

High-class and economical cookery recipes, as used in the Cookery School, 98a, Westbourne Grove, London, W. / by E. Roberta Rees.

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HIGH · CLASS · AND
ECONOMICAL · COOKERY
RECIPES · AS · USED · IN
THE · COOKERY · SCHOOL



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Guenda Bromley Taylor

Chocolate sauce

1oz butter

2" flour

1 pint water & milk

1 table spoon cocoa

1oz sugar

Melt butter first & put cocoa

Stir for 2 minutes, add flour


& stir another minute, then

add sugar, milk & water, &

boil for 2 minutes

COOKERY RECIPES.

- THE -
Cookery School,



98a, WESTBOURNE GROVE,
- - LONDON, W. -

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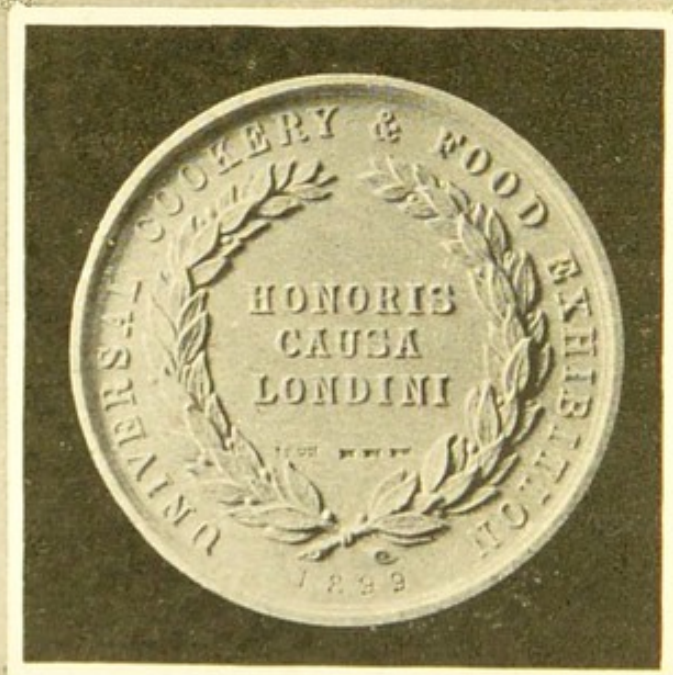
HIGH-CLASS AND ECONOMICAL
Cookery Recipes,
AS USED IN
THE COOKERY SCHOOL,

98A, WESTBOURNE GROVE, LONDON, W.

BY

E. ROBERTA REES, L.C.A.,
PRINCIPAL.

FIRST CLASS DIPLOMÉE OF THE NATIONAL TRAINING SCHOOL FOR
COOKERY, GOLD MEDALLIST, ETC.



Facsimile of Gold Medal obtained by E. Roberta Rees, at the Universal Cookery and Food Exhibition, Imperial Institute, London, 1899.

Price, 4/6 Net.

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PRINTED BY
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Steamed chocolate Pudding

1 1/2 lbs flour

2 tablespoons syrup

1 teaspoon carbonate of soda

2 " Swiss flour

4 eggs margarine

2 tablespoons sugar

2 " cocoa (small)

1/2 pint water

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Left flour, soda, margarine, Swiss flour, cocoa, add sugar, soda
syrup & water, & mix well.

Steam 2 hrs in a well greased
casserole tin. Serve with chocolate
or white sauce.

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PREFACE.

THE COOKERY SCHOOL,
98A, WESTBOURNE GROVE,
LONDON, W.

In revising and greatly enlarging the little Cookery Book, which has met with such a good reception from

both Plain and High-class Recipes in the book, and have endeavoured to make the Plain Recipes dainty enough for any household, and the High-class ones as economical as possible without altering their character.

E. ROBERTA REES.

NOVEMBER, 1907.

Steamed chocolate Pudding

- 1½ lbs flour
- 2 tablespoons Syrup
- 1 teaspoon carbonate of Soda
- 2 " " raisin flour
- 4 eggs margarine
- 2 tablespoons sugar
- 1 small (small)

I wish to express my indebtedness to Mr. C. HERMAN SENN for many of the recipes in this book. Having been an old pupil of his, his valuable recipes and practical teaching have very largely influenced my work. Those who require a more exhaustive book of reference on Cookery cannot do better than obtain his New Century Cookery Book, price £1 1s. 0d.

Cook in tin. Serve with chocolate
or white cream

641
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METROPOLITAN JOINT RESERVE
(St. Pancras Public Libraries)
Book Number... 759

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PREFACE.

THE COOKERY SCHOOL,

98A, WESTBOURNE GROVE,

LONDON, W.

In revising and greatly enlarging the little Cookery Book, which has met with such a good reception from my pupils and others, I hope to have made it useful not only to those who have had lessons in the School, but also to the general public. Cookery cannot be learnt by theory only, and no book can ever take the place of practical lessons. I have, however, tried to make the directions clear and simple and the Recipes are absolutely reliable; they have been in constant use in the School, and so have had a thorough practical test. Some are entirely original, others are adapted from various authorities. It is difficult in many cases to trace their origin, and my best thanks are due to all those who have in any way helped me. I have included both Plain and High-class Recipes in the book, and have endeavoured to make the Plain Recipes dainty enough for any household, and the High-class ones as economical as possible without altering their character.

E. ROBERTA REES.

NOVEMBER, 1907.

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ERRATA.

Page 12, No. 20.—*Omission*—1 dessertspoonful
curry powder.

Page 25, No. 45.—*Omit* 1 dessertspoonful flour.

Page 169, No. 314.—For 2 lbs. preserving sugar
read 1 lb.

Page 125, No. 227.—For “return to the pan and
boil,” read “return to the pan with the butter and
boil.”

Nos. 312, 386, 412.—For Paisley flour read baking
powder. Paisley flour may, however, be used with
advantage in these recipes. Two teaspoonfuls of
Paisley flour should be used instead of one of baking
powder.

HIGH-CLASS AND ECONOMICAL

COOKERY RECIPES

AS USED IN THE

Westbourne Grove Cookery School.

No. 1.

ROASTING or BAKING MEAT.

1. See that there is a large, clear, hot fire before preparing the meat.

2. Wipe the meat with a damp cloth, but do not wash it, as the water would draw out some of the goodness. In hot weather, if the meat is not quite fresh, it may be washed in vinegar and water, and then carefully wiped.

3. If there is a great deal of fat, as in saddle of mutton or sirloin of beef, some of it should be removed. It can then be clarified, and used for frying, or for plain pastry and cakes.

4. For beef and mutton allow 15 minutes to each pound of meat, and 15 minutes over. For pork, veal, and lamb allow 20 minutes to the pound, and 20 minutes over. For large, solid pieces of meat without bone allow five minutes extra for each pound, and five minutes extra over.

5. Place the joint close to the fire, or in a very hot oven, for five minutes, to close the pores of the meat and keep in the goodness. At the end of that time

the meat should be drawn further from the fire, or the heat of the oven lowered slightly, so that the meat may cook through without burning. For the last ten minutes the meat should be placed close to the fire, or in a very hot part of the oven, so that it may get brown and crisp. When baked in the oven, a double baking-tin should always be used, and some water placed in the outer tin, to keep the dripping from burning, and to make the heat of the oven slightly moist. The meat should also be raised above the dripping, by being placed on a grid, or it will become sodden underneath.

6. The joint must be frequently basted with its own dripping. With lean joints it is necessary to place some dripping in the pan before the meat begins to cook.

7. If the joint is roasted, the jack must be kept wound up, so that the joint cooks all over; and if baked, it must be turned so that both sides are browned.

8. When the meat is cooked, lift it on to a hot dish, pour off the dripping from the dripping-pan, keeping back as many of the brown particles as possible, and add water or stock, made without vegetables; place the pan over the fire and boil well, scraping the pan all the time, add a little salt and a very little pepper, and strain *round* the meat. The quantity of stock or water depends on the number of persons—about one pint for eight people.

N.B.—Gravy should never be poured over the meat, as it would make it sodden.

No. 2.

BOILING MEAT.

1. Fresh meat should be wiped with a damp cloth, and salt meat should be washed, in order to draw out some of the salt.

2. Fresh meat should be placed in boiling water, and allowed to boil for a minute or two; then the pan should be drawn to the side of the fire, and the water should only simmer gently till the meat is cooked. The boiling water hardens the outside of the meat and keeps in the goodness, and the slow cooking makes it tender.

Salt meat should be placed in warm water to draw out some of the salt, or the meat would be hard and tough. After the water has once boiled, it must only be allowed to simmer gently.

3. Allow 20 minutes to the pound and 20 minutes over for fresh meat, and 25 minutes to the pound and 25 minutes over for salt meat.

4. The scum should be carefully removed as the meat cooks, and about a teaspoonful of salt may be added to the water in which fresh meat is boiled, but salt has a tendency to harden the meat, so that only a little should be used.

5. When cooked, place the meat on a hot dish, and pour a little of the liquor in which it was boiled round it. If carrots, turnips, parsnips, or dumplings have been cooked with the meat, they should be arranged round the dish.

No. 3.

FRYING.

There are two methods of frying, *i.e.*, wet frying and dry frying.

I.—WET FRYING.

For this, have about two pounds of clarified fat, dripping, or Hugon's Suet in a deep iron stewpan, and allow it to get very hot; when it is hot enough the fat will cease bubbling, and a bluish smoke will rise from the middle of the pan. The heat may be tested by putting in a piece of bread, and if it begins to brown

almost directly, the fat is hot enough, and the article to be fried should be plunged in at once. Unless the fat is thoroughly hot, fried things are always greasy and not crisp. Fried meat or fish should always be drained on paper, and dished on a dish-paper with fried parsley. There should be enough fat to cover the articles fried.

After the fat has been used, it should be allowed to cool, and then, while still liquid, if there are any crumbs or pieces in it, it should be strained through an old hair sieve or through muslin, and may then be used over and over again, and, if not burnt, will last for weeks.

Hugon's Suet is excellent for frying, as it contains no water, and does not burn so soon as butter, &c.

II.—DRY FRYING.

This method is only suitable for steaks, cutlets, large fish, and pancakes. For this about one or two ounces of clarified fat, Hugon's Suet, or butter, are required. The fat must be made quite hot in a frying-pan before the article to be fried is put in. In turning meat, be careful not to stick a fork into the lean, or the juices will escape; the fork should always be put into the fat, and it is best to turn steaks, &c., directly the first side is brown, and then to turn them again, as this keeps in the goodness better than any other way. Fried steak takes from 7 to 15 minutes, according to the thickness.

No. 4.

FRIED PARSLEY.

Wash the parsley and dry it thoroughly, then throw it into some fat, which should not be quite so hot as for ordinary frying, stand aside till the bubbling ceases, then drain on paper. Only fry for a few seconds, or it will not keep green.

No. 5.

GRILLING.

Have ready a very clear, hot fire, grease the bars of the gridiron, and place the article to be grilled over the hottest place. Turn meat several times by sticking a fork into the fat, or with steak tongs, but never prick it, or the goodness will escape. Steak takes from 8 to 15 minutes, according to the thickness.

No. 6.

STEWING.

Stewing is the most economical method of cooking meat, for several reasons:—(1) Because the long, slow cooking in liquid renders the coarsest and toughest parts of meat tender, and therefore the cheapest joints may be used. (2) Very little firing is necessary, and very little attention after the first. (3) There is no waste of nourishment, as all the liquid in which the meat is cooked is served as gravy. (4) Vegetables, gravy, and sometimes dumplings, are served with the meat, and this makes a little meat go a long way.

For stewing, the meat is generally put on in cold water and brought quickly to the boil, so that some of the juices of the meat are drawn out, and make the gravy good. If stock is used, it should be brought to the boil before the meat is put in, as the gravy will then be good enough by the time the meat is cooked.

After a stew has once come to the boil, it must never boil again. "A stew boiled is a stew spoiled." It should only just simmer very gently. The meat is sometimes fried slightly before the water is added, if the goodness is to be all kept in, and this also gives it a better flavour. The lid should be kept on the pan while the stew is cooking, or some of the flavour will go off in steam.

BRAISING.

Braising is really cooking in the steam from stock, on a bed of vegetables, with a charcoal fire on the lid of the braising-pan, to brown the meat at the same time. In England, however, the method generally followed is to dispense with the fire on the lid, and after the meat is cooked, to place it for a few minutes in a very hot oven. For braising, carrots, turnips, onions, and a little celery are all cut up in large pieces, and placed on the bottom of a stewpan or braising-pan, a bunch of herbs is placed in the middle, and about $\frac{1}{2}$ -pint of stock put in. The meat is then cooked resting on the vegetables, which should be large enough to prevent the meat from touching the stock, and the whole pan is placed over a gentle heat, with the lid lightly on, and allowed to simmer gently. If a large piece of meat is cooked in this way, it may be necessary to add a little more stock before it is cooked. The meat should not touch the herbs, or they would impart too strong a flavour to one part of it, and the pieces of vegetable should be well mixed, so that the flavour of each is given to the different parts of the meat.

SOUPS.

No. 8.

STOCK FOR CLEAR SOUP.

2 lb. shin of beef, meat and bone	3 sticks of celery or 1 teaspoonful of celery seeds
1 lb. knuckle of veal	1 onion
3 quarts water	10 peppercorns
1 carrot	1 bunch of herbs

Take all the meat from the bones, remove any fat, and cut it into small pieces. Chop the bones and take out all the marrow, wash them in hot water, wash the giblets, and put meat, bones, giblets, peppercorns, and water into the stockpot, with about one teaspoonful of salt, and bring slowly to the boil. Skim off all white, frothy-looking scum, but leave the brown scum to boil back into the stock, as this is really the goodness of the meat. Simmer very gently with the lid on for two hours, then add the vegetables, cut in halves, and simmer again for at least four hours longer, then strain into a basin; when cold, remove the fat. Very little skimming is required if the meat is carefully prepared. If the stock is boiled quickly, it is almost impossible to clear it. It should simmer gently all the time.

No. 9.

WHITE STOCK.

4 lb. knuckle of veal	1 carrot
Bones and trimmings of poultry or white meat	1 turnip
4 quarts water	1 onion
3 sticks of celery	10 peppercorns
	1 bunch of herbs

Proceed in exactly the same way as for stock for clear soup, using nothing that could colour the stock

in any way. Use for white soups and sauces. If only to be used for thick soups, etc., the stock may be allowed to boil instead of only simmering.

No. 10.

CONSOMMÉ or CLEAR SOUP.

3 pints of stock for clear soup No. 8	$\frac{1}{2}$ a teaspoonful celery seeds
1 carrot	2 cloves
1 large onion	1 <i>small</i> blade of mace
12 peppercorns	1 bunch of herbs
4 allspice	$\frac{1}{2}$ lb. lean beef
	1 white of egg

Chop the meat very finely, beat up the white of egg, wash, peel, and cut up the vegetables, and put all into a bright, clean saucepan, with the stock, herbs, and celery seeds, tied in muslin, and the spices. Whisk all well together off the fire, then put over a moderate heat and whisk till nearly boiling; take out the whisk, boil up well, and allow to simmer for 20 minutes, or longer, then ladle through a clean tea-cloth, leaving the scum and sediment in the saucepan. Boil up again, with a *tiny* lump of sugar to make it still clearer and brighter, skim well, season to taste, and serve with any garnish desired. If the stock is a jelly, it should be just melted and cooled again before the other ingredients are added to it.

No. 11.

SECOND STOCK.

Place all the bones, meat, and vegetables left from first white or brown stock in the stockpot, with any other bones or trimmings, and enough water to cover them. Bring this slowly to the boil, and simmer gently all day. At night strain the stock and remove any vegetables and meat which are becoming mashed,

and the next day return to the stockpot, with any bones and trimmings of meat (cooked or uncooked) that may be left. Vegetables used for braising, and the meat and spices left after straining consommé, should always be put into the stockpot, and the stock should be strained every night, and the fat removed the next day.

No. 12.

BONE STOCK.

Cooked or uncooked bones
Water to cover
 $\frac{1}{2}$ teaspoonful salt
1 carrot
1 onion
 $\frac{1}{2}$ turnip

A pinch of thyme, marjoram, 1 bayleaf, and 1 teaspoonful celery seeds (all tied together in muslin)

Break the bones, remove any marrow, and put them into a large saucepan, with enough *cold* water to cover them, add the vegetables, cut in quarters, the salt and herbs, bring all to the boil, skim off any white scum, but if there should be any brown scum leave it to boil back, as this is formed by any meat there may be left on the bones. Allow all to boil gently for 4 to 6 hours, strain into a basin, and when cold remove the fat. Any trimmings of meat may be also put in the stockpot. In hot weather, or if not wanted at once, do not put in the vegetables.

No. 13.

BROWN SOUP (PLAIN).

1 quart bone stock
1 carrot
1 onion
 $\frac{1}{2}$ turnip

A little gravy from roast beef, if possible, or about a teaspoonful of Bovril
Salt

Bring the stock to the boil. Cut the vegetables into matches or small dice, put them into the boiling stock,

and boil gently till tender, add any good gravy there may be, or a little Bovril, and, if necessary, a few drops of browning, to make it a good rich colour, but not too dark. Season well, skim, and serve with little dice of toast, handed separately.

No. 14.

GLAZE.

When the contents of the second stockpot form a jelly, it may be boiled down for glaze. Place the stock, freed from all fat and sediment, in a saucepan, and bring it to the boil; skim well and boil quickly, then add a little cold water, and boil and skim again. Allow all to boil fast till reduced to a clear, dark-brown syrup, skimming every now and then all the time, and occasionally dashing in a little cold water, as this helps to clear it. Then pour into jars, which must be perfectly dry, and, when cold, cover with clarified butter; it will then keep good for some time, and may be used for glazing galantines, tongues, etc., or for improving the flavour of sauces. Keep in a cold place.

No. 15.

CONSOMMÉ à la CÉLESTINE.

3 pints consommé	½ gill milk
1 oz. flour	1 teaspoonful chopped tarragon
¼ oz. butter (oiled)	¼ teaspoonful chopped parsley and chervil
¼ oz. Parmesan cheese (grated)	Pepper and salt
1 egg	

Put the flour into a basin, add the butter, egg, and most of the milk, beat well, stir in the chopped herbs,

pepper and salt, and the cheese; if too thick, add more milk. Make this mixture into very thin pancakes, drain well, roll each one tightly, and cut into very thin strips. Place these strips in the bottom of a soup tureen, and pour the boiling consommé on the top.

No. 16.

CONSOMMÉ à la JULIENNE.

3 pints consommé	1 leek
1 carrot	$\frac{1}{2}$ onion
$\frac{1}{2}$ turnip	$\frac{1}{2}$ stick of celery

Cut all the vegetables into thin strips, all the same length, and boil them separately in salted water till tender; drain, place in the bottom of the soup tureen, and pour over them the boiling consommé.

No. 17.

CONSOMMÉ à la ROYALE.

3 pints consommé	Salt and pepper
1 gill stock	The breast of a cooked
3 yolks of eggs	chicken (this may be
1 white of egg	omitted)

Beat up the eggs, and mix them with the salt, pepper, and stock, pour into a small, plain, buttered mould, and steam very gently about half an hour, till firm. The water in which the custard is steamed must hardly even simmer, or the custard will be full of holes. Cut the custard, when cool, into slices, and stamp out into fancy shapes, or cut into dice or diamonds; cut the breast of the chicken into small dice, place all in a hot soup tureen, and pour the boiling consommé over them.

No. 18.

CONSOMMÉ SOLFERINO.

3 pints consommé | 1 potato, 1 carrot, 1 turnip

Wash and peel the vegetables, and scoop them out with a vegetable scoop into balls a little larger than a pea. Boil each kind separately in clear stock or salted water, and serve in the consommé.

No. 19.

CONSOMMÉ à la PORTUGAISE.

3 pints consommé | 1 large leek
12 French plums

Wash the plums, stone them, cut into quarters lengthways, and put them into a saucepan with enough cold water to cover them, add a little salt and bring to the boil, drain and cook gently in clear stock or water, with a little salt, till tender. Cut the leeks into shreds or strips about one inch long, and cook gently till tender in salted water. Place the French plums and leek in the bottom of a soup tureen, and pour the boiling consommé over them.

No. 20.

CLEAR MULLIGATAWNY.

1 onion (large)	4 allspice
$\frac{1}{2}$ small apple	3 cloves
Bunch of herbs	3 pints stock (clear soup stock)
$\frac{1}{2}$ teaspoonful celery seeds	1 white of egg
A little lemon juice	$\frac{1}{4}$ lb. lean beef
8 peppercorns	

Put all these ingredients, except the white of egg and beef, into a saucepan, and simmer gently for an

hour, or rather longer. Strain and allow to get cold, then add the white of egg, slightly beaten, the beef, chopped finely, and whisked all together off the fire. Place over a gentle heat, and continue whisking till nearly boiling, then remove the whisk; boil up, and simmer gently about 15 minutes. Strain through a clean teacloth, boil up again, skim, and serve with boiled rice handed separately.

No. 21.

CONSOMMÉ aux PÂTES d'ITALIE.

2 quarts of clear soup | About 1 gill of Italian paste

When the soup is boiling, sprinkle in the Italian paste. Boil for a few minutes till cooked, then serve.

No. 22

CONSOMMÉ d'ORLEANS.

3 pints consommé | Spinach greening
6 oz. quenelle meat | Lobster coral

Divide the quenelle meat into three, and colour one part red with lobster coral, another part green with spinach greening, and leave the other in its natural colour. Make very small quenelles in teaspoons, and poach gently in a buttered sauté pan with a little boiling water. Have the consommé boiling, drain the quenelles, place them in the bottom of a soup tureen, and pour over them the consommé.

POTAGE au TAPIOCA.

1 quart of white stock		4 yolks of eggs
1½ tablespoonfuls crushed tapioca		1 gill cream or milk
		A little salt

Put the stock into a saucepan, and, when boiling, sprinkle in the tapioca, and stir for about ten minutes till the tapioca looks clear. Mix the yolks of eggs with the cream or milk, and pour the stock and tapioca gradually on to them, stirring all the time. Return all to the saucepan, and cook, without boiling, over a very gentle heat till the eggs thicken. If too thick, add a little more milk or stock.

POTAGE à la BONNE FEMME.

(Bonne Femme Soup.)

1 lettuce		¾ oz. flour
6 leaves of sorrel		1½ pints white stock
½ small cucumber (peeled)		3 yolks of eggs
6 sprigs of tarragon		1 gill cream or milk
4 sprigs of chervil		Salt and a pinch of castor sugar
½ oz. butter		

Cut the lettuce, sorrel, and cucumber into fine strips, and keep in water till wanted. Pick the leaves of the tarragon and chervil from the stalks and put them with the lettuce, etc., in the water. Melt the butter in a saucepan, drain all the water from the vegetables, etc., and put them in the butter; stir over a very gentle heat for a few minutes. Mix the flour to a smooth paste with a little of the stock, stir in the rest of the stock, add to the vegetables, stir till boiling, and boil gently till quite tender. Mix the cream and yolks together with a wooden spoon, and stir to them the hot soup. Return to the saucepan with the salt and sugar, and cook

gently, without boiling, till thick. When the yolks are cooked, the vegetables will float in the soup, instead of sinking to the bottom.

No. 25.

POTAGE à l'AMÉRICAINNE.

1 quart good stock	½ pint of tomato sauce, or
3 dessertspoonfuls crushed tapioca	tomatoes rubbed through a hair sieve
Salt and a pinch of castor sugar	

Put the stock into a saucepan, and, when boiling, sprinkle in the tapioca. Boil till clear, stirring all the time, then add the tomato sauce, and the salt and sugar; boil up and serve.

No. 26.

POTAGE à la HOLLANDAISE.

(Hollandaise Soup.)

1 oz. butter	¾ gill pieces of carrots
1 oz. flour	1 gill pieces of cucumber
1 quart white stock	1 teaspoonful tarragon (chopped)
4 yolks of eggs	Salt and ¼ teaspoonful castor sugar
1 gill cream	
½ gill green peas	

Scoop out the carrot and cucumber into the shape of peas, with a vegetable scoop, and boil separately in salted water till tender. Boil the peas. Strain, and put aside till wanted. Melt the butter in a saucepan, add the flour, mix well, then pour in the stock; stir till boiling, and boil four or five minutes. Mix the yolks of eggs and cream in a basin, and stir the stock gradually to them. Return all to the saucepan and stir till it thickens, but do not let it boil; add carrot, cucumber, peas, tarragon, salt, and sugar. Pour

into a tureen. If the eggs are properly cooked, the vegetables will float in the soup without sinking to the bottom. If too thick, add a little milk.

No. 27.

LOBSTER BISQUE.

$\frac{1}{2}$ lb. lobster shells	1 teaspoonful lemon juice
$\frac{1}{4}$ lb. butter	$\frac{1}{2}$ gill cream
2 oz. flour	Some fish bones and trimmings, or 1 small fish (cut in pieces)
1 quart stock	Cayenne and salt
1 carrot	$\frac{1}{2}$ teaspoonful essence of anchovy
1 onion	
1 bunch of herbs	
$\frac{1}{2}$ teaspoonful celery seeds	
1 bayleaf	

Wash the shells and slightly pound them with the butter, then put them into a saucepan and, when the butter is melted, stir in the flour, and fry gently without browning for a few minutes; add the vegetables, fish bones, herbs, and celery seeds, tied in muslin, and the stock, bring slowly to the boil, stirring all the time, and simmer gently for ten minutes, not longer, or the soup will have a bitter flavour. Strain through a hair sieve, and return to the saucepan with the cream, lemon-juice, essence of anchovy, salt, and cayenne. Stir till almost boiling, and serve at once. A few pieces of the meat from the claws of the lobster may be cut into dice, and served in the soup.

No. 28.

POTATO SOUP.

2 lbs. potatoes (weighed after peeling)	2 sticks of celery, or a teaspoonful of celery seeds, tied in muslin
1 large onion	1 pint milk
2 oz. butter	Salt and pepper
1 tablespoonful of crushed tapioca	2 quarts of water (hot)

Melt the butter in a saucepan, and put in the potatoes, onions, and celery cut into slices. Stir all

over a gentle heat till almost all the butter is absorbed, then add the water, boil till the vegetables are quite tender, then rub all through a hair sieve. Return the soup to the saucepan, and add the milk. When boiling, sprinkle in the tapioca, and boil about 10 minutes till the tapioca looks clear, stirring all the time. Add salt and pepper to taste, and serve with fried bread cut into small dice.

No. 29.

HARICOT BEAN SOUP.

1 pint haricot beans	1 teaspoonful celery seeds,
1 oz. butter or dripping	tied in muslin
1 onion (sliced)	2 quarts of water
Salt and pepper	1 pint milk

Soak the beans in water for twenty-four hours if possible, then put them into a saucepan with the butter, onion, celery seeds, and the water. Allow all to boil gently for three hours or longer till soft, then rub through a sieve, and return to the saucepan with the milk, and pepper and salt to taste. Stir till the soup boils, and serve with little dice of fried bread.

No. 30.

LENTIL SOUP.

(Whiting Soufflé.)

1 pint of red lentils	2 sticks of celery, or a tea-
$\frac{1}{2}$ carrot	spoonful of celery seeds,
1 onion	tied in muslin
1 oz. of butter or dripping	2 quarts of cold water

The lentils should be washed, and, if possible, soaked for several hours in cold water. Then melt the dripping in a saucepan, and add the lentils and vegetables (cut in slices). Stir over a gentle heat for a few minutes, and add the water. Boil all for about an hour, then rub through a hair sieve, add salt and pepper, re-heat and serve with fried bread.

No. 31.

PALESTINE SOUP.

2 lb. Jerusalem artichokes	10 peppercorns
1 pint white stock or water (boiling)	$\frac{1}{2}$ pint milk
1 small onion (sliced)	Salt
$\frac{1}{2}$ stick of celery (cut into small pieces)	$\frac{1}{4}$ pint of cream, if liked
	1 teaspoonful lemon juice

Peel and slice the artichokes, put them into a saucepan with the lemon juice, onion, celery, peppercorns, and stock or water, and boil till tender, then rub through a hair sieve. Return to the saucepan with the milk, salt, and cream, re-heat and serve. Do not allow to boil after the milk is added.

No. 32.

CELERY SOUP.

1 quart white stock or water	$1\frac{1}{2}$ oz. butter
10 peppercorns	$1\frac{1}{2}$ oz. flour
2 heads of celery (washed and cut into small pieces)	$\frac{1}{2}$ pint milk
1 onion (sliced)	Salt and $\frac{1}{4}$ pint cream, if liked

Put the celery, onion, and peppercorns into a saucepan with the stock, and boil till tender, then rub through a hair sieve. Melt the butter in a saucepan, add the flour, mix well and add the stock. Stir till the whole boils, boil five minutes, then add the milk, cream, and salt, re-heat and serve. If too thick, add more milk.

No. 33.

THICK MULLIGATAWNY SOUP.

2 oz. of butter	1 quart of stock
2 oz. of flour	A bunch of herbs
A small dessertspoonful of curry powder	$\frac{1}{2}$ teaspoonful of celery seeds
1 onion	1 small apple (chopped)
1 carrot	1 good teaspoonful of Bovril
	Lemon juice and salt

Melt the butter, slice the vegetables, and fry them in the butter till just beginning to brown. Add the

curry powder and a good squeeze of lemon juice, and stir over a slow fire for four or five minutes. Add the flour, stir well, then add the apple, herbs and celery seeds, tied together in muslin, and the stock. Stir till boiling, add the Bovril and a little salt, boil all together gently for three-quarters of an hour to an hour. Season with more salt and lemon juice if necessary. If too thick, add a little more stock or water.

No. 34.

OXTAIL SOUP.

1 oxtail	1 teaspoonful of celery seeds,
4 oz. butter	or $\frac{1}{2}$ head of celery
1 carrot	20 peppercorns
1 large onion	4 allspice
$\frac{1}{2}$ turnip (this may be omitted)	3 oz. flour
2 cloves	2 quarts of second stock or water
$\frac{1}{2}$ blade of mace	$\frac{1}{2}$ gill sherry
1 bunch of herbs	Salt

Cut the oxtail into joints, wash thoroughly, and wipe dry with a cloth. If it seems very dirty, it may be blanched, that is, put into cold water, and brought quickly to the boil, then dried on a cloth, but this draws out some of the goodness, so should not be done unless necessary. Melt 1 oz. of the butter in a large saucepan, and, when quite hot, put in the vegetables, cut in slices, and the oxtail; fry over the fire for about ten minutes, being careful not to burn it, as there is rather a little butter; then add the herbs and spices, the stock, and a little salt. Bring to the boil, skim well and allow all to simmer for three and a half hours; then strain into a basin, and, when cold, remove the fat. Take another saucepan, and melt in it the remaining 3 ozs. of butter, add the flour, and fry till golden brown; then pour in the strained stock (after removing the fat), and stir till boiling; then simmer gently for

about a quarter of an hour; strain again, if necessary, and serve the smaller pieces of oxtail and some little dice of carrot and turnip, boiled separately, in the soup. If preferred, some rounds of the meat of the oxtail may be put in instead of the pieces. The rest of the oxtail may be served as a stew, with brown sauce or some of the soup.

No. 35.

SPANISH SOUP.

1 small carrot
1 small onion
1 bayleaf
1 clove
1 allspice
8 peppercorns
A sprig of thyme

A sprig of marjoram
1 tomato
 $\frac{1}{2}$ glass of sherry
 $\frac{1}{2}$ oz. butter
1 oz. cornflour
1 teaspoonful Bovril
1 quart of stock or water

Melt the butter in a saucepan, and, when hot, fry the vegetables in it till slightly brown, add bayleaf, herbs, and spices, tomatoes, and stock, also Bovril and sherry. Stir till boiling, and simmer for 35 minutes or longer, with the lid on the saucepan. Mix the cornflour to a smooth paste with a little water, stir into the soup, continue stirring, and boil for eight minutes. Season with salt, and serve hot.

No. 36.

MOCK TURTLE SOUP (THICK).

1 calf's foot
2 quarts of water
1 lb. shin of beef

1 onion
1 carrot

Put all these ingredients into a saucepan, first washing and cutting up the calf's foot, vegetables, and meat, and freeing the shin of beef from all marrow and fat; allow to come to the boil, skim and simmer gently for

about six hours, adding more water if much evaporates; strain, and allow to get cold; skim off the fat, and use as follows:—

3 pints of above stock	½ teaspoonful basil
2 oz. ham	1 bayleaf
3 oz. butter	¼ blade of mace
3 oz. flour	4 cloves
1 glass sherry	10 peppercorns
1 teaspoonful lemon juice	1 carrot (sliced)
1 teaspoonful celery seeds	1 onion (sliced)

Melt the butter in a saucepan; when hot, fry in it the ham, mace, and bayleaf, the herbs, and celery seeds, tied in muslin, the cloves, peppercorns, carrot, and onion; when slightly browned, add the flour, fry that a pale brown; then add the stock, and stir till boiling; add the sherry and lemon juice, and boil all gently together for about three-quarters of an hour. strain through a hair sieve; if too thick, add a little more stock; season to taste, and serve with tiny force-meat balls. If not brown enough, add a few drops of browning. A teaspoonful of Bovril is an improvement.

No. 37.

TOMATO SOUP.

1 tin of tomatoes or 2 lbs. of fresh tomatoes	1 onion
1 oz. butter	1 stick of celery, or a tea- spoonful of celery seeds, tied in muslin
2 oz. bacon, or the bacon may be omitted, and an extra ounce of butter used	1 oz. cornflour or crushed tapioca
1 pint of white stock or water	Seasoning
	1 teaspoonful of chopped parsley

Melt the butter in a saucepan, add the bacon, chopped, and the onion, cut in slices, and fry without browning about five minutes. Put in the tomatoes, stock, and celery. Bring to the boil, and simmer gently for half to three-quarters of an hour. Rub all through a hair sieve, and return to the saucepan. Mix the corn-flour to a smooth paste with a little water. Pour into the tomato mixture, stir till boiling, and boil for ten minutes, stirring well. Season, pour into the tureen,

sprinkle the parsley on the top and serve with little dice of fried bread, handed separately. If fresh tomatoes are used, the soup may be too thick; if so, add a little more stock or water.

No. 38.

WHITE VEGETABLE SOUP.

1 carrot	} Cut into matches	1 bayleaf
$\frac{1}{2}$ turnip		1 oz. butter
1 onion		1 oz. flour
2 sticks of celery, or $\frac{1}{2}$ tea- spoonful of celery seeds, tied in muslin		1 pint stock $\frac{1}{2}$ pint milk Salt and pepper

Melt the butter, and toss the vegetables in it for three or four minutes. Add the bayleaf, celery seeds, and stock. Boil gently for three-quarters of an hour or till the vegetables are tender. Mix the flour to a smooth paste with a little of the milk. Add the rest of the milk, pour into the soup, stir till boiling, and boil about six minutes, stirring all the time. Season to taste, remove the bayleaf and celery seeds, and, if too thick, add a little more stock or milk. This soup may be made with water instead of stock.

No. 39.

MUTTON BROTH.

$\frac{1}{2}$ lb. scrag end of neck of mutton	} 1 $\frac{1}{2}$ pints water 1 teaspoonful chopped pars- ley Salt and pepper
1 oz. pearl barley	
1 onion	
$\frac{1}{2}$ carrot	

Cut the mutton into neat joints, wash the barley, and put the mutton, barley, vegetables (cut into dice), water, and a little salt into a saucepan. Bring to the boil, skim and simmer gently about two and a half hours. Be sure not to put any marrow into the soup. When ready to serve, pour into a soup tureen and sprinkle the parsley on the top.

CAULIFLOWER SOUP.

1 medium-sized cauliflower	1 teaspoonful celery seeds, tied in muslin
1 pint good white stock	1 small piece of mace
1 oz. flour or fine grained Florador, or Robinson's patent barley	2 cloves
$\frac{1}{2}$ gill cream	3 allspice
About $\frac{1}{2}$ pint milk	12 peppercorns
1 bayleaf	Salt

Boil the cauliflower till half-cooked, drain, and cut off all the green parts. Put the white parts, cut in small pieces, into the stock with the celery seeds, bayleaf, mace, cloves, allspice, and peppercorns. Bring to the boil, and boil gently about half an hour. Rub through a hair sieve. Mix the flour or Florador or Patent Barley to a smooth, thin paste with a little of the milk. Add to the soup with the rest of the milk, return all to the saucepan, and boil about 10 minutes, stirring all the time. Season, and if too thick add more milk. Remove from the fire, stir in the cream, and serve with little dice of fried bread, handed separately.

VEGETABLE MARROW SOUP.

1 medium-sized vegetable marrow	1 pint of white stock or water
1 large onion	2 yolks of eggs
1 teaspoonful celery seeds	About $\frac{1}{2}$ pint milk
2 oz. butter	Pepper and salt

Peel the marrow thinly, cut in thick slices, leaving in the seeds, peel and slice the onion, tie the celery seeds in muslin. Melt the butter in a large saucepan, put in the marrow, onion, and celery seeds, and toss over a gentle heat for five minutes. Add the water or stock and a teaspoonful of salt. Boil all together till tender, about an hour, stirring occasionally, then rub through a hair sieve. Beat up the yolks in a large basin with a little of the milk, stir the soup quickly into them, return to the saucepan, and stir over a gentle heat to

cook the eggs, but be careful not to let it quite boil, or it will curdle. If too thick, add more milk. Hand little dice of fried bread and grated Parmesan cheese with this soup.

No. 42.

CABBAGE SOUP.

1 large cabbage	1 large tablespoonful
1 oz. butter	chopped parsley
1 small onion	Pepper and salt
1 pint water or white stock (boiling)	1 tablespoonful tapioca (crushed)
1 pint milk	

Thoroughly wash the cabbage, and cut it into quarters, place in boiling water, and boil quickly for five minutes, drain away the water, then melt the butter in a saucepan, add the cabbage, chopped parsley, onion (sliced thinly), the water or stock, put on the lid, and simmer all for about three-quarters of an hour, stirring occasionally. Rub all through a hair sieve, return to the saucepan, season, add the milk, and, when boiling, sprinkle in the crushed tapioca, continue stirring, and boil for 12 minutes. Serve with little dice of fried bread, handed separately.

No. 43.

ONION SOUP.

6 medium-sized onions	1 pint milk
1 stick of celery	Pepper and salt
1 oz. butter	A small blade of mace, if liked
1 quart water (hot)	
2½ oz. crumb of bread	

Melt the butter in a saucepan, and put in the onions and celery, cut in slices, stir over a gentle heat about five minutes, then add the water, mace, and bread. Boil till tender, then rub through a sieve. Return to the saucepan with the milk, and stir till boiling. Serve very hot, with fried bread cut into dice.

FISH.

No. 44.

CABILLAUD à la Tomate.

(Cod à la Tomato.)

2 cod steaks	½ pint fish stock
½ lb. tomatoes	1 blade of mace
1 shalot or a small piece of onion	10 peppercorns
1 oz. butter	Salt, pepper, and lemon juice
1 oz. flour	

Pepper and salt one side of the steaks, turn them over, and sprinkle salt and lemon juice on the upper side, wrap in buttered paper, and bake about 15 minutes, until the fish is just beginning to leave the bone. While the fish is cooking, melt the butter in a saucepan, fry the onion without browning much, mix in the flour very smoothly, add the tomatoes, stock, peppercorns, and mace, stir till boiling, and boil gently about 12 minutes, add the liquor from the cod, and season well; if too thick, add a little more stock. Place the steaks on a hot dish, and strain the sauce over and round.

No. 45.

COD à l'INDIENNE.

2 cod steaks	1 oz. butter
1 tablespoonful curry powder	1 oz. flour
1 dessertspoonful flour	½ pint fish stock
½ teaspoonful salt	2 oz. piccalilli
2 teaspoonfuls lemon juice	1 tablespoonful of the pickle juice

Mix the curry powder and salt together. Dip the pieces of cod into this mixture, place them on a buttered baking tin, squeeze the lemon juice over them, cover with the buttered paper, and bake in a moderate oven about 20 minutes. Melt the butter, draw the saucepan off the fire, stir in the flour, fry a little without browning,

add the fish stock, and boil gently, stirring all the time, about four minutes; if too thick, add a little more fish stock. Add the chopped piccalilli and the pickle juice, and season well. Dish the cod steaks, one leaning on the other, on a hot dish, and pour the sauce round. Serve hot.

No. 46.

COD à la MALTAISE.

1½ lb. middle cut of cod	1 small teaspoonful anchovy essence
½ pint white sauce (thick)	1 teaspoonful chopped capers
1 gill white wine or fish stock	1 teaspoonful chopped parsley
¼ small onion (very finely chopped)	A tiny pinch of thyme and marjoram
½ oz. butter	Salt, pepper, and cayenne
2 yolks of eggs	

Season the fish with salt and pepper, and place on a thickly buttered roasting tin, cover with a buttered paper, and bake in a moderate oven for about three-quarters of an hour till thoroughly cooked. Melt the butter in a saucepan, fry the onion till cooked but not brown, add the white sauce and white wine or fish stock, and stir till boiling, simmer gently for three or four minutes, add the yolks of eggs, and cook gently without allowing it to boil, stirring all the time till the sauce thickens. Stir in the parsley, capers, anchovy, and seasoning. Put the fish on to a hot dish, strain any liquor that may have run from it into the sauce, pour the sauce over and round, and serve hot.

No. 47.

MERLANS à la Princesse.

(Whiting à la Princess.)

3 whittings (small)	1 tablespoonful tarragon vinegar
1 onion	Salt and pepper
1 bunch of herbs	½ oz. butter
1 carrot	About 1½ gills tomato sauce
About 1 gill stock	

Sprinkle each whiting with pepper and salt. Cut the carrot and onion in pieces, and arrange alternately on

the bottom of a stewpan with the bunch of herbs and the stock. Place fish on the top of the vegetables, sprinkle with the tarragon vinegar, cover with a buttered paper, and simmer gently for about 15 minutes; drain, arrange neatly on a hot dish, and pour tomato sauce over and round the fish. Some of the liquor in which the fish was cooked should be added to the tomato sauce.

No. 48.

WHITEBAIT.

1 gill whitebait		$\frac{1}{2}$ teaspoonful salt
2 tablespoonfuls flour		

Drain the whitebait on a hair sieve, and put a few of them on a piece of paper with the flour and salt, toss them about till coated, then put them into a frying basket, shake away all loose flour, and fry in hot, deep fat for about half-a-minute, then drain on paper. Proceed in the same way till all the whitebait are cooked, then make the fat very hot indeed, and place all the whitebait in the frying basket and plunge in the fat for a second, to get hot and crisp. Drain, sprinkle with salt, and serve at once in a heap on a lace paper. Serve with brown bread and butter and cut lemon.

No. 49.

DEVILLED WHITEBAIT.

1 gill whitebait		Salt, pepper, and cayenne
2 tablespoonfuls flour		

Fry the whitebait as in the preceding recipe; mix the salt, pepper, and cayenne in a piece of paper, and sprinkle over the fish just before serving.

No. 50.

SOLE au PARMESAN.

