of which cut a piece the size of a wafer: pinch the borders all round with a pinching-iron: egg the patties; and cut out another cover, with a smaller hole, and place this lightly on the top; egg, and bake them. When done take them from the moulds, and fill them with brown Italian sauce (No. 68); dish on a napkin, and serve.

No. 395. *Small Timbales of Mutton.*

Prepare the meat as above, only cut it in scollops; line a dozen fluted moulds about two inches and a half wide, and two deep; line them with fine paste (No. 739); fill, cover, and bake them. When done, cut out the covers; put on the top potatoes cut to the size of nutmegs, and boiled in good broth. Sauce the patties with brown Italian (No. 68), and serve.

No. 396. *Game Patties.*

See mutton patties, No. 394, using game instead of mutton. Sauce with brown Italian (No. 68), in which you have worked a piece of game glaze.

No. 397. *Croquettes of Sweetbreads as a Bird.*

Blanch three throat sweetbreads, and do them in a braise till quite tender: drain them, and cut them up in dice. Reduce a pint of béchamel or suprême (Nos. 45, 46) very strong, and throw in the sweetbread with a little tongue cut in the same shape: season rather highly with a little pepper, salt, and cayenne. Put the whole on a dish to cool. When cold, give it the form of a partridge without head or tail; dip it in egg, and bread crumb it well all over: do this twice, and fry it in fine lard, not too hot, or the croquette will not be done through, as there is a large body of it. Form the head, tail, and wings, from crumb of bread, and fry it; stick in a clove on each side for the eye; fasten the head with a small sharp skewer: to fix the wings and tail, make a hole, in which insert them. Serve on a napkin, with fried parsley. Two are generally sent up for a dish.

No. 398. *Croquettes of Rice as Birds.*

Prepare the rice as in No. 350; work it with a little

béchamel (No. 46), pepper, salt, and a little nutmeg. Divide it into two parts; form one of these to a round with a hollow in the middle; fill this with a purée of game or chicken (No. 515), an émincé of rabbit and mushrooms (No. 466), close it, and form the bird as above. Bread crumb, fry, and finish in the same way.

This is also done by forming a solid bird of rice, which is fried, with only one coat of bread crumbs. A piece is previously marked an eighth of an inch deep on the back with a knife, and when fried, this is taken out: the hollow is scooped out for the introduction of any garnish given for casseroles of rice.

No. 399. *Croquette of Nouille Paste as a Bird.*

Prepare some nouille paste (see No. 742), throw it into some turned sauce (No. 43), reduced very strong; work in three or four yolks of eggs. When cool, form a bird of it, and proceed as above. Fill with a purée (No. 406) or émincé of game, rabbit, or chicken (No. 466).

No. 400. *Small Russian Timbales.*

Well work four pounds of butter, to get out all the milk and water; make a square of it about three inches thick; with an inch and a half cutter, made hot, cut out pieces, as many as you may require; roll these in fine bread crumbs carefully, that you may not disfigure the pieces of butter: they must all be of good shape. Dip them in three or four eggs well beaten up: roll them again in crumbs, and place them upright on a dish strewed with bread crumbs. With a hot cutter mark a cover at the upper end, and keep them in a cool place till wanted. Fry them in lard, rather hot: have a basin near, and a sieve with a dish under it. Only fry three or four timbales at a time. As they become sufficiently brown, take them

out with a cullender spoon, put them on the sieve, and with a small knife take out the covers immediately, to empty all the butter into the basin; replace them on the sieve, with the mouth downwards. Fill them while quite hot with émincé or purée of game or poultry. Dish them on a napkin, and garnish them with fried parsley.

In the season garnish the top of these timbales, when filled with émincé of chicken, or salpicon of sweetbread, with peas plain boiled. If filled with a purée of chicken, put half a plover's egg on top: ornament the egg with very black truffle, cucumber rind, &c.

X. ENTREES OF GAME.

No. 401. *Sauté of Pheasants.*

Skin the breasts of three pheasants, which is readily done thus:—Lay the bird on its back, with the breast towards you; cut through the skin, between the thighs and body on each side; force the legs back, and pull the skin off the breast; draw the knife close along the breast-bone, cut through the merry-thought down to the pinion, take off the fillet and detach the under fillets; turn the large fillet with the under skin, that is, the outside of it, next to the dresser, press your finger on the pointed end, and slide a knife from you, between this membrane and the flesh. Flatten the fillets with the handle of the knife dipped in water, and trim each of them to a good shape. Have a sauté pan, the bottom of which is just covered with clarified butter, left till cold: this is to prevent the

fillets from coming in contact with the metal. Season them with a little salt and pepper, very fine; mask them with clarified butter; add pepper, salt, and a sheet of buttered paper. Cut six pieces of bread in the form of the fillets, and fry them in butter to a fine golden colour: take the nerve out of the under fillets, and decorate them with scollops of truffles, by making small incisions, in which introduce the truffles. Let these fillets be in half circles, and put them into a small sauté pan as you did the others. Sautez the large fillets on a sharp fire: turn them in about two minutes. When firm to the touch they are done; then drain them on a napkin, trim them again, put the butter aside, and replace the fillets in the sauté pan, with a few spoonfuls of Spanish sauce, game flavoured (No. 79): sautez them a few minutes. You will sautez the small fillets in butter, and glaze the fillets of bread. To dish, put a large fillet and a fillet of bread alternately; on these form a ring of small fillets glazed; pour in the sauce, worked previously with a little glaze and sugar. The large fillets should be masked, but the bread and the small ones must not be sauced.

No. 402. *Fillets of Pheasants à la Vopallière.*

Prepare the fillets as above, and in the middle of them introduce a purée of game (No. 406) well flavoured with truffles, or scollops of truffles, in the sauce. Observe that part of the small fillets are to be larded instead of truffled.

No. 403. *Fillets of Pheasants Truffled.*

The preparation is precisely the same as the two foregoing. You will ornament the large fillets with truffles, and place the truffled side downwards on the butter. Work the sauce with a reduction of Madeira: take a very small particle of garlick on the point of a knife, and

work it in the sauce. In the centre of the fillets, when dished, put a few spoonfuls of scolloped truffles.

No. 404. *Salmi of Pheasants.*

Put one or two pheasants, as required, on the spit; take them down when three-fourths roasted. When pheasants are plentiful the legs are kept back for purées. Put the other parts, nicely cut up, skinned, and trimmed, into a stewpan: put the skin and trimmings into another stewpan with an ounce of ham, three eschalots, a sprig of thyme, a bay-leaf, a blade of mace, a few pepper-corns, allspice, and a few mushroom parings. Let the whole sweat ten minutes with two table-spoonfuls of broth; then add half a pint of brown sauce, with a glass of Madeira or Sherry reduced: let it simmer fifteen or twenty minutes, skim well, and throw the whole into a mortar; lightly pound it a few minutes, and rub it through a tammy. Put this purée over the pieces of pheasant, keep moving them on the fire till hot, but do not let them boil. You will most probably require a little more broth or sauce to bring it to the consistency of thick béchamel. Keep it hot in the bain marie. Cut the crust of a French roll in small fillets, or fry the crumb, cut in the same way: glaze and put them round the dish in which you have put the salmi, and mask it well with its sauce.

No. 405. *Scollops of Pheasants.*

From the fillets of two or three pheasants cut pieces of the size and form of the under fillet. Scollop off pieces from these, and flatten them with the back of your knife. Put them into a sauté pan with a little clarified butter, with mushrooms or truffles, cut in the same way; if mushrooms, pass them previously in a little butter. Season with a little pepper and salt, a small clove of

garlick, and a bay-leaf; cover them with buttered paper, and sautez them: as soon as done, take out the garlick and bay-leaf, drain the butter from them, and add Spanish sauce (No. 64.) Put in a few small pieces of butter, as large as nuts, and a few drops of glaze; dish or keep it warm in a bain marie stewpan.

No. 406. *Purée of Game.*

Make a purée from an entrée of game previously served, or any cold roast game. Chop and pound it with a little brown sauce (No. 64), and rub it through a wire or hair sieve; add two or three spoonfuls more of sauce; season it with salt, cayenne, a spoonful of glaze, and a little butter: work it over the fire till it is hot, and put it into a bain marie pan.

No. 407. *Croquettes of Pheasant.*

Cut the flesh of a pheasant, previously dressed, in small dice; throw it into brown sauce (No. 64), reduced till very strong and thick; season with a little cayenne pepper, and glaze. Stir this well in, and put it on a large dish to cool. You may previously work in two yolks of eggs raw. When quite cold, divide it, and shape the pieces in the form of a cork, a pear, or in balls, and roll them in bread crumbs; then dip them in two or three eggs, well beaten up; drain them a little, roll them in bread crumbs again, and put them in a cold place till wanted for frying: this you will do in rather hot fat. Dish them on a napkin, and garnish them with fried parsley: they must be fried of a fine colour. If the fat is not hot enough they will burst.

No. 408. *Soufflé of Pheasant.*

Make a purée of game (No. 406); work into it four

or five yolks of eggs and a little grated nutmeg; whip the whites strong, and gently mix them with the purée. Put it into a silver soufflé dish, or paper cases, as fondus, and bake it.

No. 409. *Boudin of Pheasant à la Richelieu.*

Have equal quantities of the flesh of a roast pheasant, the meal of roast potatoes, and butter. Commence with the pheasant, which must be chopped, pounded, and rubbed through a wire sieve; pound this well with the butter and potatoes, till the whole is well incorporated: add four yolks of eggs; season well with herbaceous mixture,* salt, a little glaze, and two spoonfuls of brown sauce (No. 64). Work the whole well together; whip three whites of eggs, and add them to the farce, which you have put in a large basin: mix the whole well together. Roll a little in flour and poach it; if properly seasoned and sufficiently strong, put it on ice till perfectly set; then form it into two or three rolls; dip them in yolk of egg, mixed with a little clarified butter, then in bread crumbs, and bake them or fry them. Serve them with a brown Italian (No. 68), or Spanish game flavour sauce (No. 79), with croutons of bread between them.

No. 410. *Fillets of Partridge à la Vopallière.*

See pheasants (No. 402.)

No. 411. *Salmi of Partridges the Sportsman's way.*

Roast two or three partridges; cut them in members; skin them. Put in a stewpan three spoonfuls of oil, a glass of red wine, a little salt, cayenne, the juice of a lemon, and a little of the peel. Sautez the members in this sauce; dish them, sauce, and serve them.

* See note to No. 29.

No. 412. *Cutlets of Partridges.*

Raise the fillets of six partridges; trim away the skins and nerves; flatten them lightly with the handle of a knife: take the pinion bones, scrape them to a point at one end, and stick one into each fillet at the pointed end; put the fillets in a little butter, warmed in a sauté pan; add a little fine salt; let them be just set; drain them; let the butter cool a little; add two yolks of eggs to thicken it; dip the cutlets in it; bread crumb them and broil them; put them on a brisk fire: let them be nicely browned on both sides; dish then en miroton. Serve with a game flavour, made with the carcasses. Season with cayenne, the juice of one or two oranges, and serve. In the centre of these you may serve the small fillets, cut in scollops and sauté, with a few truffles or mushrooms, or with West India pickle.

No. 413. *Salmi of Partridges.*

See salmi of pheasant (No. 404).

No. 414. *Sauté of Partridges.*

See sauté of pheasants (No. 401).

No. 415. *Fillets of Partridges and Truffles.*

See fillets of pheasants, truffled (No. 403).

No. 416. *Croquettes of Partridges.*

See croquettes of pheasant, No. 407.

No. 417. *Scollops of Partridges.*

See pheasants (No. 405). With this you may use Spanish sauce with wine.

No. 418. *Compote of Partridges the Dutch way.*

Get four or more partridges, as young and small as you can; truss them as boiled fowls; pass them in a stewpan with two ounces of butter, a small onion, stuffed with two cloves, a seasoned faggot, and a few mushroom parings, a few green onions, and a few pieces of streaky bacon, cut in combs, large olives, or other suitable form, pepper-corns, and a blade of mace. Let the whole sweat a few minutes; add a table-spoonful of flour; sautez them, that is, toss them, till the butter is well mixed with the flour; dilute it with white consommé of game (No. 4), sufficient to cover the birds well. Let them simmer on a back stove not more than twenty minutes or half an hour if the birds are very young; skim the sauce well; take out the birds, drain them, and take the strings out; put them in another stewpan, with the pieces of bacon neatly trimmed, and strain the sauce over them. Keep them hot, and a few minutes before wanted just make them boil, and work in a liaison of four or five yolks; add a few small quenelles of chicken farce, mushrooms, button onions, done white, and a little parsley blanched and chopped very fine. Finish with a little salt, lemon juice, and a small piece of butter, worked in. Dish them, putting combs of fried bread between each bird. Mask them with the sauce, glaze the fried bread, and put the ragoût in the middle.

No. 419. *Compote of Partridges.*

These birds, like the preceding, must be very small and young. Let them sweat in a little butter with the roots and faggots above stated, but no flour; add a ladleful of brown sauce (No. 63), a little consommé, a mere particle of garlick, and two glasses of Madeira reduced, with

the trimmings of a few truffles. When done, skim it, take out the birds and bacon, and drain them; reduce the sauce rather thick, and put it in a stewpan with the birds, the bacon, and a ragoût of small quenelles, mushrooms, and truffles, cut as nutmegs, with a few small pieces of sweetbread. Keep it hot in the bain marie.

No. 420. *Salmi of Grouse with Claret.*

Cut up two roast grouse in members; skin them, and throw the trimmings and skin into a stewpan, with two sliced eschalots, a few mushroom parings, a clove, half a blade of mace, a little allspice, and a few pepper-corns. Let the whole sweat in a little consommé, at the corner of the stove. Add half a pint of brown sauce (No. 63); having boiled and clarified this, add two or three glasses of reduced claret: let the whole boil down rather thick, and strain it over the members of grouse. You may ornament the dish with a few pieces of bread, fried and glazed.

Black cocks and ptarmigan are prepared in the same way. These birds are the better for keeping, till the feathers come readily from the skin.

No. 421. *Sauté of Grouse with Claret.*

Cut and sautez the fillets of three grouse as the pheasant (No. 401). Make the sauce precisely in the same way as the above, but let it be much thinner. Drain the butter from the fillets, which do not require more than two or three minutes; pour in some of the sauce; let it boil up; dish immediately, with pieces of bread cut in the same shape, fried and glazed.

No. 422. *Salmi of Woodcocks.*

Prepare this as the salmi of pheasant (No. 404). Crush

the trail, and rub it through a sieve, with a piece of butter as large as a walnut, the yolk of an egg, and very little chopped and blanched eschalot. Season with a little pepper, salt, and grated nutmeg, with very little cayenne. Work the whole well together, and put it on pieces of fried bread, cut in hearts or fillets: smooth it with your knife, and let it rise in the middle like half an egg cut lengthways. Set these in the oven about five minutes before you serve the salmi; and when this is dished and masked, place these round the top.

No. 423. *Salmi of Woodcocks à la Lucullus.*

Pass in a little butter two spoonfuls of fines herbes, to which, when nearly done, add the trail of woodcocks, observing that the birds must be more under-done in this instance than for a roast. With the above put fat livers of pheasants or fowls, if you have any, if not, calf's udder, or butter: when done, pound the whole, with salt, pepper, and a little grated nutmeg. Spread this farce on as many pieces of bread as you have fillets cut in the same shape, and nicely fried in butter: bake them five minutes. When nicely coloured, serve them alternately placed between the fillets en miroton, prepare: sauce and serve as in No. 422. Garnish the middle with an émincé of woodcocks (No. 425).

No. 424. *Salmi of Woodcocks the Sportsman's way.*

See salmi of partridges (No. 411).

No. 425. *Emincé of Woodcocks.*

Take off the flesh of two or three roasted woodcocks, which, instead of chopping, shave thinly off with a sharp knife, into small delicate pieces. Pound the carcasses with the trail eaving out the gizzard. Put a glass

of champagne into a stewpan, with three or four eschalots, sliced, the trimmings, pepper-corns, allspice, and a little mace. Add four ragoût spoonfuls of brown sauce (No. 63); let it boil ten or fifteen minutes; rub the whole in a mortar, pass it through a tammy, and keep it hot in the bain marie, having previously thrown the émincé into it: finish with a little game glaze. This may be sent up as an entrée, with a border of fried bread cut in corks.

No. 426. *Snipes.*

Prepare them in all the different ways given for woodcocks.

For snipes au gratin, see larks au gratin (No. 440).

No. 427. *Salmi of Wild Ducks.*

Roast two wild ducks, or two which have been previously served will do. When cold, raise them by members, trim them, pound the trimmings, rub them through the tammy, and proceed in every respect as for the salmi of partridges (No. 413). A glass of claret, boiled and put into the sauce, is a very excellent addition. Use also cayenne and lemon juice.

No. 428. *Fillets of Wild Ducks with Seville Orange Juice.*

Cut out the fillets of three wild ducks: this must be done directly they are taken from the spit, and they should not be more than three parts done; observe, also, that this should be done only a few minutes before serving. Lightly and closely score through the skin, dish them, and keep them hot. When you serve, sauce them with Seville orange sauce (No. 72), adding the gravy from the fillets: do not let them boil after this, or the sauce will curdle. Fillets of bread, fried and glazed, may be served between the fillets.

No. 429. *Teal, Widgeon, and Ducks.*

Prepare these in any of the ways given for wild ducks.

No. 430. *Ducklings and Stewed Peas.*

Truss two ducklings as for roasting, and put them into a small braising-pan with layers of fat bacon over and under them, an onion stuck with a clove, a seasoned faggot, a small faggot of green onions, carrot sliced, and a few pepper-corns. Moisten with the top skimmed from stocks, or a little broth; cover them with a sheet of thick paper buttered. Place it on a strong fire, and as soon as it boils, put it on a back stove, with fire on the top, to simmer half an hour. When done, drain them on a cloth, cut them up in pieces to the best advantage for serving; dish them on a few stewed peas (in No. 295); put some peas on and round them; leave the fillets and breast in sight, and glaze them with a light glaze.

No. 431. *Ducklings and Asparagus Peas.*

You may serve these either cut up as above, or whole with asparagus peas round them (in No. 295): glaze.

No. 432. *Ducklings, with a Macédoine of Roots.*

Prepare a macédoine of roots (No. 92), which serve with the ducklings (No. 430).

No. 433. *Quails and Peas.*

Truss six or eight quails for braising: let them stew about an hour in a little poëlé or consommé, with a piece of butter in it, a seasoned faggot, a carrot, and a few pepper-corns. As soon as they are done, drain them well, and keep them hot; strain the liquor, skim it well, and boil it down strong. Sautez half a pint of boiled peas

in a little suprême (No. 45): season with a little pepper, salt, and a table-spoonful of the reduction from the quails. Stick on the dish combs of fried bread, so that each quail may lie between two. Put the peas under the quails, and heap some up in the middle.

No. 434. *Compote of Quails.*

See compote of partridges (No. 419).

No. 435. *Quails the Dutch way.*

See partridges (No. 418).

No. 436. *Quails à la Bourguignotte.*

To prepare the quails, see No. 433. Stew some small mushrooms, and some truffles cut in small balls, in about a pint of red wine, with a little sugar; boil the wine down to glaze; cover them with brown sauce (No. 63), and consommé; let these boil half an hour; skim it well. The sauce being thus made, just let the quails boil up: the birds, by remaining in the sauce, will imbibe more of its flavour. If you keep them hot, put them in the bain marie.

No. 437. *Quails and Truffles.*

Pick some fine truffles, which cut in dice, and form into small truffles. Chop the trimmings very fine, as well as the livers; season with salt and pepper, add a piece of butter. When lightly done, let them cool, and fill the quails with them. Put them in a stewpan with slices of bacon fat and ham; put some poëlé over them, or else cut some veal trimmings in dice; add an onion with a clove, half a bay-leaf, a sliced carrot, parsley, and green onions. Moisten with consommé and two glasses of white wine. Cover these quails with sliced bacon fat

and a round of buttered paper. When done, drain and dish them. Serve a Périgueux sauce (No. 70) under them.

No. 438. *Quails and Lettuce.*

Stew the quails as in the preceding article: serve them with lettuce, blanched and braised (see No. 594); when done, drain them well between two cloths; dish them round the dish, the breasts outwards; a lettuce under each and a few in the middle: glaze the breasts of the birds, put fried bread between them, and mask with a good Spanish sauce (No. 64). A reduction of Madeira is a good addition to this dish

No. 439. *Quails au Gratin.*

Bone nine quails; cut a piece of bread in the form of a cork, about two inches and a half in diameter, and two inches and a half high; surround it with a very thin slice of bacon fat; place it in the middle of the dish; garnish this round with farce fine (No. 34), sloping off to the edge of the dish all round. Season the quails with a little herbaceous mixture,* fines herbes, and salt; fill them with farce, so as to give them their original plumpness; place these with the breasts outwards on the farce: put a little more farce on the birds, so as to leave the breasts bare only; cover these with a thin slice of fat bacon, and bake them in a sharp oven about three quarters of an hour: when done, take out the roll of bread, and, with a sponge, soak up all the fat; fill this well with a good brown Italian (No. 68), or scolloped truffles, in a gipsey sauce (No. 71). When served with truffles, an under fillet larded with truffles may be served between the birds; otherwise put a fried comb of bread or larded fillet. Glaze the breasts and serve.

* See note to No. 29.

To set the fillets, bake them on bread cut so that the fillets may lie across it, as the hand would on the back of a book: the bread must be covered with fat bacon.

No. 440. *Larks au Gratin.*

See quails au gratin above. Observe that three larks are placed together in lieu of one quail, putting a little farce (No. 34) between them.

No. 441. *Sauté of Larks with Truffles.*

Cut out the fillets of four dozen larks; cut off the skin and flatten them out; range them as scollops in a sauté pan, and put over them truffles cut in wafers. Put into a stewpan four spoonfuls of brown sauce (No. 63) and two of consommé; add the carcasses of the larks (taking out the gizzards) with a glass of white wine; let it simmer half an hour; skim it, and pass it through the tammy; let it reduce strong. Having passed the fillets and truffles with butter in a sauté pan, drain off the butter, and preserve the moisture from them; put the sauce with the fillets and truffles; sautez the whole a minute on the fire; dish them en miroton, and serve with the truffles in the middle.

No. 442. *Compote of Pigeons.*

See compote of partridges (No. 419).

No. 443. *Cutlets of Pigeons.*

See cutlets of partridges (No. 412).

No. 444. *Compote of Pigeons the Dutch way.*

See partridges (No. 418).

No. 445. *Scollops of Leverets the Italian way.*

Take the fillets and under fillets out of a couple of hares; take out the nerves, and cut the fillets in pieces of the size and form of a crown piece; flatten them with the handle of a knife; put them into a sauté pan with a little clarified butter; add a little salt and pepper; cover them with clarified butter, with chopped mushrooms in it, and put a sheet of buttered paper over them: keep them in a cool place. When wanted, sautez them over a brisk fire, turn them in about two minutes, drain the butter from them, and pour over them a brown Italian sauce (No. 68), in which some of the bones of the hare have been sweated. Save the blood, and pass it through a sieve; add about three table-spoonfuls of it to the sauce while it is just simmering, but not boiling, or the blood will curdle; work it well, moving the sauté pan. Dish them in a croustade, or in a deep dish, with pieces of fancifully cut pastry placed round, and glazed.

No. 446. *Scollops of Hare à la Soubise.*

Fillet the hares as above, only scollop them rather larger; sautez and drain them as above; add a little thin glaze to them; dish them en miroton round the dish, on a soubise sauce (No. 102).

No. 447. *Fillets of Hare à la Provençale.*

Raise the fillets of one or two hares; trim them; take out the nerves; lard them with fillets of anchovy (previously soaked to get out the salt) and with bacon. Put some oil into a stewpan, with a very small piece of garlick, a few chopped eschalots, a little salt and whole pepper: when done, drain them; put two spoonfuls of brown sauce (No. 63) into a saucepan with as much consommé,

and half a table-spoonful of tarragon vinegar; half reduce the sauce, skim it, and pass it through the tammy; put it on the fire again, and skim it once more: put it in the bottom of the dish, and serve the fillets over it.

No. 448. *Fillets of Leverets larded as Roebuck.*

Lard the fillets of two or three leverets with bacon; put them in a marinade of salt and pepper, onion sliced, bay-leaf, thyme, half a pint of vinegar, and half as much water: let them be well marinaded, which will require thirty-six hours at least; drain them; put them in a sauté pan with fat bacon under and over them, a few slices of carrot, eschalots, bay-leaf, thyme, parsley, a few whole pepper-corns, and half a blade of mace; cover the fillets with a sheet of paper, and bake them; drain them when done: glaze the larded parts with a fine light glaze, and dish them en miroton, and serve under them a poivrade, thin and strong (No. 66).

No. 449. *Fillets of Leverets and Tomata Sauce.*

Bake the fillets as above, without marinading them; and serve with a tomata sauce (No. 75); you may serve them also with a soubise (No. 102), or brown Italian sauce (No. 68), or poivrade (No. 66).

No. 450. *Cutlets of Leverets with Fines Herbes.*

Take the fillets of three leverets; take away the nerves and skin; cut them to the size and shape of mutton cutlets; take the ribs of the leveret, which cut out, flatten the cutlets, and introduce one rib, cleaned and scraped, into each: pass in butter and grated bacon, some chopped fines herbes; season with salt, pepper, and half a glass of white wine: let them simmer six or seven minutes; dish them en miroton, and keep them hot; skim

the fines herbes; add a spoonful of brown sauce (No. 63) reduced, and the juice of a large lemon. Mix the whole well together, and serve with this sauce put in the middle of the well formed by the cutlets.

No. 451. *Boudins of Leveret the Italian way.*

Prepare a farce as for quenelle farce (No. 34), only add the blood of the leveret, the flesh of which is used for this farce. Season with a little herbaceous mixture* and fines herbes; add three or four yolks of eggs, one at a time, and finish with two whites whipped, which mix in lightly; lightly flour the table, on which roll the farce to the size of a rolling-pin, about five inches long; place them on buttered paper, and poach them in boiling broth; take them out, drain them, dish them, and serve them with a brown Italian (No. 68), thickened with a little of the blood. You may garnish with small fillets of chicken larded.

They are also formed in moulds made for this purpose.

No. 452. *Boudins of Leverets Fried.*

These are generally made from boudins previously served. Dip them into three or four eggs beaten together, and roll them in fine bread crumbs; fry or bake them to a good colour. Serve them with fried parsley and brown Italian sauce (No. 68), or cut a piece out of the middle of each, to form a sort of well, in which put a salpicon of the part cut out, tongue, and a few pieces of gherkins, mushrooms, and truffles, all cut in dice, and mixed with the sauce.

No. 453. *Gibelottes of Rabbits.*

Pass in butter half a pound of streaky bacon, cut in large dice; when nicely coloured, drain them; put in half

* See note to No 29.

a spoonful of flour in the butter and make a roux. Cut two rabbits in pieces, and when the roux is of a delicate colour, put in the rabbits to sweat; then add the bacon; moisten with half a bottle of white wine, and fill up with consommé; season with salt, whole pepper, a seasoned faggot (No. 16), and a few green onions: while they are doing add a few mushrooms; skim the sauce; pick out the pieces of rabbit, bacon, and mushrooms; put them into another stewpan, after trimming them; pass the sauce through a tammy over the rabbit. The sauce should be of the consistency of suprême.

No. 454. *Fricassee of Rabbits.*

Cut up four or five young rabbits into pieces of a size suitable to be served, and fricassee them as chickens (see No. 471).

No. 455. *Friteau of Rabbits.*

Cut up four or five young rabbits into pieces of convenient size for serving; steep them in a marinade of lemon juice, bay-leaf, thyme, and parsley cut small, salt and pepper; let them soak three or four hours; drain them on a cloth; flour them lightly, and fry them in hot lard to a fine cinnamon colour. Serve with a tomata sauce à la Vilmet (No. 76), or a poivrade (No. 66). You may serve the sauce under them; or garnish with fried parsley, and serve the sauce in a boat. They are also served with fried or poached eggs.

No. 456. *Fillets of Rabbits Larded and Glazed.*

Raise the fillets of six rabbits; turn them back over the legs; lard the under part of the fillets which was next the ribs: put them into a stewpan with fat bacon under them, and a little poëlé, so as not to touch the larding:

cover them with a sheet of buttered paper, and stew them on a gentle stove, with fire top and bottom: a few minutes before done give them two coats of glaze; dish and glaze them again. Serve them with stewed endive (No. 103), asparagus-peas, as in No. 295, or a soubise (No. 103), or tomata (No. 75).

No. 457. *Rabbits with Fines Herbes.*

Cut three or four rabbits in pieces; sweat these in a stewpan over the fire, with a piece of butter, mushrooms, parsley, and eschalots, chopped; when these are set, add half a ladle-ful of sauce tournée (No. 43), with a little consommé, and put the whole on a back stove to simmer until done. Take out the pieces of rabbit, the best of which trim, and put them into another stewpan; skim and reduce the same to the consistency of common white sauce, and pass it through a cullender-spoon over the rabbit; keep it hot au bain marie. A few minutes before serving let it boil; take it off and add a liaison (No. 22) of four yolks of eggs; finish the sauce with a little lemon juice and butter: dish, and mask the rabbits with the sauce.

This is also called the Venetian way.

No. 458. *Young Rabbits à la Crême.*

Truss half a dozen rabbits, about a fortnight or three weeks old; boil them in milk and water, with a little salt and butter; when done, dish them, and mask them with a sauce à la crême (No. 55), in which put rather more onions than usual. Should the rabbits be older than above stated, cut them up, and serve the best pieces.

No. 459. *Fillets of Rabbits à la Orli.*

Raise the fillets of four or five rabbits; cut each fillet in two, and put them in a marinade, as in No. 455, three hours:

drain them on a cloth; dip them in flour and bread crumbs, or in a batter (No. 17), and fry them to a fine colour. Dish them on a napkin, and serve them with fried parsley: serve with a sharp sauce (No. 66) in a boat, at the side table.

No. 460. *Fillets of Rabbits à la Soubise.*

Raise the fillets of six fine rabbits, take off the nerve, turn over the fillets, make an incision half way through them at the thick end, and put the small end in this, so as to form a loop, which fix with a small wooden pin; in the centre of each of these place a kidney; put them into a sauté pan with clarified butter; season with pepper and salt, and cover them with clarified butter, over which put a sheet of buttered paper. When wanted, bake them in a moderate oven, or sautez them: when done, drain them, and dish them on a soubise sauce (No. 102); mask them with a thin cream sauce (No. 55), or a suprême (No. 45), except the kidney, which just touch with the glaze brush.

No. 461. *Fillets of Rabbits à la Maréchal.*

Raise the fillets of five or six rabbits, cut away the nerve, make an incision along both sides of each fillet, so as to turn down a flap on each side, not cutting them through; put a little farce à quenelle of rabbit or chicken (No. 34), well seasoned with fines herbes, on each; turn up the flaps and ends to form oblong pieces; dip them in clarified butter, seasoned with chopped parsley, pepper, and salt, into which you have worked two yolks of raw eggs; then dip them in fine bread crumbs, and place them as you dip them on a flat-bottomed dish, bread-crumbed; broil them on or before a sharp fire. When done on both sides, dish them en miroton, and pour round them a poor

man's sauce (No. 67), a brown Italian (No. 68), or a poivrade sauce (No. 66). In the centre of the fillets you may serve French beans, West India pickle, or a little brown financière (No. 89).

No. 462. *Rabbits au Gratin.*

Take the flesh of two rabbits which have been roasted in layers of fat bacon and buttered paper; you will cut it up in pieces, as thin as shavings; throw them into a reduction of suprême (No. 45); place the silver dish, which you intend to serve, on the fire, with a little suprême in it; let it boil till it just begins to catch, but do not let it burn; put the émincé in the centre of the dish, round which put square pieces of bread that have been dipped in clarified butter; smooth the top of the meat, and cover it with bread crumbs; sprinkle these with clarified butter: bake it in a sharp oven about ten minutes. Brown the top with the salamander; take off the pieces of bread, and replace them by others, cut in the shape of corks, and fried brown.

No. 463. *Scollops of Rabbits with Mushrooms.*

Raise the fillets of four rabbits, trim off the skin, and cut each fillet in about ten pieces; flatten them with the handle of a knife; trim them, and put them into a sautez pan with a little clarified butter; season with pepper and salt; cut half a pottle of turned mushrooms in slices, and sautez them in a little butter and lemon juice; throw them over the scollops; cover them with a sheet of buttered paper. When wanted, sautez them over a sharp fire, or do them in the oven; if done much they will surely be tough: turn them with the blade of a knife; drain the butter from them, and pour over them a good suprême (No. 45); dish them; serve round them croquettes (No. 467)

made from the other parts, or larded fillets, cut in two or three pieces, of which form a border round them. Dish them en miroton.

No. 464. *Scollops of Rabbits with Truffles.*

Scollop the fillets as above; the only difference is this:—cut half a dozen truffles into wafers; pass them a few minutes with butter, half a bay-leaf, and a small clove of garlick; pour this over the fillets, and finish as in the preceding article, taking out the clove and bay just before serving. Round the dish you may place larded fillets of chicken, or fillets ornamented with truffles; some previously served will answer this purpose.

No. 465. *Scollops of Rabbits with Cucumbers.*

Prepare the scollops as in No. 463; sautez them, and drain them; then add a white cucumber sauce (No. 62) in which you have put some nice pieces of cucumber. Garnish with flowerets of puff paste, glazed.

No. 466. *Emincé of Rabbits.*

Emincé is generally made from any of the above scollops, each scollop shaved off into four or five pieces; mix them with a little very thick béchamel (No. 46), and keep them hot in the bain marie. It is used to fill timbales, vol-au-vents, casserolettes, &c.

No. 467. *Croquettes of Rabbits.*

See croquettes of pheasants (No. 407).

No. 468. *Rabbit Puddings à la Lucullus.*

Make three puddings, that is, three rolls of farce à quenelle of rabbit or old hen (No. 34), about five inches long and two thick; place them on pieces of buttered paper,

and boil them in common broth, about twenty minutes; take them out and drain them on a napkin; dish them; mask them with a good béchamel (No. 46), and serve them with a small white financière (No. 86). Across these place three fillets of rabbits larded, and baked across a piece of bread cut to the shape of the pudding, with a piece of fat bacon over it: instead of rabbit you may use under fillets of fowl.

These are also served the second day: dip them in beaten eggs, seasoned with pepper, salt, a spoonful of fines herbes, and a little grated nutmeg; roll them in bread crumbs; fry them to a fine colour, and put them into a screen, or hot closet, that they may be thoroughly warmed through. Serve them with a brown Italian (No. 68), or poor man's sauce (No. 67). They are then *à la Richelieu*. They may be cut into fillets or cutlets, and served in the same way.

No. 469. *Quenelles of Rabbits à la Toulouse.*

Form a dozen quenelles (No. 34) with two table-spoons; blanch them in common broth; drain them; dish them en miroton; and serve in the middle a small Toulouse (No. 87). Mask the quenelles well with the sauce, which should be rather thick.

No. 470. *Poupetons of Rabbit.*

Well butter eight dariole moulds, and ornament them inside with tongue, truffle, or white of egg, boiled hard; fill the moulds with light quenelle farce (No. 34); put them in a stewpan, with enough water to bathe the moulds half way up; let them boil gently about twenty-five minutes. Take them off, and let them stand a few minutes; cut off all that is above the rim of the moulds; turn them upside down on a napkin to drain; dish them; take off

the moulds, and sauce them with a white Italian (No. 49) in which some bones of rabbit have been stewed.

No. 471. *Fricassee of Chickens with Mushrooms.*

Cut up two fine chickens neatly; you will have ten pieces from each; chop the legs off above the knee; break the hip bone through the middle, and take it out; pull the flesh down from the thigh bone; cut the pinion off by the second joint, and take out the two bones from the thick part of it; take out the lungs; put the pieces into a stewpan with about a pint of water, with a seasoned faggot, a clove, a blade of mace, a few pepper-corns, a handful of mushroom parings, and an onion sliced; let it boil about eight minutes. Take out the pieces of chicken and throw them into cold water; drain them on a cloth; trim them neatly; throw the trimmings into the liquor, which reduce to one-half; skim this well, and pass it through a lawn sieve: put the members of chicken into another stewpan with three or four ounces of butter, let them sweat a few minutes, and throw in a spoonful of flour; keep moving the stewpan to mix the flour; then dilute it with the liquor; let it boil; cover it, and let it simmer by the side of the stove; skim it well: put the pieces into another stewpan, and strain the sauce over them; add two dozen mushrooms, turned, and passed in butter; keep the whole hot. To serve, make it boil, and put in a liaison or thickening of four yolks of eggs with a little cream (No. 22); work this over the fire till thick, but be careful not to let it boil; work in a small piece of butter, and season with a little lemon juice and salt: dish it, and mask with the sauce.

No. 472. *Fricassee of Chickens with Cucumbers,*

Is the same as above; only use cucumbers cut in pieces,

and blanched and boiled down in broth, instead of the turned mushrooms; trimmings of mushrooms will be added as before. Observe, that the cucumber is only added just before you put in the liaison.

No. 473. *Fricassee of Chickens with Bottoms of Artichokes.*

Prepare some bottoms of artichokes, very white; cut them in pieces, and throw them into the sauce, as in No. 471, after you have passed it; keep one bottom whole; cut the edge fancifully; place it on the top, and fill it with a little sauce. The artichokes being used instead of mushrooms is the only difference between this and No. 471.

No. 474. *Fricassee of Chickens à la Périgord.*

Proceed as in No. 471; only use a fat liver in scollops, and truffles, instead of mushrooms. With the point of a knife scrape a small piece of garlick, which work into the sauce. The fillets may be larded with truffles, and braised; these are done apart, and dished on the top of the fricassee.

No. 475. *Fricassee of Chickens à la Chevalier.*

Cut up and prepare the fricassee as in No. 471, with the exception of the fillets; you will cut off the skins of these; lard them neatly with bacon fat, and lay them in a stewpan with slices of fat bacon at the bottom, a sliced onion, carrot, a seasoned faggot, and a little consommé; set them on a stove to boil; when boiling, take them off, and put burning embers on the top; glaze the larding well, and dish them on the top of the fricassee, after you have sauced it. The under fillets may also be larded, baked, glazed, and served with these.

