

Menus for every day of the year : with 828 recipes / by M. Jebb Scott.

Contributors

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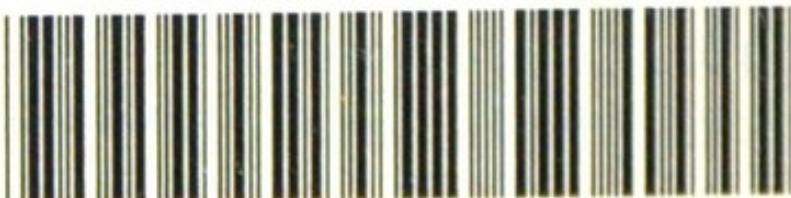
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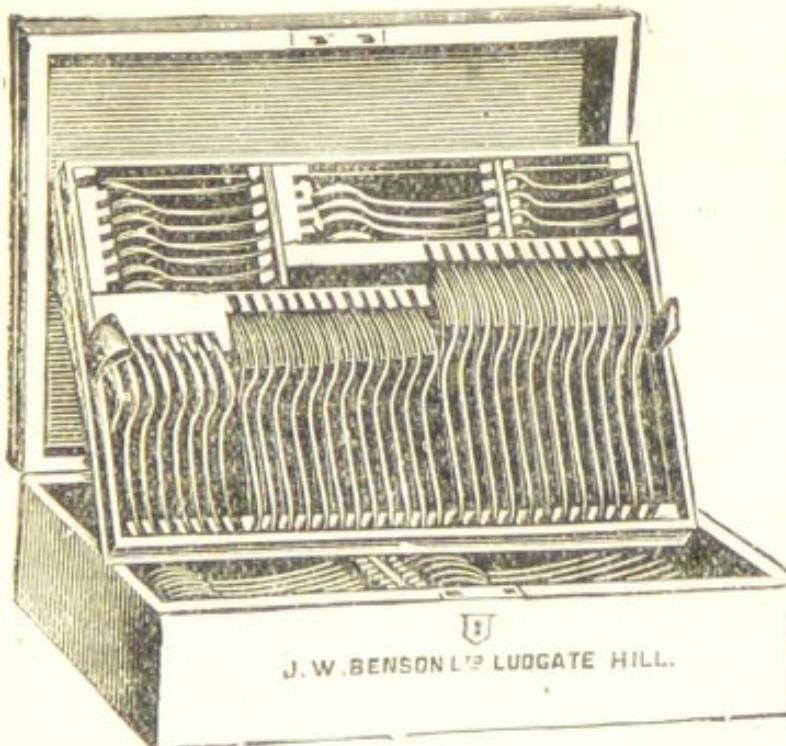
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WITH 828 RECIPES.

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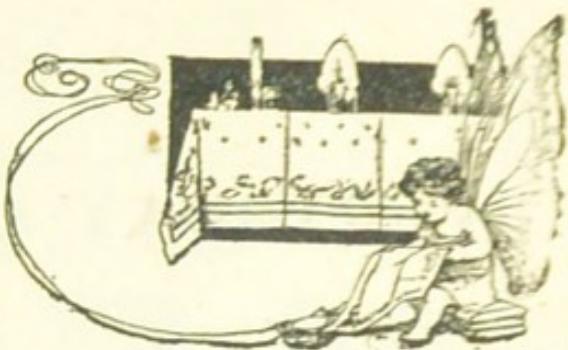


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PREFACE.

I HAVE been induced to publish this book as a result of the kind and favourable opinions expressed by many friends upon my Kitchen Menu Book, which I have kept for some years.

It is not intended to compete with those excellent cookery books which have been published for use in large establishments or hotels, but is for households where variety must be combined with economy, and, amongst other things, it aims at preventing waste, by using food which might otherwise be useless.

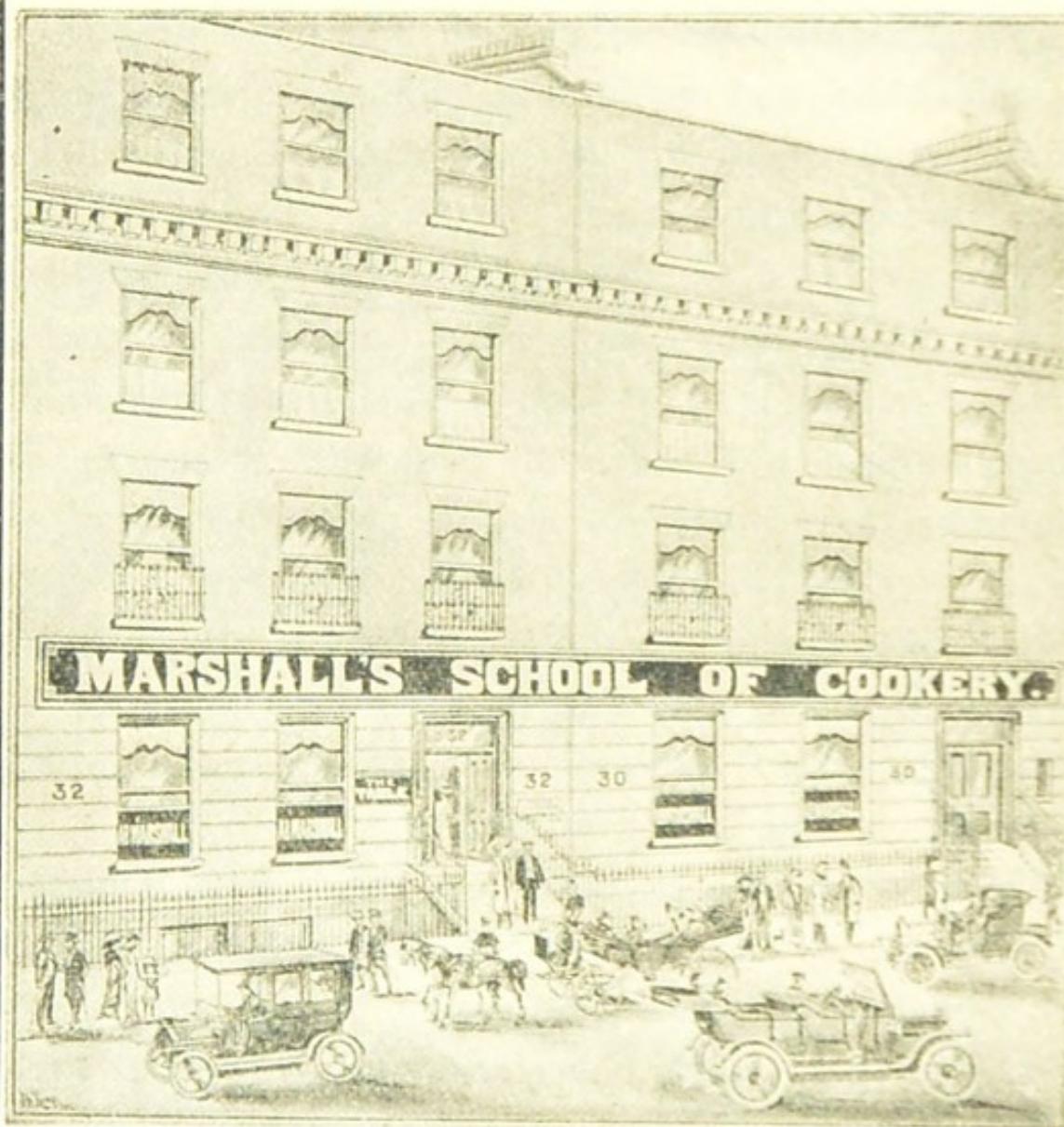
I claim the indulgence of housekeepers for its many shortcomings and imperfections, and trust that even the most experienced may find some suggestions in this book which may be of advantage.

My best thanks are due, and are hereby tendered, to Mrs. A. B. Marshall, of Mortimer Street, W., for her kind and courteous permission to reproduce some of her recipes, which have frequently proved of great value to myself.

M. JEBB SCOTT.

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Menus for Every Day of the Year.

MENUS FOR JANUARY.

[*The figures in parentheses relate to certain special recipes, numerally arranged, at the end of the book. The Summary of Recipes on the contents page will facilitate reference.*]

MONDAY, 1 JANUARY.

BREAKFAST.

Broiled Kidneys. Fish Cakes.
Boiled Eggs.

LUNCHEON.

Tomato à la Clarke. (62)
Eggs à la Linden. (63)
Saddle of Mutton.
Plum Pudding. (263)
Charlotte Russe.

DINNER.

Clear Soup.
Cod Steak, Oyster Sauce.
Sweetbread Patties. (674)
Roast Goose, Savoury Salad. (673)
Mince Pies.
Castle Puddings, Apricot Sauce.
Herring Roe Toast. (736)

SERVANTS' DINNER.

Lentil Soup.

Irish Stew.

Plum Pudding.

TUESDAY, 2 JANUARY.

BREAKFAST.

Devilled Herrings. (1)
Poached Eggs and Bacon.

LUNCHEON.

Foie Gras.
Macedoine of Sheep's Tongues. (64)
Stuffed Saddle of Mutton.
Bread and Butter Pudding.
Apple Fritters.

DINNER.

White Soup.
Fried Smelts.
Cream of Veal.
Roast Partridge.
Caramel Pudding.
Tomato Canapés. (737)

SERVANTS' DINNER.

Stuffed Saddle of Mutton.
Knuckle of Veal Pie.
Bread and Butter Pudding.

WEDNESDAY, 3 JANUARY.

BREAKFAST.

Scrambled Eggs and Tomatoes.
Partridge Rissoles.

LUNCHEON.

Dressed Crab.
Curried Goose,
Liver and Bacon on Spinach.
Ginger Pudding.
Bavaroise Vanille. (264)

DINNER.

Brown Soup.
Sole, White Sauce.
Noisettes of Beef.
Stuffed Pigeons.
Banana au Rhum. (265)
Cheese Straws.

SERVANTS' DINNER.

Liver and Bacon.
Ginger Pudding.

THURSDAY, 4 JANUARY.

BREAKFAST.

Fried Slips. Baked Eggs.
Tomatoes and Bacon.

LUNCHEON.

Kromeskies of Partridge.
Stuffed Tomatoes. (34)
Stewed Steak, Oyster Sauce.
Baked Custard Pudding.
Lemon Pie. (266)

DINNER.

Game Soup.
Baked Haddock.
Mutton Cutlets.
Salsify à la Crème. (34A)
Vanilla Meringues.
Cocoanut Puddings, Fruit Sauce.
Bombay Toast. (738)

SERVANTS' DINNER.

Stewed Steak.
Plum Pudding.

FRIDAY, 5 JANUARY.

BREAKFAST.

Fried Eggs and Ham.
Fish in Shells. Haddock.

LUNCHEON.

Cauliflower au Gratin. (65)
Boiled Leg of Mutton.
Jam Roll. Brandy Snaps and Cream.

DINNER.

Artichoke Soup.
Braised Sweetbreads.
Pheasant, Prune Sauce.
Peach Trifle. (267)
Fern Pudding. (268)
Parmesan Puffs.

SERVANTS' DINNER.

Boiled Mutton.
Jam Roll.

SATURDAY, 6 JANUARY.

BREAKFAST.

Plain Omelet.
Haddock Toast.
Sweetbread Cutlets.

LUNCHEON.

Scotch Broth.
Rabbits in Casserole.
Baked Apples.
Fancy Sago Pudding. (269)

DINNER.

Clear Soup.
Cream of Pheasant.
Braised Oxtail.
Little Raisin Puddings.
Coffee Cream.
Daisy Eggs. (739)

SERVANTS' DINNER.

Scotch Broth.
Stewed Rabbits or Cold Mutton.
Milk Pudding.

SUNDAY, 7 JANUARY.

BREAKFAST.

Sliced Eggs and Bacon. (2)
Fried Whiting.

LUNCHEON.

Curried Eggs. (66)
Roast Beef.

Batter Pudding, Brandy Sauce.
Banana Fritters.

DINNER.

Parsnip Soup.
Boiled Turbot, Shrimp Sauce.
Sheep's Tongues, Soubise Sauce.
Roast Teal.
French Soufflé. (270)
Apple Charlotte.
Ham Toast. (740)

SERVANTS' DINNER.

Roast Beef.
Batter Pudding.

MONDAY, 8 JANUARY.

BREAKFAST.

Fish Cakes of Turbot and Shrimps.
Poached Eggs. Fried Ham.

LUNCHEON.

Salsify Soup.
Minced Beef and Tomatoes.
Pork Olives. (67)
Treacle Sponge. (271)
Stuffed Oranges. (272)

DINNER.

Celery Soup.
Fried Sole, Mayonnaise Sauce.
Vol au Vent of Sheeps' Tongues and Oxtail.
Neck of Mutton à la Florence. (67A)
Almond Tart. (273)
Lemon Sponge.
Cheese Tartlets. (741)

SERVANTS' DINNER.

Minced Beef.
Treacle Sponge.

TUESDAY, 9 JANUARY.

BREAKFAST.

Scotch Eggs. (3)
Ham Toast.

LUNCHEON.

Swiss Eggs. (60)
Haricot Mutton.
Apple Tart.
Coffee Soufflé. (274)

DINNER.

Hare Soup.
Fish Quenelles.
Beef Olives.
French Pancakes. (275)
Chartreuse of Apricots. (276)
Tomato Toast.

SERVANTS' DINNER.

Haricot Mutton.
Apple Tart.
Or Boiled Rice and Stewed Apples.

WEDNESDAY, 10 JANUARY.

BREAKFAST.

Scrambled Eggs.
Sausages.

LUNCHEON.

Spaghetti Cheese. (68)
Veal and Ham Pie.
Barley Pudding. (277)
Damson Mould.

DINNER.

Julienne Soup.
Whitebait.
Roast Shoulder Mutton, Soubise Sauce.
Friars' Omelet. (278)
Sedan Pudding. (279)
Anchovy Toast. (742)

SERVANTS' DINNER.

Roast Veal.
Damson Tart.

THURSDAY, 11 JANUARY.

BREAKFAST.

Sardine and Ham Toast.

Boiled Eggs.

LUNCHEON.

Haggis.

Minced Mutton and Poached Eggs.

Stewed Steak.

Marmalade Pudding.

Open Jam Tart.

DINNER.

Rice Soup.

Oysters à la Grace. (641)

Calf's Head, White Sauce.

Vanilla Soufflé.

Geneva Wafers. (280)

Luxette Fingers. (743)

SERVANTS' DINNER.

Minced Mutton.

Marmalade Pudding.

FRIDAY, 12 JANUARY.

—
BREAKFAST.Kedgeree. (4)
Scalloped Haggis.

LUNCHEON.

Vol au Vent of Calf's Head.
Roast Haunch of Mutton.
Apple Rice. (281)
Norman Pudding. (282)

DINNER.

Mock Turtle Soup.
Shrimp Patties.
Braised Pigeons.
Guard's Pudding.
Cranberry Jellies. (283)
Cheese Eclairs. (744)

SERVANTS' DINNER.

Potato Soup.
Leg of Pork and Remains of Steak.
Rice Pudding.

SATURDAY, 13 JANUARY.

BREAKFAST.

Tongue Omelet.

Grilled Mackerel.

LUNCHEON.

Cold Ox Tongue.

Baked Eggs and Pigeon. (69)

Mutton Chops.

Bread Fritters. (284)

Vermicelli Pudding. (285)

DINNER.

Pea Soup.

Red Mullet, Claret Sauce.

Roast Fillet of Beef, taken from Sirloin.

Orange Compote.

Sponge Fingers.

Ginger Soufflé. (286)

Devils on Horseback. (745)

SERVANTS' DINNER.

Irish Stew.

Bread Fritters.

SUNDAY, 14 JANUARY.

BREAKFAST.

Red Mullet in Shells.
Fried Eggs and Bacon.
Kippered Herrings.

LUNCHEON.

Spanish Eggs. (70)
Roast Sirloin of Beef.
Plum Tart.
Trifle.

DINNER.

Oyster Soup. (626)
Lobster in Aspic.
Pigeon Pie.
Ratafia Cream. (287)
Apple Russe. (288)
Little Ginger Sponges. (289)
Haddock Savouries. (746)

SERVANTS' DINNER.

Roast Beef.
Plum Tart.

MONDAY, 15 JANUARY.

BREAKFAST.

Fresh Haddock Fried.
Poached Eggs and Bacon.

LUNCHEON.

Lobster in Aspic.
Seakale and Cheese. (71)
Cold Beef, Potato Salad.
Milk Pudding.
Ratafia Cream in Glasses with Whipped Jelly.

DINNER.

Purée of Carrots.
Stuffed Sole. (642)
Timbale of Pigeons.
Cold Orange Soufflé. (290)
Mince Pies.
Caper Custards. (747)

SERVANTS' DINNER.

Carrot Soup.
Cold Beef.
Milk Pudding.

TUESDAY, 16 JANUARY.

BREAKFAST.

Fish in Shells.
Boiled Eggs and Bacon.

LUNCHEON.

Cock-a-Leekie.
Steamed Fowl, Oyster Sauce. (71A)
Boiled Neck of Mutton.
Albert Pudding. (291)
Rhubarb Omelet.

DINNER.

Kidney Soup.
Quenelles of Whiting.
Stuffed Sheep's Heart.
Roast Fillet of Beef, Prune Sauce.
Cabinet Pudding.
Wine Jelly.
Sardine Paste.

SERVANTS' DINNER.

Boiled Neck Mutton.
Jam Roll.

WEDNESDAY, 17 JANUARY.

BREAKFAST,

Sheep's Heart Scalloped.

rambled Eggs.

LUNCHEON.

Stuffed Potatoes. (72)

Roast Loin of Pork.

Stewed Pears.

Ground Rice Shape.

Harrow Pudding. (292)

DINNER.

Mulligatawny Soup.

Fried Plaice.

Boiled Chicken.

Chocolate Eclairs.

Baba au Rhum. (293)

Croûtes Foie Gras.

SERVANTS' DINNER.

Roast Pork.

Ground Rice and Jam.

THURSDAY, 18 JANUARY.

—
BREAKFAST.Fish Cutlets.
Scotch Eggs. (3)

LUNCHEON.

Tomato Soufflé. (73)
Beefsteak Pudding.
Queen's Pudding.
Tipsy Cake.

DINNER.

White Cream Soup.
Kromeskis of Chicken.
Mutton au Gratin.
Fruit Jellies.
St. John's Pudding. (294)
Savoury Custards. (748)

SERVANTS' DINNER.

Beefsteak Pudding or Cold Pork.
Queen's Pudding.

FRIDAY, 19 JANUARY.

BREAKFAST.

Egg Cutlets. (5)

Liver on Toast and Bacon.

LUNCHEON.

Potato Soup.

Grilled Steak.

Boiled Trotters, White Sauce.

Apple Dumplings.

Semolina Pudding.

DINNER.

Rice Soup.

oiled Halibut, Lobster Sauce.

Roast Wild Duck, Orange Salad. 675)

Banana Russe. (435)

Mousseline Pudding. (295)

Cod Roe Toast. (749)

Nut Canapés. (750)

SERVANTS' DINNER.

Steak.

Apple Dumplings.

SATURDAY, 20 JANUARY.

BREAKFAST.

Rissoles of Duck
Kedgeree. Baked Eggs.
Minced Trotters in Scallop Shells.

LUNCHEON.

Macaroni Cheese.
Corned Beef.
Apricot Fritters. (296)
Custard Pudding.

DINNER.

Spinach Soup.
Lobster Patties (remains of lobster from sauce).
Veal Cream. (59)
Chocolate Pudding.
Chestnut Meringues. (297)
Savoury Egg Fritters. (32)

SERVANTS' DINNER.

Corned Beef.
Apricot Fritters.

SUNDAY, 21 JANUARY.

BREAKFAST.

Veal Cream Rolls. (6)
Savoury Omelet.

LUNCHEON.

Stuffed Eggs. (16)
Cold Corned Beef, Salad.
Vermicelli Pudding.
Greengage Tart.

DINNER.

Clear Soup.
Cold Sole, Sauce Verte. (643)
Macedoine of Sheep's Tongues.
Orange Trifle. (298)
Coffee Custards.
Devilled Biscuits. (751)

SERVANTS' DINNER.

Cold Beef.
Suet Roll and Syrup.

MONDAY, 22 JANUARY.

BREAKFAST.

Fried Tomato and Bacon.
Tongue Rissoles.

LUNCHEON.

Stuffed Crab.
Roast Leg of Mutton.
Open Jam Tart.
Little Almond Puddings. (299)

DINNER.

Celery Soup.
Fish Creams.
Russian Steaks. (185)
Pear Meringue. (300)
Brown Pudding. (301)
Scotch Woodcock.

SERVANTS' DINNER.

Roast Mutton.
Open Jam Tart.

TUESDAY, 23 JANUARY.

—
BREAKFAST.

Fish Cutlets.

Fried Eggs. Bacon.

LUNCHEON.

Celery Soup.

Curried Mutton.

Minced Sheep's Tongue in Cases, with Vegetables.

Raisin Pudding.

Stone Cream. (302)

DINNER.

Pot au Feu.

John Dory, Shrimp Sauce.

Roast Turkey.

Coffee Cream.

Raspberry Pudding. (303)

Cheese Custards. (752)

SERVANTS' DINNER.

Minced Mutton.

Raisin Pudding.

WEDNESDAY, 24 JANUARY.

—
BREAKFAST.Kidney on Toast. (7)
Sliced Eggs. (2)

LUNCHEON.

Scalloped Salsify. (74)
Devilled Turkey.
Strawberry Soufflé. (304)
Bakewell Pudding.

DINNER.

Tomato Soup.
Baked Soufflé.
Mutton Cutlets.
Mince Pies.
Apple Cream.
Oyster Fritters. (753)

SERVANTS' DINNER,

Carrot Soup.
Fish Pie.
Bakewell Pudding.

THURSDAY, 25 JANUARY.

BREAKFAST.

Fish Cakes.
Scrambled Eggs.

LUNCHEON.

Baked Eggs and Peas.
Roast Fillet of Veal.
Fig Pudding.
Cold Pastries.

DINNER.

Fish Soup.
Shrimp Fritters. (644)
Braised Neck of Mutton.
Cranberry Blancmange.
Vanilla Soufflé.
Cheese Straws.

SERVANTS' DINNER.

Roast Veal.
Fig Pudding.

FRIDAY, 26 JANUARY.

BREAKFAST.

Grilled Kippered Herrings.
Scotch Eggs.

LUNCHEON.

Curried Rabbits.
Croquettes of Veal.

Apple Tart.
Milk Pudding.

DINNER.

Artichoke Soup.
Fried Haddock.
Roast Woodcock.
Prune Mould.
Ginger Pudding.
Savoury Toast. (23)

SERVANTS' DINNER.

Stewed Rabbits. Cold Mutton.
Apple Tart.

SATURDAY, 27 JANUARY.

BREAKFAST.

Scalloped Haddock.
Boiled Eggs. Game Rissoles.

LUNCHEON.

Spinach Pudding. (75)
Pork Pie.

Lemon Pudding. (305)
Swiss Roll and Cream.

DINNER.

Kidney Soup.
Boiled Skate, Caper Sauce.
Stewed Beef, Oyster Sauce, or Pigeon à la Spain. (75^B)
Pear Charlotte Russe. (435)
Vanilla Beignets.
Savoury Butterflies.

SERVANTS' DINNER.

Pork Pie.
Lemon Pudding.

SUNDAY, 28 JANUARY.

BREAKFAST.

Devilled Shrimps. (8)
Poached Eggs and Bacon.

LUNCHEON.

Tomato Omelet.
Boiled Leg of Mutton.
Guard's Pudding.
Chocolate Eclairs.

DINNER.

Lentil Soup.
Sweetbread Salad.
Stuffed Guinea Fowl.
Fruit Jellies.
Apple Trifle.
Egg Savoury. (754)

SERVANTS' DINNER.

Cold Pork Pie or Boiled Leg of Mutton.
Guard's Pudding.

MONDAY, 29 JANUARY.

BREAKFAST.

Tomato and Sweetbread Rissoles.

Baked Eggs with Pigeon.

LUNCHEON.

Scotch Broth.

Incised Collops and Eggs.

Pancakes.

Sago Pudding.

DINNER

Julienne Soup.

Sole en Souchet, or with White Sauce.

Boned Leg of Mutton, Stuffed, or Veal Cutlets and
Grilled Tomatoes.

Brandy Cherries and Cream. (306)

Beaufort Pudding. (307)

Haddock Paste on Toast or Savoury Toast of Pigeon.

SERVANTS' DINNER.

Scotch Broth.

Potato Pie.

Sago Pudding.

TUESDAY, 30 JANUARY.

BREAKFAST.

Grilled Split Kidneys.
Savoury Omelet. Bacon.

LUNCHEON.

Boiled Chickens and Ham.
Welsh Pudding. (308)
Compote of Chestnuts, Custard.

DINNER.

Clear Mulligatawny.
Enfield Puffs. (645)
Cutlets Marguerite. (676)
Conservative Pudding.
Raspberry Sponge.
Sardine Fritters.

SERVANTS' DINNER.

Boned Leg of Mutton.
Suet Pudding and Treacle.

WEDNESDAY, 31 JANUARY.

BREAKFAST.

Fried Slip. (9)
Tomato Cups. (259)

LUNCHEON.

Fricassee of Chicken.
Pork Chops.
Castle Baskets.
French Pancakes. (275)

DINNER.

Celery Soup.
Fish Cutlets.
Roast Partridge.
Pineapple Toast. (309)
Canary Pudding.
Monte Carlo Biscuits. (755)

SERVANTS' DINNER.

Loin of Pork or Leg of Pork.
Bread Pudding.

MENUS FOR FEBRUARY.

[The figures in parentheses relate to certain special recipes, numerally arranged, at the end of the book. The Summary of Recipes on the contents page will facilitate reference.]

THURSDAY, 1 FEBRUARY.

BREAKFAST.

Game Fritters of Partridge.
Fried Eggs.

LUNCHEON.

Fish Pie.
Haricot Mutton.
Treacle Sponge.
Stewed Pippins and Cream.

DINNER.

Cream Soup.
Lobster Patties.
Noisettes of Beef.
Wine Jelly.
Chocolate Omelet. (310)
Toast à la Linden. (756)

SERVANTS' DINNER.

Haricot Mutton or Cold Pork.
Stewed Pippins.

FRIDAY, 2 FEBRUARY.

BREAKFAST.

Black Sole.

Sliced Eggs and Bacon. (2)

LUNCHEON.

Cauliflower Richelieu. (76)

Saline of Plover.

Bavaroise à la Ceylon. (311)

Plum Tart.

Baked Apricot Pudding. (312)

DINNER.

Brown Soup.

Lobster Quenelles.

Calf's Head, Brown Sauce. (677)

Fillets of Mutton.

Apricot Jellies. (313)

Almond Croquettes. (314)

Caviar Canapés. (757)

SERVANTS' DINNER.

Sirloin of Beef (without Fillet).

Plum Tart.

SATURDAY, 3 FEBRUARY.
—

BREAKFAST.

Fish in Cases and Mushrooms. (10)
Scrambled Eggs.

LUNCHEON.

Croquettes of Calf's Brains.
Roast Loin of Pork.
Austerlitz Pudding. (315)
Orange Baskets. (316)

DINNER.

Mock Turtle Soup.
Patties of Plover.
Roast Fillet of Beef.
Rhubarb Creams. (317)
Ardnax Pudding. (318)
Shrimp Paste or Savoury Toast of Plover and
Chutney. (758)

SERVANTS' DINNER.

Lentil Soup.
Cold Beef.
Ginger Pudding.

SUNDAY, 4 FEBRUARY.

BREAKFAST.

Scotch Eggs. (3)

Kipper Toast.

LUNCHEON.