2 soles	1½ oz. grated Parmesan
1 oz. butter	cheese
1 oz. flour	Salt, pepper, and very little
½ pint fish stock (rather more)	grated nutmeg

Skin and fillet the soles, sprinkle them with pepper and salt, and fold each fillet in two or three, according to the size. Place the fillets on a buttered baking tin, cover with buttered paper, and cook in a moderate oven for about 12 minutes till done. Melt the butter in a saucepan, add the flour, and fry a little without browning, then add the fish stock, stir till boiling, and boil for about five minutes. If too thick, add a little more stock or milk. When the fish is cooked, place the fillets on a dish, draw the sauce off the fire, season with pepper, salt, and nutmeg, and stir in nearly all the cheese. Pour this sauce over the fish, coating it thoroughly, sprinkle with the rest of the cheese, and brown slightly with a hot salamander, or in a very hot oven, or under a gas grill.

No. 51.

SOUFFLÉ de MERLAN.

(Whiting Soufflé.)

9 oz. whiting (freed from bones)	1 gill fish stock
2 oz. flour	3 eggs
1 oz. butter	1 gill cream
	Salt and cayenne

Melt the butter in a saucepan, mix in the flour, and add the fish stock, and boil till the mixture or panada leaves the sides of the pan, stirring all the time. Pound the meat of the whittings in a mortar, add the panada, eggs (one at a time), and season well with cayenne, salt, and pepper. Rub all through a wire sieve, slightly whip the cream, and stir lightly to the other ingredients. Butter a soufflé mould, and tie a band of buttered paper round it, pour the mixture in, and steam for about

three-quarters of an hour till firm. Serve coated with a white sauce, made with fish stock, and flavoured with a few drops of lemon juice and a little cayenne. Decorate with chopped parsley and chopped truffle or lobster coral.

No. 52.

LOBSTER CUTLETS.

1 large lobster
1 oz. butter
1 oz. flour

1 gill milk
Salt, pepper, and cayenne
A little cream, if liked

Chop the meat from the lobster, but not too finely, melt the butter in a saucepan, mix in the flour, and add the milk or water; boil quickly three or four minutes, stirring all the time, until the sauce is quite thick; remove from the fire, add the lobster, and season well; add about one tablespoonful of cream, and spread on a plate to cool. The mixture should not be too stiff when hot, as it becomes more solid in cooling. When cold, shape into small cutlets, egg and breadcrumb each one, and fry in very hot fat. Stick a small piece of the feeler of the lobster in the thin end of each cutlet to represent the bone, dish on a lace paper, and garnish with fried parsley.

No. 53.

SOLE à la ROUENNAISE.

1 sole
1 tablespoonful of lobster
cutlet mixture

Salt and lemon juice
About 1½ gills Cardinal
Sauce (see sauces)

Skin the sole, and fillet it. Place about one teaspoonful of the lobster cutlet mixture on each fillet, fold over, sprinkle each with salt and lemon juice, and bake on a buttered tin, covered with a buttered paper, for about 12 minutes. Dish on a hot dish, with one fillet leaning on another, and pour Cardinal Sauce over and round. Place a little chopped truffle or white of egg on each fillet, and serve at once.

SOLE à la HORLY.

1 sole (filleted)	1 small teaspoonful chopped parsley
1 small tablespoonful salad oil	1 small teaspoonful chopped onion
1 dessertspoonful chilli vinegar	Pepper and salt
1 teaspoonful tarragon vinegar	High-class frying batter

Cut the fillets of sole into two or three pieces, and place in a piedish with the oil, vinegars, parsley, onion, pepper, and salt; toss all together, and allow to soak about 15 minutes. Drain, and dip each piece in frying batter; fry in hot, deep fat. Serve on a lace paper, garnished with fried parsley, and hand tomato sauce separately.

SOLE à l'INDIENNE.

2 soles (filleted)	6 mushrooms
$\frac{1}{2}$ gill picked shrimps, or the meat from one small lobster	2 tablespoonfuls of piccalilli
$\frac{1}{2}$ oz. butter	2 gherkins
$\frac{1}{2}$ oz. flour	Seasoning
$\frac{1}{2}$ gill milk	Boiled rice
	Egg and bread crumbs
	Curry sauce. No. 170

Melt the butter in a small saucepan, add the flour, fry slightly, put in the milk, stir till boiling, and boil two or three minutes, then stir in the shrimps or lobster meat, chopped coarsely. If too stiff, add a little more milk. Season, and spread a layer of this mixture on each fillet of sole, or if the fillets are very large, use only half. Fold in three, egg and bread-crumbs, and fry in hot, deep fat. Have ready the gherkins, piccalilli, and mushrooms, cut into fine shreds, heat up in a little stock. Arrange the rice, boiled as for curry, in a circle, dish the fillets on this, drain the gherkins, etc., pile in the centre, and strain the sauce round the dish.

FILETS de SOLE en CASSOLETTES.

1 sole (filleted)	½ glass Chablis, or any white
1½ gills thick white sauce	wine
1 oz. grated cheese	A little short pastry
2 whites of eggs	

Line some small oval moulds thinly with short pastry, place some buttered papers in them, and fill with rice. Bake in a moderate oven about 15 minutes; remove the papers and rice. Fold the fillets, cutting them first, if necessary, so that they are a little smaller than the cases. Put them on a buttered baking-tin, sprinkle with salt and pepper, pour over them the white wine, cover with the buttered paper, and bake in a rather slow oven about 15 minutes. Bring the white sauce to the boil, season well, and mix into it the cheese and stiffly-whipped white of eggs, stirring as little as possible. Put a teaspoonful of this sauce in the bottom of each case, place one fillet on the top, cover with more of the sauce, and bake again in a moderate oven till hot through and slightly brown. Decorate with chopped parsley, etc., and serve hot.

SOLE au VIN BLANC.

1 sole (filleted)	2 yolks of eggs
½ oz. butter	¼ gill white wine (Sauterne
½ oz. flour	or Chablis)
1 gill fish stock	A few drops of lemon juice
2 preserved mushrooms	Salt and cayenne
1 small slice of onion	

Butter a baking-tin, fold the fillets in three, sprinkle each with the chopped mushroom, chopped onion, and a little salt and pepper. Place on the buttered tin, pour the white wine over them, cover with a buttered paper, and bake in a moderate oven about 15 minutes. While

baking, melt the butter in a saucepan, stir in the flour, fry a minute without browning, add the fish stock, stir till boiling, and boil about three minutes. Remove the pan from the fire, stir in the yolks of eggs quickly, and cook over a gentle heat, stirring well, till the sauce thickens. Drain the liquor from the fish into the sauce; cook again until thick enough to coat the back of the spoon. Add salt and lemon juice, arrange the fillets of fish on a hot dish, strain the sauce over and round, decorate with chopped parsley or truffle, and serve at once. If the sauce is too thick, add a little more fish stock at the last; if not thick enough, cook a little longer.

No. 58.

SOLES aux HUÎTRES à la PARMESAN.

2 soles (filleted)
1 oz. butter
1 oz. flour
 $\frac{1}{2}$ pint good fish stock
4 chopped mushrooms

2 yolks of eggs
1 tablespoonful grated Parmesan cheese
About a dozen oysters

Fold the fillets of soles in three, place on a buttered tin, cover with buttered paper, and bake in a medium oven about 12 minutes. Melt the butter, put in the flour, stir, and add the fish stock and mushrooms; boil several minutes, stirring all the time, then cool, and add the yolks, and cook well, without boiling, till thick. Bring the oysters to the boil in their own liquor; add the liquor to the sauce. If too thick, add more fish stock. Place the fillets in a hot dish, pour the sauce over, sprinkle all with the grated cheese, and brown the top with a salamander, or under a gas grill, or in a very hot oven. Garnish with the oysters (bearded), and allow them to get just hot, but do not cook them again.

No. 59.

SOLE à la GARIBALDI.

2 soles	1½ oz. butter
1 small lobster	1½ oz. flour
4 oz. of vermicelli	¾ pint fish stock
1 yolk of egg	Lemon juice
1 tablespoonful grated cheese	Salt and cayenne

Fold each fillet of sole in three, with a small piece of lobster in the middle; chop the rest of the lobster coarsely. Place the fillets on a buttered baking-tin, cover with a buttered paper, and cook in a rather slow oven for about 15 minutes. Boil the vermicelli till tender, drain, add the cheese and yolk, season, heat over the fire, turn on to a hot dish, form into a border, and dish the fillets of fish on this in a ring. Coat with the white sauce, and put the remains of the lobster in the centre. Decorate with chopped parsley and lobster coral or panurette. For sauce, melt the butter put in the flour, add the fish stock, boil well, add the cream, lemon juice, salt, and cayenne. If too thick, add more fish stock.

No. 60.

HOMARD à l'AMÉRICAINNE.

1 lobster with coral	1 small glass brandy (this may be omitted)
1 oz. butter	1 glass white wine
1 tablespoonful salad oil	About 1 gill brown sauce
Salt, pepper, and cayenne	1 teaspoonful Bovril
About ½ teaspoonful each of chopped onion and parsley	½ oz. fresh butter
2 tomatoes	Juice of ½ a small lemon
1 small glass sherry	3 dessertspoonfuls cream

Cut the lobster into about eight pieces, and fry in the butter and oil, with seasoning and onion and parsley. Add the tomatoes (peeled and sliced), the wine and brandy, brown sauce, and Bovril, and simmer all very gently for 20 minutes. Pound the coral with the ½ oz. of butter, add the lemon juice; take the pan off the fire,

and add them gradually, stirring well ; stir in the cream. Put the pieces of lobster on the dish, and pour the sauce over. Serve hot.

No. 61.

TRANCHETTES de SAUMON.

½ lb. cooked salmon	¼ oz. gelatine
1 gill mayonnaise (well flavoured)	½ gill water
½ gill aspic jelly (stiff)	Aspic jelly and salad for decorating

Line and decorate some small oval moulds with aspic jelly, chilli, and chervil or truffle. Cut the salmon into slices, a little smaller than the moulds. Melt the gelatine in the water, dissolve the aspic jelly, add the gelatine to it, and, when cool, but not setting, stir into the mayonnaise. As soon as it begins to thicken, line the decorated moulds thickly with the mixture. Put a slice of the salmon on the top of this when quite firm, and cover the salmon with more of the mayonnaise mixture. It will probably be necessary to warm the mayonnaise a little before using it to fill up the moulds, as it may set too quickly, but care must be taken not to curdle it. When the moulds are set, dip in hot water, turn out, and dish on a bed of salad and chopped aspic.

No. 62.

SOLE au GRATIN.

1 large sole	Pepper, salt, and lemon juice
1 small shalot (chopped finely)	About 1 gill Italian sauce
4 mushrooms (chopped)	A small piece of butter
1 large teaspoonful chopped parsley	Browned breadcrumbs

Skin and trim the sole, sprinkle it with salt, pepper, and lemon juice. Mix the shalot, mushrooms, and parsley together, make several incisions on each side of the sole, and fill with the mixture, butter a baking-tin, place the fish on the tin, cover with browned breadcrumbs or raspings, place a few little pieces of butter

at intervals on the top, and bake about 15 minutes in a moderate oven. Heat the sauce, remove the fish carefully on to a hot dish, pour the sauce round, and serve very hot.

No. 63.

SOLE aux FINES HERBES.

2 soles	1 large teaspoonful tarragon
Salt and lemon juice	(finely chopped)
1 oz. butter	About $\frac{1}{2}$ teaspoonful parsley
1 oz. flour	and chervil (finely
$\frac{1}{2}$ pint fish stock (rather	chopped)
more)	

Skin and fillet the fish, sprinkle each fillet with salt and lemon juice, fold over, place on a buttered baking-sheet, cover with a buttered paper, and bake for about 12 minutes in a moderate oven. Melt the butter in a saucepan, mix in the flour, add the fish stock, and stir till boiling, and boil about five minutes. Season to taste, and just before serving add the chopped herbs. Two tablespoonfuls of cream are a great improvement to this sauce. If too thick, add more fish stock. When the fish is cooked, place on a hot dish with one fillet leaning on another, and pour the sauce over and round.

No. 64.

STEWED EELS.

2 eels	10 peppercorns
$\frac{3}{4}$ pint white stock or water	1 blade of mace
1 oz. butter	Salt, cayenne, and lemon
1 oz. flour	juice
$\frac{1}{2}$ small onion	2 tablespoonfuls cream
1 bunch of herbs	

Divide the eels into pieces about two inches long, and put them into a saucepan with the stock, herbs, onion, peppercorns, mace, and a little lemon juice; boil up, skim, and simmer about half-an-hour, till the eels are cooked. Have ready in another saucepan the butter and flour mixed, and just fried together a little

without being browned; lift out the eels and keep hot, add the stock to the butter and flour, stir till boiling, boil about four minutes, season with salt and cayenne, add the cream, pile the eels in the middle of a hot dish, and strain the sauce over, coating each piece thoroughly.

No. 65.

STUFFED HADDOCK.

1 haddock		$\frac{1}{4}$ teaspoonful chopped
2 oz. breadcrumbs		thyme and marjoram
1 oz. suet (finely chopped)		1 egg
1 large teaspoonful chopped		Browned breadcrumbs
parsley		2 oz. dripping or butter
Salt and pepper		Anchovy sauce

Mix the breadcrumbs, suet, parsley, thyme, and marjoram together, season well with salt and pepper, and bind all together with a little milk or an egg. Wash and trim the fish, stuff it with the stuffing, and sew it up. Truss with the tail through the eyeholes or into the shape of an S. Dip into flour, then in beaten egg, and then in browned breadcrumbs. Place on a greased baking-tin, and put the butter or dripping in small lumps on the top. Bake in a moderate oven for about half an hour, basting occasionally. Remove the string or thread which was used in sewing up the fish, and dish on a hot dish. Pour anchovy sauce round, and send more of the sauce to table in a sauce tureen.

No. 66.

BAKED HERRINGS.

3 fresh herrings		$\frac{1}{4}$ teaspoonful chopped thyme
2 oz. breadcrumbs		and marjoram
1 oz. finely-chopped suet		Salt and pepper
1 large teaspoonful chopped		1 egg or 2 tablespoonfuls
parsley		milk

Split the herrings in halves, and remove the backbone. Mix the breadcrumbs, suet, herbs, salt, and

pepper together, and bind with an egg or a little milk. Spread some of this mixture on each half of the herrings, roll up and place on a buttered baking-tin, cover with buttered paper, and bake in a moderate oven about 10 or 15 minutes. Serve on a hot dish with slices of cut lemon and sprigs of fresh parsley.

No. 67.

FISH PIE.

<p>½ lb. cooked fish 1 lb. cooked potatoes 1 oz. butter A little milk or fish stock</p>	<p>Salt and pepper Some white or anchovy or parsley sauce</p>
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Mash the potatoes, melt the butter in a saucepan and put in the potatoes, add a little milk if not moist enough, and season well with pepper and salt. Spread a layer of the potato in a buttered piedish, break the fish into small pieces, and place it on the top of the potato, with a little more pepper and salt and about three tablespoonfuls of sauce. Cover the pie with the remainder of the potatoes, piling them as high as possible, mark into ridges with a fork, and bake in a hot oven for about half an hour till the potatoes are brown. The pie may be brushed over with egg, before being put into the oven, to glaze it. More fish may be used if liked.

No. 68.

FISH CAKES.

<p>4 oz. of any cooked fish 4 oz. mashed potatoes 1 teaspoonful essence of anchovy</p>	<p>About 1 tablespoonful melted butter sauce Salt and pepper Egg and breadcrumbs</p>
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Chop the fish coarsely, and mix it with the potatoes, essence of anchovy, and sauce. Season with salt and

pepper and a little cayenne, if liked; turn out on to a plate, and allow the mixture to cool. When cold, shape into small flat cakes; egg and breadcrumb and fry in hot, deep fat till golden brown. Serve hot with fried parsley.

No. 69.

KEDGEREE.

$\frac{1}{2}$ lb. cooked fish
1 small teacupful rice
1 or 2 hard-boiled eggs
2 oz. butter

Salt, pepper, and cayenne
 $\frac{1}{2}$ teaspoonful chopped
parsley

Free the fish from bones, and break it up into small pieces; boil the rice, and dry it; put the yolks of the hard-boiled eggs through a wire sieve, or chop them finely; chop the whites coarsely. Melt the butter in a saucepan, and put in the rice, fish, whites of the eggs, salt, pepper, and cayenne. Stir over the fire till thoroughly hot, then pile high on a hot dish; sprinkle the yolks of eggs and chopped parsley over the top, and serve at once.

No. 70.

FRIED FILLETS of PLAICE.

Dry the fillets thoroughly in a cloth, and cut each fillet into two or three pieces, according to the size of the fish. Mix one tablespoonful of flour with one teaspoonful of salt and half a teaspoonful of pepper; beat up an egg thoroughly, and dip each piece of fish first in the seasoned flour, then in egg, and coat with

breadcrumbs. Have ready a deep pan half full of clarified fat or dripping, or Hugon's Suet, and as soon as the fat is hot, put in the pieces of fish and fry till golden brown. When a faint bluish smoke rises from the middle of the pan of fat, it is hot enough for frying.

No. 71.

GÂTEAU de HOMARD.

$\frac{1}{2}$ lb. lobster		1 whole egg and 1 yolk
$\frac{1}{2}$ lb. white breadcrumbs		1 oz. butter
$\frac{1}{2}$ pint milk		Salt, pepper, and cayenne

Boil the milk and butter, and pour them on to the breadcrumbs, chop the lobster finely, and mix it with the breadcrumbs, add the whole egg and yolk, and season well with salt, pepper, and cayenne, and mix well together; turn into a well-buttered mould, and bake about 35 minutes, or until the mixture feels firm. Serve with a good fish sauce poured over and round. If liked, the mixture may be steamed for about three-quarters of an hour instead of being baked.

No. 72.

FISH PUDDING.

$\frac{1}{2}$ lb. cooked fish		1 teaspoonful chopped parsley
1 oz. breadcrumbs		Pinch of thyme and marjoram (if liked)
$1\frac{1}{2}$ oz. suet		Pepper and salt
2 eggs		
1 gill milk or fish stock		

Free the fish from skin and bones, chop the suet, and pound well together in a mortar, add breadcrumbs, eggs, parsley, milk, and seasoning. Pour into a well-greased pudding basin, and steam for one and a quarter hours. Serve with a good white sauce or with egg sauce.

No. 73.

BOILED FISH.

Place the fish in hot water, with a dessertspoonful of salt and a teaspoonful of vinegar to about a quart of water. Have only enough water to half cover the fish, and after the water once comes to the boil, only allow it to simmer. The time depends on the thickness of the fish; it is usual to allow about ten minutes to the pound, and ten minutes over for round fish and rather less for flat ones. When cooked, allow to drain for a few minutes over the fish kettle, and dish on a hot dish on a folded napkin.

No. 74.

BOILED SALMON.

Follow the rules for boiled fish, but omit the vinegar.

ENTRÉES, MEAT AND POULTRY DISHES.

No. 75.

FILETS de BŒUF à la Béarnaise.

(Fillets of Beef à la Béarnaise.)

1½ lb. fillet of beef	About 1 gill Béarnaise
2 oz. butter or dripping	sauce (see Sauces)
Pepper and salt	A little brown or demi-
A little glaze	glace sauce

Cut the beef into small round fillets, make the butter or dripping very hot, and fry the fillets quickly in it. Glaze the fillets and dish them in a circle on mashed potato; put the Béarnaise sauce, which should be very thick, in the middle, and pour the brown sauce round. Serve hot.

No. 76.

FILETS de BŒUF à la Pompadour.

(Fillets of Beef à la Pompadour.)

1½ lb. fillet of beef	½ teaspoonful lemon juice
2 tomatoes	Salt, pepper, and cayenne
A little glaze	A little horseradish and
1 oz. butter	macedoine of vege-
1 teaspoonful chopped	tables, if liked
parsley	

Mix the butter, parsley, and lemon juice with a little salt and cayenne, make into a pat, and put in a cool place. Cut the beef into neat round fillets, and

fry or grill them. Cut the tomatoes into slices, and bake about four minutes. Cut the butter into small diamond-shaped or round pieces; dish the fillets on mashed potato or on a croûte of fried bread, with a slice of tomato between each fillet, and a piece of the butter on the top of each. Garnish the dish with horse-radish or macedoine of vegetables, if liked, and pour Espagnole or demi-glace sauce round the fillets. If liked, a small round of grilled fat from the fillet may be dished on each round of beef.

No. 77.

FILETS de BŒUF à la Viennoise.

(Filets of Beef à la Viennoise.)

2 lb. beef steak	Salt, cayenne, and	grated
1 teaspoonful chopped parsley	nutmeg, if liked	
½ teaspoonful chopped thyme and marjoram	2 onions	
2 eggs	1 oz. butter	
1 tablespoonful flour	1 gill brown sauce	
	½ pint of demi-glace or	Espagnole sauce

Chop the meat very finely and mix with the parsley, thyme, marjoram, two yolks and one white of egg, and a little flour if necessary; season well, and form into round cakes like fillets. Cut the onions into slices and divide the rings carefully; dip five or six of the largest rings, first into flour, then in beaten white of egg, and then in flour again, and fry till cooked. Melt the butter and fry the rest of the onions (cut in small pieces) a light brown, drain away the butter and add the brown sauce; simmer till the onions are quite soft (about 20 minutes). Flour the fillets, and fry them in about 2 ozs. of butter or dripping. Dish the fillets on a croûte of fried bread or on mashed potato, pour the demi-glace or Espagnole sauce over, and put a spoonful of the onion mixture on each fillet. Garnish the dish with the fried onion rings.

No. 78.

FILETS de BŒUF à l'Américaine.

(Filets of Beef à l'Américaine.)

1½ lb. fillet beef	About 1 gill of thick
2 oz. macaroni	tomato sauce
¾ oz. grated cheese	1 gill Espagnole sauce
Egg and breadcrumbs	

Cut the beef into neat round filets, egg and crumb each one, and fry in hot fat; dish in a circle on mashed potato. Have ready the macaroni boiled in salted water, and cut into pieces about half an inch long, add to it about a gill of tomato sauce, and heat through; just at the last add the cheese, and serve in the centre of the filets. Pour the Espagnole sauce round, and serve very hot.

No. 79.

FILETS de BŒUF PIQUÉ.

(Filets of Beef Larded.)

1½ lb. fillet of beef	1 bunch of herbs
Larding bacon	About ½ pint of stock
1 carrot	Espagnole sauce
1 turnip	Spinach or macedoine of
1 onion	vegetables for garnish
½ teaspoonful celery seeds	

Cut the beef into neat round filets and lard each one carefully. Cut the carrot, turnip, and onion into large pieces, using enough to cover the bottom of the braising pan; put the herbs and celery seeds, tied in muslin, in the middle. Instead of using a braising pan, a stewpan may be used. Pour in enough boiling stock to half cover the pieces of vegetable, and place the filets on the top of the vegetables, cover with a buttered paper, and cook gently about three-quarters of an hour till tender. When cooked, place in a hot oven for two or three minutes to make the bacon crisp, then glaze and dish on mashed potato or on a croûte of fried bread. Pour good Espagnole sauce round and garnish with spinach or macedoine of vegetables.

TOURNEDOS de BŒUF AUX OLIVES.

(Tournedos of Beef with Olives.)

1½ lb. fillet of beef	Pepper
4 ozs. veal or beef	Cayenne
½ oz. butter	About 6 olives stoned
1 oz. flour	Mashed potato or round
½ gill stock or water	croûtes of bread
¼ oz. grated cheese	About 1 gill Espagnole
1 yolk	sauce
Salt	

Cut the beef into nice oval fillets. Chop and pound the veal or use the trimmings of the beef; make a panada of ½ oz. of butter, 1 oz. of flour, and ½ gill of stock. When cool, add to the veal with the cheese and yolk, season well, and rub all through a wire sieve. Fill some well-greased bouchée moulds with this mixture and place a stoned olive, also filled with this mixture, in the middle; steam gently for half an hour. Fry or grill the fillets of beef, and dish each fillet on a round of mashed potato or fried bread. When cooked, turn the mixture out of the little moulds and dish one on each fillet. Pour Espagnole sauce round.

FILETS de BŒUF à la NAPOLÉON.

(Filets of Beef à la Napoléon.)

1½ to 2 lbs. fillet of beef	A piece of beef marrow
2 ozs. of imitation Foie Gras	(about 2d.)
1 yolk of egg	About 6 rounds of fried
About 6 stoned olives	bread
Bordelaise sauce	Frying fat

Cut the filets into small thick rounds, and fry or grill for about five minutes, leaving them slightly underdone. Press them between two dishes with a weight on the upper dish till slightly flattened. Mix the Foie Gras with the yolk of egg, and spread one side of the filets fairly thickly with the mixture; stuff the olives

also with it. Put the fillets and olives on to a buttered baking sheet, cover them with a buttered paper, and make hot through in a moderate oven (about 12 minutes) or less if the fillets are still hot when you spread them. Put the marrow into boiling water and boil gently for five minutes, then cut in thick slices and put in the oven for a few minutes. Place the fillets each on a round of fried bread; arrange on a dish, and pour Bordelaise sauce over them. Place a round of marrow and a stuffed olive on each fillet, and serve at once very hot.

No. 82.

BEEF OLIVES.

1 lb. beef steak or fillet	1 egg
2 oz. breadcrumbs	Salt, pepper, and a very
1 oz. suet (chopped finely)	little nutmeg and
1 teaspoonful chopped	grated lemon rind if
parsley	liked
$\frac{1}{4}$ teaspoonful chopped	1 pint brown sauce or
thyme and marjoram	thickened gravy

Cut the meat into thin slices, four or five inches long, and about two inches wide. Mix the suet, breadcrumbs, parsley, thyme, marjoram, and plenty of salt and pepper, bind all together with the egg, and spread a little of this mixture on each slice of meat, roll up and tie round with string. Put the brown sauce into a saucepan, and when boiling, put in the rolls of beef. Stew gently for one hour, then remove the string from the olives, and dish on mashed potato; strain the sauce over and round. Cooked beef may be re-heated in this way.

No. 83.

CÔTELETTES de MOUTON à la Bordeaux.

(Cutlets à la Bordeaux.)

$1\frac{1}{2}$ lb. best end of neck of	1 gill tomato sauce
mutton	1 gill Espagnole sauce
2 hard-boiled eggs	Egg and breadcrumbs

Trim the cutlets neatly, egg and crumb each one, and fry in hot fat till brown and cooked through. Cut the

eggs in half and cut each half in four, make the tomato sauce hot, and put in the eggs for a few minutes. Dish the cutlets on a circle of mashed potato, put the tomato sauce and eggs in the centre, and pour the Espagnole sauce round.

No. 84.

CÔTELETTES de MOUTON à la Soubise.

(Cutlets à la Soubise.)

1½ lb. best end of neck of mutton	Pepper and salt
About 1 gill Soubise sauce	A little brown sauce or gravy
1 tablespoonful glaze	

Cut the meat into cutlets and trim each one neatly, leaving about half an inch of the bone bare and scraped quite clean. Braise or fry or grill the cutlets till cooked, then glaze each one and dish in a circle on mashed potato. Reduce the Soubise sauce till quite thick, and put it into the centre of the circle of cutlets. Pour some good brown sauce round the dish and serve hot.

No. 85.

CÔTELETTES de MOUTON à la Provençale.

(Cutlets à la Provençale.)

1½ lb. best end of neck of mutton	1 dessertspoonful chopped parsley
1 gill white sauce	2 yolks of eggs
½ oz. butter	Pepper and salt
2 mushrooms (finely chopped)	¼ oz. grated Parmesan
2 shalots or 1 onion (finely chopped)	1 teaspoonful brown bread- crumbs

Cut the meat into cutlets and trim each one neatly, fry or braise them, and press flat between two dishes,

with a weight on top, till cold. Melt the butter in a saucepan and fry the mushrooms and shalots for a few minutes, without browning them; drain away the butter, then add the white sauce and stir till boiling, boil two or three minutes, then remove from the fire and whisk in the yolks of eggs, cook without boiling till very thick, stirring well, and add the parsley. Allow to get cold, then spread one side of each cutlet thickly and smoothly with this mixture, being careful to coat the same side of each cutlet, so that when arranged in a circle with the coated side up, the bones shall all curve in the same direction—*from* the centre. Mix the bread-crumbs and cheese together and sprinkle over the cutlets; put into the oven to get thoroughly hot, and dish in a circle on mashed potato, with Espagnole or demi-glace sauce poured round. If liked, some of the mixture used for coating the cutlets may be piled in the centre.

No. 86.

CÔTELETTES de MOUTON à la Milanaise.

(Cutlets à la Milanaise.)

1½ lb. best end of neck of mutton		1 gill Espagnole sauce
1 egg		½ oz. macaroni (boiled)
Breadcrumbs		2 oz. ham or tongue
About 1 gill white sauce		1 or 2 truffles

Cut the meat into cutlets, trim them neatly, egg and breadcrumb and fry till cooked through. Put the white sauce into a saucepan, and when hot, stir the ham or tongue, macaroni, and truffles, all cut into small julienne strips, into it and mix well. Dish the cutlets in a circle on mashed potato, put the white sauce in the centre, and pour the Espagnole sauce round.

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CUTLETS with Tomato Sauce.

1½ lb. best end of neck of mutton		Breadcrumbs
1 egg		Mashed potatoes
		Tomato sauce

Cut the meat into cutlets and trim each one neatly, egg and breadcrumb, and fry in hot fat till thoroughly cooked and golden brown. Have the potatoes ready mashed with a little butter, pepper, and salt, and two tablespoonfuls of cream if liked; pile these in the centre of a hot dish, and dish the cutlets leaning on the potatoes, with the bones upward. Pour tomato sauce round and serve very hot.

CUTLETS à la VILLEROI.

About 7 lamb or mutton cutlets		1 egg
1 gill white sauce		Breadcrumbs or panurette
A few cracknel biscuits rubbed through a wire sieve		1 bunch of watercress
		Macedoine of vegetables
		About half a pint of cold cucumber sauce

Trim the cutlets well, and fry quickly in a frying pan till light brown and *slightly* underdone. Be sure to have the fat smoking from the middle of the frying pan before putting the cutlets in. Put the cutlets on a flat dish, with another dish and a weight on the top of them, and allow to get cold. Coat each cutlet with the white sauce on one side, roll in the cracknel crumbs, then egg and crumb in white breadcrumbs or panurette. Fry carefully in deep fat, dish in a circle, with macedoine of vegetables in the centre, and watercress, well washed and seasoned in oil and vinegar, round the dish; put white cutlet frills on the bones and hand cold cucumber sauce separately. Have dish and plates really hot for this entrée.

NOISETTES de MOUTON à la TYROLIENNE.

(Fillets of Mutton à la Tyrolienne.)

About 2 lb. best end of neck of mutton or loin of mutton	1 chopped shalot or a slice of onion chopped
About 3 rather small tomatoes	1 bayleaf, $\frac{1}{2}$ teaspoonful salt
1 dessertspoonful of chopped parsley	1 oz. chopped ham
$\frac{3}{4}$ gill salad oil	About $1\frac{1}{2}$ gills Espagnole or brown sauce
$\frac{1}{2}$ gill vinegar	1 oz. butter, egg, bread- crumbs, and frying fat

Remove the meat from the bones in one piece, and cut it into about eight nice fillets. If you have any difficulty in removing the meat whole, it will do just as well if you cut the meat into cutlets in the ordinary way, being careful to get the lean part the right thickness, and then take the meat from each bone, using the round part only. Put the oil, vinegar, shalot, bayleaf, parsley, and salt on to a rather deep dish, and turn the fillets over and over in this till well coated, leave for several hours, or till next day, turning them occasionally. Then wipe them gently on a cloth, dip in bread-crumbs, then in egg, and then in breadcrumbs again. Cut the tomatoes in halves, squeeze out some of the seeds, and fill up with the chopped ham just mixed with a little of the Espagnole sauce to moisten it. Place these on a buttered baking sheet, and bake in a moderate oven about five minutes. Place about 2 ozs. of good clarified dripping in a frying pan, and when just beginning to smoke, lay in the egged and crumbed fillets quickly; directly they begin to brown turn them over, and then reduce the heat and let them cook rather slowly, so that they are thoroughly cooked, and only a deep golden brown. When done, arrange them in a row on a dish, one overlapping the next, pour some boiling Espagnole sauce round the dish and place the halves of tomatoes round at equal distances. The Espagnole sauce should have about a tablespoonful or

rather less of the oil and vinegar mixture than the fillets were soaked in, boiled up with it. Allow half a tomato to each fillet.

No. 90.

BROWN CURRY.

1 lb. any meat (mutton is best)	½ a pint stock or water
1 large onion	1 teaspoonful lemon juice
1½ oz. butter	½ an apple (chopped)
1 tablespoonful curry powder	Salt

Cut the meat into small, square pieces, and slice the onion; make the butter hot in a saucepan, add the onion and meat, and fry all together over a fairly hot fire till light brown; add the curry powder, and fry again for a few minutes, adding the lemon juice directly it begins to fry; put in the apple and stock, stir till boiling, and simmer gently for 1¼ hours, or till the meat is tender. Season with salt, and serve with boiled rice.

No. 91.

CURRY OF COLD MEAT.

½ lb. cold meat	1½ gills stock or water
1 large onion (sliced)	½ an apple, chopped (if liked)
1 oz. butter	1 teaspoonful lemon juice
1 heaped dessertspoonful flour	Salt
1 tablespoonful curry powder	

Melt the butter, and, when hot, fry the onion without browning much till nearly cooked; add the curry powder, and continue to fry for a few minutes; put in the lemon juice, then the flour, and stir well; add the stock and apple, and stir till boiling; boil well for about five minutes, then put in the meat, cut in small squares, and simmer all very gently for three-quarters of an hour. Add salt to taste, and serve with boiled rice.

No. 92.

DRY CURRY.

1 lb. meat or 1 small chicken or rabbit	3 oz. butter
1 large onion	1 dessertspoonful lemon juice
1 tablespoonful curry powder (rather less if not liked hot)	Salt
	1 apple (chopped)

Cut the meat into small, square pieces, and slice the onion; melt the butter in a saucepan, and, when hot, fry the meat and onion in it for 15 minutes; add the curry powder and lemon juice and the apple, and stir all well together over the fire for a few minutes; put the lid on the saucepan, and put over a *very* slow fire for $1\frac{1}{4}$ hours, stirring it frequently, and being careful to see that, although it must not boil, it continues to cook gently; if it seems very dry, add a little more butter, and remember it is very liable to burn. Season with salt to taste, and serve with boiled rice.

No. 93.

WHITE CURRY.

$1\frac{1}{2}$ lb. veal, or 1 fowl, or 1 rabbit	2 oz. butter
1 onion	1 tablespoonful crême de riz or flour
Half an apple (finely chopped)	2 oz. almonds or cocoanut
$1\frac{1}{2}$ tablespoonfuls curry pow- der	$\frac{1}{2}$ pint water (hot)
	Juice of about half a lemon
	About 1 teaspoonful salt

Cut the veal into rather small, square pieces, or cut the fowl or rabbit into joints, and fry without browning in the butter, then take out the meat, and fry the onion also without browning, add the curry powder, continue to fry, and squeeze in a few drops of lemon juice. Stir in the flour. Have ready half a pint of almond or cocoanut milk, and add it to the curry-powder, etc.; stir till boiling, and then put in the meat

and chopped apple, and allow all to simmer very gently for about an hour till the meat is tender; then season with salt and more lemon juice, and serve with boiled rice.

To prepare the almond milk, blanch, chop, and pound the almonds, with a little of the water, let them soak in the water for ten minutes or longer, then strain and use; add a little more water to the almonds in case the curry gets too thick. Coconut can be prepared in the same way. If desiccated coconut is used, only 1 oz. will be required.

No. 94.

FRICASSÉE de VOLAILLE.

(Fricassée of Chicken.)

1 fowl	1 bayleaf
1½ pints white stock or water	10 peppercorns
2 oz. butter	1 clove
2 oz. flour	A bunch of herbs
A blade of mace	2 yolks of eggs
1 small onion	2 tablespoonfuls cream

Cut the fowl into neat joints and remove the skin. Put the stock, mace, bayleaf, onion, peppercorns, clove, and herbs into a saucepan, with the neck, skin, and trimmings of the fowl, and bring slowly to the boil. When boiling, rub the fowl with lemon juice, and add to the stock. Simmer gently about an hour till the fowl is tender. Melt the butter in a saucepan, add the flour, and fry a little, without browning; then strain the stock, and add nearly all of it to the butter and flour; stir till boiling, and boil four or five minutes; if too thick, add the rest of the stock. Remove from the fire, mix the cream and yolks of eggs together, and stir them quickly to the sauce; cook a little without boiling, put in the pieces of fowl, and let them get hot through, without boiling, stirring carefully. Pile the fowl in the middle of a hot dish, and pour the sauce over and round. If liked, the dish may be garnished with cooked button mushrooms, and the trimmings used to flavour the stock.

CHICKEN EN CASSEROLE.

(Casserole of Chicken.)

1½ oz. butter	1 onion
1 tablespoonful salad oil	12 peppercorns
1½ oz. flour	2 tomatoes
1 pint stock	1 glass sherry
½ teaspoonful celery seeds and a pinch of thyme, a pinch of marjoram, and a bayleaf, all tied together in muslin	About ½ lb. mushrooms (these may be omitted)
1 carrot	10 Spanish olives, if liked
	1 small dessertspoonful Bovril
	1 chicken

Put the butter and oil into a casserole, and, when hot, fry the chicken either whole or cut in joints till light brown; lift out on to a plate, and make the butter hot again. Fry the onion and carrot, cut in thick slices, in the butter till just beginning to brown, then add the flour, and continue to brown all together till the flour is a deep golden brown; add the stock, herbs, and celery seeds, peppercorns, tomatoes sliced, the sherry and Bovril, and stir all over the fire till boiling. Put in the chicken, and simmer all together gently for about an hour, according to the age of the chicken; lift out the chicken, then strain off the sauce through a hair sieve, return the sauce and chicken to the casserole, add the olives, stoned, and the mushrooms, stalked and skinned. Simmer very gently for about 20 minutes longer, and serve in the casserole.

CHICKEN CREAM.

½ lb. raw chicken meat	1 gill of cream
1 oz. butter	Salt, pepper, and cayenne
2 eggs	

Put the meat twice through a mincing-machine, pound well in a mortar, add the butter and seasoning,

then the eggs, one at a time, mixing well together. Rub through wire sieve and stir in the cream. Stir thoroughly till the mixture thickens slightly, so that the cream gets whipped in the mixture. Steam very gently in a well-greased mould for three-quarters of an hour, or rather longer. Turn out on to a hot dish. Coat with best white sauce. Decorate, and serve hot.

No. 97.

MEDAILLONS DE VEAU, OU DE VOLAILLE.

(Medallions of Veal, or of Chicken).

<p>$\frac{1}{2}$ lb. cooked veal or chicken $\frac{3}{4}$ or 4 oz. cooked ham or tongue About $\frac{3}{4}$ pint white sauce</p>	<p>$\frac{1}{2}$ oz. gelatine (rather less) A little aspic jelly Salad for dishing</p>
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Chop the veal and ham and mix with a little of the white sauce which has had the gelatine dissolved in it. Form into rounds, and allow to stand till slightly firm. Colour some of the sauce green, and, when nearly setting, coat half the rounds of veal with the white sauce and the other half with the green sauce. When quite set, decorate and coat with aspic. Dish on salad. Serve as a cold entrée or supper dish.

No. 98.

PETITES CAISSES à l'IMPÉRIALE.

(Little Cases à l'Impériale.)

<p>A little short or cassolette pastry 4 oz. cooked sweetbread, chicken, or veal 1 oz. ham or tongue</p>	<p>A few mushrooms and truffles A little good white sauce 2 yolks of eggs 2 whites of eggs</p>
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Line some greased moulds with cassolette pastry or short pastry. Put a piece of greased paper in each

mould and fill the paper with rice. Bake in a moderate oven for about 15 minutes, then remove the rice and fill the cases with the above mixture.

Cut the sweetbread, chicken, or veal, and the ham into very small dice. Mix with the sauce and yolks of eggs. Season highly, and cook over the fire without boiling till the eggs thicken. Fill into the cases; beat the whites of two eggs very stiffly, with a good pinch of salt, add a little cayenne, and force this on the top of the cases. Bake in a slow oven about three minutes. Have ready a hot, hard-boiled egg, cut it in slices, and put a slice on top of each case, sprinkle with a little chopped parsley, and serve very hot.

No. 99.

BONNES BOUCHES à la MODERNE.

Some mashed potato prepared as for dishing entrées.

½ lb. cooked chicken, veal, or any white meat

1 oz. ham

Pepper

Salt

About 1½ tablespoonfuls white sauce

A grate of nutmeg, if liked

Round croûtes of bread and white sauce for dishing

Grease some small moulds with melted clarified butter, and while liquid sprinkle with panurette or brown breadcrumbs, coating each mould completely. Line the moulds with the prepared potato, leaving a hollow in the middle. Chop the meat, and mix with the white sauce and ham to a rather moist paste; season well. Fill the hollows of the moulds with this mixture, smooth over with potato, brush the tops with beaten egg, and bake in a very moderate oven about 12 minutes. Dish each mould on a croûte of fried bread and pour white sauce round the dish.

CROQUETTES de VOLAILLE.

(Croquettes of Chicken.)

6 oz. cooked fowl (finely chopped)	2 oz. lean cooked ham or tongue (finely chopped)
4 mushrooms	1 gill white sauce (about)

Chop the mushrooms finely, and let them cook for a few minutes in the sauce. Add the other ingredients and mix well, season, and turn out on to a plate. When cold, make into croquettes, egg and breadcrumb, and fry in hot fat. Dish on a lace paper, and garnish with fried parsley.

QUENELLES de VEAU.

(Quenelles of Veal.)

1 lb. veal cutlet (raw)	2 eggs
1 oz. butter	Salt, pepper, and cayenne
2 oz. flour	2 tablespoonfuls cream, if liked
1 gill stock or water	

Melt the butter in a saucepan, mix with it the flour and stock, boil well, stirring vigorously until the mixture becomes thick, and leaves the sides of the pan quite clean: this is called a panada. Let this mixture cool, chop up the veal very finely, or pass it twice through a mincing machine, and pound thoroughly in a mortar, add the panada and eggs, and pound again. Season well and rub through a wire sieve. About two teaspoonfuls (*small*) of salt, and three-quarters of a teaspoonful of pepper will season it well. Butter the bottom of a sauté-pan or frying-pan, dip a dessert-spoon into very hot water, put some of the quenelle-meat into it, and shape it with a knife (also dipped in hot water), so that it is oval on the top. Dip another dessert-spoon

in hot water, and scoop the quenelle from the first spoon on to the buttered pan. Proceed in the same way till all the quenelle-meat is used up, then pour about half a pint of boiling water carefully round the quenelles, cover them with buttered paper, and poach very gently about 20 minutes. Dish in a circle on mashed potato, coat them with white sauce, put white sauce round the dish, and peas or macedoine of vegetables in the centre.

No. 102.

RÔGNONS à l'Epicurienne.

(Kidneys à l'Epicurienne.)

3 sheep's kidneys
 About 8 oz. quenelle-meat
 2 oz. butter
 A small piece of onion
 Salt and pepper

1 mushroom
 About 12 small quenelles
 or mushrooms
 ½ pint Espagnole or Italian
 sauce

Skin the kidneys, sprinkle them with pepper and salt, and split them in halves. Melt the butter in a sauté-pan or frying-pan, and, when hot, put in the kidneys, onion and mushroom (both finely chopped), and fry very gently till the kidneys are cooked, stirring so that they do not brown much. Butter six small oval moulds, and line them carefully with quenelle-meat, place half a kidney, well trimmed, in each, and fill up the moulds with more quenelle-meat, smooth over with a knife dipped in hot water, and steam gently about 25 minutes. Turn out and dish in a line on a long, narrow croûte of fried bread or on oval croûtes of bread. Pour the sauce, which should not be too thick, over and round, and place the quenelles or mushrooms in groups round the dish. The croûte of fried bread may be fastened to the dish, before the kidneys are dished, by means of a little white of egg or glaze. The quenelles should be shaped in teaspoons.