No. 476. *Fricassee of Chickens the Venetian way.*

Cut and prepare the chickens as in No. 471. In making the sauce, add sliced carrot, celery, and parsley: before adding the liaison, put in some mushrooms, pieces of cucumber and artichoke. On top place a bottom of artichoke, trimmed, and filled, as in No. 473, with a little macédoine of vegetables (No. 92).

No. 477. *Fricassee of Chickens à la Bardoux.*

Prepare the fricassee as in No. 471; when you have added the thickening, throw in a table-spoonful of onions, cut in dice, and fried white.

No. 478. *Fricassee of Chickens à la Dauphin.*

This is generally made from a fricassee of chickens previously served. Put the fillets into a bain marie, with some of the sauce to warm them; mask the other members with the cold sauce, roll them in bread crumbs, and dip them in eggs well beaten up; roll them again in crumbs, and fry them in lard, rather warm; dish them with the fillets at each corner, carefully masked with the sauce. When the fillets are also bread crumbed, this is called à la Sainte Menehould.

No. 479. *Chickens in Members with Peas.*

Truss a couple of chickens as for boiling; work a piece of butter with salt and lemon juice, and stuff it in the breasts; lay a few slices of lemon on the breasts; roll them up in sliced bacon fat and buttered paper; put them into a stewpan which will just hold them, with enough water to cover the wings; add an onion, stuck with a clove, half a carrot, a seasoned faggot, and half a blade of mace: put it on a sharp fire; as soon as

it boils set it on a back stove, with fire on top: this will require from twenty-five to thirty minutes. When done, take them up, skin them, and cut them into members: dish them on stewed peas (see No. 295); garnish them with combs of streaky bacon, well boiled and glazed. Mask the chickens with suprême (No. 45), or béchamel (No. 46). On particular occasions the fillets and breasts only are used.

No. 480. *Chickens in Members with Asparagus Peas.*

As above, only serve with asparagus peas instead of green peas. (See in No. 295.)

No. 481. *Chickens in Members with stewed Endive.*

As before, only serve stewed endive (No. 103) instead of peas.

No. 482. *Chickens in Members à la Crême.*

Braise the chickens as in No. 479, cut them up, and mask them with a cream sauce (No. 55), and garnish them with combs of streaky bacon, well boiled and glazed.

No. 483. *Chickens in Members and Tarragon Sauce.*

Truss and braise two chickens as in No. 479; cut them up in members, take off the skins, dish them, and mask them with tarragon sauce (No. 50); garnish with combs of streaky bacon, well boiled and glazed.

No. 484. *Chickens in Members with Tarragon Aspic.*

Prepare and dish the chickens as in No. 479; cut some tarragon leaves in lozenges and blanch them very green; keep them in cold water, and just before serving put them in an aspic (No. 81), with which mask the chickens. Garnish with combs of bacon and puff paste flowers, glazed.

No. 485. *Curry of Chickens.*

Cut up the chickens as for a fricassee; put them into a stewpan with six ounces of butter, four sliced eschalots, a small seasoned faggot, an onion, stuck with two cloves, and a blade of mace, two ounces of ham, a few mushroom parings, and an apple, cut in slices. Sweat the whole on the fire a few minutes: add a table-spoonful of curry powder, and a tea-spoonful of turmeric; let these sweat well together; add a table-spoonful of flour; keep the stewpan moving over the fire, so as to make a good roux; dilute the whole with a ladle-ful of chicken consommé (No. 3); when it boils draw it to the corner of the stove, and let it simmer till it is done. Skim it well, take out the pieces of chicken, take out the faggot, and rub the sauce through the tammy: trim the pieces of chicken, add the sauce to them, and keep it hot in the bain marie. Dish it, and serve round it small heaps of rice, done very dry, or a border of rice; or serve the pieces in a casserole of rice. Some add a spoonful of the cocoa nut kernel, pounded, which imparts a very delicate flavour.

No. 486. *Friteau of Chickens.*

Cut up a couple of small chickens, as for a fricassee, and marinade them with lemon juice, spices, and roots; season with a little pepper and salt. When they have lain in this about three hours, drain them on a cloth, rub them over with whipped white of egg, and flour them; fry them in lard, not too hot. Dish them and garnish them with eggs, fried and glazed; sauce poivrade (No. 66) under, or tomata sauce à la Vilmet (No. 76).

No. 487. *Marinade of Chicken.*

Cut up two chickens, previously served; let them lie

an hour in a stewed marinade of sliced eschalots, carrot, parsley, onion, spices, half a pint of vinegar, and a gill of water, boiled till the roots are nearly done; season with a little salt, and throw this over the members of chickens, the skins of which you have taken off. Drain them on a cloth, season them with a little black pepper and salt, dip them into a batter (No. 17), and fry them in lard. When done drain them on a sieve, dish them with fried parsley, and serve them with a poor man's sauce in a boat (No. 67).

No. 488. *Under Fillets of Chickens à la Orli.*

See fillets of rabbits à la Orli (No. 459).

No. 489. *Fillets of Chicken à la Chevalier.*

Take out the fillets of three fine chickens, cutting through the merry-thought; take the wings off with the fillets; cut through the merry-thought, which take off from the fillet; take the wing off above the middle joint, and scrape the bone clean; cut off the skin and nerve and the under fillet; have them neatly larded; braise them, or bake them, with a little fat bacon and roots under them; glaze them well, and dish them on endive, tomata, asparagus, or stewed peas.

No. 490. *Fillets of Chicken with Mangoes.*

Cut and trim the fillets of three chickens, as in the preceding article; cut some slices of mangoes, rather thin; cut these with a fluted cutter of the diameter of a halfpenny; cut through each of these scolloped rounds, not directly down, but slanting the knife, forming an edge to each piece. Make five or six incisions in each fillet; these will not be made straight across the fillet, bnt inclined from one end towards the other: in these

fix the mangoes; place them in a sauté pan, bottomed with fat bacon, sliced, and cover them in the same way: bake them; six or seven minutes will suffice. Put the trimmings of the mangoes into a stewpan, with two sliced eschalots, a little of the pickle, and as much turmeric as will lie on a sixpence. Add half a pint of sauce tournée (No. 43), and a little consommé; let it boil about ten minutes at the side of the stove; skim it, and rub it through a tammy; dish the fillets, and sauce.

No. 491. *Fillets of Chickens with Oysters.*

Braise three chickens as in No. 479; when done, cut out the fillets, with a piece of the wing bone attached to to them; skin them, and mask them with a good oyster sauce (No. 85). Small natives only must be used for this.

No. 492. *Fillets of Chickens the Indian way.*

Cut out and trim the fillets of three chickens as in No. 489; lay them on a dish with a few slices of eschalots, parsley, onion, bay-leaf, thyme, a blade of mace, two cloves, pepper, and salt. Pour the fourth of a pint of oil all over these; leave them in this marinade four or five hours. On a thin barred gridiron broil them as white as possible; dish them, and serve under them a white poivrade (No. 51), with a little of the West Indian pickle vinegar. In the centre put a garnish of the pickle itself.

No. 493. *Sauté of Chickens with Suprême Sauce.*

The chickens are cut and prepared exactly as the pheasants (No. 401); when chickens are scarce, form one fillet of the two under fillets: sautez them on a sharp fire, drain the butter from them, and add a good suprême (No. 45) to them: keep them on the fire a

few minutes, but without boiling; dish them en miroton, with fillets of fried and glazed bread, of the same form, between them. Pour the sauce in the middle and round them.

No. 494. *Sauté of Chickens with Truffles.*

This sauté is cut and prepared in the same way as in No. 402, only the fillets are decorated with cut truffles, which will be placed downwards in the sauté pan. The under fillets are scored and stuck with truffles, turned into a half circle, and done in the oven on a baking sheet: they require very little time, or they become dry and tough. Dish them en miroton. Put a mere particle of garlick in a suprême sauce (No. 45), with which mask the fillets; carefully avoid touching the ornamented parts. Glaze the under fillets, and dish them in a ring on the others; in the centre put scollops of truffles, done in butter, or a purée of truffles (No. 107): in this case only put the sauce round the fillets outside.

No. 495. *Sauté of Chickens with Cucumbers,*

Is prepared and dished precisely as the sauté au suprême (No. 493), only instead of suprême use a white cucumber sauce (No. 62), reserving about two dozen pieces of cucumber, blanched and reduced in broth, and kept hot in the bain marie, in a little of the sauce: put these in the centre of the sauté when dished.

No. 496. *Sauté of Chickens with Mushrooms.*

Prepare and sautez the fillets as in No. 491; add half a pottle of mushrooms, turned, passed, and cut in thin scollops; toss these (sautez) with the fillets. Dish them as before, putting the mushrooms in the middle.

No. 497. *Sauté of Chickens with Asparagus Peas.*

The only difference between this and the fillets au

suprême (No. 492) is the addition of asparagus peas (see No. 295) in the centre of the dish.

No. 498. *Sauté of Chickens à l'écarlate.*

Prepare a sauté au suprême (No. 293), only use one chicken more; decorate the under fillets with tongue boiled; instead of cutting fillets of bread, cut them from tongue, very red; warm them in the oven between two plates, or wrapped in buttered paper; glaze them and dish them between the fillets; put the sauce in the centre and round, and form a ring of the under fillets on the others; put a handful of French beans in the middle. This is also called à la chingara.

No. 499. *Sauté of Chickens à la Royale.*

The under fillets are larded with bacon, and a little white financière (No. 86) put instead of French beans, which is the only difference between this and the foregoing.

No. 500. *Sauté of Chicken à la Toulouse.*

Lard the under fillets with bacon; with this difference, and a little toulouse of small combs, small quenelles, &c. (No. 87), this sauté is made as that described (No. 498) *à l'écarlate.*

No. 501. *Sauté of Chickens à la Lucullus.*

See sauté of chickens with truffles (No. 494). These truffles will stand upright, and of course will not be put next to the sauté pan: three rows will suffice on the broad end of the fillet; the under fillets are laid one and one between the large ones.

No. 502. *Sauté of Chicken the Turkish way.*

Prepare a sauté au suprême (No. 491); when dished, garnish them with rice well stewed, and mixed with

two table-spoonfuls of béchamel (No. 46). Instead of fried bread, lay a spoonful of rice, mixed with a little béchamel, very thick, and a fillet, alternately. To serve, mask the ring with the sauce, and form a good pyramid of rice in the centre.

No. 503. *Sauté of Chicken the Oriental way.*

Prepare the fillets of four chickens as in No. 401; decorate one side of them with pieces of West Indian pickle, fancifully cut; keep the fresher side of the pickle outward; when put into the sauté pan turn this decorated side downwards; garnish the under fillets in the same way; form them in semicircles, and put them in the oven a few minutes; when you have passed the fillets in the sauté pan, drain them on a cloth, trim them, and dish them en miroton, with the ring of under fillets on the top; pour in the middle a white poivrade (No. 51), coloured with infusion of saffron, in which you have put a little of the liquor from the pickle; fill up the centre with West Indian pickle.

No. 504. *Sauté of Chicken à la Maréchal.*

See cutlets of partridges (No. 412). Serve under them a poor man's sauce (No. 67); in the centre West Indian pickle or French beans.

No. 505. *Scollops of Chickens with Mushrooms.*

Cut the fillets of the chickens to the same size as the under fillets; cut the whole into scollops, and proceed as for scollops of rabbits (No. 463).

No. 506. *Scollops of Chickens with Truffles.*

Cut the fillets into scollops as above, and proceed as in No. 466.

No. 507. *Scollops of Chickens with Cucumbers.*

Prepare the fillets as before (No. 503), and see rabbits (No. 465).

No. 508. *Emincé of Chickens.*

Make these from any fowls previously served, either roast, boiled, sauté, or scollops, with mushrooms or truffles; proceed as for rabbits (No. 466).

No. 509. *Blanquette of Chicken with Mushrooms.*

Raise the flesh of a cold fowl; take off the skin and nerves; cut the flesh in scollops; put some velouté in a stewpan with half a pottle of mushrooms, turned and sliced: reduce this sauce very thick, adding enough cream to make it very white; throw it over the scollops of chicken, to which add a few mushrooms, turned, passed, and sliced, as the flesh of the fowl.

No. 510. *Blanquette of Chicken with Cucumbers.*

Prepare the chicken as above; pass in butter some cucumbers cut in pieces; put them in a little consommé, which reduce; reduce about half a pint of velouté (No. 44), with a few trimmings of cucumbers; pass this through a tammy over the fowl; set it on the fire, and, as soon as it bubbles, add a liaison of three yolks of eggs; work in a little butter and lemon juice; drain the pieces of cucumber on a cloth, throw them in, and serve them in a vol-au-vent, or garnish it with flowers of puff paste glazed.

No. 511. *Blanquette of Chicken with Truffles.*

Cut up the chicken as above; put some scollops in a stewpan with about half a pint of suprême (No. 45); reduce

it; scrape a mere trifle of garlick off with the point of the knife, and rub it into the sauce, which throw over the chicken. Dish and garnish with puff paste flowers glazed.

No. 512. *Emincé of Chickens au Gratin with Parmesan.*

Cut up the flesh of some roast chickens to an emincé; put some sauce tournée (No. 43), reduced very strong, in a stewpan; throw the emincé into it, with half as much flat macaroni that has been well boiled and drained, and cut into pieces about an inch long; season the whole well with cayenne and salt, and a quarter of a pound of grated Parmesan. Mix the whole well; put it into an entrée dish, in which there is a little sauce tournée, reduced, till it begins to stick to the bottom without burning (this is a gratin). If this be not a deep dish, put square pieces of bread dipped in butter all round; smooth the top with a knife, and cover it with bread crumbs and grated Parmesan, mixed; sprinkle this with a little clarified butter; put it in a moderate oven about twenty minutes; take it out; take off the pieces of bread; brown the top with the salamander, and put round other pieces of bread cut in corks, fried brown and glazed.

No. 513. *Gratin of Chickens plain.*

See gratin of rabbits (No. 462).

No. 514. *Minced Chicken à la Reine.*

Cut in small dice the whole flesh of fowls (previously served, if you have any); throw it into a stewpan with a little béchamel (No. 46), very thick; keep it hot in the bain marie. This is generally used to fill vol-au-vents, casserolettes of rice, and patties.

No. 515. *Minced Chickens the Polish way.*

Mince the white flesh of previously served chickens very fine; throw it into a béchamel (No. 46); keep it hot in the bain marie. Garnish an entrée dish with six fried combs of bread, the ends meeting in the centre of the dish, so as to form six partitions; in each of these lay a spoonful of the minced chicken, and an egg boiled five minutes; on each egg put a larded under fillet of chicken: to shape these to the egg, bake them on bread and a slice of fat bacon.

No. 516. *Purée of Chicken à la Reine.*

Chop and pound the remains of any white entrée of fowl, which rub through the wire sieve; moisten with a little béchamel (No. 46), and keep it hot au bain marie. This is chiefly intended to garnish vol-au-vents, &c. It may be served with eggs as above, or with plover's eggs, when in season.

No. 517. *Soufflé of Chicken.*

See soufflé of pheasant (No. 408), using béchamel (No. 46) instead of brown sauce.

No. 518. *Legs of Chickens as Ducklings.*

Take some legs, the skin of which has not been cut in raising the fillets of the birds; cut away the bones above and below the knee within an inch of the joint; the part below is intended to form the beak; spread the legs out, and fill them with a salpicon, composed of fat livers, truffles, and mushrooms, or a little farce; shape them like the neck of a duckling at that end where the part of the leg bone sticks out; sew them up; put them into a stewpan on slices of bacon fat; put a slice of lemon

on each, and a slice of bacon fat on this; moisten with a little consommé: place the birds with the necks towards the sides of the stewpan; on the bodies you will thus be enabled to place a flat bottomed mould with a weight in it; between the bacon and the mould place a sheet of buttered paper; when done, drain them and wipe them with a cloth; take out the threads; in both sides of each bird fix a large claw of cray fish, to imitate wings, or a piece of fried bread cut to the proper form. Dish them and serve them on stewed peas (as in No. 295), asparagus peas, endive, sorrel, tomata, green Dutch sauce, or a cardinal sauce (which is merely a sauce tournée, No. 44, coloured with lobster butter). It may be observed that legs as a dish, in various ways, are frequently sent to table, and that they are almost as frequently brought away unused.

No. 519. *Legs of Chicken with Truffles.*

Bone them; fill them with a salpicon, composed of truffles and fat liver; reduce some brown sauce (No. 63) very thick; into this throw the salpicon; then fill the legs and sew them up neatly; braise them in a poëlé; when done, drain them, glaze them, and serve them with a Périgueux sauce (No. 70). You may dish fried bread between them, and a small vase of bread in the centre; fill this with truffles.

No. 520. *Boudins à la Richelieu of Chicken.*

See boudins of rabbit (No. 468).

No. 521. *Boudins à la Richelieu of Chicken, Bread crumbed.*

See boudin of leveret (No. 452). Instead of gherkins use truffles or mushrooms, and serve with béchamel (No. 46), or a white Italian (No. 49) instead of a brown sauce.

No. 522. *Grenade of Chicken.*

See turban of rabbits (No. 339). Instead of fillets of rabbit use under fillets of chicken.

No. 523. *Quenelle of Chickens.*

These are made in the same manner as those of rabbit (No. 469).

XI. ENTREES OF BEEF.

No. 524. *Sauté of Beef with Madeira.*

Cut up, in thin scollops of the size of a mutton cutlet, about two pounds of the fillet of beef; flatten them out and trim them round; put them into a sauté pan, masked with clarified butter, seasoned with a little pepper and salt, and sautez them on a sharp fire; turn them, that they may be browned and done on both sides; drain the butter from them, and add half a pint of strong brown sauce (No. 64); to this add a reduction of two wine glasses of Madeira. When they have simmered a few minutes, dish them en miroton, and mask them with the sauce.

No. 525. *Sauté of Beef with Fines Herbes.*

Trim and prepare them precisely as above. Cover them with a few spoonfuls of fines herbes; sautez them, and drain the butter from them: finish as above, only without the wine.

No. 526. *Sauté of Beef à la Soubise.*

Proceed as in No. 524. When done, pour off the butter, and add a few spoonfuls of thin glaze and a little lemon juice; move the scollops with the knife; dish them en miroton, with a soubise sauce (No. 102) round them and in the middle.

No. 527. *Sauté of Beef à la Livernoise.*

This is the same as the preceding, the sauces only differing. Serve this with a livernoise (No. 92).

No. 528. *Sauté of Beef with Tomata.*

As before (No. 524), with tomata sauce à la Vilmet (No. 76).

No. 529. *Slices of Beef with Potatoes and Poivrade Sauce.*

Slice a larded fillet, previously served, into pieces about half an inch thick; trim them neatly, without cutting off the bacon; put them into a sauté pan, with a small ladleful of brown broth (No. 5); cover closely with a stewpan cover; put it into a sharp oven till it is well warmed, and the consommé is reduced to a glaze; dish the pieces en miroton; glaze them, and serve with a poivrade (No. 66) in the middle, together with a few potatoes, cut in the form and size of nutmegs, boiled and simmered a few moments in the sauce.

No. 530. *Slices of Beef with Tomata Sauce.*

Prepare the slices as above, either from the fillet or a cold rump, and serve them with tomata sauce (No. 75), or a chopped sauce (No. 69).

No. 531. *Minced Beef the Portuguese way.*

Chop very fine a pound and a half of the upper or under fillet of a sirloin of beef, before served; you previously trim away all fat, nerves, skins, and the brown outside; put it into a stewpan with a tea-spoonful of flour, to which add about half a pint of the gravy which has run from roasted joints of beef: season with a little pepper and salt; stir it over the fire till thoroughly warmed through, but observe, that if it once boil, it is spoilt; add a little glaze, merely shaking the glaze brush over it; place six combs of fried bread in the dish, meeting in the centre; fix it with a little flour and white of egg, the dish being very hot; pour the mince meat into the divisions, in each of which put a fine poached egg, or an egg boiled five minutes; sprinkle the eggs with a little rough pepper, coarse salt, and a few drops of glaze; glaze the combs of bread, and serve.

No. 532. *Emincé of Beef and Gherkins.*

Trim about a pound of beef from the loins or ribs previously served, cut it in pieces about an inch thick, and shave it off in thin pieces. Put into a stewpan a few pieces of the brown outside of a roast piece of beef, cut very thin half a dozen mushrooms, two eschalots, half a blade of mace, a small piece of bay-leaf, and thyme, with a few pieces of ham, a small piece of butter: let these fry well over the fire. Add half a pint of good double Spanish sauce (No. 64); let it boil at the corner of the stove ten minutes or a quarter of an hour; skim it well, and rub it through the tammy. Put it into a stewpan with four gherkins sliced; add the beef first prepared; stir it over the fire till well heated, without boiling. Fry corks of bread, of which form an upright ring round the dish, and

pour in the émincé; glaze the bread, and put over the top a few pieces of gherkin, warmed in a half glaze.

No. 533. *Emincé of Beef with Cucumbers.*

When making the sauce as above, throw in the trimmings of two cucumbers, and finish as above directed. The cucumbers are cut into pieces as large as the top of the thumb, fried brown in a little butter and pounded sugar; drain them on a cloth, and reduce them in a stewpan with a little brown broth (No. 5) almost to glaze. Mix them with the émincé when you are about to serve, placing a few pieces on the top.

No. 534. *Slices of Tongue and Tomata Sauce.*

Cut a pickled tongue, previously served, into pieces of the form of a fillet of chicken; put them between two plates in the oven, till well warmed through; dish them en miroton, and glaze them; pour in the centre and round them a purée of tomata (No. 108), sorrel, soubise sauce, stewed endive, spinach, or mashed turnips.

No. 535. *Slices of Neat's Tongue with Parmesan.*

Let a tongue disgorge in water, and blanch it in boiling water; then dress it in well seasoned broth; when done, skin it and cut it in slices, put it into a stewpan with half a pint of champagne, four ragoût spoonfuls of brown sauce (No. 63), a little consommé, and reduce the whole strong. Put half the sauce in the dish; on this grated Parmesan; then the slices of tongue, with the rest of the sauce; and over all grated Parmesan. Glaze it in the oven, and when of a fine colour serve.

No. 536. *Slices of Tongue and Chopped Sauce.*

Blanch a neat's tongue, and braise it in a strong braise;

skin it, and when cold cut it up in slices; trim them nicely, put them into a sauté pan with a little thin brown sauce (No. 63); dish it en miroton, with crusts of bread between, and mask the tongue only with chopped sauce (No. 69).

No. 537. *Slices of Tongue with Tomata Sauce à la Vilmet.*

Prepare this as above; warm it in consommé instead of brown sauce; dish it and glaze it well; in the centre serve tomata à la Vilmet (No. 76). You may also serve it with the various garnishes given in No. 534.

No. 538. *Palates of Beef à la Poulette.*

Rub with salt and well wash five or six palates of beef; boil them in water with a little butter, salt, and lemon sliced, till sufficiently tender, when you will take off the rough skin; place them between two dishes, and when cold, cut them with a plain round cutter an inch and a half wide. Pass in a stewpan with a little butter, a teaspoonful of parsley chopped very fine; throw in the palates; add half a pint of turned sauce (No. 43). As soon as this boils, put it on a back stove to simmer twenty minutes; skim it well; take it off and thicken it with a liaison of four yolks of eggs; put it on the fire again, keeping it in motion; work in a small piece of butter; finish with the juice of half a lemon. This is served as a dish of itself, garnished with flowerets of puff paste, or croquettes made from the trimmings, or as a garnish for vol-au-vents, timbales, &c.

No. 539. *Palates of Beef à la Ravigote.*

Prepare the palates as above; cut them up in the same way; sautez them in a ravigote sauce (No. 48), and serve.

No. 540. *Palates of Beef with Truffles.*

Prepare the palates as in No. 538; cut them up with a plain round cutter. Sautez some truffles with a little butter, or truffles previously served whole will do; cut them up with a fluted cutter rather larger than the plain one; dish them en miroton, with a border of mushrooms, done white, neatly placed round them. Fill the middle with a salpicon made from the trimmings of the palates, mushrooms, and truffles, and suprême sauce (No. 45), with half a glass of white wine added to it; scrape the point of a knife on a piece of garlick, and pass it in the sauce. Mask the border of mushrooms with the sauce.

No. 541. *Palates of Beef with Italian Sauce.*

Cut the palates up in pieces of the size of a crown piece. Reduce some brown Italian sauce (No. 68), very thick, throw in the palates, let them simmer a little, sautez them; add the juice of a lemon, and serve. Garnish them with flowerets of puff paste glazed.

No. 542. *Palates of Beef with Cucumbers.*

Prepare and cut the palates as in No. 538; throw them into a stewpan, and cover them with a good suprême (No. 45), in which trimmings of cucumbers have been stewed. Let this simmer on a back stove a quarter of an hour, skim it, and thicken it with a liaison of four eggs; work in a little butter. When about to serve, throw in a couple of dozens of pieces of cucumbers, stewed in white consommé, and kept hot in white cucumber sauce (No. 62). Dish and garnish with puff paste flowers: this will also do for vol-au-vents, timbales, &c.

No. 543. *Palates of Beef with Parmesan.*

Dress the palates as in No. 538; peel them, and cut them in small fillets; pass them with mushrooms, also

cut in fillets; a slice of dressed ham, a couple of spoonfuls of fines herbes, and a little butter; moisten with brown sauce (No. 63). Let them simmer gently half an hour; skim it, and then reduce it very strong; season with pepper, salt, and a little cayenne. Cover the bottom of the dish a quarter of an inch thick with grated Parmesan; put in the ragoût upon this, and mask with grated Parmesan; mix a little of the cheese with fine bread crumbs; strew this over the top, over which sprinkle a little melted butter. Put the dish in a moderate oven about ten minutes; brown the top with the salamander, and serve.

No. 544. *Palates of Beef à la Tartare.*

Boil three palates in water with salt, pepper, onions, cloves, a little garlick, and roots. When done, take them out and let them cool; trim them nicely, and cut them in halves; put them in a marinade of oil, salt, herbaceous mixture,* with parsley, green onions, eschalots, and mushrooms, chopped fine. Take out the palates and wipe them dry; work two table-spoonfuls of marinade with two yolks; dip the palates in this, and bread crumb them. Broil them to a good colour, and serve with a poor man's sauce (No. 67).

No. 545. *Palates of Beef with Spanish Sauce.*

Prepare three palates as in No. 538, half boil them in water, take them out; trim them; bottom a stewpan with trimmings of veal and ham, put the palates on this, over which a dozen small black truffles. Add a seasoned faggot, an onion stuck with two cloves, a blade of mace, a few pepper-corns; cover the whole with slices of fat bacon. When half done add half a pint of champagne; boiled; take out the palates and truffles, which keep warm; strain the liquor through a sieve, let it boil, skim

* See note to No. 29.

it, reduce it; add Spanish sauce to it; dish the palates en miroton, with the truffles in the centre, and mask with the sauce; or a small vase of fried bread in the centre, with a few unpeeled truffles in it, and the others placed in a ring round the palates, have a very good effect.

No. 546. *Palates of Beef à la Cracovie.*

Prepare three palates as in No. 533; let them cool, cut them in four; split each piece in two. Blanch a calf's udder, cut it in small slices like the palates; make a salpicon of the trimmings of the palates, some mushrooms, and truffles; reduce four ragoût spoonfuls of Spanish sauce (No. 63), very thick; throw into it the salpicon with chopped parsley; spread a tea-spoonful of this on each piece of the palates; roll them; surround them with the pieces of udder; pass them in eggs beaten up, then in bread crumbs twice; cover them with crumbs till wanted; or, if you prefer it, dip them in batter instead of crumbs; fry them to a good colour. Dish them with fried parsley, and serve.

XII. ENTREES OF VEAL.

No. 547. *Grenadins of Veal.*

Cut out the fillets from the best end of the neck, trim it, and cut it into six or eight pieces; shape these like half an egg cut from end to end; they should be of the size of a large cutlet of veal; flatten down the sides;

lard them with small bacon, as you would a fricandeau. Put the trimmings in the bottom of a stewpan, with a seasoned faggot, an onion, and a carrot sliced, a few pepper-corns, a blade of mace; cover them with slices of fat bacon; lay the grenadins upon this, and braise them, with sufficient broth to moisten them without covering the larding. Put them on a strong fire: when they have boiled a few minutes, set them on a back stove, with fire top and bottom: they will require about an hour and a quarter. A few minutes before serving glaze them, cover them, and put fire on the top, that the larded part may be brown. Take them out with a slice, dish and glaze them again. Serve under them tomata, sorrel, endive, stewed celery, a soubise (No. 102), stewed peas, asparagus peas, and French beans à la poulette (No. 707).

No. 548. *Veal Cutlets à la Dauphine.*

Cut the best end of a neck of veal into six or eight cutlets. First saw off the chine bone, and cut the rib bones short; trim them neatly; let them be rather thick; cut away the edge of the side which is to be larded. Dress as above, and dish them with the point of the bones downwards.

No. 549. *Veal Cutlets à la Dreux.*

Closely daube veal cutlets cut as above, that is, lard them through with dressed ham, cut as large as your little finger; put a few of the trimmings at the bottom of the stewpan, with a few sliced roots, a little spice, and parsley. Cover them with the remainder of the trimmings and slices of fat bacon; moisten with a little consommé. Let them boil, and put them on a back stove to simmer, from an hour and a half to two hours. When done, put them on a dish to cool, strain the liquor, boil it, then skim it

well, and reduce it to half glaze. Trim the cutlets neatly, and put them into a sauté pan with the half glaze; warm them in the oven, let the glaze be quite reduced; dish them, and serve them with any of the accompaniments mentioned in No. 547.

No. 550. *Veal Cutlets à la Chalons.*

Prepare the cutlets precisely as above, only, instead of larding them with ham, lard them with tongue, pickled gherkin, and fat bacon.

No. 551. *Veal Cutlets à l'écarlate.*

Cut and braise the cutlets as those à la dreux (No. 549), without, however, larding them. Cut some fillets from a fine red tongue, and warm them between two plates in the oven. Dish them between the cutlets, and sauce them with tomata (No. 75). These are also called à la chingara.

No. 552. *Veal Cutlets the Venetian way.*

Sautez the cutlets cut rather thinner than usual, in a deep sauté pan, with chopped mushrooms, a little eschalot, and a little parsley, half a bay-leaf, and a small clove of garlick. Set them on both sides; drain the butter from them; take out the garlick and bay-leaf, and cover them with a thin white Italian sauce (No. 49), or sauce tournée (No. 43). When done, put them on a strong stove to reduce the sauce rather thick; finish with a little butter, lemon juice, and cayenne. This is also called aux fines herbes.

No. 553. *Veal Cutlets the Italian way.*

Take eight or nine cutlets, rather thin; sprinkle the dresser with pepper, salt, and chopped parsley; break

two yolks of eggs into a plate, and dilute them with clarified butter, just lukewarm; season with a little pepper, salt, and fines herbes; dip the cutlets in it on both sides, and bread crumb them; put them on a dish strewed with bread crumbs. When wanted, broil them on or before a moderate fire. Serve them with brown Italian sauce (No. 68) under them. You may fill up the centre with West Indian pickle or French beans.

No. 554. *Veal Cutlets à la St. Cloud.*

The difference between these and the cutlets à la dreux is, that these are daubed with truffles instead of bacon; the centre of the dish is garnished with a salpicon of truffles, mushrooms, and pieces of roasted veal cut in dice, moistened with suprême sauce (No. 45); mask with suprême also.

No. 555. *Veal Cutlets in Papillottes.*

Marinade the cutlets an hour in oil, a few slices of eschalot, a little parsley, thyme, bay-leaf and spices, a little lemon juice; sautez them over the fire with a little of the marinade, so as to set them; take them off, free them from the herbs and marinade, trim them neatly; on both sides of each cutlet put a little fines herbs, over which place a thin slice of ham, and another of udder. Wrap the whole in oiled writing-paper; broil them on a moderate fire; dish them in the papers, and send up a white Italian sauce (No. 49) in a boat.

No. 556. *Sweetbreads Larded, or à la Dauphine.*

Put the sweetbreads in lukewarm water to disgorge, trim them, and set them rather firm in boiling water; lard them all over the top neatly; bottom a stewpan, and braise them as the grenadins of veal (No. 547). They

require about an hour and a half doing. Dish them with combs of fried bread between them, on endive, tomata, or sorrel.

No. 557. *Sweetbreads à la Financière*

Are prepared precisely as above. Serve them with a financière ragoût (No. 86).

No. 558. *Sweetbreads à la Dreux.*

Blanch three or four fine sweetbreads, probe them, and introduce large pieces of ham, in the form of nails; braise them as the grenadins of veal (No. 547). When done, drain them, and trim off the ends of ham to the surface of the sweetbreads. Serve them on endive, sorrel, tomata, or a Toulouse (No. 87).

No. 559. *Sweetbreads à la Périgueux.*

Put to disgorge and blanch three or four sweetbreads; cut round pieces of truffle to the size of a shilling; cut a small piece off from each of these, sloping the knife, to leave an edge. Make incisions on the sweetbreads, either in circles, or otherwise, in which insert the truffles, inclined; braise them, and serve under them a Périgueux sauce (No. 70).

No. 560. *Sweetbreads à la Saint Cloud.*

Cleanse and blanch the sweetbreads, braise them, trim them, and mask them with a farce fine of chicken (No. 34), which smooth over with a knife dipped in hot water. Ornament them to your taste, with cut truffles, very black; cover them with thin slices of bacon, and put them in the oven ten minutes. Drain them on a cloth, and take off the bacon; glaze them with a light glaze, and dish them on a small ragoût à la financière (No. 86).

No. 561. *Sauté of Sweetbreads with Asparagus Peas.*

Put to disgorge and blanch four fine throat sweetbreads; cut them into pieces of the shape and size of fillets of chicken; put them into a sauté pan, masked with clarified butter, seasoned with a little pepper and salt: pour a little clarified butter all over them; sautez them over a moderate fire; turn them, and let them be well done; drain them on a napkin; trim and dish them with pieces of fried bread, cut to the same shape and glazed, between them. Mask the sweetbreads carefully with a fine suprême (No. 45); fill the centre up with a handful of asparagus peas (see in No. 295). You may also serve them with French beans, with mushrooms done white, and mixed with a little of the sauce, or a Toulouse (No. 87). Garnish them with under fillets of chickens, ornamented with truffles, tongue, or lard the fillets.

No. 562. *Sauté of Sweetbreads à l'écarlate.*

Prepare and sautez the sweetbreads precisely as the foregoing: cut as many pieces of tongue as you have pieces of sweetbread, and in the same shape; warm them between two plates in the oven; glaze them, and dish them with the sweetbreads, en miroton, one of each alternately; fill the middle with French beans, and sauce with suprême (No. 45). Sweetbreads à la Royale prepared as above, and served with a financière (No. 86) in the centre, with a ring of under fillets of chickens, larded, on the top, instead of French beans. If the dish be square put a flower of puff paste at each corner.

No. 563. *Sauté of Sweetbreads the Italian way.*

Prepare them as in No. 561. Sautez them in a little butter to set them; dip them in a little clarified butter,

mixed with two raw yolks and a little fines herbes, nicely seasoned; then dip them in fine bread crumbs; fry them in a sauté pan with very little butter; turn them; drain them well on a napkin; dish them, en miroton, with French beans or West India pickle in the middle, and a brown Italian sauce (No. 69) under them.

No. 564. *Calf's Brains with Suprême Sauce.*

Put the brains from three calves' heads to disgorge in plenty of cold water; clear off the skin and congealed blood; blanch them in boiling water, vinegar, and a little salt; examine them, and see that they are clear from all skins; trim them neatly; put them in a stewpan, enveloping them in fat bacon. Moisten with half a pint of white wine; add a carrot, sliced, an onion, two cloves, a seasoned faggot, salt, and pepper. Let them be done on a very gentle fire; take them out; drain them on a napkin; dish them between pieces of fried bread cut in combs, glazed; sauce with suprême sauce (No. 45). You may put a small cauliflower in the centre, or any other delicate vegetable.

No. 565. *Calf's Brains and Ravigote Sauce.*

Prepare the brains as above; serve with a ravigote sauce (No. 48).

No. 566. *Calf's Brains with Maître d'Hôtel Sauce.*

As before, with maître d'hôtel sauce (No. 54).

No. 567. *Calf's Brains with Béchamel Sauce.*

Prepare them as in No. 564, and serve with béchamel sauce (No. 46).

No. 568. *Calf's Brains à la Poulette.*

See No. 564. Serve with a sauce à la Poulette (No. 53).

No. 569. *Calf's Brains with Cream Sauce, or a l'Ivoire.*

Prepare the brains as in No. 564; mask them with a cream sauce (No. 55); in the middle of the dish put a large black truffle, unpeeled, and stewed in consommé.

No. 570. *Calf's Brains with Dutch Sauce.*

The same as No. 564, served with a Dutch sauce (No. 58), white or green.

No. 571. *Calf's Brains with Tomata Sauce.*

As in No. 564, with tomata sauce (No. 75). In the middle put a small vase of fried bread, in which put the small round pieces attached to the back of the brain, and mask with a little béchamel (No. 46).

No. 572. *Marinade of Calf's Brains.*

When any of the foregoing dishes of brains are brought from table, wash off the sauce in a little luke-warm water; cut each piece in two; put them in a little oil and vinegar, a few slices of eschalot or onion, a little parsley, pepper, and salt. For use, drain them on a cloth, and dip them in eggs, beaten up; bread crumb them, and fry them brown; dish them with fried parsley. Serve a poivrade (No. 66) on the side table.

No. 573. *Friteau of Calf's Brains.*

Marinade the brains as above, and dip them in batter (No. 17); fry them brown; dish them with three or four fried eggs round them; trim and glaze the eggs, the yolks must not be set. Serve under them a poivrade (No. 66), or a tomata sauce à la Vilmet (No. 76.)

No. 574. *Calf's Ears with Ravigote Sauce.*

Put four or six calves' ears to disgorge in cold water;

put them on the fire; as soon as they boil take them out and put them in cold water; trim them neatly. They should be cut at the thick end in such manner that they may stand upright. Boil them in a poëlé (No. 12) till tender; drain them, and slit the flaps of the ears all round, so as to form a sort of large fringe; dish and mask them with a good ravigote sauce (No. 48).

No. 575. *Calf's Ears à la Financière.*

Prepare the ears as above, and serve them with a small financière (No. 86). Put a large quenelle in each ear.

No. 576. *Calf's Ears with Tomata Sauce.*

Prepare the ears as in No. 574; dish and sauce with tomata sauce à la Vilmet (No. 76).