Eggs in Matelote. (77)

Hot Pot of Rabbit. (78)

Bread Meringue.

Apple Puffs.

DINNER.

Clear Soup.

Jugged Hare.

Aspic of Tongue. (678)

Lemon Bavaroise. (319)

Pear Trifle. (267)

Daisy Eggs. (739)

Foie Gras. Grated Cheese on Biscuits.

SERVANTS' DINNER.

Cottage Pie with remains of Beef and Pork.

Apple Puffs.

MONDAY, 5 FEBRUARY.

BREAKFAST.

Dried Haddock. Grilled Tomatoes.
Boiled Eggs.

LUNCHEON.

Aspic of Tongue.
Tomato Baskets. (79)
Roast Loin of Veal.
Milk Pudding.
Stewed Pears. Custard.
Eggs aux Abricots. (320)

DINNER.

Hare Soup.
Fried Sole, Dutch Sauce.
Roast Shoulder of Mutton.
Tapioca Snow. (321)
Rice Creams and Prunes. (322)
Savoury Toast. (23)

SERVANTS' DINNER.

Loin of Veal.
Milk Pudding.

TUESDAY, 6 FEBRUARY.

BREAKFAST.

Veal Kidney on Toast.
Poached Eggs.

LUNCHEON.

Lobster Hot. (80)
Celery au Gratin. (81)
Viennese Stew. (82)
Fig Pudding.
Meringues.

DINNER.

Bonne Femme Soup.
Grilled Cod Steak, Oyster Sauce.
Rabbit Cream (remains of Rabbit from Hot Pot).
Macedoine of Fruits. (323)
Custard Pudding.
Parmesan Eclairs.

SERVANTS' DINNER.

Minced Mutton.
Fig Pudding.

WEDNESDAY, 7 FEBRUARY.

BREAKFAST.

Fried Slips.
Tomato Omelet.

LUNCHEON.

Oyster Cutlets. (52)
Grilled Steak.
Raisin Pudding.
Open Fruit or Jam Tart.

DINNER.

Spinach Soup.
Lobster Soufflé. (646)
Sheep's Tongues, White Sauce.
Roast Snipe.
Rhubarb Russe.
Crêpes à la Française. (324)
Celery and Cheese Ramekins. (759)

SERVANTS' DINNER.

Grilled Steak.
Open Jam Tart.

THURSDAY, 8 FEBRUARY.

BREAKFAST.

Sheep's Tongue Scalloped. (11)

Baked Eggs.

LUNCHEON.

Potatoes stuffed with Egg and Cheese.

Game Croquettes.

Roast Neck of Mutton.

Coffee Eclairs.

Pineapple Pudding. (325)

DINNER.

Artichoke Soup.

Fried Whitebait.

Boiled Chicken.

Little Jellies and Whipped Cream.

Rice Fritters. (326)

Devils on Horseback. (745)

SERVANTS' DINNER.

Roast Mutton.

Currant Roly Poly.

FRIDAY, 9 FEBRUARY.

—
BREAKFAST.Poached Eggs on Tomatoes.
Fried Whiting.

LUNCHEON.

Fish Pudding. (83)
Curried Mutton.
Genoese Roll. Tartlets.
Tapioca Pudding.

DINNER.

Celery Soup.
Red Mullet, Claret Sauce.
Chicken Creams. (679)
Lamb Cutlets.
Apricot Sandwiches. (327)
French Pancakes. (275)
Anchovy Toast.

SERVANTS' DINNER.

Stewed Rabbits.
Tapioca Pudding.
Tartlets.

SATURDAY, 10 FEBRUARY.

BREAKFAST.

Chicken and Sardine Rissoles. (12)
Devilled Cutlets.

LUNCHEON.

Cold Mullet, Dutch Sauce.
Vermicelli à la Claude. (84)
Irish Stew.
Bread Fritters. (284)
Fruit Salad. Sponge Fingers.

DINNER.

Clear Soup.
Fried Plaice.
Sweetbread Cutlets with Peas.
Saddle of Mutton.
Hot Strawberry Soufflé.
Pistachio Cream. (328)
Oyster Fritters. (753)

SERVANTS' DINNER.

Irish Stew.
Bread Fritters.

SUNDAY, 11 FEBRUARY.

BREAKFAST.

Grilled Herrings.
Sweetbread Cutlets.

LUNCHEON.

Vermicelli Soup.
Round of Beef.
Apple Tart.
Bread Pudding.

DINNER.

Cream Soup.
Sheep's Tongues in Aspic. (680)
Roast Partridge.
Vanilla Cream. (329)
Claret Jelly.
Cheese Straws.

SERVANTS' DINNER.

Round of Beef.
Apple Tart.

MONDAY, 12 FEBRUARY.

BREAKFAST.

Partridge Toast. (13)
Ham Omelet.

LUNCHEON.

Aspic Salad round Sheep's Tongues.
Kidneys à la Dieppe. (85)
Cold Beef, Salad.
Treacle Roly Poly.
Stewed Fruit with Pastries.

DINNER.

Tomato Soup.
Sole au Gratin. (647)
Veal Cutlets.
Custard Jellies. (330)
Friar's Omelet. (278)
Shrimp Croûtes. (38)

SERVANTS' DINNER.

Cold Beef.
Treacle Roly Poly.

TUESDAY, 13 FEBRUARY.

—
BREAKFAST.

Partridge and Veal Rissoles. (14)
Fried Eggs.

LUNCHEON.

Spinach and Poached Eggs. (86)
Beefsteak Pudding.
Sultana Pudding.
Ginger Creams.

DINNER.

Kidney Soup.
Fish Cream.
Roast Turkey.
Chocolate Pudding:
Lemon Beignets. (331)
Egg Cutlets or Devilled Prawns. (5)

SERVANTS' DINNER.

Beefsteak Pudding or Shepherd's Pie.
Sultana Pudding.

WEDNESDAY, 14 FEBRUARY.

BREAKFAST.

Devilled Turkey Bones.
Sliced Eggs. Ham. (2)

LUNCHEON.

Spanish Eggs. (70)
Haricot Mutton.
Wafer Puddings.
Vol au Vent of Pippins. (332)

DINNER.

Gravy Soup.
Soufflé of Whiting.
Beef Olives.
Mock Poached Eggs. (333)
Baba au Rhum. (203)
Bombay Toast. (738)

SERVANTS' DINNER.

Haricot Mutton.
Stewed Pippins.
Milk Pudding.

THURSDAY, 15 FEBRUARY.

—
BREAKFAST.Fish Cakes.
Scrambled Eggs.

LUNCHEON.

Skate à la Française. (87)
Hashed Turkey with Mushrooms.Boiled Leg of Mutton.
Lemon Cheese Tart.
Sweet Omelet.

DINNER.

Cream Soup.
Fried Smelts.
Wild Duck, Naartjees Salad. (681)
Cabinet Pudding.
Coffee-Cream Cornets.
Angels on Horseback. (760)

SERVANTS' DINNER.

Boiled Leg of Mutton.
Lemon Cheese Tart.

FRIDAY, 16 FEBRUARY.

BREAKFAST.

Croquettes of Duck.

Poached Eggs. Ham Croûtes.

LUNCHEON.

Curried Prawns in Casserole. (88)

Minced Mutton and Scrambled Egg. (89)

Rhubarb Tart.

Milk Pudding.

DINNER.

Clear Tomato Soup. (Serve Cream separately.)

Boiled Halibut, Shrimp Sauce.

Braised Fillet of Beef.

Pears with Chocolate Sauce. (334)

Vanilla Creams.

Parmesan Rings. (761)

SERVANTS' DINNER.

Scotch Broth.

Minced Mutton.

Milk Pudding.

SATURDAY, 17 FEBRUARY.

BREAKFAST.

Fried Shrimps and Mushrooms.
Kedgeree of Halibut.

LUNCHEON.

Brussels Sprouts à la Marie. (90)
Rabbit Cream.
Curried Beef.

Baked Apple Dumplings.
Castle Baskets.
Ginger Rennet. (335)

DINNER.

Clear Soup.
Sweetbread Patties.
Roast Teal, Salad.
Guards' Pudding.
Cream Puffs.
Ham Croûtes. (762)

SERVANTS' DINNER.

Liver and Bacon.
Apple Dumplings.

SUNDAY, 18 FEBRUARY.

BREAKFAST.

Fish Cakes.
Eggs au Plat. (15)

LUNCHEON.

Marrow Bone.
Timbale of Teal and Rabbit Cream. (91)
Loin of Pork.
Cornflour Mould.
Stewed Prunes.

DINNER.

Mulligatawny Soup,
Filletted Mackerel.
Roast Haunch of Venison.
Vanilla Meringues.
Cherry Tart.
Cheese Ramekins.

SERVANTS' DINNER.

Loin of Pork.
Stewed Prunes.
Cornflour Mould.

MONDAY, 19 FEBRUARY.

BREAKFAST.

Baked Eggs.
Ham Toast.

LUNCHEON.

Stuffed Beetroot. (92)
Galantine of Chicken.
Cold Venison.
Stewed Steak and Celery.
Cake à la Trouville. (336)
Grape Fruit Baskets. (337)

DINNER.

Barley Cream Soup.
Tomato Cutlets. (150)
Stuffed Sheep's Heart.
Grilled Cutlets and Olives.
Mousseline Pudding. (295)
Rhubarb Snow. (338)
Cod Roe Toast. (749)

SERVANTS' DINNER.

Stewed Steak.
Treacle Sponge.

TUESDAY, 20 FEBRUARY.

BREAKFAST.

Filleted Sole.
Scotch Eggs. (3)

LUNCHEON.

Swiss Eggs. (60)

Rich Paste Pie of remains of Venison Steak and Sheep's Heart.

Bread Meringue (339)
Damson Jellies.

DINNER.

Giblet Soup. (627)

Enfield Puffs. (645)

Chicken Cutlets in Aspic Cream.

Braised Oxtail.

Chocolate Soufflé.
Cherry Tartlets.

Egg Savoury. (754)

SERVANTS' DINNER.

Paste Pie of remains of Meat.

Raisin Pudding.

WEDNESDAY, 21 FEBRUARY.

—
BREAKFAST.

Fried Mackerel.

Boiled Eggs.

Tomatoes and Bacon fried.

LUNCHEON.

Little Timbales of Oxtail.

Mutton Chops.

Brown Pudding.

Open Fig Tart and Cream.

DINNER.

Julienne Soup.

Veal Cream. (59)

Roast Ptarmigan.

Lemon Jelly.

Chocolate Mousse. (340)

Mushrooms and Oysters. (763)

SERVANTS' DINNER.

Irish Stew.

Brown Pudding.

THURSDAY, 22 FEBRUARY.

BREAKFAST.

Sardines in Bacon.
Buttered Eggs.

LUNCHEON.

Potatoes stuffed. (72)
Pigeons in Casserole, with remains of Ptarmigan.
Stone Cream. (302)
Jam Roly Poly.

DINNER.

Cream Soup.
Fried Fillets of Whiting.
Roast Shoulder of Mutton.
Little Creams.
Pancakes.
Anchovy Toast.

SERVANTS' DINNER.

Veal Pie.
Roly Poly.

FRIDAY, 23 FEBRUARY.

—
BREAKFAST.

Grilled Kidneys.
Kippered Herrings.
Boiled Eggs.

LUNCHEON.

Scalloped Salsify.
Croquettes of Mutton and grilled Tomatoes.
Cold Lemon Soufflé. (290)
Sago Pudding.

DINNER.

Brown Soup.
Cod boiled, Egg Sauce.
Russian Steaks. (185)
Caramel Custard.
Banana Fritters.
Herring Roe Toast. (736)

SERVANTS' DINNER.

Stuffed Shoulder of Mutton.
Sago Pudding.

SATURDAY, 24 FEBRUARY.

BREAKFAST.

Fish Quenelles on Toast.
Sliced Eggs. (2)

LUNCHEON.

Marrow on Toast.
Corned Beef.

Marmalade Pudding, Rum Sauce. (341)
Victoria Sandwiches.

DINNER,

Purée of Tomato.
Fish Soufflé, Cod.
Roast Chicken.
Apple Charlotte.
Batter Pudding, Brandy Sauce.
Parmesan Croquettes.

SERVANTS' DINNER.

Corned Beef.
Marmalade Pudding

SUNDAY, 25 FEBRUARY.

BREAKFAST.

Poached Eggs.
Devilled Chicken Bones.

LUNCHEON.

Par'snips au Gratin. (93)
Cold Corned Beef, Salad.
Cannon Pudding. (342)
Little Raisin Puddings.

DINNER.

Game Soup.
Chicken and Truffle Patties.
Noisettes of Mutton.
Mrs. Brown's Pudding. (343)
Cranberry Jelly.
Salsify Custards. (764)

SERVANTS' DINNER.

Cold Beef.
Raisin Pudding.

MONDAY, 26 FEBRUARY.

BREAKFAST.

Omelet aux Fines Herbes.
Haddock Toast.

LUNCHEON.

Eggs in Tomatoes. (31)
Roast Hare.
Bread Fritters. (284)
Bavarois of Peaches. (344)

DINNER.

Fish Soup.
Braised Sweetbreads.
Roast Pigeons.
Strawberry Sponge. (345)
Little Cocoanut Puddings. (346)
Savoury Eggs. (100)

SERVANTS' DINNER.

Haricot Mutton.
Bread Meringue.

TUESDAY, 27 FEBRUARY.

—
BREAKFAST.

Kromeskis of Pigeon.

Stuffed Eggs. (16)

LUNCHEON.

Potato Soup.

Veal Collops.

Tapioca Cream. (347)

Baked Apple Dumplings.

DINNER.

Hare Soup.

Stuffed Sole. (642)

Fillet Steak, Mushroom Sauce.

Baba au Vin.

Little Prune Moulds.

Vanilla Ice.

SERVANTS' DINNER.

Veal Collops.

Baked Apple Dumplings.

WEDNESDAY, 28 FEBRUARY.

BREAKFAST.

Fish Ramekins.
Fried Eggs.

LUNCHEON.

Curried Fish. (94)
Boiled Neck of Mutton.
Nelson Pudding.
Chocolate Custards. (348)

DINNER.

Cock-a-Leekie Soup.
Little Fillets of steamed Skate, Caper Sauce.
Savoury Timbale, Tomato Sauce
Rhubarb Cream. (317)
Lemon Cheese Meringue.
Sweetbread Fritters. (765)

¶ SERVANTS' DINNER.

Boiled Neck of Mutton.
Nelson Pudding.

THURSDAY, 29 FEBRUARY.

BREAKFAST.

Broiled Kidneys.
Fish Cakes.

LUNCHEON.

Timbale of Grey Hen.
Beef Olives.
Rice Pudding.
Little Fruit Jellies.

DINNER.

White Soup.
Devilled Whitebait.
Roast Capercaillie.
Oranges à la Seine. (349)
Tapioca Sweet. (350)
Stuffed Olives.

SERVANTS' DINNER.

Hashed Beef.
Rice Pudding.

MENUS FOR MARCH.

The figures in parentheses relate to certain special recipes, numerally arranged, at the end of the book. The Summary of Recipes on the contents page will facilitate reference.]

FRIDAY, 1 MARCH.

BREAKFAST.

Fried Slips.
Ham Toast. Boiled Eggs.

LUNCHEON.

Cauliflower Soufflé. (95)
Larded Guinea Fowl.
Coburg Pudding.
Jam Tart.

DINNER.

Chestnut Soup.
Baked Sole.
Mutton Cutlets au Gratin. (682)
Rhubarb Rhum.
Blancmange and Vanilla Custard.
Cheese Biscuits.

SERVANTS' DINNER.

Rabbit Pie.
Coburg Pudding.

SATURDAY, 2 MARCH.

BREAKFAST.

Fried Fillets of Mackerel.
Game in Scallop Shells.

LUNCHEON.

Cauliflower, Curry Sauce. (96)
Macédoine of Calf's Liver.
Jugged Steak. (96A)
Barley Pudding. (277)
Stewed Apricots.

DINNER.

Clear Soup.
Boiled Salmon.
Grilled Partridges.
Ananas Pudding. (351)
Baba au Rhum.
Calcutta Toast. (766)

SERVANTS' DINNER.

Liver and Bacon.
Stewed Apricots.
Barley Pudding.

SUNDAY, 3 MARCH.

BREAKFAST.

Partridge on Toast. (17)

Shrimp Rolls. (18)

LUNCHEON.

Salmon Mayonnaise.

Stewed Pigeons.

Stewed Steak and Celery.

Vanilla Charlotte Russe.

Lancer Puddings.

DINNER.

Pea Soup.

Sole, Sauce Verte. (643)

Calf's Tongues, Tomato Sauce.

Mock Ice Pudding. (519)

Madeira Jelly.

Anchovy Straws.

SERVANTS' DINNER.

Stewed Steak.

Saucer Puddings.

MONDAY, 4 MARCH.

BREAKFAST.

Rissoles of Calf's Tongue and Tomato.
Ham Omelet.

LUNCHEON.

Spaghetti and Haddock. (97)
Mutton Pie.
Plum Pudding.
Ground Rice Shape and Custard.
Rhubarb Fritters. (352)

DINNER.

Macaroni Soup.
Boiled Turbot, Sauce Verte.
Little Creams of Rabbit.
Fillet of Beef.
Liqueur Cream. (353)
Devilled Biscuits. (751)

SERVANTS' DINNER.

Mutton Pie.
Plum Pudding.

TUESDAY, 5 MARCH.

—
BREAKFAST.

Sliced Eggs. (2)

Kedgeree.

Rabbit Cream in Cases.

—
LUNCHEON.

Savoury Oysters. (98)

Hot Pot of Rabbit.

Apple Fool. Sponge Fingers.

Bread and Butter Pudding.

—
DINNER.

Game Soup.

Sweetbreads à la Mode. (683)

Veal Olives.

Potato Cakes. (354)

Brandy Cherries and Cream. (306)

Savoury Shrimps. (767)

—
SERVANTS' DINNER.

Hot Pot of Rabbit.

Bread and Butter Pudding.

WEDNESDAY, 6 MARCH.

BREAKFAST.

Sardines fried in Bacon.
Poached Eggs.

LUNCHEON.

Fish Soufflé. (99)
Corned Beef.
Damson Jelly.
Rice Pudding.

DINNER.

Mulligatawny Soup.
Fried Smelts.
Spiced Chicken. (99A)
Caramel Creams.
African Pudding. (355)
Caper Creams.

SERVANTS' DINNER.

Corned Beef.
Rice Pudding.

THURSDAY, 7 MARCH.

BREAKFAST.

Fried Whiting.
Savoury Omelet and Bacon.

LUNCHEON.

Savoury Eggs. (100)
Toad in a Hole.
Fruit Batter Pudding. (356)
Small Rice Moulds.

DINNER.

Rabbit Soup.
Cod Steak, Oyster Sauce.
Roast Chicken.
Parisian Corbet. (357)
Ginger Soufflé.
Cheese Ramekins.

SERVANTS' DINNER.

Toad in a Hole.

Jam Tarts.

FRIDAY, 8 MARCH.

BREAKFAST.

Cod and Oyster Cakes.
Baked Eggs.

LUNCHEON.

Chicken Fillets in Aspic Cream. (101)
Curried Mutton.
Floating Island. (358)
Tapioca Pudding.

DINNER.

Purée of Carrots.
Lobster Cream.
Russian Steaks. (185)
Pear Charlotte Russe. (359)
Pastry Cornets.
Stuffed Eggs.

SERVANTS' DINNER.

Cottage Pie.
Tapioca Pudding.

SATURDAY, 9 MARCH.

BREAKFAST.

Lobster in Cases.
Parsley Eggs. Fried Ham.

LUNCHEON.

Stewed Kidneys and Eggs. (102)
Chartreuse of Pigeon.
Apples and Sago.
Rice Croquettes.

DINNER.

Gravy Soup.
Salmon Steak.
Roast Wild Goose.
Banana Trifle. (267)
Breadcrumb Pudding.
Sardine Toast.

SERVANTS' DINNER.

Gravy Soup.
Fish Pudding.
Apples and Sago.

SUNDAY, 10 MARCH.

BREAKFAST.

Quenelles of Salmon.
Tomato Eggs scrambled.

LUNCHEON.

Eggs in Aspic.
Roast Ribs of Beef.
Apricots à l'Américaine. (360)
Hampshire Pudding. (361)

DINNER.

Clear Soup.
Cutlets of Pigeon with Button Mushrooms.
Neck of Mutton au Gratin.
Rice Shape.
Baba with Fruits. (362)
Luxette Sandwiches. (768)

SERVANTS' DINNER.

Ribs of Beef.
Hampshire Pudding.

MONDAY, 11 MARCH.

BREAKFAST.

Kidney Toast.
Kippered Herrings.

LUNCHEON.

Baked Eggs and Anchovy Sauce. (103)

Cold Beef, Salad.

Little Apple Tarts. (363)

Bread Fritters. (284)

DINNER.

Brown Soup.

Fried Sole Fingers.

Cream of Guinea Fowl. (679)

Almond Puddings.

Ginger Creams.

Herring Roe Fritters.

SERVANTS' DINNER.

Cold Beef.

Bread Fritters.

TUESDAY, 12 MARCH.

BREAKFAST.

Savoury Eggs and Bacon.
Haddock Toast.

LUNCHEON.

Marrow and Mushrooms. (104)
Roast Ox Heart.
Veal and Ham Pie.
Strawberry Pudding.
Orange Baskets.

DINNER.

Sago Soup.
Game Quenelles (Guinea Fowl).
Saddle of Mutton.
Mousseline Pudding.
Coffee Eclairs.
Cheese Balls. (769)

SERVANTS' DINNER.

Roast Heart or Veal Pie (using Knuckle of Veal, which leaves the bone for soup).

Strawberry Pudding.

WEDNESDAY, 13 MARCH.

BREAKFAST.

Ox Heart in Scallop Shells.

Fried Eggs.

LUNCHEON.

Tomatoes à la Neville. (105)

Stuffed Saddle of Mutton, Celery Sauce.

Lemon Pie.

Semolina Pudding.

DINNER.

Spinach Soup.

Boiled Halibut.

Tartlets of Minced Chicken with Peas.

Seakale, Cream Sauce.

Poire Melba. (364)

Pastries.

SERVANTS' DINNER.

Stuffed Saddle.

Lemon Pie.

THURSDAY, 14 MARCH.

BREAKFAST.

Poached Eggs and Bacon.
Stewed Kidneys.

LUNCHEON.

Mayonnaise of Halibut in Little Shells.
Ragoût of Celery. (106)
Roast Wild Duck.
Open Rhubarb Tart.
Bavaroise à la Ceylon. (311)

DINNER.

Oxtail Soup.
Trout, Black Butter Sauce.
Stewed Steak and Oysters.
Pineapple Fritters sprinkled with Pistachio Nut.
Cabinet Pudding.
Luxette Croûtes.

SERVANTS' DINNER.

Stewed Steak.
Rhubarb Tart.

FRIDAY, 15 MARCH.

BREAKFAST.

Eggs in Cases.

Fish Creams. (19)

LUNCHEON.

Chaudfroid of Duck. (107)

Boiled Leg of Mutton.

French Pancakes. (275)

Oyster Fritters or Trout Fritters sprinkled with Grated
Cheese.

DINNER.

Game Soup.

Devilled Whitebait.

Veal Cutlets.

Pear Jellies. (313)

Sweet Omelet.

Cheese Eclairs.

SERVANTS' DINNER.

Boiled Leg of Mutton.

Milk Pudding.

SATURDAY, 16 MARCH.

BREAKFAST.

Stuffed Eggs. (16)
Fish Cakes.

LUNCHEON.

Potatoes stuffed. (108)
Curried Mutton.
Pork Chops.
Steamed Custard Pudding.
Orange Salad.

DINNER.

Cream Soup.
Salmon Steak.
Jugged Hare.
Open Cherry Tart and Cream.
Winter Pudding. (365)
Devils on Horseback. (745)

SERVANTS' DINNER.

Soup.
Minced Mutton.
Boiled Rice and Golden Syrup.

SUNDAY, 17 MARCH.

BREAKFAST.

Sausage Rolls. (20)
Ham Omelet.

LUNCHEON.

Giblet Pie. Sheep's Tongues in Aspic.
Roly Poly.
Lemon Cheese Meringue.

DINNER.

Hare Soup.
Cold Salmon. Salad.
Rabbit Custard. (108A)
Pear Trifle. (267)
Ardnax Pudding. (318)
Cheese Straws.

SERVANTS' DINNER.

Beefsteak.

Roly Poly.

MONDAY, 18 MARCH.

BREAKFAST.

Salmon.
Scalloped Sheep's Tongue.
Baked Eggs.

LUNCHEON.

Tomato Omelet.
Veal Colllops.
Brown Bread Pudding. (366)
Fruit Puffs.

DINNER.

Artichoke Soup.
Fried Plaice.
Mutton Cutlets.
Strawberry Soufflé.
Lemon Jelly and Cream.
Parmesan Croquettes.

SERVANTS' DINNER.

Knuckle of Veal Pie or Veal Colllops, or remains of
Giblet Pie and Beef Olives.
Brown Bread Pudding.

TUESDAY, 19 MARCH.

BREAKFAST.

Dried Haddock in Milk.

Fried Whiting or remains of Plaice.

LUNCHEON.

Marrow Bone.

Roast Shoulder of Mutton.

Queen's Pudding.

Bouiter Pudding. (367)

DINNER.

Clear Soup or Game Soup.

Enfield Puffs. (645)

Fritôt of Sweetbread. (684)

Braised Fillet of Beef.

Pineapple Trifle. (267)

Baba au Vin.

Savoury Toast. (23)

SERVANTS' DINNER.

Roast Shoulder of Mutton.

Queen's Pudding.

WEDNESDAY, 20 MARCH.

BREAKFAST.

Sweetbreads in Shells.

Fried Eggs.

LUNCHEON.

Cheese Eggs and Croquettes of Beef. (861)

Stewed Oxtail.

Chocolate Charlotte Russe. (530)

Batter Pudding, Brandy Sauce.

DINNER.

Bonne Femme Soup.

Mousse of Ham. (167)

Roast Ptarmigan.

Little Rhubarb Creams. (368)

Orange Pudding.

Anchovy Aigrettes. (770)

SERVANTS' DINNER.

Stewed Rabbits.

Treacle Tart.

THURSDAY, 21 MARCH.

BREAKFAST.

Devilled Game Bones.
Mushrooms and Bacon.
Scrambled Eggs.

LUNCHEON.

Loin of Pork.
Hashed Mutton.
Sultana Pudding.
Mock Poached Eggs. (333)

DINNER.

Kidney Soup.
Vol au Vent of Cod.
Grilled Chicken.
Belgrave Jelly. (369)
Orange Darioles. (370)
Savoury Canapés. (771)

SERVANTS' DINNER.

Hashed Mutton.
Sultana Pudding.

FRIDAY, 22 MARCH.

BREAKFAST.

Fried Slips.
Ham Toast. Boiled Eggs.

LUNCHEON.

Galantine on Tomato Rice. (109)
Round of Beef.
Baked Apples, Golden Syrup Sauce.
Milk Pudding.

DINNER.

Purée of Turnips.
Fried Smelts.
Calf's Head, White Sauce.
Fried Cutlets.
Rice Casserole.
Cream Jellies.
Escalopes of Luxette. (772) Mrs. A. B. Marshall (456).

SERVANTS' DINNER.

Round of Beef.
Milk Pudding.
Baked Apples.

SATURDAY, 23 MARCH.

BREAKFAST.

Calf's Brain Rolls. (21)
Sliced Eggs.

LUNCHEON.

Game Pie. Fricassée of Chicken.
Cold Beef. Salad.
Saucer Puddings.
Sago Cream. (347)

DINNER.