GRENADINS de VEAU.

(Grenadins of Veal.)

1 lb. fillet of veal	A little glaze
1 carrot, 1 turnip, 2 onions	Demi-glaze or tomato
3 sticks of celery	sauce
1 bunch of herbs	Peas or vegetables cut
A little larding bacon	in fancy shapes for
$\frac{1}{2}$ pint stock (about)	garnish

Cut the veal into round fillets, not too thick, and lard each one with the bacon. Cut the carrot, turnip, and onions into large pieces, and place them on the bottom of a braising or stewing pan with the celery and bunch of herbs; pour the stock over the vegetables, and place the fillets of veal on the top of the vegetables, cover them with a piece of buttered paper, and put on the lid; the stock should not touch the fillets, as they should cook in the steam. Let the contents of the stewpan simmer gently about three-quarters of an hour till the meat is tender, basting it occasionally. Take out the grenadins on to a baking-tin, and place in a hot oven for three or four minutes to crisp the bacon; then brush them over with glaze, and dish in a circle on mashed potato with the peas or vegetables in the centre. Pour the sauce round the dish, and serve hot.

FILETS de VEAU à la Talleyrand.

(Filets of Veal à la Talleyrand.)

$\frac{3}{4}$ lb. fillet of veal	1 tablespoonful chopped
3 mushrooms (chopped)	parsley
1 shalot or $\frac{1}{2}$ onion	$\frac{1}{2}$ teaspoonful lemon juice
(chopped)	$1\frac{1}{2}$ gills white sauce
1 oz. butter	2 yolks of eggs

Cut the veal into small round fillets, and fry them in the butter with the mushrooms and shalot, without

allowing them to brown ; keep turning and stirring them about with a wooden spoon, and cook well. Drain away the butter and add the white sauce, simmer for about ten minutes, then lift out the fillets and keep hot. Add the yolks of eggs to the sauce, and cook without boiling till thick, then put in the parsley and lemon juice. Dish the fillets on mashed potato and pour the sauce over. Serve at once. If too thick, the sauce may be thinned with milk.

No. 105.

ÉPIGRAMMES de VEAU.

(Epigrammes of Veal.)

1 lb. veal cutlet or fillet	Pepper and salt and a
1½ oz. butter	very little nutmeg
1½ oz. flour	Egg and breadcrumbs
½ pint white stock	About 1 gill of Espagnole
2 yolks of eggs	sauce
1 tablespoonful cream	Macedoine of vegetables
About 1 dessertspoonful	or peas for garnish
lemon juice	

Cut the veal into neat round fillets, and fry in the butter for about seven minutes till cooked, then press between two dishes till cold. Add the flour to the butter, mix well, and fry gently for two or three minutes without allowing it to brown, then add stock, and stir till boiling ; boil well, still stirring, then remove from the fire, and beat in the yolks of eggs and cream ; cook over a gentle heat for a few minutes without allowing it to boil, then season with salt and pepper, lemon juice, and just a little nutmeg ; pour out on to a plate and allow to get cold. When cold, cover the fillets with the prepared sauce, cover with breadcrumbs, brush over with egg, crumb again, and fry in very hot, deep fat till crisp and brown. Dish on a border of tomato rice or on mashed potato, pour Espagnole sauce round, and garnish with macedoine of vegetables or peas.

KROMESKIS à la Russe.

6 oz. cooked fowl, finely chopped	2 eggs
1 oz. lean cooked ham, finely chopped	2 oz. flour
4 preserved mushrooms	1 tablespoonful salad oil or butter, melted
About 1 gill white sauce	1 tablespoonful milk
Some fat bacon or ham	Salt and pepper

Chop the mushrooms, add the fowl and ham, and season well, and mix with enough white sauce to form a paste. Turn out on a plate to cool. When cold, make into cork-shaped croquettes. Cut the bacon or ham into thin small slices and roll each croquette into one of the slices. Sift the flour into a basin, put in the yolks of the eggs, salad oil, milk, and a pinch of salt, beat well together, add more milk if necessary, then whip the whites of the eggs to a stiff froth and add them lightly to the flour, etc., dip each croquette into this batter, and fry at once in deep fat. Serve hot on a fancy paper garnished with fried parsley.

LANGUE de BŒUF à la Milanaise.

(Tongue à la Milanaise.)

4 oz. cooked ox tongue	1 hard-boiled egg
½ gill tomato sauce	2 oz. Spaghetti
½ gill Espagnole sauce	½ oz. grated parmesan cheese
2 truffles (these may be omitted)	A little chopped parsley for decorating
8 preserved mushrooms	Paper or china cases

Cut the tongue into small strips, chop the mushrooms coarsely, boil the Spaghetti till tender, and cut it into strips about one inch long. Mix all into the sauces, using only enough sauce to make into a rather moist

paste, add the cheese, and truffles, cut into strips if used, also rather more than half the hard-boiled egg, with the yolk chopped and the white cut into strips. Fill into small paper cases, put the rest of the yolk through a wire sieve, and chop the rest of the white. Decorate with white, yolk, chopped parsley, and a little truffle if liked. Put into the oven for a few minutes to get hot through.

No. 108.

LANGUE de BŒUF à la Monaco.

(Tongue à la Monaco.)

Thick slices of ox tongue	French and English mustard
About $\frac{1}{2}$ lb. mushrooms	Croûtes of fried bread
About 1 gill stock and	Salt and cayenne
sherry (mixed)	1 oz. butter
Some marrow	

Cut the slices of tongue into rounds and heat up in a little stock. Wash, peel, and chop the mushrooms, and fry them in the butter till thoroughly cooked. Place a good layer of the mushroom mixture on each croûte of bread, which should be the same size as the rounds of tongue, then a round of the tongue, then a slice of devilled marrow. Pour some sauce Monaco on to a hot dish and arrange the croûtes on the top. Serve hot.

No. 109.

RIS de VEAU à la Pompadour.

(Sweetbread à la Pompadour.)

1 calf's sweetbread	About 1 oz. of glaze
About $\frac{1}{2}$ oz. pistachio nuts	$\frac{1}{2}$ pint of good Espagnole
One or two truffles	sauce
A little larding bacon	Macedoine of vegetables
Vegetables for braising	

Soak the sweetbread in salt and water for about two hours, changing the water occasionally. Put it into a large saucepan of cold water and bring slowly to the

boil, then put in a basin of clean, cold water. Trim off all fat, skin, and gristle, and place it on a board with a dish on the top of it for a few minutes to slightly flatten it. When quite cold, lard it in rows, with strips of larding bacon, strips of truffle, and quarters of pistachio nuts. Wrap in buttered paper and braise for one hour or rather longer. Take up on to a baking sheet and slightly crisp the bacon in a very hot oven, or with a salamander, or under the grill of a gas stove. Dish on a croûte of bread or on a bed of spinach. Brush over with liquid glaze. Pour Espagnole sauce round and put little groups of macedoine of vegetables round the dish. Small sweetbreads may be done in the same way.

No. 110.

RIS d'AGNEAU à la Voltaire.

(Lambs' Sweetbreads à la Voltaire.)

6 lambs' sweetbreads	6 mushrooms (chopped)
6 artichoke bottoms	1 slice onion (chopped)
2 lb. spinach, boiled and rubbed through a sieve	1 teaspoonful chopped parsley
1 oz. butter	1 teaspoonful lemon juice
1 oz. flour	Salt
½ pint good white stock	Cayenne
3 yolks of eggs	A little glaze

Blanch, trim, and braise the sweetbreads for about three-quarters of an hour. Cook the artichoke bottoms on a buttered tin, covered with a butter paper, in a moderate oven for ten minutes. Heat up the spinach with a little butter. Melt the 1 oz. of butter and fry the mushrooms and onion without browning, add the flour, stir well, and fry a little, and add the stock; stir till boiling. Boil well; if too thick, add more stock or milk. Cool, add the yolks, cook without boiling till thick, stir in the parsley and lemon juice, season well. Put a spoonful of this sauce on each artichoke bottom, arrange the spinach on a hot dish, put the artichoke bottoms on the top and a glazed sweetbread on each artichoke bottom. Pour the rest of the sauce round the dish, or hand separately.

RIS d'AGNEAU à la St. Germain.

(Lambs' Sweetbread à la St. Germain.)

6 lambs' sweetbreads	2 oz. cooked veal or chicken (chopped)
Rather more than a gill of cooked or tinned green peas	About $\frac{1}{2}$ gill white sauce
1 tablespoonful of cooked sieved potato	Pastry cases or small paper cases
1 oz. cooked ham (chopped)	Glaze

Line some small oval moulds thinly with short pastry, put a piece of buttered paper filled with rice into each and bake in a moderate oven till cooked. Remove the rice and turn out. Mix the chicken or veal, the cooked ham, and the white sauce together, season well and put a layer of this mixture in the bottom of each little case. Have ready the sweetbreads blanched, trimmed, and braised; put one sweetbread into each case, glaze over with thick glaze, and make hot in the oven. Have the peas well drained and rubbed through a fine sieve, put them into a saucepan with a small piece of butter, the mashed potato and seasoning. Add enough green colouring to make the colour of cooked peas. Make quite hot, and put into a forcing bag with a large rose pipe. Force roses of this mixture round the edge of each case, dish on a lace paper, and serve hot.

TIMBALE à la Mikado.

1 lb. fillet of veal (raw)	2 oz. ham
1 oz. butter	About 2 tablespoonfuls white sauce
2 oz. flour	4 or 6 preserved mushrooms
1 gill stock or water	Salt
2 eggs	Pepper
$\frac{1}{2}$ teaspoonfuls salt	1 or 2 cooked beetroots
$\frac{3}{4}$ teaspoonful pepper	Espagnole sauce
4 oz. cooked chicken, veal, or sweetbread	

Put the raw veal, which should be freed from skin and gristle before being weighed, twice or three times

through a mincing machine, then pound well in a mortar. Melt the butter, add the flour, then the stock, and stir well over the fire; boil and stir till the mixture leaves the sides of the pan in a ball and forms a panada. Cool a little, add to the pounded veal with the eggs and seasoning, pound again, and rub through a coarse wire sieve on to a plate. Cut the cooked veal and ham in little strips, slice the mushrooms, and mix to a paste with the white sauce; season to taste. Well butter a plain round or oval or jubilee mould with clarified butter. Cut the beetroot into slices, stamp into small rounds, and with a cutter about two sizes smaller stamp out the centre, dip these little rings into clarified butter and arrange them all over the mould, touching each other, then line the mould fairly thickly with the sieved meat, etc., put the cooked meat mixture in the centre, cover with more of the sieved meat so as to completely encase the other mixture, smooth over the top and steam very gently $1\frac{1}{4}$ hours till quite firm, then turn out carefully on to a hot dish and pour Espagnole sauce *round* the dish. Garnish with cooked peas in little groups round the dish.

No. 113.

MOUSSES de VEAU.

(Mousses of Veal.)

6 oz. raw veal
 $\frac{3}{4}$ oz. butter
1 gill of cream

$\frac{3}{4}$ gill of thick white sauce
3 eggs
Salt, pepper, and cayenne

Put the meat twice through a mincing machine, then pound thoroughly in a mortar. Add the butter, sauce, eggs, one at a time, and season well. Then rub through a wire sieve, and stir in the cream. Stir for two or three minutes so as to whip the cream. Well butter some little timbale moulds, rather more than three-quarters fill them with the mixture, and steam very gently for 20 to

30 minutes. Turn out on to a dish, coat with white sauce, and decorate with chopped parsley truffles, etc. This mixture may be done in one large mould, and would require three-quarters of an hour to an hour for steaming.

No. 114.

HIGH-CLASS RISsoles.

4 oz. of cooked meat chopped finely		$\frac{1}{2}$ gill of stock
$\frac{1}{2}$ oz. of flour		1 yolk of egg
$\frac{1}{2}$ teaspoonful of finely chopped onion		1 teaspoonful of chopped parsley
$\frac{1}{2}$ oz. of butter		$\frac{1}{4}$ teaspoonful of Bovril Salt, cayenne, and pepper

Melt the butter, add the onion, and, when just beginning to brown, add the flour. Fry a little, and then add the stock, boil gently for two minutes, put in the meat, parsley, Bovril, seasoning, and yolk of egg. Stir over a gentle fire to bind the egg. Turn out on to a plate, and, when cold, make into rissoles in the usual manner. (See Recipe No. 130.)

No. 115.

HARICOT MUTTON.

1 lb. scrag end of neck of mutton		1 pint stock or water (generally rather more)
1 onion		Pepper
1 carrot		Pinch of thyme and mar- joram
1 turnip		1 bayleaf
$\frac{1}{2}$ oz. dripping or butter		$\frac{1}{2}$ teaspoonful celery seeds
$\frac{1}{2}$ oz. flour		
Salt		

Cut the mutton into neat joints, and cut the vegetables into dice. Melt the dripping in a saucepan, and, when quite hot, fry the meat brown all over, lift

out the meat and put in the vegetables, brown them slightly, and add the flour; let all brown together, then add the stock or water, the herbs and celery seeds, tied in muslin, and stir till boiling. Put back the meat, and simmer all gently for $1\frac{1}{2}$ to $2\frac{1}{2}$ hours, add salt and pepper to taste, and serve on a hot dish. If too thick, add a little more stock or water. Remove the bunch of herbs before dishing.

No. 116.

IRISH STEW.

2 lb. potatoes	$\frac{1}{4}$ lb. onions, more if liked
1 lb. scrag end neck of mutton	2 teaspoonfuls salt
	1 teaspoonful pepper

Peel the vegetables, cut the onions in slices and the potatoes in halves. Cut the meat into neat joints. Put all into a saucepan in layers of meat and vegetables and seasoning. Add enough water to nearly cover, and stew gently about two hours. Add more salt and pepper if necessary.

No. 117.

BROWN STEW.

2 ozs. butter	$\frac{1}{4}$ lb. of tomatoes (if liked)
$1\frac{1}{2}$ oz. flour	1 carrot and 1 onion cut into dice
1 pint stock	A bunch of herbs
1 lb. beef (stewing steak)	1 clove
$\frac{1}{4}$ lb. of mushrooms (if liked)	

Melt the butter and fry the meat in it till brown, take out the meat, fry the carrot and onion, add flour and fry till brown, add the stock, herbs, and clove, and stir till boiling, add the meat, also the mushrooms, and

tomatoes peeled and sliced, and simmer gently for about two hours, or longer, if the meat is at all tough. Remove the herbs and clove, and dish on a hot dish.

No. 118.

SCOTCH COLLOPS.

$\frac{1}{2}$ lb. buttock steak	1 gill stock or water
1 oz. butter	Pepper and salt
1 onion chopped	$\frac{1}{2}$ teaspoonful chopped
$\frac{1}{2}$ oz. flour	parsley, if liked

Chop the meat finely, melt the butter in a saucepan, when hot fry the onion slightly, then add the meat, and stir over a hot fire till all are brown together. Sprinkle in the flour, stir again for a few minutes, then add the stock, and stir till boiling. Simmer all gently together for three-quarters of an hour. Season thoroughly, and add the parsley. Pour on to a hot dish, and garnish with little triangles of fried bread.

No. 119.

CORNISH PASTIES.

$\frac{1}{2}$ lb. buttock steak	About 2 tablespoonfuls of
$\frac{1}{2}$ lb. peeled potatoes (raw)	cold water
$\frac{1}{4}$ onion	About $\frac{1}{2}$ lb. short pastry
Pepper and salt	

Cut the meat and potatoes into small dice, chop the onion very finely and mix meat, potato, onion, pepper, salt, and water together on a plate. Roll out the pastry rather thinly, cut into large rounds with a saucepan lid, place a little heap of the meat, etc., on each round, egg half-way round the edge of the pastry, join the edges together at the top, pinch well, and form into large scallops. Brush all over with egg, and bake in a

hot oven on a greased baking-tin for a quarter of an hour, then in a rather cooler part of the oven for about half an hour longer.

No. 120.

VIENNA STEAKS.

1 lb. beef steak	Salt, pepper, and cayenne
1 teaspoonful of chopped parsley	A little grated nutmeg, if liked
$\frac{1}{8}$ teaspoonful of chopped thyme and marjoram	Brown sauce and mashed potato for dishing
1 egg	

Mince the meat, and mix into it the parsley, herbs, egg, and seasoning. Flour the board well, and form the mixture into little round cakes like fillets of beef. Flour them well on the outside, and fry in about 2 oz. of very hot dripping or Hugon's Suet in a frying-pan for about eight or ten minutes. Dish on a strip of mashed potato, pour Espagnole or brown sauce round the dish, and serve hot.

No. 121.

LIVER à la Française.

$\frac{3}{4}$ lb. calf's liver	$\frac{1}{8}$ teaspoonful chopped thyme and marjoram
A few slices of bacon	About $\frac{1}{2}$ egg
1 oz. breadcrumbs	Lemon rind and nutmeg, if liked
$\frac{1}{2}$ oz. suet (finely chopped)	
$\frac{1}{2}$ teaspoonful chopped parsley	

Cut the liver into thick slices. Mix the suet, breadcrumbs, parsley, thyme, and marjoram, season well, and bind all together with egg. Spread some of this forcemeat on each piece of liver, and cover with a small slice of bacon. Place on a buttered tin, cover with a buttered paper, and bake for three-quarters of an hour in a moderate oven. Serve with brown sauce.

RAGOÛT OF RABBIT.

1 rabbit
 ½ lb. bacon
 1 carrot
 1 onion

1½ oz. of flour
 1 pint of water or stock
 Salt
 Pepper

Wash and clean the rabbit, cut it in neat joints, and dry in a cloth. Cut the bacon in slices, and fry in a stewpan, take the bacon out and fry the rabbit a light brown, remove, and put in the vegetables, fry these pale brown, then add the flour, fry all together till the flour is a deep golden colour, add the water and stir till boiling. Put in the rabbit and bacon, and stew very gently for two hours.

ROMAN PIE.

¾ lb. of any cooked meat
 2 oz. macaroni or spaghetti
 1 teaspoonful chopped
 parsley

Pinch of thyme and mar-
 joram
 2 hard-boiled eggs
 A gill of good brown sauce

Line a plain round, greased cake-tin with short pastry. Put the meat through a mincing machine, boil the macaroni or spaghetti, and cut it into small pieces, slice the eggs, mix all together with the parsley, seasoning, herbs, and brown sauce. Fill this mixture into the pastry case, egg round the edge, cover with a round of pastry, knock up the edges, decorate with a knife, make a large hole in the middle, decorate the top with leaves, etc. Brush over with egg, and bake in a moderately-hot oven for an hour. Turn out carefully on to a cloth held in one hand, and then on to a dish, so that the side that was uppermost is served uppermost.

CURRY CROQUETTES.

4 oz. cold meat		$\frac{1}{2}$ teaspoonful lemon juice
2 oz. rice		1 teaspoonful chopped onion
$\frac{1}{2}$ pint of stock or water		$\frac{1}{2}$ oz. butter
2 teaspoonfuls of curry powder		1 teaspoonful flour
		$\frac{1}{2}$ gill of stock

Wash the rice and boil in about half a pint of stock or water till all the liquid is absorbed and the rice is quite tender, stirring well the latter part of the time, or it is very likely to stick to the saucepan and burn. Put the meat through a mincing machine, melt the butter in a saucepan, and fry the onion, but do not let it get more than just coloured. Add the curry powder and lemon juice, stir over a slow fire for a minute, then stir in the flour and add the half-gill of stock. Stir till boiling and allow to get quite thick. Stir in the meat and rice, season well, and it should then be quite a thick paste. If it seems very liquid, add the yolk of an egg and cook again over the fire without allowing it to boil, but stirring well until it thickens. This should not be necessary if the rice is boiled fairly dry in the first place. Turn out on to a plate and make into a smooth flat cake. Divide into equal portions and roll each portion into a cork shape. Roll each shape in breadcrumbs, then brush over with egg, and crumb again. Fry in hot, deep fat. Dish on a lace paper, and garnish with fried parsley.

TIMBALES DE MOUTON.

(Little Moulds of Mutton.)

$\frac{1}{2}$ lb. cooked mutton or any cold meat		1 egg, pepper, salt, and a grate of nutmeg
1 tablespoonful tomato sauce or 1 tomato rubbed through a sieve		$\frac{1}{2}$ oz. butter
		1 oz. flour
		$\frac{1}{2}$ gill stock or water

Put the meat twice through a mincing machine, or chop very finely, and mix with it the tomato sauce.

Melt the butter, add the flour, mix well, then add the stock and boil till the mixture leaves the sides of the saucepan in a ball, add this to the meat, beat up the egg, and add that. Season well and mix thoroughly together. Fill some small, well-greased moulds with the mixture and steam 20 minutes. Turn out and place each one on a round of fried bread or toast and pour brown sauce round.

No. 126.

HASH.

About $\frac{3}{4}$ lb. of cold meat	A bunch of herbs
1 oz. butter	1 carrot
1 oz. flour	1 onion
Rather more than $\frac{1}{2}$ pt. stock or water and Bovril	Salt and pepper

Cut the cold meat into neat pieces, peel the vegetables and cut into dice. Melt the butter, and, when hot, fry the vegetables in it till nearly browning, add the flour and brown all together till light brown. Add the stock, and stir till boiling, boil two or three minutes, then add the herbs and meat, and simmer *very* gently for 40 minutes. Take out the bunch of herbs, season well, and dish up. If too thick, add a little more stock. If there is no stock, use water, with a good teaspoonful of Bovril.

No. 127.

DRESDEN PATTIES.

4 oz. of any cold meat	A teaspoonful of chopped parsley
About $1\frac{1}{2}$ tablespoonfuls of white or brown sauce	Seasoning
A little milk	Egg and breadcrumbs
Stale bread	

Take a slice of bread about an inch and a half thick, and stamp out some rounds. Scoop as much bread as possible out of the centre of each, so as to leave a nice case. Cut out little rounds of bread to form a lid for

each case. Soak the cases slightly in a little milk, egg and breadcrumb them, and fry a golden brown in hot, deep fat. Egg, crumb, and fry the little rounds also. Mince the meat finely, and stir with the sauce, seasoning, and chopped parsley over the fire till hot through. Fill the cases very full, put the little lids on the top, dish on a lace paper, and serve very hot. Garnish with fried parsley.

No. 128.

RICE CUTLETS.

<p> $\frac{1}{4}$ lb. cooked meat, finely chopped 1 small onion 2 oz. rice $\frac{3}{4}$ pint stock or water 1 oz. breadcrumbs </p>	<p> $\frac{1}{2}$ teaspoonful chopped parsley Salt and pepper A little grated nutmeg, if liked </p>
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Wash the rice and boil it till perfectly tender in about three-quarters of a pint of stock or water, stir often, and cook till the rice has absorbed all the liquid. Boil the onion separately and chop it very finely. Add the meat (which should have been chopped with a little of its own fat, or about one ounce of good beef suet), the breadcrumbs, onion, parsley, and seasoning to the rice and stock; mix thoroughly and cook for two or three minutes, then turn out on to a plate to cool. When cold, shape into small cutlets, egg and breadcrumb each one, and fry in very hot deep fat till a light brown. Dish up on a lace paper and garnish with fried parsley. This quantity makes about ten cutlets.

No. 129.

ECONOMICAL MINCE.

<p> 6 oz. cooked meat $\frac{1}{4}$ lb. rice Pepper and salt and a little grated nutmeg </p>	<p> 1 onion About 1 pint of good stock or 2 teaspoonfuls Bovril and 1 pint of water </p>
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Put the stock or water and Bovril into a large saucepan and bring to the boil. Wash the rice, chop the

onion finely, and add both to the stock. Boil till thoroughly tender, adding more stock if necessary. Chop the meat finely, and when the rice and onion are cooked, add the meat, and season well with pepper and salt, and a very little grated nutmeg. Allow the meat to get hot through, but do not boil. Serve very hot, with sippets of toast round the dish.

No. 130.

RISsoles.

4 oz. cooked meat, finely chopped	A little chopped parsley
$\frac{1}{4}$ of a small onion, finely chopped	Pepper and salt, and a very little grated nutmeg, if liked
1 large teaspoonful flour	About $\frac{1}{4}$ lb. of plain short pastry or trimmings of pastry
$\frac{1}{2}$ gill of stock or water	
$\frac{1}{2}$ oz. dripping or butter	

Melt the dripping, and when hot put in the onion and fry a little, add the flour and let it brown, then put in the stock and stir till boiling, and boil for two or three minutes till thick; add the meat and parsley and season well. Turn out on to a plate to cool. Roll out the pastry very thinly and stamp out into rounds a little larger than the top of a tumbler; place a little of the meat mixture on each round, wet half way round the edge with beaten egg, and fold over neatly into semi-circular shape, being careful to join the edges well. Beat up an egg thoroughly and brush over each rissole, then dip in breadcrumbs or crushed vermicelli and fry in hot fat. Serve hot, garnished with fried parsley.

No. 131.

CROQUETTES OF COLD MEAT.

Make the same mixture as for rissoles, using double or four times the quantities, according to the number of

croquettes required, and when cold, shape into balls or cork shapes, roll in breadcrumbs, then egg and breadcrumb and fry in very hot fat. Serve hot, garnished with fried parsley.

No. 132.

RÔGNONS à la Hollandaise.

(Kidneys à la Hollandaise.)

3 sheep's kidneys	Watercress or piquante
Hollandaise sauce	sauce
6 croûtons of fried bread	Pepper and salt and butter

Skin and split the kidneys, dip them in oiled butter, sprinkle with pepper and salt, and grill them. Dish each half of the kidneys on a croûton of bread, and pile hot thick Hollandaise sauce in the centre of each half. Garnish the dish with watercress or pour piquante sauce round.

No. 133.

MACARONI CROQUETTES.

2 oz. macaroni (boiled in salted water)	½ oz. flour
2 oz. cooked ham	½ gill stock or water (rather more)
1 oz. Parmesan cheese (grated)	Cayenne and a little made mustard, if liked
½ oz. butter	

Melt the butter in a small saucepan and put in the flour, mix well and add the stock, boil three minutes, then put in the ham and macaroni, both finely chopped; season well and mix over the fire. Cool a little and stir in the cheese, then turn out on to a plate. When cold, make up into very small cork-shaped croquettes, egg and crumb each one, and fry in very hot deep fat. Dish on a lace paper and garnish with fried parsley.

CHAUDFROID de VOLAILLE.

(Chaufroid of Chicken.)

1 cold boiled chicken
 1 pint white sauce
 $\frac{3}{4}$ oz. gelatine (rather less
 in winter)
 1d. chervil if possible, 1d.
 mustard and cress if not

1 lettuce, 1 endive
 About 3 tablespoonfuls aspic
 jelly
 Chilli and cucumber skin
 and truffle (if liked)

Dissolve the gelatine in the sauce, strain into a basin, and allow to cool, stirring occasionally with a wooden spoon. Cut the chicken into neat joints. It is best to cut off the legs and wings in the usual way. Cut the wishing bone as large as possible, and then divide the breast from the back, and cut both across once or twice in the width, so as to make a nice compact joint. Take the skin off all the joints, divide the drumsticks from the rest of the leg, and cut off any bone which may stick out beyond the meat. The easiest way to cut off the bone, if you have not a chopper, is to put the thickest part of a knife just where you want to cut off the bone, and take a weight, say 2 lbs., and hit the knife sharply. When the sauce is cool, take up a large wooden spoonful at a time, and coat each joint separately. The best way is to arrange the joints on an icing tray, or a steddall or grid will do, leaving room between each joint for the sauce to run down, and put the tray over a clean plate, so that you can pick up the sauce over and use it again. Be careful to coat each piece evenly; if the sauce does not quite cover it the first time, it is generally better to do the whole thing again rather than to try patching it up. Decorate with the chervil or mustard and cress and the chilli, cucumber skin, and truffle. When all the joints are decorated, have another clean plate, and put the icing tray over it, then coat with liquid aspic which is cold and just getting a little thick. Do this carefully with a spoon several times, so as to make the chicken look glossy, but be careful not to disturb the decorations. Arrange a good salad of broken up leaves of lettuce, and a little

endive and mustard and cress if liked, all stirred into mayonnaise, in the middle of a dish. Put on it first the drumsticks, then carefully pile up the other pieces of chicken, so that all is quite firm and safe, and yet looks smart; put little pieces of endive or lettuce-heart between the joints if any uncoated parts show; put a few more undressed pieces of endive or lettuce round the dish, and sprinkle a little chopped aspic round. Serve as a cold entrée, luncheon or supper dish. The same thing may be done with a whole chicken.

No. 135.

CHAUDFROID de COTELETTES.

(Chaufroid of Cutlets.)

1½ lb. best end of neck of mutton (cooked and allowed to get cold)	A little foie gras or potted meat
¾ pint white sauce	2 tablespoonfuls of aspic jelly
½ oz. gelatine (Cox's is best)	

Dissolve the gelatine in the white sauce and colour half the sauce a pale green with spinach-greening. Have ready the cutlets braised or boiled in stock, and trim each one neatly, sprinkle them with pepper and salt, and coat one side with foie gras or potted meat. Be careful to coat all the cutlets on the same side, so that the bones all curve in the same direction. Cover the coated side of half the cutlets with white sauce, and the other half with the green sauce. When set, pour the aspic jelly (which should be just liquid but nearly cold) over the cutlets and dish up in a ring on a tiny strip of mashed potato, placing the green and white cutlets alternately. Fill the centre of the dish with a good salad, and ornament with chopped aspic jelly or the best parts of the salad.

No. 136.

TIMBALES à la Toulouse.

½ lb. cooked chicken or veal	1 gill cream
1 oz. lean cooked ham	¾ gill aspic jelly
1 anchovy	Chilli and chervil, or truffle
Pepper, salt and cayenne,	for decorations
and a very little grated	Aspic jelly for decorating
nutmeg	

Chop the chicken or veal and ham finely, pound with the anchovy, and rub through a wire sieve. Unless the aspic is *very* stiff, add about $\frac{1}{8}$ oz. gelatine to it, and dissolve over the fire; whip it to a froth, whip the cream slightly, and mix both cream and aspic to the veal and ham. Season well and pour into small prepared moulds. To prepare the moulds, decorate them with aspic and chilli, chervil, or truffle, cut into small fancy shapes, and cover well with aspic. Mix four tablespoonfuls of cold but liquid aspic with two tablespoonfuls of cream. Have the aspic very stiff for this. When the decorations are set, coat the moulds thickly with this mixture, allow this to set, and the moulds are then ready for filling. When set, turn out and dish with chopped aspic or with a good salad. Serve as a cold entrée or supper dish.

No. 137.

PETITS CROISSANTS à la Naples.

(Little Crescents à la Naples.)

Line a small Yorkshire pudding tin with a thin layer of aspic. Let this set, then pour the following mixture all over the bottom:—

1 gill mayonnaise sauce	½ oz. gelatine
½ gill aspic jelly	½ gill water

Melt the gelatine in the water, add to the aspic, also melted, and, when cool, stir into the mayonnaise. Stir

till just beginning to thicken. When this layer has set, pour the following mixture on the top of it:—

4 oz. cooked tongue, ham, or pressed beef (chopped, pounded, and rubbed through a wire sieve)		$\frac{1}{2}$ gill cream $\frac{1}{2}$ gill aspic jelly $\frac{1}{2}$ gill water $\frac{1}{4}$ oz. gelatine (rather less)
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Dissolve the gelatine in the water, add to the aspic, also dissolved, stir into the sieved tongue, season, and, when quite cold, add the cream whipped. Stir till just beginning to thicken. When this layer has set, pour the following mixture on the top of it:—

$\frac{1}{4}$ lb. cooked veal or chicken (chopped, pounded, and rubbed through a hair sieve)		$\frac{1}{2}$ gill cream $\frac{1}{2}$ gill water $\frac{1}{4}$ oz. gelatine (rather less) $\frac{1}{2}$ gill aspic jelly
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Dissolve the gelatine in the water, add to the aspic, also dissolved, stir into the sieved veal or chicken, season, and when quite cold, add the cream whipped. Stir till just beginning to thicken, and put the Yorkshire pudding tin, which has now the three layers, into a cool place to set firmly. Then dip in warm water, and turn out on to a wetted paper. Stamp into crescent shapes with a plain round cutter dipped in cold water. Decorate each shape with truffle cut in fancy shapes and dipped in liquid aspic, and dish on a bed of salad in a star shape. Garnish with chopped aspic.

No. 138.

MOUSSE de JAMBON.

(Mousse of Ham.)

$\frac{1}{2}$ lb. cooked lean ham (chopped)		2 whites of eggs
1 oz. butter		$\frac{1}{4}$ oz. Cox's powdered gela- tine
1 shalot or 1 small slice of onion (chopped finely)		$\frac{1}{2}$ gill water
1 gill aspic jelly		Cayenne, a little made mustard, salt, if neces- sary
1 gill of cream		

Decorate a mould with aspic jelly and chilli and chervil or diamonds of lean ham, etc. Put the butter

in a small saucepan and, when beginning to get hot, add the shallot and fry together for a few minutes without allowing them to brown much; add the ham, stir over the fire for two or three minutes more, then pound all in a mortar, and rub through a wire sieve; melt the gelatine in the water, melt the aspic, and whip it to a froth, whip the cream, whip the whites of eggs to a stiff froth, add the gelatine and aspic to the ham, and, when cool, stir in the cream and whites of eggs lightly, season carefully, and, when nearly setting, pour into the prepared mould. When set, turn out, and dish with chopped aspic or salad. The same mixture may be used for small moulds and fills about ten.

No. 139.

MOUSSES DE FOIE GRAS à la REINE.

(Mousses of Foie Gras à la Reine.)

½ medium-sized tin of Foie Gras or 3 oz. of imitation Foie Gras	½ gill of aspic jelly
¼ a very small onion	½ gill of cream
1 slice of bacon	½ gill of water
A bunch of herbs	An ⅛ ounce of gelatine (rather more in warm weather)
1 glass of sherry	½ teaspoonful of Bovril

Chop the bacon, fry a little, then add the onion, also chopped, foie gras, cut up, and the herbs, tied in muslin. Sauté all together for a few minutes, then add the sherry, and boil gently for two minutes. Pound this mixture, and rub through a hair sieve into a basin. Dissolve the gelatine in the water. Add the aspic, whisk these together in a basin. Whip the cream and stir first the aspic and then the cream to the other mixture. Be careful that the aspic, etc., is cold before the cream goes to it. Place in decorated

moulds; when set, turn out and garnish with chopped aspic. If preferred, the mixture may be put into little paper cases which have had a band of paper pinned round the outside. They may then be decorated, and have a layer of aspic put over the decorations before the band of paper is taken off.

No. 140.

TOMATES à la LUCULLUS.

(Tomatoes à la Lucullus.)

$\frac{1}{4}$ oz. gelatine (more in summer)	A little aspic jelly
$\frac{1}{2}$ pint best white sauce	1 bayleaf
6 or 8 small round tomatoes	1 clove
6 oz. liver	Salt and pepper
3 oz. bacon	A pinch of thyme and marjoram
$\frac{1}{2}$ small onion	

Cut the liver and bacon into small pieces and chop the onion. Put the bacon into a frying-pan and fry a little, then add the liver, onion, bayleaf, thyme, marjoram, and clove, cook all together, stirring well for about 12 minutes, then remove the bayleaf, and pound all together in a mortar, rub through a wire sieve and season well. Dip the tomatoes into boiling water and skin them, cut out some of middle of each tomato, and fill with the liver mixture. Put the tomatoes, stuffed side downwards, on an icing tray. Dissolve the gelatine in the white sauce and allow to cool. Cut some fancy shapes in chilli and cucumber skin for decorating. When the sauce is quite cold and just beginning to set, coat the tomatoes, decorate half with chilli and half with cucumber skin, coat with a little cold melted aspic jelly to glaze them. Dish on a bed of salad with a little chopped aspic.

RIS DE VEAU EN ASPIC à la CHAPONAY.

(Sweetbread in Aspic à la Chaponay.)

½ lb. sweetbread, braised and cut into dice ¼ lb. ham chopped 2 tablespoonfuls white sauce 1 gill cream 1 teaspoonful Bovril ½ oz. Cox's powdered gela- tine (rather less)	1 gill aspic ¾ gill water Salt Cayenne Chopped truffle, white of egg, and ham for decorating
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Mix the sauce, sweetbread, ham, seasoning, and Bovril together. Whip the aspic, which should be cold but not set, dissolve the gelatine in the water over a gentle heat. Stir the aspic and gelatine to the sweetbread, etc., and, when cold, stir in the cream, whipped. When nearly setting, fill into a border mould, which has been lined with aspic and decorated with garlands of truffle, white of egg, and ham. When set, turn out, put chopped aspic round the dish, and a salad, consisting of one tomato, one banana, a quarter of a cucumber (all cut into dice), half a lettuce broken into small pieces, all stirred into mayonnaise, in the centre.

TIMBALES à la MONTPELIER.

1 gill of white sauce ½ gill water or white stock ¼ oz. gelatine (light weight except in hot weather) 1 tablespoonful spinach (cooked and sieved) Aspic jelly, hard-boiled white of egg, chilli and truffle for decoration	¼ lb. cooked chicken or veal 1 oz. cooked ham 1 gill of cream ½ gill of aspic jelly ½ ounce of gelatine ¼ gill water About half teaspoonful of anchovy essence Salt, pepper, and cayenne
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Dissolve the ¼ oz. gelatine in the half-gill of water or white stock, add the white sauce and enough spinach to make a good light green colour. Have ready six

small timbale moulds decorated with aspic jelly, etc. When the sauce is cold and beginning to set, coat each mould all over with it. Cut the chicken and ham into strips, half whip the cream, melt the aspic, dissolve the eighth of an ounce of gelatine in the water, add to the aspic, and whip slightly. Mix the chicken, ham, anchovy essence, and seasoning together. Stir in the aspic, and, when nearly cold, add the cream. Fill into the prepared moulds. When set, turn out and dish with chopped aspic or salad, or both.

No. 143.

MARBLE BEEF.

1 lb. shin of beef without bone		About $\frac{3}{4}$ oz. gelatine
$1\frac{1}{2}$ pints water		Salt and pepper

Cut the beef up into square pieces and put it with the water into the saucepan, bring quickly to the boil, and simmer very gently about 3 hours. Cool, season well, add the gelatine, and dissolve thoroughly. Pour into a wetted mould; when set, turn out and serve cold for a breakfast, supper, or luncheon dish. The amount of gelatine varies according to the meat. If there is not much gristle on the meat, allow a little more gelatine.

No. 144.

GÂTEAU DE VEAU.

(Veal Cake.)

1 lb. lean veal (cutlet or knuckle)		Chopped parsley and grated lemon rind
2 hard-boiled eggs		About $\frac{1}{2}$ pt. water
$\frac{1}{4}$ lb. bacon, ham, or tongue		1 gill stock
Pepper		$\frac{1}{2}$ oz. gelatine (Cox's is best)
Salt		

Cut the veal in small pieces and the eggs in fancy shapes. Line the bottom of a plain round tin with

pieces of egg, put in a layer of meat, then some bacon, cut in dice, chopped parsley, seasoning, and a very little lemon rind; continue this till all the meat is used up, then cover the meat with cold water, and cover the tin with a greased paper. Prick the paper with a skewer, so that the steam can escape in the cooking. Bake in a hot oven for one hour, then lower the heat, and bake in a slow oven for another hour. Have ready one gill white stock or water, dissolve the gelatine in it, and pour on the veal. When set, turn out, and garnish with parsley.

No. 145.

GALANTINE OF BEEF.

1 lb. buttock steak
4 oz. bacon
6 oz. breadcrumbs
2 eggs
1 gill stock

Salt and pepper
1 dessertspoonful chopped
parsley
A pinch of thyme and
marjoram

Chop the beef finely, cut the bacon into dice, beat up the eggs with the stock, and mix the beef, bacon, and breadcrumbs with the eggs and stock; add about two teaspoonfuls of salt and a teaspoonful of pepper, and the chopped parsley, mix thoroughly and place all in a pudding cloth, shape like a roly-poly pudding and tie tightly. Place in boiling stock or water and boil gently for two hours; then remove the cloth, which always becomes loose, and tie up again tightly. Press between two boards or dishes with a heavy weight on the top till cold, or all night if possible, then glaze and decorate with butter put through a forcer, and dish with chopped aspic jelly or salad.

No. 146.

RABBIT MOULD.

Boil two young rabbits very gently, with a good slice of lean ham, a bayleaf, and a bunch of herbs, in a

quart of boiling water or white stock till they are so tender that they will leave the bones easily. Take out on to a dish, and cut the meat up into large dice. Put back the bones into the liquor and simmer gently for an hour longer. Add about $\frac{3}{4}$ oz. of gelatine, stir till dissolved. Arrange the pieces of rabbit in a plain mould with a few slices of ham or tongue and hard-boiled egg. Strain the liquor from the bones and leave till cold and nearly setting. Then pour it gently into the mould, shaking the mould so that the liquor runs down to the bottom. Allow it to stand till quite firm, then turn out on to a dish and garnish with parsley or salad.

No. 147.

RAISED PORK PIE.

1 lb. flour
 6 oz. Hugon's Suet or lard
 1 gill water
 1 lb. pork
 $\frac{1}{2}$ pint stock or water
 1 teaspoonful of pepper

About two teaspoonfuls of salt
 $\frac{1}{2}$ oz. gelatine (less if stock used)
 1 egg

Put the flour into a basin. Melt the suet in a saucepan, add the gill of water, and bring to the boil. Make a well in the middle of the flour, pour in the boiling mixture and stir with a wooden spoon till cool enough to handle. Then knead on a board, first taking away a small piece of it to form the lid afterwards. When kneaded enough, shape with the hand till as high as a small cake tin, or roll out and line a pork pie mould with it. Cut the meat into neat dice, add the seasoning and a tablespoonful of water. Fill the mould with this. Warm the remaining pastry, roll out to the shape of the mould, egg the edges of the pie, cover with the pastry, press well together, knock up and scallop the edges, egg all over the top, make a *large* hole in the

middle, decorate with leaves, etc., and make a little hole with a skewer under each leaf. The holes are to allow the gases from the meat to escape. Bake in a hot oven for the first 20 minutes, then lower the heat and bake about $2\frac{1}{2}$ hours longer. Dissolve the gelatine in the rest of the stock, and when the pie is cold pour in the gelatine through the hole, using a funnel, and adding it gradually.

GAME AND GAME ENTRÉES.

No. 148.

TO ROAST GAME AND POULTRY.

Follow the directions with regard to roasting given in No. 1 Recipe, except with regard to time, and baste *very often*. A piece of fat bacon may be put over the breast to keep partridges, pheasants, etc., from drying up, but this should be removed a few minutes before dishing. The time depends on the size of the bird and the heat of the oven or fire. The oven or fire should be *very* hot at first, and should be rather hot all the time. The following table will be found a good guide:—

Medium-sized Fowl or Duck	1 hour to 1½ hours.
„ „ Guinea Fowl	1 hour.
„ „ Turkey	2¼ hours.
„ „ Hare	1¼ hours.
„ „ Rabbit	40 to 50 mins.
„ „ Pheasant	40 mins.
„ „ Partridge	25 to 30 mins.
„ „ Grouse	25 to 30 mins.
„ „ Ptarmigan	30 to 40 mins.
„ „ Black Game	1 hour to 1¼ hours.
„ „ Wild Duck	20 to 40 mins.
Quail, Snipe, and Golden Plover	25 to 30 mins.
Larks and Ortolans	12 to 18 mins.
Pigeon	30 to 35 mins.
Woodcock and Teal	20 to 25 mins.
Prairie Hen	40 mins. to 1 hour.