No. 577. *Calf's Ears with Dutch Sauce.*

As before, with Dutch sauce (No. 58), white or green.

No. 578. *Calf's Ears with Turtle Sauce.*

Line a stewpan with fat bacon; put the ears, disgorged and blanched, on this, and fat bacon over them; moisten with half a pint of white wine boiled, and half a pint of consommé; add a few slices of lemon, without peel or seeds, a seasoned faggot, with a little basil and marjoram, a carrot, an onion, two cloves, and a few spices in it; put them on a gentle fire; when done and drained dish them with the yolk of a hard egg in each ear, and sauce them with a sauce from turtle or mock turtle soup; if you have not these, make a little white roux (No. 41), and make sauce from the liquor in which the ears have been boiled; let it boil till well clarified; pass it, and finish with cayenne, lemon juice, and a little anchovy butter (No. 26).

No. 579. *Calf's Ears à la Sainte Menehould.*

Prepare and braise the ears as above: when done and drained, dip them in lukewarm butter, and bread crumb them; dip them in egg beaten up, and bread crumb them again: bake them to a good colour in a sharp oven. Serve with a poivrade sauce (No. 66) under.

No. 580. *Calf's Ears the Neapolitan way.*

Prepare the ears as in No. 578 for turtle sauce; make a farce with bread crumb, milk, and grated Parmesan; reduce it, stirring all the while, until it becomes thick; add a little butter, and four yolks of eggs; mix the whole well, and fill the ears with it; dip them in butter and bread crumb them, mixing an equal portion of grated Parmesan with the crumbs: bake it to a good colour.

No. 581. *Calf's Feet à la Poulette.*

When you have been making calf's-foot jelly, the feet being done, take out all the small bones, and lay the meat on a dish, with another over it; on this place a five pound weight. When cold, cut it up in neat pieces, and put it in a stewpan with a little chopped parsley passed in butter; add half a pint of turned sauce (No. 43), and let it simmer ten minutes; skim it, and thicken with a liaison of four or five yolks of eggs; work in a little lemon juice, a small piece of butter, and a little parsley, chopped and blanched; dish, and garnish with flowers of puff paste.

No. 582. *Calf's Feet with Sharp Sauce.*

Prepare the feet as above; let them simmer with two ragoût spoonfuls of poivrade sauce (No. 66); dish, and garnish with fried bread or puff paste flowers.

No. 583. *Calf's Feet à la Orli.*

Prepare the feet as in No. 581; cut them in pieces four inches long and half an inch thick; put them into a basin with a little oil, vinegar, sliced eschalot, and parsley; let them remain two hours; drain them; dip them in batter (No. 17), and fry them. Serve poivrade sauce (No. 66) in a boat; dish them on a napkin, and garnish with fried parsley.

No. 584. *Tendons of Veal à la Poulette.*

Place a breast of veal on the table, the fleshy side downwards; take your knife as *Macbeth holds his dagger*; pass it between the tendons and the red bones of the breast, taking them by the thinnest end; separate the tendons from the ribs, and the flesh under; cut them like large oysters, sloping them off to the edge on each side; put them to disgorge; blanch them and cool them: prepare a stewpan as for the grenadins of veal (No. 547); lay the tendons in this, cover them with good consommé, layers of bacon fat, and a thick sheet of buttered paper; let them boil; and put them on a back stove, with fire on the cover, to simmer, till quite tender, four or five hours, as they may require; when done, take them out carefully with a slice, and put them on a dish, with another dish and a weight on the top; when cold, trim them neatly; put them in a sauté pan with a little white broth, cover them, and warm them in the oven; dish them, and mask them with a sauce à la poulette (No. 53).

No. 585. *Tendons of Veal with Asparagus Peas.*

Prepare them as above: put asparagus peas in the centre (see No. 295), and mask them with a little white sauce, or glaze them.

No. 586. *Tendons of Veal à la Toulouse.*

To prepare the tendons see No. 584, and serve them with a Toulouse (No. 87).

These are also called à la financière.

No. 587. *Tendons of Veal with Stewed Peas.*

See No. 584 to prepare the tendons; which dish on stewed peas, and heap some peas in the centre. (See No. 295.)

No. 588. *Tendons of Veal à la Macédoine.*

The same as No. 584. Garnish the dish with a Macédoine of roots (No. 92).

No. 589. *Tendons of Veal and Cucumber Sauce.*

The same as No. 584. Dish them en miroton, alternately a piece of tendon and a piece of cucumber; glaze them, and serve in the centre with cucumber sauce (No. 77).

No. 590. *Tendons of Veal the Gardener's way.*

Prepare them as in No. 584; only, instead of warming them in white broth, use brown, which reduce to glaze; dish them, and ornament with little heaps of seasonable vegetables done in broth: the sauce is a demi-glaze from the liquor of the vegetables, or a clear brown consommé (No. 5).

No. 591. *Tendons of Veal with Sorrel.*

Prepare as the above, and serve them on sorrel sauce (No. 99).

No. 592. *Tendons of Veal with Tomata Sauce.*

The same, only the sauce is tomata (No. 75).

No. 593. *Tendons of Veal with Endive.*

Prepare them as the tendons à la poulette (No. 584); glaze them, and serve them on stewed endive (No. 103).

No. 594. *Tendons of Veal and Stewed Lettuces.*

Prepare the tendons as in No. 584; blanch a few more cabbage lettuces than you have tendons; cool them and drain them on a cloth; cut off the green leaves and the stalk very close; line a stewpan with layers of fat bacon; season the lettuces with pepper and salt, and put them in; cover them with slices of fat bacon, and put them on a back stove to simmer an hour and a half; drain them again; shape them neatly; put them in a sauté pan, and stew them in the oven again, with a few spoonfuls of strong consommé, and a little brown sauce (No. 63), to which add a little pounded sugar, and glaze: dish them en miroton, a lettuce and a tendon alternately. Serve it with the sauce with which the lettuces were stewed.

No. 595. *Tendons of Veal with Lettuces Farced.*

Prepare the tendons and the lettuces also as above; when the latter are blanched nip out the hearts, and fill the vacancy with a little quenelle farce (No. 34), and flatten the lettuce down to the shape and size of the tendons. Dish and serve as above.

No. 596. *Friteau of Tendons of Veal.*

Any of the above, previously served, may be marinaded with a little oil, vinegar, sliced eschalot, a little pepper, and salt; when drained on a cloth dip them in batter (No. 17); fry them in lard; when nicely coloured drain them; dish them, and garnish them with fried parsley. Serve poivrade (No. 66) in a boat.

No. 597. *Blanquette of Veal à la Poulette.*

This is generally cut from the fillet of a neck or loin of veal previously served: trim off the skin and sinews; cut it into round scollops as large as a halfpenny; put it into a stewpan with a little suprême sauce (No. 45); let it simmer, and add a liaison of three or four yolks of eggs. To finish, work in a small piece of butter, a little lemon juice, and chopped and blanched parsley; dish, and garnish it with flowerets of puff paste. This is used for garnishing vol-au-vents, timbales, &c.

No. 598. *Blanquette of Veal with Cucumbers.*

Prepare it in the same way as above, with béchamel (No. 46) instead of suprême sauce. A few minutes before serving add a few pieces of cucumbers, blanched, and boiled down in consommé, then drained, and kept hot in a little white sauce. There must be no liaison in this. Dish it as above, or in a border of rice.

No. 599. *Blanquette of Veal with Mushrooms.*

Prepare it as in No. 597. Slice half a pottle of turned mushrooms, very fresh and white; throw these into a stewpan with half a pint of suprême (No. 45), and reduce it on a strong fire to the consistency of béchamel, adding two ragoût spoonfuls of cream; when it has boiled for a few minutes rub it through the tammy; pour it on the scollops of veal, to which add a dozen mushrooms, turned and done white, and keep the whole warm in the bain marie.

No. 600. *Emincé of Veal.*

See émincé of rabbit (No. 466). Use the fillet of the oin or neck, as in No. 597.

No. 601. *Minced Veal the Polish way.*

Take the same part as in No. 597, and proceed as in No. 515, minced chicken: a blanquette previously served with mushrooms or cucumbers will do.

XIII. ENTREES OF MUTTON.

No. 602. *Mutton Cutlets à la Minute.*

Saw off the chine bone from a neck of mutton, about half an inch from the joint; saw off the thin ends of the rib bones, leaving a handsome square neck: divide this into cutlets, one bone to each; dip the cleaver into water, and flatten each cutlet a little; trim off the outside skin and a little of the fat; season with a little pepper and salt; broil them on a sharp stove, or sautez them with a little butter: they must be rather under-done: put a piece of butter as large as a walnut, and a little glaze, in a dish; season with a little pepper, salt, and cayenne; well rub the cutlets in this, on both sides: dish, and serve them with a little strong brown broth (No. 5).

No. 603. *Cutlets of Mutton Glazed à la Soubise.*

Prepare the neck as above; divide it into cutlets; flatten them; cut away nearly all the fat; leaving an inch at the end of the rib bone bare; scrape the inside of the bone quite clean with the back of the knife; cut away the nerve which surrounds the fleshy part of the cutlet; put them into a sauté pan, masked with a little clarified butter; season with pepper and salt, and pour some butter over them; cover with a sheet of paper: for use, sautez them over a sharp

fire, turn them, and drain the butter from them; add some thin light glaze; sautez the cutlets in this; dish them, and pour in the centre and round the sides a soubise sauce (No. 102).

The use of fat bacon, to daube and braise them, is generally disapproved of; and is only suited to peculiar tastes.

No. 604. *Cutlets of Mutton with Tomata Sauce.*

Prepare and dress them as in No. 603. Serve with tomata sauce (No. 75).

No. 605. *Cutlets of Mutton with Tomata Sauce à la Vilmet.*

Prepare the cutlets as in No. 603; sautez them in butter, on a sharp fire; when nearly done drain the butter from them; put them a few minutes longer on the fire, and pour in a tomata sauce à la Vilmet (No. 76) with a little consommé; let this reduce a little: dish, and mask with the sauce.

No. 606. *Cutlets of Mutton and Mashed Potatoes.*

Prepare, sautez, and finish the cutlets as for the soubise (No. 603): serve them with mashed potatoes and brown consommé (No. 5) round.

No. 607. *Cutlets of Mutton with Endive.*

Serve these as directed in No. 603; only use endive (No. 103) instead of a soubise sauce.

No. 608. *Cutlets of Mutton with Cucumber Sauce.*

Prepare and sautez these in the same way as the cutlets à la soubise (No. 603); drain the butter from them; pour in a cucumber sauce (No. 77), with plenty of cucumbers

in it; be careful not to break the cucumbers: dish the cutlets en miroton, and mask with the sauce.

No. 609. *Cutlets of Mutton with Fines Herbes.*

Trim the cutlets and put them in the sauté pan, as directed for the soubise (No. 603); pour over them four or five spoonfuls of fines herbes; cover them with a sheet of buttered paper, and sautez them: turn them, and drain the butter from them: pour in a good brown Italian sauce (No. 68); let them simmer a few minutes: dish them, and mask with the sauce.

No. 610. *Cutlets of Mutton the Venetian way.*

Prepare them as in No. 603; pour over them four or five spoonfuls of mushrooms and eschalot, chopped and passed in oil; throw these over the cutlets, with half a clove of garlick and a piece of bay-leaf; cover with buttered paper, and sautez them; drain the butter from them; pour in a white Italian (No. 49), with a glass of sherry; when they have simmered a few minutes take out the garlick and bay-leaf; dish, and mask with the sauce.

No. 611. *Haricot of Mutton with Turnips.*

The cutlets must be cut larger and thicker than usual; butter the bottom of a stewpan large enough for them all to lie flat on its surface; put them in with a seasoned faggot, a head of celery, a carrot, a few pepper-corns, an onion stuck with two cloves, two ounces of ham, and three ounces of butter; set the cutlets on both sides over a strong fire; dredge over them a table-spoonful of flour; when this has formed a roux with the butter, dilute it with brown broth to the consistency of thin sauce; cover the stewpan and put it on a back stove, with fire top and bottom. Prepare about two dozen pieces of

turnip in short thick crescents; fry them in an omelette pan with a little butter and sugar, moving them all the time over a sharp fire; let them be browned equally all over; if any be burnt take them out; drain the turnips on a napkin, and throw them into the sauce with the cutlets; when both are done take the turnips out into a small stewpan; skim and strain the sauce over them; put them at the side of the stove while you dish the cutlets; take off any scum that may rise, and mask the cutlets with the sauce, placing the turnips in the centre.

No. 612. *Cutlets of Mutton à la Maréchal.*

Cut and trim the cutlets as for the soubise (No. 603); season them with chopped parsley, pepper, and salt; mix some clarified butter with two yolks of eggs; season with pepper, salt, and chopped parsley; dip the cutlets into this, on both sides, and then into bread crumbs; flatten them with the blade of a knife; place them on a dish carefully; broil them on a moderate fire; dish them; sauce with poor man's sauce (No. 67); fill up the middle with West Indian pickle. Do not forget that the gridiron must be very hot before any thing is put on it.

No. 613. *Cutlets of Mutton the Italian way.*

Prepare them as above; and, when dished, sauce them with a good brown Italian sauce (No. 68); fill up the centre with French beans, if in season.

No. 614. *Scollops of Mutton with a Soubise Sauce.*

Cut the fillets of the neck or loin into scollops, having previously trimmed away all fat and nerve; flatten them out into pieces, three inches or three and a half across; trim them round, and put them into a large sauté pan with a little clarified butter; season with pepper and salt;

cover them with buttered paper; put them on a sharp fire, sautez them, drain the butter from them, and pour in some glaze; turn them with the blade of the knife, that they may imbibe the glaze, on both sides; pour a soubise sauce (No. 102) into an entrée dish; place them en miroton on the sauce; put sauce in the centre.

No. 615. *Scollops of Mutton with Tomata Sauce.*

The same as above; only use tomata (No. 75) instead of soubise sauce. You may also serve them on a purée of celery or stewed endive.

No. 615. *Scollops of Mutton with Fines Herbes.*

Cut them as above; finish them as directed for the cutlets with fines herbes (No. 609).

No. 617. *Scollops of Mutton with Tomata Sauce à la Vilmet.*

Prepare the scollops as for the soubise (No. 614), and finish as in No. 605, cutlets with tomata à la Vilmet.

No. 618. *Sheep's Tongues with Endive.*

Put to disgorge six or eight sheep's tongues; blanch them; throw them into cold water; drain and skin them; braise them with slices of fat bacon, onion, carrot, a seasoned faggot, and broth; add a little spice; boil them three hours; dish them, with the thick ends meeting in the centre, on stewed endive (No. 103), or slit them and dish them en miroton; when done red, you may dish them on mashed turnips or spinach, with fried bread in combs between.

No. 619. *Sheep's Kidneys with Champagne.*

Skin a dozen kidneys; cut them in scollops, or in

halves; put a piece of butter as large as an egg and a little chopped parsley into a stewpan, with the kidneys, on a strong fire; when set, drain them and put them in a brown Italian sauce (No. 68), into which you have put half a pint of champagne, and reduce it almost to glaze; stir; do not let them boil: serve with a little lemon juice and cayenne.

No. 620. *Broiled Kidneys.*

Skin and split the kidneys, without separating them; run a skewer through them; broil them on a sharp stove, the inside first; then turn them; when done put them on a hot dish, take out the skewer, and put in each some chopped parsley, worked with fresh butter, and seasoned with pepper, salt, and cayenne; squeeze lemon juice over them.

No. 621. *Emincé of Mutton with Cucumbers.*

See émincé of beef (No. 533).

No. 622. *Emincé of Mutton with Mushrooms.*

Prepare the émincé as that of beef above referred to, and serve with mushroom sauce (No. 78).

No. 623. *Emincé of Mutton with Endive.*

Cut an émincé of mutton as the beef (No. 533), and mix with it about half a pint of stewed endive (No. 103). Serve with fried bread, in corks, round it.

XIV. ENTREES OF LAMB.

No. 624. *Lamb Cutlets.*

These are prepared in the various ways described for cutlets of mutton. They should not, however, be served as a haricot.

No. 625. *Breasts of Lamb in Cutlets.*

Cut off the red bone which runs along the tendons, and braise the breast in a strong braise; when done so that the bone would readily come from the flesh without the assistance of the knife, take them out with a slice, place them between two dishes, and let them cool. Cut through the tendon, dividing the breast into cutlets, having two or three ribs in each; cut them so as to leave the end of a rib projecting about an inch from the middle of the thin end of the cutlet; trim off the skin and fat, and pare the edges round: put them into a deep sauté pan with a little consommé; cover them with a sheet of paper, and make them hot in the oven. Glaze them; dish them en miroton: serve them with a purée of sorrel, tomatas, endive, or celery. You may also ornament them with small heaps of vegetables, in season, cut in short columns, or in balls the size of cherries. Sauce with clear brown consommé. You may then call them the gardener's way.

No. 626. *Breast of Lamb in Cutlets with Stewed Lettuce.*

Prepare the cutlets as above: serve them with stewed lettuce (see No. 594); glaze the cutlets, and mask the lettuce with a good brown sauce (No. 64).

No. 627. *Breast of Lamb in Cutlets, Bread crumbed, Sauce Tomata à la Vilmet.*

Prepare the cutlets as in No. 625; when you have trimmed them season them with pepper and salt; dip them in two yolks of eggs, mixed with clarified butter, pepper, salt, and chopped parsley; bread crumb them well all over, except the bone; put them on a baking sheet; bake them brown or broil them. Serve them with tomata sauce à la Vilmet (No. 76).

No. 628. *Breast of Lamb in Cutlets, Bread crumbed, and Italian Sauce.*

Prepare the cutlets as in No. 625, and finish them as the above; dish them with a handful of French beans in the middle, and sauce with a brown Italian sauce (No. 68).

No. 629. *Breast of Lamb in Cutlets, Bread crumbed, with Poor Man's Sauce.*

Prepare them as in No. 625; trim, season, and bread crumb them as those with tomata sauce (No. 627). Serve these with West Indian pickle in the middle, and poor man's sauce (No. 67).

No. 630. *Lamb's Feet à la Poulette.*

Chop off the cloven part of the feet; take out the long bone without damaging the skin; let the feet lie all night in water to disgorge; change the water the last thing; put them on the fire to blanch; when they have simmered ten minutes or a quarter of an hour, throw them into cold water again; drain and wipe them dry; singe them over a very clear stove; take out the little tuft of wool that is at the top of the cleft in the foot;

cover them with a white poëlé (No. 12) in a small soup-pot; let them simmer gently four or five hours, as they may require; take them out with a cullender spoon; drain them on a cloth: pass in a stewpan a little chopped parsley with a little butter, put in the lamb's feet, and cover them with a thin turned sauce (No. 43); let them simmer on a back stove twenty minutes or half an hour; skim the sauce well, and thicken it with a liaison (No. 22) of four or five yolks of eggs. To finish, work in a little butter or lemon juice; dish them as a star; sauce them, and place an unpeeled truffle, or a piece of cauliflower, or a handful of French beans, in the middle. These are also used for filling casseroles, timbales, &c.

No. 631. *Lamb's Feet and Tomata Sauce.*

Dress them as above; let them be a little more done; dish and mask them with a tomata sauce (No. 75).

No. 632. *Lamb's Feet, the Dutch way.*

See No. 630. Let them simmer in a little turned sauce (No. 43) a quarter of an hour; dish, and mask them with a Dutch sauce (No. 58).

No. 633. *Lamb's Feet and Maître d'Hôtel Sauce.*

Prepare them as in No. 630. Serve with maître d'hôtel sauce (No. 54).

No. 634. *Lamb's Feet à la Dauphine.*

When any of the foregoing have been brought from table, put them away in the sauce, unless it be tomata, which you would wash off: for others, scrape off the principal part of the sauce when you are going to use them; dip them in egg, and bread crumb them; fry them to a good colour; dish them on a napkin with fried parsley. Send sharp sauce (No. 66) to the side table.

No. 635. *Lamb's Ears à la Poulette.*

When you have thoroughly cleaned them blanch them, and stew them in a poëlé (No. 12); put them into a stewpan with a little turned sauce (No. 43); let them simmer fifteen or twenty minutes; take them out; dish them; skim the sauce, reduce it, and thicken it with a liaison of three yolks of eggs (No. 22); finish with a little butter, lemon juice, and parsley, chopped and blanched very green; mask the ears with it.

No. 636. *Lamb's Ears Farced and Fried.*

The ears must be prepared as above; stuff them with farce à quenelle (No. 34), which you shape to the tip of the ear with a knife; dip them in egg, and bread crumb them; fry them in lard, which must not be too hot, that the farce may be well done; dish them with a poivrade sauce (No. 66) under them.

No. 637. *Lamb's Tails.*

Prepare them according to the receipts given for lamb's feet.

XV. ENTREES OF PORK.

No. 638. *Pork Cutlets and Robert Sauce.*

Cut the cutlets from a neck of pork; cut away the chine bone, trim away part of the fat, and scrape the bone very clean; lay them on a dish with oil, parsley, and onion; when they have been in this marinade a few hours broil them; rub them in a little glaze; dish them en miroton, with a sauce Robert (No. 73) in the middle and round them.

No. 639. *Pork Cutlets and Tomata Sauce.*

Cut the cutlets as above; pare off the fat rather closely; put them in a sauté pan with clarified butter; sautez them well over a sharp fire on both sides; drain the butter from them; pour in a thin glaze and a little lemon juice: dish them en miroton, with a tomata sauce (No. 75).

No. 640. *Pork Cutlets with Tomata Sauce à la Vilmet.*

The difference between these cutlets and the foregoing is, that, after they are drained, you put in the sauce instead of the glaze above; let them simmer a few minutes; dish and mask them with it. For the sauce see No. 76.

No. 641. *Pig's Feet à la Sainte Menehould.*

When thoroughly cleaned split the feet; close the parts, placing a thin slice of bacon fat between them, and bind them up with broad tape; put them in a stewpan with carrots, onions, parsley, green onions, spices, salt, pepper, and a few trimmings of veal; cover the whole with fat bacon, and moisten with a pint of white wine and a pint of water; let them stew gently four and twenty hours; put them with the liquor in a tureen, and let them cool before you unbind them; dip them in lukewarm butter; season with salt and pepper, and bread crumb them; put on as many crumbs as possible; heat them in the oven, and let them be quite brown; serve, and send a sauce Robert (No. 73) to the side table.

No. 642. *Pig's Feet with Truffles.*

Prepare them in a stewpan as above; when half cold take off the tape; place each of the feet on a piece of

caul, large enough to surround it; take out all the bones, and fill the vacancies with a salpicon made of truffles and white flesh of fowl; envelop the feet in the caul; form them like those above, and put them in the oven. Glaze them, and serve under them a Spanish wine sauce (No. 65).

XVI. ENTREES OF FISH.

No. 643. *Fillets of Soles à la Maître d'Hôtel.*

Cut out the fillets of three fine soles; lay them on the table, with the outsides downwards; pass the knife between the flesh and the skin; trim them into pieces about five inches long; put them into a sauté pan masked with butter; season with pepper, salt, and chopped parsley; cover them with a sheet of paper, and sautez them, or do them in the oven; turn them, drain the butter from them, and pour in a rather thick maître d'hôtel (No. 54); let them simmer till done. If approved of, add a small particle of garlick. Dish them en miroton, and mask with the sauce.

No. 644. *Fillets of Soles the Dutch way.*

Cut out the fillets of three or four soles; take off all the skins, and trim the fillets; bring both ends together, laying one over the other, to form a loop of the fillet; put them into a sauté pan, masked with clarified butter; season with pepper and salt; cover them with a sheet of buttered paper, and put them in the oven. When done, drain them on a cloth, dish them, and mask them with a

Dutch sauce (No. 58), in which you have boiled some of the bones of the soles, before you put in the liaison.

No. 645. *Fillets of Soles à la Cardinal.*

Trim and sautez the fillets as in No. 643; season with pepper and salt. When done, dish them, and mask with a Dutch sauce (No. 58), coloured with lobster butter, and with a small ragoût of quenelles of fish (No 35), cocks' combs, kidneys, and a few turned mushrooms.

No. 646. *Fillets of Soles à la Orli.*

Fillet two soles, and cut each fillet in two down the middle; put them into a basin with a marinade of lemon juice, salt, pepper, a few slices of eschalot, and parsley; let them steep in this three or four hours; then drain them on a cloth, dip them in batter (No. 17), or into whites of eggs beaten up, and bread crumb them. Dish on a napkin, and serve with a white poivrade sauce (No. 51).

No. 647. *Fillets of Whiting à la Maître d'Hôtel.*

Cut out the fillets of four or five whitings; trim the edges; season them with a little pepper, salt, and chopped parsley; fold each fillet upon itself, so that one end may lie upon the other; they should all be of the same size. Dip them in clarified butter; dish them en miroton; tie a sheet of buttered paper round them, and cover them with a round of the same. Bake them ten minutes or a quarter of an hour; drain the butter from them with a sponge, having first taken off the paper; mask them with a maître d'hôtel sauce (No. 54), in which you have scraped a very small piece of garlick.

No. 648. *Fillets of Whitings à la Cardinal.*

Prepare them as above, with the exception of parsley;

dish them, and serve them with a Dutch sauce (No. 58), coloured with lobster butter (No. 27), and worked with a little anchovy butter (No. 26).

No. 648. *Fillets of Whitings the Dutch way.*

Prepare them as those à la maître d'hôtel (No. 647), only serve with Dutch sauce (No. 58).

No. 650. *Fillets of Whitings à la Orli.*

See fillets of soles that way (No. 646). If you bread crumb them, the skin must be left on.

No. 651. *Eels à la Poulette.*

Skin the eels, and cut them in stumps two or three inches long; put them into a buttered stewpan, large enough to hold them all on the bottom; season with pepper, salt, and chopped parsley; just cover them with a turned sauce (No. 43); as soon as they boil, put them on a back stove to simmer gently till done; skim well, and thicken with a liaison (No. 22) of four or five yolks of eggs; work in a piece of butter as large as a walnut, and a little lemon juice: dish, and serve.

No. 652. *Spitchcocked Eels.*

Skin three silver eels; cut off the heads; wash, gut, and bone them; wash them again; cut them in pieces about four inches long; dry them well on a cloth; put three ounces of butter into a stewpan with a chopped eschalot and parsley, a little thyme and sage, pepper, and salt; stir these well over the fire; take them off, and add the yolks of three eggs, in which dip the pieces of eel, one at a time; then bread crumb them well: rub the gridiron with some suet: the fire should be clear, and the gridiron not too close; broil the eels to a nice colour

on both sides. Serve with fried parsley and a brown poivrade (No. 66), in which you have worked a piece of anchovy butter (No. 26): send up also a boat of plain melted butter.

No. 653. *Eels Bread crumbed, with Italian Sauce.*

These are done as above, leaving out the thyme, sage, and eschalot. Serve under them a brown Italian sauce (No. 68), with West Indian pickle in the centre as a garnish.

No. 654. *Fillets of Mackarel à la Maître d'Hôtel.*

Fillet three soft-roed mackarel; cut each fillet in two; shape it neatly; put them on a dish, and marinade them with oil, parsley, bay-leaf, thyme, fennel, and slices of onion; season with pepper and salt; let them lie in this half a day; drain them; put them into a sauté pan, masked with clarified butter; cover them with a sheet of buttered paper, and bake them, or sautez them over a sharp stove: when done drain them and dish them, en miroton; mask with Steward's sauce (No. 54). Put round them the soft roes: you well wash these, drain them, and put them in the oven, covered with butter; season with salt and pepper: when well done drain them, and ornament the top of the dish with them.

No. 655. *Fillets of Mackarel à la Cardinal.*

The preparation is the same as above; the difference is in the sauce only; serve them with a turned sauce (No. 43), boiled down to the consistency of good cream, and work in about two ounces of lobster butter (No. 27), essence of anchovy, a little lemon juice, and cayenne. Keep a little of the sauce to warm the soft roes after they have been done in butter.

No. 656. *Lobster Puddings.*

Prepare a good quenelle farce of whiting or soles (No. 35); cut the meat of a lobster into scollops; butter the boudin (pudding) mould; place the scollops of lobster at equal distances in the mould; and fill up the intervals with farce; put the moulds into a stewpan, with a little water to steam them; they will be done in about three quarters of an hour; take them up, and drain them on a cloth; turn them over on the dish, and take the moulds off; mask them with béchamel (No. 46), in which you have worked a little lobster butter (No. 27); add a little essence of anchovy, lemon juice, and cayenne.

No. 657. *Scollops of Cod Fish with Cream Sauce.*

Boil a fine slice of cod in plenty of water and salt; when done drain it on a cloth; part it in fine flakes, which dish as quickly as possible, and mask it with cream sauce (No. 55). Sprinkle a little cayenne over this.

This is generally made from cod previously served. It is warmed in water, drained; the best pieces are simmered with cream sauce.

No. 658. *Scollops of Cod with Maître d'Hôtel Sauce.*

These are prepared as above, but served with maître d'hôtel sauce (No. 54), in which scrape a small particle of garlick.

No. 659. *Scollops of Cod Fish and Oyster Sauce.*

Prepare the scollops as in No. 657, and serve with a good oyster sauce (No. 85).

No. 660. *Scollops of Cod Fish and Sauer Krout.*

Prepare the scollops as in No. 657; dish them on sauer krout (No. 96), and mask with cream sauce (No. 55).

No. 661. *Fillets of Turbot à la Maître d'Hotel.*

When turbot is brought from table, take out the fillets immediately, if sufficient is left for a dish; put them aside for the next day; cut them up in neat pieces, into a stewpan, and cover them with steward's sauce (No. 54), scraping in a small particle of garlick; the sauce must be as thick as good cream: dish, and mask with the sauce.

No. 662. *Fillets of Turbot with Cream Sauce.*

Use cream sauce (No. 55), instead of steward's sauce, and omit the garlick. In other respects these are the same as above.

No. 663. *Fillets of Turbot au Gratin.*

Cut out to the best advantage the fillets of a turbot previously served; trim off the skins, and put the fillets in the centre of a dish; season them with pepper and salt, and rub them over with a cold maître d'hôtel sauce, that is, a little butter kneaded with chopped parsley, pepper, and salt, and the juice of a lemon; powder this all over with bread crust raspings; put it in the oven; let it be well browned; drain out the butter with a sponge, and pour round the fillets a steward's sauce (No. 54), with a spoonful of fines herbes; before this, cut through a piece of garlick, and merely pass the knife thus used in the sauce.

No. 664. *Salt Fish à la Crême.*

See scollops of cod-fish (No. 657).

No. 665. *White Bait.*

This, though simple, is by no means a common dish.

Wash them in several waters, to get away the small scales; drain them on a hair sieve; lay them on a cloth, one by one, and not touching each other, that they may be thoroughly dry; dredge a little flour on them, and shake them, that they may be floured all over; put them in a frying sieve; let the fat be as hot as it can be without burning, and dip the white bait in this about a minute and a half; drain them on a cloth, sprinkle them with a little salt, and dish them on a napkin: they must be eaten quite hot. This will finish the first course.

XVII. SAVOURY ENTREMETS.

No. 666. *Galantine of Veal.*

Bone a fine breast of veal, and flatten it out with the chopper; season well with salt, chopped parsley, and herbaceous mixture;* spread all over it, half an inch thick, farce No. 29; sprinkle over this some more seasoning. Cut half a pound of ham in square strips as thick as the little finger; in the same way cut bacon fat, lean of veal, and boiled tongue, very red, taking half a pound of each; place these along the veal, leaving half an inch space between the pieces; cut some truffles up in the same manner as the meat; place a row of these and a row of very green pistachio kernels, in the spaces left between the pieces of meat; sprinkle these with a few shreds of isinglass; season again, and on the surface put

* See note to No. 29.

a thin layer of farce; roll up the breast of veal, and tie it up in a cloth, at both ends, very tight; throw the trimmings of veal, bacon, ham, and truffles, into a stewpan; season with a couple of sliced onions, a carrot, a good seasoned faggot (No. 16), a few pepper-corns, a couple of blades of mace, two or three cloves, and cover with some strong broth and skimmings of the stocks: put this to boil, and then set it to simmer about three hours and a half on a back stove; when done, take it out, tie the cloth tighter, and place it between two dishes with a twenty-pound weight on it, and leave it till quite cold. If sent to the ice well this will keep two or three months. For immediate use you may introduce gherkins, and an omelette cut in slips: this omelette is made of a dozen yolks of eggs diluted with half a pint of cream, and passed through the hair sieve in a buttered sauté pan, which put in the oven to set the eggs.

To serve, cut the galantine in slices, trim them neatly, and dish it round a salad; glaze it with a light glaze, and ornament it with aspic (No. 7); or cut off a piece and glaze it; decorate with truffle and white of boiled eggs, rind of cucumber, &c., and chopped aspic round it.

No. 667. *Potted Veal.*

Cut about three pounds of prime lean veal; put it into a stewpan with a quarter of a pound of lean ham, an onion stuck with two cloves, a carrot split, a seasoned faggot, a blade of mace, and a few pepper-corns; cover with layers of fat bacon; moisten with broth (No. 2); cover again with a sheet of buttered paper, and put the stewpan over a back stove to simmer three or four hours, with fire top and bottom; when done, take off the paper and throw the veal on the back of a sieve, with a dish under it; pick out the veal and ham, and chop them

very fine; skim the liquor, and reduce it to a demi-glaze; put the veal into the mortar, pound it as fine as possible, and rub it through a wire sieve; put it back into the mortar, and pound it with the ham and about half a pound of butter; season with cayenne, half of the demi-glaze, and a little pounded mace and salt; put it into a potting pot, press it down quite close with a spoon, smooth it, and cover it with clarified butter. For use, dip the pot into hot water, pass the knife round the edges, and turn out the veal on a dish; glaze it with a light glaze, and decorate it with truffles, &c., and chopped aspic (No. 7); or cut it in slices, dish it round a little salad, glaze it, and decorate with aspic.

No. 668. *Mayonnaise of Salmon.*

Take a fine piece of salmon, of the size required, scaled, washed, and dried; surround it with slices of bacon fat, and place it on bacon rind, and tie it up to keep it in shape. Put it into a stewpan with the following marinade:—a piece of butter, three onions, three carrots, sliced, a small handful of parsley, thyme, basil, two bay-leaves, four cloves, and whole pepper; place the whole on a moderate fire fifteen or twenty minutes, stirring from time to time to colour the roots lightly. Add a bottle of white wine; salt, and put the marinade under the salmon, which place on a gentle fire to simmer half an hour. Let it cool in the liquor, drain it, trim it, and only leave the red flesh; glaze it lightly; mask the bottom of the dish with a green mayonnaise sauce, on which place the fish: fill the hollow in the belly with the sauce; ornament the top with aspic (No. 7), and put fine pieces of jelly round; or you may mask the salmon entirely with mayonnaise, and decorate with truffles, white of boiled egg, gherkins, and pickled tongue.

No. 669. *White Mayonnaise Sauce.*

Put into a basin two yolks of eggs, a good pinch of salt, a tea-spoonful of tarragon vinegar; stir with a wooden spoon quickly; when well mixed add half a dessert-spoonful of oil: as you mix add a few drops of vinegar, then of oil, and so on, working it constantly, and rubbing it against the sides of the basin; as it begins to swell add a little more oil at a time, as well as vinegar, and a little savoury jelly, lukewarm. If too much oil or vinegar be put in at first, you will not succeed in making the sauce creamy and thick. Use in all about half a pint of oil, one fourth of that quantity of aspic (No. 7), and enough vinegar to make it relishing. Use it directly.

No. 670. *Green Mayonnaise Sauce.*

With the above mix green essence of spinach (No. 19); work it well in: the essence, when as dry as possible, is put in a basin, and sauce added a little at a time.

No. 671. *Salad Sauce.*

Put two spoonfuls of made mustard, and two raw yolks of eggs into a basin; mix them well up; then add oil, a little at a time, stirring rapidly; season with pepper and salt, very fine; add more oil, and stir until the spoon will almost stand upright in it: dilute with a spoonful of tarragon vinegar, if approved of, one of Chili vinegar; add common vinegar; and let the whole be of the consistency of very thick cream: you will mix in parsley chopped fine.

No. 672. *Lobster Salad.*

Break the claws of a couple of lobsters; do not lay the

claws flat to break them, or you will injure the meat; place them on one edge, and strike the other; take the meat entire from the tails; put it in a basin with oil, vinegar, a few sliced eschalots, parsley, in which let it lie three or four hours: dish it with a vegetable salad; ornament with beet-root, hard-boiled eggs, and lobster butter. Sauce the whole with salad sauce (No. 671).

No. 673. *Salad of Fillets of Soles.*

Take fillets of soles from any entrée previously served; cut them in three or four, having washed off the sauce. Put them in a dish; season them with parsley, an onion, chopped small, an eschalot, salt, white pepper, oil, and vinegar: cover them with a round of paper, and leave them thus a few hours. Line the bottom of an entrée dish with yellow leaves of lettuce, cut small, and seasoned as ordinary salad: drain the fillets of soles, and place them on the lettuce, forming a ring, in which pour a mayonnaise sauce (No. 669); or, if you please, mask the fish with this sauce, and serve immediately. Garnish the dish with a border of aspic (No. 7).

674. *Mayonnaise of Chicken.*

Take a fricassee of chicken previously served; marinade it as above; dish the pieces on salad, and mask them with green or white mayonnaise (No. 669). Decorate with truffle, white of boiled egg, radishes, rind of cucumber, and aspic (No. 7).

No. 675. *Canapés the English way.*

Cut pieces of bread crumb in the form of fillets of chicken; fry them in butter to a fine colour, and when cold lightly spread them with anchovy butter (No. 26);

on this put alternately white flesh of fowl and tongue, cut in long thin fillets. Dish them round a salad.

No. 676. *Salad the German Way.*

With an inch and a half cutter, cut pieces from half a dozen cold boiled potatoes, and then slice them in wafers about a quarter of an inch thick: take a dozen fine flakes of boiled cod; trim them neatly to the size of the potatoes; put the whole into a basin together, and pour over them a salad sauce (No. 671), rather thick: let them lie in this a couple of hours before serving. Dish them as a pyramid, and mask with the sauce.