Mock Turtle Soup.
Red Mullet, Wine Sauce.
Noisettes of Mutton.
Ginger Cream. (371)
Polish Baba.
Cheese Biscuits.

SERVANTS' DINNER.

Cold Beef.
Saucer Puddings.

SUNDAY, 24 MARCH.

—
BREAKFAST.

Kidneys grilled whole.
Fish Cakes. Baked Eggs.

LUNCHEON.

Spaghetti and Mushrooms.
Cottage Pie.
Grilled Mutton Chops.
Cherry Trifle. (372)
Oxford Pudding.

DINNER.

Julienne Soup.
Sole, Sauce Verte. (643)
Roast Pigeons.
Raspberry Cream. (373)
Cocoanut Puddings.
Daisy Eggs. (739)

SERVANTS' DINNER.

Cottage Pie.
Oxford Pudding,

MONDAY, 25 MARCH.

BREAKFAST.

Kippers on Toast.
Pigeon Omelet.

LUNCHEON.

Cauliflower au Gratin. (65)
Roast Loin of Pork.
Orange Tartlets.
Old Street Pudding. (374)

DINNER.

Game Soup.
Scalloped Oysters.
Roast Hazel Hen.
Prune Tart. (375)
Nesselrode Pudding.
Savoury Capers. (773)

SERVANTS' DINNER.

Roast Loin of Pork.
Treacle Tart.

TUESDAY, 26 MARCH.

BREAKFAST.

Oyster Fritters.
Scotch Eggs. (3)
Sardine Paste on Croûtes.

LUNCHEON.

Mayonnaise of Trout.
Duck in Casserole.
March Pudding. (376)
Rice Shape. Stewed Figs.

DINNER.

Clear Soup.
Game Soufflé.
Roast Neck of Mutton.
Swiss Pastry.
Lemon Creams. (377)
Shrimp Toast.

SERVANTS' DINNER.

Cold Pork. Irish Stew.
Rice Shape and Figs.

WEDNESDAY, 27 MARCH.

BREAKFAST.

Fish Soufflé in Shells.
Poached Eggs and Bacon.

LUNCHEON.

Beetroot à la Mode. (110)
Corned Beef.
Baked Apple Pudding.
Almond Puffs. (378)

DINNER.

Giblet Soup.
Stuffed Sole. (642)
Veal Timbale.
Polka Pudding.
Fruit Compot in Glasses with Cream.
Cheese Ramekins.

SERVANTS' DINNER.

Corned Beef.
Cold Mutton.
Apple Pudding.

THURSDAY, 28 MARCH.

—
BREAKFAST.

Rissoles of Veal.

Fish in Shells.

LUNCHEON.

Eggs au Gratin. (111)

Cold Corned Beef. Salad.

Roast Guinea Fowl.

Wine Jelly.

Suet Roll, Apricot Sauce.

DINNER.

Cream Soup.

Stuffed Cucumber. (141)

Cutlets au Gratin. (685)

Caramel Custards.

Little Puddings Grand Belle. (379)

Devilled Biscuits.

SERVANTS' DINNER.

Artichoke Soup.

Cold Beef.

Suet Roll, Apricot Sauce.

FRIDAY, 29 MARCH.

—
BREAKFAST.

Guinea Fowl and Tomato on Toast.

Eggs sur le Plat. (15)

LUNCHEON.

Stuffed Tomatoes. (34)

Fish Curry.

Croquettes of Mutton.

Banana Fritters.

German Pudding.

DINNER.

Purée of Carrot.

Scalloped Oysters.

Braised Oxtail.

Almond Tartlets.

Orange Chartreuse. (380)

Savoury Fritters. (774)

SERVANTS' DINNER.

Liver and Bacon.

German Pudding.

SATURDAY, 30 MARCH.

BREAKFAST.

Kedgeree with Oysters in it.
Plain Omelet.

LUNCHEON.

Stuffed Potatoes. (72)
Haricot Mutton.
Apple Tart.
Marmalade Fritters. (381)

DINNER.

Oxtail Soup.
Fried Sole, Mayonnaise Sauce.
Roast Partridges.
Pudding à la Louise. (382)
Cocoanut Soufflé.
Savoury Baskets. (775)

SERVANTS' DINNER.

Haricot Mutton.
Marmalade Fritters.

SUNDAY, 31 MARCH.

BREAKFAST.

Fried Whiting.
Cold Partridge.
Scrambled Eggs.

LUNCHEON.

Eggs on Spinach.
Ribs of Beef.
Chocolate Pudding.
Milk Pudding. Stewed Prunes.

DINNER.

Artichoke Soup.
Mayonnaise of Sweetbreads.
Noisettes of Mutton.
Neapolitan Jelly.
Punch Pudding.
Cheese Straws.

SERVANTS' DINNER.

Ribs of Beef.
Milk Pudding.
Stewed Prunes.

APRIL.

[*The figures in parentheses relate to certain special recipes, numerally arranged, at the end of the book. The Summary of Recipes on the contents page will facilitate reference.*]

MONDAY, 1 APRIL.

BREAKFAST.

Rissoles of Tongue and Sweetbread.
Boiled Eggs.

LUNCHEON.

Vegetable Curry. (112)

Cold Beef. Salad.

Cold Game.

Damson Sponge. (345)

Prawns en Surprise. (776)

DINNER.

Clear Soup with Prunes in it.

Boiled Turbot, Green Sauce.

Noisettes of Beef.

Cherry Brandy Fritters. (383)

Cream Pancakes. (384)

Royal Waterlily Savoury. (142)

SERVANTS' DINNER.

Cold Beef.

Turk's Pudding.

TUESDAY, 2 APRIL.

—
BREAKFAST.

Fish Cakes of Turbot.
Eggs in Cases.

LUNCHEON.

Kohl Rouladen. (113)
Pork Chops.
Orange Cream.
Sago Mould, Cranberry Sauce.

DINNER.

Clear Soup.
Salmon in Shells.
Roast Gosling.
Coffee Eclairs.
Brown Bread Cream. (385)
Ham Creams.

SERVANTS' DINNER.

Pork Chops.
Sago Pudding.

WEDNESDAY, 3 APRIL.

BREAKFAST.

Cold Salmon.

Fried Eggs.

Salmi of Gosling or Grilled Bones.

LUNCHEON.

Purée of Turnips.

Beefsteak and Pigeon Pie.

Angel Pudding. (386)

Tangerines stuffed. (387)

DINNER.

Kidney Soup.

Fish Creams.

Loin of Mutton farced.

Ginger Pudding. (388)

Lemon Bavaroise.

Angels on Horseback. (760)

SERVANTS' DINNER.

Beefsteak Pudding.

Angel Pudding.

THURSDAY, 4 APRIL.

BREAKFAST.

Fish Cream scalloped.
Sliced Eggs. Bacon.

LUNCHEON.

Cold Pigeon Pie.
Grilled Steak.
Apricots on Rice.
Sultana Pudding.

DINNER.

Purée of Artichokes.
Grilled Trout.
Fillets of Rabbit, Cucumber Sauce.
Boiled Ham, Wine Sauce.
Sweet Rolls. (389)
Ratafia Jelly.
Devilled Shrimps. (8)

SERVANTS' DINNER.

Shepherd's Pie.
Grilled Steak.
Sultana Pudding.

FRIDAY, 5 APRIL.

BREAKFAST.

Croquettes of Ox Heart.
Baked Eggs.
Trout in Scallop Shells.

LUNCHEON.

Savoury Omelet.
Boiled Chicken and Bacon.
Berlin Apples. (390)
Baked Custard Pudding.

DINNER.

Brown Soup.
Mousse of Ham. (167)
Veal Olives.
Rice Soufflé. (391)
Fruit Custards. (392)
Cheese Ramekins.

SERVANTS' DINNER.

Stewed Rabbits.
Boiled Currant Pudding.

SATURDAY, 6 APRIL.

BREAKFAST.

Ham. Eggs. (22)
Fried Slips.

LUNCHEON.

Beef Roll à la Belle. (114)
Hot Pot of Steak and Rabbit.
Stone Cream.
Pancakes.

DINNER.

Cream Soup.
Fried Smelts.
Chicken Cutlets in Aspic Cream. (101)
Roast Fillet of Beef.
Little Apple Marmalades. (393)
Hot Caramel Pudding.
Fritters of Cod Roe.

SERVANTS' DINNER.

Hot Pot of Steak and Rabbit.
Pancakes.

SUNDAY, 7 APRIL.

BREAKFAST.

Cutlets of Cod Roe and Sardines.
Savoury Omelet.

LUNCHEON.

Clear Soup.
Sirloin of Beef.
Prune Shape. Custard.
Strawberry Pudding.

DINNER.

Lentil Soup.
Sole, Sauce Verte. (643)
Mutton Cutlets.
Lemon Sponge.
Apricot Trifle.
Cheese Custards. (752)

SERVANTS' DINNER.

Sirloin of Beef.
Strawberry Pudding.

MONDAY, 8 APRIL.

BREAKFAST.

Haddock Toast.

Scotch Eggs.

LUNCHEON.

Plover's Eggs. (115, 193)

Cold Beef. Salad.

Salmi of Ptarmigan.

Fig Pudding.

Baked Apples.

DINNER.

Cock-a-Leekie.

Stuffed Tomatoes.

Boiled Neck of Mutton.

Brown Pudding.

Vanilla Soufflé.

Anchovy Toast.

SERVANTS' DINNER.

Turnip Soup.

Cold Beef.

Fig Pudding

TUESDAY, 9 APRIL.

BREAKFAST.

Fish Balls.

Devilled Shrimps and Bacon. (8)

Scrambled Eggs.

LUNCHEON.

Timbale of Haddock. (116)

Calf's Head, Brown Sauce.

Lemon Cheese Pie.

Milk Pudding.

Apple Fool.

DINNER.

Gravy Soup.

Grilled Mullet, Sweet Sauce.

Roast Ortolans.

Cauliflower and Tomato Soufflé. (95)

Bavaroise of Peaches. (344)

Saucer Puddings.

Stuffed Olives.

SERVANTS' DINNER.

Potato Pie.

Milk Pudding.

WEDNESDAY, 10 APRIL.

BREAKFAST.

Calf's Brains and Ham Quenelles.
Fried Mullet.

LUNCHEON.

Game Timbale. Ortolans. (117)
Minced Calf's Head.
Batter Pudding, Brandy Sauce.
Stewed Figs. Custards.

DINNER.

Mulligatawny Soup.
Haddock Quenelles.
Vol au Vent of Oxtail.
Apple Charlotte Russe.
Cabinet Pudding.
Welsh Rarebit.

SERVANTS' DINNER.

Boiled Mutton.
Stewed Figs. Rice boiled.

THURSDAY, 11 APRIL.

BREAKFAST.

Fritters of Fish.
Poached Eggs and Bacon.

LUNCHEON.

Vol au Vent of Oxtail.
Roast Loin of Pork.
Brown Bread Pudding.
Fruit Tartlets.

DINNER.

Julienne Soup.
Fish Soufflé.
Russian Steaks. (185)
Raspberry Pudding. (303)
Vanilla Russe.
Devilled Biscuits. (751)

SERVANTS' DINNER.

Roast Loin of Pork.
Brown Bread Pudding.

FRIDAY, 12 APRIL.

BREAKFAST.

Baked Eggs and Tomato.
Sardine Toast.
Pork Kidney on Toast.

LUNCHEON.

Veal and Ham Pie.
Grilled Breast of Mutton.
Bavaroise à la Ceylon. (311)
Ginger Pudding.

DINNER.

White Soup au Parmesan.
Fillets of Whiting or Trout.
Roast Fillet of Beef.
Quail on Toast.
Cold Gooseberry Soufflé. (394)
Brown Cream. (385)
Luxette Eclairs.

SERVANTS' DINNER.

Breast of Mutton.
Bread Fritters.

SATURDAY, 13 APRIL.

BREAKFAST.

Sliced Eggs.

Quail.

Savoury Toast. (23)

LUNCHEON.

Curried Mutton.

Poularde, Egg Sauce.

Sweet Bread Pudding. (395)

Caraway Puddings. (396)

DINNER.

Croûte au Pot. (628)

Cold Macédoine of Sole. (648)

Stuffed Loin of Veal.

Mousseline Pudding. (295)

Iced Apple.

SERVANTS' DINNER.

Turnip Soup.

Cottage Pie of Mutton and Beef.

Caraway Puddings.

SUNDAY, 14 APRIL.

BREAKFAST.

Fish Croquettes.
Minced Game on Toast.
Haddock Omelet.

LUNCHEON.

Chicken Timbales.
Roast Leg of Pork.
Strawberry Soufflé.
Tapioca Pudding.

DINNER.

Cauliflower Soup.
Sheep's Tongues in Aspic.
Hot Veal Cream.
Vanilla Bavaroise. (264)
Rasin Pudding, Brandy Sauce.
Bombay Toast.

SERVANTS' DINNER.

Leg of Pork.
Tapioca Pudding.

MONDAY, 15 APRIL.

BREAKFAST.

Fried Eggs. Bacon.
Fried Plaice.

LUNCHEON.

Devilled Cutlets.
Fillets of Duck and Salad. (118)
Apples à la Princess Maude (397)
Cocoanut Puddings. (346)

• DINNER.

Clear Soup.
Grilled Whitebait.
Noisettes of Beef.
Chocolate Soufflé.
Iced Tartlets. (398)
Savoury Olives. (777)

SERVANTS' DINNER.

Artichoke Soup.
Cold Pork.
Cocoanut Pudding.

TUESDAY, 16 APRIL.

BREAKFAST.

Rissoles of Duck.
Ham Omelet.

LUNCHEON.

Raised Game Pie.
Pig's Feet.
Rice à l'Impératrice. (399)
Genoese Roll.

DINNER.

Game Soup.
Fried Smelts.
Vol au Vent of Curried Veal. (686)
Roast Prairie Hen.
Conservative Pudding.
Fruit Trifle. (400)
Cheese Eclairs.

SERVANTS' DINNER.

Liver and Bacon.
Rice Mould and Jam.

WEDNESDAY, 17 APRIL.

BREAKFAST.

Veal and Egg Cutlets. (24)
Grilled Mackerel.

LUNCHEON.

Galantine of Chicken and Tongue.
Boiled Neck of Mutton.
Damson Tart.
Tapioca Cream.

DINNER.

White Soup.
Fried Fillets of Haddock.
Ham on Spinach, Claret Sauce.
Roast Chicken.
Coffee Charlotte Russe.
Iced Castle Puddings. (401)
Savoury Bread. (778)

SERVANTS' DINNER.

Boiled Neck of Mutton.
Damson Tart.

THURSDAY, 18 APRIL.

BREAKFAST.

Haddock in Shells.
Devilled Chicken Bones.

LUNCHEON.

Savoury Marrow Toast. (119)
Round of Beef.
Marmalade Pudding.
Stewed Pears and Ground Rice.
Lent Potatoes. (402)

DINNER.

Brown Soup.
Fish Quenelles.
Mutton Cutlets and Seakale.
Meringues and Rum Cream.
French Sago Pudding. (403)
Luxette Sandwiches.
Prawn Savoury. (779)

SERVANTS' DINNER.

Round of Beef.
Marmalade Pudding.

FRIDAY, 19 APRIL.

—
BREAKFAST.

Sardine Balls.
Savoury Omelet.

LUNCHEON.

Casserole of Rabbit.
Cold Beef. Salad.
Almond Pudding. (404)
Apple Cream.

DINNER.

Portugaise Soup. (629)
Lobster Cream.
Calf's Head.
Asparagus.
Brown Bread Soufflé. (405)
Wine Jelly.
Cheese Puffs.

SERVANTS' DINNER.

Roast Rabbit or Cold Beef.
Jam Puffs.

SATURDAY, 20 APRIL.

—
BREAKFAST.

Lobster Cakes.
Sausage Rolls. Bacon.

LUNCHEON.

Devilled Fish. (120)
Roast Loin of Pork.
Queen's Pudding.
Bouiter Pudding. (367)

DINNER.

Oxtail Soup.
Vol au Vent of Calf's Head.
Saddle of Mutton.
Caramel Custard.
French Pancakes. (275)
Angels on Horseback. (760)

SERVANTS' DINNER.

Roast Loin of Pork.
Queen's Pudding.

SUNDAY, 21 APRIL.

BREAKFAST.

Tongue Toast.

Baked Eggs.

LUNCHEON.

Haddock Trifles. (121)

Stuffed Saddle of Mutton, Celery Sauce.

Jam Roly Poly.

Cream Buns.

DINNER.

Tomato Soup.

Mayonnaise of Brill. (649)

Roast Duck and Peas.

Peach Meringue. (300)

Polish Baba.

Cheese Straws.

SERVANTS' DINNER.

Stuffed Saddle of Mutton or Cold Pork.

Roly Poly.

MONDAY, 23 APRIL.

BREAKFAST.

Kipper Rolls.
Scalloped Duck.

LUNCHEON.

Potato Soup.
Stewed Steak and Celery.
Bread and Butter Pudding.
Cannon Pudding. (342)

DINNER.

Mock Turtle Soup.
Fish Cutlets (Brill).
Roast Neck of Mutton au Gratin.
Floating Island. (358)
Ginger Pudding. (388)
Stuffed Olives.

SERVANTS' DINNER.

Stewed Steak.
Bread and Butter Pudding.
I

TUESDAY, 23 APRIL.

—
BREAKFAST.

Eggs in Rings. (25)

Fried Whiting.

LUNCHEON.

Vegetable Timbale. (122)

Stewed Pigeons and Tomatoes.

Grilled Mutton Chops.

Fig Pudding.

Rice Balls. (406)

DINNER.

Beetroot Soup. Serve Cream.

Grilled Whitebait.

Beef Olives.

Noyeau Pudding. (407)

Apricot Fritters.

Caper Toast. (780)

SERVANTS' DINNER.

Carrot Soup.

Liver and Bacon.

Fig Pudding.

WEDNESDAY, 24 APRIL.

BREAKFAST.

Croquettes of Pigeon.
Poached Eggs and Fried Ham.

LUNCHEON.

Turned Eggs.
Boiled Leg of Mutton.
Lemon Pudding. (305)
Sweet Potatoes.

DINNER.

Clear Soup.
Boiled Turbot. Lobster Sauce.
Roast Gosling. Salad.
Asparagus.
Little Bread Puddings. (408)
Ratafia Creams.
Sardine Eclairs.

SERVANTS' DINNER.

Boiled Mutton.
Lemon Pudding.

THURSDAY, 25 APRIL.

BREAKFAST.

Baked Turbot. (26)

Egg Fritters.

LUNCHEON.

Sheep's Tongue Pudding. (123)

Salmi of Gosling.

Hashed Mutton. Tomato Sauce.

Marmalade Pudding. (409)

Banana Charlotte Russe.

DINNER.

Brown Soup.

Baked Fish Soufflé.

Russian Steaks. (185)

Cauliflower au Gratin.

Apricot Cream. (410)

Baked Batter Pudding, Brandy Sauce.

Egg and Anchovy Biscuits.

SERVANTS' DINNER.

Hashed Mutton.

Marmalade Pudding,

FRIDAY, 26 APRIL.

BREAKFAST.

Fish Soufflé in Scallop Shells.
Boiled Eggs. Rissoles of Ham and Gosling.

LUNCHEON.

Plover's Eggs. (115)
Rabbit Curry.
Rhubarb Tart.
Trifle.

DINNER.

Giblet Soup.
Oyster Ramekins.
Veal Cream. (59)
Asparagus.
Apple Charlotte.
Belgrave Jelly. (369)
Cheese Aigrettes.

SERVANTS' DINNER.

Stewed Rabbits.
Rhubarb Tart.

SATURDAY, 27 APRIL.

BREAKFAST.

Fried Sole.
Scrambled Eggs.

LUNCHEON.

Savoury Mutton and Rice. (124)
Roast Pork.

March Pudding. (376)
Fruit Salad. Custards.

DINNER.

Cream Soup.
Fried Cod Steak, Mushroom Sauce.
Roast Guinea Fowl.
Little Jellies and Cream.
Strawberry Soufflé. (304)
Stuffed Eggs.

SERVANTS' DINNER.

Roast Pork.
Treacle Pudding.

SUNDAY, 28 APRIL.

BREAKFAST.

Kedgeree.

Tomato Omelet.

LUNCHEON.

Oyster Rolls. (125)

Game Rissoles of Guinea Fowl.

Open Jam Tart.

Chocolate Pudding.

DINNER.

Kidney Soup.

Sole, White Sauce.

Roast Shoulder of Mutton.

Spinach au Jus.

Moulded Pears. (411)

Vanilla Cream.

Devilled Biscuit. (751)

SERVANTS' DINNER.

Fish Pie.

Cold Pork.

Open Jam Tart.

MONDAY, 29 APRIL.

—
BREAKFAST.Fish Cakes.
Scotch Eggs. (3)

LUNCHEON.

Croquettes of Mutton.
Game Pie.
Jam Fritters. (284)
Damson Pudding. (412)

DINNER.

Purée of Turnips.
Boiled Salmon.
Reform Cutlets and Stuffed Sheep's Heart.
Plover's Eggs à la Duchesse. (115)
Blancmange.
Sweet Omelet.
Scotch Woodcock.

SERVANTS' DINNER.

Croquettes of Mutton.
Damson Pudding.

TUESDAY, 30 APRIL.

BREAKFAST.

Salmon in Shells.

Baked Eggs.

LUNCHEON.

Game Soufflé of Pigeon.

Stuffed Rumpsteak.

Hot Cornflour Pudding, Cranberry Sauce.

Mrs. Brown's Pudding. (343)

DINNER.

Clear Soup.

Boiled Skate, Caper Sauce.

Vol au Vent of Rabbit.

Rolled Loin of Mutton.

Rum Cream. (413)

Golfer's Pudding. (414)

Cheese Omelet.

SERVANTS' DINNER.

Rumpsteak or Stewed Steak.

Cornflour Pudding.

MENUS FOR MAY.

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WEDNESDAY, 1 MAY.

BREAKFAST.

Sausage Rolls.
Rich Eggs. (27)

LUNCHEON.

Fish Custard Pudding. (126)

Cold Mutton. Salad.
Curried Pigeon.

Grapeberry Tart (green grapes).

Rice Pudding.

Queen Mary's Pudding. (414)

DINNER.

Pea Soup.

Fried Fillets of Whiting.

Boiled Chicken.

Bavaroise of Chestnuts.

Ermgasson Pudding. (416)

Haddock Trifles. (121)

SERVANTS' DINNER.

Potato Soup.

Cold Mutton.

Rice Pudding.

THURSDAY, 2 MAY.

BREAKFAST.

Fried Flounders.

Plain Omelet.

LUNCHEON.

Chicken Cutlets. (127)

Roast Ortolans or Round of Beef.

Rhubarb Fool. Sponge Fingers.

Treacle Pudding.

DINNER.

Asparagus Soup.

Boiled Halibut.

Roast Lamb.

Apple Soufflé. (417)

Queen Mab Pudding.

Savoury Custards. (748)

SERVANTS' DINNER.

Roast Round of Beef.

Treacle Pudding.

FRIDAY, 3 MAY.

BREAKFAST.

Game Toast. Orlan.
Fish in Shells. Halibut.

LUNCHEON.

Calf's Liver and French Beans. (128)
Cold Lamb. Salad.
Vol au Vent of Fruits. (332)
Tapioca Milk Pudding.

DINNER.

White Soup.
Sweetbreads au Parmesan. (687)
Timbale of Chicken.
Coffee Cream iced. (418)
Sweet Rolls. (389)
Coralline Fingers. (781)

SERVANTS' DINNER.

Liver and Bacon.
Tapioca Pudding.

SATURDAY, 4 MAY.

BREAKFAST.

Sweetbread Fritters.
Sliced Eggs.

LUNCHEON.

Spinach Pudding.
Fisherman's Pie. (129)
Parisian Sago Pudding. (403)
Banana Fritters.

DINNER.

Oxtail Soup.
Sole Souchet.
Noisettes of Beef.
New Carrots Maître d'Hôtel. (688)
Devonshire Pudding. (419)
Cream Cornets.
Sardine Creams.

SERVANTS' DINNER.

Fisherman's Pie.
Banana Fritters,

SUNDAY, 5 MAY.

BREAKFAST.

Fillet of Mackerel.

Ham Omelet.

LUNCHEON.

Vegetable Timbale.

Stewed Lamb.

Cold Chicken and Ham.

Open Cherry Tart.

DINNER.

Cauliflower Soup.

Salmon Mayonnaise.

Pigeon Pie.

Apples à l'Eleanour. (420)

Caramel Custard.

Bombay Toast.

SERVANTS' DINNER.

Corned Beef.

Sago Pudding.

MONDAY, 6 MAY.

BREAKFAST.

Cold Salmon. Scrambled Eggs.
Savoury Toast.

LUNCHEON.

Plover's Eggs. (130)
Cold Corned Beef. Salad.
Cold Pigeon Pie.
Fricandeau of Veal.
Brown Pudding.
Pancakes.

DINNER.

Clear Soup.
Fish Creams.
Vol au Vent of Chicken and Ham.
Whipped Jelly. (421)
Rhubarb Russe.
Caviare Croûtes. (782)

SERVANTS' DINNER.

Cold Corned Beef.
Brown Pudding.

TUESDAY, 7 MAY.

BREAKFAST.

Eggs in Rings. Bacon. (25)
Devilled Shrimps. (8)

LUNCHEON.

Salmi of Duck.
Beefsteak Pudding.
Apple Slices. (422)
Cheese Omelet.

DINNER.

Game Soup.
Aspic Quenelles. (689)
Braised Neck of Mutton.
Asparagus.
Banana Cream. (410)
Chocolate Pudding.
Stuffed Olives. (783)

SERVANTS' DINNER.

Beefsteak Pudding.
Baked Apples,

WEDNESDAY, 8 MAY.

BREAKFAST.

Scrambled Eggs with Asparagus Tips.
Fried Whiting.
Grilled Duck Bones.

LUNCHEON.

Plover's Eggs. (115)
Pork Steaks. (317)
Milk Pudding.
Lemon Jelly.

DINNER.

Brown Soup.
Trout with Black Butter.
Roast Ptarmigan, Rhubarb Sauce.
Hot Vanilla Soufflé.
Prune Mould.
Mango Toast. (784)

SERVANTS' DINNER.

Cold Mutton.
Milk Pudding.
Stewed Rhubarb,

THURSDAY, 9 MAY.

BREAKFAST.

Grilled Kidneys.
Fish Cakes of Trout.

LUNCHEON.

Game Omelet of Ptarmigan.
Boiled Leg of Mutton.
Apple Tartlets. (319)
March Pudding. (234)

DINNER.

Julienne Soup.
Boiled Turbot.
Veal Cutlets, Mushroom Sauce.
Asparagus iced.
Baba with Fruits.
Meringues with Coffee Cream.
Cheese Balls. (769)

SERVANTS' DINNER.

Boiled Leg of Mutton.
March-Pudding.

FRIDAY, 10 MAY.

BREAKFAST.

Kedgeree of Turbot. (4)

Fried Eggs.

Rissoles of Veal and Mushroom.

LUNCHEON.

Tomato Soufflé.

Curried Mutton or Cottage Pie.

Raisin Pudding.

Brandy Snaps and Cream.

DINNER.

Cream Soup.

Sole Fingers, Mayonnaise Sauce.

Lamb Cutlets braised with Macédoine of Vegetables.

Apple Rice. (281)

Ginger Cream. (371)

Savoury Eggs.

SERVANTS' DINNER.

Cottage Pie.

Raisin Pudding.

SATURDAY, 11 MAY.

BREAKFAST.

Devilled Herrings. (9)
Fritters of Egg and Bacon.

LUNCHEON.