All small birds and pheasants should be served on toast, with fried crumbs round the dish, and the gravy handed separately.

SALMI OF GAME.

Remains of any roast game	1 tomato
1½ oz. flour	10 peppercorns
2 oz. butter	3 mushrooms or a few mushroom stalks
1 onion	1 glass of port wine
1 carrot	1 good teaspoonful of red currant jelly
1 bunch of herbs	1 large teaspoonful of Bovril
1 pint good stock, made from game bones if possible	Salt and pepper

Melt the butter in a saucepan, and when hot fry any bones and trimmings of the game, when slightly browned add the carrot and the onion cut in slices, and let them begin to brown, then add the flour and let all brown together to a deep golden brown colour; add the stock, herbs, peppercorns, tomato, cut in slices, mushrooms, chopped coarsely, and the Bovril. Bring all to the boil, and simmer gently for three-quarters of an hour, strain, return to the saucepan, add the port wine and jelly; bring to the boil, add the game, cut in neat joints, and make hot without allowing it to boil, or simmer very gently for three-quarters of an hour. If too thick, add a little more stock. Pile the joints in the middle of a hot dish, and strain the sauce over and round. If liked, the joints may be piled on a *croûte* of fried bread. Serve very hot.

JUGGED HARE.

1 hare	2 glasses of port wine or claret
4 oz. of butter	Rind of half an orange cut <i>very thin</i>
1 tablespoonful of salad oil	½ teaspoonful of lemon juice
3 oz. of flour	1 dessertspoonful of red currant jelly
1 carrot	Salt and pepper
1 onion	Forcemeat balls
Bunch of herbs	
1 teaspoonful of celery seeds	
1 quart of stock or water	

Cut the hare into neat joints and roll each joint in the flour. Make the butter and oil together very hot in

the frying pan, and fry the joints of hare till pale brown. Lift them out on to a dish, and pour the butter and oil into a large saucepan. Make them hot again, and fry the carrot and onion, cut in slices; when slightly brown, add the flour, and continue frying till it is a pale brown; add the stock, and stir till boiling; put in the herbs, joints of the hare, and any liquor that may have run from them; boil up once, then simmer very gently for one and a half to two and a half hours, according to the age and size of the hare. Add the port wine or claret, lemon juice, and red currant jelly, and the orange rind. Boil for one minute, season with salt, taste it, and if not very strong of orange, boil up again. Dish the hare, strain the gravy over and round the dish. Serve with forcemeat balls.

No. 151.

FILETS de PERDREAU FARCI à la Réforme.

(Filets of Stuffed Partridge à la Réforme.)

1 boned partridge	1½ gills of Réforme Sauce
¼ lb. veal outlet (raw)	Strips of tongue, gherkin,
2 oz. ham	cooked carrot, mush-
1 chicken's liver	rooms, truffle and hard-
1 egg	boiled white of egg for
4 preserved mushrooms	garnish
Vegetables, stock, and ½ gill	Potato border for dishing
wine for braising	

Chop and pound the veal and ham and chicken's liver together. Add the egg and rub through a coarse wire sieve. Stir in the chopped mushrooms and stuff the partridge with this mixture. Form into a roll, tie up tightly in muslin, put into a braising pan with the vegetables and stock. Pour the wine over and braise gently for an hour to an hour and a half. Take up, cut into thick slices, dish on a border of potato, pour the Réforme sauce round the dish, and put the strips of tongue, gherkin, etc., in the centre. Serve hot.

The prettiest way of dishing this entrée is to put the potato into a border mould with a sunk top, having first prepared the mould by brushing it thoroughly with clarified butter, and while the butter is still liquid, coating it with panurette or brown breadcrumbs. The mould should then be put in a moderate oven for a few minutes, and turned out on to the dish.

No. 152.

CÔTELETTES de PERDREAU.

(Cutlets of Partridge.)

1 partridge	About 1 gill Espagnole sauce
$\frac{1}{2}$ oz. butter	4 oz. lean beef
1 oz. flour	1 egg
$\frac{1}{2}$ gill stock	Salt, pepper, and cayenne

Separate the breast from the rest of the partridge and roast it. Free all the remaining meat from the bones and chop it finely. Put the bones into a small saucepan with a little cold water, and boil gently to form stock. Chop the beef finely and pound in a mortar with the chopped partridge until quite fine. Melt the butter in a saucepan, add the flour, mix well, and add half a gill of the stock made from the bones of the partridge. Stir this over the fire till it boils and becomes a ball; allow this to get cold, then add to the meat with the egg, mix well, season, and rub through a wire sieve. Thoroughly grease about eight cutlet-shaped moulds, and line them with this mixture. Cut the roasted breast of the partridge into small strips and lay some of these strips in the lined cutlet moulds; fill up the moulds with more of the sieved meat, and steam for about 15 to 20 minutes, very gently. Dish in a circle of mashed potato, with the Espagnole sauce poured over and round, and, if liked, some peas in the centre.

PIGEONS à la Bourgeoise.

2 pigeons	½ pint demi-glace or Espagnole sauce
6 olives (stoned)	
6 pieces of carrot cut into the shape of an olive	6 small quenelles (shaped in teaspoons)
6 pieces of turnip cut into the shape of an olive	A large oblong croûte of fried bread
6 mushrooms	

The pigeons should be trussed as if for boiling, and braised for about three-quarters of an hour, and then cut in pieces; or each one may be cut in two or four pieces, and stewed in the Espagnole sauce. Fasten the croûte of fried bread on to a hot dish with a little glaze or white of egg, and dish the pieces of pigeons neatly on this. Pour the sauce over and round, and place the olives, carrot, turnip, and quenelles in groups round the dish. The pieces of carrot and turnip must be previously boiled in salted water.

QUAILS OR LARKS à la CHAPONAY.

3 boned quails or 6 boned larks	Rather less than 1 pint of water
6 oz. of quenelle meat	About ½ pint of cooked peas
2 oz. of lean ham or tongue	Some mashed potatoes for dishing
2 truffles	About 1 gill of brown sauce
A few brown breadcrumbs	Salt and pepper
2 oz. of butter	
3 oz. of rice	

Cut the quails in halves or leave the larks whole. Melt the butter in a small frying-pan, and fry the birds in this till nearly cooked. Put them on a plate and press under another plate till cold, then spread a layer of quenelle meat on one side of each half of the quails or on one side of the larks, and decorate in three lines, with the chopped ham or tongue, chopped truffles, and

the brown breadcrumbs. Put on to a buttered tin, cover with a double piece of buttered paper, and place in a moderately hot oven for about 15 minutes to cook the quenelle meat. Have ready the rice, boiled so that it has absorbed all the water it was cooked in, season, make it into a pyramid shape in the middle of a hot dish, surround with a ring of mashed potato, and dish the quails on the potato, leaning on the rice. Have ready the peas, rubbed through a hair sieve, seasoned, and mixed with about a tablespoonful of the potato, force this mixture through a large rose pipe, so as to completely cover the rice and come between each piece of bird. Pour brown sauce round the dish, and serve very hot. If the peas are not a good colour after being sieved, add a few drops of green colouring.

No. 155.

QUAILS OR PIGEONS à la MADRID.

4 quails or 2 pigeons (boned)	1 large teaspoonful of curry paste, if liked
4 oz. veal cutlet	Paper cases
1 oz. ham or tongue	About $\frac{1}{2}$ pint of good brown sauce
1 oz. butter	Peas or macedoine of vegetables
$\frac{3}{4}$ oz. breadcrumbs	
2 eggs	
Pepper and salt	

Put the veal and ham twice through a mincing machine, then pound with the butter, breadcrumbs, eggs, and seasoning, also the curry paste, if used, rub all through a wire sieve. Stuff the birds with this mixture, tie them into shape in muslin, and braise gently about three-quarters of an hour till tender, cut the quails in halves or the pigeons in quarters. Put a tablespoonful of peas, and about a tablespoonful of well-flavoured brown sauce in the bottom of each paper case, dip each piece of bird into the brown sauce, and carefully place one piece of bird in each case. Surround with a row of peas, place in the oven, if necessary, to

get thoroughly hot, and serve at once. It is best to flavour the brown sauce with a little port wine and a teaspoonful of red currant jelly.

No. 156.

SOUFFLÉS OF GAME à l'Anglaise.

4 oz. cooked game		$\frac{1}{4}$ gill stock
1 oz. breadcrumbs		$\frac{1}{2}$ gill cream
2 eggs		$\frac{1}{4}$ gill brown sauce
$\frac{1}{4}$ ounce butter		Salt, pepper, and cayenne
$\frac{1}{2}$ oz. flour		

Chop the meat finely, melt the butter in a saucepan, add the flour, then the stock, stir over the fire till boiling, and boil till the mixture leaves the sides of the pan in a ball or panada, stirring all the time. Pound the meat in a mortar, add the breadcrumbs, brown sauce, eggs, panada, and seasoning. Rub through a wire sieve, stir in the cream, have ready some small greased timbale moulds, rather more than three-quarter fill them with the mixture; cover with a greased paper, and steam very gently about 25 minutes. Turn out on to a hot dish and coat with good brown or Espagnole sauce.

No. 157.

GAME EN COQUETTE à la CLARMART.

6 oz. cooked game		2 yolks of eggs
4 hard-boiled eggs		1 teaspoonful Bovril
8 artichoke bottoms or rounds of fried bread		Rather more than a gill of tomato sauce
About $\frac{1}{4}$ gill of good brown sauce		Peas for garnish

Cut the hard-boiled eggs in halves, scoop out the yolks, and keep the halves of the whites in cold water till wanted. Chop and pound the game, add

the hard-boiled yolks, raw yolks, with the brown sauce and Bovril, and rub through a wire sieve. Force the mixture through a large rose pipe into the cases of white of egg, first gently drying the cases on a clean cloth. Place each case on an artichoke bottom or on a little round of fried bread. Cut a small piece from the bottom of the white of egg if it will not stand straight. Place on a buttered tin, cover over with a buttered paper, and make thoroughly hot in a moderate oven. Pour the tomato sauce, seasoned well and with a little Bovril in it, on to a dish, arrange the entrée when hot on the top of the sauce, and put little groups of hot green peas here and there on the dish.

No. 158.

PETITS CŒURS à la MARGUERITE.

½ lb. cooked game or tongue	1 teaspoonful Bovril
½ pint good brown sauce	2 hard-boiled eggs
1 tomato	Aspic jelly and salad for
1 tablespoonful sherry	decorating
¼ oz. gelatine	

Rinse some small, wet, heart-shaped moulds with aspic jelly, leaving a few drops to set in the bottom of each. Press the yolks of the hard-boiled eggs through a wire sieve, decorate the middle of the moulds very carefully with the yolk. Keep the whites in cold water till wanted, then chop a little at a time, and line the rest of the moulds with the chopped white, using plenty of aspic. Run a thin layer of aspic all over the moulds when finished. Put the brown sauce, sherry, sliced tomato, Bovril, and gelatine into a saucepan, and stir over a gentle heat. Boil up, simmer very gently for four or five minutes, then strain into a basin. Cut the meat into little strips, add to the sauce, season well, and, when quite cold and nearly setting, fill up the little moulds. Leave in a cool place till firm, then dip

quickly into hot water, turn out, and dish on a bed of salad with a little chopped aspic. If possible, the brown sauce should have been made with game stock or have had bones and trimmings of game stewed in it. Serve as a cold entrée or supper dish.

No. 159.

CHAUDFROID de PIGEONS.

(Chaufroid of Pigeons.)

2 pigeons	1 sprig of thyme
$\frac{1}{2}$ lb. liver	1 sprig of marjoram
4 oz. fat bacon	2 cloves
$\frac{1}{2}$ a small onion	A little meat glaze
1 bayleaf	

Bone the pigeons carefully without breaking the skin. Cut the bacon and liver into small pieces and chop the onion. Put the bacon into a frying-pan and fry a little, then add the liver, onion, bayleaf, thyme, marjoram, and cloves, cook all together, stirring well for about 12 minutes, then remove the bayleaf; pound all in a mortar, rub through a sieve, and season well with salt and pepper. Stuff the pigeons into shape with this mixture, and braise them for about three-quarters of an hour. Remove any grease with kitchen paper, and allow to get cold, then cut each one in quarters, glaze them well, and dish with a good salad and some chopped aspic jelly in little paper cases or on a bed of the salad. Serve cold.

No. 160.

CHAUDFROID OF QUAILS OR LARKS.

Proceed in the same way as for chaufroid de pigeons, but dish larks whole and quails cut in halves, in paper or china quail cases, with some salad in the bottom of each case.

CHAUDFROID DE FAISAN.

(Chaufroid of Pheasant.)

1 cooked pheasant (cut into joints)	½ oz. gelatine (Cox's)
¾ pint good brown sauce	Chervil
1 glass sherry	Truffle
1 tomato	White of egg (hard-boiled)
1 teaspoonful Bovril	A little aspic
	Salad

Boil the sauce with the sherry, tomato, and Bovril for five minutes, strain through a hair sieve. Dissolve the gelatine in the sauce over the fire. When cold and beginning to thicken, coat each joint of pheasant with this. Decorate with the chervil, truffle, and white of egg. Coat with liquid aspic and dish on salad with chopped aspic. Serve cold.

CHATREUSE OF GAME.

½ lb. cooked game or game and tongue	Bones and trimmings of any game
1½ pints good brown sauce	A few mushrooms and truffles, if liked
2 large tomatoes	Aspic jelly, peas, hard-boiled white of egg, and truffle for decoration
1 large teaspoonful of Bovril	
12 peppercorns	
½ teaspoonful of celery seeds	
1 oz. gelatine (Cox's)	

Put the brown sauce, tomatoes, Bovril, peppercorns, celery seeds tied in muslin, and the bones and trimmings of any game and stalks of mushrooms, if used. Simmer all together gently for half an hour, then strain into a basin; this should measure exactly a pint, if less add a little stock. Return to the saucepan with the gelatine, dissolve, and allow to get cold. Decorate a plain oval, or round, or Jubilee mould with aspic jelly, peas, and crescents of white of egg and truffle, cover

again with aspic, and, when quite set, line thickly with the prepared brown sauce, which should be just beginning to set. Have the game, or game and tongue, and the mushrooms and truffles, if used, cut into little strips; stir these into the remains of the brown sauce, season well, and fill up the mould. When set, turn out and garnish with chopped aspic or salad.

SAUCES.

No. 163.

BÉARNAISE SAUCE.

$\frac{1}{2}$ a small onion		3 yolks of eggs
$\frac{1}{2}$ gill Tarragon vinegar		$\frac{1}{2}$ oz. butter
1 gill white sauce		Pepper and salt

Chop the onion very finely and put it into a saucepan with the vinegar, boil quickly till the vinegar is reduced to about a dessertspoonful, add the white sauce, boil for two or three minutes, then stir in the yolks of eggs, one at a time. Cook till thick, but do not quite boil or the sauce will curdle, stir quickly all the time, then whisk in the butter in very small pieces. Season if necessary.

No. 164.

BREAD SAUCE.

2 oz. breadcrumbs		$\frac{1}{2}$ pint milk (about)
1 small onion		$\frac{1}{2}$ oz. butter
4 peppercorns		

Put the milk, onion, and peppercorns into a saucepan, and when boiling stir in the breadcrumbs. Boil gently about a quarter of an hour, then remove the onion and peppercorns; stir in the butter and serve. If too thick, add more milk or a little cream.

No. 165.

APPLE SAUCE.

Peel, core, and cut up the apples into thick pieces, stew with a very little water till mashed, beat well, add a lump of butter, serve hot with roast duck, pork, goose, etc. If liked, it may be rubbed through a hair sieve, then re-heated.

No. 166.

MINT SAUCE.

About 1 tablespoonful finely chopped mint		½ gill water
1 gill vinegar		1 oz. sugar

Mix all together, and allow to stand for about half an hour before using.

No. 167.

HORSERADISH SAUCE.

2 ozs. grated horseradish		½ teaspoonful castor sugar
1 gill cream		A very little made mustard
1 tablespoonful vinegar		Salt

Grate the horseradish finely, whip the cream, but not too stiffly. Stir in the other ingredients gently, add in the vinegar last of all.

No. 168.

MOUSSELINE SAUCE.

3 yolks of eggs		Juice of half a small lemon
1 white of egg		Salt, pepper, and cayenne
1 oz. best butter		

Put all these ingredients, except the butter, into a small saucepan, and whisk well together, add a small piece of the butter and whisk over a *very* gentle heat till the butter is absorbed, then add another small piece of butter, and continue to whisk; as soon as that is absorbed, add more of the butter, and so on till the sauce is thick and frothy and has absorbed all the butter. The sauce must not boil or the eggs will curdle. Serve directly it is cooked enough, as it will continue to cook if left in the saucepan.

No. 160.

CURRY SAUCE.

1½ ozs. butter	½ an apple
1 large onion	½ pint stock (rather more)
1 large tablespoonful curry powder	Juice of half a small lemon
1 oz. flour	Salt

Melt the butter, add the onion, cut in small pieces, and fry without browning for a few minutes, add the curry powder and a few drops of lemon juice, and continue to fry, stirring well for three or four minutes longer; put in the flour, fry another minute, add the stock and apple (chopped), and stir till boiling, simmer gently for about half an hour; season with salt and more lemon juice, add more stock if too thick, and strain.

No. 170.

PIQUANTE SAUCE (for Fish).

½ oz. butter	1 tablespoonful chopped pickles
½ oz. flour	2 tablespoonfuls pickle juice
1 gill water or milk (rather more)	Salt

Melt the butter in a saucepan, draw off the fire, and smoothly stir in the flour; fry for a few minutes without browning, add the milk or water, and stir till boiling; boil four minutes, then add the chopped pickles and pickle juice. Season and serve. If too thick, add more milk or water.

No. 171.

MONACO SAUCE.

1 oz. butter	1 teaspoonful Bovril
¾ oz. flour	A few drops of carmine
½ a small onion	1 teaspoonful French mustard
1 slice of carrot	¼ a teaspoonful English mustard
Some mushroom stalks	
½ pint stock	

Melt the butter; when hot, fry the onion (sliced) and carrot till slightly brown, add the mushroom stalks, and

fry another minute or two; add the flour and fry all together till brown, then stir in the stock and boil well for about 20 minutes, add the Bovril and carmine. Cool the sauce a little, add the mustards, and strain on to the dish. The sauce must not boil after the mustards are in, or it will curdle.

No. 172.

SAUCE BORDELAISE.

<p>½ pint Espagnole sauce (not too thick) 1 glass claret 1 chopped shalot ½ oz. glaze (or 1 teaspoonful of Bovril and a little gelatine)</p>	<p>½ teaspoonful chopped parsley 1 teaspoonful chopped tarragon and chervil Salt, pepper, and a pinch of castor sugar</p>
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Put the wine and shalots into a saucepan, bring to the boil, add the Espagnole sauce (short measure makes the sauce nicer), and the glaze, and simmer gently about 25 minutes. If too thick, add a little stock; if too thin, boil with the lid off; skim well, add the chopped herbs, and season carefully. It should be just thick enough to coat the back of a wooden spoon and run off again. Do not strain this sauce.

Small rounds of marrow, prepared as for the Fillets of Beef à la Napoléon, are usually served with any dish with which this sauce is used.

No. 173.

BROWN SAUCE.

<p>2 oz. butter ½ a carrot 1 onion 10 peppercorns 1 clove</p>	<p>1 teaspoonful celery seeds A small bunch of herbs Salt 1½ oz. flour 1 pint stock</p>
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Melt the butter in a saucepan, and when hot, put in the carrot and onion, cut in slices, the peppercorns and clove, and fry all together till light brown; add

the flour, and let that brown, then put in the herbs and celery seeds tied in muslin, and the stock; stir till boiling, and boil gently for about half an hour, then strain through a very fine strainer or pass through a tammy cloth. Season with salt before using. If too thick, add more stock or water. A teaspoonful of Bovril greatly improves this sauce.

No. 174.

SAUCE DEMI-GLACE.

$\frac{1}{2}$ pint Espagnole sauce	$\frac{1}{2}$ glass sherry
$\frac{1}{2}$ pint gravy from roast meat	1 tablespoonful of meat glaze

Put the gravy into a saucepan and boil quickly for a few minutes, add the sauce, sherry, and glaze, and boil all together about ten minutes, skimming well. Season with pepper and salt.

No. 175.

ESPAGNOLE SAUCE.

2 oz. butter	1 teaspoonful celery seeds
1 onion	$1\frac{1}{2}$ oz. flour
$\frac{1}{2}$ a carrot	1 pint stock
10 peppercorns	2 large tomatoes
A bunch of herbs	1 glass of sherry

Melt the butter in a saucepan, and when hot put in the carrot and onion, cut in slices, and the peppercorns. When light brown, add the flour, and let that brown, then put in the herbs and celery seeds, tied in muslin, and the stock; stir till boiling, then add the tomatoes and sherry. Allow all to boil gently for about half an hour; season with salt and strain through a very fine strainer, or pass through a tammy cloth or hair sieve.

No. 176.

CARDINAL SAUCE.

1 oz. butter
1 oz. flour
 $\frac{1}{2}$ pint water or fish stock
Coral or lobster spawn

A little lemon-juice
Salt and cayenne
2 tablespoonfuls cream

Mix the flour to a smooth paste with a little of the water or stock, boil the rest and pour it on to the flour, stirring all the time. Return to the saucepan and boil for three or four minutes. Pound the coral or spawn with the butter, rub it through a hair sieve and add to the sauce, a little at a time, until the sauce is a bright red in colour. Boil well, then season to taste with salt, cayenne, and lemon-juice, and add the cream.

No. 177.

ANCHOVY SAUCE.

1 oz. butter
1 oz. flour
 $\frac{1}{2}$ pint water or fish stock

About 1 dessertspoonful
essence of anchovy
A little cayenne and a few
drops of lemon-juice

Melt the butter, mix in the flour, and fry gently without browning for a minute or two, then add the water, stir till boiling, and boil four or five minutes. Stir in the anchovy essence, cayenne, and lemon-juice. If too thick, add a little more water.

No. 178.

MELTED BUTTER SAUCE.

1 oz. butter
1 oz. flour
 $\frac{1}{2}$ pint water or milk

2 tablespoonfuls cream (if
liked)

Melt the butter in a saucepan, add the flour, and fry gently, without browning, for two or three minutes;

add the water, and stir till boiling. Allow the sauce to boil for a few minutes, then add the cream. Season with salt. If too thick, add more water or milk.

No. 179.

SWEET WHITE SAUCE.

1 oz. butter		$\frac{1}{2}$ pint milk
1 oz. flour		1 dessertspoonful sugar

Melt the butter, add to it the flour, mix well, then put in the milk, and stir till boiling. Boil for three or four minutes. Just before serving, add the sugar, and, if liked, a few drops of any flavouring. If too thick, add more milk.

No. 180.

CAPER SAUCE.

$\frac{1}{2}$ pint melted butter sauce		$1\frac{1}{2}$ tablespoonfuls capers
1 dessertspoonful caper vinegar		Salt and pepper

Put the melted butter into a saucepan, and when hot, add the other ingredients; simmer all together for a few minutes, and serve with boiled mutton.

No. 181.

ONION SAUCE.

4 onions		$\frac{1}{2}$ pint milk
1 oz. butter		Salt and pepper
1 oz. flour		

Boil the onions till tender, and cut them in small pieces. Melt the butter in a saucepan, mix in the flour and add the milk, stir till boiling, and boil three or four minutes, add the onions, and season with salt and pepper. This sauce is usually served with roast shoulder

of mutton and boiled rabbit. In some parts of England it is also served with boiled pork. If too thick, add more milk or water.

No. 182.

PARSLEY SAUCE.

½ pint melted butter sauce		1	tablespoonful	finely-
			chopped	parsley

Heat the melted butter in a saucepan, and just before serving put in the parsley. The colour of the parsley is much improved if it is washed after being chopped. To wash it, put it in a small piece of muslin or the corner of a cloth, and squeeze well in water. A special piece of muslin or cloth should be kept for washing chopped parsley, as it leaves a green stain.

No. 183.

SAUCE PIQUANTE.

½ onion (chopped)		2	chopped	gherkins
1 bayleaf			1	gill vinegar
1 dessertspoonful chopped capers		½	pint	Espagnole sauce

Put the onion and bayleaf with the vinegar into a saucepan, and boil gently till reduced to two table-spoonfuls. Strain into another saucepan, and add the Espagnole sauce and the chopped capers and gherkins, boil for about five minutes, and season if necessary.

No. 184.

MAYONNAISE SAUCE.

2 yolks of eggs		A	little	made	mustard	
About ½ pint of salad oil		1	teaspoonful	malt	vinegar	
Salt and pepper		1	teaspoonful	chilli	vinegar	
2 teaspoonfuls tarragon vinegar		A	pinch	of	castor	sugar

Put the yolks of eggs and salt into a basin, and work them well with a wooden spoon, adding the oil drop by

drop; work quickly, or the sauce may curdle. When the sauce is thick, add the other ingredients, season carefully, and mix well together. If put into a bottle and corked tightly, it will keep for some time. A table-spoonful of *boiling* water added at the last helps to make the sauce keep.

No. 185.

RAVIGOTTE SAUCE.

A few sprigs of parsley, tarragon, and chervil	1 small shalot (finely chopped), a few leaves of spinach, or a little green colouring
About a gill of Mayonnaise or tartare sauce	
Salt and pepper (if necessary)	

Wash the herbs and spinach, and boil them in boiling water, with a pinch of carbonate of soda and a little salt, for ten minutes, with the shalot finely chopped. Rub through a hair sieve, and stir into the mayonnaise sauce. If not a good green, add some green colouring.

No. 186.

COLD CUCUMBER SAUCE.

1 small cucumber	Salt, pepper, cayenne, and a few drops of green colour- ing
$\frac{1}{2}$ gill white sauce	
$\frac{1}{2}$ gill cream	
1 gill of Mayonnaise (stiff)	

Peel the cucumber, cut into thick slices, and boil in slightly salted water till tender, drain, and rub through a hair sieve. Return to the saucepan with the white sauce, stir well, boil up, and if too thin reduce a little. Allow to get cold, add the Mayonnaise, whip the cream, stir to the other ingredients, season, and colour a pale green. Serve cold in a sauce-boat.

No. 187.

SAUCE TARTARE.

1 gill Mayonnaise sauce	1 teaspoonful chopped parsley
1 dessertspoonful chopped gherkins	$\frac{1}{2}$ teaspoonful chopped tarragon and chervil
1 teaspoonful chopped capers	
A few drops of lemon-juice	

Put all the ingredients together into a basin, and mix well together.

No. 188.

TOMATO SAUCE.

1 tin tomatoes	1 bunch of herbs
$\frac{1}{2}$ a small onion (cut in slices)	1 oz. butter
10 peppercorns	1 oz. cornflour

Melt the butter in a saucepan, and fry the onion in it for a few minutes, then add the herbs, peppercorns, tomatoes, and stock. Stir till boiling, and allow all to simmer gently for about 20 minutes. Rub through a sieve and return to the saucepan with the cornflour, mixed to a paste with a little cold water; season with salt and a pinch of castor sugar, and boil for eight minutes. If too thick, add a little stock.

Two ounces of ham, chopped and added with the onion, is a great improvement to this sauce.

If fresh tomatoes are used, slice them and add about half a pint of stock with them to make up for the liquor from the tin. About $1\frac{1}{2}$ lb. fresh tomatoes should be used instead of the tin.

No. 189.

HOLLANDAISE SAUCE.

1 oz. butter	Yolks of 4 eggs
$\frac{3}{4}$ oz. flour	1 dessertspoonful lemon-juice
$\frac{1}{2}$ pint water	Salt and cayenne

Melt the butter, add to it the flour, and fry gently without browning for a few minutes, then add the water,

and stir till boiling. Boil four or five minutes, then remove from the fire and stir in the yolks, one by one. Place over a gentle heat or in a pan of boiling water, and stir till the sauce thickens; it must on no account be allowed to boil or it will curdle. Season with salt and cayenne, and just before serving add the lemon juice or a little tarragon vinegar.

No. 190.

SOUBISE SAUCE.

4 large onions	Pepper and salt
$\frac{1}{2}$ pint milk	A pinch of castor sugar
$\frac{1}{2}$ pint white sauce (thick)	

Cut the onions in slices and boil them in the milk with a little salt till tender, rub through a hair sieve and return to the saucepan with the white sauce, boil about ten minutes, and season with pepper and the sugar. Add more salt if necessary.

No. 191.

WHITE SAUCE.

1 onion (sliced)	A small piece of carrot
1 bayleaf	(sliced)
1 clove	1 pint of milk
10 peppercorns	2 oz. butter
$\frac{1}{2}$ a stick of celery, or $\frac{1}{2}$ a	$\frac{1}{2}$ oz. flour
small teaspoonful celery	$\frac{1}{2}$ a gill cream
salt	

Put the onion, carrot, bayleaf, clove, peppercorns, and celery into a saucepan with the milk, and bring all to the boil. Melt the butter in another saucepan

and stir in the flour; fry gently for a few minutes without browning, then whisk in the milk and vegetables, and boil for five minutes. Season with salt, and pass through a hair sieve or fine strainer. Add the cream and re-heat. The cream may, of course, be omitted. If too thick, add more milk.

No. 192.

ITALIAN SAUCE.

1 oz. butter	1 bayleaf
1 oz. flour	2 small sprigs of thyme
1 small onion (chopped)	1 glass sherry
2 mushrooms (chopped)	$\frac{3}{4}$ pint stock or water (rather less)
10 peppercorns	

Melt the butter, and when hot, fry the onion, peppercorns, bayleaf, and thyme till pale brown, then add the flour and brown that also; add the mushrooms, the stock, and sherry, stir till boiling, and boil gently for about fifteen minutes, season with salt, and strain.

No. 193.

WINE SAUCE.

2 tablespoonfuls raspberry jam	1 gill water
1 tablespoonful sugar	1 glass sherry
	A few drops of lemon-juice

Put all these ingredients, except the lemon juice, into a saucepan and stir till boiling. Boil till the sauce is thick and syrupy, then add the lemon juice, and strain. This sauce may be bottled, and will then keep for some time.

No. 194.

CHOCOLATE SAUCE.

2 ozs. chocolate	1 teaspoonful Vanilla
$\frac{3}{4}$ pint water	$\frac{3}{4}$ oz. cornflour
2 ozs. castor sugar	A few drops maraschino
1 tablespoonful coffee essence	essence (Cox's)

Mix the cornflour to a paste, with some of the water, add the chocolate, grated; the sugar, coffee, and maraschino. Boil up the rest of the water, stir to the other ingredients, bring all to boil, and boil for ten minutes, stirring all the time.

No. 195.

APRICOT SAUCE.

2 good tablespoonfuls apricot jam	Rind and juice of half a lemon
$\frac{3}{4}$ gill water	1 tablespoonful rum (this may be omitted)
1 oz. castor sugar	

Cut the rind of the lemon very thin, and put it into the water with the sugar and jam, stir over the fire and boil quickly for a few minutes till it looks thick and syrupy. Remove from the fire, stir in the lemon juice and rum, strain, and use for hot puddings.

No. 196.

GERMAN SAUCE.

2 yolks of eggs	2 teaspoonfuls of castor sugar
$\frac{1}{2}$ a gill sherry	

Put the yolks, sugar, and sherry into a small saucepan, and whisk over a very gentle heat till quite thick and frothy. Great care must be taken not to curdle this

sauce—the safest plan is to stand the saucepan in a pan of boiling water while whisking. Serve with hot puddings.

No. 197.

JAM SAUCE.

3 tablespoonfuls jam
½ pint water
1 dessertspoonful sugar

1 teaspoonful cornflour
Juice of half a lemon

Mix the cornflour with a little of the water. Boil the rest of the water with the jam, and pour it upon the cornflour, stirring well. Return all to the saucepan with the sugar, and boil about eight minutes. Add the lemon juice, and strain before serving.

VEGETABLES AND SALADS.

No. 198.

BOILED POTATOES.

Wash and peel the potatoes as thinly as possible, and keep them in cold water till wanted. Then place them in a saucepan with enough cold water to cover them, and about a dessertspoonful of salt to every quart of water; bring to the boil, and boil gently till the potatoes are soft, but not broken, then drain away all the water and return the saucepan to the fire with the lid half on, shake the pan to make the potatoes floury, then serve in a hot tureen. The time depends on the size and sort of potato, from twenty to forty minutes. In choosing potatoes for boiling, use those of about the same size, or the smaller ones will be broken before the large ones are soft.

No. 199.

POTATO CROQUETTES.

1 lb. potatoes, after peeling	1 teaspoonful finely-chopped
1 oz. butter	parsley
2 yolks of eggs	Pepper and salt

Boil the potatoes and rub them through a wire sieve, melt the butter in a saucepan and put in the potatoes, when hot remove the saucepan from the fire and beat in the yolks of eggs, cook again over the fire till the mixture binds well together, then add the parsley and season well with salt and pepper. Turn out on to a plate, and when cold make up into small cork-shaped croquettes or into balls, dip each croquette in well-beaten egg, brush over with the egg, and coat with breadcrumbs. Fry in very hot fat, and serve with fried parsley on a lace paper.

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No. 200.

NEW POTATOES (Boiled).

Wash and scrub the potatoes, and if necessary scrape them, place them in boiling water with a dessertspoonful of salt and a sprig of mint to every quart of water, and boil gently for about twenty minutes till soft, then drain, and place the saucepan again over the fire with the lid half on till quite dry, then add a lump of butter, and serve in a hot vegetable tureen.

No. 201.

BOILED CABBAGES.

Wash the cabbages well in cold water, trim off any faded leaves and cut a cross in the stalk, soak them a few minutes in salt and water to draw out any insects, then drain well and place them in a saucepan full of *boiling* water and containing a *tiny* piece of soda and a little salt; boil quickly, with the lid off the saucepan, till quite tender, then drain thoroughly, place on a strainer on a hot dish, and cut into squares. A young cabbage will take about twenty minutes to boil, a large winter one or a savoy, from half to three-quarters of an hour.

No. 202.

BRUSSELS SPROUTS.

Wash and trim the sprouts and soak in cold water and salt for a few minutes, then drain well, and place them in a large saucepan full of boiling water and containing a *tiny* piece of soda and a little salt; boil quickly till quite tender, about twenty minutes, then drain thoroughly, place in a hot dish and serve hot.

If liked, the sprouts may be returned to the saucepan after they are drained with an ounce of butter and a teaspoonful of finely-chopped parsley, and tossed in the butter over a gentle heat for a few minutes before serving.

No. 203.

SPINACH.

2 lbs. spinach
2 oz. butter

Pepper and salt
Croûtons of fried bread

Wash the spinach thoroughly, under running water if possible, pick it over carefully, removing the stalks, and put it into the saucepan while still wet. If the spinach is old, put in a little water, but as a rule this is not necessary. Boil for about fifteen minutes till thoroughly tender, then drain and rub through a sieve. Melt the butter in a saucepan, and add the spinach, season with pepper and salt and make thoroughly hot. A little cream may be added if liked, and the spinach should be piled in a hot tureen and garnished with croûtons of fried bread.

No. 204.

BOILED PEAS.

Place the peas in boiling water, with about a teaspoonful of salt, half a teaspoonful of castor sugar, a few sprigs of mint, and a *tiny* pinch of carbonate of soda to every quart of water. Boil gently, with the lid off, till tender, about twenty minutes for young peas, longer for old ones. When done, drain, return to the saucepan with a good lump of butter, toss over the fire just to melt the butter and serve very hot.

No. 205.

FRENCH BEANS AND SCARLET RUNNERS.

String the beans and cut them into long, thin strips, wash well, and put into a large saucepan of boiling water containing about a dessertspoonful of salt and a *tiny* pinch of carbonate of soda. Boil quickly, with the lid off, till quite tender, about twenty minutes, or longer if the beans are old. Drain well, and return to the saucepan with a good lump of butter, toss over the fire to just melt the butter, and serve very hot.

No. 206.

BOILED JERUSALEM ARTICHOKEs.

Scrub the artichokes. Have ready a large basin of water with about a tablespoonful of vinegar in it, peel the artichokes thinly, dipping them frequently into the vinegar and water to prevent them from turning black. Place them in enough boiling water, containing a little salt and about a teaspoonful of lemon juice or vinegar, to quite cover them, and boil gently till quite tender, about 35 minutes when young, longer when old. Drain well, and serve covered with melted butter sauce.

No. 207.

JERUSALEM ARTICHOKEs au Gratin.

2 lbs. Jerusalem artichokes		½ oz. cheese
2 hard-boiled eggs		Salt and pepper
About ¾ gill white sauce		

Boil the artichokes as for plain boiled artichokes, drain well, and cut into slices. Butter a fireproof entrée dish or pie dish, arrange a good layer of slices on the bottom, then a layer of slices of hard-boiled egg, cover

with sauce, season, put another layer of artichokes, then the rest of the eggs, also sliced; cover with sauce, then, with the rest of the artichokes, sprinkle the cheese over the top, and brown in a hot oven or under a salamander or gas grill. Serve very hot.

No. 208.

CHOUFLEUR au Gratin.

1 cauliflower	Salt and cayenne
$\frac{3}{4}$ oz. butter	$1\frac{1}{2}$ oz. Parmesan cheese
$\frac{1}{2}$ oz. flour	(grated)
1 gill milk	

Trim and boil the cauliflower, head downwards, in boiling water and salt, till tender. Drain well, and squeeze all the water away in a clean cloth. Melt the butter in a saucepan, mix in the flour, and add the milk, stir till boiling, and boil three or four minutes; the sauce should be very thick, but, if too thick, add a little more milk or cream, season well, remove from the fire, and add about three-quarters of the cheese; pour this sauce all over the cauliflower, completely covering it, and sprinkle the rest of the cheese on the top. Put into a very hot oven till pale brown, and serve very hot. If liked, it may be browned under a gas grill or salamander.

No. 209.

STEWED CELERY.

1 head of celery	Brown sauce
About $\frac{3}{4}$ pint stock	

Cut the stalks of the celery all the same length, about five inches, and stew till tender in the stock. Serve piled in a vegetable dish and coated with good brown sauce. Some of the stock in which the celery was stewed should be added to the brown sauce, and boiled down to the right thickness.

LENTIL SAUSAGES.

1 gill of red lentils		An eighth of a teaspoonful
1 small onion		of sage (this may be
3 gills water		omitted)
$\frac{1}{4}$ teaspoonful of mixed herbs		Salt and pepper
A grate of lemon rind		Breadcrumbs
A little nutmeg		One egg

Wash the lentils and put into a saucepan with the water, sliced onion, herbs, lemon rind, nutmeg, and sage. Boil gently, with the lid off, till the water is absorbed and the lentils are quite tender. Rub all through a hair sieve, season well, and if too moist add a few breadcrumbs. Pour on to a plate, and when cold shape into small sausages or cork shapes, egg and breadcrumb and fry in hot deep fat. Pile on a dish on a lace paper and garnish with fried parsley. Serve brown sauce separately.

CRÈME de LÉGUMES.

Line a mould with aspic jelly thickly. Completely coat it with little groups of various cooked and cut up vegetables, and more aspic. Cover all well with another layer of aspic, and fill up the mould with cucumber or any other good vegetable cream. When set, turn out and garnish with chopped aspic and salad.

One of the nicest vegetable creams is the following.

CUCUMBER CREAM.

1 gill cream		$\frac{1}{2}$ gill white sauce
1 small cucumber		$\frac{1}{2}$ gill water, or good white
$\frac{1}{2}$ oz. gelatine		stock

Peel and cut the cucumber in thick slices. Boil in salted water till just tender, drain carefully, and rub through a hair sieve. Return to the saucepan with the white sauce, and boil up. If very liquid, reduce a little. Pour into a basin, add the gelatine dissolved in the water or stock, and when quite cold stir in the whipped

cream. When nearly setting, pour into the prepared mould. The amount of gelatine varies with the juiciness of the cucumber; a little more may sometimes be required.

No. 213.

LETTUCE SALAD.

Well wash the lettuce, break it up into small pieces, and drain thoroughly in a cloth. Mix two tablespoonfuls of best salad oil in a large basin with one tablespoonful of vinegar and about half a teaspoonful of salt, toss the lettuce in this, and pile up in a salad bowl. Do not mix in the lettuce till just before serving. More oil and vinegar must be used for a very large lettuce.

No. 214.

MIXED SALAD.

1 large lettuce		$\frac{1}{2}$ a small cucumber
1 endive		1 hard-boiled egg
1 bunch of mustard and cress or watercress		2 tablespoonfuls thick Mayonnaise sauce
3 tomatoes		

Wash thoroughly the lettuce and endive, and break up into small pieces, add the mustard and cress or watercress, also well washed in several waters or under running water if possible, drain well in a cloth, and put into a basin with about two tablespoonfuls of very thick Mayonnaise sauce, and the cucumber thinly sliced; toss well in this and pile up in a salad bowl. Decorate with the tomatoes and hard-boiled eggs cut in slices.

No. 215.

VEGETABLE SALAD.

1 cooked cauliflower		1 large beetroot
$\frac{1}{2}$ pint cooked peas or French beans, or both mixed		2 hard-boiled eggs
4 cooked potatoes (large)		About 6 Spanish olives
		Mayonnaise

The vegetables should all be carefully boiled, so that they are perfectly tender, but not broken. Cut the

beetroot and potatoes into thick slices, and then into strips, reserve some of these for garnishing, and put the rest into a basin with the cauliflower, cut in small pieces, and the peas or beans. Mix all gently together with enough thick Mayonnaise to well coat them, and pile in the centre of a salad bowl. Cut the eggs in strips lengthways, and garnish the salad with these and the strips of potato and beetroot, arranged in little groups. Stone the olives, cut them into rings, and arrange them on the salad.

No. 216.

LOBSTER SALAD.

1 lobster		1 endive
1 gill Mayonnaise sauce (about)		A little mustard and cress
3 small lettuces		A little aspic jelly (if liked)

Cut the lobster straight down the middle from the head to the tail. Then divide each half into half again. Take out the meat, remove the other part, wash the shell, and put on one side for the salad. Break off the claws and take out the meat from them, being careful not to break it more than necessary. Break the lettuces into small pieces, reserving the hearts for garnishing at the last. Add about half the endive to the lettuce and mix with enough Mayonnaise to well coat all of it. Cut the lobster meat into small square pieces, keeping the ends of the claws whole for garnish, add the lobster meat, except the ends of the claws, to the lettuce, mix well, and add more Mayonnaise if not well coated. Pile this mixture in a pyramid shape in a salad bowl, stick the shell of the lobster upright in the centre, the two halves of the head meeting in the middle and either the tail pieces or the claws opposite one another also meeting in the middle. Arrange the hearts of the lettuces and some of the best pieces of the endive so as to almost cover the lettuce and lobster mixture. Put some mustard and cress in a narrow border round the dish, chop a little aspic jelly coarsely and sprinkle here and there over the salad. Put the meat from the tips of the claws near the centre.

PASTRY.

No. 217.