No. 677. *Raw Salpicon.*

Take an apple, peel and core it, the same quantity of boiled beet-root, a Dutch herring, four anchovies, a fillet of roast or boiled chicken; cut the whole in dice, and put it into a basin; season with pepper, salt, a little cayenne, and chopped eschalot; throw over it a wine-glassful of oil, and vinegar to your taste. Take the stones out of a couple of dozen of fine French olives, without disfiguring them; and place these as a border round the salpicon when dished.

No. 678. *Stewed Lobsters.*

Prepare a marinade thus:—slice a carrot, an onion, a few eschalots; add a little parsley, a bay-leaf, a sprig of thyme, a clove, a blade of mace, a few pepper-corns, and a good pinch of cayenne: pass the whole in two ounces of butter, with the same quantity of lean ham; when well fried, pour in a bottle of Madeira or sherry. Inferior wine will not do, and is thrown away in any culinary operation, besides spoiling the other ingredients. As soon as this boils pour it over four or five small lobsters, alive,

and closely laid in a stewpan; cover them down immediately. To those whose feelings might recoil at this recommendation, we can only say, that whether in boiling water or boiling wine, the scald must be the same to the lobster. Put them on a back stove, with a little fire over and under them; they require half an hour, more or less according to the size; when done, take them out, wipe them, pull off the small claws, crack the large ones, split the tail, and serve as hot as possible on a napkin. To serve cold, leave them in the liquor till cold; take them out, and dish.

No. 679. *Cray Fish Stewed in Wine.*

These are dressed as above: pull off the small claws, and serve on a napkin.

No. 680. *Cray Fish Plain.*

Boil them with a little vinegar, salt, and water, on a strong fire; toss them up, that all may be done at the same time; put them into a pan with the liquor: when wanted, trim off the small legs, twist the large ones back, and fix them in the tail: dish them on a napkin; garnish with parsley.

No. 681. *Lobsters au Gratin.*

Take the flesh from two lobsters, without damaging the shell of the body; split the tail and head; trim these shells neatly; wash them, and rub them dry: cut the meat into middling sized dice, and throw it into a strong reduction of béchamel (No. 46), highly seasoned with pepper, salt, and cayenne; fill the shells with this; smooth it over with a knife, bread crumb it, and sprinkle with lukewarm butter: put it on a baking sheet in a

sharp oven; if not sufficiently brown, finish with a salamander, and serve on a napkin with parsley.

No. 682. *Oysters au Gratin.*

Boil three or four dozen of oysters in their own liquor; drain them on a sieve; beard them, and cut away the gristle; knead two ounces of butter with two tea-spoonfuls of flour; season with a little pepper, salt, chopped parsley, and cayenne; pour in the liquor from the oysters; stir it over the fire till it boils; add two spoonfuls of turned sauce (No. 43) and a little glaze; let it reduce to the consistency of thick cream; throw in the oysters: you may either fill the oyster shells, silver shells for the purpose, or put them on a second course dish: in the latter case put a border of bread, dipped in butter, round them. Cover them with bread crumbs, which sprinkle with lukewarm butter; put them in a hot oven fifteen minutes; brown them with a salamander, and dish them on a napkin.

No. 683. *Oyster with Parmesan Cheese.*

Throw the oysters, as soon as opened, on a sieve; butter the bottom of a dish, or silver shells; put the oysters on this; sprinkle them with pepper, chopped parsley, and a little white wine; cover them with grated Parmesan; put them in the oven; when nicely browned take them out, drain off any small portion of butter which may be about them, and serve on a napkin.

No. 684. *Oysters Farced.*

Make a farce of eel, bread crumb, passed with cream, but little salt, pepper, parsley, green onions, mushrooms, all chopped very fine, a piece of butter, and thicken with yolks of eggs; line the shells lightly with

this farce; on which place two or three oysters, blanched in their liquor, drained, and trimmed; cover them with farce; bread crumb this, sprinkle the crumbs with butter, and bake to a good colour.

No. 685. *Oysters the Good Woman's way.*

The only difference between these and the preceding is that the oysters are cut up small and mixed with the farce, with which the shells are filled.

No. 686. *Truffles Stewed in Champagne.*

Thoroughly wash and clean a dozen fine truffles; bottom a stewpan with slices of bacon fat; the truffles must be all free from a musky flavour: put them in the stewpan; season with salt, bay-leaf, seasoned faggot, green onions, a little garlick, a little thyme; add reduction from a fricandeau, or a braise for tendons, two slices of ham, and half a bottle of champagne; cover with a round of buttered paper and the lid: let them boil, and put them on a back stove, with fire over and under, to simmer an hour. Serve them in a napkin.

If a sufficient number of these are brought from table they will serve for the croustades (No. 368): you put them in the liquor, in which leave them till wanted.

No. 687. *Sauté of Truffles the Italian way.*

Cut some truffles in neat scollops, and fry them in a sauté pan with butter, parsley, chopped eschalot, bay-leaf, and a trifling quantity of garlick, salt, and pepper; moisten with half a glass of white wine, and two spoonfuls of Spanish sauce (No. 63); let the sauce boil, skim it, and, to finish, work in a little very fine olive oil; dish and garnish with flowers of puff paste, glazed.

No. 688. *Artichokes with Italian Sauce.*

Cut two or three artichokes in six; trim off the green leaves, and the green outside at the bottom; cut out the chokes, and trim the tops of the leaves left on each piece; rub the white part with lemon juice as you trim them, and throw them into salt and water; when they are all thus prepared, drain them, and blanch them in hot water ten minutes, with lemon juice and butter; drain them, and lay them all on the bottom of a stewpan; season with a little pepper, salt, and chopped parsley, and pour over them a thin white Italian sauce (No. 49); let them simmer on a moderate fire till done; drain them; skim and reduce the sauce; squeeze in a little lemon juice, and mask the bottoms of the artichokes with it.

No. 689. *Fried Artichokes.*

Cut up the artichokes as above, and blanch them till nearly tender; drain them, and dip them in batter (No. 17), having previously marinaded them two or three hours with oil, vinegar, pepper, and salt: fry them in rather hot lard, and serve them on a napkin.

If sufficient of the foregoing dish be brought from table, put the artichokes immediately in marinade: they will serve for this dish the second or third day.

No. 690. *Artichokes with Butter Sauce.*

Turn eight or ten artichoke bottoms; pull off all the leaves, leaving the chokes only; rub them with lemon, and throw into salt and water. Boil them in water with butter and lemon juice until you can easily remove the chokes; throw them into cold water, with a little lemon juice in it; take out the chokes; trim the edges, and

notch them round; warm them up in lemon juice, water, and butter; drain them on a cloth, dish them, and mask with butter sauce (No. 59).

No. 691. *Artichokes with Tomata Sauce.*

Prepare about a dozen and a half of small ones in the same way as the above; dish them, and pour into each bottom a spoonful of tomata sauce (No. 75).

No. 692. *Artichokes with Dutch Sauce.*

Prepare a dozen and a half of small artichokes as in No. 690; dish them, and sauce with Dutch sauce (No. 58). Pour it into each.

No. 693. *Cauliflowers and Butter Sauce.*

Boil two or three fine cauliflowers in plenty of water and a little salt; drain them on a cloth; put them on a dish, and place them close together to give them the appearance of one cauliflower. Mask and serve with butter sauce (No. 59).

No. 694. *Cauliflowers with Parmesan Cheese.*

Boil them till nearly done; drain them: put into a stewpan one or two spoonfuls of sauce tournée (No. 43), or butter sauce (No. 59); season with a little pepper, salt, and cayenne, and a handful of grated Parmesan: dish the cauliflowers; and the sauce, being well mixed, pour it over the cauliflowers so that the inside of them may be sauced as well as the surface; mask this with Parmesan cheese, mixed with bread crumbs, and sprinkle this with lukewarm butter: put them in the oven twenty minutes; brown with the salamander; clean the dish, and serve.

No. 695. *Cardoons, with Marrow and Spanish Sauce.*

Take two or three heads of cardoons, and cut off the leaves near the root; only use the white parts, reject the hollow stalks; cut the others into pieces five or six inches long; trim the edges, and blanch the pieces until they are sufficiently done to admit of the slime being rubbed from the surface; when you have done this cool them in cold water; after this put them in a stewpan in a blanc, for which see boiled leg of lamb (No. 237); let them boil; cover them with buttered paper; let them simmer on a back stove three or four hours; when done, which you will ascertain by pressing your finger on them, trim them; put them into a sauté pan with consommé and Spanish sauce (No. 63), with a little sugar; let them simmer, and nearly fall to glaze; dish them; garnish the cardoons with toasted bread cut fancifully; on these put some marrow, some large pieces of which place round the dish, and serve.

No. 696. *Cardoons with Béchamel Sauce.*

These only differ from the preceding in their being prepared and served with béchamel sauce (No. 46) instead of Spanish.

No. 697. *Cardoons and Butter Sauce.*

When the cardoons have been done in a blanc as in No. 237, and have afterwards been reduced to glaze in consommé, dish them, and serve them with a butter sauce (No. 59).

No. 698. *Salsifis and Scorzonero, with Butter Sauce.*

Scrape them white, and throw them into water with vinegar in it; boil them in plenty of water, with salt and

a few spoonfuls of vinegar; when done drain them, and serve them with butter sauce (No. 59).

No. 699. *Salsifis and Scorzonero, Fried.*

When the above have been brought from table put them to marinade in oil and vinegar, salt and pepper; for use, drain them on a cloth, dip them in batter (No. 17), fry them, and serve them on a napkin.

No. 700. *Celery with Marrow and Spanish Sauce.*

Trim the celery, using only the white and tender parts; cut them of equal length; blanch them; stew them in a blanc as in No. 237; drain them between two cloths; put them into a sauté pan with a ladle-ful of Spanish sauce (No. 63) and a little consommé. To finish see cardoons (No. 695).

No. 701. *Stewed Celery.*

See celery sauce (No. 101).

No. 702. *Stewed Lettuces.*

See veal tendons and stewed lettuce (No. 594). Dish the lettuce en miroton, and mask with Spanish sauce (No. 63).

No. 703. *Lettuces Farced.*

See tendons with lettuces farced (No. 595).

No. 704. *Eggs and Sorrel.*

For the sorrel see purée (No. 99), on which place half a dozen eggs boiled five minutes.

No. 705. *Stewed Spinach.*

See purée of spinach (No. 104).

No. 706. *Eggs and Spinach.*

See purée of spinach (No. 104); round this dish put poached eggs, with combs of fried bread between them.

No. 707. *Stewed Endive.*

See purée of endive (No. 103). Serve it with a border of fried bread cut in corks.

No. 708. *French Beans à la Poulette.*

Boil the beans in plenty of water with a handful of salt in it; drain them; throw them into a stewpan with two or three spoonfuls of poulette sauce (No. 53); add a piece of fresh butter and a little lemon juice; serve. The sauce must not boil: garnish with flowers of puff paste glazed.

No. 709. *French Beans à la Provençale.*

Boil them in salt and water, and drain them well on a cloth; put a little chopped eschalots and parsley into a stewpan with a few spoonfuls of oil; season with a little pepper and salt; sautez them a few minutes; add a little lemon juice; dish; garnish with a few flowers of puff paste, and serve.

No. 710. *Potatoes à la Maître d'Hôtel.*

Take a dozen cold boiled potatoes, cut them through with an inch and a half cutter, and then in slices about a quarter of an inch thick; nearly cover them with steward's sauce (No. 54); add a little salt, pepper, and lemon juice; put them on a gentle fire to warm, without boiling.

Potatoes with cream sauce are prepared as above, and served with a cream sauce (No. 55).

No. 711. *Fried Potatoes.*

Cut up some potatoes in round pieces half an inch thick; turn them in ribbons as long and as thin as possible; tie them in knots and bows, and throw them into a basin of cold water; drain them about half an hour before you fry them, that all the water may run from them; fry them in very hot lard; drain them on a napkin; and season them well with cayenne and fine salt.

It is very much the taste of the day to serve these when the cheese goes on table.

No. 712. *White Beans* the Steward's way.*

Soak these beans if not quite new; put them on in cold water, with a piece of butter as large as a walnut; let them boil, skim them, and draw them to the corner of the stove; when half done stir them up gently, and pour in a glass of cold water; when they are done put about a quarter of a pound of butter into a stewpan, with parsley and green onions chopped, salt, and pepper; drain the beans, and throw them in; stir them up, that they may be sauced all over; add a little lemon juice; dish, and serve.

These are very good with joints of roast mutton; you then add a little glaze.

No. 713. *Turnips Glazed.*

Cut a dozen turnips in the form of pears; blanch and drain them; butter the bottom of a stewpan, on which they may all lie; moisten them with good broth; add a little pounded sugar, a little salt, and a piece of cinnamon; let them boil; cover them with a round of buttered paper, and put on the lid; put them on a back

* In the shops these are generally termed haricot beans.

stove; when done uncover them; reduce them to glaze; dish them, with a fork; cut tails from a whisk and stick them in; put a little good broth into the stewpan to detach the glaze; take out the cinnamon, and sauce the turnips with glaze.

No. 714. *Turnips with Spanish Sauce.*

As above; only omit the cinnamon and sugar; cut the turnips in thick rings; reduce them with Spanish sauce (No. 63).

No. 715. *Turnips and Butter Sauce.*

Cut the turnips to whatever form you please; blanch them and cool them; boil them in water with salt, and a little butter; drain them; make a good butter sauce (No. 59), and let the turnips simmer in this; if it should turn to oil, put in a tea-spoonful of cold water, to bring it round; dish, and serve.

No. 716. *Cucumbers with Spanish Sauce.*

Trim the cucumbers; cut them in pieces to your fancy; blanch them in water with a little salt; let them lie ten minutes between two cloths, to drain; put them into a sauté pan lined with fat bacon, with which cover them also, and moisten with good consommé; put them on a back stove to simmer for half an hour; drain and dish them, and mask them with good Spanish sauce (No. 64), in which put a little pounded sugar.

No. 717. *Cucumbers Farced.*

Turn the cucumbers, scoop out all the seed, clear out the middle, blanch them, drain them, and fill with a quenelle farce (No. 34), or godiveau (No. 33); line a sauté pan with slices of fat bacon, on which place the

cucumbers; the pan must be large enough to hold them all on the bottom; season with salt, a faggot of parsley and green onions, a glass of white wine, half a bay-leaf, two cloves, and good consommé; cover with a round of paper; let them boil, then put them to simmer; dish, glaze, and sauce them with a Spanish sauce (No. 64), reduced strong; add a little pounded sugar.

No. 718. *Cucumbers and Béchamel Sauce.*

Prepare the cucumbers as for the Spanish sauce (No. 715); when you have boiled them in consommé drain them and let them simmer a few minutes in béchamel (No. 46); dish them, and mask with the sauce.

No. 719. *Baked Mushrooms à la Languedocienne.*

Take a dozen fine large mushrooms; cut the stalks off very short; take off the skin; put the mushrooms in a sauté pan, the tails upwards, with a little oil; sprinkle them with fine salt, coarse pepper, a little grated nutmeg, parsley, and green onion chopped; sprinkle them with a little oil; do not turn them; when done dish, and serve hot.

No. 720. *Mushrooms done White.*

Turn and trim some mushrooms; split the large ones in four, and the smaller ones in two; put them in a stew-pan with a piece of butter, a faggot of parsley and green onion; pass the whole on the fire; add a little butter kneaded with flour, and moisten with good broth; season with pepper, grated nutmeg, and very little salt; let it boil, then simmer: to serve, take out the faggot, and add a liaison of yolks of eggs diluted with cream (No. 22); in the middle of the dish put the crust of a table roll, rasped; having taken out the crumb, butter

the crust on both sides, and put it a few moments on the gridiron; pour the mushrooms on the crust.

No. 721. *Mushrooms and Gravy.*

Prepare two dozen of fine mushrooms; butter the bottom of a stewpan, in which lay them all, the stalks upwards; season with pepper, salt, and chopped parsley; put a piece of butter as large as a cherry-stone on each mushroom; moisten with four spoonfuls of strong brown consommé (No. 5); let these simmer fifteen or twenty minutes on a moderate stove, and put plenty of fire on top; uncover them, and work in a piece of butter kneaded with flour as large as a walnut; when it thickens add the juice of half a lemon, and a little cayenne pepper; dish them neatly, with the stalks uppermost, and sauce.

No. 722. *Mushrooms Farced au Gratin.*

Turn the mushrooms, cut out the stalks, scrape out the leafy blades, and fill them with a well seasoned quenelle farce (No. 34); smooth this with the blade of the knife, dipped in hot water; egg the farce, and bread crumb it; butter a baking sheet, on which place them all, and sprinkle them with lukewarm butter; bake them twenty or twenty-five minutes; dish them, and serve under them Spanish (No. 63) or brown Italian sauce (No. 68).

No. 723. *Eggs the Good Woman's way.*

Pass four onions, cut in dice, on the fire, with a little butter; they must not be coloured; stir them well; when done add a tea-spoonful of flour; moisten with thick cream; season with salt, pepper, and nutmeg; let the whole be well mixed; whip the whites of twelve eggs,

and put the yolks with the first preparation; mix in the whites, and beat the whole well together: line a plain buttered mould with buttered paper, and pour in the eggs, &c.; bake them; when done turn them over on the dish, and mask them with cream sauce (No. 55).

No. 724. *Eggs Brouillés.*

Warm some butter in a stewpan; break in the number of eggs required; season with salt, pepper, and grated nutmeg; stir with a whisk; do not let them be too much done; you may put a little cream with the butter, or a spoonful of béchamel (No. 46): to serve, add a little lemon juice.

With the above you may mix, when the eggs and butter are well incorporated, asparagus peas (see No. 296), cucumbers stewed and cut in dice, or cauliflowers; or, instead of the cream, you may add a few spoonfuls of Spanish sauce with wine (No. 65), or gravy from roasted meat.

You may also add, instead of cream, two spoonfuls of apricot marmalade.

They are also served with ham truffles, mushrooms, sweetbreads, &c., cut in dice, and passed in butter.

No. 725. *Eggs à la Tartuffe.*

Cut some streaky bacon in thin slices; put them in a stewpan over a gentle fire; when done lay them in the dish; add two spoonfuls of Spanish sauce with wine (No. 65), and break over them eight or ten eggs, pepper, and grated nutmeg; place them over a gentle fire; set them with the salamander; the yolks must not be hard.

No. 726. *Eggs à l'Aurora.*

Boil twelve eggs hard, let them cool; cut them in

two; separate the whites from the yolks; pound the yolks with a quarter of a pound of butter, salt, a little grated nutmeg, spices, and three raw yolks; slice the whites thin, put them into béchamel sauce (No. 46), reduced and warm; sautez them without letting them boil; let them be rather thick; dish them; take the yolks from the mortar, put them on the bottom of a large sieve, and rub them through on what you have dished; garnish with bread cut in corks, and fried; colour the whole lightly with the salamander, wipe the border of the dish, and serve.

No. 727. *Plain Omelette.*

Break half a dozen eggs in a basin; season with salt; add a little water; beat them well up; melt in a frying-pan a piece of butter as large as a walnut; do not let it be brown; pour in the omelette, beating it still; place the pan over a clear sharp fire; expose the sides more than the middle of the pan to the heat, shaking it to and fro, that it may not burn; when nearly done, put a small piece of butter between the omelette and the pan, fold the omelette, and, when nicely coloured, turn it on the dish, and serve.

No. 728. *Omelette with Fines Herbes.*

As the above; with the addition of salt, pepper, and a table-spoonful of fines herbes, an ounce of butter broken in small pieces, and a cup of cream; dish it, and pour a little brown sauce (No. 63) round the edge.

No. 729. *Omelette with Sorrel.*

Serve a plain omelette (No. 727), with two spoonfuls of sorrel purée (No. 99) put into it when you fold it; glaze the omelette, and serve.

No. 730. *Omelette with Truffles,*

Is a plain omelette with truffles cut in dice, passed, mixed with a little sauce, and put into the fold of the omelette.

No. 731. *Omellette and Ham.*

Mince some dressed ham, which mix with a little brown sauce (No. 63), and put in the omelette as above.

They are served also with mushrooms, kidneys (of veal dressed), &c.

No. 732. *Custards of Game.*

Prepare a strong consommé of game, highly seasoned (No. 4); put as many yolks of eggs into a basin as you intend to make custards; the cups should be of the size of dariole moulds; pour over the yolks an equal number of cupfuls of the consommé; stir the whole well together, and pass it through the tammy; fill all the cups, and place them in a stewpan, in which there is hot water sufficient to cover them half way up; set them on a fire to let them simmer, with fire on top; when set take them out, dish, and serve them, with a little coarse salt and bruised white pepper on top.

No. 733. *Macaroni and Parmesan Cheese.*

Boil a pound of macaroni in water, in which put some butter, salt, and pepper; it must not be very much done; if soft to the pressure of the finger it is enough; drain it; put it in a stewpan with a quarter of a pound of butter, half a pound of grated cheese, Parmesan and Gruyère, with coarse pepper; sautez the whole together; add a little cream; serve when the cheese is melted and begins to thread.

No. 734. *Macaroni au Gratin.*

As the above; with the addition of Parmesan and bread crumbs on top; sprinkle with a little butter, and browned.

No. 735. *Macaroni à l'écarlate.*

The same as No. 733: cut up two ounces of tongue, and sprinkle it over the top when dished.

XVIII. TO MAKE PASTES.

No. 736. *Puff Paste.*

A pound of flour, a pound of butter, two drachms of salt, and the juice of half a lemon.

Place on the dresser a pound of sifted flour; make a hollow in the middle; in this put two drachms of salt, a piece of butter as large as a walnut, and about half a pint of water; stir with the right hand only, spreading your fingers; mix the flour gradually, adding more water if necessary, to form a paste, which must be rather firm; then work it, pressing the hand on the dresser, so that in a few minutes the paste may be soft to the touch, and as smooth as satin.

Do not spread the flour so as to let the water escape, but work it up lightly, so that there may be no hard or soft parts, or your paste will not be good. Only take time to work it up lightly and gradually into a uniform

body; no strength or pressure must be used; and your paste cannot fail to be good.

When you pull the paste out a little, if it draws back upon itself, it is tough, and not well made; spread it out, and put pieces of butter as large as a nut in different places on it; work the paste again, and it will attain the proper consistency. It should not be too soft nor too firm,—just between the two.

The butter must be worked sufficiently to soften it, that it may mix easily with the other ingredients. This applies to the cold season.

When too soft, in summer, put it in iced water in pieces; to use it, take it out, and work out the water in a napkin.

Roll out the paste to a square, place the butter on the middle, and enclose it in the paste, which must be equally thick all round it; let this be done quickly; roll it out on a slab or dresser; when the sheet of paste is about three feet long and one wide, fold it on itself, lengthways, in three, equally; turn up one end first, then the other over that; turn it sideways, that is, bring next to the right hand the corner which was nearest to your left; roll it out as before; fold it a second time, shifting the position as before, and roll it down two inches longer than it is wide, and quickly place it on a baking sheet dredged with flour; place it on pounded ice; put a napkin round the paste, and a baking sheet with pounded ice over this: this is to keep the surface of the paste cool, and especially to prevent its being softened by a warm atmosphere: in three or four minutes turn it over, cover it, repeat this operation, and then roll it two more turns as above described; replace it on ice, and turn it over as before; then roll it a turn and a half or two turns, according to its use.

It must be baked six or eight minutes after this, or it relaxes, in some measure, and turns grey in baking.

No. 737. *Paste for Raised Pies.*

Three pounds of flour, four yolks of eggs, a pound and a quarter of butter, and an ounce of salt.

Sift three pounds of flour; make a hole in the middle, in which put an ounce of salt, four yolks of eggs, a pound and a quarter of butter, worked in winter, and a glass of water; mix the butter and the liquid first, then the flour, which gradually moisten, mixing and pressing it lightly; then fraise it, once in summer, and twice or three times in winter, that is, rub the whole by degrees between the wrists and the dresser till it becomes a uniform body of paste, firm, but not tough; spread the paste out, and sprinkle a few drops of water on it, to moisten it to point, but beware of making it too soft; work it; gather up a fourth of it, which press firmly between the hands and the board; in about a minute it will become very malleable; do the same with the other quarters; put them one on the other, mix the whole, and put it in a damp napkin if not used immediately. Quickness is an essential point in this operation, as the heat of the hands, especially in summer, is very unfavourable to this paste; it occasions it to break in working it; when such is the case, cut it in slices; moisten these lightly at the surface, and mix again; put it in a damp napkin, and set it aside half an hour. The wetting to point is the main difficulty in this paste.

No. 738. *Paste for Hot Raised Pies.*

For a hot pie, served as an entrée, three quarters of a pound of flour, six ounces of butter, two yolks of eggs, and two drachms of salt.

Work this the same as the preceding, only fraise it one turn more.

This paste is used for flanks of fruit and cream.

No. 739. *Fine Paste* (*Pâté Fine*) *for Timbales.*

Three quarters of a pound of flour, eight ounces of butter, two yolks of eggs, and two drachms of salt. Proceed according to the foregoing directions.

No. 740. *Pâté Fine* (*Fine Paste*) *for Entrée Tourtes.*

Three quarters of a pound of flour, ten ounces of butter, two yolks of eggs, and two drachms of salt. Proceed as in No. 737, paste for raised pies; let this be a little softer.

No. 741. *Pâte Brisée* (*Short Paste*), *or Demi-Puff Paste.*

Three quarters of a pound of sifted flour, two drachms of salt, two eggs, half a glass of water, and ten ounces of butter; mix it as puff paste (No. 736), only let this be rather stiffer: the butter must be in pieces; so that having rolled it four times, the same as puff paste, it will have a little of the effect of puff paste in baking.

No. 742. *Nouille Paste.*

Six ounces of sifted flour, in the middle of which a pinch of salt, and seven or eight yolks of eggs; mix; the paste should be firm; fraise it five turns; cut it in four equal parts, and roll them down as thin as possible; cut the first sheet in strips two inches wide; dredge them lightly with flour; place four of these strips on each other, and cut them across as thin as possible; detach them by moving them about a little; put them on covers. They form a sort of vermicelli.

Cut the whole up in the same way.

When thus prepared, if for an entrée, put them in boiling broth ; for an entremêt, in boiling cream.

No. 743. *Brioche Paste.*

Three pounds of flour, an ounce of yeast, an ounce of salt, an ounce of sugar, half a glass of cream, twenty-eight to thirty eggs, and two pounds of butter.

Sift three pounds of flour ; take one-fourth of it, and make the hollow in the middle ; add a glass of lukewarm water, an ounce of good yeast, which dilute directly, and, little by little, mix lightly ; add enough lukewarm water to form a rather soft and light paste : when you have beaten and worked it some minutes, it should come easily from the dresser or the hand ; gather up this paste to put it into a small stewpan, which set in a moderately warm place ; lay a napkin over it.

Place the remainder of the flour on the dresser, an ounce of salt in the middle, an ounce of pounded sugar, and half a glass of cream ; stir this ; and add from twenty-six to thirty eggs, according to the size ; when all the eggs are broken, add, in small pieces, two pounds of butter ; then mix in the flour gently : fraise it three turns in the winter, so as to mix the butter through the whole body of the paste, which should be rather soft ; if not, add eggs ; the yeast paste being fully up, add it to the other, and mix the two thoroughly ; put the whole in a large wooden bowl ; fraise a little of what sticks to the board, lightly flour the paste, cover it with a napkin, and put it where there is no draught and the heat is gentle.

This paste is usually made over-night for use the next day ; when this is the case, lightly flour the dresser the first thing in the morning, spread out the paste on it, and

fold it on itself; put it back in the pan, and repeat this in three or four hours. When used it requires a strong and thoroughly heated oven.

Air bubbles at the surface, softness, and elasticity, are symptoms which denote good paste; otherwise it is dead, sticks to the fingers, and will only be heavy, close, and unpalatable; the fermentation has not been good. It must not be made more than twenty-four hours before baked.

No. 744. *Pâté d'Office* (*Confectionary Paste*).

A pound and a half of butter, a pound of sugar, two eggs, and three or four yolks, and a pinch of salt.

Mix the eggs and sugar in the middle before you work in the flour; afterwards fraise it five or six turns, and the paste should be very smooth and supple, or you would and a yolk or a white; roll it out, and cut it to the form required, and bake it on a baking sheet very lightly buttered; previously you will press it carefully on the baking sheet, that all the air may be expelled, for if any remain it deforms the paste when baking; if any blisters or bubbles rise, notwithstanding, prick them with a knife.

No. 745. *Tart Paste.*

Sift a pound of flour; add six ounces of butter in pieces; and rub the whole between the hands; make a hollow in the middle; add two ounces of sugar and a pinch of salt, four yolks of eggs, and two wine-glasses of water; mix this well together, to form a stiff paste: if too much worked it will crack and break, being what is technically called burnt. In this case add a little water.

No. 746. *Mince Meat.*

Eight pounds of beef suet, picked and chopped fine; eight pounds of apples, pared, cored, and minced; twelve pounds of currants, washed and picked; four pounds of raisins, stoned and chopped fine; four pounds of moist sugar; two pounds of citron, cut into thin slices; four pounds of candied lemon and orange peel, cut as above: eight pounds of roast beef, free from skin and gristle, and chopped fine; eight nutmegs, grated; four ounces of salt, four ounces of ground ginger, two ounces of coriander seed, two ounces of allspice, and two ounces of cloves, all ground fine; the juice of eighteen lemons and six oranges, with their rinds grated; a quart of brandy, and two quarts of sweet wine: mix the suet, apples, currants, meat, plumbs, and sweetmeat well together, in a large pan, and strew in the spice by degrees; mix the sugar, lemon juice, wine, and brandy, and pour it to the other ingredients, and stir it well together; put it by in close-covered pans, in a cold place; when wanted stir it up from the bottom, and add a glass of brandy to each pound used.

No. 747. *Clarification of Sugar.*

To clarify a pound of sugar, whip the fourth of a white of egg in a sugar pan; as soon as it becomes white add two glasses and a half of clear water and a pound of sugar broken in pieces; stir, and place the pan on a moderate fire; add a couple of spoonfuls of cold water, to make the scum rise; let it boil ten minutes, and skim it; add a little more water; when the top is light and whitish, pass the sugar through a wet napkin or a silk sieve, perfectly clean; do not skim immediately after it begins to boil. The juice of a lemon added whitens the sugar.

No. 748. *To Clarify Isinglass.*

Take an ounce and a half, and well wash it; put it into a stewpan with a quart of water; stir till it boils; take off all the scum; let it reduce to half a pint, and strain it.

XIX. SWEET ENTREMETS.

No. 749. *Strawberry Jelly.*

Lightly crush a pound of strawberries, throw them into four ounces of clarified syrup, cover them, and let them remain ten or twelve hours; filter the whole through a straining bag; pass through the tammy half a pound of clarified sugar, with a little cochineal liquid added to it when nearly done; add an ounce of isinglass and the juice of two lemons; then mix in the juice of the fruit, stir, and mould it. Observe that the sugar and isinglass must be only lukewarm when mixed. Decorate with whole strawberries. Having moulded the jelly, set it in ice up to the rim of the mould; take it out an hour before serving, or it will have a cloudy appearance. This jelly is quickly made by merely throwing the fruit into the boiling syrup. If you have red currants, use them instead of lemon juice and cochineal.

No. 750. *Pine Apple Jelly.*

The fruit must be quite ripe; cut it up small, and throw it into the boiling syrup; add a little caramel, to give the jelly a fine yellow colour; finish as in No. 749.

If the fruit be very ripe squeeze and filter it, the jelly will be all the brighter.

No. 751. *Lemon Jelly.*

Squeeze the juice from twelve lemons, which filter; let there be no seeds in it,—they are bitter; use fourteen ounces of sugar, an ounce and two drachms of isinglass. Proceed as in No. 749. This jelly should be very white.

No. 752. *Orange Jelly.*

Squeeze twelve oranges and two lemons; cut off the yellow peel quite thin of two oranges, perfectly ripe; when filtered, put the juice in the syrup, tinged red with cochineal liquid; add two drachms of isinglass; the rest as in No. 749.

No. 753. *Orange Jelly in small Baskets of the Peel.*

Form baskets of the peel; in these set the jelly made as above.

No. 754. *Punch Jelly.*

Throw the zest of two lemons into boiling syrup; cover, and let it cool; filter the juice of five lemons; pass it; add a glass of rack or rum, and an ounce of clarified isinglass. Proceed as in No. 749.

No. 755. *Maraschino Jelly.*

Clarify twelve ounces of sugar; add an ounce of isinglass and four glasses of maraschino. Proceed as in No. 749.

No. 756. *Noyau Jelly.*

Proceed as in No. 758, using noyau instead of wine.

No. 757. *Hyson Flavoured Jelly.*

Add two drachms of Hyson tea to the syrup; cover, and let it cool; to this put half a glass of kirsch wasser, a glass of water, and filter the whole; finish as in No. 749.

No. 758. *Pink Champagne Jelly.*

Clarify eight ounces of sugar; add a little liquid cochineal, and pass the whole through a napkin; mix in two ounces of isinglass lukewarm; add a pint of pink champagne, mould the jelly, and set it in ice.

No. 759. *Wine Jelly.*

Reduce a calf's feet stock (No. 11) from four quarts to two; add a pound of sugar, the peel of two lemons, only the yellow part of the peel (zest), the juice of six, a small piece of cinnamon, a quarter of an ounce of coriander seed, a bottle and half of Madeira, and about a quartern of the best French brandy; beat together the whites and shells of six eggs; mix with this a ladle-ful of the stock; then put the whole together, and whisk it over the fire until it boils; draw it off, cover it, put some fire on the top, and let it stand a quarter of an hour; pass hot water through the jelly bag, and, when this is drained off, pass the jelly through; put some in a glass, and put it back in the bag until perfectly transparent and bright; pour it into the mould.

I recommend the box stands, which keep away all currents of air, and prevent the jellies from being chilled before properly strained.

No. 760. *Jelly filled with Fruit.*

Make the jelly as above; put a little in the mould; on this place fruit, preserved or raw, and fill up with jelly, so that the fruit appears embodied in the jelly.

No. 761. *Apples the Regent's way.*

Turn* twelve apples, rub them with lemon juice, and boil them in half a pound of sugar and a pint and a half of water; add a seasoned faggot of lemon peel and a stick of cinnamon; let them simmer till nearly done; drain them, and cut them into slices a quarter of an inch thick; mask the inside of a jelly mould, having a well in it with wine jelly (No. 759); put it in ice to set; round the bottom of the well, which will be the top of the entremêt when turned out, place a ring of currant jelly and apple, cut in squares or lozenges, or other shape; fill up the vacancies in the apples where the cores have been cut out with currant jelly; make a purée of the trimmings of the apples, rubbing them through the tammy, and add it to the syrup; season with grated nutmeg and two glasses of brandy; set this with two ounces of clarified isinglass, and fill up the mould with the jelly. To serve, when you have turned it out of the mould, fill it up with a good custard (No. 764).

No. 762. *Thick Apricot Jelly.*

Boil a pound of apricot marmalade in a pint of syrup, with the juice of two lemons; rub it through the tammy; add isinglass when it is nearly cool, whip a little of it till it is white; colour a part of this with cochineal liquid; decorate the mould first with the white and red jellies, and, when these are set, fill up with the remainder.

No. 763. *English Cream.*

Boil a pint of cream with half a pint of milk, two ounces of coriander seed, and the zest of half a lemon; as soon as it boils cover it closely, that the infusion may lose none of its flavour; pass it through a tammy; mix

* Peel.

it with six yolks of eggs, an ounce of isinglass, and two or three table-spoonfuls of pounded sugar; whip it over the fire again, that it may become thick, but it must not boil; strain it through a tammy, and, when nearly cold, mix with it three spoonfuls of whipped cream, and fill a mould placed in ice up to the rim.

No. 764. *Custard.*

Mix half a pint of cream with six yolks of eggs, two ounces of pounded sugar, a little lemon, and a glass of brandy; whip it over the fire till it is nearly set; strain it through the tammy, and stir it occasionally till cold.

No. 765. *Custards in Cups,*

Is the same preparation as above; but, instead of whipping it over the fire, merely mix well, fill up the cups, and put them to set in a bain marie.

No. 766. *Russian Charlotte.*

Line a mould with finger biscuits; have a piece of paper to fit the top of the mould; through the centre draw a number of lines, dividing the circle in equal parts; cut your biscuits to fit these divisions; place them in the mould; on the side of these pieces put a little isinglass, mixed with yolk of egg and sugar; when you have lined the bottom cut out the centre with an inch cutter, and fill up the hollow with a piece of biscuit cut with the same cutter; line the sides with pieces placed perpendicularly, cut straight at the ends and sides, and cemented together as the others; fill this charlotte with Bavarian cream, vanilla flavour (No. 772), which must be nearly set before put in; the mould is placed in ice as soon as lined with the biscuits: fill the bottom of a small jelly mould, about an inch thick with the cream; and when the charlotte is dished

put this cream on the top. You may fill this with various other creams.

No. 767. *Meringués.*

Whip six whites of eggs very firm; then add eight ounces of sugar, a little at a time; stir with the whisk; when sufficiently mixed it is smooth, and leaves the spoon readily; then place the meringués on strips of paper; they should be about the size of half an egg, so that uniting two of these when done, you form an egg; mask them with rough sugar, sifted through a coarse sieve; a few minutes after blow away the loose sugar; place them on boards about half an inch thick; bake them in a gentle oven, to a nice light brown; turn them over, and the paper comes away; take out a little of the soft inside, and smooth the other down with the back of the spoon; put them on a baking sheet with paper, the coloured side downwards, and let them dry in the oven. You may keep these a month in a dry place. For use, fill them with any of the whipped creams; put two together, and serve.

No. 768. *Bavarian Cream with Strawberries.*

Pass two pounds and a half of strawberries through a fine sieve; add eight ounces of pounded sugar, and when this is dissolved add six drachms of isinglass; add cochineal if the colour is not strong enough; put it in ice, and as soon as it begins to set add as much whipped cream (No. 785), well drained, as would fill the mould you intend using; stir the mixture well; pour it into the mould, set in ice. You may take it out in half an hour.

No. 769. *Bavarian Cream with Pistachios.*

Pound four ounces of very green pistachios, with the zest of a lemon rubbed on sugar; add eight bitter al-

monds; the whole being well pounded, dilute it with two glasses of milk almost boiling, and eight ounces of pounded sugar; let this infuse an hour, and strain it through a napkin; add six drachms of isinglass, and make it green with essence of spinach (No. 19); put the whole in a bowl in ice; when it begins to set add the whipped cream as above, and finish in the same way.