Eggs in Tomatoes. (31)
Roast Leveret.
Rhubarb Fool in Glasses with Cream.
Marmalade Pudding.

DINNER.

Clear Soup with Italian Paste.
Fried Smelts.
Boiled Neck of Mutton, Parmesan Sauce.
Apricots in Jelly. (422)
Raspberry Soufflé.
Roe on Toast. (736, 749)

SERVANTS' DINNER.

Lentil Soup.
Fish Pudding.
Marmalade Pudding.

SUNDAY, 12 MAY.

BREAKFAST.

Baked Eggs.
Kippered Herrings.

LUNCHEON.

Fish and Tomato Pie. (131)
Sirloin of Beef.
Norman Pudding. (282)
Baked Apples. (423)
Milk Pudding.

DINNER.

Clear Soup.
Sole, Sauce Verte. (643)
Stuffed Pigeons.
Lamb Cutlets.
Peach Trifle. (267)
Plum Pudding.
Asparagus Savoury.

SERVANTS' DINNER.

Roast Beef.
Norman Pudding.

MONDAY, 13 MAY.

BREAKFAST.

Scalloped Sole.
Stuffed Eggs. (16)

LUNCHEON.

Plover's Eggs on Rice. (115)
Cold Pigeon.
Irish Stew.
Swiss Madeleines. (424)
Sago Mould.

DINNER.

Onion Soup.
Fish Soufflé.
Roast Lamb.
Orange Custards. (425)
Bread and Butter Pudding.
Cheese Straws.

SERVANTS' DINNER.

Cold Beef.
Sago Pudding.

TUESDAY, 14 MAY.

BREAKFAST.

Sardine and Game Toast.
Sliced Eggs and Bacon. (2)

LUNCHEON.

Haggis.
Curried Lamb.
Cold Beef.
Cream Tartlets.
Bread Fritters.

DINNER.

Spring Fruit Soup. (630)
Salmon Steak.
Roast Gosling.
Stewed Pippins. Custard.
Geneva Wafers. (280)
Cheese Eclairs.

SERVANTS' DINNER.

Lentil Soup.
Cold Beef.
Bread Fritters.

WEDNESDAY, 15 MAY.

BREAKFAST.

Cold Salmon.
Grilled Bones. Scotch Eggs.

LUNCHEON.

Tomato Casserole. (132)
Roast Leg of Pork.
Stone Cream.
Breadcrumb Pudding.

DINNER.

Fish Soup.
Cucumber Farcie. (690)
Pâté of Gosling.
Asparagus.
Castle Baskets.
Lemon Beignets.
Cold Devon Pudding. (426)
Stuffed Eggs.

SERVANTS' DINNER.

Roast Pork.
Breadcrumb Pudding.

THURSDAY, 16 MAY.

—
BREAKFAST.

Poached Eggs and Bacon.
Fried Flounders.

LUNCHEON.

Sheep's Tongues, White Sauce.

Cold Pork. Salad.

Treacle Sponge. (271)
Rhubarb Fool. Junket.

DINNER.

Asparagus Soup.

Baked Haddock.

Mutton Cutlets, Soubise Sauce. (691)

Ground Rice Soufflé.

Gooseberry Tart.

Savoury Trifles. (205)

SERVANTS' DINNER.

Cold Pork.

Treacle Sponge.

FRIDAY, 17 MAY.

—
BREAKFAST.

Haddock Cutlets. (28)
 Calf's Liver on Toast minced. (29)

LUNCHEON.

Cold Sweetbread. Aspic. Salad. (133)
 Roast Leg of Mutton.
 Rhubarb Meringue. (427)
 Queen's Pudding.

DINNER.

Game Soup.
 Plaice Maître d'Hôtel.
 Veal Timbale.
 Bavaroise of Fruits!
 Floating Island.
 Calcutta Toast. (766)

SERVANTS' DINNER.

Roast Leg of Mutton.
 Queen's Pudding.

SATURDAY, 18 MAY.

BREAKFAST.

Rissoles of Veal and Tomato.
Fish Cakes.

LUNCHEON.

Little Fish Salads. (134)
Cauliflower, Curry Sauce.
Stewed Pigeons.
Apple Dumplings.
Iced Fruit Tartlets. (398)

DINNER.

Cream Soup.
Boiled Cod, Egg Sauce.
Lamb Cutlets with grilled Tomatoes and Wine Sauce.
Compote of Prunes. (428)
French Pancakes.
Asparagus Mayonnaise. (785)

SERVANTS' DINNER.

Cottage Pie or Curried Mutton.
Apple Dumplings.

SUNDAY, 19 MAY.

BREAKFAST.

Kidneys broiled whole.
Scrambled Eggs and Tomatoes.
Cod Fish in Cases, with Egg Sauce.

LUNCHEON.

Lobster Mayonnaise.
Round of Beef.
Open Banana Tart.
Orange Baskets.

DINNER.

Plover's Eggs in Aspic.
Clear Soup.
Calf's Head, White Sauce.
Roast Quail.
Liqueur Jelly. (334)
Meringues, Sherry Cream.
Shrimp Toast.

SERVANTS' DINNER.

Round of Beef.
Banana Tart.

MONDAY, 20 MAY.

BREAKFAST.

Brain Fritters.
Savoury Omelet.
Dried Haddock.

LUNCHEON.

Quails in Vol au Vent.
Veal and Kidney Pie.
Whole Prune Mould, Whipped Cream.
Swiss Roll. (430)

DINNER.

Pea Soup.
Sole Fingers, Mayonnaise Sauce.
Roast Pouarde.
Valentine Pastry. (431)
Quaking Pudding.
Mushroom Toast.

SERVANTS' DINNER.

Ox Heart fried and Small Pies of Calf's Head.
Rice Shape with Golden Syrup.

TUESDAY, 21 MAY.

BREAKFAST.

Scrambled Eggs with Ham.
Devilled Mackerel.

LUNCHEON.

Mayonnaise of Shrimps.
Minced Beef. Cold Pouarde.
Apples and Tapioca.
Custard Pudding.

DINNER.

Oxtail Soup.
Prawns in Casserole. (649A)
Neck of Lamb roast.
Tangerine Cream. (432)
Wine Cream. (433)
Beignets Soufflé. (331)

SERVANTS' DINNER.

Minced Beef.
Apples and Tapioca.

WEDNESDAY, 22 MAY.

BREAKFAST.

Kedgeree of Halibut.
Fried Eggs.

LUNCHEON.

Stuffed Crab.
Rabbits in Casserole. (136)
Cold Lamb.
Lemon Pudding. (305)
Blancmange and Cherries.

DINNER.

Kidney Soup.
Red Mullet.
Poulet Josephine. (692)
Cottage Pudding.
Apples stuffed Ice Cream. (434)

SERVANTS' DINNER.

Rabbits in Casserole.
Lemon Pudding.

THURSDAY, 23 MAY.

—
BREAKFAST.

Parsley Eggs. (30)
Quenelles of Red Mullet.

LUNCHEON.

Eggs in Aspic.
Pigeon Pie.
Guard's Pudding.
Tipsy Cake.

DINNER.

Brown Soup.
Fish Creams and Salad.
Roast Fillet of Beef.
Rhubarb Russe (435)
Iced Fruit Vol au Vent. (436)
Cheese Ramekins.

SERVANTS' DINNER.

Roast Loin of Pork.
Guard's Pudding.

FRIDAY, 24 MAY.

BREAKFAST.

Sausages, split and breadcrumbed.

Eggs in Tomatoes. (31)

LUNCHEON.

Pigeon Pie.

Spiced Sheep's Tongues.

Beefsteak, Onion Sauce.

Open Pineapple Tart.

Bread Pudding.

DINNER.

Mock Turtle Soup.

Salmon Steak, Dutch Sauce.

Quarter of Lamb.

Lemon Cream. (377)

Gooseberry Pie.

Devilled Biscuits. (751)

SERVANTS' DINNER.

Cold Fillet of Beef. Cold Pork.

Bread Pudding.

SATURDAY, 25 MAY.

—
BREAKFAST.

Asparagus Omelet.

Salmon Cakes.

LUNCHEON.

Plover's Eggs. (115)

Cold Lamb. Salad.

Ragoût of Duck.

Marmalade Pudding.

Rhubarb Fool in Glasses.

Blancmange.

DINNER.

Spring Soup.

Fried Whitebait.

Veal Cutlets.

Curaçao Soufflé.

Gooseberry Cornets.

Cod Roe Trifles. (205)

SERVANTS' DINNER.

Vegetable Soup.

Cold Lamb.

Bread and Butter Pudding.

SUNDAY, 26 MAY.

BREAKFAST.

Eggs in Rings. (25)

Devilled Mackerel.

Minced Duck in Scallop Shells.

LUNCHEON.

Aspic Prawn Salad. (137)

Round of Beef.

Fruit Macédoine.

Caramel Creams. Junket.

DINNER.

Cream Soup.

Filleted Turbot, Italian Sauce. (650)

Gigot of Mutton.

Sweet Omelet.

Variegated Jelly.

Cheese Fingers.

SERVANTS' DINNER.

Round of Beef.

Fruit Stewed and Junket.

MONDAY, 27 MAY.

BREAKFAST.

Liver and Bacon.
Sliced Eggs. (2)
Baked Turbot.

LUNCHEON.

Potato Creams. (138)
Cold Beef, Salad.
Hashed Mutton.
Sultana Pudding.
Bread Fritters.

DINNER.

Brown Soup.
Plaice with White Sauce.
Roast Turkey Poult.
Vanilla Soufflé.
King's Pudding. (437)
Chutney Eggs. (735)

SERVANTS' DINNER.

Hashed Mutton.
Bread Fritters.

TUESDAY, 28 MAY.

BREAKFAST.

Fish in Shells.

Ham and Turkey Toast.

LUNCHEON.

Timbale of Turkey and Tomato. (139)

Stewed Steak with Broad Beans.

Rhubarb Pudding. (438)

Almond Cheese Cakes.

DINNER.

Clear Soup.

Salmon Farcie. (651)

Lamb Cutlets and Asparagus.

Nesselrode Pudding.

Coffee Cream.

Shrimp Fritters.

SERVANTS' DINNER.

Cold Beef.

Rhubarb Pudding.

WEDNESDAY, 29 MAY.

BREAKFAST

Scotch Eggs. (3)
Haddock Toast.

LUNCHEON.

Seakale au Gratin. (71)
Shoulder of Mutton.
Buttercup Puddings. (439)
Baked Jam Puffs.

DINNER.

Purée of Potato.
Lobster Kromeskis.
Stuffed Chicken. (693)
Parisian Rice Pudding. (403)
Little Batter Puddings, Brandy Sauce.
Cheese Balls. (769)

SERVANTS' DINNER.

Shoulder of Mutton.
Jam Puffs.

THURSDAY, 30 MAY.

BREAKFAST.

Kidneys.
Fish Cakes.
Baked Eggs.

LUNCHEON.

Chicken in Aspic.
Grilled Fillet Beefsteak.
Tapioca Cream. (347)
Breadcrumb Pudding. (440)

DINNER.

Game Soup.
Fish Custards. (652)
Rabbit Cream. (694)
Cutlets.
Rice Fritters.
Stuffed Oranges. (272)
Macaroni Tubes.

SERVANTS' DINNER.

Grilled Steak.
Breadcrumb Pudding.

FRIDAY, 31 MAY.

BREAKFAST.

Rabbit Cream Scalloped.
Grilled Trout.
Egg Fritters. (32)

LUNCHEON.

Eggs with French Sauce. (140)
Veal Cutlets.
Apple Sherry Pudding. (441)
Friar's Omelet of Pears.

DINNER.

Barley Soup.
Boiled Salmon.
Roast Hazel Hen.
French Pancakes. (275)
Open Gooseberry Tart.
Anchovies on Toast.

SERVANTS' DINNER.

Cottage Pie of Mutton and Steak.
Golden Syrup Roly Poly.

MENUS FOR JUNE.

[The figures in parentheses relate to certain special recipes, numerally arranged, at the end of the book. The Summary of Recipes on the contents page will facilitate reference.]

SATURDAY, 1 JUNE.

BREAKFAST.

Baked Fish. (33)
Game Jumbles. Hazel Hen.

LUNCHEON.

Patties of Salmon.
Forequarter of Lamb.
Gingerbread Pudding. (442)
Red Currant Tart.

DINNER.

Ox Cheek Soup.
Stuffed Tomatoes. (34)
Rolled Beef.
Coffee Junkets. (443)
Sponge Fingers.
Haddock Toast.

SERVANTS' DINNER.

Stewed Rabbits or Steak.
Gingerbread Pudding.

SUNDAY, 2 JUNE.

BREAKFAST.

Veal Kidney.

Eggs au Plat.

LUNCHEON.

Stuffed Cucumber. (141)

Cold Lamb.

Cold Rolled Beef.

Peach Trifle. (267)

Etonian Pudding. (444)

DINNER.

Cold Clear Soup.

Curried Eggs. (695)

Cold Stuffed Pigeons.

Monte Carlo Cherries. (445)

Cabinet Pudding.

Parmesan Sandwiches.

SERVANTS' DINNER.

Cold Beef. Cold Lamb.

Rhubarb Dumpling.

MONDAY, 3 JUNE.

BREAKFAST.

Sardine Toast.
Boiled Eggs.
Salmon.

LUNCHEON.

Scrambled Eggs and Kidney. (89)
Cold Mutton. Salad.
Boiled Fowl and Tongue.
Fruit Jellies.
Bread and Butter Pudding.

DINNER.

Lettuce Soup.
Mayonnaise of Dory. (649)
Roast Forequarter of Veal.
Lemon Pudding. (305)
Gooseberry Fool.
Savoury Salsify. (786)

SERVANTS' DINNER.

Turnip Soup.
Cold Mutton.
Bread and Butter Pudding.

TUESDAY, 4 JUNE.

BREAKFAST.

Fish Cakes.
Tongue Toast or Omelet.

LUNCHEON.

Asparagus Trifles. (142)
Minced Collops.
Cold Fowl and Tongue.
Harrow Pudding. (292)
Fruit Salad and Junket.

DINNER.

Tomato Soup.
Sweetbreads with Peas. (696)
Roast Guinea Fowl.
Fig Pudding.
Grape Jelly.
Cheese Soufflé.

SERVANTS' DINNER.

Cottage Pie or Fried Veal.
Harrow Pudding.

WEDNESDAY, 5 JUNE.

BREAKFAST.

Poached Eggs.
Grilled Bones of Guinea Fowl.

LUNCHEON.

Peas à la Paris. (143)
Brisket of Beef.
Barley Pudding.
Prune Fritters.

DINNER.

Pot au Feu.
Cold Turbot, Iced Dutch Sauce.
Chicken Cream.
Baba au Rhum. (293)
Kirsch Mousse, Cherry Sauce. (446)
Savoury Ramekins. (787)

SERVANTS' DINNER.

Brisket of Beef.
Barley Pudding.

THURSDAY, 6 JUNE.

BREAKFAST.

Stuffed Tomatoes. (34)
Sole with Baked Eggs.

LUNCHEON.

Crayfish or Crab. Salad
Raised Pigeon Pie.
Mexican Beef. (144)
Iced Gooseberry Cream. (447)
Blancmange and Cream.

DINNER.

Rice Soup.
Fried Plaice.
Stuffed Knuckle of Veal. (697)
Little Marmalade Puddings.
Bavaroise of Lemon.
Savoury Peas. (788)

SERVANTS' DINNER.

Mexican Beef.
Gooseberry Pudding.

FRIDAY, 7 JUNE.

BREAKFAST.

Sliced Eggs on Mushrooms. (3)
Scalloped Fish.

LUNCHEON.

Game Trifles. (121)

Hot Pot of Breast of Lamb.
Curried Rabbits.

Lemon Dumplings.

Prune Mould and Cream.

DINNER.

Kidney Soup.

Soufflé of Whiting.

Roast Ptarmigan.

Canary Pudding.

Macaroon Cream. (448)

Stuffed Olives. (783)

SERVANTS' DINNER.

Cold Veal.

Rabbit Pie.

Stewed Prunes.

SATURDAY, 8 JUNE.

BREAKFAST.

Scrambled Eggs and Asparagus.
Ptarmigan Rissoles.
Fried Whiting.

LUNCHEON.

Spaghetti, Tomato Sauce. (145)
Boiled Corned Beef.
Tapioca and Pineapple. (449)
Semolina Pudding.

DINNER.

Vegetable Soup.
Baked Haddock.
Spiced Loin of Mutton with stewed Kidneys.
Iced Asparagus.
Conservative Pudding. (450)
Poire Melba.

SERVANTS' DINNER.

Corned Beef.
Semolina Pudding.

SUNDAY, 9 JUNE.

BREAKFAST.

Fish Ramekins.
Fried Eggs and Bacon.

LUNCHEON.

Minced Kidneys in Casseroles. (146)
Cold Beef. Cold Mutton.
Ragoût of Duck.
Norman Pudding. (282)
Cherry Trifle. (372)

DINNER.

Spinach Soup.
Lobster Patties.
Lamb Cutlets and Peas in Aspic.
Roast Gosling.
Valentine Shape. (451)
Japanese Charlotte. (452)
Prawn Croûtes.

SERVANTS' DINNER.

Parsnip Soup.
Cold Corned Beef.
Norman Pudding.

MONDAY, 10 JUNE.

BREAKFAST.

Lobster Cakes.
Cutlets of Duck.
Plain Omelet.

LUNCHEON.

Bubble and Squeak. (147)
Cold Gosling.
Veal Cutlets with Vegetables. (148)
School Pudding. (453)
Pineapple Pudding.

DINNER.

Cock-a-Leekie Soup.
Fish Creams.
Fillet of Beef, Wine Sauce.
Sweet Rings. (454)
Fig Omelet. (455)
Savoury Sandwiches.

SERVANTS' DINNER.

Bubble and Squeak.
Cornflour Pudding.
Stewed Rhubarb.

TUESDAY, 11 JUNE.

BREAKFAST.

Kedgeree.
Sliced Eggs and Tomatoes.

LUNCHEON.

Curried Fillet of Beef.

Roast Quail.

Cold Apple Soufflé. (394)
Tutti Frutti Ice Cream.

DINNER.

White Soup au Parmesan.
Sole Fingers, Mayonnaise Sauce.
Noisettes of Mutton.
Apricots in Coffee Cream. (456)
Custard Pudding, Sweet Sauce.
Cheese Eclairs.

SERVANTS' DINNER.

Stewed Steak. Curried Beef.

Fig Roly Poly.

WEDNESDAY, 12 JUNE.

BREAKFAST.

Quail Rolls.
Fillets of Mackerel.
Poached Eggs.

LUNCHEON.

Spanish Eggs. (70)
Haricot Mutton.
Chicken and Mushrooms in Casserole. (149)
Raisin Pudding.
Gooseberry Tart.

DINNER.

Spring Soup.
Sweetbread Cutlets.
Savoury Chicken. (698)
Pineapple Gauffres. (457)
Chocolate Ice Meringues. (458)
Devilled Shrimps. (8)

SERVANTS' DINNER.

Haricot Mutton.
Raisin Pudding.

THURSDAY, 13 JUNE.

BREAKFAST.

Sweetbread and Asparagus in Cases. (35)
Parsley Eggs.

LUNCHEON.

French Beans and Butter.
Chicken Croquettes.
Fried Liver and Bacon.
Rhubarb Jelly. (459)
Open Cherry Tart. (460)

DINNER.

Clear Rice Soup.
Baked Gurnet, Mustard Sauce.
Braised Cutlets of Lamb and Beans.
Apple Creams.
Chocolate Soufflé. (274)
Luxette Sandwiches.

SERVANTS' DINNER.

Fried Liver and Bacon.
Rhubarb Dumplings.

FRIDAY, 14 JUNE.

BREAKFAST.

Fish Quenelles.
Fried Eggs and Ham.

LUNCHEON.

Asparagus Omelet.
Calf's Head, Brown Sauce.
Cold Loin of Lamb.
Almond Pudding. (404)
Bananas au Rhum. (265)

DINNER.

Brown Soup.
Stuffed Sole. (642)
Beef Olives.
Apricot Russe. (435)
Cocoanut Pudding.
Stuffed Eggs.

SERVANTS' DINNER.

Grilled Steak.
Bread Fritters. (284)

SATURDAY, 15 JUNE.

BREAKFAST.

Scotch Eggs. (3)
Calf's Brain Scalloped.

LUNCHEON.

Soup Jelly.
Stewed Kidneys and Scrambled Eggs.
Giblet Pie.
Boiled Gooseberry Pudding.
Rice Mould, Red Currant Jelly.

DINNER.

Bonne Femme Soup.
Grilled Whitebait.
Cream of Rabbit.
Asparagus.
Fig Compote. (461)
Ginger Soufflé. (286)
Bombay Toast. (738)

SERVANTS' DINNER.

Loin of Lamb and Calf's Head.
Rice Mould.

SUNDAY, 16 JUNE.

BREAKFAST.

Veal Kidney on Toast.

Boiled Eggs.

Rabbit Cream in Shells.

LUNCHEON.

Tomato Cutlets. (150)

Roast Sirloin of Beef.

Swiss Cakes. (462)

Marmalade Balls. (463)

DINNER.

Mock Turtle Soup.

Halibut Patties.

Neck of Mutton au Gratin. (682)

Pear Trifle. (267)

Coffee Bavaroise.

Cheese Straws.

SERVANTS' DINNER.

Roast Beef.

Marmalade Pudding.

MONDAY, 17 JUNE.

BREAKFAST.

Kippered Herring and Tomato. (36)
Fish Cakes.
Omelet.

LUNCHEON.

Pig's Feet à la Paris. (151)
Cold Beef, Salad.
Damson Tart.
Saucer Puddings.

DINNER.

Clear Soup.
Lobster Soufflé. (646)
Roast Saddle of Lamb.
Pudding à la Louise.
Mousseline Pudding. (295)
Savoury Rolls. (45)

SERVANTS' DINNER.

Cold Beef.
Saucer Puddings.

TUESDAY, 18 JUNE.

BREAKFAST.

Lobster Trifles. (37)
Eggs in Rings. (25)

LUNCHEON.

Fish Pie.
Cold Lamb.
Veal Collops.
Tapioca Pudding.
Coffee Cornets.

DINNER.

Purée of Tomato.
Boiled Plaice, Brown Sauce.
Duckling à la Mode. (699)
Caramel Custards.
Iced Cream of Green Tea. (464)

SERVANTS' DINNER.

Cottage Pie and remains of Mutton au Gratin.
Tapioca Pudding.

WEDNESDAY, 19 JUNE.

BREAKFAST.

Kedgeree of Plaice. (4)

Shrimp Toast. (38)

LUNCHEON.

Poached Eggs on Spinach.

Cold Duckling.

Stuffed Shoulder of Veal.

Apple Tartlets, Apricot Sauce. (465)

Sponge Cream. (466)

DINNER.

Green Pea Soup.

Hake à la Grand Hotel. (653)

Kromeskies of Veal and Tomatoes.

Strawberry Fool.

Blancmange.

Savoury Cigars. (789)

SERVANTS' DINNER.

Shoulder of Veal.

Stewed Pippins.

Milk Pudding.

THURSDAY, 20 JUNE.

BREAKFAST.

Sheep's Heart on Toast.

Eggs in Tomatoes.

LUNCHEON.

Stuffed Spring Leeks. (152)

Pigeon Pie.

Prunes stewed in Claret.

Junket. Lemon Cheese Tart.

DINNER.

Purée of Turnips.

Maccédoine of Sweetbreads. (700)

Quails.

Fruit Baba. (362)

Sweet Omelet.

Devilled Biscuits.

SERVANTS' DINNER.

Potato Soup.

Cold Veal.

Stewed Prunes. Junket.

FRIDAY, 21 JUNE.

BREAKFAST.

Cold Quail.

Fried Sole.

Poached Eggs.

LUNCHEON.

Curried Spinach. (153)

Irish Stew. Cold Pigeon Pie.

Cream Solids. (467)

Fruit Salad.

DINNER.

Rich Soup.

Salmon Steak or Sweetbread Pâté.

Vol au Vent of Oxtail.

Apple Charlotte.

Rainbow Pudding. (468)

Egg Rings.

SERVANTS' DINNER.

Irish Stew.

Bread Pudding.

SATURDAY, 22 JUNE.

BREAKFAST.

Scalloped Salmon.
Eggs sur le Plat.

LUNCHEON.

Salmi of Quail.
Boiled Leg of Mutton.
Cold Gooseberry Soufflé. (394)
Ardnax Pudding. (318)

DINNER.

Lettuce Soup.
Fried Black Sole.
Calf's Head, White Sauce
Ginger Cream. (371)
Soufflé en Surprise. (469)
Savoury Custards. (748)

SERVANTS' DINNER.

Boiled Mutton, finish Cold Pigeon Pie and Oxtail.
Ardnax Pudding.

SUNDAY, 23 JUNE.

BREAKFAST.

Grilled Kidneys.
Stuffed Eggs. (16)

LUNCHEON.

Calf's Brain Cutlets, Tomato Sauce.
Mutton Pie.
Raisin Fritters.
Crushed Strawberries in Glasses with Cream.

DINNER.

Mock Turtle Soup.
Mousse of Tongue. (167)
Fillet of Beef, Mushroom Sauce.
Liqueur Jelly.
Damson Pudding.
Cheese Tartlets. (741)

SERVANTS' DINNER.

Mutton Pie.
Raisin Fritters.

MONDAY, 24 JUNE.

BREAKFAST.

Fried Eggs and Bacon.

Haddock Balls. (39)

Little Cakes of Mousse of Tongue.

LUNCHEON.

Minced Beef.

Ragoût of Rabbit.

Apricot Jellies and Cream. (313)

Batter Pudding, Brandy Sauce.

DINNER.

Clear Soup.

Sole, White Sauce.

Roast Breast of Mutton rolled and stuffed and serve
Apple Sauce, or Grilled Cutlets.

Brown Pudding. (301)

Cherry Meringue. (470)

Tongue Savoury. (790)

SERVANTS' DINNER.

Rabbits Stewed.

Rice Fritters and Jam.

TUESDAY, 25 JUNE.

BREAKFAST.

Fried Whiting.
Rabbit Ramekins.
Boiled Eggs.

LUNCHEON.

Shrimp Salads in Cucumber. (154)
Veal Cutlets.
Strawberry Soufflé, cold. (394 and 304)
Orange Blancmange.

DINNER.

Asparagus Soup.
Enfield Puffs. (645)
Rolled Beef. (701)
Vanilla Beignets.
Vol au Vent of Cherries. (332)
Egg Trifles. (791)

SERVANTS' DINNER.

Loin of Veal or Cold Mutton.

Rhubarb Tart.

WEDNESDAY, 26 JUNE.

BREAKFAST.

Devilled Whitebait.
Baked Eggs and Asparagus Tips. (40)

LUNCHEON.

Cold Rolled Beef, Salad.
Cutlets, Reforme Sauce.
Open Jelly. (472)
German Pudding.

DINNER.

Carrot Soup.
Turbot with Mushrooms. (654)
Roast Guinea Fowl.
Noyeau Cream. (353)
Brandy Cherries. (306)
Calcutta Toast. (766)

SERVANTS' DINNER.

Cold Beef.
Fried Calf's Liver.
Pancakes.

THURSDAY, 27 JUNE.

BREAKFAST.

Fish Cakes and Mushrooms.

Kidney Omelet.

LUNCHEON.

Little Creams of Chicken. (155)

Rabbits in Casserole. (136)

Grilled Mutton Chops.

Stewed Apricots. Sponge Fingers.

Brown Bread Ice Cream. (471)

DINNER.

Leek Soup.

Petites Croutades. (702)

Larded Fillet of Mutton.

Chocolate Soufflé.

Lemon Pudding.