GOOD SHORT PASTRY (for Sweets).

$\frac{1}{2}$ lb. flour	Cold water to mix
$\frac{1}{4}$ lb. butter or dripping	1 teaspoonful castor sugar
$\frac{1}{2}$ teaspoonful baking powder	

Put the flour and baking powder through a sieve into a basin; rub in the butter lightly but thoroughly, add the sugar and mix all to a stiff paste with a little cold water. Flour a pastry board and rolling pin, roll out the paste without turning it over, and only once if possible. Use as required, and bake at once in a rather hot oven. After the first ten minutes the heat of the oven should be lowered. If liked, Coombs' Self-Raising Flour may be used instead of ordinary flour and baking powder.

No. 218.

PLAIN SHORT PASTRY.

$\frac{1}{2}$ lb. flour	Cold water to mix
3 oz. dripping or clarified fat	A pinch of salt
$\frac{1}{2}$ teaspoonful baking powder	

Put the flour, baking powder, and salt through a sieve into a basin, rub in the dripping and mix all to a stiff paste with a little cold water. Flour a board and rolling pin, and roll out the pastry to the required thickness, and use for plain meat pies, etc.

RICH SHORT PASTRY.

½ lb. flour	½ teaspoonful baking powder
5 oz. butter	1 yolk of egg and a little
1 tablespoonful castor sugar	water

Put the flour and baking powder through a sieve into a basin, rub in the butter till there are no lumps left, then add the castor sugar and mix all into a stiff paste with the yolk of the egg beaten up with about two tablespoonfuls of cold water. Roll out the paste, not too thinly, on a floured board, and use for any sweet dishes, such as tarts, etc.

FLAKEY PASTRY.

½ lb. flour	A pinch of salt
6 oz. butter or dripping and butter mixed	Cold water to mix

Divide the butter or dripping into three equal portions. Put the flour and salt through a wire sieve into a basin, and rub one-third of the butter into them as for short pastry. Add enough water to mix into a rather stiff paste, flour a pastry board and rolling pin and roll out the paste into a long thin strip. Divide the remaining two-thirds of the butter into three, and put one-third on to the strip of pastry in little lumps all over. Dredge lightly with flour and fold in three, press the edges carefully to join them and turn the fold to the left hand. Roll out again and proceed in the same way twice, till all the butter is used up, and the pastry has had three rolls and three folds, then roll out again, fold, and roll into the required shape and thickness and use for meat pies, sausage rolls, or meat patties.

ROUGH PUFF PASTRY.

$\frac{1}{2}$ lb. flour		1 dessertspoonful of lemon-
5 or 6 oz. butter, or butter		juice
and lard mixed		A little cold water
A pinch of salt		

Put the flour and salt through a wire sieve on to a pastry board. Cut the butter into large pieces about one inch square, and roll in the flour. Put the butter on one side. Make a well in the middle of the flour and put in the lemon juice and about a tablespoonful of water, mix all into a smooth paste, adding more water gradually. Scrape any loose pieces of paste from the board, knead thoroughly, roll out, fold in the butter, and roll out into a thin strip, on a floured board with a floured rolling pin. Fold in three, press the edges together and turn the fold towards the left hand. Proceed in the same way till the pastry has had four rolls and four folds. It may then be rolled into the required thickness and is ready for use.

PUFF PASTRY.

$\frac{1}{2}$ lb. butter		1 dessertspoonful of lemon-
$\frac{1}{2}$ lb. flour		juice
Pinch of salt		

Wash the butter in cold water, with a lump of ice in it if possible, then flour the corner of a clean cloth and press the butter into a square slab about half an inch thick; put this into a cool place till wanted. Put the flour and salt through a sieve on to a pastry board, make a well in the centre, put in the lemon juice and a little water, and mix all to a dough, adding more water gradually. Knead well till the dough, which should not be too dry, is quite smooth and pliable. Roll this dough into a strip rather more than three times as long as the butter and about an inch wider. Put the butter on to this and fold the dough over it in three, press the edges firmly

together, and roll out into a long strip. Fold this in three, turn the folded edge to the left hand and press the edges together thoroughly. This is called the first roll and fold, and the pastry must have six more rolls and six more folds. Between every two rolls the pastry should be put in a cool place for at least a quarter of an hour. After having had seven rolls and folds, the pastry should be rolled in the same direction as if for another roll, till of the right thickness, and is then ready for use. It should be baked in a very hot oven.

No. 223.

ECLAIRS (Choux Pastry).

2 oz. butter		2 eggs
$\frac{1}{2}$ pint water		$\frac{1}{2}$ teaspoonful essence of
4 oz. flour		vanilla

Melt the butter in a saucepan, add the water and bring to the boil. Take the saucepan off the fire and stir in the flour, beat well and boil till the mixture becomes a paste and begins to leave the sides of the pan quite clean, stirring vigorously all the time. Let this mixture cool a little, then add the vanilla and beat in the eggs, one at a time. Make the mixture into rather thin cork-shaped pieces, place on a greased baking-sheet, and bake in a moderate oven for about three-quarters of an hour till a light brown. When done make a slit in the side of each eclair and scoop out all the soft part. Fill with whipped cream or custard thickened with cornflour, and ice with coffee or chocolate icing.

No. 224.

GENOESE PASTRY or CAKE.

4 eggs		2 oz. butter
4 oz. castor sugar		3 oz. flour

Prepare a baking sheet as for Swiss roll, or grease and line a cake tin with buttered paper. Put the flour

through a sieve, melt the butter and put the eggs and sugar into a large basin. Whisk thoroughly for about ten minutes. Have ready a saucepan of boiling water, and stand the basin over it. Continue whipping till the mixture is light and frothy, but be careful not to cook it too long over the water, then stir in the butter, which should be liquid but not hot, and the flour with an iron spoon, as lightly as possible; spread over the baking sheet or pour into the cake tin, and bake at once in a hot oven if for a roll, or in a moderate oven if for a cake.

PUDDINGS, SOUFFLÉS, JELLIES, &c.

No. 225.

APPLE AMBER.

1 lb. apples	2 yolks of eggs
3 oz. sugar	3 whites of eggs
Rind of half a lemon	Cherries, angelica, and a
1 oz. butter	little pastry
1 tablespoonful water	

Line and decorate the edge and sides of a pie-dish with puff or short pastry. Peel, core, and cut up the apples (they should weigh a pound after preparation), and put them into a saucepan with the butter, water, and lemon-rind; stew gently without burning till the apples are tender, then stir in the sugar and rub all through a hair sieve. Beat the yolks of eggs into the apple mixture and pour all into the prepared pie-dish. Put into a rather hot oven and cook for about 20 minutes, until the pastry is done. Whisk the whites of the eggs to a very stiff froth and add to them two tablespoonfuls of castor sugar. Pile this roughly on the top of the apple, sprinkle with a little castor sugar, place a few cherries and pieces of angelica here and there, and place in a cool oven for about five minutes till the white of egg is slightly brown. Serve hot or cold.

No. 226.

JAMAICA PUDDING.

1 pint milk	4 oz. preserved or crystal-
4 oz. Florador (fine grained)	lised ginger
2 oz. castor sugar	Grated rind of one orange
6 yolks, and 4 whites of eggs	4 oz. lump or castor sugar
1 tablespoonful rum	1 gill water

Melt the 4 ozs. of lump or castor sugar with a little of the water and allow to get a deep golden brown, without stirring after the sugar is melted. Add the rest of

the water, stir a little, then stop stirring and boil till a thick syrup is formed. Pour into a dry soufflé mould or cake tin and coat it thoroughly. Allow to get cold and set. Mix the Florador with a little of the milk, boil up the rest of the milk, pour on to the Florador, return to the saucepan, and cook for about ten minutes till fairly thick. Stir in the 2 ozs. of sugar, the ginger, chopped coarsely, the rum, and orange rind. Beat up the eggs and stir to the other ingredients, pour all into the prepared soufflé tin and steam gently for 1½ hours. Serve hot or cold.

No. 227.

POUDING à l'IMPÉRIALE.

(Imperial Pudding.)

1½ pints milk	2½ oz. castor sugar
2 oz. butter	4 oz. Florador or creme de riz
Grated rind of one lemon	4 oz. biscuit crumbs
½ teaspoonful Vanilla; a few drops of essence of Maraschino	A few drops of carmine
	4 eggs

Grate the lemon rind on to the Florador and put into a basin. Add one gill of milk to mix to a smooth paste. Boil up the one pint of the milk and stir quickly to the Florador, return to the pan and boil for 12 minutes, stirring all the time; add sugar, vanilla, maraschino, and biscuit crumbs, when cooled a little add the eggs well-beaten, colour pink, and pour into a mould which has been well greased with clarified butter and dusted over with a mixture of equal quantities of sugar and flour. Cover with a greased paper and steam very gently for 1½ hours or rather longer, turn out, coat with chocolate sauce and decorate with crystallised fruits. If liked, the pudding may be made in a border mould and the centre filled with any mixture of cooked fruit cut in small pieces and heated in syrup.

No. 228.

CABINET PUDDING.

4 yolks of eggs	4 oz. sponge cakes
2 whites of eggs	A few ratafias or macaroons
1 pint milk	Cherries and angelica
1½ oz. castor sugar	Vanilla or any flavouring

Boil the milk, beat the yolks and whites together in a basin. Stir the milk quickly to them. Add the sponge cakes, sugar, ratafias, and flavouring. Butter a plain round cake tin and decorate it with cherries and angelica. Pour in the mixture and steam gently for one hour. Turn on to a hot dish and pour jam sauce or custard round the dish.

No. 229.

FRENCH RICE PUDDING.

3 oz. castor sugar	2 oz. suet
3 oz. rice	2 oz. candied peel
1 pint milk	2 eggs
4 oz. raisins	

Wash the rice in one water and stew in the milk, till the milk is quite absorbed and the rice tender. Stone and cut up the raisins, shred the candied peel, grate the suet, beat the eggs well in a basin. Mix the sugar, raisins, suet, candied peel, and eggs into the rice and milk, and pour into a well greased basin. Cover with a greased paper and steam gently for four hours.

No. 230.

POUDING à la ST. CLOUD.

(St. Cloud Pudding.)

½ pint milk	1 dessertspoonful maraschino
2 oz. castor sugar	liqueur, or a few drops of
2 tablespoonfuls coffee essence	Cox's essence of maraschino
3 yolks of eggs	2 oz. almonds
2 whites of eggs	Apricot sauce (see sauces)
3 oz. sponge cake	Angelica and cherries

Butter a plain round or oval mould or cake tin with clarified butter and sprinkle it thickly with the almonds,

which should be first blanched, shredded, and baked a pale fawn colour. The easiest way to blanch the almonds is to throw them into a saucepan of boiling water, and let them boil up well. Shred by cutting the almonds into rather thin slices, and the slices into strips. Be careful in baking the shredded almonds not to let them burn, as they do not take long and are very apt to get too dark. Boil up the milk, cool slightly, and pour on to the yolks and whites well beaten together; mix well, add the sponge cake, which should be broken into small pieces, the liqueur or flavouring, the sugar and coffee essence, put in any almonds that may be left, and pour the mixture into the prepared tin. Cover with a buttered paper and steam gently for an hour to an hour and a half. Turn out on to a hot dish and coat with apricot sauce, allowing plenty of sauce to run round the dish. Decorate quickly with rings of angelica, with halves of glacé cherries in the middle of the rings. Serve hot.

No. 231.

BABA au RHUM.

6 oz. flour	2 oz. butter
Pinch of salt	2 eggs
$\frac{1}{2}$ oz. yeast (rather more)	$\frac{1}{2}$ gill milk (a little more may be required)
1 oz. castor sugar	

Put 2 ozs. of the flour into a small basin. Cream the yeast with a teaspoonful of the sugar, add half a gill of the milk, which should be made just tepid, to the yeast and work into the 2 ozs. of flour. Put into a warm place to rise for 20 minutes. Put the other 4 ozs. of the flour with a tiny pinch of salt into a basin, add the sugar, rub in the butter. When the flour and yeast have risen, add them, with the eggs, to the other flour, etc., and beat thoroughly with the hand. If the mixture is rather stiff, add a little more milk or cream. Pour the mixture into a greased mould which has been coated

with a mixture of equal quantities of sugar and flour and allow to rise again in a warm place till it reaches the top of the tin. Then bake in a hot oven for a few minutes to stop the rising. Finish baking in a cooler oven. The mixture should rather less than half fill the mould before being put to rise. About 30 minutes is required to bake the baba. When baked, soak well in rum syrup or with Sirop au Punch.

No. 232.

RUM SYRUP.

8 oz. castor sugar	1 or 2 tablespoonfuls rum
$\frac{1}{2}$ gill water	

Put the sugar and water into a saucepan and stir till dissolved, but do not let it boil; then dip a paste brush in boiling water and wash round the sides of the saucepan with it, so that you leave no little grains of sugar, as this would make the syrup sugary afterwards. Then boil up quickly, and do not stir again; skim well, and boil for about four minutes, till the syrup looks a little thick when you run it off a spoon. Pour into a basin, when slightly cool stir in the rum very carefully and as little as possible, so that it is well mixed. Use while hot.

No. 233.

SIROP au PUNCH.

8 oz. castor sugar	$\frac{1}{2}$ gill water
1 orange	$\frac{1}{2}$ gill rum
A little vanilla	

Cut the rind of the orange *very* thinly, add to the sugar and put the sugar and water into a saucepan, stir over a fire till dissolved, then boil up, skim, and boil

quickly for about four minutes, without stirring, or till a fairly thick syrup is formed. Strain into a basin, add the strained orange juice and the rum. Use for basting Baba au Rhum or for fruit salads.

No. 234.

CHARLOTTE à la PARISIENNE.

$\frac{1}{2}$ pint of any fruit (rubbed through a hair-sieve)	Sugar to taste
1 gill whipped cream	About 16 Boudoir or Casino biscuits, or halves of sponge fingers
1 gill water	A few crystallised violets
$\frac{3}{4}$ oz. gelatine (Cox's powdered is best)	About $\frac{3}{4}$ yard ribbon

Trim the sides and ends of the biscuits and line a square or round mould with them. Dissolve the gelatine in the water, add the fruit purée, sweeten to taste, whip the cream and stir in gently, add a few drops of lemon juice to bring out the flavour if necessary. When nearly setting, pour into the prepared mould. Allow to set firmly, then trim the biscuits to the level of the cream, dip the bottom of the mould in hot water and turn out on to a dish. Force large roses of butter icing all over the top of the mould and on every rose put a small piece of crystallised violet. Tie a piece of ribbon round the middle of the biscuits, and serve as a cold sweet.

BUTTER ICING for FORCING.

1 oz. fresh butter	A few drops of essence of vanilla
2 oz. icing sugar rubbed through a hair-sieve	

Cream the butter thoroughly, adding the sugar gradually and working all well together. Add the vanilla, and use as soon as possible after making.

CHARLOTTE à la St. José.

½ pint cream	1 oz. castor sugar
4 oz. tinned pineapple	Some boudoir or sponge finger biscuits
½ oz. gelatine	Clear jelly and angelica for decorating
3 tablespoonfuls of pine- apple syrup	

Decorate the bottom of a soufflé tin with pieces of the pineapple and angelica and some clear jelly. When set, trim the sides of the biscuits and cut off the ends so that they are all exactly the same length, fit them closely round the mould so that it is completely lined. Dissolve the gelatine over a gentle heat in the pineapple syrup, add the sugar, whip the cream, cut the pineapple into dice, and mix all together; stir till nearly cold, then pour into the mould. When set, turn out and decorate the dish with chopped wine jelly. If the biscuits come above the cream they must be cut to the level of it, before the mould is turned out.

CHARLOTTE RUSSE.

½ pint cream	1 gill water
1 oz. castor sugar	Some boudoir biscuits
1 large teaspoonful of vanilla	Clear jelly, cherries, and angelica for decorating
½ oz. gelatine (Cox's pow- dered gelatine is best)	

Decorate and line a soufflé mould in the same way as for Charlotte à la St. José, using cherries instead of the pineapple. Dissolve the gelatine in the water, add the sugar, and whip the cream with the vanilla. Pour the gelatine (cool) on to the cream, mix carefully, stir till nearly setting, and pour into the mould and put in a

cool place to set. When required, turn out and decorate the dish with chopped clear jelly. Trim the biscuits to the level of the cream before turning out the mould if they are higher.

No. 237.

VELVET CREAM.

$\frac{1}{2}$ pint cream	2 oz. sugar
1 gill water	Rind of 1 lemon
$\frac{1}{2}$ oz. gelatine	1 glass sherry

Cut the rind of the lemon very thinly and put it, with the water, sugar, and gelatine, into a saucepan, dissolve the gelatine, bring the water and gelatine to the boil, and leave for ten minutes off the fire to extract the flavour from the lemon rind, then add the sherry. Whip the cream, and strain the gelatine, etc., into it, stirring all the time. Pour into a mould and leave in a cool place to set.

No. 238.

GINGER CREAM.

Yolks of 3 eggs	$\frac{1}{2}$ gill water
1 oz. castor sugar	3 oz. preserved ginger
3 gills milk	$\frac{3}{4}$ oz. gelatine (Cox's powdered is best)
1 gill cream	
$\frac{1}{2}$ gill ginger syrup	

Make a custard with the eggs, milk, and sugar, or use $\frac{3}{4}$ -pint of Bird's Custard. Add the ginger, cut in small pieces, the sugar, and, when cool, the gelatine dissolved in the ginger syrup and water. When quite cold, whip the cream and stir in, and when nearly setting, pour into a mould. The mould should be decorated with clear jelly and pieces of ginger and angelica or pistachio nuts. In hot weather 1 oz. of gelatine will be required.

No. 239.

VANILLA CREAM

3 yolks of eggs	½ pint double cream
½ pint milk	About 1 teaspoonful vanilla
¾ oz. gelatine	essence
1 oz. castor sugar	½ gill water

Beat the yolks of eggs together in a basin, boil the milk and add it to the eggs, stirring quickly, then return to the saucepan and cook till thick, without boiling, add the sugar and vanilla. Dissolve the gelatine in the water, add to the custard when both are cool. Whip the cream and when the custard is quite cold, stir to the cream. When nearly setting, pour all into a wetted or decorated mould and stand in a cool place to set.

No. 240.

COFFEE CREAM.

3 yolks of eggs	¾ oz. gelatine
½ pint milk	About ½ gill essence of coffee
3 oz. castor sugar	and ½ gill water, or 1 gill
1 gill cream	strong coffee

Beat the yolks, boil the milk and pour it on to them, stirring quickly, then return to the saucepan and cook without boiling till thick. Dissolve the gelatine in the coffee essence and water, add the sugar, and when cool stir into the custard. Whip the cream, and when the custard, etc., are quite cold, stir it to them. When nearly setting pour into a wetted or decorated mould, and stand in a cool place till set. Rather less coffee may be used if not liked very strong.

APRICOT CREAM.

$\frac{3}{4}$ pint apricots (rubbed through a hair-sieve)	1 gill apricot syrup
$\frac{1}{2}$ pint double cream	1 teaspoonful lemon-juice
3 oz. castor sugar	1 or 2 drops cochineal, if necessary
1 oz. gelatine	

Dissolve the gelatine in the syrup, add the apricot purée and the sugar. When the mixture is cold, but not setting, stir in the cream whipped. Add the lemon juice and, if too pale a colour, the cochineal. When nearly setting, pour into a wetted or decorated mould and stand in a cool place till set.

PRINCESS PUDDING.

1 gill milk	1 gill orange juice or fruit purée
3 yolks of eggs	3 or 4 drops cochineal
$\frac{1}{2}$ oz. gelatine	3 whites of eggs
2 oz. sugar	
1 teaspoonful lemon-juice	

Put the yolks of eggs into a basin and beat a little, boil the milk and pour it on to the yolks, add the gelatine, return all to the saucepan and cook gently, without boiling, till thick, and the gelatine is dissolved. Add the sugar, and pour into a large basin, add the orange juice, lemon juice, and cochineal. Beat the whites of the eggs to a stiff froth and stir lightly and thoroughly into the mixture, which must be nearly cold. When setting, pour into a mould, and, when set, turn out. Any fruit, fresh or stewed, may be put through a sieve and used instead of the orange juice.

QUEEN MAB PUDDING.

1 pint milk	2 oz. cherries (chopped)
$\frac{1}{2}$ pint cream	$1\frac{1}{2}$ oz. citron peel or crystal- lised fruits (chopped)
1 oz. gelatine (Cox's pow- dered is best)	Rind of one lemon (cut very thin)
1 gill water	A few drops vanilla
6 yolks of eggs	
4 oz. castor sugar	

Beat up the yolks of eggs, boil the milk and lemon rind together, and when slightly cool pour on to the eggs. Cook without boiling until a thick custard is formed, strain into a basin and allow to cool. Dissolve the gelatine in the water, and add to the custard when nearly cold, with the sugar, cherries, and citron peel. When quite cold stir in the whipped cream, and when nearly setting pour into a wetted mould. If liked, one pint packet of Bird's Custard Powder may be used instead of making the custard with the six yolks. If the custard powder is used, put the packet into a basin and mix to a paste with a little of the cold milk, boil up the rest of the milk with the lemon rind, and when *quite* boiling, pour at once on to the custard powder, stir well, and after about five minutes strain out the lemon rind through a coarse strainer. Allow to cool and proceed as above.

CRÈME en SURPRISE à la LOUISE.

Line a charlotte or jubilee mould with jelly and decorate with glacé apricot, angelica, and desiccated coconut, run more jelly over, and when set line the mould with the following mixture:—

$\frac{1}{4}$ pint stiff orange jelly (Bird's crystal jelly powder made with a pint packet and only enough water to make $\frac{3}{4}$ pint does well)	$\frac{1}{4}$ pint cream A few drops carmine $\frac{1}{4}$ glass rum (sherry or brandy may be used instead)
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Melt the jelly. Whip the cream, colour with carmine, add the rum, and, lastly, the jelly nearly cold.

When beginning to thicken, line the mould thickly. When this lining is set, fill up the mould with the following mixture:—

<p>½ pint milk 3 yolks of eggs 2 oz. sugar A little vanilla ½ pint cream ¾ oz. gelatine ¼ gill water</p>	<p>½ glass rum A few drops maraschino essence (Cox's), or 1 deserts- spoonful of any liqueur ¼ lb. candied fruits 1 oz. almonds 2 oz. sponge cake</p>
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Boil up the milk, cool, and pour on to the yolks and sugar, thicken over the fire to form a custard, and pour into a basin. Whip the cream. Dissolve the gelatine in the water. Blanch and shred the almonds and bake a pale brown. Chop the candied fruits, slice the sponge cake, add all these ingredients to the custard with the vanilla, rum, and maraschino essence. Stir in the gelatine (warm) and, lastly, the whipped cream. Pour into the prepared mould when nearly setting.

No. 245.

BORDURE de NOIX à la CHANTILLY.

<p>1 oz. chocolate (grated) 1 gill stiff jelly (Bird's crystal jelly powder, orange flavour, does well) 1 gill cream 3 oz. dried walnuts (chopped) ¾ gill water</p>	<p>¼ oz. gelatine (more in hot weather) 1 oz. sugar A few drops of vanilla, or about a teaspoonful of any liqueur</p>
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Melt the chocolate in the jelly, which should be very stiff, boil for three or four minutes, till smooth and slightly reduced. Pour into a wetted border mould, with a sunk top if possible, and when setting coat the mould thickly all over. Dissolve the gelatine in the water, whip the cream, add the sugar and flavouring and the chopped walnuts. Lastly, stir in the gelatine carefully,

when nearly cold, but not setting. As soon as the mixture begins to thicken fill up the prepared mould and leave to set firmly, then turn out and fill up the centre with stiffly-whipped, sweetened, and flavoured cream put through a forcer. Put chopped jelly or pistachio nuts round the dish and a few whole walnuts on the top of the mould. About one gill of cream extra will be required to fill the centre.

No. 246.

BORDURE de MARRONS à la CHANTILLY.

1 lb. chestnuts (large)	$\frac{1}{4}$ oz. gelatine
1 gill of very stiff lemon or orange jelly	$\frac{1}{2}$ gill water
1 oz. chocolate	Some chocolate icing
1 gill cream	About 1 gill cream for garnish
About 1 oz. sugar	A few pistachio nuts
Vanilla or maraschino to flavour	(blanched and chopped)

Put the chestnuts into a large saucepan of boiling water and boil gently till quite tender, about three-quarters of an hour. Then peel them, taking off the inner skin as well as the outer, and leave about six whole. Ice these with chocolate icing. Rub the rest of the chestnuts through a wire sieve. Grate the chocolate and mix it with the jelly, stir over the fire and boil for a few minutes, till quite smooth and glossy.

If the jelly is not very stiff, add a little gelatine at the same time as the chocolate. Coat a medium-sized border mould with this mixture when it is cool, running it round and round till set.

Whip the one gill of cream slightly, stir in about 6 ozs. of the chestnut purée, flavour with vanilla or maraschino and sweeten to taste. Dissolve the gelatine in the water,

and when cool, stir to the cream, etc. Fill into the prepared border mould and leave till set. Turn out and garnish with some of the chestnut purée and chopped pistachio nuts round the dish and whipped cream in the centre.

No. 247.

BORDURE de MARRONS aux FRUITS.

1 lb. chestnuts
4 oz. castor sugar
 $\frac{1}{2}$ gill water
1 gill cream

A flat piece of sponge cake
or Genoese pastry
Some mixed candied fruits

Boil the chestnuts about three-quarters of an hour, until tender, then remove both skins and rub through a wire sieve. Dissolve the sugar and water together and boil till a thick syrup is formed. Pour on to the chestnuts and stir in thoroughly. Shape the sponge cake to fit a glass or silver dish. Roll the chestnut mixture into a long strip on a board with the hands and dish in a thick rim round the cake. Shape evenly, and mark the sides with a fork. Decorate with small pieces of mixed fruits arranged in various colours. Whip, sweeten and flavour the cream. Pile up in the middle of the chestnut mixture, using a forcing bag if possible.

No. 248.

BORDURE à la PIERRE.

3 eggs
1 oz. ground almonds
1 oz. cornflour
1 oz. flour
3 oz. castor sugar
1 teaspoonful Paisley flour
 $\frac{1}{2}$ gill cream

About 4 tablespoonfuls
apricot jam
About $\frac{1}{2}$ oz. pistachio nuts
Compôte of fruits (No. 252)
About $\frac{1}{2}$ pint custard (Bird's
does well)

Separate the yolks from the whites, cream the yolks and sugar together, sieve the flour, Paisley flour and

cornflour together, whisk the whites stiffly, stir the ground almonds and half the flours gently to the yolks, then half the whites, then the rest of the flours and the rest of the whites. Pour at once into a border mould which has been well buttered with clarified butter and dusted out with a mixture of equal quantities of sugar and flour mixed. Bake in a moderate oven about 35 minutes. When cold, split lengthways twice, and spread thickly with the cream whipped, flavoured with vanilla and sweetened. Replace in its right shape, put the jam through a wire sieve, brush all over the cake carefully with the jam, sprinkle with the blanched and chopped pistachio nuts and place on a glass or silver dish, pile up the *compôte* of fruit in the centre, and pour the custard round.

No. 249.

CRÈME en SURPRISE à la POMEROY.

2 eggs
 2 oz. sugar
 1 oz. Brown and Polson's
 patent cornflour
 1 oz. flour
 1 teaspoonful Paisley flour,
 or $\frac{1}{2}$ teaspoonful baking
 powder
 Essence of vanilla
 $\frac{1}{2}$ gill cream
 $\frac{1}{2}$ oz. chopped walnuts

1 oz. mixed candied fruit
 (chopped)
 Vanilla
 1 dessertspoonful sugar
 4 tablespoonfuls apricot jam
 2 ozs. sugar
 $\frac{3}{4}$ gill water
 1 glass sherry, or $\frac{1}{2}$ glass rum
 or any liqueur
 Juice of half a lemon

Well butter a mould with clarified butter and sprinkle with a mixture of equal quantities of castor sugar and flour. Cream the yolks of eggs with the 2 ozs. sugar till thick. Sieve the flour, cornflour, and Paisley flour together. Whisk the whites of eggs stiffly. Stir the whites and flours very lightly alternately to the yolks with the vanilla. Pour into the mould. Bake in a moderate

oven 30 to 40 minutes. Allow to get cold, then cut off the top, scoop out the middle, and fill with the cream, whipped and mixed with the walnuts and chopped fruits, the dessertspoonful of sugar, and vanilla, replace the lid, and put into a deep silver or glass dish. Put the jam, the other 2 ozs. sugar, and water into a saucepan and boil quickly till quite thick, cool, and add the wine or liqueur and the lemon juice, when quite cold coat the cake carefully with this sauce. Decorate with pistachio nuts and walnuts. If liked, one gill cream may be used instead of half a gill, and is a great improvement.

No. 250.

POUDING LOUIS NAPOLEON.

3 oz. castor sugar	Vanilla or ratafia to flavour
3 eggs	3 whites of eggs
1 oz. flour	About 2 tablespoonfuls castor sugar
$\frac{1}{2}$ teaspoonful baking powder	$\frac{1}{2}$ glass sherry or maraschino
$\frac{3}{4}$ oz. cornflour	Any stewed or fresh fruits
1 oz. pounded or ground almonds	

Separate the yolks from the whites of the eggs, cream the yolks with the sugar. Put the flour, cornflour, and baking powder through a sieve on to a piece of paper. Beat the whites to a stiff snow, then stir the flours, ground almonds, white of egg and flavouring very lightly to the yolks and sugar, and pour into a lined and greased cake tin. Bake in a moderate oven half to three-quarters of an hour. When done, allow to cool a little, then scoop out the centre and fill with any fruits mixed, pour the sherry over all. Beat the three extra whites very stiffly, add the two tablespoonfuls of sugar lightly to them and cover the whole cake with this meringue, decorate with cherries and angelica, and bake in a

moderate oven about ten minutes till pale brown. Serve hot or cold; if hot, the fruit must be hot before it is put into the cake.

No. 251.

RIZ à l'IMPÉRATRICE.

3 oz. rice		About 1 gill clear jelly
1 pint milk		(Bird's crystal jelly powder, orange or lemon flavour, does well)
1 gill cream		A few drops essence of
$\frac{1}{2}$ gill water		vanilla
$\frac{1}{2}$ oz. gelatine (rather less except in hot weather)		
$\frac{1}{4}$ lb. castor sugar		

Decorate a border mould with clear jelly and cherries and angelica. Stew the rice in the milk till tender, add the sugar and vanilla, the gelatine dissolved in the water, and, when quite cold, the cream-whipped. Stir till nearly setting and pour into the mould. Fill the centre with a *compôte* of fruit, and put a little chopped jelly round the dish.

No. 252.

COMPÔTE de FRUIT.

Equal quantities of any kinds of fruit (about 2 lbs.)		Small glass of any liqueur, or about a teaspoonful of any flavouring
6 oz. castor sugar		
$\frac{1}{2}$ gill water		

Prepare the fruit by stoning cherries and grapes, peeling, quartering, and pipping oranges and tangerines, staking strawberries, peeling and cutting up bananas, etc. Boil the sugar and water together till a rather thick syrup is formed, pour into a basin, add the liqueur or flavouring, and pour over the fruit, mixing well.

No. 253.

CRÈME aux FRUITS.

½ pint custard (Bird's does well)	4 oz. mixed candied fruits (chopped)
1 oz. gelatine (Cox's powdered gelatine is best)	1 tablespoonful of any liqueur
2 oz. sugar (castor)	1 oz. almonds (shredded)
½ pint cream (whipped)	2 whites of eggs (stiffly whisked)
1 teaspoonful vanilla essence	<i>Compôte</i> of fruits (No. 252)
¾ gill water	

Dissolve the gelatine in the water. Soak the candied fruits in the liqueur. Mix the custard, sugar, vanilla, almonds and fruits together, stir in the gelatine (warm). Add the cream, and when nearly setting stir in the whites of eggs and pour into a decorated border mould. When set, turn out and serve with a *compôte* of fruits in the middle.

No. 254.

BORDURE aux FRAISES à la MADRID.

¾ pint milk	1 gill strawberry juice
3 oz. sugar	1 oz. rice
2 yolks of eggs	About ½ lb. whole strawberries
¾ oz. gelatine (Cox's powdered gelatine is best)	A little clear jelly and angelica
½ pint cream for the mixture	Vanilla and carmine
½ pint cream for centre	

Boil up the milk, add the rice (washed once) and simmer gently till quite soft. Cool, add the yolks of eggs and sugar and cook without boiling till the mixture thickens, dissolve the gelatine in the strawberry juice, allow all to cool, then mix together in a basin. Whip one gill of cream, and when the other ingredients are cold add it to them. Have ready a border mould, decorated with jelly and strawberries and angelica, and when the mixture is nearly setting pour into the mould. When firmly set, turn out and fill the centre with the gill of cream stiffly whipped, and mixed with the rest of the strawberries stalked and enough sugar to sweeten.

DIPLOMATIC PUDDING.

1 pint custard (Bird's does well)	1 oz. chopped angelica
1 oz. gelatine	$\frac{1}{2}$ oz. chopped citron peel (these may be omitted)
2 oz. sponge cakes or biscuits	Essence of vanilla
2 oz. ratafias	1 gill water
2 oz. castor sugar	A little clear jelly for decorating
1 gill cream	
1 oz. glacé cherries (chopped)	

Line the bottom of the mould with a little jelly (Bird's Orange Jelly Powder will do quite well, and is much quicker to make than wine jelly). When set, decorate with cherries and angelica. Melt the gelatine in the water. Make the custard in the usual way. Add to it the sugar, sponge cake, ratafias, cherries, angelica and citron peel, if used, and vanilla; when cool, stir in the gelatine. Whip the cream and add it last of all when the mixture is quite cold. When nearly setting, pour into the prepared mould and leave till set. In cold weather rather less gelatine may be used, especially with Bird's custard.

COLD CHOCOLATE SOUFFLÉ.

1 gill milk	1 gill water
3 yolks of eggs	3 whites of eggs
$\frac{1}{2}$ oz. gelatine (Cox's powdered is best)	Vanilla
$1\frac{1}{2}$ oz. castor sugar	2 oz. chocolate (grated)

Beat up the yolks of eggs in a basin, boil the milk and pour on to the yolks, pour all back into the saucepan and stir over a very gentle heat, or in a double-lined saucepan, over the fire, till thick, add the sugar and vanilla and put on one side to cool, stir very often. Dissolve the chocolate and gelatine in the water, cool and

stir into the custard. When the custard is just beginning to thicken round the sides of the basin, whip the whites of eggs to a stiff froth and stir in very lightly with a metal spoon. When nearly setting pour into a border mould which has been decorated with clear jelly and mixed fruits. When set turn out and fill the centre with whipped cream, which has been slightly sweetened and flavoured with vanilla. Or the mixture may be poured into an ordinary mould and served without the cream.

COLD COFFEE SOUFFLÉ.

Made in exactly the same way, using about a tablespoonful of coffee essence instead of the chocolate.

No. 257.

COFFEE MOUSSES.

3 eggs	3 oz. castor sugar
1 gill cream	About a tablespoonful coffee
$\frac{1}{2}$ gill water	essence (Branson's)
$\frac{1}{4}$ oz. gelatine (rather more in hot weather)	About 8 small Ramequin cases

Pin a band of paper round each paper case so as to come three-quarters of an inch above the top of the case. Separate the yolks from the whites of the eggs, dissolve the gelatine in the water, whisk the yolks well, add the sugar and coffee essence, also the gelatine and water (warm), whisking well, continue to whisk over boiling water till frothy and the yolks are cooked. Allow to cool but not to set. Whip the cream, whisk the whites of eggs very stiffly, and stir both these ingredients to the yolks, etc., just before they are setting. Fill the little cases with this mixture as quickly as possible, directly it shows signs of setting, allow it to come nearly half an inch above the cases. Leave in a cool place till quite set, then dip a knife in boiling water, unpin the papers and gently help them off with the knife from the cases. Sprinkle with chopped pistachio nuts.

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No. 258.

CHOCOLATE MOUSSES.

Proceed exactly as for Coffee Mousses, using $1\frac{1}{2}$ ounces of grated chocolate, dissolved in about a table-spoonful of water, instead of the coffee essence.

No. 259.

MOUSSE à la MILANAISE.

4 eggs		$\frac{1}{2}$ pint cream
4 lemons		$\frac{1}{2}$ oz. gelatine (rather less)
8 oz. castor sugar		$\frac{3}{4}$ gill water

Grate the rinds of the lemons on to the sugar and put into a large basin with the yolks of the eggs and lemon juice; whisk all together over a saucepan of gently boiling water till thick and creamy. Dissolve the gelatine in the water, add to the yolks, etc. When cold add the cream whipped, and the whites of eggs beaten to a stiff froth. When nearly setting, pour all into a soufflé mould, with a band of paper tied round the outside, coming about an inch above the mould. When set remove the paper and sprinkle with crushed ratafias and chopped pistachios. Serve in the soufflé mould.

No. 260.

SOUFFLÉS à la PARME.

$\frac{3}{4}$ oz. cornflour		About 1 oz. crystallised violets
2 oz. castor sugar		A few drops Cox's maraschino essence, or about 1 dessertspoonful of the liqueur
$\frac{1}{2}$ pint milk		1 gill cream
1 oz. butter		
$\frac{1}{2}$ teaspoonful vanilla		
$\frac{1}{2}$ oz. gelatine		
$\frac{1}{2}$ gill water		
3 eggs		

Mix the cornflour with a little of the milk, boil the remainder with the butter and pour on to the cornflour, return to the saucepan and boil well for a few minutes,

cool, add the sugar and yolks, cook slightly, and pour into a basin. Dissolve the gelatine in the water over the fire, cool, and stir into the cornflour, etc. Pin bands of paper round some small paper cases, so as to stand up about half an inch above them. When the cornflour, etc., is cold stir in the cream, whipped, and whites of eggs, whipped to a very stiff froth, also a few violets crushed and the vanilla and maraschino. When nearly setting pour into the prepared cases, put in a cool place till set, then sprinkle thickly with crushed crystallised violets. Remove the papers and serve as a cold sweet.

No. 261.

JELLY à la NANSEN.

1 packet Bird's orange or cherry jelly powder	or	1 white of egg 1 oz. glacé fruit
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Put the jelly powder into a pint measure and pour on to it enough boiling water to not quite fill the measure. Stir till dissolved, then pour a little of the jelly into the bottom of the mould, and allow to set. When the rest of the jelly is cold, but not setting, whisk the white of egg to a stiff froth and whisk in to the jelly. Continue whisking till the mixture gets very thick and almost setting, then whisk in the chopped fruits and pour into the prepared mould. When set turn out, and, if liked, decorate with a little more of the jelly, chopped.

No. 262.

APPLE JELLY.

1 lb. apples		About $\frac{3}{4}$ oz. gelatine (rather less)	
The rind of 1 lemon			Green colouring, if liked
3 oz. sugar			
$\frac{1}{2}$ pint water			

Wash and cut up the apples without peeling them. Put them in a saucepan with the sugar, water, and lemon rind cut very thin. Allow to boil gently till the apples

are quite tender. Dissolve the gelatine in a little water. Rub the apples through a hair sieve, add the gelatine, stir occasionally till nearly setting, colour pale green if liked, then pour into a wetted mould. The amount of gelatine varies according to the juiciness of the apples and the weather. This will be rather stiff in cold weather.

No. 263.

HONEYCOMB PUDDING.

2 eggs	3 oz. castor sugar
3 gills milk	1 large teaspoonful vanilla
$\frac{1}{2}$ oz. gelatine (Cox's powdered is best)	essence

Separate the yolks and whites of the eggs. Boil up the milk, beat the yolks in a basin, and pour on to them the milk when slightly cooled. Add the gelatine. Stir well, return to the saucepan and allow to thicken, but be careful not to curdle it. When the gelatine is quite dissolved and the mixture has thickened, remove from the fire, add the sugar and vanilla and allow to get quite cold. When beginning to set whisk the whites to a very stiff froth, and stir lightly into the custard. When nearly setting pour into a wetted mould. In hot weather rather more gelatine should be used.

No. 264.

LEMON SPONGE.

$\frac{1}{2}$ oz. gelatine (Cox's powdered is best)	2 lemons
4 oz. castor sugar	2 whites of eggs (whipped to a stiff froth)
$\frac{1}{2}$ pint water	

Dissolve the sugar and gelatine in the water with the rind of the lemons, cut very thin; leave on the side of the fire without boiling for five minutes to get the flavour

from the lemon rind, then strain, add the lemon juice, and allow to cool. When nearly cold, add the whipped whites of egg, and whisk till spongy and nearly setting. Pile half the mixture on a glass dish, colour the remainder pink and pile on the top of the white, or colour rather less than a third pale pink, pour into a mould, and in a minute or two pour the white on the top. When set, turn out.

No. 265.

YELLOW LEMON SPONGE.

4 eggs
3 lemons
 $\frac{1}{2}$ pint water

$5\frac{1}{2}$ oz. castor sugar
 $\frac{3}{4}$ oz. gelatine (rather less in winter)

Grate the lemon rinds on to the sugar and cream the yolks and sugar together. Dissolve the gelatine in the water. Add to the creamed yolks with the lemon juice. Stir till nearly setting. Whip the whites stiffly, stir in carefully, and when nearly setting pour into a wetted mould.

No. 266.

CORNFLOUR BLANC-MANGE.

$1\frac{1}{2}$ oz. Brown and Polson's
patent cornflour
 $1\frac{1}{4}$ pints milk

1 oz. sugar
1 bayleaf, or $\frac{1}{2}$ inch of cin-
namon, or any flavouring

Mix the cornflour and sugar to a paste with a little of the milk; put the rest of the milk on the fire with the bayleaf or cinnamon and bring to the boil. When boiling pour it on to the cornflour, stirring well. Return all to the saucepan and boil for ten minutes, stirring all the time. Remove the bayleaf or cinnamon or add any flavouring, and pour into a wet mould. When set turn out and serve with jam or stewed fruit.

No. 267.

JUNKET.

1 quart fresh milk		Grated nutmeg, or 1 tea-
$\frac{1}{2}$ small wineglassful cold water		spoonful vanilla, or a few
1 Hansen's junket tablets		drops of almond or other
1 oz. sugar		flavouring

Dissolve the junket tablet in the water. Make the milk lukewarm (about 80 deg. F.), add the sugar and flavouring and stir in the dissolved junket tablet quickly. Pour at once into a deep glass dish, grate some nutmeg on the top if liked, and leave in a warm room but away from the fire for half an hour till firm, then put in a cool place for another half an hour or longer.

Hansen's Junket Tablets may be obtained at most of the large dairies and stores, or ordered through a grocer, and are absolutely reliable.

No. 268.

COFFEE JUNKET.

1 $\frac{3}{4}$ pints fresh milk		$\frac{1}{2}$ small wineglassful cold
$\frac{1}{2}$ gill strong coffee, or Bran-		water
son's essence of coffee		1 Hansen's junket tablets
2 oz. sugar		

Dissolve the junket tablet in the water. Mix the coffee and milk together and make lukewarm, stir in the sugar and let it dissolve thoroughly, then add the dissolved junket tablet, stirring in quickly. Pour into a deep dish, leave in a warm room about half an hour till set, then put in a cool place for another half-hour or longer. Serve with whipped cream heaped on the top, if liked.

No. 269.

SPANISH PUDDING.