No. 770. *Bavarian Cream with Bitter Almonds.*

Pound three ounces of bitter almonds, adding a little water by intervals; put them into a tureen with two glasses of milk, almost boiling, and sweetened with eight ounces of pounded sugar; let them infuse an hour, and pass them through a fine sieve; add six drachms of luke-warm isinglass; put the mixture on ice in a bowl; when setting add a plate of whipped cream, and finish as in No. 768.

No. 771. *Bavarian Cream with Caramel.*

Melt four ounces of sugar on a moderate fire, stirring it; when it becomes of a reddish yellow add a glass of water, and dissolve it; when this is done add four ounces of sugar, half a pint of cream, and six drachms of isinglass; finish as in No. 768.

No. 772. *Bavarian Cream, Vanilla Flavour.*

Put a small piece of vanilla in three glasses of boiling cream; reduce a quart of milk to a pint at the corner of the stove; add half a pound of sugar and six drachms of isinglass; finish as in No. 768.

No. 773. *Bavarian Cream with Apricots.*

Cut eighteen fine apricots small; boil them to marmalade with half a pound of sugar; pass them through the

tammy ; add six drachms of clarified isinglass and a glass of cream ; stir, and place it in ice ; when it begins to set add the whipped cream (see No. 785), and finish as usual.

No. 774. *A Trifle.*

Place on the bottom of a dish half a dozen finger biscuits and a dozen of macaroons ; cover them with a custard (No. 764) ; fill up the dish with whipped cream (No. 785).

No. 775. *Vanilla-Flavoured Cream set in the Bain Marie.*

Throw a little vanilla into six glasses of boiling milk, and reduce them to five ; break ten yolks and one whole egg in a tureen ; dilute these, adding ten ounces of sugar and a little salt ; pour in the infusion of vanilla, a little at a time ; pass the cream through a fine tammy ; pour it gently into an entremêt mould, lightly buttered inside; this mould is placed in a stewpan so as to be bathed in boiling water, within half an inch of the top ; place the stewpan on hot ashes ; put on the cover, and fire on this; the water should be kept at one heat, that is, almost boiling; you will, therefore, keep fire round it ; let it remain an hour and a half, but without boiling ; when the cream is set, and does not stick to the sides of the mould, take it out ; when lukewarm turn over the mould on the dish.

No. 776. *Caramel Cream done in the Bain Marie.*

Boil half a pound of sugar to caramel ; pour a fourth of it, a little at a time, into a cylinder mould, lightly buttered, and placed on hot ashes, so as to line the bottom ; dissolve the remainder with a little boiling water, and mix it with a pint and a half of boiled milk ; dilute in a tureen ten yolks with one egg, four ounces of

sugar, and a little salt; add the milk a little at a time pass the whole through the tammy, and finish as above.

No. 777. *Caramel Cream, Vanilla Flavour, done in the Bain Marie.*

It is the same as above, with the addition of half a stick of vanilla, cut in pieces; cover the infusion, and let it cool when you have added the boiling water.

No. 778. *Chocolate Cream Fried.*

Break four ounces of chocolate, which melt on a moderate fire, with half a pint of boiling water; you will add six eggs, whites and yolks, more to this cream, preparing it as in No. 775; when finished and cold cut it up, with care, in pieces of whatever form you please; they must not be more than half an inch thick.

Beat up two or three eggs, in which dip the pieces of cream; bread crumb, and fry them in hot lard to a good colour; drain them on a napkin, place them on a baking sheet, and powder them with very fine sugar; glaze them with the salamander or portable oven, and dish them. You may serve them merely sugared, without glazing them.

All the creams done in the bain marie may be served thus.

No. 779. *Raspberry Cream.*

Boil a quart of milk with a little cochineal and ten ounces of sugar; pour this into eight yolks, stirring to mix it well; add a little salt, and place the cream on a moderate fire, with care to stir all the while; when it begins to simmer pass it through the tammy; then add six drachms of isinglass; rub a pound of fine raspberries through the

sieve, with a handful of currants; when the cream is cold add the fruit, which mould as usual.

No. 780. *Strawberry Cream.*

Use the same quantity of strawberries as directed for raspberries above, and follow the same process.

No. 781. *Apricot Cream.*

Cut fifteen apricots small; boil them in four ounces of clarified sugar, to a light marmalade; pass them through the tammy, and finish as in No. 779.

No. 782. *Gooseberry Cream.*

Proceed as before (No. 779); colour with essence of spinach green (No. 19).

No. 783. *Orange Flavour Cream.*

Infuse two ounces of fresh orange flowers in two pints and a half of boiling milk; cover it till only lukewarm; finish as in No. 779.

No. 784. *Plombière Cream with Pine Apple.*

Cut up the fruit small, boil it to marmalade in six ounces of clarified sugar, and pass it through a fine sieve; break four yolks into a stewpan, dilute them with a spoonful of rice flour and a glass of good cream or milk; place the whole on a moderate fire, and stir constantly; when it begins to set take it off, and stir it well to make it smooth, and replace it ten minutes on a gentle fire; add a little salt and two ounces of sugar; having set it in ice, add the marmalade of pine, and a plateful of whipped cream, as in No. 788, well drained; stir it from time to time.

Plumbs, peaches, quinces, and apples, are served in the same way.

No. 785. *Chantilly, or Whipped Cream, Maraschino Flavour.*

Put into an earthen pan two pints of good thick new cream, which has been two hours placed in pounded ice; add a good pinch of pounded gum dragon; whip the mixture with an egg whisk a quarter of an hour, when the cream will be light and very firm, or it is not as it should be.

When well drained put it in a clean pan with six ounces of pounded sugar; mix the whole well; just before serving add a wine glass of good maraschino; serve the cream in a crust, a tourte, a vol-au-vent crust, glazed, or simply in a silver dish; flavour in the same way with rum.

No. 786. *Chantilly Cream, Mocha Coffee Flavour.*

Infuse two ounces of Mocha coffee in half a pint of boiling water; cover it, and when lukewarm pass it through a silk sieve into a sugar-pan; add six ounces of pounded sugar; place the whole on a moderate fire; when it boils up take it off; rub the sugar against the sides of the pan; this will leave a sort of soft sugar, impregnated with the flavour of the coffee; when cold pound it, and rub it through the sieve; with this flavour the cream prepared as above.

No. 787. *Chantilly Cream, Chocolate Flavour.*

Melt four ounces of chocolate in half a glass of boiling water, on a moderate fire; let it cool, and flavour the cream made as in No. 785.

No. 788. *Whipped Cream, Vanilla Flavour.*

Chop the vanilla small and pound it with two ounces of sugar; pass the whole through a silk sieve;

add four ounces of sugar to the vanilla sugar, and flavour the cream prepared as in No. 786.

No. 789. *Blanc Manger.*

Throw into boiling water a pound of sweet almonds and twenty bitter almonds; having picked them put them in cold water; this whitens them; drain them well; pound them, adding a little water from time to time lest they turn to oil. When well pounded put them in an earthen pan; dilute them with two pints and a half of very clear water; then put them in a napkin, and twisting this firmly, squeeze out the liquid, to which add twelve ounces of white sugar-candy, broken small; when this is dissolved, pass the liquid again through the napkin; then mix in an ounce of clarified isinglass, rather more than lukewarm, and pour the whole into a mould. Let this remain two hours in ice.

No. 790. *Blanc Manger, Coffee Flavour.*

Infuse two ounces of Mocha coffee in a glass of boiling water; draw it off clear; put six ounces of sugar and half an ounce of clarified isinglass into it, and dilute it with three glasses of filtered water. Having squeezed the milk from the almonds as above, add the coffee to one-half of it; to the other half add half an ounce of isinglass and six ounces of sugar, dissolved in a glass of lukewarm water; mould and set it in ice.

No. 791. *Turban of Apples and Rice.*

Put the rice in cold water; when it begins to boil, drain it on a sieve; then put it in a stewpan with four ounces of butter, four of sugar, two of bitter macaroons, a little salt, and three glasses of milk. Place it on a moderate fire; as soon as it boils put the stewpan on

red hot embers, and let it simmer an hour without stopping; stir it from time to time; add six yolks of eggs to give the rice body and thicken it. Lightly butter a plain mould, and line it with rice; put in this apples cut in quarters and boiled in syrup; then turn the mould over on the dish; take it off, and place round the rice apples in quarters, done white; ornament these with currants; Round the top of the rice put small round strips of coloured rice or angelica; pour the syrup round. Serve.

792. *Apples with Rice, Vanilla, and Macaroons.*

Prepare the rice as above, adding a little vanilla: turn* seven apples; boil them in a syrup of two ounces of sugar; butter a domed mould, which line with three-fourths of the rice; take out the piece of vanilla, and place in the inside turned apples filled with apricots; cover them, fill up the mould, and turn it over on the dish; mask the surface of the rice with the syrup reduced; over this strew sweet macaroons, crushed. Serve quite hot.

No. 793. *Apples Meringuées (à la Parisienne.)*

Cut the cores out of eight apples; turn them, and boil them in clarified sugar. While these are doing cut up twenty more in slices, which put into the syrup with the peel of an orange (the yellow part only): cover this marmalade, and add the third of a pot of apricots; pass it afterwards through the tammy; whip two whites of eggs well; add two spoonfuls of pounded sugar to them; with this form eight small meringués (see No. 767) of the size of a walnut. Having glazed them with sifted sugar, form, on eight halves, rings of fillets of pistachios; let them be lightly coloured in the oven; turn them up and colour the under side. With the remaining egg mask

* Peel.

eight turned apples, having filled the inside of them with apricot marmalade, mixed with a few whole pistachios; place them on rounds of buttered paper, and glaze them with pounded sugar; decorate the apples with fillets of pistachios in rings; bake them on a baking sheet in a gentle oven; put the apple marmalade on the entremêt dish, and form a small socle, seven inches in diameter, which ornament with pistachios; put them in the oven, and when the apples masked with the meringué are nicely coloured, place the largest on the middle of the marmalade, and the seven others round it: fill the meringués with quince or other marmalade, and place one on each apple. Serve hot or cold. You may rough sugar them if you please.

No. 794. *Vol-au-Vent, filled with Apricots.*

Make three quarters of a pound of puff paste, six times rolled; cut a round sheet of it, seven inches in diameter; put it on a thin sheet of fine paste (No. 739); egg the top; trace the lid an eighth of an inch deep with a knife; put the vol-au-vent in a brisk oven; when done, clear out the inside, and put it to dry a few minutes in the oven; powder it with fine sugar, and glaze it. Cut a dozen fine apricots in halves, and boil them in six ounces of sugar; drain and peel them; place them in circles in the vol-au-vent, with a few of the kernels. Mask with the syrup, reduced, and serve.

They are made with all sorts of fruit in the same way.

No. 795. *Soufflé of Apples.*

Cut thirty-six apples in slices, and boil them with half a pound of sugar, the peel of a lemon, and a glass of water, till they form a thick marmalade, and rub it through a hair sieve; put this in a large stewpan; whip

eighteen whites of egg very firm; to these add eight ounces of pounded sugar; mix the fourth of this with the marmalade: mix the whole, which forms a soufflé without butter or flour; put it into a soufflé dish with a buttered paper round it, or a croustade like that of the raised pie à la financière (No. 328); put it into the oven at a moderate heat, and let it bake an hour. Serve it, glazed white, with pounded sugar. The marmalade must be boiled as dry as possible, that it may mix well with the whites of egg.

No. 796. *Lemon Soufflé.*

Mix a quarter of a pound of potatoe flour, and a quarter of a pound of butter, in a stewpan over the fire; of these form a paste without lumps; dilute these with a quart of milk, putting in a little first, and then the whole; half a pound of sugar, on which you have rubbed the zest of a lemon, and a little salt; put this on a moderate fire; when it begins to thicken take it off to mix it well; put it on again, and let the moisture evaporate a few minutes without boiling; take it off, and mix in eight yolks of eggs, one after the other; beat the whites up very strong till they will bear the weight of an egg; lightly mix them in, and pour the whole into a crust like the preceding; bake it, at a moderate heat, from half to three quarters of an hour. Serve it glazed or powdered with fine sugar.

No. 797. *Orange Flower Soufflé,*

Is the same as the foregoing; the only difference is in the flavour, using orange flowers instead of lemon peel, or orange flower water.

No. 798. *Orange Soufflé.*

Prepare the soufflé as in No. 796, using orange peel instead of lemon.

No. 799. *Noyau Soufflé.*

Flavour the soufflé (prepared as in No. 796) with a gill of noyau.

No. 800. *Pine Soufflé.*

Cut up a quarter of a pound of preserved pine apple in dice, and throw it into the preparation No. 796.

No. 801. *Macaroon and Noyau Soufflé.*

Braise half a dozen macaroons, which mix with the preparation (No. 796), and add the fourth of a pint of noyau.

No. 802. *Soufflé of Cherries.*

Mix a small quantity of preserved cherries, and half a glass of noyau, with the preparation No. 796.

No. 803. *Cheese Soufflé.*

This is the same preparation as given for fondus (No. 835), only it is baked in a silver dish or crust.

No. 804. *Omelette Soufflé.*

Put in an earthen pan six yolks, six ounces of pounded sugar, six bitter macaroons, pounded very fine, a few pounded orange flowers, prâlinée, and a little salt; work the whole a few minutes; whip the six whites, which add to the rest; put the whole into a frying-pan, in which you have merely melted two ounces of butter. When the omelette begins to get warm, toss it to turn it

over; when coloured fold it in two, and put it on a silver dish: put it in the oven at a moderate heat; when lightly coloured powder it with fine sugar, and glaze it with the salamander.

No. 805. *Lemon Soufflé Pudding.*

Mix a pint and a half of milk with six ounces of potatoe flour; mix gradually, that there may be no lumps; stir this over the fire, adding a quarter of a pound of butter; when it begins to set, take it off, and work it till it is quite smooth: put into it about a quarter of a pound of pounded sugar, rubbed with the zest of two lemons; work in gradually eight yolks of eggs; stir it over the fire without letting it boil, and mix in five whites of eggs, beaten up very strong. Butter a plain mould, which line with buttered paper; pour in the preparation, and put it in a stewpan, in which it must stand on two skewers, that the hot water which is in the stewpan may pass under it: it should stand half-way up in hot water; let it boil, and put it on a back stove, with fire on the cover of the stewpan; an hour will suffice: turn it out of the mould in a dish, take off the paper, and mask it with hot custard (No. 764). You may serve this in small dariole moulds.

No. 806. *Ginger Soufflé Pudding,*

Is the above, with a quarter of a pound of preserved ginger, cut in small dice, and mixed with the other ingredients, except the lemon.

No. 807. *Cherry Soufflé Pudding.*

The same as No. 805, only substitute a pot of preserved cherries for the lemon.

No. 808. *Cabinet Pudding.*

Line a buttered mould with buttered paper; stick dried cherries on this: then mask the bottom with sponge biscuits and ratafias; fill up the mould with layers of these and dried cherries; pour in a light custard (No. 764), hot; put it in a stewpan, standing in hot water, and steam it rather more than an hour. To sauce, dilute half a spoonful of potatoe flour, with half a pint of new milk: add sugar and nutmeg, to your palate, and a little brandy. This sauce should be of the consistency of melted butter. Sauce and serve.

No. 809. *Plum Pudding.*

Beat together three eggs, a blade of mace, pounded, as much pounded cinnamon, and the fourth of a small nutmeg; to this add half a pint of milk by degrees; then mix in six ounces of suet, not chopped too small, six of stoned raisins, eight of currants, three of flour, three of fine bread crumbs, half a tea-spoonful of salt, a quarter of a pound of sugar, an ounce of candied lemon, and half an ounce of citron, cut small, two glasses of white wine and one of brandy; dip the cloth in hot water, lay it out over a sieve, flour it a little, put in the pudding, tie it up close, put it in plenty of boiling water, and let it boil six or seven hours; throw over it half a glass of brandy as it is going to table.

No. 810. *Michael Angelo's Pudding.*

Two pounds and a half of curd, prepared as for cheese cake, ten eggs, one pound and a half of raisins, stoned, and soaked in brandy all night; six ounces of fine sugar, a quarter of an ounce of cinnamon, a quarter of a pound of the crumb of white and brown bread, mixed,

a gill of brandy, a gill of rum, and three ounces of chopped citron peel; mix the whole together, except four of the whites, which are beaten up strong and added in afterwards: boil as plumb pudding.

No. 811. *Pancakes.*

Boil a pint of cream and pour it on four ounces of butter; stir till it is melted: when nearly cold, beat six yolks and four whites, with four spoonfuls of flour; then mix the whole gradually, and keep it rather warm till used; this batter must stand an hour after it is mixed: you must rub the pan with the fat of veal or beef, wrapped in a piece of muslin; set the dish over hot ashes; do not turn the pancakes, and let them be as thin as possible. Serve them one on the other with pounded sugar on each, and any flavour you please.

No. 812. *Rice Stewed the Turkish Way.*

Boil half a pound of blanched rice, rather firm, with four glasses of milk, four ounces of sugar, on which you have rubbed the peel of a lemon, four ounces of butter, six ounces of currants, and a little salt; when almost done take it off the fire, and mix eight yolks with it; put it into a silver dish or in a croustade, and place it in a gentle oven twenty minutes: after this powder it with sugar, which melt with the salamander: serve immediately. The colour should be a fine red.

No. 813. *Rice Stewed the French way.*

Boil half a pound of blanched rice with four ounces of butter, four of pounded sugar, and four glasses of milk; then add three ounces of bitter macaroons, bruised, a spoonful of orange flowers, prâlinée in leaves, two ounces of preserved orange peel, cut in dice, twenty-four

preserved cherries, in halves, and as many raisins, stoned and cut in two, the whole thickened with eight yolks; put the rice in a silver casserole dish, and mask it with drops of sugar done to caramel, or pounded sugar; strew chopped pistachios over this.

No. 814. *Rice Stewed the English way.*

Boil half a pound of blanched rice as that in the Turkish way (No. 812); but instead of butter put in this half a pound of beef marrow, chopped very fine, four ounces of sugar, three of raisins, three of currants, the fourth of a nutmeg grated, a little salt, half a glass of Madeira, and eight yolks; dish the rice in pyramids in a silver dish, and put a few entire macaroons over it.

No. 815. *Rice and Apples the French way.*

Put six ounces of rice on the fire in cold water; when it begins to boil drain it; put it in a stewpan at the corner of the stove with four ounces of butter, four of sugar, two of bitter macaroons, a little salt, and three half pints of milk: as soon as it boils, put the stewpan on red hot ashes, and let the rice simmer an hour; stir it occasionally; then add six yolks of eggs. Butter a mould in the form of a graduated pyramid; that is, a pyramid with steps or degrees on each side from the bottom to the top; line this with the rice; in the middle place six apples, turned,* done in syrup, and filled with apricot marmalade; turn the mould over on the dish; ornament the rice with fillets of angelica and currants; on the top place an apple turned, fluted, and done in syrup: form leaves of angelica; mask the rice before you decorate it with the syrup of the apples.

* Peeled.

No. 816. *Rice Cake.*

Prepare half a pound of rice as in No. 812, with a little vanilla; put it in a buttered mould in the form of a dome; turn it over on the dish, and when it is cold mask it with very transparent apricot marmalade; decorate it with pistachios, angelica, currants, and preserved cherries. This may also be served hot when it is taken from the stewpan.

No. 817. *Rice Croquettes with Pistachios.*

Prepare eight ounces of rice as for the apples and rice (No. 815), with about a quart of milk, four ounces of butter, four of sugar, and a little salt; pound four ounces of pistachios with eight bitter almonds, and an ounce of preserved lemon peel; when the rice is done add six yolks of eggs and four ounces of bitter macaroons, and let it cool; add the pistachios and enough green essence of spinach to give a good colour; form the croquettes round, roll them in bread crumbs and in eggs beaten; roll them again in crumbs, very fine, then in the hand, and place them on a cover: fry them to a fine golden colour in hot lard; drain them on a cloth, sugar them with pounded sugar, and serve hot.

No. 818. *Charlotte of Apples.*

Cut up twenty apples in quarters, and each quarter in two or three; sautez them in a large sugar-pan with four ounces of lukewarm butter and as much pounded sugar, on which you have rubbed the peel of an orange; cover them, and put them on a moderate fire; keep them whole, and let them be equally done; add a pot of cherries without the syrup. Cut pieces from crumb of bread, with a round cutter, three quarters of an inch wide; dip these pieces of bread in lukewarm butter, and

with them line the bottom and sides of the mould, which is buttered; put in the apples, and mask the top with bread, dipped in butter; put it in a brisk oven three quarters of an hour; it should be nicely coloured: turn it on the dish, take off the mould, and mask the charlotte with apricot marmalade, apple or red currant jelly, or the syrup of the cherries.

No. 819. *Small Vol-au-Vents à la Chantilly.*

Make these of puff paste, rolled ten times, as in No. 736; only cut them with a small fluted cutter; place a ring of puff paste on a small round sheet of the same diameter; finish as in No. 794, filling them with whipped cream. These are made entirely of puff paste.

No. 820. *Small Vol-au-Vents, filled with Bavarian Cream and Apricots.*

Mix two ounces of currants with two ounces of rough sugar, with which mask the small vol-au-vents, made as above; fill them with pyramids of Bavarian cream and apricot (see No. 794). In the same way fill them with any of the Bavarian creams. The vol-au-vents are dipped in sugar, boiled down to a crack, before they are masked.

No. 821. *Apricot Tourte.*

Make six ounces of puff paste (No. 736), rather firm: cut a round sheet, eleven inches in diameter; on this lay a ring of paste, of the same diameter and two inches broad; wet them and close them: sprinkle a spoonful of pounded sugar over the bottom; on this place six apricots, cut in quarters, and rolled in four ounces of pounded sugar: do not let any of the sugar fall on the borders, which egg; put it in the oven ten minutes; observe if

the border rises uniformly; if not, raise the lower parts with the knife; do this quickly. When the tourte is done sprinkle it with sifted sugar, which glaze. Boil eight fine apricots in a glass of water and four ounces of sugar; drain them; skin them; reduce the syrup; put the apricots in halves on the others, with a few of the kernels. To serve, mask with the syrup.

822. *Cherry Tourte,*

Is made in the same manner as the above.

No. 823. *Tourte of Marrow Prâlinée.*

Make tourte as in No. 821; fill it with a good pâtissière cream, as in No. 867, with which work in some marrow; on this strew two ounces of filberts chopped, and mixed with two ounces of sugar and a little white of egg; lightly egg the top of the band, and put it in a brisk oven.

No. 824. *Duchess's Cake.*

Prepare a paste as for Madelaines (No. 873); butter two or three baking sheets, on which spread the paste about a quarter of an inch thick, and bake it in a moderate oven: when done turn it over on the dresser; cut it up in large rounds or ovals, according to the dish; spread each of these over with thin orange marmalade, and place them one on top of the other; run two skewers through, and scollop the edges; spread a very thin layer of marmalade on the top, and decorate it with the trimmings, cut very thin, and in fanciful forms.

No. 825. *French Nougat.*

Cut up six ounces of pistachios, each kernel in five; dry them at the mouth of the oven, and mix them with

six ounces of rough sugar. Lightly colour, in a gentle oven, four pounds of sweet almonds, each cut in ten equal fillets. Take them out, and put a pound and a half of them back in the oven. Put twelve ounces of fine sugar on a moderate fire; when it begins to boil stir it where the bubbles rise; when it boils nearly all over the surface, and when the bubbles are of a clear red, take it off, and put the almonds, quite hot, in the sugar, stirring; pour a third of this on a baking sheet; put the rest at the mouth of the oven or in the hot closet. Put on a plate half the rough sugar and pistachios; take some of the nougat from the baking sheet, put it on the sugar and pistachios, and then into a large mould in the form of a melon; take some more from the baking sheet and proceed, moulding lightly, that you may not crush the rough sugar; press with a lemon: put some more from the pan on the baking sheet; the almonds must be gently stirred from time to time: you must be quick, as the nougat must not have time to cool. Thus line the mould, which is a ribbed one: line the last rib only half way up, so that when you bring the two halves together they may form a round melon. The mould may be of any form.

While the nougat is cooling warm a pound of the almonds in the oven; warm the pan, take out the remaining nougat, add hot water, and clean it out dry; put ten ounces of sugar in it, and proceed as before. Having finished the melon, make eighteen small nougats in dariole or Madelaine moulds.

Boil four ounces of sugar to a crack; unite the two parts of the melon, and place it on a small socle, two inches high and three wide, formed of the trimmings and remnants of nougat; fix this on a strong sheet of baked paste (No. 744) with hot sugar; round the edges of this

sheet of paste place the small nougat; over the surface of the paste strew the remaining sugar and pistachios: let the joins be neatly made in the nougat: fix the melon on the stand or socle, and on the top of it put a sheaf of spun sugar.

No. 826. *Savoy Biscuit.*

Fourteen fine eggs, one pound of sugar, the zest of an orange, and seven ounces of potatoe flour.

Put the whites of the eggs, which break one by one, lest there be a bad one, in an earthen pan, and the yolks in another. Weigh a pound of fine sugar, on which you have rubbed the zest of an orange; let it be perfectly dry when used. Put half a pound of this in the yolks, and stir them up, so as to leave no lumps; add the remainder, and work it well twenty minutes; whip the whites very firm; but, to prevent their turning to snow, add a good pinch of calcined and pulverised alum. When sufficiently whipped, which you will know by the whites forming little risings where the whisk is taken out, take some of them on the whisk, and mix them with the yolks; work the whites still, or they will turn to snow: pour the yolks gently to the whites, which stir with the whisk; pass the whole through the tammy, and over this seven ounces of potatoe flour, which mix as you pass it. The mixture should run from the spoon, forming a thread smooth and thin. Thin a few spoonfuls of the paste, which pour into the bottom of the mould, that no air may remain, which would cause air bubbles on the biscuit when done; put the remainder of the paste in the mould, and place it on a baking sheet; on this you previously put ashes an inch thick: put the biscuit in the middle of a moderate oven, which keep close an hour. Observe the biscuit:

if it takes colour too fast put a few sheets of paper over it: in an hour take it out; if nicely coloured and firm to the touch, pass a baking sheet over the mould, turn it upside down, and take it off; put a double band of paper round the bottom of the biscuit and tie it on; put the biscuit at the mouth of the oven a few minutes. Should the biscuit be soft to the touch when taken out continue to bake it till firm.

You can use wheaten flour instead of potatoe flour: dry it an hour in a very gentle oven, then sift it: nine ounces will be the quantity. Butter the mould with clarified or sponged butter; then put in sugar, sifted fine, and mask the inside of the mould with it, shaking it and turning it: let it stand some minutes, and do this again.

There must not be too much butter, or you will have too much sugar, and the colour of the cake will be spoiled.

No. 827. *Savoy Biscuit filled with Whipped Cream.*

Cut off the top of the biscuit, made as above; scoop out a part, and fill the vacancy with Chantilly cream (No. 785), mixed with strawberries or other flavour.

No. 828. *Turban à la Chantilly.*

Form a ring of colimaçons, plain (No. 854), in an entremêt dish: inside these, and close to them, form a sort of wall or crust of canapés (see No. 853), which place upright, and side by side; fix the whole with sugar, boiled to caramel, in which you dip them: the dish must be warm, or the sugar will not hold; fill the interior with whipped cream and strawberries (see No. 785), or other garnish.

No. 829. *Polish Baba.*

Three pounds of flour, an ounce and four drachms of yeast, an ounce of salt, four ounces of sugar, six of currants, six of muscatels, an ounce of preserved lemon peel, a drachm of saffron, a glass of cream, half a glass of Madeira, twenty to twenty-two eggs, and two pounds of butter.

Make the yeast paste with twelve ounces of the sifted flour, a glass of lukewarm water, and twelve drachms of good yeast, as shown for brioche paste (No. 743.)

Mix the other ingredients according to the directions given for brioche paste: make a hollow in the middle, in which pour a glass of good Madeira and an infusion of a drachm of saffron, boiled a few minutes in a glass of water; strew the currants on the paste with the raisins and the candied lemon peel, cut in small fillets. Mix well.

Take an eighth of the paste, smooth it at the surface, pick out the largest plums, which would stick to the mould, though buttered; put in the remainder, and set the mould in a moderately warm place in winter and in a cool place in summer; it must not be in a current of air, nor where the rays of the sun fall on it. This paste is generally mixed over night for use the next day. When the paste is fully up, bake the cake at a moderate heat; when red and firm to the touch, take off the mould, and put the cake some minutes longer in the oven: an hour and a half or three quarters is about the time.

No. 830. *Mille Feuilles Cake.*

Make two pounds and a quarter of puff paste, twelve times rolled; roll it out in sheets; cut four rounds, eight inches in diameter,—four, seven and a half,—four, seven,—and five, six and a half, with a two inch cutter; cut out the middles of all these except one of the

last: egg them, prick them with the point of the knife here and there; bake them at a moderate heat; take them out when the paste is quite dry. When cold place one of the large sheets on a sheet of pâté d'office (No. 744) nine inches in diameter; mask it with half a pot of apricot marmalade: put on another sheet of the next size, which mask with currant jelly, the next with apple jelly. There must be no fruit on the edges of the paste, either in the middle or on the outsides. Whip six whites of eggs, and mix them with half a pound of sifted sugar; mask the cake with this all round as quickly as possible: mask this again with sugar, merely crushed, and glaze it.* The top sheet, the one not cut in the middle, must be meringué; round the edge place a circle of small meringués. Put an ornament on the middle, which fix with white of egg; sugar the whole, and put the sheet of puff paste in the oven to take the same colour as the socles of the cake: when cold decorate the top with various sweets. To serve, fill the inside with whipped cream, and put on the top.

No. 831. *Flank of Apples the Portuguese way.*

Turn thirty apples: with a scoop cut out the cores of ten of them; put these in a sugar pan, with a light syrup of six ounces of sugar: let them be done rather firm: chop the rest small, and boil them to a firm marmalade in the syrup of the first, with the zest of an orange chopped very fine; stir, that they may not stick to the bottom; pass them through a hair sieve, and add two spoonfuls of apricot marmalade to them. Make half a pound of fine paste (No. 739); cut the sheet round, eleven inches in diameter; turn it up two inches all round; lightly pinch and decorate the rim; put four

* Which signifies dusting with very fine sifted sugar.

spoonfuls of marmalade in this, then the turned apples, filled with apricot; add the rest of the marmalade so as not to mask them; surround the paste with buttered paper, and bake the flank three quarters of an hour; egg it, dry it in the oven; strew fine sugar over it, and glaze it with the salamander. To serve, garnish with a few spoonfuls of apple jelly, quince or apricot marmalade. Put a preserved cherry on each apple.

No. 832. *Flank of Fruit à la Crême.*

Line a flank of fruit mould, one with pine apple sides; line it with tart paste (No. 745) about a quarter of an inch thick; fill this with apples boiled in syrup, preserved pine, stewed pears, raw peach and apricot, and any fruit preserved in brandy; lay them neatly; cover these with a custard or cream made thus:—twelve yolks of eggs, six ounces of pounded sugar, half an ounce of flour, worked well together; mix with these a pint of cream and a glass of brandy, noyau, or maraschino; bake in a hot oven on the bottom shelf; when the top is coloured, cover with paper, but without touching it; it will take three quarters of an hour at least: leave it in the mould till cold; open the mould; glaze the top of the flank with thin apricot marmalade mixed with a little lemon juice.

No. 833. *Ramequins.*

Put in a stewpan two glasses of milk, and two ounces of butter; when this begins to boil take it off the fire, and mix with it five ounces of sifted flour: replace the stewpan on the fire, stirring, lest it stick to the bottom; when the paste has boiled three minutes put it into another stewpan with two ounces of butter, two of grated Parmesan, a pinch of white pepper, a small spoonful of fine sugar, an egg, and three ounces of Gruyère cheese, cut

in small dice: work this mixture, and add three spoonfuls of whipped cream: lay the ramequins rather smaller than choux cakes, and egg them in the same way. Bake them in a brisk oven twenty minutes, and serve.

No. 834. *Ramequins à la Nemours.*

Prepare the ramequins as those above; when done cut off the tops, scrape out the inside, and fill them with macaroni, cut small, and Parmesan (No. 733); sprinkle this with Parmesan and bread crumbs; put a little butter over these, and salamander.

No. 835. *Fondus with Parmesan.*

Put in a stewpan a quarter of a pound of butter, two ounces of potatoe flour, and mix them well; add half a pint of cream, nearly boiling, a quarter of a pound of grated Parmesan, two ounces of grated Gruyère cheese, a pinch of bruised white pepper, and a pinch of pounded sugar; stir this over a moderate fire, to thicken without lumps. Whip four whites very firm; when nearly set add the four yolks and a spoonful of whipped cream, well drained; this should be of the consistency of cream pâtissière, softish; otherwise add cream: mix the whites in lightly, and fill the cases ranged on baking sheets. They must be put into the oven as quickly as possible.

These are often served as an assiette volante.

No. 836. *Puff Paste Cheese Cakes.*

Roll a quarter of a pound of puff paste three times; sprinkle it with grated Parmesan cheese at each of the next two or three rolls; roll it down a quarter of an inch thick; cut it in long square pieces, about an inch and a half wide and three inches long; egg it; cross it from corner to corner with the point of the knife, and put small dice of Gruyère cheese at each corner and in the middle.

No. 837. *Nun's Fritters with Cheese.*

Put in the stewpan half a pint of water and two ounces of butter; as soon as it boils add sufficient sifted flour to make the paste rather stiff; work it over the fire a few minutes; add four ounces of grated Parmesan cheese, and two ounces of Gruyère cheese, cut in dice; season with coarse pepper and salt; work in three whole eggs and one yolk; mould the paste into small balls, fry these to a good colour, drain, and serve.

No. 838. *Timbale filled with Macaroni and Cheese.*

Line a stewpan or mould with pâté fine (No. 739), and fill it with macaroni and cheese (No. 733); put a cover of paste on the top, which press down at the edges; make a hole in the centre, and bake in a sharp oven.

No. 839. *Cheese Brioche.*

Add a quarter of a pound of grated Parmesan, and two ounces of Gruyère cheese, cut in dice, for every pound of brioche paste, and make the brioche as in No. 743. The cheese is added a few minutes before baking.

No. 840. *Brunswick Cake.*

Make brioche paste, as directed in No. 743, with twelve ounces of flour, eight of butter, a quarter of an ounce of yeast, the same of salt, the same of sugar, and seven eggs; mould the paste, that is, work it up, previous to putting it into the vessel in which it is to be baked; butter the mould, and put in the paste; mix half a pound of dried cherries or sultana raisins, with two ounces of sliced almonds, a quarter of an ounce of pounded cinnamon, two ounces of candied lemon and orange peel, cut in fillets. Make four incisions across the paste, about half an inch deep; mix the latter ingre-

dients, and fill these incisions with them; tie a piece of buttered paper round the mould, rising about four inches above the rim; let it rise about half an hour before you bake it; it will require about three quarters of an hour in a sharp oven; mask it with pounded sugar and cinnamon, and serve on a napkin. The mould is generally a Yorkshire pudding dish, oval or round, and about two inches deep.

No. 841. *Small Babas,*

Are made in the same way as the preparation No. 829, and bake in small dariole moulds.

No. 842. *Platted Brioches.*

Put some brioche paste (No. 743) on ice; let it be well set; roll it out about a quarter of an inch thick; cut it in strips about an inch and a half wide, and five long; cut these through twice, commencing about half an inch from one end, and cutting through to the other; you thus form three thongs, half an inch wide each; plat them, put them on a baking sheet, and egg them; bake them in a sharp oven.

No. 843. *Brioches with Vanilla Flavoured Cream.*

Infuse half a stick of vanilla in two glasses of cream, and add it to the paste made as for Brunswick cake (No. 840), only put in two eggs less, and make this brioche as the ordinary one.

No. 844. *Dutch Fondus.*

Work together ten minutes in a small pan three yolks of eggs and four ounces of sugar, on which you have rubbed the zest of a lemon; whip the whites, and mix them in with the yolks; add an ounce and a half of

sifted flour, quite dry, and four table-spoonfuls of whipped cream, well drained: mix the paste till quite smooth, and fill a dozen paper cases with it; mask the top with sugar passed though a silk sieve: when this melts put the fondus in a gentle oven twenty or twenty-five minutes. When taken out put them on one side that they may not sink.

No. 845. *Fritters à la Dauphine.*

Roll out a pound of brioche paste (No. 743) as thin as possible, to a long square; place on it spoonfuls of apricot marmalade, two inches distant from each other; moisten the paste round these, fold it over the sweets, press the upper and under parts together, and cut the fritters in half circles with a fluted cutter; put them on a lid dredged with flour; make twenty-four, and fry them in hot lard; when nicely coloured drain them on a napkin; powder them with fine sugar. Dish, and serve.

No. 846. *Apple Fritters.*

Cut columns out of eight fine apples with a cutter two inches and a half wide; cut each of these into four rounds of equal thickness: cut out the cores with a cutter an inch and a quarter wide, so that the apples resemble a quoit: sautez them in a tureen with a glass of brandy, two spoonfuls of fine sugar, on which you have rubbed the zest of a small orange; leave them in this two or three hours; drain them in a napkin; glaze one side in sugar done to a crack, and, as you dip them, strew pistachios chopped fine, on them. Dish, and serve.

No. 847. *Orange Fritters.*

Thoroughly peel six fine oranges divide each in six; take out the seeds; throw the oranges, thus divided, into

four ounces of clarified sugar, and let them simmer a few minutes; drain them, and finish as above.

No. 848. *French Fritters of Fruits preserved in Brandy.*

Drain twelve apricots, preserved in brandy; divide them in halves; drain them; dip them in batter (No. 17); fry them to a light colour, sugar them, and serve.

Peaches, plums, and pears, are served in the same way.

No. 849. *Anglo-French Fritters.*

Make a batter thus:—Put in a stewpan three parts of a pint of water, with a little salt and two ounces of butter; let this boil; add little by little enough sifted flour to make a firm batter, which stir three minutes on the fire; change the stewpan, and dilute the batter with an ounce of pounded sugar, enough eggs to make it softish and thin, like ordinary batter.

Cut a cold marrow pudding in slices, half an inch thick, two inches long, and one wide; dip them in the batter, fry, and drain them: glaze them with fine sugar, and serve hot.