Savoury Puffs. (792)

SERVANTS' DINNER.

Rabbits in Casserole.

Brown Bread Ice Cream.

FRIDAY, 28 JUNE.

BREAKFAST.

Little Soufflés of Rabbit.

Poached Eggs.

Ham Toast.

LUNCHEON.

Stewed Pigeons with Rice.

Roast Sheep's Hearts.

Cold Guinea Fowl.

Apple Trifle.

Grape Berry Tartlets and Cream.

DINNER.

Rice Soup.

Fish Cream.

Roast Fillet of Veal.

Vol au Vent of Strawberries.

Cocoanut Puddings. (346)

Cheese Aigrettes.

SERVANTS' DINNER.

Rice Soup.

Cottage Pie.

Grape Berry Tart.

SATURDAY, 29 JUNE.

BREAKFAST.

Fish Cream Cutlets. (41)
Sliced Eggs. (2)

LUNCHEON.

Veal Quenelles in Aspic Cream.
Roast Hazel Hen.
Prune Tartlets and Cream.
Sago Pudding.
Red Currant Tart. (473)

DINNER.

Julienne Soup.
Sheep's Heart Patties.
Stuffed Shoulder of Lamb.
Strawberry Cream. (373)
Lemon Castle Puddings. (474)
Nut Canapés. (750)

SERVANTS' DINNER.

Boiled Neck of Mutton.
Sago Pudding.

SUNDAY, 30 JUNE.

BREAKFAST.

Rissoles of Hazel Hen.
Scotch Eggs. (3)

LUNCHEON.

Spanish Eggs. (70)
Cold Lamb.
Roast Round of Beef.
Bread Puddings. (395)
Banana Ice. (475)

DINNER.

Brown Soup.
Lobster à la Clarke. (655)
Mutton Cutlets.
Apple Puffs. (476)
Canary Pudding.
Cheese Balls. (769)

SERVANTS' DINNER.

Sirloin of Beef.
Bread Pudding.

MENUS FOR JULY.

[The figures in parentheses relate to certain special recipes, numerally arranged, at the end of the book. The Summary of Recipes on the contents page will facilitate reference.]

MONDAY, 1 JULY.

BREAKFAST.

Scalloped Lobster.
Fried Eggs and Bacon.

LUNCHEON.

Savoury Omelet.
Ragoût of Beef. Cold Lamb.
Currant Pudding. (477)
Compote of Figs and Custard.

DINNER.

Bonne Femme Soup.
Macedoine of Pigeons.
Roast Neck of Veal.
Strawberry Meringues. (478)
Milk Jelly.
Beetroot Rings. (793)

SERVANTS' DINNER.

Minced Beef or Cold.
Currant Pudding.

TUESDAY, 2 JULY.

BREAKFAST.

Sheep's Tongue Fritters.

Eggs in Rings.

LUNCHEON.

Beef Salad. (156)

Veal Rolls. (157)

Geneva Wafers. (280)

Macédoine of Strawberries. (479)

DINNER.

Cream Soup.

Fried Plaice.

Braised Loin of Lamb.

Bavarois with Pistachios. (480)

French Pancakes. (275)

Devilled Shrimps.

SERVANTS' DINNER.

Roast Veal re-heated.

Baked Apples.

WEDNESDAY, 3 JULY.

BREAKFAST.

Fish Cakes.
Eggs au Plat.

LUNCHEON.

Vegetable Mould. (158)
Boiled Fowl and Ham.
Cold Lamb.
Apple Tart. (481)
Barley Pudding.
Monte Carlo Cherries. (445)

DINNER.

Kidney Soup.
Patties à la Mac. (703)
Roast Ribs of Beef.
Chocolate Cream. (482)
Little Puddings Grand Belle.
Devils on Horseback. (745)

SERVANTS' DINNER.

Scotch Broth.
Beef Roast.
Milk Pudding.

THURSDAY, 4 JULY.

BREAKFAST.

Parsley Eggs. (30)
Chicken in Shells.

LUNCHEON.

Chicken Broth.
Cold Beef, Salad.
Boiled Calves' Feet.
Pudding Hollandaise. (483)
Strawberry Tart. (484)
Iced Coffee Creams. (418)

DINNER.

Clear Tomato Soup.
Stuffed Fillets of Haddock, Anchovy Sauce.
Roast Gosling.
Blancmange Princesse. (485)
Baba with Fruits. (362)
Cheese Soufflé.

SERVANTS' DINNER.

Haricot Mutton or Hashed Beef.
Rhubarb Tart.

FRIDAY, 5 JULY.

BREAKFAST.

Stuffed Eggs. (16)

Fish Cutlets.

Grilled bones of Gosling.

LUNCHEON.

Marrow Bone on Toast.

Roast Leg of Mutton.

Mock Poached Eggs. (333)

Ginger Soufflé. (44)

DINNER.

Clear Soup.

Fish Creams.

Russian Steaks. (185)

Siamese Twins. (486)

Strawberries in Glasses. (487)

Pêches à la Melba. (488)

Savoury Sardines.

SERVANTS' DINNER.

Roast Mutton.

Ginger Pudding.

SATURDAY, 6 JULY.

BREAKFAST.

Baked Eggs.
Ham Toast.

LUNCHEON.

Moulded Calf's Head. (159)
Curried Pigeons.
Cold Mutton, Salad. (160)
Cherry Pudding.
Prune Jellies with Custard.

DINNER.

Spring Soup.
Red Mullet, Claret Sauce.
Lamb Cutlets.
Hot Vanilla Mould.
Potato Fritters.
Prawn Croûtes. (794)

SERVANTS' DINNER.

Hashed Mutton.
Milk Pudding.
Stewed Rhubarb.

SUNDAY, 7 JULY.

—
BREAKFAST.

Broiled Kidneys.

Boiled Eggs.

Savoury Kipper. (42)

LUNCHEON.

Russian Salad. (161)

Eggs in Aspic.

Galantine of Veal.

Fillets of Rabbit. (162)

Red Currant Tartlets.

Coffee Custards. (489)

DINNER.

Iced Clear Soup.

Sole Fingers, Mayonnaise Sauce.

Timbale of Chicken.

Ananas Pudding. (351)

Omelet Soufflé.

Caviare Croûtes.

SERVANTS' DINNER.

Stewed Rabbit.

Cornflour Pudding.

Jam.

MONDAY, 8 JULY.

BREAKFAST.

Eggs in Tomatoes. (31)

Galantine Toast. (43)

LUNCHEON.

Little Soufflés of Chicken.

Grilled Rumpsteak.

Polka Pudding.

Bananas and Junket. (490)

DINNER.

Clear Sago Soup.

Boiled Turbot, Green Sauce.

Chartreuse of Veal.

Coffee Pudding. (491)

Eggs aux Abricots. (320)

Cheese Omelet.

SERVANTS' DINNER.

Grilled Steak.

Junket and Jam.

July.

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TUESDAY, 9 JULY.

BREAKFAST.

Scrambled Kidneys.
Kedgeree. (4)

LUNCHEON.

Eggs and Mushrooms au Plat.
Cold Lamb, Salad.
Stewed Gooseberries.
Genoese Roll.

DINNER.

White Soup.
Salmon in Aspic.
Fricandeau of Beef.
Asparagus Trifles. (450)
Ice Cream of Fresh Strawberries. (492)

SERVANTS' DINNER.

Cold Lamb.
Stewed Rhubarb.

WEDNESDAY, 10 JULY.

BREAKFAST.

Eggs with Mushrooms.

Fish Cutlets of Salmon.

LUNCHEON.

Globe Artichokes.

Veal and Ham Pie.

Red and White Currant Tartlets.

Tapioca Pudding.

DINNER.

Lettuce Soup.

Soufflé of Hake.

Roast Turkey Poult.

Jelly à la Dorothy. (493)

Rhubarb Fritters.

Salmon Croûtes.

SERVANTS' DINNER.

Cottage Pie.

Tapioca Pudding.

THURSDAY, 11 JULY.

BREAKFAST.

Rissoles of Turkey.

Egg Fritters.

LUNCHEON.

Savoury Carrots. (163)

Dutch Salad.

Baked Apple Pudding.

Cornets of Cream.

DINNER.

Giblet Soup.

Fillets of Whiting.

Roast Neck of Mutton.

Fruit Jelly.

Sedan Pudding. (279)

Stuffed Olives. (783)

SERVANTS' DINNER.

Haricot Mutton.

Apple Dumpling.

FRIDAY, 12 JULY.

—
BREAKFAST.

Sardine Cutlets.

Overturned Eggs.

LUNCHEON.

Prawn Curry. (164)

Roast Ribs of Beef.

Brandy Pudding. (494)

Little Nougats à la Marshall.

DINNER.

Clear Soup.

Boiled Turbot, Green Sauce.

Veal Cutlets.

Melon Salad. (704)

Lemon Solid. (467)

Coffee Soufflés. (274)

Mango Toast. (784)

SERVANTS' DINNER.

Roast Beef.

Fresh Strawberries and Pastry.

SATURDAY, 13 JULY.

BREAKFAST.

Haddock Toast.

Egg Cutlets.

LUNCHEON.

Savoury Rolls. (45)

Salmi of Quail.

Trifle of Apples.

Mushrooms au Gratin. (795)

DINNER.

Spinach Soup.

Fried Plaice or Turbot in Shells.

Beef Olives.

Spanish Soufflé. (495)

Pear Charlotte.

Little Trifles of Asparagus. (796)

SERVANTS' DINNER.

Cold Beef.

Stewed Rhubarb.

Milk Pudding.

SUNDAY, 14 JULY.

BREAKFAST.

Kidney Omelet.

Fish in Shells.

LUNCHEON.

Salmon Mayonnaise.

Stewed Veal and Peas.

Strawberry Pudding.

Cherry Cream. (496)

DINNER.

Soup Jardinière.

Cold Sweetbreads and Broad Beans.

Roast Pigeons.

Fruit Jellies.

Brown Bread Pudding.

Cheese Ramekins.

SERVANTS' DINNER.

Stewed Veal.

Cherry Tartlets.

MONDAY, 15 JULY.

BREAKFAST.

Eggs à la Tripe. (44)
Scalloped Pigeon.

LUNCHEON.

Tomato Mould. (165)
Savoury Rabbit.
Etonian Pudding. (444)
Orange Salad and Junket.

DINNER.

Julienne Soup.
Fish Soufflé.
Sweetbread Quenelles.
Noisettes of Mutton.
Apricot Tart. (484)
Little Ginger Creams.
Anchovy Paste.

SERVANTS' DINNER.

Rabbit Pie.
Treacle Sponge.

TUESDAY, 16 JULY.

BREAKFAST.

Buttered Eggs and Tomato.
Fried Slips.

LUNCHEON.

Curried Prawns.
Calf's Liver. Braised Ham.
Strawberry Batter Pudding. (497)
Cold Lemon Soufflé. (290)

DINNER.

Cream Soup.
Kidneys à la Dieppe. (85)
Boiled Chicken, Parsley Sauce.
Gooseberry Soufflé. (394)
Caramel Creams.
Croûtes of Mushrooms and Ham.

SERVANTS' DINNER.

Liver and Bacon.
Batter Pudding.

WEDNESDAY, 17 JULY.

BREAKFAST.

Liver and Ham Toast.
Poached Eggs.

LUNCHEON.

Cucumber au Gratin. (166)
Roast Shoulder of Mutton.
Lemon Pudding. (305)
Strawberry Jelly.

DINNER.

Oxtail Soup.
Boiled Halibut.
Roast Capon.
Iced Gooseberry Cream. (447)
Baba au Rhum.
Cheese Straws.

SERVANTS' DINNER.

Roast Mutton.
Lemon Pudding.

THURSDAY, 18 JULY.

BREAKFAST.

Sliced Eggs. (2)
Kedgeree.

LUNCHEON.

Mousse of Ham. (167)
Swedish Hodge Podge.
Swiss Rhubarb Pudding. (438)
Banana Salad.
Sponge Fingers.

DINNER.

Mulligatawny Soup.
Patties of Capon.
Fillet of Beef.
Little Apple Marmalades. (393)
Saucer Puddings.
Haddock Custards.

SERVANTS' DINNER.

Hodge Podge.
Roly Poly.

FRIDAY, 19 JULY.

BREAKFAST.

Asparagus Omelet.

Devilled Prawns.

LUNCHEON.

Stuffed Young Beetroots. (92)

Boiled Neck of Mutton.

Coffee Junkets. (443)

Sago Pudding.

DINNER.

Purée of Turnips.

Fried Sole, Parmesan Sauce.

Veal Cutlets and Mushrooms.

Potato Soufflé. (391)

Raspberry Cream. (498)

Cheese Puffs.

SERVANTS' DINNER.

Boiled Neck of Mutton.

Sago Pudding.

SATURDAY, 20 JULY.

BREAKFAST.

Fried Eggs and Bacon.

Fish Pie.

LUNCHEON.

Stuffed Tomatoes. (34)

Fricassée of Mutton. (168)

Brown Bread Pudding. (366)

Pineapple Fritters.

DINNER.

Green Pea Soup.

Veal Quenelles.

Loin of Lamb.

Currant Dumpling.

Peaches à la Millar. (499)

Caper Custards. (747)

SERVANTS' DINNER.

Mutton Pies.

Bread Fritters.

SUNDAY, 21 JULY.

BREAKFAST.

Fried Fresh Haddock.
Scotch Eggs.

LUNCHEON.

Kidneys Sauté. (169)
Cold Lamb. Salad.
Orange Salad. Custard.
Carrot Pudding. (500)

DINNER.

Almond Purée. (631)
Bouillabaisse. (656)
Fillets of Chicken with a Purée of Celeriac.
Chocolate Sponge.
Cherry Baskets. (501)
Savoury Ramekins. (787)

SERVANTS' DINNER.

Roast Sirloin of Beef.
Carrot Pudding.

MONDAY, 22 JULY.

BREAKFAST.

Eggs in Rings. (25)
Scalloped Calf's Brains.

LUNCHEON.

Stuffed Leeks. (170)
Boiled Chickens. Cold Beef.
Gooseberry Fool.
Lemon Jelly and Cream.

DINNER.

Rabbit Soup.
Stewed Perch.
Rolled Beef. (710)
Fig Pudding. (502)
Rhubarb Omelet. (503)
Savoury Broad Beans. (797)

SERVANTS' DINNER.

Cold Beef.
Gooseberry Tart.

TUESDAY, 23 JULY.

BREAKFAST.

Grilled Chicken Bones.
Eggs sur le Plat. (15)
Calf's Head Brawn.

LUNCHEON.

Lobster in Aspic.
Lamb Cutlets.

Fruit Macédoine in Jelly.
Sweet Macaroni. (504)
Cream Tartlets. (505)

DINNER.

Crecy Soup.
Sheep's Tongues.
Fillet of Beef, Mushroom Sauce.
Russian Cream. (506)
Raisin Pudding.
Cheese Eclairs. (744)

SERVANTS' DINNER.

Roast Leg of Mutton.
Macaroni Pudding.

WEDNESDAY, 24 JULY.

BREAKFAST.

Sheep's Tongue Croûtes.
Parsley Eggs.

LUNCHEON.

Scrambled Eggs and Peas. (171)
Haunch of Venison.
Apple Custard. (507)
Bread Fritters.

DINNER.

Pot au Feu. (632)
Fillets of Mackerel.
Roast Capon. Grilled Mushrooms.
Whipped Strawberry Cream.
Nesselrode Pudding.
Ham Aigrettes. (770)

SERVANTS' DINNER.

Minced Mutton and Cold Beef.
Bread Fritters.

THURSDAY, 25 JULY.

—

BREAKFAST.

Stuffed Eggs. (16)

Grilled Trout.

LUNCHEON.

Lobster Quenelles or Ragoût of Venison.

Cold Capon.

Treacle-Tart.

Cold Apricots and Rice.

DINNER.

Cream Soup.

Fish Patties.

Shoulder of Lamb, Soubise Sauce.

Cauliflower Soufflé. (95)

Baba aux Fruits. (362)

Stuffed Olives. (783)

SERVANTS' DINNER.

Veal Collops.

Treacle Tart.

FRIDAY, 26 JULY.

BREAKFAST.

Baked Eggs.
Kedgeree. (4)

LUNCHEON.

Minced Lamb, Tomato Sauce.
Timbale of Rabbit. (91)
Raspberry and Currant Tart.
Coffee Custards.

DINNER.

Clear Soup.
Ragoût of Lobster. (657)
Mutton Cutlets.
Cabinet Pudding.
Vol au Vent of Prunes. (508)
Shrimp Croûtes.

SERVANTS' DINNER.

Baked Haddock.
Cold Lamb.
Jam Tart.

SATURDAY, 27 JULY.

BREAKFAST.

Lobster Cutlets.
Boiled Eggs. Bacon.

LUNCHEON.

Crab Pie.
Mexican Beef. (144)
Semolina Pudding.
Prune Jellies.

DINNER.

Vermicelli Soup.
Whitebait.
Quenelles of Rabbit.
Boiled Neck of Mutton.
Ginger Cream. (371)
Batter Pudding, Brandy Sauce.
Cheese Tartlets. (741)

SERVANTS' DINNER.

Mexican Beef.
Semolina Pudding.

SUNDAY, 28 JULY.

BREAKFAST.

Eggs in Tomatoes. (31)
Savoury Rissoles of Crab.

LUNCHEON.

Tomato Soufflé. (95)
Stewed Duck with Peas.
Jam Pastry.
Chocolate Cream. (482)

DINNER.

Brown Soup.
Filletted Whiting, Brown Sauce.
Braised Oxtail.
Lemon Pudding.
Meringues.
Savoury Toast. (23)

SERVANTS' DINNER.

Stewed Knuckle of Veal.
Roly Poly and Treacle.

MONDAY, 29 JULY.

BREAKFAST.

Dried Haddock in Milk.
Omelet with Duck.

LUNCHEON.

Dressed Crab in Shells. Salad.
Roast Saddle of Mutton.
Brown Bread Cream.
Stuffed Oranges.

DINNER.

Brunoise Soup.
Boiled Salmon.
Cutlets of Veal and Tomatoes.
Pineapple Shape.
Apple Fritters.
Portsmouth Toast. (798)

SERVANTS' DINNER.

Irish Stew or Cold Veal.
Brown Bread Pudding.

TUESDAY, 30 JULY.

BREAKFAST.

Salmon Cakes.
Scrambled Eggs.

LUNCHEON.

Mayonnaise of Cucumber. (171A)
Saddle of Mutton stuffed with Beans.
Cold Caramel Pudding.
Queen's Pudding.

DINNER.

Vermicelli Soup.
Boiled Turbot, Caper Sauce.
Noisettes of Mutton.
Fruit Baskets. (509)
Chocolate Soufflé. (274)
Savoury Custards. (748)

SERVANTS' DINNER.

Stuffed Saddle of Mutton.
Queen's Pudding.

WEDNESDAY, 31 JULY.

BREAKFAST.

Eggs with Mushrooms.

Brain Fritters.

LUNCHEON.

Fricassée of Broad Beans. (172)

Stewed Rabbits in White Sauce.

Coffee Eclairs.

Boiled Rice Pudding.

DINNER.

Rice Soup.

Prawn Salad. (658)

Roast Pouarde.

Brandy Snaps à la Thomas. (510)

Pear Russe. (288)

Marrow Toast. (799)

SERVANTS' DINNER.

Stewed Rabbits.

Rice Pudding.

AUGUST.

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THURSDAY, 1 AUGUST.

BREAKFAST.

Egg Fritters.
Chicken Rissoles.

LUNCHEON.

Cauliflower, Curry Sauce. (96)
Veal and Ham Pie.
French Rice Pudding. (403)
Fruit Salad and Junket.

DINNER.

Vegetable Soup.
Sole à la Sefton (Mrs. A. B. Marshall). (649)
Sheep's Tongues, Wine Sauce.
Lemon Pie (266)
Poire Melba. (364)

SERVANTS' DINNER.

Veal Pie.
Stewed Fruit. Junket.

FRIDAY, 2 AUGUST.

BREAKFAST.

Eggs à la Tripe. (44)
Devilled Bones and Bacon.
Scalloped Sheep's Tongues.

LUNCHEON.

Mayonnaise of Cod. (173)
Roast Plover. Cherry Salad. (174)
Stewed Oxtail.
Cold Custard Pudding.
Black Currant Fool.

DINNER.

Cream Soup.
Soufflé of Whiting.
Braised Neck of Mutton.
King's Pudding. (511)
Strawberry Mould and Cream. (512)
Anchovy Toast.

SERVANTS' DINNER.

Fried Liver and Bacon.
Treacle Sponge.

SATURDAY, 3 AUGUST.

BREAKFAST.

Game Omelet (Plover).
Veal Kidney on Toast.

LUNCHEON.

Lobster in Aspic. (175)
Boiled Corned Beef.
Plum Tart.
Bouiter Pudding. (367)

DINNER.

Tomato Soup.
Cold Sweetbread Macédoine.
Roast Quail. Red Currant Salad.
Brandy Cherries in Glasses. (306)
Gooseberry Soufflé. (304)
Cheese Straws.

SERVANTS' DINNER.

Corned Beef.
Milk Pudding.

SUNDAY, 4 AUGUST.

—
BREAKFAST.

Game Toast.
Poached Eggs.

LUNCHEON.

Cold Sweetbread.
Cold Corned Beef. Salad.
Jugged Hare.
Black Currant Pudding. (513)
Strawberry Fool.
Swiss Roll.

DINNER.

Clear Soup.
Sole, Sauce Verte. (643)
Noisettes of Beef.
Lemon Jelly.
Red Currant Tartlets.
Mango Toast. (784)

SERVANTS' DINNER.

Cold Beef.
Black Currant Pudding.

MONDAY, 5 AUGUST.

BREAKFAST.

Savoury Rolls. (45)
Eggs sur le Plat.

LUNCHEON.

Croquettes of Hare.
Veal Galantine. (176)
Minced Beef.
Stone Cream. (302)
Milk Pudding.
Raspberry Bavaroise. (514)

DINNER.

Vegetable Soup.
Sweetbread Fritters.
Saddle of Lamb.
Roast Woodcock. Salad.
Cherry Trifle. (372)
Sweet Omelet.
Ham Butter. (800)

SERVANTS' DINNER.

Cottage Pie.
Milk Pudding.
Stewed Cherries.

TUESDAY, 6 AUGUST.

—
BREAKFAST.

Kedgeree. (4)

Fried Eggs.

Grilled Woodcock.

LUNCHEON.

Potato Fritters. (177)

Boiled Leg of Mutton.

Coffee Custards.

Castle Puddings, Wine Sauce.

Pumpkin Puddings. (515)

DINNER.

Cold Consommé.

Grilled Dory, Brown Sauce.

Calf's Head, White Sauce.

Kromeskies of Beef.

Prune Fritters.

French Pancakes. (275)

Devilled Prawns.

SERVANTS' DINNER.

Boiled Mutton.

Rhubarb Dumpling.

WEDNESDAY, 7 AUGUST.

BREAKFAST.

Fried Flounders and Mushrooms.
Sliced Eggs and Bacon.

LUNCHEON.

Aspic of Calf's Head and Salad.
Rissoles of Mutton, Tomato Sauce.
Strawberry Fool.
Vanilla Creams.

DINNER.

Tomato Soup,
Patties of Tongue.
Roast Duckling and Peas.
Lemon Sponge.
Bavaroise à la Marie (Mrs. A. B. Marshall). (516)
Savoury Tartlets. (801)

SERVANTS' DINNER.

Hashed Mutton.
Suet Pudding and Syrup.

THURSDAY, 8 AUGUST.

BREAKFAST.

Ham Toast.

Scotch Eggs. (3)

LUNCHEON.

Little Soufflés of Peas. (178)

Crab Fritters.

Roast Shoulder of Lamb.

Raspberry and Currant Dumpling.

Custards.

Nesselrode Ice Pudding. (517)

DINNER.

Brown Soup (bones of Duck).

Cold Sweetbreads. (133)

Grilled Fillet of Beef with Spinach.

Coffee Soufflé. (274)

Little Cocoanut Puddings.

Cucumber Croûtes.

SERVANTS' DINNER.

Roast Lamb or Veal Pie.

Raspberry Tart.

FRIDAY, 9 AUGUST.

—
BREAKFAST.

Quenelles of Duck.
Boiled Eggs. Fried Whiting.

LUNCHEON.

Croutade à la Venise. (262A)
Eggs on Spinach.

Cold Lamb. Salad of Melon. 179)
Ground Rice Shape.
Raspberry Fool.

DINNER.

Cream Soup.
Fried Plaice.
Boiled Chicken, Cucumber Sauce. (734A)
Canary Pudding.
Iced Cherry Tartlets. (398)
Cheese Ramekins.

SERVANTS' DINNER.

Liver and Bacon.
Rice Shape and Jam.

SATURDAY, 10 AUGUST.

BREAKFAST.

Fish in Shells.
Asparagus Omelet.

LUNCHEON.

Globe Artichokes.
Chicken Cream and Spinach. (180)
Cherry Charlotte.
Lemon Cheese Tart.

DINNER.

Clear Rice Soup.
Salmon Custards. (126)
Braised Neck of Mutton.
Trifle of Peaches.
Mousseline Pudding. (295)
Haddock Tit Bits.

SERVANTS' DINNER.

Stewed Steak.
Lemon Cheese Tarts.

SUNDAY, 11 AUGUST.

BREAKFAST.

Fish Cakes of Salmon.
Parsley Eggs. (30)

LUNCHEON.

Cold Salmon.
Timbale of Mutton.
Brown Pudding. (301)
Fruit Salad.

DINNER.

Spinach and Apple Soup (equal quantities of spinach and apple purée).

Oyster Patties.
Roast Widgeon. Salad.
Grape Jelly.
Raspberry Ice.

SERVANTS' DINNER.

Haricot Mutton or Cold Mutton.
Brown Pudding.

MONDAY, 12 AUGUST.

BREAKFAST.

Kipper Toast (46)
Stuffed Eggs. (16)

LUNCHEON.

Dressed Crab.
Rabbit in Casserole.
Cherry and Banana Macédoine.
Swiss Roll.
Praline Cream and Cherries. (518)

DINNER.

Julienne Soup.
Fish Creams.
Oxtail.
Roast Grouse.
Almond Croquettes.
Charlotte Russe.
Game Trifles.

SERVANTS' DINNER.

Rabbits in Casserole.

Cherry Tart.

TUESDAY, 13 AUGUST.

BREAKFAST.

Grilled Kidneys.
Baked Eggs.

LUNCHEON.

Vol au Vent of Oxtail.
Roast Ribs of Beef.
Plum Tart.
Mock Ice Pudding. (519)

DINNER.

Celeriac Soup.
Larded Sweetbreads.
Veal Cutlets.
Lemon Blancmange.
Vermicelli Soufflé. (520)
Macaroni Fingers. (802)

SERVANTS' DINNER.

Roast Beef.
Milk Pudding.

WEDNESDAY, 14 AUGUST.

BREAKFAST.

Sardine Cutlets.
Eggs in Tomatoes. (31)

LUNCHEON.

Artichoke Bottoms à la Spain. (181)
Cold Beef. Salad.
Fruit Ice Cream. (521)
Sponge Fingers.

DINNER.

Croûte au Pot. (628)
Fish Soufflé.
Grouse.
Apricot Cream. (410)
Mousseline Pudding. (295)
Tomato Toast.

SERVANTS' DINNER.

Cold Beef.

Ice Cream.

THURSDAY, 15 AUGUST.

—
BREAKFAST.Fried Whiting.
Eggs and Mushrooms.

LUNCHEON.

Sweetbread Fritters.
Salmi of Grouse.
Boiled Neck of Mutton.
Stewed Plums.
Junket.
Frozen Cherries and Cream. (522)

DINNER.