6 sponge cakes		$\frac{1}{2}$ teaspoonful vanilla
About 3 tablespoonfuls jam		2 oz. castor sugar
Sherry or maraschino		A little red jelly or cherries
4 whites of eggs		and angelica

Split the sponge cakes and spread each piece with jam, put into a dish and pour enough sherry or Mara-

schino on them to soak them thoroughly. Beat up the whites of eggs to a stiff froth, add the sugar and vanilla, and pile on the top of the sponge cakes, covering them entirely. Place in a cool oven for a few minutes to dry, and when cold, decorate with red jelly, or with cherries and angelica.

No. 270.

GÂTEAU aux Prunes.

1 lb. prunes	1 pint water
3 oz. sugar	$\frac{3}{4}$ oz. gelatine
Juice of 1 lemon	A few drops cochineal
$\frac{1}{2}$ gill brandy or sherry	A strip of lemon rind

Stone the prunes, and put them into a saucepan with three-quarters of a pint of the water, lemon rind, and sugar, boil gently till tender, then take out the lemon rind, dissolve the gelatine in the remaining gill of water and add it to the prunes with the sherry or brandy, the juice of the lemon and the cochineal. Pour all into a wet border mould. When set, turn out and serve with one gill of cream, whipped stiffly with one teaspoonful of vanilla, and one dessertspoonful of castor sugar, and piled up in the centre.

No. 271.

BORDURE de FIGUES à la Crème.

$\frac{1}{2}$ lb. dried figs	1 gill cream
1 oz. sugar	1 teaspoonful vanilla
$\frac{1}{4}$ oz. gelatine	1 dessertspoonful castor
$\frac{1}{2}$ pint claret or water	sugar
A strip of lemon rind	

Chop the figs coarsely and put them into a saucepan with the lemon rind, sugar, and the claret or water. Boil slowly till cooked, then take out the lemon rind and add the gelatine dissolved in about half a gill of water, pour into a wet border mould. When set, turn out and pile the cream, whipped stiffly with the castor sugar

and vanilla, in the centre. In summer use rather more gelatine. If liked, two tablespoonfuls of cream may be added to the figs just before putting them into the mould.

No. 272.

RICE CROQUETTES.

4 oz. rice
1 pint milk
3 oz. castor sugar

Grated rind of 1 lemon or a
few drops of any flavouring
A little jam
Egg and breadcrumbs

Stew the rice gently in the milk till tender, and the milk is absorbed, adding more milk if necessary, then add the sugar, and any flavouring essence or the lemon rind, spread the mixture on a plate to cool. When cold, make up into balls, either plain or with a small piece of jam in the centre of each, egg and breadcrumb them, and fry in very hot, deep fat, sprinkle with castor sugar, and serve hot on a lace paper.

No. 273.

SULTANA PUDDING.

$\frac{1}{4}$ lb flour
 $\frac{1}{2}$ teaspoonful baking powder
 $\frac{1}{4}$ lb. breadcrumbs
 $\frac{1}{4}$ lb. suet (chopped)

$\frac{1}{4}$ lb. sultanas
3 oz. sugar
A little water

Put a large saucepan of water on the fire to boil. Put the flour and baking powder through a sieve into a basin, add the breadcrumbs, sugar, and chopped suet. Clean the sultanas and add them to the other ingredients. Mix well together, then add enough water to form a stiff dough. Place at once in a greased pudding basin, dip a pudding cloth into the boiling water and sprinkle it with flour, tie over the basin, leaving a pleat so that the pudding may rise, plunge at once into boiling water and boil steadily for $2\frac{1}{2}$ to 3 hours.

No. 274.

CLEAR LEMON JELLY.

1½ pints water	1½ oz. gelatine (Cox's)
1½ gills lemon juice	Rind of 2 lemons (cut very thin)
6 oz. sugar	Whites of 2 eggs (whipped)
½ inch stick cinnamon	
4 cloves	

Put all the ingredients into a bright, clean saucepan and whisk well together, then place over a moderate heat and whisk till nearly boiling, take out the whisk and let the jelly boil till it rises to the top of the saucepan, then stand it in a warm place till the scum cracks. Turn a chair upside down on another chair and tie a clean teacloth to the legs. Pour some boiling water through the middle of the cloth into a basin, then put another basin under the cloth and strain the jelly through the cloth once or twice till clear. Pour into a wetted mould and stand in a cool place till set. In summer, or when the jelly is wanted quickly, use more gelatine.

No. 275.

WINE JELLY.

1¼ pints water	2 cloves
¼ pint lemon juice	Rind of 2 lemons (cut very thin)
½ pint sherry	1½ oz. gelatine (Cox's)
6 oz. sugar	2 whites of eggs (whipped)
½ inch stick cinnamon	

Put all these ingredients, except the sherry, into a saucepan and proceed as in lemon jelly. Just before straining add the sherry, and boil up again. If cheap sherry is used, it may be boiled for three minutes in the jelly to increase the flavour.

No. 276.

ORANGE JELLY.

Rind of 3 oranges	3 oz. sugar
½ pint orange juice	¾ oz. gelatine
About 1 teaspoonful lemon juice	½ pint water

Put the water, sugar, gelatine, and orange rind, cut thinly, into a small saucepan and stir till the gelatine

is dissolved, then bring to the boil, remove the pan from the fire, and leave for ten minutes, then add the orange juice and the lemon juice, and strain all into a prepared mould. To prepare the mould, rinse it out first in boiling, and then in cold water, and leave it wet. The mould may be decorated with clear jelly and pistachio nuts or angelica, if liked. This jelly should not be cleared as it spoils the flavour.

No. 277.

APPLE FRITTERS.

4 oz. flour	Whites of 2 eggs
1 gill tepid water	3 apples
1 tablespoonful salad oil	Salt

Put the flour into a basin with a pinch of salt, add the salad oil and tepid water gradually (if oil is objected to, use 1 oz. melted butter). Do not add quite all the water if the batter comes too thin. Beat the whites to a stiff froth, and stir them in lightly. Peel and core the apples, cut them in rings, dip them in the batter, and fry. Serve with castor sugar dredged over them.

No. 278.

APPLE CHARLOTTE.

1½ lb. apples	6 oz. sugar
4 oz. butter	Grated rind of 1 lemon
6 oz. breadcrumbs	

Melt the butter and thickly grease a pie dish with some of it, then coat with some of the breadcrumbs. Mix the lemon rind and breadcrumbs together. Peel, core, and chop the apples coarsely, mix them with the sugar. Put a layer of breadcrumbs in the bottom of the pie dish, then a layer of apples, then a little of the liquid butter.

Continue this till all the ingredients are used up, taking care to have plenty of butter on the top layer. Place in a moderate oven and bake for an hour or rather more.

No. 279.

BAKEWELL PUDDING.

6 oz. breadcrumbs	2 oz. almonds
$\frac{1}{2}$ pint milk	About 3 tablespoonfuls jam
2 eggs	4 or 5 drops essence of almonds
2 oz. castor sugar	

Blanch, chop, and pound the almonds. Put the breadcrumbs into a basin; beat up the eggs, add to them the milk and pour on to the breadcrumbs, add the sugar, essence of almonds, and the pounded almonds, and mix well together. Butter a pie-dish and put in a layer of jam, then half the mixture, then another layer of jam, then the rest of the mixture. Bake in a moderate oven for about three-quarters of an hour.

No. 280.

VIENNOISE PUDDING.

5 oz. bread (crumb only)	1 dessertspoonful water
3 oz. castor sugar	$1\frac{1}{2}$ oz. loaf sugar
3 oz. sultanas	2 eggs
2 oz. mixed candied peel	$\frac{3}{4}$ pint milk
Grated rind of 1 lemon	$1\frac{1}{2}$ glasses sherry

Cut the bread into small cubes, chop the candied peel coarsely, clean the sultanas, and mix all together with the lemon rind and castor sugar. Put the water and loaf sugar into a saucepan and allow it to become dark brown; then add the milk, and stir till boiling and the sugar has dissolved, pour on to the bread, etc. Beat up the eggs, stir them quickly to the other ingredients and add the sherry. Butter thoroughly a perfectly dry pudding mould or basin, put in the pudding and steam for about $1\frac{1}{2}$ hours, till quite firm on the top. Serve with German sauce (see Sauces).

SOMERSETSHIRE PUDDINGS.

2 eggs		The weight of the 2 eggs in
The weight of the 2 eggs in sugar		Coombs' self-raising flour or ordinary flour with $\frac{1}{2}$ teaspoonful baking powder
The weight of the 2 eggs in butter		A few drops vanilla

Cream the butter and sugar together, add the eggs one at a time and beat thoroughly. Put the flour through a sieve on to a piece of paper, and stir lightly to the other ingredients. Have ready some well-buttered small moulds, and fill each one three-quarters full. Bake at once in a rather hot oven for about 20 minutes till firm on the top, then turn out and arrange on a hot dish. Serve with jam sauce and half a teaspoonful of jam on the top of each pudding.

CARAMEL PUDDING.

4 oz. loaf sugar		3 whites of eggs
1 gill water		1 pint milk
6 yolks of eggs		2 oz. castor sugar

Dip the lumps of sugar into the water, then place in a saucepan and allow them to become brown, but not burnt, add the water and boil till the mixture is thick and syrupy. Have ready a soufflé mould, which has been dried in the oven, and pour the caramel into this, coating the mould half way up. Allow this to cool, and beat up the yolks and whites of the eggs in a basin with the sugar, bring the milk to the boil and stir quickly to the eggs; pour all into the prepared mould and steam *very* gently for about an hour till firm. The water must only just simmer after the pudding is in. This pudding can be served hot or cold, and the caramel will run off and form the sauce.

No. 283.

PARADISE PUDDING. (a.)

4 oz. breadcrumbs
4 oz. castor sugar
3 apples
3 eggs

Rind of 1 lemon (grated)
 $\frac{1}{2}$ glass brandy or 1 glass
sherry

Peel, core, and chop the apples coarsely, and mix them with the breadcrumbs, sugar, and lemon rind. Beat up the eggs and add to the other ingredients, then beat in the brandy or sherry. Butter a pudding mould or basin, fill it with the pudding, tie it down with a scalded and floured pudding cloth, and boil for $1\frac{1}{2}$ hours. Serve with German sauce or sweet white sauce. This pudding may be steamed for two hours instead of being boiled.

No. 284.

PARADISE PUDDING. (b.)

4 oz. breadcrumbs
4 oz. suet
4 apples

4 oz. sugar
4 oz. candied peel
4 eggs

Chop the suet, candied peel, and apples, and mix them with the breadcrumbs and sugar, beat the eggs well and mix with the other ingredients. Pour into a well-greased mould or basin, and boil for five or six hours.

No. 285.

POUDING aux ŒUFS de PAQUES.

1 pint custard
3 whites of eggs
6 oz. castor sugar

Essence of coffee
A few drops cochineal

Pour the custard, which should be rather thick, into a glass or silver dish, and let it get cold. Beat the whites of eggs as stiffly as possible, then stir in the

sugar gently, and colour one-third of the mixture brown with essence of coffee, and one-third pink with cochineal, and leave the rest white. Have ready three stewpans full of nearly boiling water, dip a dessertspoon in the hot water and fill it with the whipped white of egg, shaping the mixture like meringues. Plunge the spoon into the water, and the meringue will slip out. Use different stewpans for each colour. Proceed in the same way till all the mixture is used up, cook gently for about seven minutes, then lift out the meringues on a fish slice, drain well, and arrange them on the top of the custard. The water must never boil after the meringues are in, or they will break.

No. 286.

RICH LEMON PUDDING.

3 yolks of eggs	2 oz. sponge cake crumbs
2 whites of eggs	$\frac{1}{2}$ gill milk
3 oz. castor sugar	A little puff pastry
2 lemons	

Decorate the edges of a pie-dish with the pastry. Cream the yolks with the sugar, add the rind of the lemons (grated), the juice (strained), the cake crumbs, and the milk. Whisk the whites of the eggs very stiffly and stir lightly to the other ingredients, pour into the prepared pie-dish, and bake in a moderate oven for about half an hour.

No. 287.

PLAIN LEMON PUDDING.

$\frac{1}{2}$ lb. flour	2 eggs
$\frac{1}{2}$ lb. crumb of bread	Rind of 3 lemons (grated)
$\frac{1}{4}$ lb. sugar	Juice of 1 lemon
$\frac{1}{4}$ lb. suet (chopped finely)	

Soak the bread and squeeze it as dry as possible; put it into a basin with the flour, suet, lemon rind and juice, and the sugar. Beat up the eggs and mix with

the other ingredients to a rather stiff paste. If not sufficiently moist, add a little milk. Pour into a well-greased basin, and steam three hours.

No. 288.

COFFEE PUDDING.

10 oz. breadcrumbs
1 pint milk
2 eggs
4 oz. sugar

2 tablespoonfuls essence of
coffee
A few drops maraschino
essence (Cox's) or any
flavouring

Put the breadcrumbs and sugar into a basin. Beat up the eggs, add to them the milk and coffee essence and flavouring, if used, and mix with the breadcrumbs and sugar. Pour all into a well-greased mould or basin, and steam one hour or till firm on the top.

No. 289.

VANILLA SOUFFLÉ.

1 oz. butter
1 oz. flour
1 gill milk
1 dessertspoonful castor
sugar

$\frac{1}{2}$ teaspoonful essence of
vanilla
3 yolks of eggs
4 whites of eggs

Prepare a soufflé mould by thoroughly buttering it and tying a band of buttered paper round the top of it. Melt the butter in a saucepan, mix in the flour, then add the milk and stir till the mixture boils and forms a thick paste, beat, off the fire, till slightly cooled, then add the sugar, vanilla, and the yolks of eggs and mix all well together. Whip the whites of eggs to a stiff froth, and stir them quickly and lightly to the other ingredients. Pour at once into the soufflé mould, cover with a buttered paper, and steam very slowly for about half an hour. If liked, the soufflé may be baked in a moderately hot oven for about 20 minutes.

FLORADOR SOUFFLÉ.

1 pint milk	4 whites of eggs
3 oz. Florador (fine grained)	Rind of 1 lemon or a few
2 oz. castor sugar	drops of any flavouring
3 yolks of eggs	

Thoroughly grease a soufflé tin, and tie a band of buttered paper on the outside of the tin. Cut the rind of the lemon as thinly as possible and put it into the milk. Place the milk in a saucepan, and when it boils, sprinkle in the Florador and stir for a few minutes till cooked; remove the lemon rind and allow to cool slightly, then add the sugar and yolks of eggs, stirring quickly. Beat the whites of the eggs very stiffly, and stir them lightly to the other ingredients with a metal spoon. Pour at once into the soufflé tin, and steam gently for about 45 minutes till firm on the top. Turn out carefully, and serve with jam or wine sauce poured round the dish.

CHOCOLATE SOUFFLÉ.

3 oz. chocolate	3 yolks and 4 whites of eggs
1 oz. butter	1 heaped dessertspoonful
$\frac{3}{4}$ oz. flour	sugar
1 gill milk	About 1 teaspoonful vanilla

Grate the chocolate finely. Melt the butter in a saucepan, add the flour and mix well, then take the pan off the fire and stir in the chocolate and milk gradually and smoothly, return to the fire and boil for three or four minutes till thick, stirring all the time vigorously. Allow this mixture to cool a little, then beat in the yolks of eggs, sugar, and vanilla. Whip the whites of eggs stiffly, and stir them lightly to the other ingredients with a metal spoon. Have ready a soufflé tin, well greased and with a band of greased paper tied round the top of

it, and pour the mixture at once into this. Steam gently for three-quarters of an hour to an hour, till firm on the top. Turn out carefully on to a hot dish and pour a little hot custard or German sauce round.

No. 292.

OMELET SOUFFLÉ.

2 yolks of eggs
1½ oz. sugar
1 teaspoonful flour

3 whites of eggs
½ teaspoonful vanilla

Cream the yolks and sugar together in a basin, whisk the whites till quite stiff, then stir the flour, vanilla, and whites of eggs lightly to the yolks and sugar, using a metal spoon. Pour at once into a well-buttered omelet pan, lined with buttered paper, and bake in a moderately hot oven for about eight minutes. Then turn out on to a sugared paper, spread about a dessertspoonful of hot jam in the middle, fold over, and serve on a lace paper.

No. 293.

SWEET OMELET.

2 eggs
1 dessertspoonful castor
sugar
1 teaspoonful water

1 dessertspoonful jam
(warmed)
½ oz. butter

Beat the eggs, water, and sugar well together for two or three minutes. Melt the butter in an omelet pan, and, when just beginning to get hot, pour in the eggs. Stir thoroughly from the bottom of the pan for a second or two, then as soon as the omelet is set on the outside, but still moist on the inside, put the warm jam in the middle, fold over, cook for a second longer, and turn out on to a hot dish. Serve at once.

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BANANA SOUFFLÉ PUDDING.

4 large bananas		$\frac{1}{2}$ oz. butter
4 eggs		$\frac{1}{2}$ pint milk
1 oz. flour		A few drops essence of
2 oz. castor sugar		maraschino (Cox's) or a
2 oz. Florador or ground rice		little vanilla

Rub two of the bananas through a sieve and cut the other two in slices. Separate the yolks from the whites of the eggs. Cream the yolks and sugar together thoroughly. Mix the Florador and flour to a smooth paste with a little of the milk. Boil the rest of the milk with the butter and pour on to the Florador. Return to the saucepan, and boil three or four minutes, stirring all the time. Add the sieved bananas, and stir all quickly to the yolks and sugar. Whip two of the whites very stiffly, and stir to the other ingredients with the sliced bananas. Pour into a well-buttered pie-dish and bake in a moderate oven 30 to 40 minutes. Cover with a meringue made of the other two whites of eggs and one ounce more sugar. Decorate with cherries and angelica, sprinkle with castor sugar, and bake in a slow oven about four minutes till slightly brown. Serve hot.

FRENCH PANCAKES.

2 eggs		2 oz. flour
2 oz. butter		$\frac{1}{2}$ teaspoonful baking powder
2 oz. sugar		$1\frac{1}{2}$ gills milk

Cream the butter and sugar very thoroughly, add the eggs one at a time, beat well, then stir in the flour and milk alternately with an iron spoon. Pour into well-greased saucers and bake about 15 minutes in a rather quick oven. Turn out on to a sugared paper, place a teaspoonful of warm jam on each, fold over, and serve at once.

EMPRESS PUDDING.

3 oz. rice	1 oz. sugar
About 1 pint milk or milk and water	Rind of half a lemon
1 oz. butter	2 tablespoonfuls apricot jam
1 yolk of egg	1 tablespoonful sugar
	2 whites of eggs

Boil the rice in the milk till quite soft, add the butter and boil up again. Grate the rind of half a lemon on to 1 oz. of sugar, and add to the rice, allow to cool, slightly, then add the yolk of the egg. Put a layer of jam into a pie-dish, then fill up with the mixture. Beat the whites to a stiff froth, add a tablespoonful of castor sugar, heap on the top of the pudding, place a few cherries and angelica on the top; put in a cool oven for ten minutes to set. Serve either hot or cold.

GRAYHURST PUDDING.

1 pint milk	2 oz. castor sugar
3 oz. Florador or vermicelli or semolina	1 yolk of egg
1 oz. desiccated cocoanut	2 whites of eggs
2 oz. glacé cherries	A little vanilla or maras- chino essence

Mix the Florador to a paste with a little of the milk, boil up the rest of the milk and pour quickly on to the Florador, return to the saucepan, add the cocoanut, and boil for six minutes, stirring all the time; add the sugar, vanilla, and cherries, chopped; when cooled a little, beat in the yolk of egg, pour all into a greased pie-dish, and bake about 15 minutes in a rather slow oven. Whip the whites of eggs to a stiff froth, gently stir in two tablespoonfuls castor sugar, pile up on top of the pudding, sprinkle with castor sugar, decorate with cherries and angelica, and place in a slow oven till set and slightly brown. Serve hot or cold, but it is better hot.

QUEEN OF PUDDINGS.

1 oz. sugar 1 oz. butter $\frac{3}{4}$ pint milk $\frac{3}{4}$ pint breadcrumbs		2 eggs Essence of vanilla Jam
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Put the milk and butter in a saucepan, boil up, and pour on to the breadcrumbs and sugar. Add a few drops of vanilla and the yolks of the eggs. Pour a little of this mixture into a buttered pie-dish, put a layer of jam on the top, then pour on the rest of the mixture. Bake in a moderate oven, about 35 minutes, till firm. Whip the whites of eggs to a stiff froth with a pinch of salt, stir into them two small tablespoonfuls of castor sugar, pile on the top of the pudding, decorate with cherries and angelica, sprinkle with castor sugar, and put in a cool oven for about 8 minutes, to set the white of egg and slightly brown it.

CANARY PUDDING.

2 eggs The weight of the eggs in Coombs' self-raising flour or ordinary flour and $\frac{1}{2}$ teaspoonful baking powder		The weight of the eggs in sugar 2 oz. butter A few drops essence of vanilla or any flavouring
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Grease the mould with clarified butter, and dust out with a mixture of equal quantities of flour and castor sugar. Thoroughly cream the butter and sugar, add the flavouring, beat in the eggs one at a time, sift the flour, and stir lightly to the other ingredients. Pour into the mould, cover with a buttered paper, and steam $1\frac{1}{2}$ to 2 hours. Serve with jam sauce.

No. 300.

CADER PUDDING.

$\frac{1}{2}$ lb. stale bread
1 pint milk
 $\frac{1}{2}$ oz. butter
3 eggs
3 oz. sugar

Grated rind of 2 lemons
About 2 tablespoonfuls of
strawberry jam
A gill of cream

Boil up the milk and butter together, and pour on to the bread; add the sugar and grated lemon rind, cover, and soak for 10 minutes. Beat all well together, add the eggs, well beaten, and beat again till quite smooth. Pour into a well-buttered cake-tin, and bake in a moderate oven about 1 hour. Turn out, and when cold split and put a layer of jam, then cover the outside with jam, whip the cream, and coat the outside of the pudding with it. Rather more cream is a great improvement, and coats the pudding more easily.

No. 301.

CHOCOLATE PUDDING.

2 oz. chocolate
2 eggs
Weight of the eggs in sugar
Weight of the eggs in flour

2 oz. butter
 $\frac{3}{4}$ gill water
 $\frac{1}{2}$ teaspoonful baking powder
A few drops vanilla

Cream the butter, and sugar thoroughly. Melt the chocolate in the water, add to the butter, and mix well. Add the eggs, one at a time, beating all the time. Sift the flour and baking-powder, and stir lightly to the other ingredients; pour all into greased basin, and steam $1\frac{1}{4}$ or $1\frac{1}{2}$ hours.

If liked, instead of baking-powder and flour, Coombs' Eureka self-raising flour may be used.

No. 302.

PANCAKES.

1 egg | ½ pint milk
4 oz. flour

Put the flour through a sieve into a basin, add the egg without first beating it. Gradually add half the milk, stirring all together without getting the mixture lumpy. Beat all together very thoroughly, till quite smooth and light. Beat in the rest of the milk, and, if possible, allow to stand for two hours. Fry a little at a time in clarified butter, first on one side, then toss over and fry on the other, turn on to a sugared paper, sprinkle with sugar, roll up and keep hot till the others are made. Serve as soon as possible.

No. 303.

YORKSHIRE PUDDING.

1 egg | A good pinch salt
4 oz. flour | ½ pint milk

Put the flour through a sieve into a basin, add the egg without first beating it. Gradually add half the milk, stirring all gently together without getting the mixture lumpy. Beat all together very thoroughly till quite smooth and light. Beat in the rest of the milk, and, if possible, allow to stand for two hours. Have ready a Yorkshire pudding tin, with about two ounces of dripping made very hot in it. Pour in the batter, and bake at once in a moderately hot oven about 35 minutes.

No. 304.

CROMER PUDDING.

3 oz. breadcrumbs | 1 teaspoonful baking powder
3 oz. flour | The grated rind of 1½ lemons
2 oz. suet (chopped) | 1½ gills milk
3 oz. castor sugar | 1 egg

Mix all the dry ingredients together. Beat up the egg, add the milk to it, and mix into the dry ingredients.

Pour into a well-buttered pie-dish, and bake about half an hour in a moderately hot oven till quite firm on the top. Split, and spread with jam. Coat with jam sauce, and serve hot.

No. 305.

SUET PUDDING.

1 lb. flour
8 oz. suet
1 teaspoonful baking powder
or a dessertspoonful Paisley flour, or, if Coombs'

self-raising flour is used, it will not be necessary to use anything else to lighten the pudding

Chop the suet very finely, sift the flour and baking-powder or Paisley flour into a basin. Add the suet, mix in well, and mix all to a stiff dough with a little cold water. Dip a pudding cloth into boiling water, flour it well at once, press the dough into a well-greased basin, so that it fills the basin, cover with the floured cloth, leaving a large pleat in the cloth, so that the pudding may have room to rise. Tie the cloth down securely, and plunge at once into a saucepan of boiling water. Boil two and a half to four hours, the longer the better. If liked, the pudding may be tied up in the floured cloth, and boiled without a basin.

No. 306.

GINGER PUDDING.

$\frac{1}{4}$ lb. flour
 $\frac{1}{4}$ lb. breadcrumbs
 $\frac{1}{4}$ lb. suet
1 egg
Salt

2 teaspoonfuls ground ginger
 $\frac{1}{2}$ teaspoonful carbonate of soda
1 gill treacle or golden syrup
1 gill milk

Chop the suet finely, and put into a basin with the flour, breadcrumbs, carbonate of soda, salt, and ginger.

Beat up the egg, mix it with the treacle and milk. Make a well in the centre of the dry ingredients, add the milk, etc., and beat all together. Have ready a well-greased pudding basin, pour in the mixture, cover with a greased paper, and steam 2 hours or longer. Serve with sweet white sauce.

No. 307.

MARMALADE PUDDING.

4 oz. breadcrumbs	Grated rind of 1 lemon
2 oz. suet (Hugon's) or 2½ oz. ordinary suet	1 egg
1 oz. flour	3 tablespoonfuls marmalade
2 oz. candied peel	½ teaspoonful baking powder

Chop the suet and peel, grate the lemon rind on to the bread crumbs. Mix all the dry ingredients in a basin, beat the egg well in another basin, add to it the marmalade, and stir into the dry ingredients, using a little extra marmalade if too stiff. Pour into a well-greased basin, and steam for two hours or longer.

No. 308.

SNOWDON PUDDING.

4 oz. raisins.	3 oz. marmalade
2½ oz. suet	Grated rind of 1 lemon
4 oz. breadcrumbs	3 oz. castor sugar
1½ oz. flour	2 eggs
1 oz. ground rice	½ gill milk

Ornament a well-greased pudding-basin with some of the raisins, stoned and cut in halves, pressing the cut side on the basin. Sift the flour into a large basin, add the suet, chopped, the breadcrumbs, ground rice, sugar, lemon rind, and the rest of the raisins. Beat up the eggs, add to them the milk and marmalade, and mix

all into the dry ingredients, beating well, and pour into the prepared basin. Cover with a greased paper, and steam three or four hours.

No. 309.

WELSH CHEESE CAKES.

1 egg	About 1 tablespoonful jam
The weight of the egg in sugar	The weight of the egg in Coombs' self-raising flour or ordinary flour with $\frac{1}{4}$ teaspoonful of baking powder
The weight of the egg in butter	
A few drops vanilla	
A little short or puff pastry	

Cream the butter, and sugar well together; add the vanilla, beat in the egg quickly, sift the flour, and stir in lightly. Have ready some patty pans lined thinly with pastry, put a little jam in the bottom of each, and three-quarters fill with the mixture. Bake at once in a moderate oven about 20 minutes.

No. 310.

FRANGIPANNI TART.

1 gill milk	$\frac{3}{4}$ oz. sugar
The rind of half a lemon (grated)	1 teaspoonful flour
$\frac{3}{4}$ oz. butter	2 eggs
	$\frac{1}{2}$ oz. macaroons

Melt the butter in a saucepan, add the flour and the milk, and boil for three minutes. Draw off the fire, and add the sugar, lemon rind, and macaroons crushed, and the yolks of the eggs. Continue to cook over a gentle heat, stirring well till quite thick. Whip the white of eggs to a stiff froth, and stir in lightly; fill into

a cooked pastry case, which should be very light in colour, and bake in a moderate oven about 12 minutes. Serve hot or cold.

No. 311.

BALMORAL TARTLETS.

2 eggs	2 oz. sponge cake crumbs
4 oz. butter	1 oz. cornflour
4 oz. sugar	2 oz. citron peel or preserved
$\frac{3}{4}$ oz. flour	ginger or candied fruits
2 oz. dried chopped cherries	(chopped)

Cream the butter and sugar, add the yolks of eggs. Mix in the cherries, ginger, flour, cornflour, and cake crumbs. Beat the whites of eggs to a very stiff froth, and stir in lightly. Have ready some patty pans, lined with good, short pastry, fill them three-quarters full with this mixture. Sprinkle with castor sugar, and bake about 20 minutes in a moderate oven.

No. 312.

STRAWBERRY SHORTBREAD.

2 oz. butter	A little vanilla
4 oz. sugar	1 gill cream (rather more if
1 egg	liked)
Rather less than 1 gill milk	About $\frac{1}{2}$ lb. strawberries or
4 oz. flour	tinned fruit
1 teaspoonful baking powder	

Cream the butter and sugar together, beat up the egg, add the milk to it, put the flour and Paisley flour through a sieve on to a piece of paper, then add the milk and flours alternately to the butter, etc., beating well. Bake at once, in two greased and lined layer tins, for about 15 minutes in a quick oven. When cold, spread one cake with whipped and sweetened cream. Stick all over with stalked strawberries, press the other cake on the top, put another layer of cream and strawberries on the top again, and serve as a sweet or cake.

No. 313.

MERINGUES.

2 whites of eggs

| 4 oz. castor sugar

Prepare a board by oiling it slightly with salad oil. A new board should be baked in a slow oven for two or three hours, before being used. Have ready a basin of cold water, two dessert spoons, and a knife. Beat the whites of eggs *very* stiffly, so that they are perfectly solid. Stir the sugar very gently into them, and shape in the dessert spoons, wetted in the water, using the wet knife to smooth the mixture. Place each one as shaped on the oiled board, sprinkle with castor sugar, and place in a cool oven. As soon as they begin to colour, slightly, leave the oven door open, and continue to dry them for two hours. Then take out the board, lift the meringues carefully off, and scoop out some of the soft inside part. Scrape the board, and place the meringues upside down on it. Put again into the oven for about another hour till quite crisp through. It does not matter how slowly the meringues are cooked after the first, but the oven should not be too slow when they first go in, or they may spread.

No. 314.

CLEAR APPLE JELLY.

6 lbs. apples

| 3 pints water

To every pint of juice allow 2 lbs. preserving sugar and the juice of half a lemon, or rather more lemon juice if liked. Wash the apples and cut them into small pieces without peeling or coring them. Stew them with the water for about an hour, with the lid on the pan if possible. If a preserving pan without a lid is used, it may be necessary to add a little more water, as so much will evaporate. Strain through a fine tea-cloth or jelly bag.

Boil the strained juice with the sugar for about three-quarters of an hour, skimming well; add the lemon juice just before it is done, boil up well again, and pour into very dry jars. When cold, tie down as for jam.

No. 315.

MARMALADE.

Slice the oranges very thinly. If the rinds are very hard, slightly grate them and tie the grated rind up in a muslin bag, and boil it afterwards with the fruit. Halve the oranges, take out the pips, and let them soak with some of the water till next day. Cut up the peel and pulp into slices, and to each pound of fruit allow three pints of water. Pour over the fruit and soak for at least two hours or till next day. Then boil till the pieces of rind are quite tender. Allow to stand till next day, then weigh it, and allow $1\frac{1}{2}$ lbs. of preserving sugar to each pound of the pulp. Boil up the pips well, strain, add to the sugar, etc., boil all together till the syrup jellies, about half to three-quarters of an hour.

No. 316.

MINCEMEAT.

$1\frac{1}{2}$ lb. Hugon's suet or 2 lb. ordinary suet	$\frac{1}{4}$ lb. orange peel
2 lb. apples	$\frac{3}{4}$ lb. marmalade
2 lb. raisins	1 nutmeg
1 lb. sultanas	Pinch of salt
2 lb. brown sugar	4 oz. almonds (if liked)
2 lb. currants	2 teaspoonfuls mixed spice
3 lemons	$\frac{1}{2}$ teaspoonful allspice
$\frac{1}{2}$ lb. citron peel	$\frac{1}{2}$ pint brandy

Chop the suet and apples, stone the raisins and cut them in halves or quarters, clean and stalk the sultanas

and currants, grate the lemon rind, squeeze and strain the juice, shred or chop the citron and orange peel, grate the nutmeg, blanch and cut the almonds into strips, and mix all together with the marmalade, sugar, salt, spices, and brandy. Tie down as for jam, and leave for two weeks or longer before using.

No. 317.

LEMON WATER ICE.

Rind of 2 lemons	1 pint water
$\frac{3}{4}$ gill lemon-juice	2 whites of eggs
$\frac{1}{2}$ lb. castor sugar	

Cut the rind of the lemons very thin and put it with the water and sugar into a saucepan; stir till boiling, then boil quickly, skimming well, without stirring, for eight to ten minutes. Strain into a basin, add the lemon juice, and when cold freeze. When nearly frozen stir in the whites of eggs beaten to a very stiff froth, and continue to freeze till very firm.

No. 318.

STRAWBERRY CREAM ICE.

1 lb. strawberries	Juice of half a lemon
About 3 oz. castor sugar	A few drops carmine or
1 gill cream	cochineal

Rub the strawberries through a hair sieve, whip the cream, add the sieved strawberries, sugar, and lemon juice, and colour a rather deep pink. Freeze, and either pack into a mould as for Ice Pudding, and bury in ice and salt for $1\frac{1}{2}$ to 2 hours, or serve in little paper or china cases.

CHOCOLATE JUNKET ICE.

3 oz. chocolate (grated)		$\frac{1}{2}$ small wineglass water
1 quart milk		3 oz. sugar
1 Hansen's junket tablet		1 teaspoonful vanilla

Dissolve the junket tablet in the water. Dissolve the chocolate in a little of the milk over the fire, pour into the rest of the milk, and see that the whole mixture is lukewarm. Stir in the sugar and flavouring, and lastly the dissolved junket tablet; leave undisturbed in a warm room till it has thickened to a very soft jelly, about 15 to 30 minutes. It may be tried by feeling with a spoon on top, but must not be stirred. Freeze as soon as ready. If liked, cream may be used instead of part of the milk, or any other flavouring substituted for the chocolate and vanilla.

ICE PUDDING.

$1\frac{1}{2}$ pints custard (Bird's does well)		1 oz. citron peel (if liked)
4 oz. sugar		1 glass maraschino or any liqueur
4 oz. candied fruits		1 glass sherry
$\frac{1}{2}$ oz. pistachio nuts (these may be omitted)		$\frac{1}{2}$ pint whipped cream (less may be used)

Dissolve the sugar in the custard, when quite cold half freeze it. Decorate the bottom of a mould with pieces of the candied fruits and pistachios. Chop the remainder of the fruits and nuts and add to the half-frozen custard with the sherry and liqueur, freeze again for a few minutes, then stir in the whipped cream, mixing well. Freeze all together till thick, then pack into the mould, cover the places where the lid joins the mould with lard or butter, and bury in ice and salt for two hours or longer. When wanted, turn out on to a fancy paper and serve at once.

HOT ICE PUDDING.

1 pint custard (Bird's does well)	1 tablespoonful of any liqueur (Chartreuse is best)
2½ oz. sugar	3 whites of eggs
1 gill whipped cream	3 oz. sugar
About 1 tablespoonful essence of coffee	Cherries and angelica

Mix the custard, cream, coffee, and liqueur together in a basin. Freeze the mixture in the usual way till very firm. Place a layer of wafers on a fireproof dish, pile the ice on them in a neat pyramid shape. Cover all over with a meringue made of three whites of eggs and 3 ozs. of sugar. Decorate quickly with cherries and angelica, and place in a hot oven for about six minutes till the outside is brown and hot and the inside still frozen. Serve at once.

HORS D'ŒUVRE SAVOURIES AND BREAKFAST DISHES.

No. 322.

ANCHOIS à la Burlington.

2 hard-boiled eggs	1 teaspoonful salad oil
Some small fillets of anchovy	$\frac{1}{2}$ teaspoonful tarragon vinegar
1 lettuce	Pepper

Cut the eggs in slices, and allow one fillet of anchovy for each slice. Mix the oil, vinegar, and pepper together, and soak the anchovy in the mixture for a few minutes, then drain and roll each fillet, and place one on each slice of egg. Season the lettuce with the remainder of the oil and vinegar and a little salt, arrange on a dish, and place the slices of egg on the top. Garnish with a few of the best pieces of the lettuce or a little watercress. If liked, one may be served for each person. Serve as hors d'œuvre.

No. 323.

ANCHOIS en Aspic.

Some aspic jelly	Chili and chervil
Some fillets of anchovy	Chopped parsley and hard-boiled yolk of egg
Capers and hard-boiled white of egg	

Decorate the bottom of some *very* small moulds with chili, white of egg, and chervil, and cover the decorations well with aspic, then put in a layer of chopped parsley, or yolk of egg put through a sieve, or chopped white of egg, then a little more aspic, then some tiny fillets of anchovy (rolled), then two or three capers, and

so on till the moulds are full. When set, turn out and garnish with chopped aspic jelly. Serve as hors d'œuvre or savoury.

No. 324.

ASPIC JELLY.

1½ pints water	1 carrot, 1 onion, 2 sticks of
1 gill sherry	celery or ½ a teaspoonful
1 tablespoonful tarragon	celery seeds, tied in muslin
vinegar	1 blade of mace
1 tablespoonful chili vinegar	4 cloves, 10 peppercorns
Juice of 2 lemons, rind of ½	2¼ oz. gelatine (Cox's pow-
a lemon	dered is best)
1 bayleaf	Whites of 2 eggs whipped

Put all these ingredients, except the sherry, into a bright saucepan, and whisk well over a moderate heat till nearly boiling, then take out the whisk and boil up quickly. Add the sherry, and allow the contents of the saucepan to boil gently for 20 minutes, then strain in the same way as for lemon jelly.

No. 325.

CHEESE d'ARTOIS.

2 yolks of eggs	1 oz. butter
1 white of egg	Salt, pepper, and cayenne
3 oz. grated cheese	A little puff pastry

Beat the yolks and white of the eggs together, add the butter melted (but not hot), and the cheese, and season all well. Roll out the pastry thinly and put the mixture on one half in little heaps, about half an inch apart. Brush round each heap with beaten egg, then lay the other half of the pastry on the top, pressing it round each heap, then cut out each heap with a cutter, brush the top with egg, and bake in a hot oven for about ten minutes. Serve very hot with some grated cheese sprinkled on each.

No. 326.

FOIE de VOLAILLE à la Diable.

3 chickens' livers	1 dessertspoonful of chopped parsley
6 thin slices of bacon	Salt, pepper and cayenne
12 capers	6 croûtes of fried bread
6 small pieces of chutney	

Wash the livers well in salt and water, cut each one in half and place each half on a slice of bacon, sprinkle with salt, pepper, cayenne, and a little chopped parsley; place two capers and a little chutney on the top of each, roll up in the bacon and stick a skewer through the rolls. Bake in a moderate oven for about fifteen minutes. Have ready the croûtes of fried bread, place a roll on each croûte, garnish the dish with watercress or parsley, and serve very hot.

No. 327.

CHEESE CUTLETS.

4 oz. grated cheese	1 white of egg
2 oz. butter	Cayenne, made mustard and salt if necessary
2 yolks of eggs	

Pound the cheese and butter together, add the eggs one at a time, season rather highly, mix well and turn out on to a plate. Shape the mixture into very small cutlets, egg and breadcrumb, and fry in very hot fat. Serve with strips of toast, and garnish with fried parsley.

No. 328.

CHEESE TARTLETS.

$\frac{3}{4}$ gill white sauce (thick)	Salt and cayenne
2 oz. grated cheese	Some pastry
1 egg	

Line about ten small patty pans very thinly with any sort of pastry, and prick the bottom of each to prevent the pastry from rising. Put the white sauce into a basin

and stir in the yolk of egg, seasoning, and cheese, whip the white of the egg with a pinch of salt till stiff, and stir, lightly but thoroughly, to the other ingredients. Fill each patty pan about three-quarters full of the mixture and bake at once in a moderate oven for about twenty minutes. Serve, directly they are done, on a lace paper, with a little grated cheese sprinkled on each tartlet.

No. 329.

CHEESE SOUFFLÉS.

$\frac{3}{4}$ oz. butter
 $\frac{1}{2}$ oz. flour
 1 gill milk
 2 yolks of eggs

Cayenne, pepper and salt
 3 oz. grated cheese
 3 whites of eggs

Melt the butter in a saucepan, mix in the flour, add the milk, and stir till it boils; boil quickly for about three minutes, then remove from the fire, add the seasoning, and allow to cool a little. Beat in the yolks of eggs, whip the whites to a very stiff froth, and stir the cheese and whites of eggs lightly to the other ingredients. Half fill some small buttered ramequin cases with the mixture, and bake at once in a hot oven about ten minutes. If liked, the mixture may be baked in one large tin, but must be sent to table in the same tin in which it is baked.

No. 330.

CROÛTONS à l'Espagnole.

6 small round pieces of fried bread
 6 olives
 6 fillets of anchovy

A little very thick Tartare sauce
 Sprigs of chervil or parsley to garnish

Stone the olives and stuff them with the Tartare sauce. Place one olive on each croûton of bread and curl a small fillet of anchovy round it. Garnish with the chervil or parsley and serve as a hors d'œuvre.

No. 331.

CHEESE STRAWS.

2 oz. flour
3 oz. grated cheese
2 oz. butter

Cayenne and salt
 $\frac{1}{2}$ the yolk of an egg, beaten
up with a little water

Sift the flour into a basin with the salt and cayenne, rub in the butter and add the cheese; mix all into a stiff paste with the egg and water, and roll out rather thinly and cut into strips, cut out some rings and bake all in a rather slow oven till crisp and just turning very pale brown. Put the straws, which should all be the same size, through the rings, and stand on a lace paper on a dish.

No. 332.

CHEESE OMELET.

2 eggs
 $\frac{1}{2}$ oz. Parmesan cheese,
grated
 $\frac{1}{2}$ oz. butter

Pepper, salt and a little
cayenne
1 teaspoonful water

Beat the eggs with the water, salt, pepper, and cayenne till well mixed, add the cheese and mix all together. Melt the butter in an omelet pan, and when hot pour the eggs in quickly, stir a little till just set but still soft, then fold over and turn on to a hot dish. Sprinkle with grated cheese and serve quickly.

No. 333.

SAVOURY OMELET.

2 eggs
1 dessertspoonful water
Pepper and salt

$\frac{1}{2}$ teaspoonful chopped
parsley
 $\frac{1}{2}$ oz. butter

Put the eggs, water, pepper, salt, and parsley into a basin, and whisk all together till just mixed. Melt the butter in an omelet pan, and when just beginning to get

hot pour in the egg mixture. Stir a little for a few seconds till just beginning to set, then allow to cook for another second or two, and while still quite soft and moist on the inside, fold over in halves and turn out on to a hot dish. Serve at once.

When cut, the omelet should be quite moist and soft in the middle. The omelet pan should then be scraped and wiped out with paper, but it should not be washed, or the next omelet made in it will be likely to stick. A good plan before making the omelet is to put a small piece of clarified fat into the pan, and make it very hot indeed; then throw it away and wipe the pan out with paper.