No. 850. *Flemish Gauffres.*

Dilute an ounce of yeast with half a glass of lukewarm milk; pass it through a napkin; pour this in a tureen on half a pound of sifted flour, with enough lukewarm milk to form a thin batter; put it in the hot closet, that the yeast may have its effect; add two eggs and two yolks, the zest of an orange grated on a little sugar, and a little salt. Stir this mixture; add half a pound of butter just melted. When this is well mixed whip four whites very firm, and add them to the batter with two large spoonfuls of whipped cream; put it in a moderately

warm place, to rise again; when double its original size heat two gauffre irons: when the iron begins to smoke, which shows that it is hot, press a little clarified butter in it, and fill one side with batter, and turn the mould over; when this gauffre is nicely coloured take it out and recommence: powder the gauffres with fine sugar, flavoured with zest of orange.

No. 851. *Pithivier's Cakes.*

Pound eight ounces of filberts, to which add six ounces of pounded sugar, four of butter, two of bitter macaroons, four yolks, and a little salt; when well pounded mix in four spoonfuls of whipped cream; make six ounces of puff paste; roll it eight times: make a sheet of two-thirds of it; and from this cut a round nine inches in diameter; add the trimmings to the remaining third, and make another round, seven inches wide; lightly moisten the edges of this sheet, on which put the ingredients before prepared; spread them within half an inch of the edge, cover with the other sheet, close them, and press them together; flute the edges, egg the top, and decorate it; bake it in a brisk oven, about three quarters of an hour; it should then be nicely coloured: mask it with fine sugar, and glaze it with the salamander.

No. 852. *Pithivier's Cakes with Bitter Almonds.*

Pound seven ounces of sweet, and one of bitter, almonds, with a little white of egg; add six ounces of sugar, four of butter, and two of bitter macaroons, two yolks, and a little salt; mix well; add four spoonfuls of whipped cream; finish as above.

No. 853. *Puff Paste Canapés.*

Turn six ounces of puff paste seven times; make a long strip of it, three inches wide and an eighth thick; cut the canapés with the point of a knife a quarter of an inch wide; place them on the cut side on a baking sheet: make fifty; bake them in a hot oven; when lightly coloured powder them with fine sugar, and glaze them: when taken from the oven detach them, and put them on another sheet.

No. 854. *Puff Paste Colimaçons.*

As the above, merely coiled up, and baked on the cut side.

No. 855. *Small Fountains of Love filled with Cherries.*

Cut twenty-four small round sheets of puff paste with a fluted cutter, an inch and a half in diameter; cut out the middles with an inch cutter; form twenty-four more, with a two-inch fluted cutter; egg them lightly, and place the rings on them; press them together; egg the top, and bake them in a hot oven; when done let them cool; dip the tops in sugar done to a crack, and then in pistachios chopped very small; fill them with preserved cherries.

No. 856. *Small Fountains of Love filled with Chantilly Cream.*

Make them as above, and garnish them with whipped cream instead of cherries.

No. 857. *Colimaçons filled with Apricots.*

Roll out a sheet of puff paste about an eighth of an inch thick; mask it with apricot marmalade, and roll it up; cut it in pieces an inch wide, which place on the cut

side on small rounds of puff paste, made from the trimmings; bake them, and glaze them with sugar. When rolled up the pieces should be about an inch and a half in diameter.

No. 858. *Apricot Tartelets.*

Put twelve halves of apricot in four ounces of sugar; when they have boiled a few minutes take them out with a fork, and put them on a plate; boil as many more in the same syrup; skin them; pass the syrup through a napkin; then reduce it rather thick on the fire; make a pound of fine paste (No. 740), roll it out very thin; bottom twenty-four small tartelet moulds, buttered, with small rounds of this paste, and round the edge place a band of strips twisted like a cord; egg this only; put a little fine sugar in each, with half an apricot, the outside upwards; bake them in a hot oven; when nicely coloured take them out, put half a spoonful of syrup in each, and half a kernel.

No. 859. *Strawberry Tartelets.*

Roll a sufficient quantity of strawberries in fine sugar; with these fill the tartelets previously baked, and glazed inside and out; make a jelly of a handful of strawberries, which infuse in a little syrup; pass it through the napkin, and mask the tartelets.

No. 860. *Raspberry Tartelets.*

Line four-and-twenty tartelet moulds with trimmings of puff paste, cut with a fluted cutter; fill them with a tea-spoonful of raspberry jam; put over them covers of puff paste, cut with a fluted cutter; bake and glaze them very light.

Apricot tartelets may also be served in this way.

No. 861. *Mince Pies.*

Line a dozen and a half of tartelet moulds with short paste (No. 741); fill them with mince meat (No. 746); cover each of these with puff paste, a quarter of an inch thick; trim them round; make a hole in the middle; egg them, and bake them in a moderate oven; take them out of the moulds, and send them up hot.

No. 862. *Windsor Tartelets.*

Line a dozen and a half of tartelet moulds with very thin tart paste (No. 745); fill them with bottled gooseberries, damsons, or other fruit, either bottled or green; put a little pounded sugar in each; cover them with tart paste, very thin; press them down at the sides, leaving the middle domed; pinch them closely round; trim the edges; wet the covers, and mask them with pounded sugar; bake them white in a moderate oven. To fill them with stone fruit, pound the stones, boil them in a little syrup, which strain off, and pour a little in each of the tartelets when cold.

No. 863. *Tartelets à la Condé.*

Pound three ounces of macaroons and one of ratafias, and pass them through a hair sieve; add an ounce and a half of sugar pounded fine, and work the whole with two whites of eggs; with this nearly fill tartelet moulds, lined with trimmings of puff paste twice turned; mask them with sugar, pounded, and with a slight jerk of the hand shake off that which is loose; bake them in a moderate oven; cover them with paper when nearly done, and put them in a hotter part of the oven, so that the crust may be well done.

No. 864. *Tartelets à la Dauphine.*

Prepare and bake these as the fanchonettes (No. 867); with this difference, that you put a spoonful of the meringué on each, and shape it to a pointed dome.

No. 865. *Cakes à la d'Artoise.*

From trimmings of puff paste twice turned roll out two sheets of the size of half a sheet of foolscap paper; place one of them on a baking sheet, and mask it with four spoonfuls of apricots, four of apple marmalade, and an ounce of lukewarm butter, mixed; leave a quarter of an inch of the paste all round the edges without fruit; moisten this, and close down the other sheet over it; lightly draw the back of the knife across this, to mark out a dozen cakes, dividing the breadth in four, and the length in three; beat up a yolk of egg with a little water, and lightly egg the paste; lightly score the surface with the point of the knife; make double rows of lines forming angles with each other, and bake in a sharp oven; when nearly done cover with paper: mask with fine sugar; glaze; put it on paper to cool, and detail it into small cakes, as marked.

No. 866. *Rough Sugar Cakes.*

Roll out trimmings of puff paste twice turned; let the sheet of paste be very thin; butter a baking sheet lightly, and mask it with the paste; all over the paste spread white of egg, well beaten; sprinkle this with rough sugar, not very coarse; powder this with very fine sugar; with an oval fluted cutter detail this; bake the small cakes in a gentle oven, until very dry; when done free the cakes from the trimmings; mask the under side lightly with apricot marmalades, and stick two together.

No. 867. *Vanilla Flavoured Fanchonettes.*

Infuse a small stick of vanilla in a pint and a half of milk; let it simmer a quarter of an hour; pass it through a napkin; put in a stewpan four yolks, three ounces of pounded sugar, one of sifted flour, and a little salt; when this is well mixed, add the infusion of vanilla, and boil this cream on a gentle fire, stirring all the while.

Turn twelve times six ounces of puff paste; roll it out a little more than an eighth of an inch thick; cut it with a two-inch round cutter: bottom as many moulds as you want with this; lightly fill them with vanilla cream, and bake them at a moderate heat; when well coloured take them out and let them cool.

Whip three whites of eggs very firm; add four ounces of pounded sugar, stir well; fill up the middle of the fanchonettes with the cream, and lightly mask it with the whites; on each place a ring of seven small meringués, formed with the point of the knife, and one in the middle; sugar them, and put them in a gentle oven; when the meringués become reddish take them out. Serve cold.

No. 868. *Bitter Almond Cakes.*

Pound three ounces of almonds, half bitter and half sweet; mix them in an earthen pan with six ounces of pounded sugar, six of sifted flour, two eggs and six yolks, a spoonful of brandy, and a little salt; work this five or six minutes, and work six ounces of butter just softened by exposing it a minute to the heat; when mellow and soft add it to the other ingredients, and work them four or five minutes; whip two whites of eggs, and mix them with the paste, which stir, that the whole may form one body. Butter a baking sheet, ten inches long, five wide,

and two deep, or a case of strong paper will do; put the preparation in this, and bake it in a gentle oven,—three quarters of an hour will suffice; the cake must be brown and firm; mask it with two whites of egg, whipped and mixed with two ounces of sugar; have in readiness four ounces of sweet almonds cut in fillets, mixed with two ounces of fine sugar and a spoonful of white of egg; do this as quickly as possible; put them back in the oven to colour; when done cut it up into small pieces to your fancy.

No. 869. *Mirlitons.*

Put in a tureen two eggs, two yolks, four ounces of pounded sugar, three sweet macaroons crushed; half an ounce of orange flowers prâlinée and pounded, and a little salt; stir this mixture a minute; then just melt two ounces of butter, which add in, and, after that, two whites of eggs whipped very fine; make as many as you want small round sheets of puff paste, cut with a fluted cutter, two inches and a half wide; place each of these in a mould lightly buttered, half an inch deep and two inches wide; fill them with the cream above; mask this with sugar sifted fine, and, when this is melted, with rough sugar: bake them in a moderate oven. Serve hot or cold.

No. 870. *Génoises with Orange Flavour.*

Pound four ounces of sweet almonds, moistened with a little white of egg; put them when thoroughly pounded in an earthen pan, with six ounces of flour, six of sugar pounded, two of which flavoured with zest of orange, six yolks, two eggs, a spoonful of brandy, and a little salt.

Finish these as the bitter almond cakes (No. 852), only the baking sheet must not be more than half an inch

deep : decorate them by glazing them to your fancy ; add any flavour you like.

No. 871. *Génoises Prâlinées with Almonds.*

They are the same as above, masked with almonds chopped fine, sugar, and white of egg ; they are dried in the oven.

No. 872. *Génoises Rough Sugared.*

When the Génoises are baked dip them in sugar done to a crack, and rough sugar them.

No. 873. *Madelaines, Lemon Flavour.*

Put into a stewpan nine ounces of fine sugar, flavoured with zest of lemon, eight of sifted flour, four yolks and six eggs, two spoonfuls of rum or brandy, and a little salt ; stir well ; when the paste is mixed only stir one minute longer, more would do harm ; clarify ten ounces of butter ; when cooled a little fill a Madelaine mould with it ; pour this into another, thus lining eight moulds ; then pour what remains back into the stewpan ; thus butter thirty-two moulds ; add the remaining butter to the paste, which place over a gentle fire ; stir, and when it begins to be liquid take it off, fill the moulds, and put them in a moderate oven : if they rise too much it is from working the paste too much before or after the addition of the butter ; in twenty-five minutes they should be firm ; if nicely coloured draw them.

No. 874. *Madelaines with Currants.*

When you are about to fill the moulds as above mix in the paste some fine currants, well dried at the mouth of the oven.

No. 875. *Spanish Bread.*

Take eleven yolks, six whites, six ounces of sugar, three of flour, and three of starch powder; whip the yolks and sugar together with a whisk, till they become quite white and firm; whip up the whites to a strong snow, and mix them lightly with the first ingredients; stir in the flour and starch powder as lightly as possible with a spoon; put it into a tin, six inches long, four wide, and one and a half deep, which lightly butter; put into a very slack oven,—twenty minutes will suffice; turn it out immediately on the back of a hair or wire sieve; the next day cut it up into square pieces. The above quantity should give two dozen. Boil some sugar to a blow; when arrived at that degree take it off, and grain it, which is done by rubbing it between a spoon and the pan; when perfectly white add the juice of two lemons; dip the Spanish bread in this, one piece at a time, each piece being thoroughly masked with the sugar (use forks to dip them with); place them on a wicker sieve to drain, and put them in the screen before the fire, that they may dry,—half an hour will suffice for this; when dry take them off the sieve, by passing a thin knife under them; trim the edges which have been next to the sieve, and put them into crimped paper to serve. These will keep several months.

No. 876. *Darioles.*

For eighteen put in a small stewpan an ounce of sifted flour with an egg; form a smooth paste; mix six yolks of eggs, four ounces of pounded sugar, six crushed macaroons, a little salt, and an egg; stir well, and add ten mould-fuls of cream, then some orange flowers prâlinées, or lemon or orange zest; line the moulds; put in

each a piece of butter as large as a nut, and pour in the cream; bake them in a hot oven: serve them hot, and glazed white. They should not rise more than a quarter of an inch.

No. 877. *Small Cakes à la Duchesse.*

Boil together a pint of water and two ounces of butter; when boiling take them off; add six ounces of sifted flour; mix the whole well without lumps; stir it over the fire till thickened; change the stewpan; add two yolks and two ounces of pounded sugar; mix the whole well; add two yolks more and the zest of a lemon chopped fine; add an egg or two, as the paste may require; it should be rather firmer than choux cakes; flour the pasteboard, and lay the choux, of a middling size; roll them with as little flour as possible, that they may be clearer when baked; they should be thinner at the ends; put them on baking sheets; egg them, and put them in a warmer oven than usual for choux cakes; when dry and firm mask them with sugar sifted fine, and glaze them; when you take them out detach them from the baking sheet; when cold cut them on one side, so as to fill them with sweets to your fancy; close them to serve.

No. 878. *Royal Paste, or Choux Paste.*

Put into a stewpan a glass of water, one of milk, and two ounces of butter; when this boils take it off; mix in enough sifted flour to form a soft paste; replace it on the fire; stir it three or four minutes, and let it be without lumps; add an ounce of butter, two eggs (put in one at a time), three ounces of fine sugar, two eggs, a little salt, a spoonful of orange flower water, and two spoonfuls

of whipped cream: if too firm, the paste must be diluted with half a yolk.

This paste should not be made more than two or three hours before it is to be eaten.

No. 879. *Small Choux Cakes filled with Cinnamon Flavoured Cream.*

Prepare the paste as above; lay the choux on a baking sheet; they should be in balls about an inch in diameter; egg them, and bake them in a moderate oven; when done, cut off at the top a piece of the size of a shilling; scoop a hollow in the inside, and fill them with whipped cream, to which you have added a little pounded sugar and cinnamon.

No. 880. *Gimblettes with Pistachios.*

Make these as the choux cakes above; and when you have egged them press them lightly with a spoon dipped in the egg, that it may not stick; pierce the paste through the middle, spread it out, and cover it with pistachios; bake them as the preceding.

No. 881. *Gimblettes Rough Sugared.*

Prepare them in the same way as in No. 880: egg them, rough sugar them, and bake them immediately.

No. 882. *Mecca Choux Cakes.*

Put into a stewpan a pint of milk and two ounces of butter; add sifted flour to form a soft paste; let it thicken a few minutes on the fire; add two ounces of butter and half a glass of milk; boil it again: change the stewpan, adding two eggs and two ounces of fine sugar; work this well; add two eggs, a spoonful of whipped cream, and a little salt. This paste should not

be softer than usual; lay the cakes, with a spoon, three inches long, round at the ends, and rather narrow in the middle; when egged rough sugar them, and bake them at a moderate heat. You may flavour them with various flavours.

No. 883. *Apricot Choux Cakes.*

Butter a dozen and a half of tartelet moulds, and fill them with choux paste; egg them; dip your finger into the egg, and make a hollow in each tartelet, which fill up with half a tea-spoonful of apricot marmalade; bake them in a moderate oven; sugar and glaze them, and serve them hot on a napkin.

No. 884. *Almond Choux Cakes.*

Prepare the paste as in No. 878: lay the choux; mask them with a quarter of a pound of chopped almonds, mixed with two ounces of pounded sugar and the sixth of a white of egg; bake them in a moderate oven.

BILLS OF FARE.

JANUARY.

No. 1.—FIRST COURSE.

Gardener's Soup, Removed.

Slices of Cod, R.

Capons the Gipsey's way.

TEN ENTREES.

Pork Cutlets Glazed, and Tomata Sauce.

Blanquette of Rabbits and Mushrooms, Garnished with Croquettes à la Reine.

Fillet of Beef Larded, and Poivrade Sauce.

Mutton Patties.

Fricassée of Fowl and Mushrooms.

Sauté of Fowl à l'écarlate.

Russian Timbales filled with Purée of Game.

Pheasant and Cabbage.

Fillets of Wild Duck with Seville Sauce.

Casserolettes of Rice à la Reine.

Mullagatawny Soup, R.

John Dory and Champagne Sauce, R.

Haunch of Mutton.

SECOND COURSE.

Roast Grouse, R.

Brunswick Cake.

TEN ENTREMETS.

Wine Jelly.

Stewed Endive.

Biscuit filled with Chantilly Cream.

Lobster au Gratin.

Bavarian Cream with Raspberry.

English Cream.

White Beans à la Maître d'Hôtel.

Vase of Nougat filled with Pastry.

Spinach.

Lemon Jelly.

Roast Partridges, R.

Cheese Soufflé.

No. 2.—FIRST COURSE.

Soup à la Carmélite, R.

Boiled Turbot and Lobster Sauce, R.

Loin of Veal à la Béchamel.

TEN ENTREES.

Salmi of Woodcocks the Sportsman's way.

Timbale of Macaroni Garnished with Lamb's Feet.

Fowls à la Villeroi.

Vol-au-Vent filled with Cod Fish and Cream Sauce.

Fillets of Fowl with Mangoes.

Sauté of Sweetbread à l'écarlate.

Turban of Fillets of Rabbits with Italian Sauce.

Casserole of Rice à la Financière.

Raised Pie of Pigeons.

Mutton Cutlets à la Soubise.

Soup, Vegetable, R.

Whitings with Fines Herbes, R.

Braised Ham and Madeira Wine Sauce.

SECOND COURSE.

Roast Pheasants, R.

Polish Baba.

TEN ENTREMETS.

Caramel Cream.

Oysters au Gratin.

Piece Montée.

Mayonnaise of Chicken.

Orange Jelly.

Punch Jelly.

Stewed Celery and Marrow.

Piece Montée.

Macaroni with Cheese.

Blanc Manger.

Roast Wild Ducks, R.

Cherry Soufflé.

No. 3.—FIRST COURSE.

Soup à la Beauveau, R.

Matelote of Carp, Tench, and Eels, R.

Turkey in the English way.

EIGHT ENTREES.

Lamb's Feet à la Poulette.
Sauté of Fowl and Mushrooms.
Fillets of Whitings à la Maître d'Hôtel.
Pork Cutlets, Glazed, and Mashed Potatoes.
Larks au Gratin.
Fillets of Rabbits à la Maréchal.
Fillets of Leverets Larded à la Soubise.
Minced Chicken in the Portuguese way.

Prince's Soup, R.

Turbot and Lobster Sauce, R.

Calf's Head à la Chambord.

SECOND COURSE.

Roast Partridges, R.

Mince Pies.

EIGHT ENTREMETS.

Apples the Regent's way.
White Beans à la Maître d'Hôtel.
Eggs and Spinach.
Cakes à la d'Artois.
Canapés of Puff Paste.
Lobsters au Gratin.
Truffles Stewed in Wine.
Apricot Cream.

Roast Woodcocks, R.

Noyau Soufflé.

[Side table]
Boiled Chine of Pork.

No. 4.—FIRST COURSE.

Julienne Soup, R.

Larded Salmon, R.

Fowls the Bohemian way.

EIGHT ENTREES.

Fillets of Fowl à la Tartare.	Sauté of Pheasants.
Timbale of Macaroni the Indian way.	Raised Pie of Snipe with Truffles.
Vol-au-Vent à la Nesle.	Casserole of Rice à la Toulouse.
Mutton Cutlets Sauté with Tomata Sauce.	Boudin of Fowl à la Richelieu.

Flemish Soup, R.

Slices of Cod Fish, R.

Ham and Mashed Turnips.

SECOND COURSE.

Roast Wild Ducks, R.

Lemon Soufflé.

EIGHT ENTREMETS.

Cardoons and Marrow.	Potatoes à la Maître d'Hôtel.
Wine Jelly.	Cake à la Duchesse.
Turban of Apples and Rice.	Bavarian Cream with Pistachios.
Stewed Endive.	Asparagus.

Roast Pheasant, R.

Ramequins à la Némours.

[Side table]

Chine of Mutton.

No. 5.—FIRST COURSE.

Ox-tail Soup, R.

Red Mullets the Italian way, R.

Chine of Mutton.

SIX ENTREES.

Pork Cutlets with Robert Sauce.

Partridges and Cabbage.

Fillets of Rabbit à la Soubise.

Legs of Fowls as Ducklings, with Asparagus Peas.

Fowls à la Monglas.

Salmi of Grouse with Red Wine Sauce.

Oyster Soup, R.

Soles, Fried and Boiled, R.

Turkey à la Montmorenci.

SECOND COURSE.

Roast Larks, R.

Ginger Soufflé Pudding.

SIX ENTREMETS.

Sea Kale.

Noyau Jelly.

Génoises Flavoured with Orange Flowers.

Windsor Tartelets.

English Cream.

Truffles the Italian way.

Roast Pheasant, R.

Timbale of Macaroni and Cheese.

No. 6.—FIRST COURSE.

Mullagatawny Soup, R.
Sturgeon Braised in Champagne, R.
Chine of Mutton Larded.

SIX ENTREES.

Salmi of Partridges.	Fricassée of Fowls.
Casserolettes of Rice à la Reine.	Croustades of Truffles filled with Emincé of Game.
Quenelles of Rabbits, White Italian Sauce.	Mutton Cutlets and Turnips.

Soup—Quenelles of Potatoes, R.
Boiled Turbot, R.
Pigeon Pie.

SECOND COURSE.

Roast Wild Duck, R.
Apples and Rice.

SIX ENTREMETS.

Macaroni au Gratin.	Sea Kale.
Apricot Tourte.	Cake à la Duchesse.
Spinach.	Omelette with Sorrel.

Roast Larks, R.
Fritters à la Dauphine.

No. 7.—FIRST COURSE.

Rice and Chicken Soup, R.
Turkey and Oysters.

FOUR ENTREES.

Small Patties of Pheasants.	Fillets of Fowls with Asparagus Peas.
Sweetbreads Larded, and Endive.	Pork Cutlets, Tomata Sauce.

Soles, Fried and Boiled, R.
Roast Leg of Mutton.

[Side table]
Pig's Cheek.

No. 7.—SECOND COURSE.

Roast Woodcocks, R.

Cheese Soufflé.

FOUR ENTREMETS.

Lobster au Gratin.	Rice Cakes.
Cherry Tartelets à la Crême.	Stewed Mushrooms.

Asparagus.

No. 8.—FIRST COURSE.

Scotch Soup, R.

Roast Leg of Pork.

FOUR ENTREES.

Gibelotte of Rabbits.	Salmi of Wild Duck the Sportsman's way.
Mutton Cutlets, Bread Crumbed, and Italian Sauce.	Minced Veal the Portuguese way.

Broiled Partridges.

SECOND COURSE.

Roast Larks, R.

Macaroni and Cheese.

FOUR ENTREMETS.

Custards.	Stewed Spinach.
Sea Kale.	Génoises Cakes.

Charlotte of Apples.

No. 9.—FIRST COURSE.

Slices of Cod.

TWO ENTREES.

Sweetbread Larded, and Sorrel. | Curry of Fowl the Indian way.

Roast Leg of Mutton.

SECOND COURSE.

Wild Duck.

TWO ENTREMETS.

Apple Pie. | Madelaines with Currants.

Asparagus.

No. 10.—FIRST COURSE.

Soup—Aurora, R.

Capon and Rice.

TWO ENTREES.

Pork Cutlets, Tomata Sauce. | Fricassée of Fowl and Mushrooms.

Tongue and Spinach.

SECOND COURSE.

Roast Partridges.

TWO ENTREMETS.

Apple Fritters. | Polish Babas.

Sea Kale.

FEBRUARY.

No. 1.—FIRST COURSE.

Soup with Quenelles of Pheasant, R.
John Dory and Madeira Wine Sauce, R.
Rump of Beef the German way.

TEN ENTREES.

Fillets of Wild Duck with Seville Orange Sauce.	Sauté of Fowl with Truffles.
Casserole of Rice filled with Cod Fish and Cream Sauce.	Poupeton of Rabbits — Italian Sauce.
Small Ham Braised, and Mashed Turnips.	Fowls à la Toulouse.
Croustade Garnished, with Scollops of Hare the Italian way.	Timbale of Macaroni filled with Scolloped Sweetbread.
Fillets and Legs of Rabbits Larded, and Endive.	Lamb Cutlets Glazed, and Asparagus Peas.

Soup—à la Reine, R.
Salmon Garnished with Fried Smelts, R.
Loin of Veal à la Béchamel.

[Side table]
Chine of Mutton and Oyster Patties.

SECOND COURSE.

Guinea Fowls Larded, R.
Polish Baba.

TEN ENTREMETS.

Orange Jelly.	Cake à la Duchesse.
Sea Kale.	Truffles with Champagne.
Ornament of Pastry Garnished, with Apricot Tartelets.	Ornament of Pastry Garnished, Génoises.
Stewed Mushrooms (white).	Asparagus.
Flank of Fruit.	Meringués with Vanilla Cream.

Roast Capon, R.
Cheese Soufflée.

No. 2.—FIRST COURSE.

Soup—Hochepot of Tendons of Veal, R.

Cod Garnished with Smelts, R.

Fowls Braised à la Royale.

EIGHT ENTREES.

Fricassée of Chicken with Mushrooms.
Emincé of Beef with Gherkins.
Lamb's Feet à la Poulette.
Sheep's Tongues with Spinach.
Lamb Cutlets, Bread Crumbed, with Poor Man's Sauce.
Fillets of Whitings à la Maître d'Hôtel.
Scollops of Veal with Fines Herbes.
Sauté of Fowl à l'écarlate.

Soup à la Condé, R.

Salmon and Genoese Sauce, R.

Chine of Mutton.

SECOND COURSE.

Roast Pheasants.

Pine Apple Soufflé.

EIGHT ENTREMETS.

Asparagus.
Vol-au-Vent with Mirabelle Plums.
Punch Jelly.
Small Omelettes and Sorrel.
Lobster au Gratin.
Russian Charlotte.
Biscuit filled à la Patissière, and Meringué.
Spinach.

Roast Rabbits, R.

Timbale of Macaroni and Cheese.

No. 3.—FIRST COURSE.

Hare Soup, thickened with the Blood, R.

Turbot Plain, R.

Roast Beef.

EIGHT ENTREES.

Fillets of Fowl with Mangoes.

Raised Pie, with a Ragoût of Pigeons.

Lobster Curry in a Rice Border.

Friteau of Calf's Brains, Poivrade Sauce.

Epigram of Lamb with a Macédoine.

Turban of Fillets of Soles and Italian Sauce.

Croquettes à la Reine, as Birds.

Minced Fowl in the Portuguese way.

Soup with Nouille Paste, R.

Salmon Larded, R.

Poulardes à la Condé.

SECOND COURSE.

Roasted Black Cocks, R.

Orange Flour Soufflé.

EIGHT ENTREMETS.

Bavarian Cream with Bitter Almonds.

Potted Veal as a Salad in the English way.

Sea Kale.

Rice in the French way.

Apples with Vanilla and Macaroons.

Potatoes fried in Ribbons.

Cardoons Braised, Spanish Sauce.

Pink Champagne Jelly.

Roast Chickens, R.

Cheese Brioche.

No. 4.—FIRST COURSE.

Soup Purée of Barley, R.

Turbot Plain, R.

Haunch of Mutton.

SIX ENTREES.

Blanquette of Fowl with Mushrooms, in a Border of Rice.	Salmi of Pheasant, Game Flavour.
Haricot of Mutton with Turnips.	Fricandeau with Sorrel.
Oyster Patties.	Fillets of Fowl à la Tartare.

Soup à la Brunoise, R.

Eels à la St. Menehould, Tomata Sauce, R.

Capon à la Financière.

SECOND COURSE.

Roast Partridges, R.

Rice Cakes filled with Apricots.

SIX ENTREMETS.

Lemon Jelly in Glasses.	Small Choux with Cinnamon-flavoured Cream.
Oysters in Cases au Gratin.	Stewed Celery and Butter Sauce.
Mirletons.	Bavarian Caramel Cream.

Roast Rabbits, R.

Cheese Fondus.

No. 5.—FIRST COURSE.

Soup Julienne, R.

Salmon, R.

Hind Quarter of Lamb.

SIX ENTREES.

Croquettes of Sweetbread.	Fricassée of Rabbits with Mushrooms.
Partridges à la Montmorenci.	Small Ham and Mashed Turnips.
Sauté of Fowl with Truffles.	Mutton Patties, Italian Sauce.

Soup Macaroni, R.

Cod with Sauer Krout, R.

Loin of Veal à la Béchamel.

SECOND COURSE.

Roast Guinea Fowls, R.

Lemon Soufflé.

SIX ENTREMETS.

Small Lobsters Stewed in Wine.	Small Omelettes with Sorrel.
Cake à la Duchesse.	Flank of Fruit à la Crême.
Sea Kale.	Spinach.

Roast Pigeons, R.

Nun's Fritters with Cheese.

No. 6.—FIRST COURSE.

Soup—Purée of Lentils à la Reine, R.

Slices of Cod and Smelts, R.

Rump of Beef and Sauer Krout.

SIX ENTREES.

Rissoles à la d'Artois.	Quenelles of Fowl, Mushroom Sauce.
Fowls à la Béchamel.	Tongue and Mashed Turnips.
Calf's Brains à la Ravigote.	Mutton Cutlets with Fines Herbes.

Soup—Clear Vermicelli, R.

Boiled Leg of Lamb and Spinach.

SECOND COURSE.

Roast Fowl, R.

Fritters à la Dauphine.

SIX ENTREMETS.

Egg Brouillés with Truffles.	Sea Kale.
Tartelets à la Windsor.	Small Vol au-Vents with Bavarian Cream and Apricots.
Spinach with Cream.	Potatoes à la Maître d'Hôtel.

Roast Wild Duck, R.

Timbale of Macaroni and Cheese.

No. 7.—FIRST COURSE.

Soup, Rice and Chicken, R.
Turbot, Garnished with Fillets of Soles, R.
Pigeon Pie.

FOUR ENTREES.

Pork Cutlets and Tomata Sauce.	Blanquette of Fowls with Mushrooms.
Fricassée of Fowl à la Chévalier.	Tendons of Veal à la Macédoine.

Soup—Nouilles, clear, R.
Fore Quarter of Lamb.

SECOND COURSE.

Roast Guinea Fowls, R.
Cabinet Pudding.

FOUR ENTREMETS.

Sea Kale.	Rice the Turkish way.
Apples Meringués.	Macaroni with Cheese à l'écarlate.

Roast Pigeons, R.
Cake à la Duchesse.

No. 8.—FIRST COURSE.

Soup—Vegetable, R.
Cod Garnished with Fried Smelts, R.
Neck of Veal à la St. Menehould.

FOUR ENTREES.

Pigeon Cutlets à la Marechal.	Fillets of Fowl the Indian way.
Fillets of Rabbits à la Soubise.	Cutlets of Mutton the Irish way.

Soup, Dutch, R.
Tongue and Spinach.

No. 8.—SECOND COURSE.

Roast Fowl, R.

Apricot Choux Cakes.

FOUR ENTREMETS.

Truffles stewed in Wine.	Apple Cakes.
Puff Paste Canapés.	Asparagus.

Roast Pigeons, R.

Timbale of Macaroni and Cheese.

No. 9.—FIRST COURSE.

Soup—Mullagatawny, R.

Roast Fowl.

TWO ENTREES.

Veal Cutlets à la Dreux. | Sweetbreads and Sorrel.

John Dory and Anchovy Sauce, R.

Boiled Leg of Pork.

[Side Table.]
Peas Pudding.

SECOND COURSE.

Roast Pigeons, R.

Charlotte of Apples.

TWO ENTREMETS.

Almond Choux Cakes. | Rough Sugar Cakes.

Asparagus.

No. 10.—FIRST COURSE.

Soup, Scotch, R.

Fillet of Beef Larded, Poivrade Sauce.

TWO ENTREES.

Fricassée of Fowl. | Glazed Pork Cutlets.

Boiled and Fried Soles, R.

Ribs of Lamb.

SECOND COURSE.

Guinea Fowl Larded.

TWO ENTREMETS.

Stewed Rice. | Cakes à la d'Artois.

Sea Kale.

MARCH.

No. 1.—FIRST COURSE.

Soup—Rice and Chicken, R.

Turbot, R.

Turkey Truffled à l'Angoumoise.

TEN ENTREES.

Little Vol-au-Vents à la Reine.	Casserolettes of Rice filled with Salpicon.
Fillets of Wild Duck with Seville Orange Sauce.	Fillets of Fowl with Cucumbers.
Chickens with Oyster Sauce.	Fillet of Beef Larded, Poivrade Sauce.
Ducklings in Members, with Asparagus Peas.	Fillets of Leverets Larded, Tomata Sauce à la Vilmet.
Palates of Beef à la Cracovie.	Russian Timbales filled with Purée of Fowl.

Soup Julienne, R.

Slices of Salmon à la Tartare, R.

Braised Ham, Brown Sauce with Wine.

No. 1.—SECOND COURSE.

Roast Goose, R.

Flemish Gauffres.

TEN ENTREMETS.

Small Lobsters Stewed in Wine.	Stewed Cucumbers.
Pine Apple Jelly.	Orange Flower Cream.
Ornament of Pastry Garnished with Rough Sugared Cakes.	Ornament of Pastry Garnished with Génoises.
Bavarian Cream Vanilla Flavour.	Wine Jelly Garnished with Fruit.
Asparagus.	Macaroni with Cheese.

Roast Leverets, one Larded, R.

Apples in the Portuguese way.

No. 2.—FIRST COURSE.

Soup—Quenelles of Fowl, R.

John Dory Broiled, Wine Sauce, R.

Haunch of Mutton Larded as Roebuck.

EIGHT ENTREES.

Turban of Fillets of Rabbits.	Timbale of Macaroni filled with a Financière.
Lamb's Cutlets Glazed, and Asparagus Peas.	Fillets of Fowl à l'écarlate with French Beans.
Fillets of Whitings, Italian Sauce.	Scollops of Leveret Italian way.
Raised Pie filled with Ragoût of Pigeons.	Rice Casserole filled with Lamb's Feet.

Soup—Mullagatawny, R.

Cod, Garnished with Fried Smelts, R.

Fowls à la Royale.

[Side Table]
Oyster Patties.

No. 2.—SECOND COURSE.

Guinea Fowls, one Larded, R.

Polish Baba.

TEN ENTREMETS.

French Beans.	Small Omelettes with Sorrel.
Bitter Almond Cakes.	Caramel Cream, Vanilla flavour.
Lobsters Stewed in Wine.	Galantine of Veal with Aspic.
Lemon Jelly.	Fountains of Love.
Endive à la Crême.	Sea Kale.

Roast Pigeons, R.

Timbale of Macaroni with Cheese.

No. 3.—FIRST COURSE.

Soup—Nouilles, clear, R.

Cod and Oyster Sauce, R.

Hind Quarters of Lamb Larded, Tomata Sauce.

EIGHT ENTREES.

Veal Cutlets à la Dreux.	Blanquette of Fowl with Cucumbers, Garnished with Croquettes.
Minced Fowl the Portuguese way.	Fillets of Rabbits Larded, and Endive Sauce.
Scollops of Fillets of Mutton à la Soubise.	Calf's Brains, German Sauce.
Sauté of Sweetbread à l'écarlate, with French Beans.	Guinea Fowls in Members, with Truffles, Périgueux Sauce.

Soup—Good Woman's, R.

Whitings with Fines Herbes, R.

Ducklings Braised, the Gardener's way.

No. 3.—SECOND COURSE.

Roast Leveret Larded, R.

Anglo-French Fritters.

TEN ENTREMETS.

French Beans.	Lobster Salad.
Russian Charlotte.	Pithivier's Cakes.
Ornament of Pastry.	Ornament of Pastry.
Gimblettes with Pistachios.	Hyson-flavoured Jelly.
Stewed Mushrooms.	Asparagus, Dutch Sauce.

Roast Green Goose, R.

Cheese Brioche.

No. 4.—FIRST COURSE.

Soup,—Macaroni, with Cheese, R.

Turbot, R.

Fowls—the Regency way.

EIGHT ENTREES.

Lamb Cutlets with Cucumbers.	Fillets of Fowls, Asparagus Peas.
Sweetbread Croquettes filled with a Salpicon.	Quenelles of Whitings à la Villeroy.
Rice Casserolettes à la Reine.	Mutton Patties the Italian way.
Ducklings cut in Members, with a Macédoine.	Fillets of Leveret Larded, and Tomata Sauce.

Soup—Wings of Chicken, R.

Soles à la Londonderry, R.

Saddle of Mutton.

No. 4.—SECOND COURSE.

Roast Rabbits, R.

Rice in the English way.

EIGHT ENTREMETS.

Stewed Celery and Marrow.	Tartelet à la Crême with Fruit.
Blanc Manger, Coffee-flavour.	Eggs with Spinach.
Asparagus.	Noyau Jelly.
Choux Cakes à la Mecque.	Canapés of Anchovies.

Roast Ptarmigan, R.

Cheese Soufflé.

No. 5.—FIRST COURSE.

Soup—Quenelles of Fowl, R.

Turbot, R.

Fowls the Gardener's way.

SIX ENTREES.

Minced Beef in the Portuguese way.	Small Russian Timbales with Purée of Fowl.
Shoulder of Lamb stuffed à la Soubise.	Vermicelli Croquettes as a Brace of Birds, Garnished with a Salpicon.
Rice Casseroles à la Reine.	Sweetbreads Larded, and Endive.

Dutch Soup, R.

Fillets of Soles à la Cardinal, R.

Saddle of Mutton.

No. 5.—SECOND COURSE.

Roast Green Goose, R.

Dutch Fondus.

SIX ENTREMETS.

Orange Flower Custard.	Omelette with Sorrel.
Asparagus.	Spinach.
Macaroni and Cheese à l'écarlate.	Apricot Tartelets Meringué.

Roast Pigeons, R.

Brunswick Cake.

No. 6.—FIRST COURSE.

Soup—Brunoise, R.

Salmon, R.