Fish Soup.
Red Mullet, Wine Sauce.
Jugged Hare.
Mock Poached Eggs. (333)
Apple Meringue.
Fritters of Kipper.

SERVANTS' DINNER.

Boiled Mutton.
Stewed Plums.

FRIDAY, 16 AUGUST.

BREAKFAST.

Egg Fritters.
Fish in Shells. Mullet.

LUNCHEON.

Kedgeree of Salmon.
Loin of Veal.
Chocolate Omelet.
Rhubarb Russe.

DINNER.

Clear Soup.
Boiled Turbot, Green Sauce.
Beef Olives.
Geneva Wafers.
Fig Salad and Cream.
Beignets of Anchovy. (803)

SERVANTS' DINNER.

Jugged Hare.
Loin of Veal.
Rhubarb Tart.

SATURDAY, 17 AUGUST.

BREAKFAST.

Fish Cutlets.
Scrambled Eggs.

LUNCHEON.

Beef Roll. (114)
Roast Plover.
Treacle Sponge.
Apricot Jellies.

DINNER.

Hare Soup.
Sole Fingers.
Veal Timbale.
Strawberry Soufflé. (304)
Coffee Ice. (523)

SERVANTS' DINNER.

Cottage Pie.
Treacle Sponge.

SUNDAY, 18 AUGUST.

BREAKFAST.

Haddock Toast.
Overturned Eggs.
Cold Plover.

LUNCHEON.

Mayonnaise of Prawns.
Cold Snipe on Toast.
Prune Mould.
Raisin Pudding.

DINNER.

White Soup.
Salmon Steak.
Braised Fillet of Beef.
Batter Pudding, Strawberry Sauce.
Gold Leaf Jelly. (524)
Stuffed Olives. (783)

SERVANTS' DINNER.

Boiled Corned Beef.
Raisin Pudding.

MONDAY, 19 AUGUST.

—
BREAKFAST.

Salmon and Prawns Scalloped.
Devilled Herrings.

LUNCHEON.

French Beans, Butter Sauce.
Pastry Pie of Fillet of Beef.
Cold Corned Beef. Salad.
Raspberry Fool and Custard.
Pancakes.

DINNER.

Leek Soup.
Boiled Halibut.
Grouse.
Pineapple Fritters.
Cherries and Cream. (306)
Prawn Toast. (794)

SERVANTS' DINNER.

Cold Beef.
Stewed Raspberries.

TUESDAY, 20 AUGUST.

BREAKFAST.

Game and Mushroom Toast.
Savoury Omelet.
Cold Grouse.

LUNCHEON.

Oyster Puffs. (182)
Blanquette of Veal.
Pistachio Bavaroise. (438)
Bread Fritters.

DINNER.

Grouse Soup or Vegetable Soup.
Fried Plaice.
Fillets of Mutton on Artichokes. (705)
Peach Jelly. (313)
Coffee Soufflé. (274)
Cheese Tartlets. (741)

SERVANTS' DINNER.

Blanquette of Veal.
Bread Fritters.

WEDNESDAY, 21 AUGUST.

BREAKFAST.

Poached Eggs.

Fish Cutlets.

LUNCHEON.

Kidney à la Hanover. (183)

Stuffed Pigeons.

Compôte of Figs and Custard.

Queen's Pudding.

DINNER.

Pea Soup.

Kromeskies of Veal.

Saddle of Lamb.

Strawberry Fool.

French Rice Pudding. (403)

Surprise Croûtes. (804)

SERVANTS' DINNER.

Irish Stew.

Queen's Pudding.

THURSDAY, 22 AUGUST.

BREAKFAST.

Kidney Toast.
Cutlets of Egg.

LUNCHEON.

Braised Leeks and Poached Eggs. (184)

Cold Saddle or Stuffed Hot.

Open Apple Tart. (460)
Sago Pudding.

DINNER.

Game Soup.
Stuffed Sole. (642)
Sheep's Tongues, Brown Sauce.
Pear Jellies.
Victoria Sandwiches.
Daisy Eggs. (739)

SERVANTS' DINNER.

Saddle of Lamb.
Sago Pudding.

FRIDAY, 23 AUGUST.

BREAKFAST.

Fried Eggs.
Scalloped Fish.
Minced Sheep's Tongue on Toast.

LUNCHEON.

Baked Eggs and Peas.
Russian Steaks. (185)
Pineapple Pudding.
Baked Red Currants and Raspberries.

DINNER.

White Soup.
Trout.
Boiled Chicken, Cucumber Sauce. (734^A)
Jelly à la Mode. (526)
Castle Puddings.
Lobster Croûtes. (805)

SERVANTS' DINNER.

Stewed Steak.
Fresh Raspberries and Cake.

SATURDAY, 24 AUGUST.

BREAKFAST.

Haddock Creams. (47)

Sliced Eggs. (2)

LUNCHEON.

Galantine of Veal.

Rolled Loin of Mutton.

Rhubarb Meringue, see Apple Meringue. (300)

Bouiter Pudding. (367)

DINNER.

Chicken Soup with Rice.

Devilled Whitebait.

Roast Gosling.

Ground Rice Soufflé.

Lemon Solid. (467)

Cheese Eclairs.

SERVANTS' DINNER.

Loin of Mutton.

Jam Tart.

SUNDAY, 25 AUGUST.

BREAKFAST.

Grilled Bones of Gosling.
Scotch Eggs. Bacon. (3)

LUNCHEON.

Eggs on Spinach.
Roast Sirloin of Beef.
Lemon Solid in Glasses with Custard.
Fruit Meringue. (470)

DINNER.

Clear Soup.
Sole, Sauce Verte.
Cutlets and Peas in Aspic.
Raspberry Pudding. (303)
Vanilla Soufflé.
Stuffed Eggs.

SERVANTS' DINNER.

Roast Beef.
Cornflour Shape.

MONDAY, 26 AUGUST.

BREAKFAST.

Game Rissoles.

Eggs in Rings. (25)

LUNCHEON.

Potato Pastry. (186)

Cold Beef. Salad.

Norman Pudding. (282)

Sherry Sponge. (527)

DINNER.

Lettuce Soup.

Souchet of Salmon.

Noisettes of Beef.

Caramel Pudding.

Baba with Fruits. (362)

Trifles of Peas. (806)

SERVANTS' DINNER.

Cold Beef.

Norman Pudding.

TUESDAY, 27 AUGUST.

—
BREAKFAST.

Fried Haddock.
Eggs in Cases.

LUNCHEON.

Lobster au Gratin. (187)
Rabbits Sauté. (188)
Emperor Pudding (Mrs. A. B. Marshall). (528)
Little Jellies and Cream.

DINNER.

Bonne Femme Soup.
Stewed Kidneys and Scrambled Eggs. (102)
Roast Duck.
Pineapple Pudding. (328)
Rice Croquettes.
Cheese Aigrettes. (807)

SERVANTS' DINNER.

Boiled Rabbits or Pie of remains of Meat.
Stewed Plums.
Ground Rice Pudding.

WEDNESDAY, 28 AUGUST.

BREAKFAST.

Kromeskies of Ptarmigan.

Parsley Eggs. (30)

LUNCHEON.

Ham Cream. (189)

Roast Leg of Mutton.

Fruit Liqueur Salads. (529)

Blancmange (Orange Flavouring).

DINNER.

Lobster Soup or Clear Mulligatawny.

Oyster Soufflés. (660)

Calf's Head with Mushrooms.

Chocolate Russe. (530)

Steamed Custard.

Foie Gras Croûtes.

SERVANTS' DINNER.

Leg of Mutton.

Blancmange.

THURSDAY, 29 AUGUST.

—
BREAKFAST.

Grilled Mushrooms and Bacon.
Stuffed Eggs. (16)

LUNCHEON.

Ham with Cream Sauce. (190)
Roast Capercaillie.
Pear Fool. Custards.
French Pancakes. (275)

DINNER.

Green Pea Soup.
Game Quenelles.
Roast Fillet of Beef Larded.
Trifle.
Cherry Brandy Tartlets. (306)
Cheese Biscuits.

SERVANTS' DINNER.

Minced Mutton.
Rhubarb Dumpling.

FRIDAY, 30 AUGUST.

BREAKFAST.

Sardine Rolls.

Baked Eggs.

LUNCHEON.

Galantine of Oxheart and Calf's Head.

Cauliflower Soufflé. (95)

Fillets of Veal. Gooseberry Sauce. (191)

Brown Bread Cream. (385)

Bakewell Tart.

DINNER.

Cream Soup au Parmesan.

Whitebait on Toast. (660A)

Sweetbreads. Cream Sauce.

Neck of Mutton au Gratin.

Lemon Pie. (266)

Indian Fritters. (808)

SERVANTS' DINNER.

Veal Pie.

Bread Pudding.

SATURDAY, 31 AUGUST.

—
BREAKFAST.

Scalloped Sweetbreads.

Eggs in Tomatoes. (31)

LUNCHEON.

Macaroni and Tomatoes. (145)

Pigeons in Casserole.

Gabrielle's Pudding. (531)

Apple Fritters.

DINNER.

Beetroot Soup. Serve Thick Cream.

Quenelles of Turbot, Caper Sauce.

Mutton Cutlets.

German Pudding. (532)

Strawberry Sponge.

Grenada Toast. (809)

SERVANTS' DINNER.

Grilled Steak.

Apple Fritters.

MENUS FOR SEPTEMBER.

[The figures in parentheses relate to certain special recipes, numerally arranged, at the end of the book. The Summary of Recipes on the contents page will facilitate reference.]

SUNDAY, 1 SEPTEMBER.

BREAKFAST.

Pigeon Omelet.
Fish Cutlets.

LUNCHEON.

French Beans and Prawns in Cases. (192)
Macédoine of Liver and Bacon.
Raspberry Fool.
Genoese Fingers.
Oysters on Toast. (810)

DINNER.

Sherry Soup.
Fried Fillets of Whiting.
Braised Oxtail.
Sweet Omelet.
Gateau of Apricots. (533)
Scotch Tartlets. (811)

SERVANTS' DINNER.

Liver and Bacon.
Stewed Currants.
Junket.

MONDAY, 2 SEPTEMBER.

—
BREAKFAST.

Eggs with Mushrooms.

Fried Herrings.

LUNCHEON.

Crab Salad. (193)

Savoury Vermicelli. (194)

Haricot Mutton.

Ginger Pudding.

Black Currant Mould. (534)

DINNER.

Oxtail Soup.

Cod Steak, Oyster Sauce.

Roast Partridge.

Apple Charlotte.

Cream Cornets.

Shrimp Toast.

SERVANTS' DINNER.

Haricot Mutton.

Ginger Pudding.

TUESDAY, 3 SEPTEMBER.

BREAKFAST.

Buttered Eggs and Tomato.

Game Toast.

Cod Steak warmed in Butter.

LUNCHEON.

Pressed Calf's Head. (195)

Curried Spinach. (153)

Pork Pie. (196)

Braised Partridge. (197)

Chocolate Shells.

Tapioca Pudding.

DINNER.

Brown Soup.

Salmon Cutlets.

Fillets of Beef and Mushrooms.

Cocoanut Pudding. (346)

Bananas and Cream.

Anchovy Eclairs. (812)

SERVANTS' DINNER.

Pork Chops.

Tapioca Pudding.

WEDNESDAY, 4 SEPTEMBER.

BREAKFAST.

Egg Fritters.
Salmon in Shells.

LUNCHEON.

Fish Pie au Gratin.
Partridge Soufflé. (198)
Roast Shoulder of Mutton.
Peaches à la Millar. (499)
Treacle Roly Poly.

DINNER.

Giblet Soup.
Fish Quenelles.
Veal Cutlets.
Cherry Jelly. (535)
Vanilla Darioles. (370)
Oyster Soufflé. (660)

SERVANTS' DINNER.

Roast Mutton.
Treacle Roly Poly.

THURSDAY, 5 SEPTEMBER.

—
BREAKFAST.

Fish Cakes.
Overturned Eggs.

LUNCHEON.

Artichokes au Gratin. (199)
Cold Mutton. Salad.
Rice Balls. (406)
German Blancmange. (536)
Blackberry Shortcake. (537)

DINNER.

Tomato Bisque Soup.
Rump of Beef Roasted (the chump end well hung and basted).
Stuffed Quail.
German Coffee Cream. (418)
Open Strawberry Tart. (484)
Broiled Truffles. (813)

SERVANTS' DINNER.

Cold Mutton.
Rice Pudding.

FRIDAY, 6 SEPTEMBER.

BREAKFAST.

Stuffed Quail.
Baked Herrings.
Eggs à la Tripe.

LUNCHEON.

Leeks and Oysters au Gratin. (262B)
Tomato Timbale. (200)
Pigeon Pie.
Pancakes.
Damson Shape, Cream.

DINNER.

Prawn Soup.
Sweetbread Croquettes.
Roast Neck of Lamb.
Chartreuse of Apricots. (276)
Sweet Omelet.
Cod Roe Toast. (749)

SERVANTS' DINNER.

Fish Pie or Cold Beef.
Stewed Knuckle Veal.
Damson Tart.

SATURDAY, 7 SEPTEMBER.

BREAKFAST.

Tomato Omelet.
Haddock Balls. (39)

LUNCHEON.

Stuffed Marrow. (201)
Curried Ox Tongue. Cold Lamb.
Baked Apples, Syrup Sauce. (423)
Porcupine Pudding. (538)

DINNER.

Clear Soup.
Fish Custards.
Golden Plover, Russian Salad. (706)
Macédoine of Fruits.
Little Vanilla Creams.
Canapés of Fish. (814)

SERVANTS' DINNER.

Irish Stew or Cold Lamb.
Ground Rice Mould. Jam.

SUNDAY, 8 SEPTEMBER.

BREAKFAST.

Buttered Eggs.

Sausages Breadcrumbed.

Minced Game and Tomato on Toast.

LUNCHEON.

Tomatoes à la James. (202)

Boiled Beef.

Claret Jelly. (429)

Gingerbread Pudding. (442)

DINNER.

Game Soup or Rice Soup.

Dresden Patties. (661)

Mutton Cutlets.

Mushroom Meringues.

Stuffed Olives.

SERVANTS' DINNER.

Boiled Beef.

Gingerbread Pudding.

MONDAY, 9 SEPTEMBER.

BREAKFAST.

Eggs in Rings. (25)
Dried Haddock and Rice. (48)

LUNCHEON.

Scalloped Mushrooms.
Boiled Fowl and Oysters. (203)
Spaghetti Josephine. (539)
Apple Fool. Custards.

DINNER.

Fish Soup.
Sweetbreads à la Mabel. (707)
Braised Fillet of Beef.
Brown Breadcrumb Pudding. (540)
Chipolata. (541)
Sardines à la Milfoud. (815)

SERVANTS' DINNER.

Toad in a Hole.
Treacle Pudding.

TUESDAY, 10 SEPTEMBER.

BREAKFAST.

Sheep's Brains. (49)

Poached Eggs.

LUNCHEON.

Curried Fish and Lobster Pudding. (204)

Veal Olives, Cold Fowl.

Fig Pudding.

Timbale of Cherries. (542)

DINNER.

Cucumber Soup.

Plain Omelet with Oysters.

Roast Shoulder of Mutton.

Pear Trifle. (267)

Baba au Vin. (293)

Anchovy Straws.

SERVANTS' DINNER.

Curried Veal or Fillet.

Fig Pudding.

WEDNESDAY, 11 SEPTEMBER.

BREAKFAST.

Sliced Eggs. (2)
Kidney Toast. (7)

LUNCHEON.

Macaroni, Tomato Sauce. (145)
Roast Loin of Pork.
Croquettes of Mutton.
Apples in Jelly.
Coffee Meringues.

DINNER.

Kidney Soup.
Boiled Turbot.
Roast Widgeon.
Plum Meringues. (300, 424)
Sedan Pudding. (279)
Savoury Bloater.

SERVANTS' DINNER.

Minced Mutton.
Stewed Apples.

THURSDAY, 12 SEPTEMBER.

BREAKFAST.

Kedgeree. (4)
Fried Eggs.

LUNCHEON.

Savoury Trifle. (205)
Spiced Beef, Salad of Apples. (206)
Lemon Cheese Tart.
Tapioca Pudding with Pineapple.

DINNER.

Cream Soup.
Fried Plaice.
Lamb Cutlets.
Little Coffee Creams.
Lemon Beignets. (331)
Mushrooms au Gratin. (795)
Mushroom Toast. (795)

SERVANTS' DINNER.

Potato Soup.
Cold Pork.
Sago Pudding.

FRIDAY, 13 SEPTEMBER.

BREAKFAST.

Devilled Shrimps.
Scotch Eggs. (3)

LUNCHEON.

Scotch Broth.
Boiled Chicken and Bacon.
Cream Eclairs.
Guards' Pudding.

DINNER.

Clear Soup.
Sole, Sauce Verte. (643)
Roast Partridges.
Little Bread Puddings. (408)
Damson Jellies.
Angels on Horseback. (760)

SERVANTS' DINNER.

Stewed Steak.
Guards' Pudding.
S

SATURDAY, 14 SEPTEMBER.

BREAKFAST.

Ham Omelet.

Calf's Brain Cutlets.

LUNCHEON.

Vol au Vent of Chicken and Calf's Head.

Oyster Baskets. (207)

Veal Colllops. (262c)

Apple Fritters.

Cornflour Mould, Apricot Sauce.

DINNER.

Potato Cream.

Devilled Whitebait.

Fillets of Beef à la Monday. (709)

Pineapple Pudding. (325, 351)

Ratafia Creams.

Curried Eggs. (66)

SERVANTS' DINNER.

Loin of Veal.

Apple Fritters.

SUNDAY, 15 SEPTEMBER.

BREAKFAST.

Devilled Cutlets. (50)
Filletted Mackerel.
Parsley Eggs. (30)

LUNCHEON.

Stuffed Crab.
Roast Sirloin of Beef.
Apple Pudding.
Italian Meringues. (543)

DINNER.

Brown Soup.
Chicken. Bonne Femme. (710)
Spinach au Jus. (711)
Cranberry Blancmange.
Pineapple Fritters.
Sardines à la Lilian. (816)

SERVANTS' DINNER.

Roast Beef.

Apple Pudding.

MONDAY, 16 SEPTEMBER.

BREAKFAST.

Stuffed Eggs. (16)

Chicken Rissoles.

Crab in Scallop Shells.

LUNCHEON.

Marrow and Artichoke. (208)

Miroten of Beef. Cold Chicken. (209)

Baked Lemon Pudding.

Castle Baskets.

DINNER.

Game Soup.

Stewed Tench.

Macédoine of Sheep's Tongues. (65)

Cauliflower Fritters. (712)

Almond Pudding. (404)

Barberry Cream. (544)

Caviar Canapés. (757)

SERVANTS' DINNER.

Cold Beef.

Lemon Pudding.

TUESDAY, 17 SEPTEMBER.

BREAKFAST.

Baked Eggs.
Haddock Toast or Tench on Toast.

LUNCHEON.

Stuffed Potatoes. (72)
Roast Haunch of Mutton.
Vermicelli Pudding. (545)
Rusk Pudding. (546)

DINNER.

Mock Turtle Soup.
Sole, White Sauce.
Roast Duck.
Apricot Mould and Cream.
Batter Pudding, Winé Sauce.
Sardine Eggs. (817)

SERVANTS' DINNER.

Roast Mutton.
Vermicelli Pudding.

WEDNESDAY, 18 SEPTEMBER.

BREAKFAST.

Fried Whiting.

Boiled Eggs.

LUNCHEON.

Salmi of Duck.

Cold Mutton. Salad.

Banana Rice. (547)

Sago Milk Pudding.

DINNER.

Tomato Soup.

Chicken Quenelles.

Vienna Steaks. (713)

Caramel Custards.

Brown Bread Soufflé. (405)

Rainbow Tartlets. (818)

SERVANTS' DINNER.

Turnip Soup.

Cold Mutton.

Sago Pudding.

THURSDAY, 19 SEPTEMBER.

BREAKFAST.

Eggs in Tomatoes. (31)
Sausages.

LUNCHEON.

Spaghetti and Haddock. (97)
Partridge Pie.
French Tapioca Pudding. (403)
Jam Omelet.

DINNER.

Parsnip Soup.
Fried Plaice, Mayonnaise Sauce.
Haunch of Buck Venison.
Small Almond Puddings. (299)
Meringues.
Croûtes à la Donna. (819)

SERVANTS' DINNER.

Roast Leg of Pork.
Tapioca Pudding.

FRIDAY, 20 SEPTEMBER.

BREAKFAST.

Fish in Shells.

Scrambled Eggs.

LUNCHEON.

Sprouts and Parmesan Cheese. (210)

Boiled Fowl and Rice.

Ragoût of Venison or Minced Venison.

Orange Fritters.

Stone Cream. (302)

DINNER.

Clear Mulligatawny.

Boiled Whiting, Anchovy Sauce.

Roast Saddle of Lamb.

Macaroni Pudding.

Cherry Tartlets and Cream.

Devilled Shrimps. (8)

SERVANTS' DINNER.

Minced Venison or Stewed Steak.

Suet Pudding.

Jam.

SATURDAY, 21 SEPTEMBER.

BREAKFAST.

Fried Slips.

Eggs and Mushrooms. (51)

LUNCHEON.

Turbot au Gratin. (211)

Ragoût of Rabbit. Cold Lamb.

Lemon Cheese Tart.

Rice Pudding, Brandy Flavour.

DINNER.

Vermicelli Soup.

Curried Chicken.

Rolled Beef. (701)

Compote of Chestnuts. (548)

French Pancakes.

Iced Cheese Savoury. (820)

SERVANTS' DINNER.

Stewed Rabbits.

Rice Pudding.

SUNDAY, 22 SEPTEMBER.

BREAKFAST.

Savoury Omelet.
Haddock Cutlets. (52)

LUNCHEON.

Minced Lamb on Spinach with Poached Eggs.
Roast Round of Beef.
Sultana Pudding.
Plum Tart.

DINNER.

Game Soup.
Lobster Mayonnaise. (662)
Broiled Veal Cutlets.
Chocolate Soufflé. (274)
Cabinet Pudding.
Tongue Toast. (821)

SERVANTS' DINNER.

Roast Beef.
Plum Tart.

MONDAY, 23 SEPTEMBER.

BREAKFAST.

Haddock and Tomato. (53)
Fritters of Egg.

LUNCHEON.

Savoury Vermicelli. (212)
Cold Beef. Salad.
Bread Meringue. (339)
Stewed Apricots.

DINNER.

Macaroni Soup.
Fish Soufflé.
Braised Oxtail.
Roast Partridges.
Apple Cream. (549)
Castle Puddings.
Mushroom Omelet. (254)

SERVANTS' DINNER.

Cold Beef.
Bread Pudding.

TUESDAY, 24 SEPTEMBER.

BREAKFAST.

Overturned Eggs.
Grilled Kidneys with Mushrooms.

LUNCHEON.

Stuffed Artichokes. (213)
Stewed Pigeons.
Apple Tart. (481)
Suet Pudding. (550)

DINNER.

Cream Soup.
Chaudfroid of Quails. (714)
Tournedos of Beef.
Tapioca Soufflé. (520)
Quince Jellies.
New Biscuits. (822)

SERVANTS' DINNER.

Irish Stew or Shepherd's Pie.
Suet Pudding. (581)

WEDNESDAY, 25 SEPTEMBER.

BREAKFAST.

Cutlets of Egg. (5)
Kippered Herring Toast. (46)

LUNCHEON.

Grouse Salad. (214)
Roast Leg of Mutton.
Potato Cheese Cakes. (551)
Damson Tart.

DINNER.

Oxtail Soup or Rice Cream Soup.
Quenelles of Whiting and Oyster. (663)
Mutton Cutlets, Soubise Sauce. (691)
Chocolate Charlotte Russe. (530)
Fruit Salad in Glasses.
Cheese Tartlets. (741)

SERVANTS' DINNER.

Roast Mutton.
Damson Tart.

THURSDAY, 26 SEPTEMBER.

BREAKFAST.

Hot Fish Omelet. (54)
Eggs à la Tripe. (44)

LUNCHEON.

Lobster au Gratin. (215)
Veal Rissoles. Cold Mutton.
Venoise Pudding. (552)
Mock Poached Eggs.

DINNER.

Brown Soup.
Boiled Halibut, Brown Sauce.
Roast Woodcock.
Apricot Pudding. (553)
Coffee Custards. (489)
Bombay Toast. (738)

SERVANTS' DINNER.

Veal Rissoles. Cold Mutton.
Jam Tart.

FRIDAY, 27 SEPTEMBER.

BREAKFAST.

Kedgeree. (4)
Buttered Eggs.
Grilled Woodcock.

LUNCHEON.

Stuffed Celeriac with Lobster. (92)
Calf's Liver and Beans.
Medlar Fritters.
Semolina Pudding.

DINNER.

Purée of Carrots.
Fried Fillets of Haddock.
Boiled Fowl.
Maraschino Cream. (353)
Lemon Beignets. (331)
Devils on Horseback. (745)

SERVANTS' DINNER.

Liver and Bacon.
Semolina Pudding.

SATURDAY, 28 SEPTEMBER.

BREAKFAST.

Chicken on Toast.

Scotch Eggs. (3)

LUNCHEON.

Cauliflower au Gratin.

Corned Beef. Fricassée of Chicken.

Plum Dumpling.

Stewed Figs and Custard.

DINNER.

Clear Soup.

Red Mullet, Claret Sauce.

Fillet of Mutton à la Charlton. (715)

Cherry Bread Pudding. (554)

Cornets of Cream.

Stuffed Macaroni. (823)

SERVANTS' DINNER.

Corned Beef.

Plum Dumpling.

SUNDAY, 29 SEPTEMBER.

BREAKFAST.

Poached Eggs.
Sausages breadcrumbed.

LUNCHEON.

Onions and Cheese Sauce. (216)
Cold Corned Beef, Salad.
Friar's Omelet of Pears. (555)
Baked Apples.

DINNER.

Spinach Soup.
Fish Custards. (652)
Jugged Hare, Salad. (716)
Princess Pears. (397)
Cheese Straws.

SERVANTS' DINNER.

Cold Corned Beef.
Bread Pudding.

MONDAY, 30 SEPTEMBER.

BREAKFAST.

Kippered Herrings.
Eggs in Rings. (25)

LUNCHEON.

Scotch Broth.
Galantine of Pork. (217)
Timbale of Hare.
Lemon Pudding.
Rice Pudding.

DINNER.

Vegetable Marrow Soup.
Fried Plaice.
Roast Loin of Mutton.
Baba of Fruits. (201)
Soufflé Omelet, Brandy Cherry Sauce. (556)
Grilled Mackerel Bones. (824)

SERVANTS' DINNER.

Scotch Broth.
Pickled Pork.
Rice Pudding.

MENUS FOR OCTOBER.

The figures in parentheses relate to certain special recipes, numerally arranged, at the end of the book. The Summary of Recipes on the contents page will facilitate reference.]

TUESDAY, 1 OCTOBER.

BREAKFAST.

Fish Quenelles on Toast.
Fried Eggs, Bacon.

LUNCHEON.

Kidneys Sauté. (169)
Hot Pot of Ptarmigan.
French Pancakes. (272)
Marmalade Pudding.

DINNER.

Oyster Soup.
Mousse of Ham. (167)
Fricandeau of Veal.
Chartreuse of Cherries. (557)
Chocolate Soufflé.
Anchovy à la Dick. (825)

SERVANTS' DINNER.

Cottage Pie.
Marmalade Pudding.

WEDNESDAY, 2 OCTOBER.

BREAKFAST.

Veal Kidney on Toast.
Sliced Eggs.

LUNCHEON.

Curried Veal, Raisin Sauce.