No. 334.

FISH, HAM, or KIDNEY OMELET.

All these omelets may be made in the same way, adding a tablespoonful of cooked and chopped fish, ham, or kidney just before folding the omelet. Dried haddock makes the best fish omelet.

No. 335.

CROÛTES d'ANCHOIS.

6 anchovies
2 oz. butter
2 eggs, hard-boiled
Cayenne

Chopped parsley or truffle
Small round croûtes of fried
bread

Remove the bones from the anchovies, wash them, and put them in a mortar with the butter, the two yolks and one of the whites of the hard-boiled eggs. Season with cayenne and pound thoroughly. Rub all through a hair sieve and put a little heap of the mixture on each croûte of bread. Decorate with the white of the other

egg, chopped finely, and the chopped parsley or truffle. Dish on a lace paper and serve hot or cold. If to be served hot, place them in the oven for a few minutes to get hot through before dishing, and serve at once.

No. 336.

ANGELS ON HORSEBACK.

6 small round croûtes of fried bread	3 thin pieces of bacon
6 large oysters	Cayenne and lemon juice

Trim the oysters and place each one on a small piece of very thin bacon, with a little cayenne and a few drops of lemon juice. Roll up and fasten the rolls in a row on a skewer, bake in a hot oven till the bacon is crisp, place a roll on each croûte, dish on a lace paper, garnish with parsley or watercress, and serve hot.

No. 337.

CASSOLETTES de HOMARD.

2 oz. chopped lobster	½ teaspoonful essence of anchovy
1 oz. butter	Salt and cayenne
¾ oz. flour	1 yolk and 2 whites of eggs
1 gill milk	A little pastry
½ teaspoonful lemon juice	

Roll out the pastry thinly, butter some small oval dariole moulds, line them with the pastry, and prick the bottom of each to prevent the pastry rising. Melt the butter in a small saucepan, mix in the flour, add the milk, stir till boiling, and boil three or four minutes. Remove from the fire and add the lemon juice, anchovy essence, seasoning, yolk of egg, and lobster; whip the whites of eggs very stiffly, and stir them lightly to the other ingredients. Fill the lined dariole moulds with this mixture, and bake at once in a moderately hot oven for

about fifteen minutes. When done, turn out carefully, garnish with watercress or parsley, and serve on a lace paper.

No. 338.

CHEESE AIGRETTES.

½ oz. butter	1½ oz. Parmesan cheese, grated Salt and cayenne
1 gill water	
2 oz. flour	
1 egg	

Melt the butter, add the water, and bring to the boil, stir in the flour, and keep stirring quickly until the mixture or panada leaves the sides of the saucepan in a ball. Beat in the egg and season highly; add the cheese, and turn on to a plate to cool. Have ready a deep pan of hot fat, dip two dessertspoons into the fat, take up a small piece of the mixture in one of them, and scoop it out into the fat with the other. Proceed in the same way till all the mixture is used up. Fry gently about twelve minutes, and dish on a lace paper with grated Parmesan sprinkled over them.

Great care is needed in frying the aigrettes, as if the fat is too hot, the aigrettes will brown before the inside is cooked, and if it is too cool, they will be greasy.

No. 339.

ŒUFS à la Provençale.

2 hard-boiled eggs	1 oz. butter	
1 anchovy		2 sprigs of watercress
1 teaspoonful essence of anchovy		Cayenne pepper
		Salad for dishing

Shell the eggs, dip a knife into cold water and cut the eggs across in halves, take out the yolks carefully, and cut a small piece from the bottom of each half of the white, so that they will stand. Pound the butter, anchovy, watercress, and yolk of eggs till smooth, add

the essence of anchovy and season well with cayenne pepper. Rub all through a hair sieve and fill each half of the white of egg with this mixture. Dish up on a salad of lettuce and endive.

No. 340.

SCOTCH EGGS.

2 eggs
About $\frac{1}{4}$ lb. sausages

Egg and breadcrumbs
Watercress or parsley

Boil the eggs hard, crack them and leave in cold water till cold. Skin the sausages and pass them through a wire sieve. When the eggs are cold, coat them thinly with the sausage meat, then roll them in the crumbs, dip them in beaten egg and crumb again. Fry in deep fat till the sausage meat is cooked, then cut each egg in half carefully, and stand each half on a croûte of fried bread. Arrange on a lace paper on a dish, and garnish with watercress or parsley. These eggs may be served with tomato sauce instead of watercress, if liked.

No. 341.

CROÛTES de LAITANCE.

1 bloater with a soft roe
 $\frac{1}{2}$ oz. butter
Cayenne

Small round croûtes of bread
A little glaze

Cut the roe into square pieces, and remove the rest of the fish from the bones; chop finely and mix with the butter, melted, then season well and pass through a wire sieve. Put some of this mixture on each croûte of

bread, place a piece of roe on the top and bake for about ten minutes, then brush each roe with liquid glaze; dish on a lace paper and serve very hot.

No. 342.

RICE CHEESE.

4 oz. rice
4 oz. grated cheese
1 oz. butter
 $\frac{1}{2}$ oz. flour

$\frac{1}{2}$ pint milk, or water the rice
was boiled in
A little made mustard if
liked
Salt, cayenne and pepper

Boil the rice in water. Melt the butter in a saucepan, add the flour and mix well, put in the milk and stir till the sauce boils, then add the rice, and season well. Stir about three ounces of the cheese into the rice, and pour all into a buttered pie-dish. Sprinkle the rest of the cheese on top and brown it in a hot oven.

No. 343.

MACARONI CHEESE.

4 oz. macaroni
3 oz. cheese
 $\frac{1}{2}$ oz. butter
 $\frac{1}{2}$ oz. flour

$\frac{1}{2}$ pint milk
Salt, pepper, cayenne, and
made mustard

Break the macaroni into small pieces and boil till tender. Grate the cheese. Melt the butter, stir in the flour, add the milk, and boil three or four minutes, stirring well, then put in the macaroni and seasoning, cool the mixture a little, then stir in about three-quarters of

the cheese. Pour into a buttered pie-dish, sprinkle the rest of the cheese on the top, and brown in a hot oven or under a gas grill.

No. 344.

FOIE de VOLAILLE à la Frinton.

One set of sheep's brains	Six rounds of fried bread or
Six mushrooms	toast
$\frac{1}{2}$ oz. butter	6 thin slices of bacon
3 chickens' livers	Watercress, cayenne and salt

Boil and chop the brains, chop the mushrooms, melt the butter, and fry the mushrooms in it till cooked. Add the chopped brains and make all very hot over the fire. Season and spread a layer of this mixture on each round of fried bread or toast. Soak the livers in salt and water, cut each in half, and roll each half in a slice of bacon. Stick a skewer through them, place on a tin and cook in a moderately hot oven about twelve minutes, till the liver is cooked. Place one roll on each prepared round, return to the oven to get hot through, and dish on a bed of well-washed watercress. The watercress should be first dressed with a little oil and vinegar.

No. 345.

INDIAN SARDINES.

4 sardines	$\frac{1}{2}$ teaspoonful chutney
2 yolks of eggs	Salt and cayenne to taste
$\frac{1}{2}$ oz. fresh butter	

Put the yolks and butter into a saucepan, stir over a slow fire to form a fairly thick paste. Add the chutney and seasoning, and turn out on to a plate. Trim and dry the sardines and cover each one with some of the mixture. Roll in fine breadcrumbs, then dip in egg and crumb again. Fry in hot fat, dish on strips of thin, crisp toast, and serve very hot.

SARDINE SOUFLÉS.

$\frac{1}{2}$ oz. butter
 $\frac{1}{2}$ oz. flour
 1 gill milk
 1 yolk of egg
 2 whites of eggs

6 sardines
 A little anchovy essence if
 liked
 Seasoning

Melt the butter in a saucepan, add the flour, stir well, then pour in the milk. Stir till boiling, and boil till very thick. Cool, add the sardines, boned and chopped, and the yolk of the egg. Beat the whites very stiffly, season the mixture rather highly, and stir the whites in gently, but thoroughly. Bake at once, in small greased china or paper ramequin cases, about ten minutes, in a rather hot oven. Serve at once.

BONNES BOUCHES aux CORNICHONS.

1 hard-boiled egg
 2 gherkins
 2 olives
 6 capers
 2 large sardines

1 oz. butter
 Pepper, salt and cayenne
 6 rounds of fried or brown
 bread

Bone the sardines, stone the olives, chop the gherkins and capers, cut the olives into six rings, and chop the trimmings. Pound the sardines, olive trimmings, gherkins, capers, butter, and yolk of egg, season well, and rub through a hair sieve. Cut the white of egg into rings, place a ring on each croûte of bread, and force some of the sieved mixture into this. Then place a ring of olive on the top, and force a rose of the mixture in the middle of that. Dish on a fancy paper, and serve for hors d'œuvre or savoury.

FILETS d'ANCHOIS à la ROSETTE.

2 oz. flour
 1 oz. butter
 $\frac{1}{4}$ oz. cheese (grated)
 Pinch of baking-powder
 Pinch of pepper, salt and
 cayenne
 A very little water

About 6 large fillets of
 anchovies
 1 hard-boiled egg
 1 oz. butter
 2 anchovies boned
 Cayenne

Rub the butter into the flour. Add the cheese and baking powder, season with salt, pepper, and cayenne, and make into a stiff paste with very little water. Roll out and cut into small rounds with a cutter, bake in a moderate oven and allow to cool. When cool, curl a fillet of anchovy round the edge of each round. Pound the hard-boiled egg, butter, and anchovies together, add a little cayenne, and rub through a hair sieve, force out a large rose of this mixture into the middle of the rounds of pastry and sprinkle with chopped parsley or truffle. This savoury may be done with sardines.

DIABLOTINES à la GRUYÈRE.

1 gill milk
 1 oz. butter
 $\frac{1}{2}$ oz. cornflour
 3 oz. grated Gruyère cheese
 Cayenne

1 egg
 A little anchovy or bloater
 paste
 Trimmings of puff or short
 pastry

Line about twelve small fancy moulds very thinly with the pastry. Melt the butter in a saucepan, remove from the fire, and stir in the cornflour smoothly, then add the milk, and boil for two minutes, stirring all the time. Allow to cool, and then add the cheese and cayenne and a little salt if necessary. Beat the egg and stir it into this. Put a little of this mixture into each pastry case, then a small piece of anchovy or bloater paste,

cover with more of the mixture, and bake in a moderate oven for about twelve minutes. Turn out and serve at once.

No. 350.

CROÛTES de LAITANCE à la MADRAS.

$\frac{1}{2}$ lb. smoked cod's roe	$\frac{1}{2}$ oz. butter
1 small slice onion	1 teaspoonful French mustard
2 tablespoonfuls chutney	Hard-boiled egg and gherkin for garnish
1 teaspoonful curry powder	About 8 croûtes of fried bread
1 teaspoonful flour	
$\frac{1}{2}$ gill white stock	
Squeeze of lemon juice	

Melt the butter, and, when hot, fry the onion till just beginning to brown. Then add the curry powder, stir over a slow fire for a minute or two, stir in the flour, add the lemon juice, and the stock, chutney, and French mustard. Boil about two minutes, then put in the cod's roe cut in slices, and allow to get hot through. Prepare some finger-shaped croûtes of bread, and dish one of the slices of cod's roe on each croûte with a little of the mixture. Decorate with chopped gherkin, chopped hard-boiled white of egg and hard-boiled yolk put through a wire sieve. Serve very hot.

No. 351.

DEVILLED MARROW.

Blanch the marrow and cut into thick slices, spread each slice thickly with a mixture consisting of:—

1 teaspoonful French mustard	$\frac{1}{8}$ teaspoon English mustard
1 dessertspoonful chopped chutney	A little cayenne, salt and pepper

Place the slices in a hot oven, on little rounds of fried bread or toast, for about two or four minutes.

COLD CHEESE CREAMS.

$1\frac{1}{2}$ oz. grated Parmesan cheese or Parmesan and Gruyère cheese mixed 1 gill cream $\frac{3}{4}$ gill aspic jelly (stiff)	1 sheet gelatine or $\frac{1}{2}$ tea spoonful Cox's powdered gelatine Cayenne, mustard and salt
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Decorate some small moulds with aspic jelly, chili, and chervil or truffle. Half whip the cream, dissolve the gelatine in the aspic jelly, pour into a basin, and whip to a froth. Stir the cheese into the cream, and when the whipped jelly is quite cold, but not setting, add that with the seasoning to the cream, etc. Fill into the decorated moulds, and when set turn out on to a dish and garnish with chopped aspic. If liked, this mixture may be put into little paper cases and decorated with chopped truffle or parsley.

PETITES GONDOLES au PARMESAN.

About 6 little oval pastry cases 2 tablespoonfuls white sauce $1\frac{1}{2}$ oz. grated cheese (Par- mesan)	$\frac{1}{2}$ gill aspic jelly $\frac{1}{2}$ gill cream (whipped) $1\frac{1}{2}$ oz. fresh butter 2 large teaspoonfuls anchovy paste
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Line some small moulds with short pastry, put a piece of buttered paper filled with rice into each and bake in a moderate oven for about twelve minutes, remove the papers, turn out and allow to get cold. Melt the aspic, add it to the white sauce, stir in the cheese and the cream. Fill up the cases with this mixture. Cream the butter and anchovy paste together. Put into a forcer with a small rose pipe and force little roses round the edge of the cases.

TARTINES à la LUCULLUS.

Trimnings of puff pastry (about $\frac{1}{4}$ lb.)	1 hard-boiled egg
$\frac{1}{2}$ oz. grated Parmesan cheese	$1\frac{1}{2}$ oz. butter
About 1 dessertspoonful anchovy or bloater paste	3 anchovies
	4 Spanish olives
	Cayenne

Roll out the pastry thinly, sprinkle with cheese and a very little cayenne, fold in three, roll out again, sprinkle with the rest of the cheese, fold in three, and roll out again about an eighth of an inch thick. Spread one-half with the anchovy or bloater paste, fold the other over, roll together slightly to join, then cut into finger-shapes and bake in a rather hot oven for about ten minutes. If the anchovy paste is too thick to spread easily, mix it with a little essence of anchovy. Put the hard-boiled egg into a mortar with the butter, anchovies boned and washed, season with cayenne, pound and rub through a hair sieve. Stone the olives and cut into thick rings; when the pastry fingers are quite cold, ornament them with large roses of the sieved mixture by means of a forcing bag. Place three rings of olive down the middle and curl a tiny strip of filleted anchovy round each ring of olive. Put a rose of the mixture in each ring, and dish on a fancy paper. Serve cold.

CASSOLETTES d'ÉCRIVISSES.

Line some very small moulds with short pastry, put a piece of buttered paper filled with rice into each and bake in a moderate oven for about twelve minutes. When cold, fill the mixture of shrimps or prawns stirred into mayonnaise or white sauce. Put a shelled prawn on the top of each case, and garnish with the head and tail. Decorate the edges with little roses of green butter.

No. 356.

GREEN BUTTER.

½ bunch watercress or a small handful of mustard and cress with a few sprigs of parsley		1½ oz. fresh butter Salt and cayenne
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Wash the watercress, or mustard and cress and parsley, then throw it into a saucepan of boiling water containing a pinch of carbonate of soda and a little salt. Boil quickly for five minutes, then drain and press out all the water possible, pound in a mortar with the butter and seasoning, and rub through a hair sieve. Put into a forcing bag with a small rose pipe, and use for decorating.

No. 357.

CROÛTES d'ÉCRIVISSES à la Hadessa.

6 prawns		6 rounds of brown bread
½ gill picked shrimps		6 slices of cucumber
2 oz. fresh butter		1 gherkin
18 capers		Cayenne and salt

Pound the butter, shrimps, gherkin, and seasoning in a mortar and rub through a wire sieve. Put a slice of cucumber on each round of brown bread and pile a little of the sieved mixture on each slice of cucumber. Decorate with the prawns shelled, and with their heads and tails. Put three capers on each, dish on a lace paper and serve cold, garnished with fresh parsley or watercress.

No. 358.

BORDURE d'ÉCRIVISSES en ASPIC.

2 dozen prawns		1 pennyworth chervil
3 pennyworth of picked shrimps		1 pennyworth tarragon
2 hard-boiled eggs		Δ few sprigs of parsley
12 capers		4 olives
		Some clear aspic jelly

Garnish the bottom and sides of a border mould with small pieces of hard-boiled egg, sprigs of tarragon and

chervil, rings of olives, and picked prawns, pressing the prawns in rows up the sides of the mould; sprinkle the bottom of the mould lightly with chopped parsley, and put a little liquid aspic carefully over it. When set, fill up with layers of aspic, shrimps, capers, and olives. Leave on ice, if possible, till quite set, then turn out and fill the centre with a good salad, stirred into mayonnaise; put chopped aspic round the dish with the heads of some prawns sticking up here and there.

Before the mould is decorated, it must have a thick coating of aspic all over it. This is best done by putting the mould into a basin of broken ice, and then putting some cold but liquid aspic into it and turning the mould round till quite coated.

If preferred, only prawns or only shrimps may be used instead of some of each.

No. 359.

OLIVES à la MADRAS.

6 olives	A large teaspoonful French mustard
6 rounds of brown bread	
1½ oz. butter	
2 oz. chutney	
1 hard-boiled egg	
	2 small tomatoes
	A little salad for dishing

Pound the butter, mustard, chutney, and yolk of egg in a mortar and rub through a hair sieve. Stone the olives and fill them with this mixture put through a forcer. Stand a slice of tomato on each round of brown bread, put a ring of the white of egg on each piece of tomato, and place a stuffed olive in each ring. Arrange on a bed of salad.

No. 360.

PETITS PAINS aux ANCHOIS.

1 oz. butter	1 egg
1 gill water	
2 oz. flour	
	Pinch of salt

Melt the butter in a saucepan, add the water, and bring to the boil. Take the saucepan off the fire and

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stir in the flour and salt quickly. Beat well, and boil till the mixture becomes a paste and leaves the sides of the pan in a ball, beating vigorously all the time. Allow the mixture to cool a little, then beat in the egg. Place the mixture in little heaps with two forks on a greased baking-sheet, and bake in a moderate oven about 25 minutes. Turn on to a sieve, and when cold split and remove any soft part there may be inside, then fill with the following mixture:—

2 eggs	1 oz. butter
1 teaspoonful chopped parsley	A few drops of essence of anchovy
2 large anchovies, boned and chopped	A little cayenne

Melt the butter in a saucepan, add the eggs beaten, the anchovies chopped, the parsley and seasoning. Stir over a slow fire till quite thick like scrambled eggs. Fill in the cases, brush them over with glaze. Put in a hot oven for two or three minutes just to make the cases hot, and serve on a lace paper as a hot savoury.

No. 361.

CROÛTES de FROMAGE aux NOIX.

1 small cream cheese	½ oz. chopped walnuts
1 oz. best fresh butter	Cayenne
1 teaspoonful anchovy essence	Salt
	Brown bread

Pound the cream cheese, butter, anchovy essence, and seasoning well together in a mortar, rub through a hair sieve, cut some thin finger strips of brown bread, force the cheese mixture on to them, and sprinkle with chopped walnuts. Dish on a lace paper. Serve cold.

No. 362.

CROQUETTES de FROMAGE.

1 gill milk	2 yolks
½ oz. butter	2 oz. grated cheese
¾ oz. Florador (medium grained)	Cayenne
	Salt

Put milk and butter on to boil, when boiling sprinkle in the Florador, cook well for a few minutes till quite

thick, let cool, and beat in the yolks of eggs, cook slightly, and add the cheese. Season well, and turn on to a plate. When quite cold, make up into cork shapes, egg and crumb and fry in deep fat. Serve hot, garnished with fried parsley.

No. 363.

CRÈMES de MERLUCHE FUMÉ à la GÉNOISE.

½ lb. dried haddock (cooked and chopped finely)	½ gill water
1 gill white sauce	Cayenne
1 gill cream (whipped)	Pepper
½ oz. gelatine (Cox's)	Salt
	A few drops of lemon juice

Dissolve the gelatine in the water over the fire. Mix the haddock, white sauce, and seasoning in a basin, add the gelatine, and when cold stir in the cream; fill small timbale moulds which have been decorated with aspic jelly, chili and chervil, etc. When set, turn out and garnish with chopped aspic. This quantity makes about twelve moulds. Serve as a savoury or supper dish.

No. 364.

PETITES CAISES à la CASANOVA.

6 oysters	4 sprigs of watercress
2 hard-boiled eggs	4 sprigs parsley
1 truffle cut in strips	A little tarragon and chervil
2 sticks of celery cut in strips	1 teaspoonful essence of
1 large tablespoonful thick mayonnaise	anchovy
2 oz. butter	Cayenne

Boil the watercress, parsley, tarragon, and chervil five minutes, with a pinch of soda in the water. Drain well. Pound the butter with the watercress, etc., anchovy, and cayenne; rub through a hair sieve. Stir

the strips of truffle and celery into the mayonnaise, put a little of this into six paper or china cases, place a slice of hard-boiled egg on the top and a blanched and bearded oyster on the top of that. Force the green butter round each case. Serve cold as a hors d'œuvre or savoury.

No. 365.

BISCUITS de FROMAGE à la CRÈME.

2 oz. flour	About 2 teaspoonfuls water
2 oz. butter	½ gill cream
1½ oz. grated Parmesan cheese	1 oz. Parmesan cheese, grated
½ yolk of egg	Salt, pepper and cayenne

Mix the flour and a good pinch of salt and cayenne in a basin. Rub in the butter, add the 1½ ozs. of cheese and mix to a stiff paste with the yolk of egg and water. Roll out and stamp into small rounds; place on a baking-sheet and bake in a moderate oven about ten minutes. Allow to get cold. Whip the cream, stir into it the 1 oz. of Parmesan cheese, season well, and force through a large rose forcer on to the top of the baked rounds. Decorate with chopped parsley or truffles, and serve cold.

No. 366.

CROÛTES à la FINNOISE.

6 medium-sized fresh mushrooms	Salt, pepper and cayenne
1 oz. butter	3 oz. grated Cheddar or Gruyère cheese
1 teaspoonful chopped parsley	2 tablespoonfuls cream
1 tablespoonful stock	Some made mustard, cayenne and salt
1 tablespoonful fresh bread- crumbs	Thin slices of bacon
	Slices of bread (stale)

Cut some rounds of bread with a round cutter about two inches in diameter, stamp out the middle of them

with one about $\frac{3}{4}$ -inch in diameter, toast and butter them while hot. Put the 1 oz. of butter into a saucepan, have ready the mushrooms, washed, peeled, stalked, and chopped, and, if liked, a very small piece of onion *very finely* chopped; add these to the butter with the parsley, and fry all together for a few minutes till cooked, then add the stock, and simmer till quite a pulp is produced; add more stock if it becomes at all dried, then put in the breadcrumbs (enough to make a nice moist paste). Season with salt, pepper, and cayenne. Cook all together, and do not let it be too dry, but just firm enough to spread thickly. Put a layer of this mixture on the rings of toast. Put the grated cheese, cream, about one teaspoonful of made mustard, and a dash of cayenne and salt into a small saucepan, and melt over a slow fire, stirring occasionally, and watching it carefully. Put the prepared rings of toast on to a buttered fireproof dish (any dish which may go in the oven). Pour some of this cheese cream into the middle of each ring, and put a little roll of fried bacon standing up in the middle. Put the dish in a hot oven for a few minutes, just to get hot through, and garnish with a little well-washed water-cress and a few radishes. The bacon should be cut very thinly, and put into a hot frying-pan and just fried crisp, then rolled rather tightly up into small rolls.

No. 367.

CROÛTES OF TONGUE.

3 oz., tongue minced
 $\frac{1}{2}$ oz. butter
 $\frac{1}{2}$ oz. flour
 1 teaspoonful chopped
 parsley

1 gill stock or water
 Salt
 Pepper
 Cayenne

Melt the butter, put in the flour, add the stock, and stir till boiling. Boil well, stir in the tongue and season-

ing. If too moist, add a few breadcrumbs. Pile on croûtes of fried bread. Sprinkle with chopped parsley and serve hot.

No. 368.

MACARONI à l'ITALIENNE.

4 oz. macaroni	½ pint tomato purée
¾ oz. flour	1½ or 2 oz. grated cheese
1 oz. butter	Seasoning

Make the tomato purée by rubbing fresh or tinned tomatoes through a hair sieve.

Boil the macaroni till tender; drain well. Melt the butter in a saucepan, add the flour, stir till smooth, add the tomato pulp, stir till boiling, boil three minutes, season, add the macaroni and the grated cheese. Pour into a hot entrée dish or pie-dish, and serve very hot.

No. 369.

CURRIED EGGS.

1 oz. butter	1 gill stock
½ apple	2 hard-boiled eggs
½ onion	A little lemon juice
2 teaspoonfuls curry powder	Salt
1½ teaspoonfuls flour	

Chop the onion and fry it in the butter without browning it, add the curry powder and lemon juice, fry a little, gently, then add the flour and stir over the fire for another minute. Add the stock and the apple chopped, stir till boiling, and simmer gently for half an hour with the lid on, stirring occasionally. Cut the eggs into eight pieces each, warm half the pieces in the

curry mixture, and when thoroughly hot pour this mixture on to a dish. Arrange the other pieces of egg round and put boiled rice outside this again. If liked, the whole dish may be put in the oven for two or three minutes to be sure it is quite hot.

No. 370.

EGGS au Gratin.

2 hard-boiled eggs	1 oz. Parmesan cheese,
$\frac{3}{4}$ oz. butter	grated
$\frac{1}{2}$ oz. flour	A few brown breadcrumbs
1 gill milk (rather more)	Salt, pepper and cayenne

Melt the butter, stir in the flour, stir over the fire for one minute to fry slightly without browning, add the milk, boil up, and boil three or four minutes, stirring well to form a thick sauce; if too thick, add a little more milk. Cut the eggs in halves lengthways, arrange in a circle on a hot, buttered, fireproof dish, add 1 oz. of the cheese to the sauce, season well and pour over the eggs, coating them thoroughly. Sprinkle the rest of the cheese over all, and brown in a very hot oven or under a gas grill or salamander. Serve hot, garnished with little triangles of fried bread.

No. 371.

SCRAMBLED EGGS.

4 rounds of toast	Salt and pepper
2 eggs	$\frac{1}{2}$ oz. butter
1 dessertspoonful milk	

Beat up the eggs, add the seasoning and milk. Melt the butter in a small saucepan, pour in the eggs and stir over a moderate fire till a soft paste is formed. Pile on the rounds of toast, sprinkle with chopped parsley, if liked, and serve at once.

EGG CUTLETS.

2 hard-boiled eggs	Salt
2 tablespoonfuls thick white sauce	Pepper
$\frac{1}{2}$ teaspoonful chopped parsley	Egg and bread crumbs
1 yolk of egg	1 tablespoonful chopped tongue or ham

Mix the eggs (cut in small pieces) into the sauce, add parsley and seasoning, tongue or ham, and the yolk of egg. Cook over a gentle fire till the mixture binds together. If too soft, stir in a few breadcrumbs. Turn on to a plate, when cool shape into cutlet shapes, egg and breadcrumb, and fry in hot fat.

BREAD, CAKES, AND ICINGS.

No. 373.

BREAD.

1 $\frac{3}{4}$ lb. household flour
1 $\frac{1}{2}$ teaspoonfuls salt
 $\frac{1}{2}$ oz. German yeast

$\frac{1}{2}$ teaspoonful sugar
 $\frac{3}{4}$ pint tepid water

Warm a large basin and sieve the flour (also warmed) into it; make a well in the centre and a ridge round the top; sprinkle the salt on the ridge. Cream the yeast and sugar together till liquid and mix with the tepid water, pour all into the middle of the flour, work in a little of the flour and sprinkle some on the top. Cover and place in a warm place to rise for twenty minutes, then work in all the flour to a stiff dough and knead well on a pastry board for about five minutes. Flour the basin and put back the dough, cut a cross on the top, cover and set again in a warm place for one and a quarter hours, or until double its original size. Slightly grease and flour a bread tin, knead the dough a little, shape it lightly with your hands and put it into the tin, prick the top with a fork and put again in a warm place for about half an hour to prove. Bake in a hot oven for about an hour. To test if the loaf is done, tap the bottom, and if it sounds hollow it is sufficiently baked.

No. 374.

QUICKLY-MADE BREAKFAST ROLLS.

1 heaped tablespoonful Paisley flour or 1 teaspoonful baking powder

$\frac{1}{2}$ lb. flour
 $\frac{1}{2}$ small teaspoonful salt
About 1 gill milk or water

Put the flour and Paisley flour or baking powder and the salt through a wire sieve into a basin, mix all quickly

into a soft dough with milk or water. Form quickly into fancy rolls and bake at once on a floured tin in a hot oven. When done, brush over with a teaspoonful of butter and a teaspoonful of milk which have been boiled up together. They will take about twelve minutes to bake, and may be served hot or cold.

No. 375.

VIENNA BREAD.

1 lb. Vienna flour	1 oz. butter
$\frac{3}{4}$ teaspoonful salt	$\frac{1}{2}$ pint milk (rather short measure)
$\frac{1}{2}$ oz. German yeast	1 egg
1 teaspoonful castor sugar	

Put the flour and salt into a large basin and make them just warm. Cream the yeast and sugar together, beat up the egg, warm the butter and milk, and mix with the egg and yeast. Pour all the wet ingredients into the middle of the flour, mix to a stiff, smooth dough, cover, and set in a warm place to rise for one to two hours till more than double its original size; then make into fancy rolls, place on a floured tin and set again in a warm place to prove for twenty minutes, bake at once in a hot oven. When done, brush each roll quickly with one teaspoonful of butter dissolved in a teaspoonful of milk.

No. 376.

BREAKFAST SCONES.

$\frac{1}{2}$ lb. flour	$\frac{1}{2}$ teaspoonful carbonate of soda
$\frac{1}{2}$ teaspoonful salt	1 gill milk
$1\frac{1}{2}$ oz. butter	
1 teaspoonful cream of tartar	

Put the flour, salt, carbonate of soda, and cream of tartar through a sieve into a basin, rub in the butter

and mix all to a stiff dough with the milk. Roll out about half an inch thick and cut into rounds with a floured tumbler or cutter. Bake at once in a moderate oven; when nearly done brush over with milk. Serve hot or cold.

No. 377.

MADEIRA CAKE.

5 oz. butter	4 eggs
5 oz. castor sugar	1 or 2 strips of citron peel
8 oz. flour (Coombs' Self-raising is best)	$\frac{1}{4}$ gill water

Cream the butter and sugar well together, add the eggs, one at a time, beating the mixture well after adding each egg. Put the flour through a sieve and stir it lightly and quickly to the other ingredients, adding the water gradually. Pour into a greased cake tin lined with buttered paper and bake at once in a moderate oven about an hour. When half cooked, place the citron peel on the top.

No. 378.

SHORTBREAD.

$\frac{1}{2}$ lb. flour	2 oz. sugar
5 oz. butter	

Rub the butter into the flour, as if for pastry, add the sugar and knead all together till it forms a paste. Flour a board and turn the paste on to it, shape into round or oval cakes, place on a greased baking sheet, pinch the edges, prick the bottom of each cake, ornament with citron peel or comfits, and bake in a slow oven about three-quarters of an hour.

SHREWSBURY BISCUITS.

4 oz. butter
4 oz. sugar
8 oz. flour

A little grated lemon rind
1 egg

Cream the butter and sugar together, add the egg, then mix in the flour and lemon rind. Turn the paste on to a floured board, roll out thinly and cut into rounds or fancy shapes. Place on a flat greased tin and bake in a moderate oven about ten minutes.

ECONOMICAL SULTANA CAKE.

$\frac{1}{2}$ lb. flour
1 teaspoonful baking powder
3 oz. butter or dripping
3 oz. castor sugar
1 oz. candied peel, chopped

4 oz. sultanas
1 egg
1 teacupful of milk (rather less)

Mix the flour and baking powder together and pass them through a wire sieve into a basin, rub in the butter and add the sugar. Put the sultanas on a sieve, sprinkle a little flour over them and rub gently till the flour falls through the sieve, carrying with it the dirt from the sultanas and most of the stalks. Pick over the sultanas and add them to the rest of the dry ingredients with the candied peel. Beat up the egg and add to it nearly all the milk, mix all together into a rather stiff dough, adding the rest of the milk if necessary. Bake at once in a well-greased cake tin, lined with buttered paper, in a moderate oven, for about one hour. When done remove from the tin, take off the paper, and stand on a sieve to cool. If Coombs' Self-raising flour is used leave out the baking powder.

No. 381.

SULTANA CAKE.

$\frac{1}{2}$ lb. butter	Grated rind of one lemon
$\frac{1}{2}$ lb. castor sugar	1 gill milk (rather less)
5 eggs	1 large teaspoonful baking powder, or use Coombs' self-raising flour and omit the baking powder
1 lb. flour	
3 oz. mixed candied peel	
8 oz. sultanas	

Beat the butter, then add the sugar, and cream both together, add the eggs, one at a time, and beat well. Clean the sultanas, put the flour and baking powder together through a sieve, and shred the candied peel. Stir the flour, sultanas, lemon rind, and candied peel lightly and gradually to the eggs, etc., with an iron spoon, adding the milk, a little at a time, as the mixture gets stiff, stir from the bottom of the basin and mix thoroughly. Pour the mixture into a well-greased cake tin, lined with two layers of buttered paper, and bake at once in a moderately hot oven for about two hours.

No. 382.

SWISS ROLL.

2 eggs	The weight of the eggs in flour
The weight of the eggs in sugar	
2 oz. butter	
	$\frac{1}{2}$ teaspoonful baking powder
	2 large tablespoonfuls jam

Grease a flat baking tin with clarified butter. Take a piece of paper a little larger than the tin and place on the top so that it stands up a little higher than the tin all round. Butter the paper also with clarified butter. Cream the butter, adding the sugar gradually, then beat in the eggs. Put the flour and baking powder through a sieve and stir lightly to the other ingredients. Pour the mixture on to the prepared baking tin and spread evenly over it. Bake at once in a hot oven about

eight minutes till firm on the top. While the roll is baking, warm the jam and place a sheet of paper on the pastry board, sprinkle the paper with castor sugar, and when the cake is baked turn it upside down on to the prepared paper. Remove the paper with which the tin was lined and cut a thin strip from each side. Spread the jam quickly over, and roll up.

No. 383.

GERMAN POUND CAKE.

10 oz. flour
8 oz. butter
8 oz. castor sugar
9 oz. sultanas

3 oz. candied peel
5 eggs
Grated rind of one large
lemon

Cream the butter and sugar and lemon rind very thoroughly, beat in the eggs one at a time, add the sultanas, cleaned, and the candied peel, shredded. Put the flour through a sieve and stir quickly and lightly to the other ingredients. Have ready a greased and lined cake tin, and bake about $2\frac{1}{2}$ hours in a moderately hot oven at first, and after the first hour in a cooler oven.

No. 384.

GENOA CAKE.

2 oz. almonds
10 oz. flour
 $\frac{1}{2}$ lb. butter
 $\frac{1}{2}$ lb. sugar

5 eggs
7 oz. sultanas
3 oz. candied peel
Grated rind of one lemon

Blanch the almonds. Cream the butter, add the sugar and cream again thoroughly. Beat the eggs in one at a time, add the sultanas, lemon rind, and candied

peel, shredded, also about half the almonds, sliced. Pour into a greased and lined cake tin. Sprinkle the rest of the almonds on the top, and bake at once in a moderately hot oven for about $2\frac{1}{2}$ hours, watching it carefully, and lowering the heat after about the first hour.

No. 385.

SEED LUNCHEON CAKE.

$\frac{1}{2}$ lb. flour	1 teaspoonful carraway seeds
1 good dessertspoonful Paisley flour or a tea- spoonful baking powder	$\frac{1}{4}$ lb. sugar
3 oz. butter	1 gill milk
	1 egg

Sieve the flour and Paisley flour into a basin, rub in the butter thoroughly, add the sugar and carraway seeds, Beat up the egg in another basin, add three-quarters of the milk to it and mix all into a soft paste, using the rest of the milk, if necessary. Pour the mixture into a greased cake tin, which has been lined with greased paper, and bake at once in a moderately hot oven for about an hour. After about the first half-hour the heat may be lowered slightly.

No. 386.

SEED CAKE.

$\frac{1}{2}$ lb. butter	1 gill milk
$\frac{1}{2}$ lb. castor sugar	1 teaspoonful baking powder
1 lb. flour	1 tablespoonful carraway seeds
5 eggs	

Cream the butter with the sugar, add the eggs one at a time and beat quickly and thoroughly. Sieve the flour and Paisley flour, put the seeds with this and stir

to the butter, etc., with a metal spoon. Put into a cake tin, greased and lined with greased paper, and bake about $1\frac{1}{2}$ hours.

No. 387.

CHOCOLATE CAKE.

$\frac{1}{4}$ lb. chocolate (grated)	3 eggs
$\frac{1}{4}$ lb. flour	$\frac{1}{2}$ teaspoonful baking powder
$\frac{1}{4}$ lb. butter	A few drops of vanilla
$\frac{1}{4}$ lb. castor sugar	A very little water

Melt the chocolate over the fire in the water, put the flour and baking powder through a sieve on to a piece of paper. Cream the butter and sugar together, add the chocolate gradually, and beat in the eggs one at a time, add a little vanilla essence, and stir in the flour lightly and quickly. Pour into a well-greased tin, lined with buttered paper, and bake at once in a moderate oven for an hour to an hour and a half.

No. 388.

CORNFLOUR CAKES.

2 oz. butter	1 oz. flour
4 oz. castor sugar	$\frac{1}{2}$ teaspoonful baking powder
2 eggs	or 1 teaspoonful Paisley
4 oz. Brown and Polson's	flour
Patent cornflour	

Cream the butter, add the sugar and cream both together, add the eggs, one at a time, and beat well. Mix the flour, cornflour, and baking powder together, pass them through a sieve and stir lightly to the other ingredients. Half fill some well-greased patty pans with the mixture, and bake at once in a rather hot oven for about twelve minutes. When baked, turn out and place on a sieve to cool. If liked, the mixture may be made into one large cake, and baked in a greased tin lined with buttered paper.

No. 389.

RICE BUNS.

2 oz. butter	4 oz. ground rice
2 oz. sugar	$\frac{1}{2}$ teaspoonful baking powder
2 eggs	About 2 tablespoonfuls of
2 oz. flour	milk (if necessary)

Cream the butter, add the sugar and cream both together, add the eggs, one by one, and beat all well together. Put the flour, baking powder, and ground rice through a sieve and stir lightly to other ingredients. If too stiff, add the milk, and fill about a dozen well greased patty pans three-quarters full with the mixture. Bake at once in a moderately hot oven for about a quarter of an hour.

No. 390.

MOCHA CAKE.

4 eggs	2 oz. potato flour or cornflour
$\frac{1}{4}$ lb. castor sugar	$\frac{1}{2}$ teaspoonful baking powder
2 oz. flour	

Cream the yolks of the eggs with the sugar for five minutes. Put the flour, baking powder, and potato flour or cornflour through a sieve on to a piece of paper; whip the whites of the eggs as stiffly as possible, then mix half the whites with the yolks and sugar, add the flour, then the rest of the whites, stirring quickly and lightly all the time. Have ready a well-greased plain cake tin, lined with greased paper, pour in the mixture and bake at once in a moderately hot oven about thirty-five minutes. After the first fifteen minutes the oven should be allowed to cool slightly. When done, turn the cake out, and stand on a sieve till cold, then split

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open and spread a layer of coffee butter icing No. 433 on one half, press the other on the top, turn upside down and pour coffee glacé icing No. 434 all over the cake. When set, decorate with the rest of the butter icing put through a forcer.

No. 391.

SCHOOLROOM CAKE.

10 oz. flour		1 egg
4 oz. sugar		2 tablespoonfuls milk
1 teaspoonful baking powder		Grated rind of 1 lemon
4 oz. butter		

Put the flour and baking powder through a sieve into a basin. Rub in the butter till there are no lumps left, then mix in the sugar. Beat the egg well with the milk, then mix it with the dry ingredients to a stiff paste, using more milk if necessary. Pour at once into a well-greased tin lined with greased paper, and bake in a moderately hot oven about one hour.

No. 392.

EASY SPONGE CAKE.

5 eggs		The weight of 3 of the eggs
The weight of the 5 eggs in sugar		in flour

Put the flour through a wire sieve. Line a large well-greased cake tin with buttered paper, or butter a large mould with clarified butter, and dust it out with a mixture of equal quantities of sugar and flour. Whisk the eggs well together, then add the sugar and whisk for about twelve minutes, then take out the whisk and stir in the flour very lightly with a metal spoon. Pour at

once into the prepared tin and bake in a very moderate oven for about forty-five minutes. Do not open the oven door for the first twenty minutes.

No. 393.

COCOANUT CAKES.

2 oz. butter	$\frac{1}{2}$ teaspoonful baking powder, or use Coombs' self-raising flour and omit the baking powder About 2 tablespoonfuls milk
2 oz. castor sugar	
1 egg	
2 oz. desiccated cocoanut	
6 oz. flour	

Cream the butter and sugar, beat in the egg. Put the flour and baking powder through a sieve and mix with the cocoanut, then stir into the other ingredients, mixing to a rather stiff paste with the milk. Put in rough heaps on a greased baking sheet, and bake in a hot oven for about a quarter of an hour.

No. 394.

GINGERBREAD.

2 oz. dripping or butter	$\frac{1}{2}$ teaspoonful carbonate of soda $\frac{1}{2}$ gill milk 1 egg
8 oz. golden syrup	
1 oz. sugar	
$\frac{1}{2}$ lb. flour	
2 teaspoonfuls ginger	

Dissolve the dripping, sugar, and syrup in a saucepan over a gentle heat. Put the flour, ginger, and soda through a sieve into a basin, then mix in the syrup, etc. Beat the egg with the milk and add to the other ingredients. Pour into a greased Yorkshire pudding tin, lined with greased paper, and bake at once in a moderate oven for about three-quarters of an hour. When cooked, allow to cool, then cut into square or oblong pieces, and put on a sieve to cool.

No. 395.

YORKSHIRE TEA CAKES.

$\frac{3}{4}$ lb. flour	1 oz. butter
$\frac{1}{2}$ oz. German yeast	$1\frac{1}{2}$ gills milk
$\frac{1}{2}$ teaspoonful castor sugar	1 egg
$\frac{1}{2}$ teaspoonful salt	

Put the flour and salt through a sieve into a basin. Cream the yeast and sugar together; melt the butter, add to it the milk and make just tepid, then add to the yeast and sugar, mixing well. Beat the egg and add to the wet ingredients, then pour all into the flour and beat well together. Flour two round soufflé or cake tins, form the mixture into two round cakes and put one in each tin, set in a warm place to rise to the top of the tin; then bake in a hot oven for about twenty minutes. If liked, the mixture may be left in the basin to rise for about an hour, then made into round buns and put on a baking sheet in a warm place to prove for about fifteen minutes, baked, and, just before they are done, brushed over with a teaspoonful of butter and milk dissolved over the fire. The tea cakes must be cut in slices, toasted, and buttered, and served hot. The buns split in halves, toasted, buttered, and also served hot.

No. 396.

RICH GINGERBREAD.