Loin of Veal.

SIX ENTREES.

Lamb Cutlets, Bread Crumbed, with French Beans and Poor Man's Sauce.	Fillets of Rabbits with Suprême Sauce and Asparagus Peas.
Casserole of Rice Garnished à la Financière.	Raised Pie filled with a Ragoût of Pigeons.
Fillets of Fowl Sauté with Truffles.	Calf's Brains Marinaded à la Dauphine.

Soup—à la Reine, R.

Cod with Sauer Krout, R.

Braised Ham with Spinach.

No. 6.—SECOND COURSE.

Roast Capon, R.

Small Brioche.

SIX ENTREMETS.

Stewed Spinach.	Potatoes the Dutch way.
Madelaine Cakes with Currants.	Rough Sugared Cakes.
Lobster Salad.	Sea Kale.

Roast Leveret, R.

Small Cheese Fondus.

No. 7.—FIRST COURSE.

Soup—Members of Fowl, R.

Salmon à la Tartare.

Fillet of Veal, Larded, the Gardener's way.

SIX ENTREES.

Emincé of Mutton and Cucumbers.	Scollops of Rabbits with Mushrooms, Garnished with Croquettes.
Chickens à la Royale.	Civet of Leveret.
Calf's Brains the Dutch way.	Minced Beef Portuguese way.

Soup—à la Condé, R.

Saddle of Mutton.

No. 7.—SECOND COURSE.

Roast Ducklings, R.

Charlotte of Apples.

SIX ENTREMETS.

Potatoes à la Maître d'Hôtel.	Endive à la Crême.
Cherry Tartelets à la Crême.	Meringués à la Chantilly.
Spinach.	Macaroni with Cheese.

Roast Pigeons, R.

Cake à la Duchesse.

No. 8.—FIRST COURSE.

Soup—Santé, R.

Fore Quarter of Lamb.

FOUR ENTREES.

Chickens in Members with Asparagus Peas.	Calf's Ears with Turtle Sauce.
Fillets of Leveret Larded—Sauce, Italian with the Blood.	Small Vol-au-Vents à la Reine.

Fish—John Dory, R.

Pigeon Pie.

SECOND COURSE.

Roast Goose, R.

Omelette Soufflé.

FOUR ENTREMETS.

Oysters au Gratin.	Darioles.
Colimaçons of Apricots.	French Beans.

Asparagus.

No. 9.—FIRST COURSE.

Soup—Clear Vermicelli, R.

Capon with Truffles.

FOUR ENTREES.

Sheep's Tongues and Spinach.	Fricassée of Fowls with Mushrooms.
Minced Veal Portuguese way.	Lamb's Cutlets, Bread Crumbed, with French Beans, Poor Man's Sauce.

Fried and Boiled Soles, R.

Saddle of Mutton.

SECOND COURSE.

Leveret Larded, R.

Rice Timbales.

FOUR ENTREMETS.

Endive à la Crême.	Canapés Glazed.
Bitter Almond Cakes.	Lobster Salad.

Sea Kale.

No. 10.—FIRST COURSE.

Soup—Gardener's way, R.

Boiled Leg of Lamb and Spinach.

TWO ENTREES.

Sweetbreads Larded, and Endive.	Sauté of Fowl à la Royale.

Civet of Leveret.

No. 10.—SECOND COURSE.

Ducklings.

TWO ENTREMETS.

Apricot Cakes Glazed. | Madelaines with Currants.

Asparagus.

No. 11.—FIRST COURSE.

Fish—Mackarel, R.

Fowl à la Monglas.

TWO ENTREES.

Mouthfuls filled with Emincé of Fowl. | Lamb Cutlets Sauté with Cucumbers.

Loin of Mutton.

SECOND COURSE.

Roast Guinea Fowl Larded.

TWO ENTREMETS.

Small Lemon Soufflé Puddings. | Raspberry Tartelets.

Spinach.

APRIL.

No. 1.—FIRST COURSE.

Soup—Spring, R.
Salmon Larded, Genoese Sauce, R.
Fillet of Veal Larded, the Gardener's way.

TEN ENTREES.

Turban of Fillets of Rabbits à la Conté with Truffles, White Italian Sauce.

Fillets of Ducklings à la Minute with Orange Juice.

Tongue and Spinach with Mashed Turnips.

Calf's Brains à la Ravigote.

Rice Casserole Garnished with a Purée of Guinea Fowl and Plover's Eggs.

Timbale of Macaroni Garnished with Scollops of Sweetbreads and Asparagus Peas.

Sauté of Fowl with Cucumbers Garnished, with the Small Fillets Larded.

Chickens à la Toulouse.

Lamb Cutlets Bread Crumbed, and French Beans.

Raised Pie à la Marinière.

Soup—Purée of Asparagus, R.
Turbot Garnished with Fillets of Soles, R.
Roast Fowls Truffled.

SECOND COURSE.

Roast Goose, R.
Polish Baba.

TEN ENTREMETS.

Decorated Pine Apple Jelly.

French Beans à la Poulette.

A Basket filled with Apricot Tartelets.

Endive à la Crême.

Bavarian Cream, Hyson Flavour.

Plombières Cream, Mareschino Flavour.

Mushrooms Farced au Gratin.

Croque en broche of Génoises Glazed with Rough Sugar.

Asparagus.

Wine Jelly Garnished with Fruit.

Roast Chickens, R.
Timbale of Rice with Raisins and Marrow.

[Side table]
Oyster Patties. Saddle of Mutton.
Cheese Fondus.

No. 2.—FIRST COURSE.

Soup—Macaroni the Italian way, R.
Boiled Turbot, Champagne Sauce, R.
Fowls the Gardener's way.

TEN ENTREES.

Fillets of Fowls Larded à la Chévalier, with Endive.

Casserolettes of Rice filled with Lamb's Sweetbreads in Dice, Suprême Sauce.

Small Timbales of Nouilles filled with an Emincé of Leveret with the Blood.

Sauté of Sweetbread à l'écarlate with Asparagus Peas.

Fillets of Whitings à la Maître d'Hôtel with Tarragon.

Turban of Fillet of Rabbits.

Small Mouthfuls filled with Cock's Kidneys au Suprême.

Lamb's Cutlets Glazed, Cucumber Sauce.

Soup—Brunoise, R.
Fish—Salmon in Slices, R.
Hind Quarters of Lamb Larded, Poivrade Sauce.

SECOND COURSE.

Guinea Fowls, one Larded, R.
Macaroons Soufflé, Noyau Flavour.

TEN ENTREMETS.

Meringués filled with Vanilla Cream.

Mayonnaise of Fowl with Aspic.

Asparagus.

Truffles Stewed in Champagne.

Fountains of Love Garnished with Cherries.

Tartelets à la Condé.

Macaroni with Cheese à l'écarlate.

Spinach and Eggs.

Lobster Salad the Italian way.

Small Moulds of Wine Jelly.

Roast Ducklings, R.
Mille-Feuille Cake the Parisian way.

[Side table]
Chine of Mutton.
Puff Paste Cakes with Parmesan.

No. 3.—FIRST COURSE.

Soup—Nouilles, R.

Red Mullets, Italian Sauce, R.

Rump of Beef à la Brunswick.

EIGHT ENTREES.

Compôte of Pigeons.

Minced Veal the Portuguese way.

Rissoles à la d'Artois.

Scollops of Sweetbreads with Cucumbers, Garnished with Lamb's Sweetbreads Larded, with Truffles.

Fillets of Fowl the Indian way.

Scollops of Beef the Italian way.

Sauté of Fillets of Soles, Dutch Sauce.

Lamb Cutlets Bread Crumbed, and French Beans, Poor Man's Sauce.

Soup—Mullagatawny, White, R.

Fish—Boiled Turbot and Lobster Sauce, R.

Fowls à la Villeroi.

SECOND COURSE.

Roast Leveret, R.

Orange Flower Soufflé.

EIGHT ENTREMETS.

Russian Charlotte.

Eggs with Sorrel.

Madelaine Cakes.

Spinach.

Farced Cucumbers.

Small Almond Cakes.

Salad of Fillets of Soles à la Mayonnaise.

Apples the Regent's way.

Turkey Poults, R.

Timbale of Macaroni and Cheese.

[Side table]
Chine of Pork.

No. 4.—FIRST COURSE.

Soup—à la Prince, R.

Red Mullets aux Fines Herbes in Papillottes, R.

Goose à la Macédoine.

EIGHT ENTREES.

Larded Fillets of Rabbits, with Endive.

Purée of Fowl with Eggs the Portuguese way.

Scollops of Mutton Glazed and Soubise Sauce.

Sauté of Sweetbreads with French Beans à la Poulette.

Sauté of Fillets of Fowl decorated with Truffles, Truffle Purée, and Suprême Sauce.

Tendons of Veal Glazed, with Lettuce and Tomata Sauce.

Salt Cod à la Crême, with Sauèr Krout.

Small Fillets of Fowl à la Orly.

Soup—Gardener's, R.

Plain Salmon, R.

Saddle of Mutton.

SECOND COURSE.

Chickens, R.

Brioche à la Crême, Vanilla Flavour.

EIGHT ENTREMETS.

New Potatoes à la Maître d'Hôtel.

Fried Chocolate Cream.

Lobster Salad.

Puff Paste Canapés.

Choux Cakes à la Mecque.

Asparagus.

Orange Jelly in Small Baskets of the Peel.

Spinach.

Roast Leverets, R.

Cheese Soufflé.

[Side table]

Patties of Soft Roes of Mackarel à la Maître d'Hôtel.

No. 5.—FIRST COURSE.

Soup—Santé, R.

Matelote of Soles à la Londonderry, R.

Necks of Mutton Larded and Glazed the Gardener's way.

SIX ENTREES.

Rabbit Puddings à la Richelieu, with Mushrooms.	Grenadins of Larded Veal with Sorrel.
Raised Pie with a Ragoût of Pigeons.	Fowl à la Monglas.
Breast of Lamb in Cutlets Glazed, with Lettuce and Spanish Sauce.	Legs of Fowls as Ducklings with Asparagus Peas.

Soup—Vermicelli à la Windsor, R.

Fish—Turbot, R.

Guinea Fowls à la Angoumoise.

SECOND COURSE.

Capon, R.

Maltise Orange Fritters.

SIX ENTREMETS.

Peas.	Cray Fish Stewed in Wine.
Marrow Tourte.	Gimblettes Rough Sugared and Pistachioed.
Omelettes with Fines Herbes.	Sea Kale, Butter Sauce.

Roast Ducklings, R.

Nun's Fritters, Cheese Flavour.

[Side table]
Loin of Mutton.

No. 6.—FIRST COURSE.

Soup—Julienne, R.

Salmon à la Tartare, R.

Loin of Veal à la Béchamel.

SIX ENTREES.

Fricassée of Chickens the Venetian way.

Small Vol-au-Vents filled with Soft Roe of Mackarel.

Tendons of Veal with Vegetable in a half-glaze.

Lamb's Cutlets à la Maréchal.

Rice Casserolettes filled with Emincé of Fowl.

Blanquette of Sweetbreads with Peas.

Soup—Purée of Barley, R.

Fried and Boiled Soles, R.

Ham with Spinach.

SECOND COURSE.

Goose, R.

Lemon Soufflé.

SIX ENTREMETS.

Lobsters au Gratin.

Wine Jelly.

Génoise Pearled with Bitter Almonds.

Cakes à la Duchesse.

Raspberry Cream.

Peas.

Roast Quails, R.

Timbale filled with Macaroni and Cheese.

No. 7.—FIRST COURSE.

Soup—Rice Clear, R.

Broiled Mackarel à la Maître d'Hôtel, R.

Brisket of Beef the Flemish way.

SIX ENTREES.

Calf's Brains (White) and Tomata Sauce.
Fricandeau with Sorrel.
Quails and Truffles.
Haricot of Mutton with Turnips.
Ducklings Braised and Asparagus Peas.
Sauté of Fowls à la Royale.

Soup—à la Reine, R.

Turbot, Lobster Sauce, R.

Saddle of Mutton.

SECOND COURSE.

Roast Leverets, R.

French Fritters of Fruits preserved in Brandy.

SIX ENTREMETS.

French Beans à la Poulette in a Croustade.
Pine Apple Jelly.
Small Lobsters Stewed in Wine.
Galantine of Veal in Jelly.
Bavarian Cream, Bitter Almond Flavour.
Asparagus.

Roast Pigeons, R.

Cheese Soufflé.

No. 8.—FIRST COURSE.

Soup—Spring.

FOUR ENTREES.

Compôte of Pigeons.
Fricassée of Fowls with Mushrooms.
Fillets of Soles the Dutch way.
Lamb Cutlets Glazed, with Cucumbers.

Saddle of Mutton with White Beans.

SECOND COURSE.

Roast Ducklings.

FOUR ENTREMETS.

Lobster Salad.
Pithivier's Cakes with Bitter Almonds.
Meringués à la Crême.
Peas.

Lemon Soufflé.

No. 9.—FIRST COURSE.

Dutch Soup.

TWO ENTREES.

Fillets of Rabbits à la Maréchal. | Sauté of Sweetbreads à l'écarlate.

Leg of Lamb with Spinach.

SECOND COURSE.

Roast Leveret.

TWO ENTREMETS.

Custards. | Windsor Tartelets.

Peas.

No. 10.—FIRST COURSE.

Fish—Mackarel.

TWO ENTREES.

Minced Fowl the Portuguese way. | Lamb Cutlets Bread Crumbed, with French Beans, Italian Sauce.

Roast Beef.

[Side table]
Yorkshire Pudding.

SECOND COURSE.

Roast Fowl.

TWO ENTREMETS.

Tartelets à la Dauphine. | Fountains of Love à la Chantilly.

French Beans.

MAY.

No. 1.—FIRST COURSE.

Soup—Julienne, R.
Turbot and Fried Smelts, R.
Larded Fillet of Veal Garnished with Roots.

SIXTEEN ENTREES.

Fillets of Fowls the Indian way.
Fillets of Soles à la Cardinal.
Small Vol-au-Vents à la Nesle.
Parisian Timbales.

Turtle Soup, R.
Red Mullets aux Fines Herbes, R.
Ham and Spinach.

Croustade of Bread Garnie à la Financière.
Russian Timbales filled with a Salpicon.
Fillets of Fowl with Truffles.
Lamb Cutlets Bread Crumbed, with Poor Man's Sauce.

Fillets of Duck with Stewed Peas.
Sauté of Sweetbread, Tongue, and French Beans.
Casserolettes of Rice à la Reine.
Modern Raised Pie of Roots.

Cucumber Soup, R.
Pike à la Chambord, R.
Fowls the Turkish way.

Vol-au-Vent à la Toulouse.
Poupetons of Rabbits and Italian Sauce.
Fillets of Mackarel à la Maître d'Hôtel.
Fricassée of Fowl à la Chevalier.

Clear Vermicelli Soup, R.
Boiled Salmon, R.
Haunch of Venison.

No. 1.—SECOND COURSE.

Roast Capon, R.

Cheese Soufflé.

SIXTEEN ENTREMETS.

Wine Jelly Garnished with Fruit.
Lobster Salad.
Pièce Montée Garnished.
French Beans.
Pigeons.
Asparagus.
Pièce Montée Garnished with Meringués.
Plover's Eggs Garnished with Aspic.
Plombières Cream.
Strawberry Cream.
Galantine of Veal in Aspic.
Pièce Montée Garnished.
Cauliflowers with Butter Sauce.
Quails.
Green Peas.
Pièce Montée Garnished with Génoises.
Mayonnaise of Chicken.
Marischino Jelly.

Roast Goose, R.

Chantilly Biscuit.

[Side table]

Chine of Mutton.

Patties filled with Soft Roes of Mackarel.

No. 2.—FIRST COURSE.

Green Pea Soup, R.

Salmon Garnished, with Fried Whitings, R.

Fowls and Cauliflowers.

EIGHT ENTREES.

Veal Tendons Glazed and Garnished, with a Macédoine.
Lamb Cutlets with Cucumbers.
Fillets of Soles, Dutch Sauce.
Puddings of Rabbit à la Richelieu.
Minced Chicken with Plover's Eggs.
Members of Fowl with Stewed Peas.
Larded Sweetbreads and Sorrel.
Compôte of Quails.

Clear Macaroni Soup, R.

Broiled Mackarel à la Maître d'Hôtel, R.

Chine of Mutton.

No. 2.—SECOND COURSE.

Roast Ducklings, R.

Lemon Soufflé.

EIGHT ENTREMETS.

Mille-feuilles Cakes.	Strawberry Jelly.
French Beans.	Lobster Salad.
Plover's Eggs.	Cauliflowers and Butter Sauce.
Meringués à la Chantilly.	Vol-au-Vent of Green Apricot.

Pigeons, R.

Cheese Fondus.

No. 3.—FIRST COURSE.

Dutch Soup, R.

Salmon, R.

Fowls the Gardener's way.

EIGHT ENTREES.

Sauté of Lamb Cutlets and Peas.	Purée of Chicken and Plover's Eggs.
Fricandeau of Veal and Endive.	Quails au Gratin.
Lamb's Feet à la Poulette.	Compôte of Pigeons.
Fillets of Soles the Turkish way.	Fillets of Rabbits à la Maréchal.

Soup with Nouilles, R.

Mackarel à la Périgord, R.

Chine of Mutton.

No. 3.—SECOND COURSE.

Green Goose, R.

Turban à la Chantilly.

EIGHT ENTREMETS.

Stewed Peas.	Salad of Turbot.
Strawberry Tartelets.	Cake à la Duchesse.
Champagne Jelly.	Blanc Manger.
Cauliflowers with Parmesan.	Asparagus.

Roast Leverets, R.

Lemon Soufflé.

No. 4.—FIRST COURSE.

Spring Soup, R.

Turbot, R.

Fowls à la Montmorenci

SIX ENTREES.

Fillets of Chicken à la Maréchal.	Quenelles of Whitings, Italian Sauce.
Raised Pie of Quails and Mushrooms.	Shoulder of Lamb (as a Bird).
Mutton Cutlets Glazed, and Cucumbers.	Sauté of Sweetbread and French Beans.

Mock Meagre Soup, R.

Red Mullets the Italian way, R.

Ham and Spinach.

No. 4.—SECOND COURSE.

Larded Leverets, R.

Savoy Biscuits filled with Chantilly Cream and Strawberries.

SIX ENTREMETS.

Canapés of Puff Paste.
Cauliflowers and Butter Sauce.
Plombières Cream and Pine Apples.
Champagne Jelly.
Stewed Peas.
Vanilla Fanchonettes.

Roast Ducklings, R.

Cheese Soufflé.

No. 5.—FIRST COURSE.

Cabbage Soup, R.

Salmon Trout the Dutch way, R.

Chine of Mutton.

SIX ENTREES.

Lamb Cutlets Bread Crumbed, and Poor Man's Sauce.
Chickens the Turkish way.
Croquettes of Sweetbread.
Patties of Soft Roe of Mackarel.
Neat's Tongue the Gardener's way.
Quails the Dutch way.

Vermicelli Soup à la Windsor, R.

Boiled and Fried Soles, R.

Neck of Veal the Russian way.

No. 5.—SECOND COURSE.

Roast Pigeons, R.

Flank of Fruit.

SIX ENTREMETS.

Meringués with Strawberry Cream.
Salad of Galantine of Veal.
Asparagus.
French Beans à la Poulette.
Plover's Eggs.
Wine Jelly.

Roast Fowls, R.

Cheese Fondus.

No. 6.—FIRST COURSE.

Green Pea Soup, R.

Leg of Lamb and Spinach.

SIX ENTREES.

Fricassée of Chickens and Mushrooms.
Mazarin Patties.
Compôte of Quails à la Bourguignotte.
Larded Sweetbread and Endive.
Rissoles à la d'Artois.
Blanquette of Beef Palates with Cucumbers, and Garnished with Croquettes à la Reine.

Slices of Salmon à la Tartare, R.

Pigeon Pie.

No. 6.—SECOND COURSE.

Roast Ducklings, R.

Cabinet Puddings.

SIX ENTREMETS.

Noyau Jelly.	Vol-au-Vent of Apricots.
Stewed Peas.	Cauliflowers.
Choux Cakes à la Mecque.	Raspberry Cream.

Roast Rabbits, R.

Cheese Soufflé.

No. 7.—FIRST COURSE.

Soup—à la Brunoise, R.

Chine of Mutton.

FOUR ENTREES.

Pigeons the Dutch way.	Lamb Cutlets Bread Crumbed, Poor Man's Sauce.
Fillets of Chicken and Tongue au Gratin.	Blanquette of Beef Palates with Peas.

Fish—Turbot, R.

Capon à la Royale.

No. 7.—SECOND COURSE.

Roast Leverets, R.

Cake à la Duchesse.

FOUR ENTREMETS.

Gooseberry Cream.	French Beans.
Salad of Fillets of Soles.	Cherry Tourte.

Trifle.

No. 8.—FIRST COURSE.

Faubonne Soup.

FOUR ENTREES.

Scollops of Sweetbread with Cucumbers Garnished, with small ones Larded.	Pigeon Cutlets with Italian Sauce.
Small Vol-au-Vents à la Reine.	Fillets of Soles à la Cardinal.

Ribs of Lamb.

SECOND COURSE.

Roast Ducklings, R.

Cheese Soufflé.

FOUR ENTREMETS.

Choux Cakes filled with Cream.	Peas.
Anchovy Canapés.	Strawberry Tartelets.

Gooseberry Tart.

No. 9.—FIRST COURSE.

Plain Rice Soup.

TWO ENTREES.

Fricassée of Chicken à la Dauphine. | Fillets of Mackarel à la Maître d'Hôtel.

Loin of Mutton.

SECOND COURSE.

Roast Ducklings.

TWO ENTREMETS.

Wafers filled with Chantilly Cream and Strawberries. | Lobster Salad.

Peas.

No. 10.—FIRST COURSE.

Boiled and Fried Soles.

TWO ENTREES.

Breast of Lamb in Cutlets with Stewed Lettuce. | Gibolette of Rabbits.

Roast Capon, Spanish Sauce.

No. 10.—SECOND COURSE.

Roast Quails.

TWO ENTREMETS.

Gooseberry Tart. | Ribbons of Puff Paste.

Asparagus.

JUNE.

No. 1.—FIRST COURSE.

Turtle Soup, R.

Broiled Turbot, Champagne Sauce, R.

Haunch of Venison.

SIXTEEN ENTREES.

Casserolettes of Rice à la Reine.

Sauté of Chicken with Truffles.

Gratin of Fowl with Parmesan.

Chatreuse filled with Veal Tendons.

Queen's Soup, R.

Braised Sturgeon, R.

Fowls à la Royale.

Casserole of Rice Garnished with Lamb's Feet.

Compôte of Quails the Dutch way.

Puddings of Rabbits Garnished, with Fillets Larded.

Timbales of Vermicelli Garnished with a Salpicon.

Croquettes of Sweetbread.

Cutlets of Pigeon à la Maréchal.

Fillets of Whitings the Dutch way.

Vol-au-Vent filled with Beef Palates and Peas.

Clear Turnip Soup, R.

Whitings au Gratin, R.

Braised Ham Garnished with Windsor Beans.

Raised Pie of Vegetables the Modern way.

Fillets of Chicken Larded, and Endive.

Scollops of Sweetbread and Peas Garnished, with small ones Larded.

Patties of Soft Roe of Mackarel.

Soup—à la Brunoise, R.

Salmon Garnished with Fried Whitings, R.

Loin of Veal à la Béchamel.

No. 1.—SECOND COURSE.

Roast Capon, R.

Polish Baba.

SIXTEEN ENTREMETS.

Raised Strawberry Jelly.
Lobster Salad.
Croque en broche of Génoises.
French Beans à la Poulette.

Roast Quails, R.
Pièce Montée.

Truffles Stewed in Wine.
Vol-au-Vent of Cherries.
Mayonnaise of Chicken.
Prussian Charlotte Raised.

Raised Apricot Cream.
Potted Game.
Apples the Regent's way.
Cauliflowers with Parmesan.

Roast Pigeons, R.
Pièce Montée.

Farced Cucumbers.
Cake à la Duchesse.
Salmon Salad.
Champagne Jelly Raised.

Roast Goose, R.

Cheese Soufflé.

No. 2.—FIRST COURSE.

Soup—Aurora, R.

Boiled Salmon, R.

Hind Quarters of Lamb Larded.

TEN ENTREES.

Fricassée of Chicken à la Chevalier.
Lamb Cutlets Bread Crumbed, Poor Man's Sauce.
Casserole of Rice à la Toulouse.
Fillets of Rabbits à la Maréchal.
Sauté of Chicken with Truffles.

Fillets of Whitings à la Maître d'Hôtel.
Marinade of Calf's Brains.
Timbale filled with Compôte of Quails.
Scollops of Leverets, Italian Sauce.
Lamb's Feet à la Poulette.

Soup—Nouilles, R.

Baked Pike, R.

Ducklings the Gardener's way.

No. 2.—SECOND COURSE.

Roast Chickens.

Flank of Fruit.

TEN ENTREMETS.

Cherry Tartelets.
Artichokes the Italian way.
Chantilly Basket.
Potatoes à la Maître d'Hôtel.
Colimaçons of Apricots.
Rough Sugar Cakes.
Cauliflowers and Butter.
Wine Jelly with Fruit.
Macaroni with Cheese.
Almond Cheese Cakes.

Roast Leverets, R.

Lemon Soufflé.

No. 3.—FIRST COURSE.

Soup—à la St. George.

Boiled and Fried Soles, R.

Rump of Beef.

EIGHT ENTREES.

Russian Timbales filled with a Purée of Chicken.
Members of Chicken with Peas.
Pigeon Cutlets à la Maréchal.
Fricassée of Chicken à la Dauphine.
Grenadins of Veal and Endive.
Calf's Brains with Tarragon Sauce.
Lamb's Feet à la Poulette.
Patties of Soft Roe of Mackarel.

Soup—Clear Turnip, R.

Sturgeon, Dutch Sauce, R.

Chickens à la Grillion.

No. 3.—SECOND COURSE.

Roast Chickens, R.

Turban à la Chantilly.

EIGHT ENTREMETS.

Fruit Jelly.
Fried Artichokes.
French Beans à la Poulette.
Spanish Bread.
Cakes à la d'Artois.
Cauliflowers and Butter.
Mayonnaise of Chicken.
Plombières Cream.

Roast Quails, R.

Ramequins à la Némours.

[Side table]
Chine of Mutton.

No. 4.—FIRST COURSE,

Cucumber Soup, R.

Matelotte of Carp, Tench, and Eels, R.

Capons à la Royale.

EIGHT ENTREES.

Fricassée à la Périgord.
Sweetbreads Larded and Sorrel.
Calves' Brains, Ivory Sauce.
Lamb Cutlets Bread Crumbed, and Italian Sauce.
Compôte of Pigeons.
Sauté of Chicken à l'Orientale.
Fillets of Soles à la Cardinal.
Quails the Dutch way.

Clear Rice Soup, R.

Salmon, R.

Ham and Windsor Beans.

No. 4.—SECOND COURSE.

Roast Duckling, R.

Chantilly Biscuit.

EIGHT ENTREMETS.

Stewed Peas.
Windsor Tartelets.
Noyau Cream.
Cauliflowers and Butter.
Lobster Salad.
Champagne Jelly.
Rough Sugar Cakes.
French Beans.

Roast Leverets, R.

Timbale of Macaroni and Cheese.

No. 5.—FIRST COURSE.

Soup—Rice and Chicken, R.

Pike à la Chambord, R.

Loin of Veal à la Béchamel.

SIX ENTREES.

Sauté of Chicken à la Lucullus.
Shoulder of Lamb Stuffed as a Bird.
Mutton Cutlets Glazed, with Cucumbers.
Fillets of Rabbits à la Maréchal.
Tongue with a Purée of Turnips and Spinach.
Sauté of Sweetbread à la Toulouse.

Soup—à la Julienne, R.

Mackarel, R.

Vegetable Pie the Modern way.

No. 5.—SECOND COURSE.

Roast Quails, R.

Soufflé Flavoured with Orange Flower.

SIX ENTREMETS.

Potatoes à la Maître d'Hôtel.
Wine Jelly filled with Fruit.
Fanchonettes.
Strawberry Tartelets.
Almond Cream.
French Beans.

Chickens, R.

Brioche with Cheese.

[Side table]
Loin of Mutton.

No. 6.—FIRST COURSE.

Turtle Soup, R.

Soles à la Londonderry, R.

Chine of Mutton.

SIX ENTREES.

Beef Palates with Truffles.
Pigeon Pie.
Minced Chicken à la Polonaise.
Sauté of Sweetbread Bread Crumbed, and French Beans.
Civet of Hare with Red Wine.
Quenelles of Rabbits and Suprême.

Soup—Nouilles, R.

Boiled Turbot, R.

Breast of Veal Braised and Stewed Peas.

No. 6.—SECOND COURSE.

Ducklings, R.

Apple Charlotte.

SIX ENTREMETS.

Macaroni with Cheese.	Artichoke with Dutch Sauce.
Vol-au-Vent of Peaches.	Cake à la Duchesse.
Spinach.	Mayonnaise of Salmon.

Pigeons, R.

Choux Cakes filled with Cream.

[Side table]
Patties of Chicken aux Fines Herbes.

No. 7.—FIRST COURSE.

Soup—Mock Meagre, R.

Salmon à la Tartare, R.

Roast Venison.

FOUR ENTREES.

Grenadins of Veal with Endive.	Vol-au-Vents à la Reine.
Haricot of Mutton with Turnips.	Legs of Chicken and Truffles.

Soup—à la Clermont, R.

Fried and Boiled Soles, R.

Raised Pie of Beef Palates.

No. 7.—SECOND COURSE.

Roast Goose, R.

Dutch Fondus.

FOUR ENTREMETS.

Artichokes with Butter.	Apples the Regent's way.
Madelaines.	Stewed Peas.

Roast Quails, R.

Nun's Fritters with Cheese.

No. 8.—FIRST COURSE.

Julienne Soup, R.

Neck of Veal with Fines Herbes.

FOUR ENTREES.

Fricassée of Chicken the Venetian way.	Emincé of Beef with Cucumbers.
Lamb Cutlets, Bread Crumbed, Poor Man's Sauce.	Quails the Dutch way.

Mackarel, R.

Tongue, Mashed Turnips, and Spinach.

No. 8.—SECOND COURSE.

Ducklings, R.

Macaroni with Cheese.

FOUR ENTREMETS.

Cherry Tartelets. | French Beans à la Poulette.
Lobster Salad. | Rough Sugar Cakes.

Trifle.

No. 9.—FIRST COURSE.

John Dory with Anchovy Sauce.

TWO ENTREES.

Fricassée of Chicken with Mushrooms. | Cutlets of Mutton with Cucumbers.

Neck of Veal with Fines Herbes.

SECOND COURSE.

Ducklings.

TWO ENTREMETS.

Soufflé Pudding. | Windsor Tartelets.

Peas.

JULY.

No. 1.—FIRST COURSE.

Queen's Soup, R.
Turbot Garnished with Fried Whitings, R.
Haunch of Venison.

TWELVE ENTREES.

Members of Ducklings with Stewed Peas.	Sauté of Chicken à la Turc.
Turban of Rabbits with Italian Sauce.	Vol-au-Vent Garnished à la Nesle.
Sauté of Lamb Cutlets with Cucumbers.	Sweetbreads à la Dauphine and Endive.
Turtle Soup, R.	Turtle Soup, R.
Red Mullets aux Fines Herbes.	Matelotte of Soles à la Londonderry, R.
Raised Pie of Beef Palates.	Casserole of Rice à la Toulouse.
Grenadins of Veal with Sorrel.	Scollops of Leveret the Italian way.
Timbale of Macaroni à la Marinière.	Chartreuse the Parisian way.
Sauté of Chicken à l'Orientale.	Blanquette of Chickens with Truffles.

Soup—à la Brunoise, R.
Salmon à la Chambord, R.
Chickens the Gardener's way.

SECOND COURSE.

Capons, R.
Baba Polonais.

TWELVE ENTREMETS.

Wine Jelly Garnished with Strawberries.	Russian Charlotte.
Bottoms of Artichokes filled with a Macédoine.	Croustade filled with French Beans.
Cherry Tartelets Rough Sugared.	Choux Cakes Glazed, filled with Cream.
Pièce Montée.	Pièce Montée.
Fountains of Love.	Spanish Bread.
Cauliflowers with Parmesan.	Mayonnaise of Salmon.
Bavarian Orange-flower Cream.	Noyau Jelly.

Quails, R.
Cake à la Duchesse.

[Side table]
Patties of Soft Roe of Mackarel.
Cheese Fondus.

No. 2.—FIRST COURSE.

Soup—A Purée of Cucumbers, R.

Broiled Turbot, Champagne Sauce, R.

Chickens and Cauliflowers.

TEN ENTREES.

Minced Beef à la Polonaise.

Patties of Rabbit with Fines Herbes.

Fillets of Beef Larded, Tomata Sauce à la Vilmet.

Casserolettes of Rice à la Reine.

Calf's Brains the Dutch way.

Blanquettes of Chicken with Cucumbers.

Rissoles the Parisian way.

Braised Ducklings the Gardener's way.

Croustades filled with Emincé of Leverets.

Mutton Cutlets à la Soubise.

Vermicelli Soup, R.

Salmon, R.

Ham and Spinach.

SECOND COURSE.

Larded Turkey Poults, R.

Savoy Biscuit.

TEN ENTREMETS.

Champagne Jelly.

Artichokes the Italian way.

Pastry Raised Three Tiers.

Lobster Salad.

Caramel Cream.

Cream Meringués.

Stewed Peas.

Pastry Raised Three Tiers.

Cucumbers Farced.

Orange Jelly.

Quails, R.

Cheese Soufflé.

No. 3.—FIRST COURSE.

Windsor Soup, R.

Broiled John Dory, Champagne Sauce.

Roast Hind Quarters of Lamb Larded.

EIGHT ENTREES.

Fillets of Chicken with Mangoes.
Parisian Timbale of Macaroni.
Chartreuse filled with Quails.
Scollops of Sweetbread and Peas.
Fillets of Rabbits à la Orly.
Raised Pie with Fillets of Whitings.
Casserole of Rice à la Reine.
Cutlets of Pigeon and Poor Man's Sauce.

Soup—Hochepot of Members of Chicken, R.

Fried and Boiled Soles, R.

Fowls à la Toulouse.

SECOND COURSE.

Turkey Poults, R.

Lemon Soufflé.

EIGHT ENTREMETS.

Russian Charlotte.
Spinach.
Macaroni au Gratin.
Orange Jelly.
Macédoine of Fruit.
Mayonnaise of Fowl.
French Beans.
Cakes à la Duchesse.

Pigeons, R.

Polish Baba.

No. 4.—FIRST COURSE.

Soup—Faubonne, R.

Matelote of Tench, Carp, and Eels, R.

Fowls à la Montmorenci.

EIGHT ENTREES.

Sauté of Chicken à la Royale.
Fricandeau of Veal and Sorrel.
Puddings of Rabbit filled with a Salpicon.
Sauté of Lamb Cutlets with Cucumbers.
Emincé of Mutton with Mushrooms.
Curry of Lobsters.
Croquettes of Sweetbread as Birds.
Fillets of Chicken and Peas.

Clear Macaroni Soup, R.

Salmon Trout, R.

Rump of Beef the Gardener's way.

SECOND COURSE.

Leverets, R.

Savoy Cake filled with a Plombière Cream.

EIGHT ENTREMETS.

Puff Paste Canapés.
Lobster Salad.
Cauliflowers with Butter Sauce.
Wine Jelly.
Bavarian Lemon Cream.
Stewed Peas.
Artichokes the Italian way.
Apricot Tartelets.

Ducklings, R.

Ramequins à la Némours.

No. 5.—FIRST COURSE.

Soup—Purée of Rice, R.

Salmon Trout the Dutch way, R.

Fore Quarter of Lamb.

SIX ENTREES.

Compôte of Quails.	Legs of Chickens as Ducklings.
Chickens and Cauliflower.	Tongue with Spinach.
Blanquette of Veal à la Poulette.	Marinade of Calf's Brains.

Soup—Gardener's, R.

Noix of Veal with Fines Herbes.

SECOND COURSE.

Roast Turkey Poults, R.

Soufflé with Cherries.

SIX ENTREMETS.

Stewed Endive.	Salad of Fillets of Soles.
Champagne Jelly.	Raspberry Cream.
Macaroni with Cheese.	Eggs and Sorrel.

Roast Pigeons, R.

Polish Baba.

No. 6.—FIRST COURSE.

Soup—Purée of Carrots.

Plain Boiled Turbot, R.

Fillet of Veal Dished as a Serpent, R.

SIX ENTREES.

Fricassée of Chickens the Venetian way.	Cutlets of Mutton with Turnips.
Timbale of Macaroni as a Honey-comb, filled with Scollops of Sweetbread.	Croustade filled with Scollops of Leveret.
Beef Hashed the Portuguese way.	Calf's Brains à l'Ivoire.

Soup—Brunoise, R.

Soles à la Londonderry, R.

Fowls à la Condé.

SECOND COURSE.

Roast Leverets, R.

Apples and Rice.

SIX ENTREMETS.

Cakes à la Duchesse.	Lobster Salad.
Cauliflowers Stewed with Butter.	Apricot Tartelets.
Blanc Manger.	Spinach.

Roast Quails, R.

Cheese Soufflé.

[Side table]
Chine of Mutton.

No. 7.—FIRST COURSE.

Rice Soup, R.

Chine of Mutton.

FOUR ENTREES.

Blanquette of Palates of Beef with Truffles.	Fricassée of Fowls à la Chevalier.
Cutlets of Lamb, Bread Crumbed, the Italian way.	Compôte of Pigeons.

Salmon Trout, R.

Capon à la Monglas.

SECOND COURSE.

Roast Leveret, R.

Soufflé Pudding.

FOUR ENTREMETS.

Peach Vol-au-Vents.	Cauliflowers with Parmesan.
Artichokes, Plain.	Wine Jelly.

Roast Ducklings, R.

Mirleton of Apples.

No. 8.—FIRST COURSE.

Fish—Soles, Fried and Boiled, R.

Leg of Lamb and Spinach.

FOUR ENTREES.

Emincé of Fowl with Parmesan.	Compôte of Quails.
Sauté of Sweetbreads à l'écarlate, with French Beans.	Legs of Fowl as Ducklings, and Dutch Sauce.