Roast Ox Heart.
Cold Roast Pork. (218)

Open Tart of Prunes and Cream.
Cornflour Mould.

DINNER.

Giblet Soup.
Baked Haddock.
Roast Capercaillie.
Bread Meringue.
Hot Caramel.
Cauliflower Fritters. (712)

SERVANTS' DINNER.

Stewed Rabbits.
Cornflour Mould. Jam

THURSDAY, 3 OCTOBER.

BREAKFAST.

Devilled Bones.
Eggs au Plat.

LUNCHEON.

Scalloped Oysters and Eggs. (219)
Boiled Salt Pork. (220)
Salmi of Capercaillie.
Norman Pudding. (282)
Cold Caramel in Glasses.

DINNER.

Bortsch à la Russe. (633)
Stuffed Sole. (642)
Pigeons à l'Americaine. (717)
Pineapple Gauffres. (457)
Tapioca Pudding.
Herring Roe on Toast. (736)
Mushrooms and Oysters. (763)

SERVANTS' DINNER.

Boiled Neck of Mutton.
Norman Pudding.

FRIDAY, 4 OCTOBER.

BREAKFAST.

Cutlets of Game.

Parsley Eggs. (30)

LUNCHEON.

Portland Artichokes. (221)

Mutton Cutlets. Cold Pork.

Apple Dumplings.

Genoese Roll.

DINNER.

Cream Soup.

Tomato Soufflé. (718)

Braised Fillets of Beef.

Pudding à la Louise. (382)

Pastry Fingers.

Prawns with Caviar. (826)

SERVANTS' DINNER.

Roast Pork.

Apple Dumplings.

SATURDAY, 5 OCTOBER.

BREAKFAST.

Fish in Shells.
Stuffed Eggs. (16)

LUNCHEON.

Vegetable Soup.
Veal and Ham Pie.
Castle Puddings, Cranberry Sauce.
Lemon Jellies.

DINNER.

Julienne Soup.
Fillets of Whiting, Black Butter.
Rolled Loin of Mutton. (719)
Vanilla Eclairs.
Royal Pudding. (558)
Luxette Biscuits. (827)

SERVANTS' DINNER.

Veal Pie.
Currant Roly Poly.

SUNDAY, 6 OCTOBER.

BREAKFAST.

Baked Eggs.

Ham Cutlets.

LUNCHEON.

Stuffed Potatoes. (72)

Timbale of Ptarmigan.

Fig Pudding.

Rice Mould, Fruit Sauce.

DINNER.

Purée of Rabbit.

Fried Smelts.

Grenadins of Veal. (720)

Almond Puffs. (378)

Noyeau Cream. (353)

Shrimp Eggs. (828)

SERVANTS' DINNER.

Loin of Mutton.

Fig Pudding.

MONDAY, 7 OCTOBER.

BREAKFAST.

Boiled Eggs.

Sausages. Fish in Shells.

LUNCHEON.

Stewed Kidneys and Scrambled Eggs. (102)

Cold Mutton. Salad.

Pancakes.

Tipsy Cake.

DINNER.

Cocoanut Soup.

Cod à la Florence. (664)

Roast Blackcock.

Ginger Pudding. (388)

Compote of Peaches.

Caper Custards. (747)

SERVANTS' DINNER.

Cold Mutton.

Pancakes.

TUESDAY, 8 OCTOBER.

BREAKFAST.

Eggs in Tomatoes. (31)
Sardine Toast. (55)

LUNCHEON.

Stuffed Celeriac. (94A)
Fish Pie. (131)
Game Rissoles of Blackcock.
Damson Pudding.
Quince Jelly.

DINNER.

Cucumber Purée. (634)
Sweetbreads, Tomato Sauce.
Saddle of Mutton.
Nesselrode Pudding.
Lemon Cream.
Cheese Puffs.

SERVANTS' DINNER.

Fish Pie.
Curried Knuckle of Veal.
Damson Pudding.

WEDNESDAY, 9 OCTOBER.

BREAKFAST.

Scalloped Sweetbreads.
Scrambled Eggs.

LUNCHEON.

Vegetable Marrow Soup.
Rumpsteak, Oyster Sauce.
Stuffed Saddle.
Stewed Pears.
Blancmange and Custard.

DINNER.

Brown Soup.
Brill, Lobster Sauce.
Boiled Fowl, Celery Sauce.
Sweet Omelet.
Vanilla Ice Cream, Hot Chocolate Sauce.

SERVANTS' DINNER.

Grilled Steak.
Plain Boiled Rice.
Stewed Apples.

THURSDAY, 10 OCTOBER.

BREAKFAST.

Lobster and Brill Cakes.
Eggs with Mushrooms. (51)

LUNCHEON.

Curried Fowl. (222)
Haricot Mutton.
Vol au Vent of Pears. (332)
Macaroni Pudding.

DINNER.

Rice Soup.
Stuffed Tomatoes. (34)
Cutlets of Pork.
Mousseline Pudding.
Jelly in Glasses with Cream.
Cheese Ramekins. (829)

SERVANTS' DINNER.

Haricot Mutton.
Macaroni Pudding.

FRIDAY, 11 OCTOBER.

BREAKFAST.

Broiled Kidneys.

Tomato Omelet.

LUNCHEON.

Olive Custards. (223)

Roast Haunch of Mutton.

Apple Cake. (559)

Baked Batter Pudding.

DINNER.

Rabbit Soup.

Turbot, Orange Sauce. (665)

Macédoine of Sheep's Tongues. (64)

Cherry Charlotte. (560)

Jam Tartlets and Cream.

Anchovy on Toast. (830)

SERVANTS' DINNER.

Roast Mutton.

Batter Pudding.

SATURDAY, 12 OCTOBER.

BREAKFAST:

Fish in Shells.

Egg Fritters.

LUNCHEON.

Potato Soup.

Curried Rissoles of Sheep's Tongue. (75^A)

Swiss Cream.

Moss Pudding. (561)

DINNER.

Green Soup or Oxtail Soup.

Tomatoes in Aspic. (721)

Roast Grouse.

Brandy Snaps and Cream. (510)

Canary Pudding.

Daisy Eggs. (739)

SERVANTS' DINNER.

Hashed Mutton.

Moss Pudding.

SUNDAY, 13 OCTOBER.

BREAKFAST.

Game in Shells. (56)
Overturned Eggs. (57)

LUNCHEON.

Stuffed Leeks. (152)
Beefsteak Pudding.
Floating Island. (358)
Brown Bread Pudding.

DINNER.

Vermicelli Soup.
Halibut, Green Sauce.
Timbale of Veal.
Chartreuse of Peaches. (562)
Caramel Pudding.
Savoury Shrimps. (767)

SERVANTS' DINNER.

Beefsteak Pudding.
Bread Pudding.

MONDAY, 14 OCTOBER.

BREAKFAST.

Fried Whiting.

Egg Cutlets.

LUNCHEON.

Baked Cucumber. (224)

Boiled Neck of Mutton.

Fig Roly Poly. (563)

Baked Apples.

DINNER.

Vegetable Soup.

Fish Cream of Halibut. (666)

Roast Partridge.

Sponge Cream. (466)

Beaufort Pudding.

Sardine Fritters.

SERVANTS' DINNER.

Boiled Mutton.

Fig Roly Poly.

TUESDAY, 15 OCTOBER.

BREAKFAST.

Haddock Rissoles.
Eggs à la Tripe. (44)

LUNCHEON.

Curried Omelet.
Stewed Oxtail.
Rusk Pudding. (546)
Afton Barley Pudding. (277)

DINNER.

Clear Soup.
Soles with Tomatoes. (667)
Braised Mutton.
Cornflour Pudding. (564)
Vanilla Soufflé.
Beetroot Fritters. (831)

SERVANTS' DINNER.

Scotch Broth.
Stewed Oxtail.
Barley Pudding.

WEDNESDAY, 16 OCTOBER.

—
BREAKFAST.

Scalloped Fish.
Buttered Eggs and Tomatoes.

LUNCHEON.

Savoury Trifles of Oxtail. (205)
Corned Beef.
Rhubarb Jam Roll.
Little Cocoanut Puddings. (346)

DINNER.

Potato Purée.
Grilled Mullet.
Stuffed Fowl. (693)
Apples and Macaroons. (565)
Pudding à l'Alexandra. (566)
Celery Puffs. (832)

SERVANTS' DINNER.

Corned Beef.
Jam Roll.

October.

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THURSDAY, 17 OCTOBER.

BREAKFAST.

Savoury Omelet.
Fried Flounders.

LUNCHEON.

Cauliflower à la Garnet. (225)
Toad in a Hole.
Pear Fritters.
Flaked Rice Pudding.

DINNER.

Pot au Feu. (632)
Chicken Patties or Scalloped Mullet.
Cutlets of Veal.
Baked Almond Pudding.
Liqueur Jellies.
Luxette Eclairs.

SERVANTS' DINNER.

Cold Corned Beef.
Flaked Rice Pudding.

FRIDAY, 18 OCTOBER.

BREAKFAST.

Boned Herrings.
Sliced Eggs. (2)

LUNCHEON.

Savoury Rice. (212)
Timbale of Liver.
Raisin Puddings.
Pancakes with Apricot Jam.

DINNER.

Clear Oxtail Soup.
Sole à la Bonne Femme. (668)
Soufflé of Duck.
Compôte of Chestnuts. (548)
Spaghetti Josephine. (539)
Savoury Artichoke Bottoms. (833)

SERVANTS' DINNER.

Calf's Liver and Bacon.
Raisin Pudding.

SATURDAY, 19 OCTOBER.

BREAKFAST.

Fried Kidneys.
Poached Eggs.

LUNCHEON.

Salmi of Duck.
Mutton Pie.
Bread Fritters. (284)
Apple Tart.

DINNER.

Purée of Carrots.
Crimped Skate.
Braised Sweetbreads and Vegetables.
Mousses au Café. (567)
Pineapple Soufflé.
Haddock Balls. (39)

SERVANTS' DINNER.

Mutton Pie.
Bread Fritters.

SUNDAY, 20 OCTOBER.

BREAKFAST.

Sweetbread Cakes.

Scotch Eggs. (3)

LUNCHEON.

Cod Fish, Parsnip Sauce. (226)

Roast Loin of Veal.

Hot Coffee Pudding. (568)

Barley Pudding.

DINNER.

White Soubise Soup. (635)

Tomato Rice. (722)

Roast Neck of Mutton.

Danish Fritters. (569)

Cold Lemon Soufflé. (570)

Anchovy Croûtes. (834)

SERVANTS' DINNER.

Roast Loin of Veal.

Barley Pudding.

MONDAY, 21 OCTOBER.

BREAKFAST.

Fried Slips.
Eggs in Rings. (25)

LUNCHEON.

Cauliflower Creams. (227)
Rabbits in Casserole.
German Pudding. (571)
Sliced Swiss Roll with Whipped Cream.

DINNER.

Beetroot Soup. (636)
Fillets of Mackerel, Black Butter.
Calf's Head, Brown Sauce.
Mysterious Pudding.
Prune Shape.
Herring Roe Toast. (736)

SERVANTS' DINNER.

Rabbits in Casserole.
German Pudding.

TUESDAY, 22 OCTOBER.

BREAKFAST.

Grilled Herrings, Mustard Sauce.
Eggs au Plat. (15)

LUNCHEON.

Curried Sardines. (228)
Roast Ribs of Beef.
Brown Bread Pudding.
Open Plum Tart.

DINNER.

Game Soup.
Ox Tongue à la Napolitaine. (723)
Mutton Cutlets.
Mock Poached Eggs. (333)
Parisian Sago Pudding. (403)
Cheese Trifles. (835)

SERVANTS' DINNER.

Roast Beef.
Brown Bread Pudding.

WEDNESDAY, 23 OCTOBER.

BREAKFAST

Sausage Meat Cakes. (58)
Parsley Eggs.

LUNCHEON.

Cold Ox Tongue.
Cream of Rabbit.
Cold Beef. Salad.
Apple Charlotte.
Rice Fritters

DINNER.

Clear Soup.
Baked Haddock.
Roast Pheasant.
Ginger Creams. (371)
Strawberry Pudding.
Aigrettes of Mushroom. (836)

SERVANTS' DINNER.

Parsnip Soup.
Cold Beef.
Rice Fritters.

THURSDAY, 24 OCTOBER.

BREAKFAST.

Fish in Shells. Haddock.
Stuffed Eggs. (16)

LUNCHEON.

Leeks and Oysters au Gratin.
Russian Steaks. (185)
Almond Tartlets.
Marmalade Pudding.

DINNER.

Cream Soup.
Quenelles of Pheasant.
Fillets of Veal, Bordelaise Sauce.
Vanilla Soufflé, Pineapple Sauce.
Banana Russe. (288)
Caper Custards. (747)

SERVANTS' DINNER.

Rump Steak.
Marmalade Pudding.

FRIDAY, 25 OCTOBER.

BREAKFAST.

Baked Eggs.
Devilled Shrimps. (8)

LUNCHEON.

Veal and Potato Risssoles.
Beef Olives.
Saucer Puddings.
Wine Jellies.

DINNER.

Spinach Soup.
Fried Smelts.
Boned Leg of Mutton.
Lemon Cheese Meringues.
Macédoine of Fruits. (323)
Stuffed Eggs. (837)

SERVANTS' DINNER.

Roast Leg of Pork.
Apple Dumpling.

SATURDAY, 26 OCTOBER.

BREAKFAST.

Grilled Kidneys.

Boiled Eggs.

Ham Toast.

LUNCHEON.

Stuffed Vegetable Marrow. (201)

Cold Mutton.

Mayonnaise of Chestnuts.

Cocoanut Puddings, Fruit Sauce. (346)

Fruit in Jelly Glasses.

DINNER.

Kidney Soup.

Enfield Puffs. (645)

Sheep's Tongues, White Sauce.

Baba au Rhum. (293)

Mock Ice Pudding. (519)

Luxette Biscuits. (827)

SERVANTS' DINNER.

Cold Mutton.

Cocoanut Puddings.

SUNDAY, 27 OCTOBER.

BREAKFAST.

Sardines in Bacon.

Eggs in Tomatoes. (31)

LUNCHEON.

Scalloped Sheep's Tongue or Scalloped Oysters.

Cutlets of Pigeon.

Bread Pudding with Cherries. (572)

Milk Pudding.

DINNER.

Cucumber Soup. (634)

Soufflé of Whiting.

Roast Wild Goose.

Ratafia Creams.

Timbale à la Maltoise. (573)

Caper and Roe Balls. (838)

SERVANTS' DINNER.

Roast Neck of Mutton.

Milk Pudding.

MONDAY, 28 OCTOBER.

BREAKFAST.

Grilled Kippered Salmon.
Game Omelet.

LUNCHEON.

Stewed Eels.
Fried Calf's Liver.
Batter Pudding.
Fig Roly Poly.

DINNER.

Clear Soup.
Filletted Mackerel, Parsley Sauce.
Roast Ox Heart.
E.M. Pudding. (574)
Coffee Moulds. (575)
Parmesan Soufflé.

SERVANTS' DINNER.

Liver and Bacon.
Fig Roly Poly.

TUESDAY, 29 OCTOBER.

BREAKFAST.

Devilled Bones of Goose.

Scrambled Eggs.

Minced Ox Heart and Tomato.

LUNCHEON.

Cauliflower, Curry Sauce. (96)

Chicken Savoury. (229)

Arrowroot Soufflé. (576)

Cream Cornets.

DINNER.

Vermicelli Soup.

Boiled Turbot, Lobster Sauce.

Fillet of Beef. (724)

Fruit Jellies and Cream.

Macaroon Soufflé. (577)

Savoury Sandwiches. (839)

SERVANTS' DINNER.

Stewed Steak.

Currant Puddings.

WEDNESDAY, 30 OCTOBER.

BREAKFAST.

Turbot and Lobster Cakes.
Eggs with Mushrooms. (51)

LUNCHEON.

Kromeskies of Beef. (230)
Lark or Pigeon Pie.
Apricot Fritters. (296)
Valentine Shape. (451)

DINNER.

Clear Soup, Italian Paste.
Fried Fillets of Haddock. (669)
Braised Neck of Veal. (704)
Champagne Jelly.
Mrs. Brown's Pudding. (343)
Luxette' Creams. (47)

SERVANTS' DINNER.

Irish Stew.

Apricot Tart.

THURSDAY, 31 OCTOBER.

BREAKFAST.

Kedgeree. (4)

Egg Fritters.

LUNCHEON.

Sausages and Chestnuts. (231)

Grilled Mutton Chops.

Cold Pigeon Pie.

Bread Meringue.

Baked Apples and Syrup.

DINNER.

Giblet Soup.

Vol au Vent of Oysters. (670)

Roast Hare.

Castle Baskets.

Plum Tarts.

Caviar Croûtes. (782)

SERVANTS' DINNER.

Round of Beef or Cold Veal.

Bread Meringues.

MENUS FOR NOVEMBER.

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FRIDAY, 1 NOVEMBER.

BREAKFAST.

Sardine Cutlets.
Overturned Eggs. (57)

LUNCHEON.

Savoury Omelet.
Little Veal Creams. (232)
Cold Beef. Salad.
Cranberry and Apple Pudding. (578)
Cream Eclairs.

DINNER.

Hare Soup or Mulligatawny Soup.
Stuffed Plaice.
Cutlets à la Bex. (725)
Lemon Soufflé. (570)
Cocoanut Puddings.
Cheese Sandwiches. (840)

SERVANTS' DINNER.

Lentil Soup.
Cold Beef.
Bread Pudding.

SATURDAY, 2 NOVEMBER.

BREAKFAST.

Egg Cutlets. (5)
Scrambled Kidneys.

LUNCHEON.

Rice au Gratin. (233)
Beefsteak and Kidney Pudding.
Lemon Solid. (467)
Strawberry Pudding. (497)

DINNER.

White Soup. (637)
Roast Turkey, Oyster Sauce.
Artichokes à la Sidney. (726)
Caramel Pudding.
Compote of Chestnuts. (548)
Shrimp Trifles. (841)

SERVANTS' DINNER.

Steak and Kidney Pudding.
Strawberry Pudding.

SUNDAY, 3 NOVEMBER.

BREAKFAST.

Rissoles of Turkey.
Eggs à la Tripe. (44)

LUNCHEON.

Cauliflower Salad. (234)
Fricassee of Turkey, Cheese and Celery Sauce.
Gooseberry Tartlets.
Cheese Straws.

DINNER.

Clear Soup.
Sole, Sauce Verte.
Timbale of Beef.
Tangerine Cream. (432)
Saucer Puddings. (579)
Calcutta Toast. (766)

SERVANTS' DINNER.

Potato Soup.
Fish Pie.
Gooseberry Tartlets.

MONDAY, 4 NOVEMBER.

BREAKFAST.

Grilled Turkey or Turkey Rissoles.
. Poached Eggs.

LUNCHEON.

Lentil Soup.
Rabbit Pie or Pork Olives.
Pancakes.
Stewed Pippins and Cream.
Ginger à la Duchesse. (580)

DINNER.

Tomato Soup.
Fried Haddock.
Half Saddle of Mutton.
Small Raisin Puddings. (581)
Bouiter Pudding. (367)
Angels on Horseback. (760)

SERVANTS' DINNER.

Rabbit Pie.
Stewed Pippins.

TUESDAY, 5 NOVEMBER.

BREAKFAST.

Sliced Eggs. (2)
Fish Balls.

LUNCHEON.

Macaroni and Tomato Sauce.
Fricandeau of Beef.
Hot Rice Shape with Preserve.
Apple Custards. (507)

DINNER.

Brown Soup.
Boiled Cod, Egg Sauce.
Roast Partridge.
Pear Soufflé. (417)
Sponge Sandwiches.
Anchovy à la Dick. (825)

SERVANTS' DINNER,

Beefsteak.
Boiled Rice Pudding.

WEDNESDAY, 6 NOVEMBER.

BREAKFAST.

Game Toast.
Scotch Eggs. (3)

LUNCHEON.

Stuffed Tomatoes. (34)
Boiled Leg of Mutton.
Cream Wafers. (582)
Milk Pudding.

DINNER.

Purée of Turnip.
Fried Sole or Cod in Little Cases.
Noisettes of Beef.
Tutti Frutti Pudding. (583)
Ground Rice Soufflé. (584)
Olive Custards. (747)

SERVANTS' DINNER.

Leg of Mutton.
Milk Pudding.

THURSDAY, 7 NOVEMBER.

BREAKFAST.

Fried Eggs.
Sardine Toast.

LUNCHEON.

Stuffed Onions. (235)
Shepherd's Pie.
Apple Charlotte.
Bread Trifle. (585)

DINNER.

Julienne Soup.
Chaudfroid of Quail. (714)
Mutton Cutlets au Gratin. (685)
Praline Custards. (586)
Orange Tartlets. (587)
Devilled Herring Roes. (842)

SERVANTS' DINNER.

Shepherd's Pie.
Bread Trifle.

FRIDAY, 8 NOVEMBER.

BREAKFAST.

Grilled Mackerel.
Eggs in Rings. (25)

LUNCHEON.

Beetroot Croûtes. (236)
Rump Steak and Oysters.
Hot Sago Mould filled with Stewed Apples,
Apricot Sauce.

DINNER.

Cock-a-Leekie.
Fish Creams.
Roast Ptarmigan.
Brown Bread Cream. (385)
Almond Croquettes. (314)
Cheese Tartlets. (741)

SERVANTS' DINNER.

Stewed Steak.
Apples Stewed.
Rice Shape.

SATURDAY, 9 NOVEMBER.

BREAKFAST.

Eggs au Plat. (15)
Grilled Kidneys, Serve Lemon.

LUNCHEON.

Game Soufflé or Shrimp Omelet.
Roast Loin of Pork.
Fig Pudding.
Baked Custard Pudding.

DINNER.

Clear Colbert Soup.
Boiled Halibut.
Veal Olives.
Peach Trifle. (267)
Beaufort Pudding. (307)
Savoury Oysters. (98)

SERVANTS' DINNER.

Loin of Pork.
Fig Pudding.

SUNDAY, 10 NOVEMBER.

BREAKFAST.

Kedgeree. (4)
Savoury Omelet.

LUNCHEON.

Fish Trifles.
Calf's Brain Fritters, Tomato Sauce.
Sirloin of Beef.
Greengage Tart.
Custards.

DINNER.

Cream Soup.
Plaice, Sauce Verte. (643)
Roast Chicken.
Fruit Jellies.
Caramel Custard.
Anchovy Straws.

SERVANTS' DINNER.

Sirloin of Beef.
Apple Tart.

MONDAY, 11 NOVEMBER.

BREAKFAST.

Parsley Eggs. (30)
Fish in Shells.

LUNCHEON.

Potato Gorglettes. (237)
Cold Beef. Salad.
Raisin Pudding.
Caramel Custard in Glasses.

DINNER.

Palestine Soup.
Petites Croustades. (702)
Roast Shoulder of Mutton.
Apple Cheese Cakes. (588)
Savoury Trifles. (205)

SERVANTS' DINNER.

Pea Soup.
Cold Beef.
Raisin Pudding.

TUESDAY, 12 NOVEMBER.

BREAKFAST.

Fritters of Kippered Herring.

Omelet Soufflé.

LUNCHEON.

Savoury Tomatoes. (238)

Raised Game Pie.

Flake Tapioca Pudding.

Little Marmalade Puddings.

DINNER.

Gravy Soup.

Rabbit Creams. (694)

Mutton Cutlets.

Timbale à la Celestine. (589)

Mince Pies.

Luxette Ramekins. (787)

SERVANTS' DINNER.

Hashed Mutton.

Marmalade Pudding.

WEDNESDAY, 13 NOVEMBER.

BREAKFAST.

Baked Eggs.
Rabbit Cream in Shells.

LUNCHEON.

Scalloped Salsify.
Stuffed Loin of Veal.
Castle Baskets.
Apple and Tapioca Pudding.

DINNER.

Tomato Soup.
Fried Haddock, Caper Sauce.
Roast Blackcock.
Walnut Cream. (590)
Canary Pudding.
Savoury Kipper Toast. (46)

SERVANTS' DINNER.

Loin of Veal.
Apples and Tapioca.

THURSDAY, 14 NOVEMBER.

BREAKFAST.

Veal Creams. (59)
Boiled Eggs.

LUNCHEON.

Cold Game.
Pig's Trotters.
Haricot Beef.
Boiled Lemon Pudding.
Banana Fritters.

DINNER.

Bonne Femme Soup.
Red Mullet, Wine Saucé.
Veal Cutlets.
Mushroom Meringues. (591)
Damson Jellies.
Cheese Soufflé. (843)

SERVANTS' DINNER.

Carrot Soup.
Haricot Beef.
Lemon Pudding.

FRIDAY, 15 NOVEMBER.

BREAKFAST.

Fish Cakes.

Eggs in Tomatoes. (31)

LUNCHEON.

Dressed Lobster.

Roast Wild Duck.

Jam Roll.

Queen's Pudding.

DINNER.

Clear Soup.

Fillets of Brill, Brown Sauce.

Rolled Mutton.

Apple Fool and Cream.

Macaroon Omelet. (592)

Cod Roe Croûtes. (749)

SERVANTS' DINNER.

Liver and Bacon.

Jam Roll.

SATURDAY, 16 NOVEMBER.

BREAKFAST.

Scalloped Wild Duck.
Scrambled Eggs.

LUNCHEON.

Lobster Rissoles.
Potato Soufflé. (239)
Bath Chap, Haricot Beans.
Lemon Cheese Tartlets.
Stuffed Oranges. (272)

DINNER.

Game Soup.
Entrée Millar. (727)
Braised Oxtail.
Summer Cream. (593)
Conservative Pudding. (450)
Sardine Savoury. (844)

SERVANTS' DINNER.

Stewed Steak.
Ground Rice Pudding.

SUNDAY, 17 NOVEMBER.

BREAKFAST.

Grilled Mackerel.
Eggs with Mushrooms. (51)
Bath Chap.

LUNCHEON.

Oxtail Kromeskies.
Curried Haddock in Casseroles. (240)
Saddle of Mutton.
Pancakes.
Fruit Salad. Custard.

DINNER.

Shrimp Soup.
Ham Aspics.
Roast Plover.
Guards' Pudding.
Little Ratafia Creams.
Anchovies en Surprise. (845)

SERVANTS' DINNER.

Boiled Neck of Mutton.
Fruit Salad.

MONDAY, 18 NOVEMBER.

—
BREAKFAST.

Sausages. Cold Plover.
Fritters of Egg.

LUNCHEON.

Artichokes, Tomato Sauce. (241)
Stuffed Saddle of Mutton.
Boiled Salted Pork with Cabbage.
Milk Pudding.
Open Apple Tart.

DINNER.

Turtle Soup.
Cod Steak, Oyster Sauce.
Fillets of Beef.
Cold Coffee Pudding (594)
Fruit Fritters. (352)
Devilled Biscuits. (751)

SERVANTS' DINNER.

Salt Pork.
Jam Tart.

TUESDAY, 19 NOVEMBER.

—
BREAKFAST.

Cod and Oyster Cakes.
Eggs à la Tripe. (44)

LUNCHEON.

Curried Croquettes. (242)
Roast Widgeon. Orange Salad.
Treacle Sponge. (271)
Apricot Trifle. (267)

DINNER.

Clear Soup.
Mayonnaise of Halibut. (649)
Veal Cream.
Royal Pudding. (558)
Milanaise Soufflé. (595)
Mustard Cheese Cream. (846)

SERVANTS' DINNER.

Cottage Pie of Saddle and Pork.
Treacle Sponge.

WEDNESDAY, 20 NOVEMBER.

BREAKFAST.

Widgeon Rolls.
Overturned Eggs. (57)

LUNCHEON.