3 eggs	3 oz. candied orange or lemon peel (shredded)
$\frac{1}{2}$ lb. flour	1 teaspoonful ground ginger
$\frac{1}{4}$ lb. ground rice	$\frac{1}{2}$ teaspoonful carbonate of soda
$\frac{1}{4}$ lb. cornflour	$\frac{1}{2}$ teaspoonful ground cloves
6 oz. butter	$\frac{1}{2}$ teaspoonful ground cinna- mon
6 oz. brown sugar	
1 gill golden syrup	
3 oz. crystallised ginger (sliced)	

Sift the flour, cornflour, and ground rice into a basin, melt the butter, sugar, and syrup, stir to the flour, etc. Sift the carbonate of soda and spices together, and stir them in with the crystallised ginger and candied peel.

Beat the eggs well and stir quickly to the other ingredients. Bake at once in a lined and greased tin for about $1\frac{3}{4}$ hours.

No. 397.

MACAROONS.

4 oz. ground almonds		3 whites of eggs
$\frac{1}{2}$ lb. castor sugar		6 drops of essence of almond

Pound the almonds and sugar with the essence, add the whites one at a time and pound so as to thoroughly mix all together. Roll into balls, flatten, place on wafer paper a good distance apart. Put half a blanched almond on top of each, and cook in a slack oven about twenty-five minutes.

No. 398.

CHOCOLATE MACAROONS.

4 oz. ground almonds		2 oz. grated chocolate
$\frac{1}{2}$ lb. castor sugar		A few drops of essence of
5 whites of eggs		vanilla

Pound the sugar and almonds together with the essence, add the whites of eggs one at a time. Form into balls, flatten, and place on wafer paper. Put half a blanched almond on top of each, and cook in a slack oven about twenty-five minutes. Do not beat the whites of eggs before adding them to the other ingredients.

No. 399.

COCOANUT PYRAMIDS.

$\frac{1}{2}$ lb. desiccated cocoanut		$1\frac{1}{2}$ oz. Brown and Polson's
Whites of 3 eggs		Patent cornflour
4 oz. castor sugar		Wafer paper

Sift the cornflour into a basin, add the sugar and cocoanut, beat the whites to a fairly stiff froth, and carefully mix into the cocoanut, kneading gently, if necessary, to mix all together. Put a sheet of kitchen paper

on to a baking tin, then place a sheet of wafer paper on that. Make the cocoanut mixture into little pyramid shapes and place on the wafer paper about half an inch apart. Bake in a slow oven for ten to fifteen minutes.

No. 400.

AMERICAN SPONGE CAKE.

4 eggs
Rather less than $\frac{1}{2}$ pint flour | Rather less than $\frac{1}{2}$ pint
castor sugar

Whisk the eggs together for about five minutes, add the sugar and whisk again about ten minutes with any flavouring that may be liked. Then stir in the flour as lightly and gently as possible, but mix thoroughly. Have ready a large mould that has been greased with clarified butter and dusted out with a mixture of equal quantities of castor sugar and flour. Pour the mixture at once into the mould and bake in a rather slow oven about three-quarters of an hour. It is best not to open the oven door for twenty minutes after the cake goes in.

No. 401.

HIGH-CLASS SPONGE CAKE.

$\frac{1}{4}$ lb. Vienna flour
 $\frac{1}{2}$ lb. castor sugar
 $\frac{1}{2}$ gill water | 4 eggs
A little vanilla or grated
lemon rind

Sift the flour on to a piece of paper, break the eggs into a large basin and slightly beat them. Dissolve the sugar in the water, then boil for a few minutes till a rather thick syrup is formed. Add the syrup slowly to the eggs, beating well all the time, beat for about twenty minutes, stir in the flour very gently but thoroughly,

stirring with a metal spoon, pour into a cake tin which has been greased with clarified butter and sprinkled with a mixture of equal quantities of castor sugar and flour. Bake at once in a very moderate oven for three-quarters of an hour. Do not open the oven door for at least twenty minutes after the cake goes in.

No. 402.

DOUGH NUTS.

1 lb. flour	1 egg
$\frac{1}{2}$ oz. German yeast	A large pinch of salt
1 oz. butter	$\frac{1}{2}$ pint of tepid milk
$\frac{1}{2}$ oz. castor sugar	

Sift the flour into a basin, rub the butter into it, and add the salt. Put the yeast and castor sugar into a basin and cream till liquid. Beat up the egg and add the tepid milk to it, pour these on to the yeast and sugar, then stir all into the flour, etc. Beat well together and set to rise in a warm place for two hours. Then take up, mix well together, take a small piece of the dough, spread it out, and put some jam in the centre. Roll into a ball, stand on a floured baking tin for a few minutes to rise again, then fry in boiling fat for ten to fifteen minutes, according to size. Lift out and sprinkle at once with castor sugar.

No. 403.

CHOCOLATE BISCUITS.

9 oz. flour	1 small tablespoonful water
$\frac{1}{4}$ lb. castor sugar	1 egg
$\frac{1}{4}$ lb. butter	A few drops of essence of vanilla
2 oz. chocolate (grated)	

Dissolve the chocolate in the water over a slow fire. Thoroughly cream the butter, sugar, and dissolved chocolate together, beat in the egg, add the vanilla.

Sift the flour and stir in last of all. Turn on to a well-floured board, roll into a thin sheet with a floured rolling-pin and cut into rounds or fancy shapes. Place on a flat, greased tin, and bake about twelve minutes in a moderately hot oven.

No. 404.

BRANDY SNAPS.

10 oz. castor sugar
4 oz. flour
4 oz. butter

4 oz. golden syrup
1 teaspoonful ginger

Melt the sugar, butter, and syrup together. Sift the flour and ginger into a basin and add dissolved sugar, etc. When cool, make into small rounds and bake on a greased baking sheet, far apart, in a rather slow oven. Allow them to cool slightly, then roll round the oiled handle of a large wooden spoon or stick, and slip off before quite set.

No. 405.

SMALL SPONGE CAKES.

2 oz. flour
2 oz. castor sugar

2 eggs

Grease some small sponge cake tins with clarified butter and dust them out with a mixture of equal quantities of sugar and flour. Whisk the eggs thoroughly, add the sugar, and whisk again till the mixture is light and frothy, about twelve minutes. Sift the flour, then stir it lightly, but thoroughly, into the eggs with a metal spoon. Fill the tins three-quarters full, and bake in a moderately hot oven twelve to fifteen minutes.

No. 406.

NEAPOLITAN CAKE.

4 large eggs
 $\frac{1}{2}$ lb. castor sugar
6 oz. flour
4 oz. butter
Apricot jam

Almond paste and chocolate
glacé icing
1 small teaspoonful baking
powder
Colouring and flavouring

Separate the whites of eggs from the yolks. Cream the yolks and sugar for about five minutes. Add the butter, just melted, and continue to cream for a few minutes till very light. Sift the flour and baking powder. Whip the whites to a stiff froth, and add them alternately with the flour to the yolks, etc. Halve the mixture, colour half pink, and flavour with raspberry essence or rose water. Leave the other half yellow, and flavour with vanilla. Bake for about fifteen minutes in two sandwich tins which have been brushed over with warm butter and dusted with a mixture of equal quantities of castor sugar and flour, or greased and lined with buttered paper. Allow to cool on a sieve. Then spread both with apricot jam, put a layer of almond paste (using 3 oz. ground almonds for it) on one cake and put the two together. Pour chocolate icing over the cake and decorate with royal icing or blanched pistachio nuts.

No. 407.

MONASTERY CAKE.

5 oz. butter
4 oz. castor sugar
4 oz. flour
 $\frac{1}{2}$ teaspoonful baking powder,
or $\frac{1}{2}$ teaspoonful Paisley
flour
2 oz. Brown and Polson's
Patent cornflour

2 oz. desiccated cocoanut
3 eggs
A few drops of Maraschino
essence, if liked (Cox's)
A good dessertspoonful rum
A pinch of ground cinnamon
The grated rind of $\frac{1}{2}$ lemon
3 oz. almonds

Cream the butter and sugar very thoroughly, add the flavourings and cocoanut. Separate the whites from the

yolks of the eggs, add the yolks one at a time to the butter, etc., and beat well in. Whip the whites to a very stiff froth, and add the flour and whites alternately to the other ingredients, stirring all in lightly, but thoroughly, with a metal spoon. Have ready a Yorkshire pudding tin, or small baking sheet, greased and lined with greased paper. Pour the mixture on, spread evenly, and bake in a moderately hot oven for about twenty minutes. Turn out on to a sugared paper, and when cold trim the edges and cut into three equal portions. Place one on the top of the other with a good layer of lemon cheese cake mixture between each. Trim neatly, ice with butter icing, and sprinkle all over with the blanched, chopped, and browned almonds. Brown the chopped almonds to a golden brown colour in the oven, and let them get quite cold before putting them on the cake.

BUTTER ICING FOR CAKE.

6 oz. icing sugar		A few drops of vanilla
3 oz. best fresh butter		essence

Rub the icing sugar through a hair sieve, thoroughly cream the butter, add the icing sugar a little at a time, beat very thoroughly and flavour with vanilla.

No. 408.

MUNSTER CAKE.

½ lb. butter		Rind of 1 lemon or orange (grated)
3 oz. castor sugar		2 oz. Brown and Polson's Patent cornflour
1 oz. grated chocolate (Cad- bury's)		2 teaspoonfuls Paisley flour, or 1 teaspoonful baking powder
2 large eggs		1 oz. cherries
A few drops of vanilla		1 oz. candied peel
1 teaspoonful coffee essence		
1 dessertspoonful rum		
2 oz. flour		

Cream the butter and sugar with the chocolate and flavouring, beat in the eggs one at a time, sift the flour,

cornflour, and Paisley flour, shred the candied peel and chop the cherries coarsely. Stir all these into the butter, etc., gently with a metal spoon. Have ready a greased and lined cake tin, pour in the mixture and bake at once in a moderate oven about three-quarters of an hour. When cold, cover with almond paste and ice with glacé icing flavoured with maraschino. Decorate with pistachio nuts, and, if liked, force pale pink royal icing in any design.

ALMOND PASTE.

3 oz. ground almonds		Enough egg to bind
4 oz. castor sugar		Vanilla and almond essence

See Recipe No. 430.

No. 409.

ANGEL CAKE.

$\frac{1}{4}$ pint Vienna flour		5 large whites of eggs
$\frac{1}{2}$ teaspoonful cream of tartar		$1\frac{1}{2}$ teaspoonfuls vanilla
$1\frac{1}{2}$ gills icing sugar		essence

Add the cream of tartar to the flour. Sieve five times through a wire sieve. Rub the sugar through a hair sieve. Beat the whites to a *very* stiff froth. Stir the sugar, vanilla, and flour into the whites, stir lightly and quickly, but thoroughly. Pour into a cake tin which has been buttered with clarified butter and dusted out with a mixture of equal quantities of castor sugar and flour. Bake in a very moderate oven about forty minutes. Do not open the oven door for at least twenty minutes after the cake goes in. Turn out on to a sieve to cool. If liked, ice with white icing, flavoured with vanilla.

CHRISTMAS CAKE.

$\frac{1}{2}$ lb. butter	4 oz. almonds (these need not be used)
$\frac{1}{2}$ lb. castor sugar	5 eggs
4 oz. mixed peel	2 teaspoonfuls allspice
4 oz. sultanas	1 teaspoonful mixed spice
$\frac{1}{2}$ lb. currants	$\frac{3}{4}$ lb. flour
6 oz. raisins	

Stone the raisins, clean the currants and sultanas, shred the peel and sieve the flour and spices together. Blanch and slice the almonds, if used. Line a greased cake tin with double paper. Cream the butter and sugar thoroughly, add the eggs one at a time, beating well. Stir the fruit and flour gently to the other ingredients. Bake in a moderate oven about $3\frac{1}{2}$ hours. If the almonds are used, about half should be stirred in with the other fruit and the rest used to sprinkle on the top after the cake is in the tin just before baking it.

BARBADOES CAKE.

$\frac{1}{2}$ lb. flour	1 gill milk (tepid)
$\frac{1}{4}$ lb. Barbadoes sugar	2 oz. butter
3 oz. crystallised ginger	1 teaspoonful mixed spice
1 egg	$\frac{1}{2}$ teaspoonful allspice
$\frac{1}{2}$ teaspoonful carbonate of soda	$\frac{1}{2}$ teaspoonful ground ginger
	1 dessertspoonful sherry

Put the flour through a wire sieve into a basin and rub in the butter, as for short pastry, add the sugar and ginger, cut in small pieces. Put the spices and ground ginger and carbonate of soda through a wire sieve into the flour, etc. Beat up the egg, and stir in the tepid milk, and mix these into the other ingredients with a wooden spoon; lastly, add the sherry. Bake at once in a lined and greased cake tin in a moderate oven for one hour or rather more.

FAIRY CAKES.

3 eggs	A few drops of almond essence
The weight of 4 eggs in sugar	Chopped cherries, angelica and candied fruits, or crystallised flowers for decoration
The weight of 4 eggs in flour	
$\frac{1}{2}$ teaspoonful baking powder	
The weight of 3 eggs in butter	

Well cream the butter and sugar, add the eggs one at a time with the almond essence. Sift the flour and Paisley flour together, and stir lightly to the butter, etc. Have ready some little greased cake tins, which have been dusted out with a mixture of equal quantities of sugar and flour. Fill these three-quarters full and sprinkle lightly on them the chopped mixed fruits, etc. Put in a moderate oven and bake for about fifteen minutes without allowing them to get at all dark.

ALMOND SHORT BREAD.

8 oz. flour	6 oz. fresh butter
2 oz. Brown and Polson's Patent cornflour	$3\frac{1}{2}$ oz. castor sugar
3 oz. almonds (blanched and chopped)	1 yolk of egg
	A few drops of almond essence

Sift the flour and cornflour into a basin, rub the butter into them, add the sugar, essence, and half the chopped almonds, then put in the yolk of egg and work all to a smooth paste, kneading thoroughly till there are no cracks left. Roll out on a floured board and cut into fancy shapes. Brush over with white of egg and sprinkle with the rest of the chopped almonds. Bake about twelve minutes in a moderate oven.

No. 414.

ALMOND WAFERS.

4 oz. Brown and Polson's Patent cornflour	1 oz. ordinary flour
1 teaspoonful Brown and Polson's Paisley flour, or	2 oz. castor sugar
$\frac{1}{2}$ teaspoonful baking powder	2 oz. butter
	1 egg
	12 to 15 drops of almond essence

Sift the flour, cornflour, and Paisley flour into a basin, rub in the butter, add the sugar and flavouring. Beat up the egg and knead into the other ingredients till a paste is formed. Roll out on a floured pastry board about an eighth of an inch thick. Cut into finger shapes, sprinkle with castor sugar, place on a greased baking tin and bake in a rather slow oven for ten to fifteen minutes, allow to become light brown.

No. 415.

VANILLA WAFERS.

Proceed as for Almond Wafers, using fifteen drops of essence of vanilla instead of almond essence.

No. 416.

CHAMPAGNE WAFERS.

Proceed as for Almond Wafers, using ten drops of essence of lemon instead of the almond essence.

ICED COCOANUT FINGERS.

5 oz. butter	1½ oz. cornflour
4 oz. castor sugar	3 yolks of eggs
4 oz. Combs' self-raising flour or ordinary flour and ¼ teaspoonful baking powder	3 whites of eggs
	2 oz. desiccated cocoanut
	A little vanilla or Maraschino essence

Cream the butter and sugar thoroughly, add the yolks of eggs one at a time. Sift the flour and cornflour together, add them and the cocoanut and whites of eggs (stiffly beaten) alternately to the butter, etc., with the flavouring. Bake on a flat tin, which has been greased and lined with paper, and when cold ice with glacé icing coloured pink. Sprinkle with cocoanut, and cut into fingers.

GATEAU à la Portugaise.

¼ lb. castor sugar	1 oz. flour
2 oz. almonds	1 oz. cornflour
½ orange or lemon	3 eggs

Blanch and chop the almonds and pound in a mortar with the orange or lemon juice and grated rind. Cream the yolks and sugar thoroughly, sift the flour and cornflour, beat the whites to a stiff froth. Stir the almonds to the yolks, then half the flours, then half the white of eggs, and the rest of the flour, and lastly the rest of the white of egg. Mix all these in with an iron spoon very gently. Have ready a greased, small Yorkshire pudding tin, lined with buttered paper, pour in the mixture, and bake at once in a moderate oven for about half an hour. Turn

on to a sugared paper, when cold ice with chocolate icing and cut into fancy shapes. Decorate with dried walnuts or pistachio nuts.

No. 419.

PINEAPPLE CAKE.

3 eggs	4 oz. flour
6 oz. castor sugar	3 oz. glacé pineapple

Beat the eggs well, add the sugar, and beat again for two or three minutes, then beat over boiling water till frothy and thick, about five minutes. Sieve the flours, cut the pineapple into small slices, and stir flours and pineapple into the eggs and sugar very gently. Bake in a greased and lined tin in a moderate oven for about thirty-five minutes.

No. 420.

MADÉLINE CAKES.

2 eggs	1 oz. butter
3 oz. sugar	Grated rind of $\frac{1}{2}$ lemon, or a few drops of any flavouring
3 oz. flour	A little jam or jelly
$\frac{1}{2}$ teaspoonful baking powder	

Put the eggs, sugar, and grated lemon rind into a basin, and whisk till thick and creamy. Sift the flour and baking powder together, melt the butter, and stir first the butter then the flour gently into the eggs, etc. Have ready some small cake tins, greased with clarified butter and dusted out with a mixture of equal quantities of sugar and flour. Fill the tins three-quarters full with the mixture, and bake about twelve minutes in a rather quick oven. Turn out, and when cold brush over

with sieved jam or melted red currant jelly. Sprinkle with chopped pistachio nuts, desiccated cocoanut, or chopped dried walnuts.

No. 421.

ORANGE CAKE.

6 oz. castor sugar
3 eggs
4 oz. flour

The rind of 1 orange and half
the juice

Beat the eggs, sugar, orange rind and juice well together for five minutes. Then beat over boiling water about eight minutes till light and frothy, sift the flour, and stir lightly to the eggs, etc. Pour into a greased and lined cake tin, and bake about three-quarters of an hour in a moderate oven. Ice with glacé icing No. 435, using orange juice instead of water.

If liked, put one or two layers of butter icing flavoured with grated orange rind in the middle of the cake.

No 422.

QUEEN CAKES.

4 oz. butter
4 oz. castor sugar
4 oz. currants or glacé
cherries
1 oz. candied peel

6 oz. flour
 $\frac{1}{2}$ teaspoonful baking powder
Grated rind of 1 lemon
3 eggs

Prepare about a dozen little queen cake moulds by greasing them well with clarified butter and dusting them out with a mixture of equal quantities of castor sugar and flour. Cream the butter, grate the lemon rind on to the sugar, add the sugar to the butter, and cream thoroughly. Clean the currants or cut up the cherries, shred the candied peel, put the flour and baking powder together through a wire sieve. Add the eggs, one at a time, to the butter and sugar, beating each well in ;

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lastly, stir in the flour and fruits gently, and bake at once in a moderately hot oven for fifteen minutes or rather longer, allowing the oven to get rather cooler after the first few minutes.

No. 423.

COFFEE CAKES.

2 eggs		3 oz. sugar
3 oz. flour		1 dessertspoonful coffee
$\frac{1}{2}$ teaspoonful baking powder		essence
1 oz. butter		

Whisk the eggs, sugar and coffee together in a basin till frothy and thick, melt the butter and stir in lightly. Sift the flour and baking powder and stir very gently but thoroughly to the other ingredients. Have ready about ten little cake tins thoroughly greased with clarified butter. Three-quarters fill them with the mixture and bake in a moderate oven for about fifteen minutes. When cold, these may be iced with coffee glacé icing, if liked.

No. 424.

SIMNEL CAKE.

$\frac{1}{2}$ lb. butter		2 oz. cornflour
$\frac{1}{2}$ lb. castor sugar		$\frac{1}{2}$ lb. currants
7 oz. flour		4 eggs

ALMOND PASTE.

(For inside the Cake.)

4 oz. castor sugar		Almond and vanilla essence
3 oz. ground almonds		Egg to bind

(For outside the Cake.)

6 oz. castor sugar		Almond and vanilla essence
5 oz. ground almonds		Egg to bind

Make the almond paste in the usual manner for inside the cake (See Recipe No. 430). Sift the flour and corn-flour together, clean the currants, separate the yolks

from the whites of the eggs. Thoroughly cream the butter and sugar together, beat in the yolks, stir in the currants and flour, and lastly the stiffly-whipped whites of the eggs. Pour half this mixture into a greased and lined cake tin. Shape the almond paste for inside the cake into a neat round, a little smaller than the size of the cake tin. Put into the tin and cover with the rest of the cake mixture. Bake two to three hours in a moderate oven. When cool, make the almond paste for outside the cake, shape about three-quarters of it into a round and cover the top of the cake with this. Make the rest of the almond paste into small balls and arrange on the top of the cake. Place in a rather cool oven to set and slightly brown.

No. 425.

RUSSIAN CAKE.

5 oz. butter	5 oz. castor sugar
8 oz. Coombs' self-raising flour, or ordinary flour and $\frac{1}{2}$ teaspoonful baking powder	4 eggs $\frac{1}{4}$ gill water Vanilla flavouring

Cream the butter and sugar well together, beat in the eggs one at a time, beating well after adding each egg, add vanilla. Sift the flour and stir it and the water lightly and quickly to the other ingredients. Pour half the mixture into a flat cake tin, greased and lined with greased paper, colour the other half pink and pour into another cake tin, the same size and prepared in the same way as the first tin, and bake at once in a moderate oven about twenty-five minutes. Turn out on to a sugared paper and leave till cold. Line an oblong tin with almond paste, using 6 ozs. castor sugar, 5 ozs. ground almonds, a few drops of almond and vanilla essence, and enough egg to form a stiff paste. Pound all these ingredients together, roll out, and line the tin with the mixture, leaving enough to form a lid after the cake is in. Boil about three tablespoonfuls of apricot jam

a tablespoonful of water and rub through a wire
 e; brush over the almond paste lining with the jam,
 cut the cake into long, thick strips the length of the tin,
 and pack the tin with alternate strips of pink and white
 cake, brushing between each strip with the jam; press
 well together, brush all over with jam, put on the lid of
 almond paste, join well, and leave to stand for an hour
 or more. Loosen round the edges with a knife, turn out,
 and serve whole or cut in slices.

No. 426.

ROCK CAKES.

<p>½ lb. Coombs' self-raising flour, or ordinary flour with a good ½ teaspoonful baking powder 3 oz. butter 4 oz. sultanas</p>	<p>4 oz. sugar 1 oz. candied peel 1 egg A little milk A pinch of salt</p>
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Sift the flour and salt into a basin, rub in the butter,
 add the sugar, the sultanas cleaned and stalked, and
 the candied peel shredded. Beat up the egg in a basin,
 stir into the dry ingredients, add a little milk, and
 make into a very stiff paste. Put out on to a greased
 baking tin in little heaps with two forks. Bake in a
 hot oven about twelve minutes.

No. 427.

WALNUT CAKE.

<p>4 eggs The weight of the eggs in sugar The weight of the eggs in butter A few drops essence of vanilla</p>	<p>The weight of the eggs in Coombs' self-raising flour, or ordinary flour and a teaspoonful of baking powder 1 oz. chopped walnuts</p>
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Cream the butter and sugar together, beat in the eggs
 one at a time, add the vanilla and chopped walnuts.

Sift the flour, and stir quickly and lightly to the other ingredients. Have ready a greased and lined Yorkshire pudding tin. Pour in the mixture and bake in a moderate oven about 25 to 30 minutes. Turn out on to a sugared paper, and allow to get cold. Then cut across in halves and spread one half with the following mixture:—

1 oz. butter (fresh)		½ oz. chopped walnuts
2 oz. icing sugar (put through a hair-sieve)		A few drops essence of vanilla

Cream the butter thoroughly, adding the sugar and vanilla gradually, stir in the chopped walnuts, and use as directed.

Put the two halves of the cake one on the top of the other, trim the edges carefully, ice with white glacé icing, and decorate with halves of walnuts.

No. 428.

CHERRY AND ALMOND CAKES.

6 oz. butter		7½ oz. Coombs' self-raising
6 oz. castor sugar		flour, or ordinary flour
3 eggs		with ½ teaspoonful of
2 oz. glacé cherries		baking powder or a tea-
2 oz. almonds		spoonful of Paisley flour

Blanch and shred the almonds and sift the flour, cut up the cherries into small pieces. Cream the butter and sugar thoroughly, add the eggs one at a time, beating well, stir in the flour and cherries gently, and pour on to a flat baking tin which has been greased and lined with double greased paper. Sprinkle the almonds all over the top and bake in a moderately hot oven for about fifteen minutes. Turn out on to a sugared paper, and when cold cut into squares or finger shapes. If liked, this mixture may be baked in small patty pans.

No. 429.

WISTERIA CAKE.

3 eggs	The weight of the eggs in	The weight of the eggs in
The weight of the eggs in	castor sugar	Coombs' self-raising flour,
castor sugar		or ordinary flour and a tea-
The weight of the eggs in	butter	spoonful of baking powder
butter		or a dessertspoonful of
A few drops of vanilla or		Paisley flour
quince flavouring (Cox's)		

Cream the butter and sugar thoroughly, beat in the eggs quickly, one at a time, add the flavouring, sift the flour and stir it quickly and lightly to the other ingredients. Have ready a medium-sized Yorkshire pudding tin, well greased and lined with greased paper. Pour in the mixture, and bake at once, about twenty-five minutes, in a moderate oven. When cold cut in halves, spread one half with jam and put the other half on the top. Trim neatly, ice with glacé icing flavoured with essence of quince and coloured pale violet. Decorate with violets and angelica to represent sprays of wisteria.

No. 430.

ALMOND PASTE.

6 oz. ground almonds	6 oz. castor sugar
Essence of vanilla and	Enough egg or yolks of eggs
almond (about $\frac{1}{2}$ teaspoon-	to bind
ful of each)	

Put the sugar and ground almonds into the mortar with the vanilla and almond essence, add whole egg or yolks of eggs gradually, pounding all well together till a stiff paste is formed. Do not beat the egg, and be careful not to pound too much, or the paste will be oily. One whole egg or two yolks are usually required.

No. 431.

ROYAL ICING.

1 lb. icing sugar	Juice of about 1 lemon
2 whites of eggs	

Rub the icing sugar through a hair sieve, put it into a basin, make a well in the centre, and put in the whites

of eggs, slightly beaten, stir in a little of the sugar, then add about half the lemon juice, and mix all into a rather moist paste, using as much lemon juice as is required.

No. 432.

WHITE GLACÉ ICING.

$\frac{3}{4}$ lb. icing sugar		A little water
Juice of half a lemon		

Rub the icing sugar through a hair sieve, and put it into a very clean saucepan, mix in the lemon juice and enough water to make it the consistency of a very thick sauce. Warm this over a slow fire so as to only *just* take the chill off it, and pour at once over the cake. If made hot it will crack and look dull.

No. 433.

BUTTER ICING.

1 dessertspoonful coffee essence, or about a teaspoonful of vanilla or a few drops of any flavouring		$\frac{1}{4}$ lb. good butter
		$\frac{1}{2}$ lb. icing sugar

Put the icing sugar through a hair sieve; then cream the butter, adding the sugar gradually, with a wooden spoon till well mixed and creamy; add the coffee essence or other flavouring gradually while creaming.

No. 434.

COFFEE GLACÉ ICING.

$\frac{3}{4}$ lb. icing sugar		A little water
1 tablespoonful coffee essence		

Put the icing sugar through a hair sieve, then mix with the coffee essence and water till the mixture is liquid enough to coat the back of a wooden spoon thickly. Stir over a *very* gentle heat to just take the chill off. Then pour at once over the cake.

No. 435.

GLACÉ ICING.

½ lb. icing sugar	A little water
Vanilla, maraschino, or any flavouring	Some carmine or cochineal or other colouring, if liked

Rub the icing sugar through a hair sieve and put it into a very clean saucepan. Mix to a rather liquid paste with the flavouring, colouring, and water. Make just lukewarm and pour over the cake at once.

No. 436.

CHOCOLATE ICING.

3 oz. chocolate (grated)	½ gill water
8 oz. icing sugar	

Stir the water and chocolate over the fire, and let them boil well for about five minutes, then draw the saucepan off the fire, allow the contents to cool, and add the icing sugar. Stir over a very slow fire for a few seconds, but only just take the chill off. If made at all hot the icing will crack and look dull. The icing should be thick enough to coat the back of a wooden spoon thickly. If too thick, add a little more water.

INVALID COOKERY.

No. 437.

QUICKLY-MADE BEEF TEA.

$\frac{1}{4}$ lb. beef (top side or stewing | $\frac{1}{4}$ pint cold water
steak is best) | Salt to taste

Use only the lean of the meat, avoiding all fat or gristle, scrape it down with a knife or chop it as finely as possible, put it into the water with the salt, and, unless wanted in a hurry, let it stand for half an hour, then put it into a saucepan and stir over a very slow fire, pressing the meat well against the sides of the pan so as to get out as much juice as possible, and cook till the liquid turns brown, but be sure not to allow it to boil. When cooked strain, pressing as much of the juice through the strainer as possible. Take off any fat there may be with paper, and serve quite hot, seasoned with salt to taste.

No. 438.

BEEF TEA MADE IN A JAR.

$\frac{1}{2}$ lb. beef (top side or stewing | $\frac{1}{2}$ pint cold water
steak is best) | Salt to taste

Remove all skin, gristle or fat (it should weigh $\frac{1}{2}$ lb. without these), chop the meat very finely and put it into the water with a large pinch of salt; put all into a jar, tie carefully down with buttered paper, and stand the jar in a saucepan of boiling water; allow the water to boil gently for two to three hours, stirring the beef up occasionally; strain, and take off any fat with paper. Season to taste.

No. 439.

RAW BEEF TEA.

This is made exactly as for Quickly-made Beef Tea (No. 437), but not cooked at all, and the beef must be allowed to soak in the water for at least three-quarters of an hour and stirred often during that time.

No. 440.

BARLEY WATER—from Pearl Barley.

3 oz. pearl barley | 2 quarts water

Wash the barley in several waters, then put it into a saucepan of cold water and bring quickly to the boil; strain away the water and put the barley into two quarts of water, bring to the boil, and simmer steadily for two hours, or longer if liked thick; strain. If liked, the rind of a lemon may be cut very thin and boiled with the barley and the juice added after straining, but this should not be done if the barley water is to be used to dilute milk.

No. 441.

GRUEL.

Take one tablespoonful of Robinson's Patent Groats, mix it with a wineglassful of cold water, gradually added, into a *smooth* paste, pour this into a stewpan containing nearly a pint of boiling water, or milk; stir the gruel on the fire (while it boils) for ten minutes; pour into a basin, add a pinch of salt and a little butter, or, if more agreeable, some sugar, and a small quantity of spirits.

No. 442.

BARLEY WATER—for Summer Drink.

Mix one dessertspoonful of Robinson's Patent Barley with a wineglassful of cold water into a smooth paste. Pour this into a stewpan containing one quart of boiling water and stir over the fire for five minutes. Flavour with lemon, cinnamon, or sugar, according to taste, and allow the mixture to cool.

For invalids requiring nutriment, a larger quantity of barley should be used.

No. 443.

PATENT BARLEY GRUEL.

Take a good tablespoonful of the Patent Barley (flour), add to it a pinch of salt, mix well with a little cold water into a smooth paste, thick as cream. Add to this half a pint of boiling water (or milk, which is better), put into an enamelled saucepan and simmer for ten minutes; keep stirring it all the time with a silver or wooden spoon. Sugar may be added to taste, or a little spirit.

No. 444.

WHEY.

1 quart milk		1 Hansen's junket tablet
½ small wineglass cold water		Sugar and flavouring, if liked

Dissolve the junket tablet in the water. Heat the milk to 100 deg. F., that is, rather warmer than lukewarm; stir in the dissolved junket tablet, and leave in a warm room for half an hour till set, then break up the curd and strain through two thicknesses of cheese-cloth, being careful to remove all the curd. Use cold, with or without sweetening and flavouring.

No. 445.

ROYAL POSSET—for a Cold.

Mix a tablespoonful of Robinson's Patent Groats with a wineglassful of cold water, pour this into a stewpan containing nearly half a pint of ordinary sherry wine, sweeten with honey, flavour with a few cloves; stir the posset over the fire while boiling for six minutes, and drink it quite hot just before going to bed.

No. 446.

EGG JELLY.

2 eggs	3/4 oz. French leaf gelatine
2 lemons	1/2 pint water
6 oz. sugar	1/2 pint lemon juice and water

Cut the rind of the lemon into *very* thin strips and put it into a saucepan with the sugar, gelatine, and half a pint of water, and stir till the gelatine is dissolved. Squeeze the juice of the two lemons and make it up to half a pint with water, add the gelatine, etc., to this. Beat up the eggs and add to the other ingredients, then cook for a few minutes over a gentle heat, stirring all the time. The mixture must not boil or it will curdle. In hot weather use 1 oz. of gelatine.

No. 447.

MILK JELLY.

1 pint milk	1 oz. sugar
1/2 oz. gelatine (rather more, except in cold weather)	Rind of 1 lemon, or 2 bay-leaves

Put all these ingredients together in a saucepan and place over a *gentle* heat, stir till the gelatine is dissolved but do not make very hot, allow all to soak together till the flavour is sufficiently strong, then strain into a basin, and leave till just beginning to set, stirring occasionally, then pour at once into the mould. If liked, a few drops of cochineal may be added to colour the jelly.

No. 448.

PATENT BARLEY BISCUITS.

2 oz. flour	2 oz. butter
2 oz. patent barley	1 yolk of egg
2 oz. castor sugar	A pinch of baking powder

Cream the butter and sugar, add the yolk of egg, then, by degrees, the barley and flour mixed with the baking powder. Roll out thin, and cut with a round cutter. Bake in a moderate oven six minutes.

No. 449.

PATENT GROATS BISCUITS.

2 oz. flour	1 egg
3 oz. groats	1 teaspoonful baking powder
2 oz. castor sugar	A pinch of salt
2 oz. butter	

Cream the butter and sugar, add the egg, then the flour, groats, salt, and baking powder, which should be mixed together. Roll out thin, and cut out with a cutter. Bake in a moderate oven until a light colour.

MISCELLANEOUS RECIPES.

No. 450.

QUICKLY-MADE GLAZE.

$\frac{1}{2}$ oz. gelatine		$\frac{1}{2}$ pint water
2 teaspoonfuls Bovril		Salt and a little pepper

Put all these ingredients into a saucepan together and stir till dissolved, then boil quickly, skimming all the time, till reduced to a thick, syrupy liquid, and less than half the original quantity.

No. 451.

BOILED RICE FOR CURRY.

Thoroughly wash the rice in four or five different waters. Sprinkle into a large saucepan of fast-boiling salted water and boil for about twelve minutes. Stir with a fork gently once or twice while boiling, and directly a grain of the rice is soft enough to be easily crushed between the finger and thumb, strain it off, pour over it about a teacupful of cold water, put on to a piece of paper on a tin, and dry for a few minutes in a rather cool oven, stirring it now and then with a fork. Always use Patna Rice for Curries.

No. 452.

HIGH-CLASS FRYING BATTER.

1 yolk of egg		2 oz. flour
2 whites of eggs		About 2 tablespoonfuls milk
1 dessertspoonful salad oil or butter, melted		Salt and pepper

Put the flour through a sieve into a basin with a pinch of salt and pepper, put the yolk of egg and salad oil in the centre of the flour, stir gently, adding enough milk to make a thick batter; allow to stand, if possible, for half an hour, then whip the whites of eggs to a stiff froth, and stir them gently to the batter. Use at once.

No. 453.

**FRYING BATTER FOR FISH, FRITTERS, &c.
(Plain).**

2 oz. flour	1 small dessertspoonful salad
A pinch of salt	oil or melted butter
$\frac{1}{2}$ gill tepid water	1 white of egg

Put the flour and salt through a sieve into a basin, make a well in the flour and add the oil and water gradually to it and beat well. Whisk the white of egg very stiffly, and add lightly to the batter. Use at once. If possible, let the batter stand half an hour before adding the white of egg.

No. 454.

POTATO BORDER.

$\frac{1}{2}$ lb. cooked potato	1 yolk of egg
1 oz. butter	Salt and pepper

Rub the potato through a wire sieve, melt the butter in a saucepan, add the potato, stir in the yolk of the egg, season well; stir over the fire till the mixture forms a ball. Use for dishing entrées. Rather less egg may be used if the mixture is not to be put into a mould.

No. 455.

TOMATO RICE BORDER (for Dishing Entrées).

4 oz. Patna rice	2 tablesponfuls tomato
1 pint white stock or water	(rubbed through a hair-
Salt and pepper	sieve)
A few drops carmine	

Bring the stock or water to the boil, wash the rice in one water only, add it to the boiling stock, and simmer till the rice is quite tender and the stock is absorbed; stir in the tomato, season highly, and colour a rather deep pink with carmine; continue to stir over the fire till the tomato is well absorbed, then pack into a well-buttered border mould with a sunk top. Turn out on to a hot dish, and use for dishing epigrammes of veal, etc.

No. 456.

FRIED CRUMBS (for Serving with Game).

2 oz. breadcrumbs | About 2 oz. butter

Make the butter just hot, but not smoking, in a small frying-pan, put in the crumbs and stir over a rather quick fire till they are evenly browned to a deep golden colour; if there is not enough butter to keep them from being dry, add a little more. When done, drain on soft paper and serve round the dish.

No. 457.

FISH STOCK.

Bones and trimmings of any fish		$\frac{1}{2}$ small onion
Equal quantities of milk and water to cover the bones		2 cloves, 6 peppercorns
		$\frac{1}{2}$ blade of mace
		1 bayleaf

Put all the ingredients into a saucepan together, using as much liquid as will be required, bring all very slowly to the boil and simmer gently for five to ten minutes, not longer, or the stock will have a bitter flavour. Strain, and the stock is ready for use as the foundation of fish sauces, soups, etc.

No. 458.

CLARIFIED BUTTER.

Put the butter into a small saucepan on the side of the stove and let it boil gently till it stops bubbling, but be very careful it does not burn. Skim it well while it is boiling. The easiest way of buttering moulds, etc., is to use a little penny paste brush.

No. 459.

CLARIFIED DRIPPING.

Melt the dripping without making it very hot, pour it into a basin and pour boiling water on it; about equal quantities of dripping and water should be used, but need not be measured. In a few hours the dripping will

have risen to the top in a solid cake; a hole should then be made on each side of the basin and the water poured off. Small brown particles will generally be found on the under side of the dripping; these should be scraped off, and the dripping may then be used for plain cakes, pastry, etc., or for frying. If used for frying, it should be put over a slow fire to begin with, as it splutters at first. The water that was poured off should be used for stock.

No. 460.

CLARIFIED FAT.

2 lb. pieces of fat or suet | $\frac{1}{2}$ gill water

Cut the fat into small pieces and put it into an old saucepan with the water, boil till the water has evaporated, then keep over a rather slow fire till the pieces of fat have shrivelled and have turned light brown. Stir and press with an iron spoon occasionally. When done, cool a little and strain into a basin. Use, when cold, for frying or for plain pastry and cakes.

No. 461.

CHRISTMAS PUDDING.

$\frac{3}{4}$ lb. breadcrumbs	$\frac{1}{2}$ teaspoonful ground ginger
$\frac{3}{4}$ lb. suet	1 teaspoonful ground all-spice
1 lb. raisins	$\frac{1}{2}$ a nutmeg (grated)
$\frac{1}{2}$ lb. sultanas	8 eggs
$\frac{1}{2}$ lb. currants	$\frac{1}{2}$ gill brandy
$\frac{1}{2}$ lb. mixed candied peel	
1 teaspoonful mixed spice	

Chop the suet, clean the currants and sultanas, stone the raisins, chop or shred the candied peel, mix all together in a basin with the spices. Beat up the eggs, stir them to the other ingredients, add the brandy, and stir till thoroughly mixed. Have ready two well-greased pudding basins, fill them to the top with the pudding, tie down with a cloth, dipped in boiling water and well floured, plunge into boiling water, and boil steadily for eight hours. Take up, and when wanted boil for another two hours or rather more.

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Sponge Cake (Easy)	392	Tranchettes de Saumon	61
Sponge Cakes (Small) ...	405	Turkey (Roast)	148
St. Cloud Pudding	230	Vanilla Cream	239
Stewed Celery	209	Vanilla Soufflé	289
Stewed Eels	64	Vanilla Wafers	415
Stewing	6	Vegetable Marrow Soup	41
Stock for Clear Soup ...	8	Vegetable Salad	215
Strawberry Cream Ice ...	318	Vegetable Soup (White)	38
Strawberry Shortbread	312	Velvet Cream	237
Stuffed Haddock	65	Vienna Bread	375
Suet Pudding	305	Vienna Steaks	120
Sultana Cake	381	Viennoise Pudding	280
Sultana Cake (Economical)	380	Walnut Cake	427
Sultana Pudding	273	Welsh Cheesecakes	309
Sweet Omelet	293	Wet Frying	3
Sweet White Sauce	179	Whey	444
Swiss Roll	382	White Curry	93
Tartare Sauce	187	White Glacé Icing	432
Tartines à la Lucullus	354	White Sauce	191
Teal (Roast)	148	White Stock	9
Thick Mock Turtle Soup	36	White Vegetable Soup	38
Thick Mulligatawny		Whitebait	48
Soup	33	Whiting à la Princesse	47
Timbale à la Mikado ...	112	Whiting Soufflé	51
Timbales à la Montpelier	142	Wild Duck (Roast)	148
Timbales à la Toulouse	136	Wine Jelly	275
Timbales de Mouton ...	125	Wine Sauce	193
Tomates à la Lucullus	140	Wisteria Cake	429
Tomato Rice Border ...	455	Woodcock (Roast)	148
Tomato Sauce	188	Yellow Lemon Sponge	265
Tomato Soup	37	Yorkshire Pudding	303
Tournedos de Bœuf aux		Yorkshire Tea Cakes ...	395
Olives	80		

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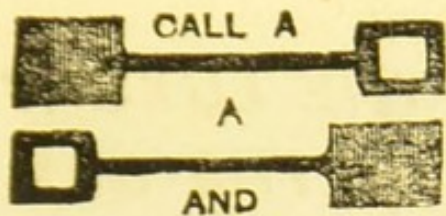
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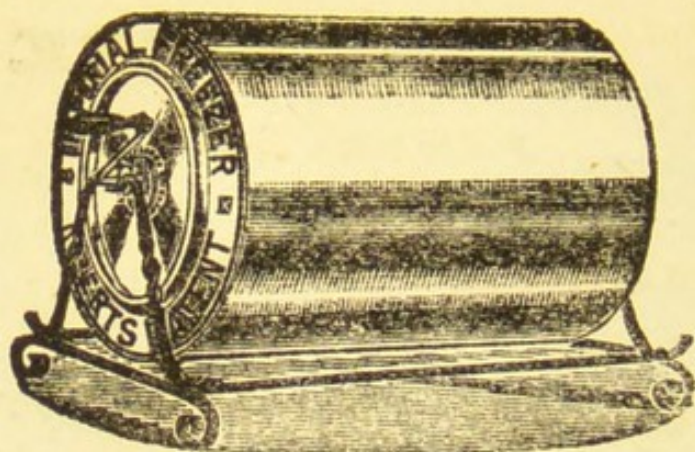
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