Pigeon Pie.

No. 8.—SECOND COURSE.

Turkey Poult Larded, R.

Soufflé of Apples.

FOUR ENTREMETS.

Apricot Tartelets.	Stewed Endive.
Salad of Fillets of Soles.	Hyson Flavoured Jelly.

Potatoes à la Maître d'Hôtel.

No. 9.—FIRST COURSE.

Soup, Dutch, R.

Roast Capon.

TWO ENTREES.

Sweetbread Larded, with Sorrel. | Fillets of Soles à la Maître d'Hôtel.

Ham and Windsor Beans.

SECOND COURSE.

Leveret, Larded.

TWO ENTREMETS.

Apples the Regent's way. | Mecca Choux Cakes.

Cauliflower.

No. 10.—FIRST COURSE.

Fish—Salmon Trout.

TWO ENTREES.

Fricassée the Venetian way. | Cutlets of Pigeons.

Chine of Mutton.

SECOND COURSE.

Roast Duckling.

TWO ENTREMETS.

Apricot Cream. | Puff Paste Canapés.

Peas.

AUGUST.

No. 1.—FIRST COURSE.

Cucumber Soup, R.

Salmon Larded, R.

Fowls à la Montmorenci.

EIGHT ENTREES.

Sauté of Chicken with Truffles.

Vol-au-Vent Garnished with Fillets of Whitings.

Casserole of Rice à la Reine.

Ducklings in Members with Turnips.

Sauté of Mutton Cutlets à la Soubise.

Timbale of Macaroni filled with Scollops of Beef Palates.

Croustade filled with Scollops of Leveret, Italian Sauce.

Calf's Brains with Tarragon Sauce.

Soup—à la Génoise, R.

Boiled Turbot Garnished with Fillets of Fried Soles, R.

Haunch of Venison.

No. 1.—SECOND COURSE.

Turkey Poults à la Languedocienne, R.

Flank of Fruit.

EIGHT ENTREMETS.

Russian Charlotte Garnished with a Plombière Cream.	Champagne Jelly.
Lobster Salad.	Artichoke and Italian Sauce.
Stuffed Cucumbers.	Mayonnaise of Chicken.
Apples the Regent's way.	Duchess's Cake.

Ducklings, R.

Cheese Soufflé.

[Side Table]
Chine of Mutton.

No. 2.—FIRST COURSE.

Soup—Quenelles of Chicken, R.

Broiled Turbot, Champagne Sauce, R.

Fowls the Gardener's way.

EIGHT ENTREES.

Fricassée à la Chévalier.	Cutlets of Veal à la Dreux.
Rissoles the Parisian way.	Casserolettes of Rice the Queen's way.
Croustade filled with Quails au Gratin.	Patties of Cock's Kidneys.
Fillets of Rabbit à la Maréchal.	Sauté of Fowl the Turkish way.

Soup—Vermicelli à la Windsor, R.

Fried and Boiled Soles, R.

Ham Braised in Madeira.

No. 2.—SECOND COURSE.

Leveret, R.

Polish Baba.

EIGHT ENTREMETS.

Apples with Butter.	Maraschino Jelly.
French Beans.	Salad of Fillets of Soles.
Macaroni au Gratin.	Spinach.
Peach Cream.	Cakes à la d'Artois.

Quails, R.

Soufflé Pudding.

No. 3.—FIRST COURSE.

Soup—Dutch, R.

Salmon Larded, R.

Loin of Veal and Béchamel Sauce.

SIX ENTREES.

Oyster Patties.	Blanquette of Palates of Beef with Truffles.
Larded Fillet of Beef, Potatoes, and Poivrade Sauce.	Chickens in the form of Lizards.
Scollops of Mutton, Soubise Sauce.	Fillets of Chicken and Peas.

Clear Vermicelli Soup, R.

Boiled Turbot, R.

Ham and Vegetables.

No. 3.—SECOND COURSE.

Turkey Poult, R.

Brunswick Cake.

SIX ENTREMETS.

Wine Jelly Garnished with Peaches.
Artichokes.
Puff Paste in Ribbons.
Cherry Tartelets à la Crême.
Cauliflowers and Butter.
Meringués à la Crême.

Pigeons, R.

Timbale of Macaroni and Cheese.

No. 4.—FIRST COURSE.

Cabbage Soup, R.

Broiled Haddock, Anchovy Sauce, R.

Neck of Venison.

SIX ENTREES.

Tendons of Veal Garnished with a Macédoine.
Fowls the Dutch way.
Quenelles of Rabbit and Suprême Sauce.
Sauté of Sweetbreads à l'écarlate.
Tongue and Spinach.
Haricot of Cutlets of Mutton.

Soup—Vermicelli à la Windsor, R.

Slices of Salmon à la Tartare, R.

Pigeon Pie.

No. 4.—SECOND COURSE.

Grouse, R.

Cherry Soufflé.

SIX ENTREMETS.

Stewed Peas.	Macaroni with Parmesan.
Noyau Jelly.	Plombières Cream with Apricots.
Artichokes and Italian Sauce.	French Beans.

Quails, R.

Apple Fritters, R.

No. 5.—FIRST COURSE.

Soup—Members of Chickens, R.

Chine of Mutton.

FOUR ENTREES.

Fricassée of Fowl and Mushrooms.	Mutton Cutlets, Bread Crumbed, with French Beans.
Compôte of Pigeons the Dutch way.	Boudins of Leveret à la Richelieu.

Turbot Plain, R.

Ducklings the Gardener's way.

No. 5.—SECOND COURSE.

Turkey Poults à la Languedocienne, R.

Fondus.

FOUR ENTREMETS.

Turban of Apples.	Artichokes Plain.
French Beans à la Poulette.	Tourte of Apricots.

Omelettes with Sorrel.

No. 6.—FIRST COURSE.

Fish—Salmon à la Tartare, R.

Ribs of Lamb.

FOUR ENTREES.

Quails au Gratin.	Fillets of Rabbits à la Soubise.
Blanquette of Veal à la Poulette.	Sauté of Sweetbreads, Bread Crumbed, Poivrade Sauce.

Chickens and Cauliflower.

SECOND COURSE.

Leveret, R.

Macaroni with Cheese.

FOUR ENTREMETS.

Choux Cakes à la Mecque.	Stuffed Cucumbers.
Spinach.	Lemon Custards.

Apricot Tart.

No. 7.—FIRST COURSE.

Soup—Julienne, R.

TWO ENTREES.

Marinade of Fowl with Eggs. | Sauté of Sweetbreads à l'écarlate.

Chine of Mutton.

SECOND COURSE.

Grouse, R.

TWO ENTREMETS.

Vol-au-Vent with Peaches. | Soufflé Pudding.

French Beans.

No. 8.—FIRST COURSE.

Fish—Pike.

TWO ENTREES.

Salmi of Grouse. | Fricassée of Chicken with Artichokes.

Neck of Venison.

SECOND COURSE.

Leveret.

TWO ENTREMETS.

Turban of Apples. | Cake à la d'Artois.

Cauliflowers.

SEPTEMBER.

No. 1.—FIRST COURSE.

Soup—Mullagatawny, R.

Salmon Plain, R.

Turkey à la Perigord.

EIGHT ENTREES.

Sauté of Fillets of Partridges à la Vopallière.	Fillets of Chicken with Mangoes.
Palates of Beef à la Cracovie.	Blanquette of Veal with Cucumbers.
Scollops of Leveret with Mushrooms, Garnished with Larded Fillets.	Casserolettes of Rice à la Reine.
Sauté of Sweetbreads à la Royale.	Mutton Cutlets, Bread Crumbed, with Italian Sauce.

Soup—Hochepot of Vegetables, R.

Soles au Gratin, R.

Ham and Spinach.

SECOND COURSE.

Partridges, R.

Timbale of Macaroni and Cheese.

EIGHT ENTREMETS.

Cheese Cakes.	Apples à la Régence.
Cray Fish.	Turnips Glazed.
Eggs and Sorrel.	Oysters the Good Woman's way.
Blanc Manger.	Cakes à la d'Artois.

Roast Leveret, R.

Charlotte of Apples.

No. 2.—FIRST COURSE.

Soup—Purée of Hare, R.

Turbot Garnished with Fried Whitings, R.

Rump of Beef and Cabbage.

SIX ENTREES.

Sweetbreads à la Dreux.

Ducklings Braised à la Jardinière.

Oyster Patties the French way.

Legs of Chickens as Ducklings with Truffles.

Pigeon Pie.

Calf's Brains, Ravigote Sauce.

Soup—Brunoise, R.

Eels the Italian way, R.

Chickens and Cauliflowers.

SECOND COURSE.

Partridges, R.

Apples and Rice the Turkish way.

SIX ENTREMETS.

Lobster au Gratin.

Punch Jelly.

Spinach and Gravy.

Cucumbers Farced.

Plombières Cream.

Salad of Fillets of Soles.

Rabbit, R.

Cheese Fondus.

No. 3.—FIRST COURSE.

Soup—Purée of Venison, R.

Salmon à la Tartare, R.

Calf's Head à la Chambord.

SIX ENTREES.

Compôte of Quails and Dutch Sauce.	Beef Palates with Cucumbers.
Partridges and Italian Sauce.	Fricandeau and Sorrel.
Slices of Tongue with Parmesan Cheese.	Fillets of Rabbit with Soubise Sauce.

Soup—Cabbage, R.

Soles, Fried and Boiled, R.

Neck of Veal with Fines Herbes.

SECOND COURSE.

Grouse, R.

Fritters à la Dauphine.

SIX ENTREMETS.

Marrow Tourte.	Bavarian Cream with Raspberries.
Farced Mushrooms.	Artichokes the Italian way.
Apricot Cakes.	Windsor Tartlets.

Ducklings, R.

Cheese Soufflé.

No. 4.—FIRST COURSE.

Soup—Flemish, R.

Neck of Venison.

FOUR ENTREES.

Compôte of Pigeons.
Calf's Brains and Tomata Sauce.
Fricassée of Rabbits.
Mutton Cutlets and Poor Man's Sauce.

Baked Pike, R.

Chicken Pie.

SECOND COURSE.

Partridges, R.

Macaroni au Gratin.

FOUR ENTREMETS.

Meringués à la Crême.
Brocoli and Butter Sauce.
Mayonnaise of Salmon.
Cakes à la d'Artois.

Omelette and Sorrel.

No. 5.—FIRST COURSE.

Soup—Ox Tail.

FOUR ENTREES.

Calf's Feet à la Poulette.
Lobster Curry.
Emincé of Fowl à la Reine.
Fillets of Rabbit à la Maréchal.

Chine of Mutton.

No. 5.—SECOND COURSE.

Grouse.

FOUR ENTREMETS.

Mushrooms Stewed with Gravy. | Fanchonettes.
Madelaines. | Stewed Celery.

Rice and Apples.

No. 6.—FIRST COURSE.

Dutch Soup.

TWO ENTREES.

Salmi of Grouse. | Fricassée of Fowls with Truffles.

Roast Leg of Mutton.

SECOND COURSE.

Partridges.

TWO ENTREES.

Apple Fritters. | Tartelets à la Dauphine.

Artichokes Plain.

No. 7.—FIRST COURSE.

Boiled Cod Fish.

TWO ENTREES.

Sweetbread à la Dauphine with Endive. | Mutton Cutlets Glazed, Soubise Sauce.

Roast Fowl with Truffles.

No. 7.—SECOND COURSE.

Leveret.

TWO ENTREMETS.

Apples and Rice. | Fountains of Love.

Potatoes à la Maître d'Hôtel.

OCTOBER.

No. 1.—FIRST COURSE.

Soup—Purée of Game, R.

Cod Fish Plain, R.

Rump of Beef with Cabbage.

TEN ENTREES.

Sauté of Grouse with Claret.
Timbale of Macaroni à la Marinière.
Pheasants à l'Angoumoise.
Turban of Rabbits filled with an Emincé, with Mushrooms.
Quenelles of Chicken à la Toulouse.
Fillets of Fowl the Turkish way.
Raised Pie of Partridges with Truffles.
Chickens à la Royale.
Sweetbreads as Birds.
Mutton Cutlets Glazed à la Soubise.

Soup—à la Brunoise.

Fish—Soles à la Londonderry, R.

Boiled Turkey and Oyster Sauce.

No. 1.—SECOND COURSE.

Partridges, R.

Lemon Soufflé.

TEN ENTREMETS.

Punch Jelly.
Oysters the Good Woman's way.
Ornamental Pastry.
Spinach and Eggs.
Fried Chocolate Cream.
Apples done with Butter.
Artichokes and Tomata Sauce.
Ornamental Pastry.
Cray Fish Stewed in Wine.
Thick Apricot Jelly.

Rabbits, R.

Timbale of Macaroni with Cheese.

[Side table]
Patties.—Chine of Mutton.—Braised Ham.

No. 2.—FIRST COURSE.

Soup—à la Rothschild, R.

Turbot, R.

Seven Hours' Leg of Mutton.

EIGHT ENTREES.

Salmi of Partridges Sportsman's way.
Emincé of Beef the Portuguese way.
Palates of Beef à la Poulette Garnished with Croquettes.
Leveret in Members à la Soubise
Fricassée of Chickens with Bottom of Artichokes.
Sweetbreads à la Saint Cloud.
Calf's Brains and Tomata Sauce.
Mutton Cutlets Bread Crumbed, and Poor Man's Sauce.

Soup—Hare the Italian way, R.

Baked Jacks, R.

Raised Pie of Godiveau of Fowl with Truffles.

No. 2.—SECOND COURSE.

Pheasants, R.

Apples the Portuguese way.

EIGHT ENTREMETS.

Darioles.
Truffles.
Cauliflowers with Butter Sauce.
Meringués with Cream, Flavoured with Rum.
Fans of Puff Paste.
Eggs with Sorrel.
Potatoes à la Maître d'Hôtel.
Tartelets Glazed and filled with Apricots.

Rabbits, R.

Nun's Fritters, Cheese Flavour.

No. 3.—FIRST COURSE.

Soup—the Prince's way, R.

Cod Fish à la Navarino, R.

Chine of Mutton.

EIGHT ENTREES.

Scollops of Rabbits with Mushrooms, Garnished with Fillets à la Orli.
Raised Pheasant Pie with Fines Herbes.
Timbale of Macaroni Garnished with Sweetbreads.
Sauté of Fowl à l'écarlate.
Blanquette of Beef Palates with Truffles and Wine.
Rice Casserole à la Reine.
Turban of Fillets of Soles and Italian Sauce.
Rice Croquettes with Parmesan.

Soup—Hochepot of Ox Tails, R.

Soles Fried and Boiled, R.

Turkey à la Montmorenci.

No. 3.—SECOND COURSE.

Hare, R.

Lemon Soufflé.

EIGHT ENTREMETS.

Oysters Farced.	Mushrooms and Gravy.
Cherry Tartelets à la Crême.	Rice Cakes.
Meringués à la Crême.	Fountains of Love.
Spinach.	German Salad.

Partridges, R.

Timbale of Macaroni with Cheese.

No. 4.—FIRST COURSE.

Soup—Quenelles of Pheasant, R.

Cod Fish Plain, R.

Haunch of Mutton.

SIX ENTREES.

Sauté of Pheasant à la Vopallière.	Fillets of Rabbit à la Soubise.
Beef Tongue Garnished with Vegetables.	Fowls with Oyster Sauce.
Pork Cutlets Glazed, and Tomata Sauce.	Tendons of Veal à la Poulette.

Soup—à la Reine, R.

Spitchcocked Eels, R.

Pigeon Pie.

No. 4.—SECOND COURSE.

Wild Ducks, R.

Apples with Rice.

SIX ENTREMETS.

Truffles Stewed in Wine.	Spinach.
Punch Jelly.	English Cream.
Endive.	Fried Potatoes.

Rabbit, R.

Cabinet Pudding.

No. 5.—FIRST COURSE.

Soup—St. George's, R.

Plain Turbot, R.

Pheasant and Cabbage.

SIX ENTREES.

Mutton Cutlets Glazed à la Soubise.	Sauté of Fowl with Suprême Sauce and French Beans.
Oyster Patties.	Croquettes of Sweetbreads.
Boudins of Rabbit à la Richelieu.	Salmi of Partridges the Sportsman's way.

Soup—Clear Vermicelli, R.

Whitings with Fines Herbes, R.

Chine of Mutton.

No. 5.—SECOND COURSE.

Grouse, R.

Fondus.

SIX ENTREMETS.

Fried Chocolate Cream.	Tartelets à la Dauphine.
Artichokes and Butter Sauce.	Spinach and Eggs.
Platted Brioches.	Rice the English way.

Ducks, R.

Potatoe Soufflé.

No. 6.—FIRST COURSE.

Oyster Soup, R.

Braised Leg of Mutton.

FOUR ENTREES.

Scollops of Hare and Italian Sauce.	Fillets of Rabbits à la Soubise.
Tendons of Veal à la Toulouse.	Beef Palates with Spanish Sauce and Truffles.

Cod Fish Plain, R.

Pigeon Pie.

SECOND COURSE.

Pheasant, R.

Boiled Ginger Pudding.

SIX ENTREMETS.

Lobster Stewed in Wine.	Turnips and Butter Sauce.
Mirlitons.	Tartelets à la Windsor.
Haricot Beans à la Maître d'Hôtel.	Macaroni and Cheese.

Wild Ducks, R.

Apple Fritters.

No. 7.—FIRST COURSE.

Soup—Quenelles of Game, R.

Roast Turkey Truffled.

FOUR ENTREES.

Salmi of Grouse with Claret.	Fricassée of Fowls with Mushrooms.
Fillets of Soles and Dutch Sauce.	Mutton Cutlets Glazed à la Soubise.

Boiled Leg of Pork and Mashed Turnips.

SECOND COURSE.

Woodcocks, R.

Omelettes and Sorrel.

FOUR ENTREMETS.

Wine Jelly.	Fried Potatoes.
Spinach.	Cakes à la Duchesse.

Rice the Turkish way.

No. 8.—FIRST COURSE.

Soup—Dutch.

TWO ENTREES.

Tendons of Veal with Endive.	Mutton Patties with Fines Herbes.

Fowl à la Royale.

No. 8.—SECOND COURSE.

Pheasant.

TWO ENTREMETS.

Rice and Apples the English way. | Mecca Choux Cakes.

Spinach.

No. 9.—FIRST COURSE.

Cod Fish Plain.

TWO ENTREES.

Rabbits in Members and Onion Sauce. | Salmi of Duck the Sportsman's way.

Roast Chine of Mutton.

SECOND COURSE.

Roast Woodcocks.

TWO ENTREMETS.

Pancakes à la Crême. | Colimaçons of Apricots.

Brocoli and Butter Sauce.

NOVEMBER.

No. 1.—FIRST COURSE.

Soup—Purée of Game, R.
Cod Fish à la Navarino, R.
Turkey à la Périgord.

TEN ENTREES.

Fillets of Whitings and Steward's Sauce.
Fricandeau of Veal with Sorrel.
Quails au Gratin.
Fillets of Rabbit à la Maréchal.
Cutlets of Fillets of Pheasant, Italian Sauce.
Blanquette of Chicken with Mushrooms in a Border of Rice.
Compôte of Partridges with Dutch Sauce.
Sauté of Fowls à l'Orientale.

Soup—à la Beauveau, R.
Turbot Plain, R.
Ham Braised in Wine.

SECOND COURSE.

Wild Ducks, R.
Polish Baba.

TEN ENTREMETS.

Oysters Farced.
Mecca Choux Cakes.
Woodcocks, R.
Ramequins à la Nemours.
Madelaines with Currants.
Eggs and Sorrel.
Potatoes à la Crême,
Apricot Tartelets.
Pigeons, R.
Fondus.
Meringués à la Crême.
Cardoons à la Béchamel.

Pheasants, R.
Savoy Biscuit.

[Side table]
Chine of Mutton and Patties.

No. 2.—FIRST COURSE.

Soup—Good Woman's, R.

John Dory and Champagne Sauce, R.

Haunch of Mutton.

EIGHT ENTREES.

Boudins of Rabbit à la Lucullus.
Friteau of Fowls with Eggs.
Fillets of Wild Duck with Seville Orange.
Slices of Beef with Potatoes, Poor Man's Sauce.
Fillets of Hare Larded, Soubise Sauce.
Veal Cutlets à la Châlons.
Sweetbreads à la St. Cloud.
Fillets of Whitings à la Maitre d'Hôtel.

Soup—à la Reine, R.

Cod Plain, R.

Pheasant à l'Angoumoise.

SECOND COURSE.

Cock of the Wood, R.

Cherry Soufflé.

EIGHT ENTREMETS.

Glazed Turnips.
Cake à la d'Artois.
Wine Jelly.
Eggs and Spinach.
Oysters with Parmesan.
Russian Charlotte.
Mecca Choux Cakes.
Beans the Steward's way.

Partridges, R.

Timbale of Macaroni with Cheese.

No. 3.—FIRST COURSE.

Soup—Giblets, R.

Sturgeons the Dutch way, R.

Calf's Head à la Saint Menehould.

SIX ENTREES.

Pork Cutlets Glazed and Potatoes.	Rabbits in Members à la Crême.
Chickens and Oyster Sauce.	Small Ham and Mashed Turnips.
Sauté of Sweetbread and Suprême Sauce.	Salmi of Woodcocks.

Nouilles Soup, R.

Turbot Plain, R.

Chine of Mutton.

SECOND COURSE.

Pheasants, R.

Michael Angelo's Pudding.

SIX ENTREMETS.

Eggs à l'Aurore.	Celery the Spanish way.
Vanilla Fanchonettes.	Spanish Bread.
Fried Potatoes.	Brocoli and Butter Sauce.

Larks, R.

Parmesan Soufflé.

No. 4.—FIRST COURSE.

Soup—Mullagatawny, R.

Eels the Italian way, R.

Chine of Mutton.

SIX ENTREES.

Fricassée of Fowl à la Périgord.	Fillets of Rabbits à la Maréchal.
Goose and Sauer Krout.	Partridges à la Montmorenci.
Small Oyster Vol-au-Vents.	Blanquette of Veal à la Poulette.

Soup—Cabbage, R.

Cod Plain, R.

Chickens Broiled the Italian way.

SECOND COURSE.

Grouse, R.

Pancakes.

SIX ENTREMETS.

Apples and Rice.	Génoises.
Turnips and Melted Butter.	Spinach.
Canapés of Puff Paste.	Windsor Tartelets.

Snipes, R.

Cheese Soufflé.

No. 5.—FIRST COURSE.

Dutch Soup, R.
Whiting with Fines Herbes, R.
Turkey à la Chipolata.

FOUR ENTREES.

Sauté of Pheasant à la Vopallière.
Sauté of Sweetbread à l'écarlate.
Fillets of Chicken à la Chévalier.
Mutton Cutlets à la Soubise.

Soup—Gardener's, R.
Small Turbot Plain, R.
Ham Braised in Wine.

SECOND COURSE.

Woodcocks, R.
Cheese Fondus.

FOUR ENTREMETS.

Oysters and Parmesan.
Darioles.
Mirlitons.
Endive Stewed with Gravy.

Rabbits, R.
Cabinet Pudding.

No. 6.—FIRST COURSE.

Hare Soup, R.
Roast Leg of Pork.

FOUR ENTREES.

Sauté of Beef with Fines Herbes.
Gibelotte of Rabbit.
Calf's Brains and Tomata Sauce.
Mutton Cutlets Bread Crumbed, Poor Man's Sauce.

Boiled Cod Fish, R.
Raised Pigeon Pie.

No. 6.—SECOND COURSE.

Roast Pheasant, R.

Fritters à la Dauphine.

SIX ENTREMETS.

Lobster au Gratin.	Eggs and Spinach.
Choux Cakes à la Chantilly.	Condé Tartelets.
Cauliflower and Butter Sauce.	Macaroni and Cheese.

Wild Ducks, R.

Lemon Soufflé.

No. 7.—FIRST COURSE.

Scotch Barley Soup.

TWO ENTREES.

Pork Cutlets Plain. | Oyster Patties.

Roast Beef.

SECOND COURSE.

Roast Partridges.

TWO ENTREMETS.

Apple Fritters. | Génoises.

Artichokes.

No. 8.—FIRST COURSE.

Cod Fish and Oyster Sauce.

TWO ENTREES.

Sauté of Partridges with Truffles. | Fricassée of Chickens with Mushrooms.

Leg of Mutton.

SECOND COURSE.

Roast Pheasant.

TWO ENTREMETS.

Apricot Vol-au-Vents. | Rice and Apple Cakes.

Spinach.

DECEMBER.

No. 1.—FIRST COURSE.

Soup—Hare à la St. George, R.
Cod Fish à la Navarino, R.
Turkey a l'Angoumoise.

SIXTEEN ENTREES.

Raised Pie à la Monglas.

Fricassée of Chicken à la Chevalier.

Palates of Beef à la Cracovie.

Sauté de riz de Veau à l'écarlate.

Gardener's Soup, R.

Slices of Salmon, R.

Fowls with Oyster Sauce.

Sauté of Grouse with Claret.

Croustades filled with Emincé of Rabbits.

Salmis of Woodcocks.

Casserole of Rice à la Toulouse.

Timbale of Macaroni à la Marinière.

Fillets of Wild Duck, Seville Orange Sauce.

Vol-au-Vents à la Reine.

Fillets of Partridges à la Vopallière.

Nouilles Soup, R.

Soles à la Londonderry, R.

Ham and Mashed Turnips.

Sauté of Chickens, Turkish way.

Timbales à la Russe filled with a Purée of Game.

Grenadins of Veal, Tomata Sauce.

Timbale filled with a Compôte of Pigeons.

Soup—Dutch, R.
Plain Boiled Turbot, R.
Hind Quarters of Welsh Mutton.

No. 1.—SECOND COURSE.

Roast Capons, R.
Apple Meringués the Parisian way.

SIXTEEN ENTREMETS.

Noyau Jelly.
Mayonnaise of Chicken.
Choux à la Mecque.
Truffles Stewed in Wine.

Partridges, R.
Flank of Fruit.

Stewed Celery.
Spanish Bread.
Cray Fish Stewed in Wine.
English Cream.

Russian Charlotte.
Oyster, Good Woman's way.
Madelaine Cakes.
Cardoons and Marrow.

Snipes, R.
Charlotte of Apples.

Mushrooms Farced au Gratin.
Gimblettes Pistachioed.
Galantine of Veal.
Wine Jelly filled with Fruit.

Pheasants, R.
Timbale of Macaroni and Cheese.

No. 2.—FIRST COURSE.

Soup à la Londonderry, R.
Broiled Turbot and Champagne Sauce, R.
Loin of Veal à la Béchamel.

SIXTEEN ENTREES.

Fillets ot Chicken, Indian way.
Minced Beef, Portuguese way.
Chickens Masked with Oyster Sauce.
Timbale à la Milanaise.

Soup Vermicelli à la Windsor, R.
Ham and Spinach.

Casserole of Rice the Queen's way.
Croustade filled with Larks au Gratin.
Palates of Beef with Truffles.

Fillets of Pheasants à la Vopallière.

Mutton Cutlets à la Soubise.
Blanquette of Veal à la Poulette.
Raised Pie of Snipes.
White Timbale à la Marinière.

Soup Julienne, R.
Turkey à l'Angoumoise.

Turban of Rabbit.
Partridges à la Montmorenci.
Tendons of Veal with a Macedoine of Vegetables.
Sauté of Chicken à la Royale.

Soup—à la Rothschild, R.
Salmon Garnished with Smelts, R.
Haunch of Mutton.

No. 2.—SECOND COURSE.

Roast Capon, R.
Polish Baba.

SIXTEEN ENTREMETS.

Lobster Salad.
Punch Jelly.
White Beans, Steward's way.
Rough Sugared Cakes.

Roast Larks, R.
Pièce Montée Garnished with Pastry.

Tartelets à la Condé.
Mushrooms à la Languedocienne.
Raspberry Cream.
Potted Veal Garnished with Aspic.

English Canapés.
Cream of Caramel and Vanilla.
Oyster and Parmesan.
Génoises Pralinée with Almonds.

Roast Pigeons, R.
Pièce Montée with Meringués.

Cakes à la Duchesse.
Eggs and Sorrel.
Marischino Jelly.
Mayonnaise of Salmon.

Roast Wild Ducks, R.
Turban of Apples and Rice.

[Side table]
Ramequins à la Némours.

No. 3.—FIRST COURSE.

Soup—White Mullagatawny, R.
Cod Fish and Oyster Sauce, R.
Rump of Beef and Sauer Krout.

TWELVE ENTREES.

Salmis of Woodcocks.
Boudins of Rabbit à la Lucullus.
Pork Cutlets, Tomata Sauce à la Vilmet.
Sauté of Sweetbreads à l'écarlate.
Larks au Gratin.
Young Rabbits, Cream Sauce.

Sauté of Chickens, Oriental way.
Compôte of Pigeons.
Fillets of Soles and Dutch Sauce.
Sauté of Grouse with Claret.
Calf's Brains à la Ravigote.
Cutlets of Hare with Fines Herbes.

Soup—Clear Rice, R.
Matelotte of Carp, Tench, and Eels, R.
Fowls à la Royale.

No. 3.—SECOND COURSE.

Roast Pheasants, R.
Lemon Soufflé.

TWELVE ENTREMETS.

Russian Charlotte.
Spinach.
Tartelets à la Dauphine.

Canapés of Apricot.
Potatoes the Steward's way.
Blanc Manger, Coffee Flavour.

Apples the Regent's way.
Macaroni and Cheese.
Fountains of Love filled with Chantilly Cream.
Mirlitons.
Turnips and Butter Sauce.
Cakes à la Duchesse.

Roast Teal, R.
Mince Pies.

[Side table]
Nun's Fritters with Cheese.

No. 4.—FIRST COURSE.

Soup—à la Prince, R.
John Dory Broiled, Champagne Sauce, R.
Turkey à la Perigord.

TWELVE ENTREES.

Emincé of Mutton with Mushrooms.
Gibelottes of Rabbits.
Scollops of Hare, Italian way.

Soup, Flemish, R.
Capon à la Nantaise.

Calf's Brains, Dutch Sauce.

Salmi of Wild Duck à la Lucullus.

Blanquette of Fowl and Mushrooms.

Minced Chicken the Polish way.
Fricandeau with Sorrel.
Scollops of Cod Fish and Cream Sauce.

Soup—Brunoise, R.
Partridges à la St. Cloud.

Tendons of Veal with Stewed Lettuce.
Sweetbreads à la Dreux with a Toulouse.
Palates of Beef with Parmesan.

Soup—Ravolis, R.
Salmon Garnished with Fried Smelts, R.
Ham and Mashed Turnips.

[Side Table]
Chine of Mutton, Oyster Patties.

No. 4.—SECOND COURSE.

Roast Pheasants, R.

Ginger Soufflé Pudding.

TWELVE ENTREMETS.

Cardoons and Marrow.
Choux Cakes filled with Cream.
Macaroni au Gratin.
Oysters, Good Woman's way.
Mirlitons.
Sauté of Truffles the Italian way.
Omelettes with Sorrel.
Vanilla Fanchonettes.
Crayfish Stewed in Wine.
English Canapés.
Fountains of Love filled with Cherries.
Stewed Celery.

Roast Wild Ducks, R.

Cheese Fondus.

No. 5.—FIRST COURSE.

Soup—Purée of Game, R.

Cod à la Navarino, R.

Roast Fowls and Truffles.

TEN ENTREES.

Fillets of Whiting, Steward's way.
Sweetbreads à la Dauphine on Endive.
Pheasant and Sauer Krout.
Fricassée of Fowl à la Chevalier.
Mutton Cutlets, Tomata Sauce à la Vilmet.
Fillets of Partridges in Cutlets, Italian Sauce.
Blanquette of Fowls and Mushrooms in a Border of Rice.
Timbale à la Financière.
Compôte of Pigeons.
Fillets of Rabbits à la Soubise.

Soup—à la Beauveau, R.

Slices of Salmon à la Tartare.

Saddle of Mutton.

[Side table]
Tongue and Spinach.

No. 5.—SECOND COURSE.

Roast Hare, R.

Flemish Gauffres.

TEN ENTREMETS.

Choux à la Mecque.
Oysters and Parmesan.
Wine Jelly.
Truffles Stewed in Wine.
Windsor Tartelets.
Small Babas.
Potatoes and Cream Sauce.
English Cream.
Stewed Endive.
Bitter Almond Cakes.

Roast Larks, R.

Rice and Apples, Turkish way.

No. 6.—FIRST COURSE.

Soup—Hare, R.

Turbot Plain, R.

Roast Pig.

TEN ENTREES.

Salmi of Wild Duck.
Vol-au-Vents à la Reine.
Raised Pie Anglo-French.
Palates of Beef à la Cracovie.
Rabbits with Fines Herbes the Venetian way.
Fricassée of Chickens and Mushroom.
Russian Timbales filled with a Purée of Game.
Casserole of Rice filled with Fillets of Soles.
Truffle Croustade en Surprise.
Pork Cutlets with Sauce Robert.

Soup—Claremont, R.

Crimped Skate with Burnt Butter.

Saddle of Mutton.

No. 6.—SECOND COURSE.

Roast Partridges, R.

Mince Pies.

TEN ENTREMETS.

Stewed Celery and Spanish Sauce.	Potatoes Fried in Ribbons.
Cakes à la d'Artois.	Choux Cakes filled with Chantilly Cream.
Bavarian Cream with Caramel.	Hyson Flavoured Jelly.
Fountains of Love filled with Apricot Jam.	Madelaines with Currants.
Oyster with Parmesan.	Cardoons with Béchamel Sauce.

Roast Grouse, R.

Soufflé Pudding with Lemon.

No. 7.—FIRST COURSE.

Soup—Oyster, R.

Matelotte of Carp, Tench, and Eels, R.

Turkey à la Montmorenci.

EIGHT ENTREES.

Mutton Cutlets à la Soubise.	Sauté of Chicken, Turkish way.
Casserolettes of Rice à la Reine.	Rissoles the Parisian way.
Patties à la Mazarin.	Poupetons of Rabbit.
Fillets of Soles and Dutch Sauce.	Salmis of Grouse with Claret.

Soup—Clear Vermicelli, R.

Turbot and Lobster Sauce, R.

Chine of Pork.

[Side table]
Saddle of Mutton.

No. 7.—SECOND COURSE.

Roast Pheasant, R.

Michael Angelo's Pudding.

EIGHT ENTREMETS.

Colimaçon of Apricot.	Custards in Cups.
Lobsters au Gratin.	White Beans the Steward's way.
Spinach and Gravy.	Omelette with Truffles.
Wine Jelly in Glasses.	Tartelets à la Condé.

Roast Larks, R.

Soufflé of Orange Flowers.

No. 8.—FIRST COURSE.

Soup—Queen's, R.

Boiled Salmon, R.

Roast Fowls Truffled.

SIX ENTREES.

Veal Cutlets, Tomata Sauce, à la Vilmet.	Puddings of Rabbit with Italian Sauce.
Vol au-Vent à la Nesle.	Partridges with Seville Orange Sauce.
Fillets of Chicken with Mangoes.	Calf's Ears, Neapolitan way.

Soup—Clear Macaroni, R.

Pike à la Chambord, R.

Boiled Leg of Pork.

[Side table]
Roast Leg of Mutton.

No. 8.—SECOND COURSE.

Roast Wild Ducks, R.
Mince Pies.

SIX ENTREMETS.

Oysters Good Woman's way.	Stewed Endive.
Cakes à la d'Artois.	Tartelets à la Dauphine.
Turnips Glazed.	Truffles and Wine.

Roast Woodcocks, R.
Timbale of Macaroni and Cheese.

No. 9.—FIRST COURSE.

Soup—Dutch, R.
Cod Fish and Oyster Sauce, R.
Chine of Mutton.

SIX ENTREES.

Sauté of Chickens à la Lucullus.	Pork Cutlets, Sauce Robert.
Game Patties.	Croquettes of Sweetbreads.
Salmi of Woodcocks.	Gibelotte of Rabbits.

Soup—Quenelles of Potatoes, R.
Spitchcocked Eels, R.
Calf's Head à la St. Menehould.

SECOND COURSE.

Roast Partridges, R.
Fritters à la Dauphine.

SIX ENTREMETS.

Punch Jelly in Glasses.	Spanish Bread.
Spinach.	Oyster and Parmesan.
Almond Choux Cakes.	Meringué filled with Vanilla Cream.

Wild Ducks, R.
Dutch Fondus.

No. 10.—FIRST COURSE.

Soup—Purée of Game the Sportsman's way.
Fillet of Beef with Tomata Sauce.

SIX ENTREES.

Rissoles.	Fillets of Rabbits à la Soubise.
Chickens à la Cardinal.	Tongue and Spinach.
Fillets of Soles Steward's way.	Mutton Patties.

Cod Fish and Oyster Sauce, R.
Roast Leg of Mutton.

SECOND COURSE.

Roast Pheasant, R.
Mince Pies.

SIX ENTREMETS.

Cups of Game Custard.	Stewed Celery.
Marischino Jelly.	Coffee Cream.
Spinach.	Omelettes and Ham.

Roast Larks, R.
Cheese Fondus.

No. 11.—FIRST COURSE.

Soup—Flemish, R.
Roast Capon.

FOUR ENTREES.

Salmis of Partridges.	Sauté of Sweetbreads à l'écarlate.
Calf's Brains, Ravigote Sauce.	Fillets of Rabbits á la Marechal.

Slices of Salmon Broiled, and Caper Sauce, R.
Boiled Leg of Pork Garnished with Vegetables.

[Side table]
Roast Loin of Mutton.

No. 11.—SECOND COURSE.

Roast Partridges, R.

Pancakes.

FOUR ENTREMETS.

Fried Potatoes.	Duchess Cakes.
Windsor Tartelets.	Eggs and Sorrel.

Sea Kale.

No. 12.—FIRST COURSE.

Soup—Rice and Chicken, R.

Roast Pork.

FOUR ENTREES.

Mutton Cutlets Bread Crumbed, Italian Sauce.	Young Rabbits and Soubise Sauce.
Minced Veal the Polish way.	Salmis of Partridges the Sportsman's way.

Cod and Oyster Sauce, R.

Pigeon Pie.

SECOND COURSE.

Roast Snipes, R.

Plumb Pudding.

FOUR ENTREMETS.

Punch Jelly in Glasses.	Sea Kale.
Oyster and Parmesan.	English Custard in Cups.

Fried Potatoes in Ribbons.

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