Tomatoes with Liver. (243)
Boiled Leg of Mutton.
Black Currant Cream. (596)
Castle Puddings.

DINNER.

Hare Soup. (638)
Sole, White Sauce.
Roast Pheasant.
Sponge Cream. (466)
Orange Chartreuse. (380)
Prawn Croûtes. (794)

SERVANTS' DINNER.

Leg of Mutton.
Suet Pudding with Golden Syrup.

THURSDAY, 21 NOVEMBER.

BREAKFAST.

Fish Ramekins.
Egg Cutlets. (5)

LUNCHEON.

Turbot à la Shirley. (244)
Hot Pot. (78)
Rice Snowballs. (406)
Raisin Pudding.

DINNER.

Rice Soup.
Ham Cream. (189)
Fillets of Beef on Mushrooms.
Brown Breadcrumb Pudding. (540)
Japanese Charlotte. (452)
Savoury Custards. (748)

SERVANTS' DINNER.

Hot Pot or Hashed Mutton.
Raisin Pudding.

FRIDAY, 22 NOVEMBER.

BREAKFAST.

Fried Haddock.
Ham Omelet.

LUNCHEON.

Kidney Toast. (245)
Roast Leg of Pork.
Apple Mould. (597)
Semolina Pudding.

DINNER.

Crayfish Soup.
Savoury Sole. (671)
Chicken with Prunes. (728)
Ginger Cream. (371)
Apricot Fritters.
Cheese Straws. (847)

SERVANTS' DINNER.

Roast Leg of Pork.
Semolina Pudding.

SATURDAY, 23 NOVEMBER.

BRAKFAST.

Little Chicken Ramekins.
Poached Eggs,

LUNCHEON.

Soufflés à la Dorothy. (246)
Grilled Fillet Beefsteak.
German Coffee Cream. (418)
Fried Oysters. (848)

DINNER.

Julienne Soup.
Fish Soufflé. (99)
Roast Wild Duck.
Vanilla Blancmange.
Lemon Pie. (266)
Egg Croûtes. (849)

SERVANTS' DINNER.

Lentil Soup.
Cold Pork.
Apple Fritters.

SUNDAY, 24 NOVEMBER.

BREAKFAST.

Curried Duck Rissoles.

Sliced Eggs. (2)

LUNCHEON.

Shrimps au Parmesan. (247)

Boiled Neck of Mutton.

Baked Apples and Syrup.

Bread Fritters.

DINNER.

Purée of Wild Duck or Purée of Artichokes.

Ox Tongue and Mushrooms in Casserole. (729)

Veal Cutlets, Mustard Sauce.

Pippins and Cream. (598)

Mousseline Pudding. (295)

Game Trifles.

SERVANTS' DINNER.

Boiled Neck of Mutton.

Bread Fritters.

MONDAY, 25 NOVEMBER.

BREAKFAST.

Fried Eggs.

Kedgeree. (4)

Mushrooms on Toast.

LUNCHEON.

Curried Fish. (94)

Calf's Head, Parsley Sauce.

Plum Dumpling. (263)

Pink Lemon Sponge.

DINNER.

Clear Soup.

Boiled Halibut, Hollandaise Sauce.

Braised Fillet of Beef,

Quail.

French Rice Pudding. (403)

Soufflé en Surprise. (469)

SERVANTS' DINNER.

Stewed Veal.

Plum Dumpling.

TUESDAY, 26 NOVEMBER.

BREAKFAST.

Fish Quenelles.

Scotch Eggs. (3)

LUNCHEON.

Macaroni Cheese. (248)

Veal and Ham Pie.

Golden Pudding. (599)

Broiled Oysters and Eggs. (850)

DINNER.

Purée of Chestnut. (639)

Artichokes à la St. Cloud. (730)

Savoury Chicken. (698)

Chocolate Russe.

Sweet Imitation Mushrooms. (600)

Marrow Toast. (799)

SERVANTS' DINNER.

Pea Soup.

Loin of Pork.

Golden Pudding.

WEDNESDAY, 27 NOVEMBER.

BREAKFAST.

Eggs in Rings. (25)
Chicken on Toast with Grilled Mushrooms.

LUNCHEON.

Hot Fish Omelet. (54)
Pigeons in Casserole.
Gooseberry Soufflé. (394)
Batter Pudding, Brandy Sauce.

DINNER.

Mock Turtle Soup.
Whiting au Gratin. (211)
Timbale of Rabbit.
Chocolate Pudding. (601)
Curaçoa Prunes. (602)
Devilled Oyster. (851)

SERVANTS' DINNER.

Potato Soup.

Cold Pie.

Treacle Tart.

THURSDAY, 28 NOVEMBER.

BREAKFAST.

Kromeskies of Rabbit.
Tomato Omelet.

LUNCHEON.

Curried Vegetables. (249)
Jugged Hare.
Cabinet Pudding.
Coffee Custard Sauce. (603)
Apricot Mould and Cream.

*

DINNER.

Purée of Salsify.
Mayonnaise of Fish.
Roast Shoulder of Mutton.
Seville Orange Pudding. (604)
Fruit Tartlets, Ice Cream. (398)
Luxette Toast.

SERVANTS' DINNER.

Stewed Steak.
Roly Poly.

FRIDAY, 29 NOVEMBER.

—
BREAKFAST.Parsley Eggs. (30)
Fish in Shells.

LUNCHEON.

Spinach Mould. (250)
Irish Stew.Scotch Pancakes. (605)
Little Coffee Creams.

DINNER.

Brown Soup.
Fried Sole, Tomato Sauce.
Roast Blackcock.
Fruit Meringue. (427, 470)
Orange Fool. (606)
Grenada Toast. (809)

SERVANTS' DINNER.

Irish Stew.
Scotch Pancakes.

SATURDAY, 30 NOVEMBER.

BREAKFAST.

Savoury Game Toast.

Stuffed Eggs. (16)

LUNCHEON.

Indian Tartlets. (251)

Roast Leg of Mutton served with Tomatoes and
Mushrooms.

Suet Pudding. (550)

Gooseberry Fool. Sponge Fingers.

DINNER.

Cream of Celery.

Fried Smelts.

Ox Tongue, Wine Sauce. (731)

Raspberry Pudding. (303)

Ginger Cream. (371)

Devilled Shrimps. (8)

SERVANTS' DINNER.

Roast Mutton.

Suet Pudding.

MENUS FOR DECEMBER.

[The figures in parentheses relate to certain special recipes, numerally arranged, at the end of the book. The Summary of Recipes on the contents page will facilitate reference.]

SUNDAY, 1 DECEMBER.

BREAKFAST.

Stewed Kidneys.
Baked Eggs.

LUNCHEON.

Curried Omelet. (252)
Boiled Corned Beef.
Cherry Pudding. (554)
Italian Meringues. (543)

DINNER.

Clear Soup.
Pigeon and Tongue Patties.
Roast Duck.
Lemon Beignets. (331)
Stone Cream. (302)
Anchovies à la Dick. (825)

SERVANTS' DINNER.

Corned Beef.
Cherry Pudding.

MONDAY, 2 DECEMBER.

BREAKFAST.

Dried Haddock in Milk.

Boiled Eggs.

LUNCHEON.

Devilled Duck. (253)

Cold Beef, Salad.

Fruit Compote with Rice.

Pink Jelly.

DINNER.

Thick Oxtail Soup.

Curried Eggs. (66)*

Mutton Cutlets.

Charlotte Russe.

Mince Pies.

Cheese Balls. (769)

SERVANTS' DINNER.

Artichoke Soup.

Cold Beef.

Fruit and Rice.

TUESDAY, 3 DECEMBER.

BREAKFAST.

Fish Cream Kromeskies.

Eggs in Tomatoes.

LUNCHEON.

Macaroni and Tomatoes.

Curried Mutton.

Sheep's Trotters, White Sauce.

Batter Pudding.

Greengage Tart.

DINNER.

Rice Soup.

Fried Plaice, Caper Sauce.

Boiled Chicken and Mushrooms.

Sweet Vol au Vent. (607)

Apricot Pudding.

Savoury Eggs. (100)

SERVANTS' DINNER.

Minced Mutton.

Greengage Tart.

WEDNESDAY, 4 DECEMBER.

—
BREAKFAST.

Scrambled Eggs.
Fish in Shells.
Grilled Bones.

LUNCHEON.

Mushroom Omelet. (254)
Widgeon Pie and Fillet Steak,
Imperial Pudding. (608)
Fig Mould and Cream.

DINNER.

Clear Mulligatawny.
Stuffed Sole. (642)
Roast Ox Heart.
Grouse.
Mushroom Meringues.
Almond Croquettes.
Tomato Puffs. (852)

SERVANTS' DINNER.

Steak Pie.
Stewed Figs.
Milk Pudding.

THURSDAY, 5 DECEMBER.

BREAKFAST.

Heart and Ham Toast.
Eggs with Mushrooms.

LUNCHEON.

Potato Soup.
Stuffed Loin of Veal.
Friar's Omelet.
Rhubarb Tart.

DINNER.

Brown Game Soup.
Cold Chicken Creams. (73²)
Roast Shoulder of Mutton.
Belgrave Jelly. (369)
Cranberry and Apple Pudding.
Devilled Anchovies.

SERVANTS' DINNER.

Loin of Veal.
Jam Roll.

FRIDAY, 6 DECEMBER.

BREAKFAST.

Scalloped Chicken Cream.
Fritters of Egg.

LUNCHEON.

Croquettes of Mutton and Grilled Tomatoes.
Rumpsteak with Oysters.
Stewed Pears. Custard.
Bread Pudding.

DINNER.

Fish Soup.
Lobster Patties.
Roast Fillet of Pork.
Cream Peaches. (609)
Mousseline Pudding. (295)
Cheese Straws. (843)

SERVANTS' DINNER.

Shoulder of Mutton Stuffed.
Bread Pudding.

SATURDAY, 7 DECEMBER.

BREAKFAST.

Lobster Rissoles.
Kidney Omelet.

LUNCHEON.

Prawns and Baked Eggs. (255)
Hot Pot of Grouse.
Treacle and Apple Tart. (610)
Sago Pudding.

DINNER.

Clear Soup.
Boiled Cod, Egg Sauce.
Noisettes of Beef.
Fruit Salad in Glasses.
Ginger Soufflé. (286)
Luxette Tartlets. (853)

SERVANTS' DINNER.

Rabbit Pie.
Sago Pudding.

SUNDAY, 8 DECEMBER.

BREAKFAST.

Kedgeree. (4)

Overturned Eggs. (57)

LUNCHEON.

Pork Steaks and Apples. (251A)

Game Baskets.

Roast Ribs of Beef.

Apple Fritters.

Queen's Pudding.

DINNER.

Bonne Femme Soup.

Boiled Perch, Hollandaise Sauce.

Roast Saddle of Mutton.

Lemon Custards.

Rhubarb Mould.

Sardines à la Dorothy. (854)

SERVANTS' DINNER.

Ribs of Beef.

Apple Fritters.

MONDAY, 9 DECEMBER.

BREAKFAST.

Egg Cutlets. (5)
Sausage Rolls.

LUNCHEON.

Spaghetti and Haddock Cutlets. (256)
Cold Beef, Salad.

Saddle of Mutton Stuffed with Purée of Parsnip.

Orange Tart. (611)
Potato Fritters. (612)

DINNER.

Kidney Soup.
Fish Soufflé.
Braised Oxtail.
Soufflé Frappé Marguerite. (613)
Baba au Rhum.
Anchovy Straws.

SERVANTS' DINNER.

Parsnip Soup.
Cold Beef.
Potato Fritters.

TUESDAY, 10 DECEMBER.

BREAKFAST.

Fish Pie.

Eggs à la Tripe. (44)

LUNCHEON.

Beetroot Farcie with Prawns. (257)

Partridge Pie.

Rice Caramel. (614)

Damson Mould and Cream.

DINNER.

Oxtail Soup.

Red Mullet, Wine Sauce.

Mutton Cutlets with Tomatoes.

Prune Russe. (359)

Brown Bread Soufflé. (405)

Savoury Butterflies. (855)

SERVANTS' DINNER.

Pork Chops. Potato Pie.

Fig Pudding.

WEDNESDAY, 11 DECEMBER.

BREAKFAST.

Minced Sheep's Tongues.
Haddock Balls. (39)
Stuffed Eggs. (16)

LUNCHEON.

Timbale of Lobster.
Roast Neck of Mutton.
Orange Compote and Jelly. (615)
Marmalade Pudding. (409)

DINNER.

Palestine Soup.
Stewed Cod. (672)
Veal Olives.
Pear Soufflé, Chocolate Sauce. (417)
Moss Baskets. (616)
Scotch Woodcock.

SERVANTS' DINNER.

Roast Neck of Mutton.
Marmalade Pudding.

THURSDAY, 12 DECEMBER.

BREAKFAST.

Veal Kidney on Toast.
Poached Eggs.

LUNCHEON.

Hyderabad Patties. (258)
Beefsteak, Celery Sauce.
Damson Trifle.
Rice Fritters.

DINNER.

Clear Oxtail Soup.
Sole Bonne Femme. (668)
Macédoine of Pigeons. (749)
Tapioca Cream. (347)
Cocoanut Puddings.
Anchovy Eclairs. (812)

SERVANTS' DINNER.

Stewed Steak.
Rice Fritters.

FRIDAY, 13 DECEMBER.

BREAKFAST.

Tomato Omelet.

Fried Fillets of Mackerel.
Grilled Pigeons' Bones.

LUNCHEON.

Scalloped Salsify, Artichoke Chips. (74)
Chicken Pie.
Steamed Custard Pudding.
Apricot Poached Eggs. (333)

DINNER.

Green Soup.
Fish Quenelles.
Fillets of Beef on Mushrooms.
Milk Jelly. (617)
Banana and Orange Compote.
Shrimp Toast.

SERVANTS' DINNER.

Liver and Bacon.
Roly Poly.

SATURDAY, 14 DECEMBER.

BREAKFAST.

Fish Cakes.
Swiss Eggs. (60)

LUNCHEON.

Spinach Soup.
Brisket of Beef, Cold Pie.
Apple Meringue.
Scrambled Egg and Cheese.

DINNER.

Sago Soup.
Boiled Turbot.
Roast Partridge.
Gâteau of Pears. (533)
Mince Pies.
Cheese Soufflé. (843)

SERVANTS' DINNER.

Brisket of Beef.
Rice Pudding.

SUNDAY, 15 DECEMBER.

BREAKFAST.

Game Toast. (61)

Sliced Eggs. (2)

Fish Quenelles.

LUNCHEON.

Turnip Cups. (259)

Roast Lamb and Mint Sauce.

Pork Cutlets à la Patrick. (260)

Pancakes.

Lemon Cheese Tartlets.

Charlotte of Chestnuts. (618)

DINNER.

Julienne Soup.

Boiled Cod, Oyster Sauce.

Pheasants in Casserole.

Omelet, Cherry Brandy Sauce. (556)

Vanilla Cream.

Stuffed Eggs. (837)

SERVANTS' DINNER.

Cold Beef.

Pancakes.

MONDAY, 16 DECEMBER.

BREAKFAST.

Scalloped Cod and Oyster.
Fried Eggs.

LUNCHEON.

Curried Pheasant and Rice.
Cold Lamb. Salad.

Apple Pie.
Bread Pudding.

DINNER.

Cream Soup. (640)
Fried Smelts.
Mayonnaise of Chestnuts. (708)
Stuffed Ox Heart.
Guards' Pudding.
Macédoine of Fruits.
Celery Straws. (856)

SERVANTS' DINNER.

Turnip Soup.
Cold Lamb.
Bread Pudding.

TUESDAY, 17 DECEMBER.

BREAKFAST.

Kidneys Grilled Whole.
Scotch Eggs. (3)

LUNCHEON.

Curried Ox Heart.
Calf's Liver.
Boiled Chicken and Bacon.
Open Tart of Pears, Hot.
Sago Pudding.

DINNER.

Brown Soup.
Fish Soufflé. (99)
Cutlets of Veal, Brown Caper Sauce.
Geneva Wafers.
Lemon Pudding.
Herring Roe on Toast. (736)

SERVANTS' DINNER.

Liver and Bacon.
Sago Pudding.

WEDNESDAY, 18 DECEMBER.

BREAKFAST.

Chicken Rissoles.
Eggs in Rings. (25)

LUNCHEON.

Celery Soup.
Roast Leg of Pork.
Apple Charlotte.
Arrowroot Soufflé. (576)

DINNER.

Vermicelli Soup.
Vol au Vent of Lobster. (670)
Beef Olives.
Mock Ice Pudding. (519)
Ground Rice and Apple Pudding.
Savoury Soufflé. (857)

SERVANTS' DINNER.

Roast Leg of Pork.
Arrowroot Pudding.

THURSDAY, 19 DECEMBER.

BREAKFAST.

Fish Ramekins.

Eggs au Plat. (15)

LUNCHEON.

Devilled Kidneys.

Rissoles of Mutton and Tomatoes.

Hollow Bread and Butter Pudding. (619)

Venoise Pudding.

DINNER.

Purée of Turnip.

Tomato Soufflé.

Boiled Neck of Mutton.

Orange Custard Fritters. (620)

Chocolate Mousse. (340)

Cheese Tartlets. (741)

Croquettes of Chestnuts. (858)

SERVANTS' DINNER.

Carrot Soup.

Shepherd's Pie Cold Pork.

Bread and Butter Pudding.

FRIDAY, 20 DECEMBER.

BREAKFAST.

Sardine and Tongue Toast.
Parsley Eggs. (30)

LUNCHEON.

Fish Pie with Artichokes.
Stuffed Pigeons.
Stewed Cranberries.
Bread Fritters.

DINNER.

Game Soup.
Oyster Patties.
Braised Fillet of Beef.
French Sago Pudding.
Cold Orange Soufflé.
Iced Cheese Savoury. (820)

SERVANTS' DINNER.

Sirloin of Beef (remove Fillet).
Bread Fritters.

SATURDAY, 21 DECEMBER.

BREAKFAST.

Plain Omelet.
Rissoles of Pigeon.

LUNCHEON.

Curried Prawns. (88)
Rolled Leg of Mutton, Stuffed.
Floating Island. (358)
Swiss Roll and Cream. (430)

DINNER.

Clear Soup.
Boiled Halibut, Dutch Sauce.
Quail.
Coffee Soufflé.
Mince Pies.
Tomatoes in Aspic. (859)

SERVANTS' DINNER.

Leg of Mutton. Cold Beef.
Milk Pudding.

SUNDAY, 22 DECEMBER.

BREAKFAST.

Ham Toast.
Stuffed Eggs. (16)

LUNCHEON.

Stuffed Potatoes. (72)
Irish Stew.
Rhubarb Tart.
Vanilla Creams.

DINNER.

Tomato Soup.
Sweetbreads, Cream Sauce.
Mutton Cutlets.
Plum Jelly. (621)
Melon Cream. (622)
Bombay Toast. (738)

SERVANTS' DINNER.

Hashed Beef and Celery.
Irish Stew.
Plum Tart.

MONDAY, 23 DECEMBER.

BREAKFAST.

Baked Eggs.

Haddock Cutlets.

Sweetbreads in Cases.

LUNCHEON.

Turbot Salad. (211)

Roast Veal.

Moulded Pears. (411)

Jam Roll.

DINNER.

Cock-a-Leekie.

Lobster Soufflé. (646)

Wild Goose.

Prune Fritters.

Ginger Pudding.

Salsify Custards. (764)

SERVANTS' DINNER.

Roast Veal.

Jam Roll.

TUESDAY, 24 DECEMBER.

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BREAKFAST.

Fried Slips.
Grilled Kidneys.
Boiled Eggs.

LUNCHEON.

Cold Goose.
Curried Codfish.
Grilled Pork Chops, Tomatoes.
Cream Eclairs.
Friar's Omelet. (278)

DINNER.

Clear Mulligatawny.
Fish Cream. (666)
Ox Tongue à la Smith. (734)
Roast Saddle Mutton.
Pineapple Cream, or Brown Bread Soufflé. (405)
Open Apple Tart. (481)
Stuffed Anchovies. (860)

SERVANTS' DINNER.

Curried Cod.
Roast Pork.
Stewed Pippins.

WEDNESDAY, 25 DECEMBER.

BREAKFAST.

Eggs in Tomatoes. (31)

Tongue Toast.

Fried Whiting.

LUNCHEON.

Stuffed Leeks. (152)

Roast Turkey.

Plum Pudding. (263)

DINNER.

Clear Soup.

Turbot, Lobster Sauce.

Macédoine of Sweetbreads. (700)

Braised Fillet of Beef.

Boned Quail.

Mince Pies.

Chocolate Alexandra. (623)

Poire Melba. (364)

SERVANTS' DINNER.

Brown Soup.

Roast Turkey.

Plum Pudding.

THURSDAY, 26 DECEMBER.

BREAKFAST.

Scrambled Eggs.

Turkey Cutlets.

Devilled Herrings. (1)

LUNCHEON.

Beetroot Cups. (259-261)

Salmi of Chicken.

Meringues.

Greengage Tart.

DINNER.

Shrimp Soup.

Mousse of Ham. (167)

Roast Shoulder of Mutton.

Cocoanut Puddings.

Soufflé en Surprise. (469)

Cheese Eggs. (861)

SERVANTS' DINNER.

Stuffed Saddle of Mutton.

Greengage Tart.

FRIDAY, 27 DECEMBER.

BREAKFAST.

Game Quenelles.
Eggs with Mushrooms. (51)
Scalloped Sweetbreads.

LUNCHEON.

Turkey en Terrine. (262)
Roast Beef.
Fried Plum Pudding.
Stewed Figs and Blancmange.

DINNER.

White Soup.
Fried Sole Fingers.
Noisettes of Veal.
Bananas au Rhum. (265)
Lemon Jelly.
Cheese Soufflé. (843)

SERVANTS' DINNER.

Roast Beef.
Stewed Figs.
Blancmange.

SATURDAY, 28 DECEMBER.

BREAKFAST.

Kedgeree. (4)
Fritters of Egg.

LUNCHEON.

Cauliflower Soufflé. (95)
Minced Mutton, Tomatoes.
Apricot Mould, Cream.
Rice Pudding.

DINNER.

Vegetable Soup.
Vol au Vent of Lobster. (670)
Russian Steaks. (185)
Brandy Cherry Tartlets. (624)
Brown Pudding. (301)
Anchovy Creams.

SERVANTS' DINNER.

Shepherd's Pie.
Rice Pudding.
Syrup.

SUNDAY, 29 DECEMBER.

BREAKFAST.

Lobster Quenelles.
Overturned Eggs. (57)

LUNCHEON.

Caviare Toast.
Roast Loin of Pork.
Raisin Pudding.
Cheese Straws.

DINNER.

Kidney Soup.
Boiled Gurnet, Hollandaise Sauce.
Calf's Head, Cream Sauce.
Raspberry Sponge. (625)
Hot Coffee Pudding. (568)
Angels on Horseback. (760)

SERVANTS' DINNER.

Roast Loin of Pork.
Raisin Pudding.

MONDAY, 30 DECEMBER.

BREAKFAST.

Calf's Head Brawn.
Haddock Toast.
Cutlets of Egg. (5)

LUNCHEON.

Scalloped Oysters and Calf's Brains.
Stewed Steak and Celery.
Apple Dumplings.
Bouiter Pudding. (367)

DINNER.

Purée of Spinach.
Baked Haddock.
Roast Wild Duck, Soubise Sauce.
Coffee Cream.
Orange Fritters.
Shrimp Toast. (38)

SERVANTS' DINNER.

Stewed Steak.
Apple Dumplings.

TUESDAY, 31 DECEMBER.

BREAKFAST.

Pickled Herrings.

Game Ramekins.

Eggs à la Tripe. (44)

LUNCHEON.

Sprouts au Gratin. (210)

Cutlets of Duck and Grilled Tomatoes.

Stewed Pears, Custard.

French Sago Pudding. (403)

DINNER.

Bonne Femme Soup.

Fried Plaice.

Stuffed Sheep's Heart.

Ratafia Cream. (287)

Strawberry Soufflé.

Scotch Tartlets. (811)

SERVANTS' DINNER.

Haricot Mutton.

Stewed Pears.

Sago Pudding.

RECIPES.

BREAKFASTS.

1.—HERRINGS DEVILLED.

Split the herrings and bone them; rub the insides with mustard paste and some mango chutney, and grill. Serve very hot.

2.—SLICED EGGS.

Take some hard-boiled eggs, cut them across in rounds. Dip in yolk of egg and breadcrumb, fry in butter, and serve hot.

3.—SCOTCH EGGS.

Pound the remains of any cold meat with a little bacon or ham. Form a thick paste with some good stock and a little flour, which have been previously boiled up. Add some butter. Cut some hard-boiled eggs in two, and dip them in melted butter. Cover with a thin coating of the paste, evenly put on with a wet palette knife. Dip in egg and breadcrumbs, and fry a nice brown.

4.—KEDGEREE.

Shred into small pieces the remains of any boiled fish or a baked haddock, and also a dried haddock. Have two-thirds of fish and one-third of rice, which has been thoroughly well boiled and drained. Mix the fish and rice together over the fire with a few small pieces of butter. Serve hot, piled high on a dish, with grated egg over. If a wet kedgeree be preferred, add cream as well as butter, or the remains of any sauce can be used to bind the ingredients together.

5.—EGG CUTLETS.

Chop some hard-boiled eggs into very small pieces; with a little thick white sauce make it into cutlet shapes, egg and breadcrumb, and fry. When used as a savoury, add a couple of chopped anchovies, and make the cutlets very small.

6.—VEAL CREAM ROLLS.

Remains of veal cream made into rolls with a little Worcester sauce; roll in egg and breadcrumb, and fry.

7.—KIDNEYS ON TOAST.

Blanch three sheep's kidneys and put them in a saucepan with about one pint of good gravy or stock; stew until tender, take them up, pound them, and pass them through a wire sieve, working in a little butter; melt 2oz. of butter in another saucepan, stir in 2oz. of flour, add by degrees a breakfastcupful of the liquor in which the kidneys were stewed, having first removed all grease from it; work in the kidney paste, together with a dessertspoonful of port wine, a teaspoonful of red-currant jelly,

the same quantity of anchovy vinegar, and a dust of Marshall's ccralline pepper; stir all together till the sauce thickens. Pour the mixture over four squares of hot fried toast.

8.—DEVILLED SHRIMPS.

Pick and clean some shrimps, roll them in flour, put them in a frying basket, and fry them in boiling fat till quite crisp. Serve them piled up like whitebait, and well sprinkled with salt and pepper.

9.—FRIED SLIP.

A slip, or small Dover sole, is improved by having a sliced tomato in the pan with it while frying.

10.—FISH IN CASES AND MUSHROOMS.

Butter some small fancy cases; have the remains of fish (cod, turbot, and such kinds) torn into coarse shreds with a fork; mix with the remains of sauce used with the fish, lobster, oyster, or shrimp; fill the cases; pour a teaspoonful of cream over each, and bake till very hot, and serve.

11.—SHEEP'S TONGUE, SCALLOPED.

Mince finely the remains of cooked sheep's tongue. Butter some scallop shells and sprinkle with breadcrumbs. Put in the tongue, and salt and pepper, and one and a half tablespoonfuls of tomato purée, or the same of stock in each, and cover with bread-crums. Warm in the oven for fifteen minutes, and serve hot.

12.—CHICKEN AND SARDINE RISSOLES.

Take remains of chicken creams. Pound some boned sardines in a mortar, bind with some Worcester sauce into round rissoles. Egg and breadcrumb, and fry a nice brown.

13.—PARTRIDGE TOAST.

Chop the remains of partridge or any game into tiny squares. To each tablespoonful put five drops of Harvey sauce. Warm thoroughly in a little milk, and serve on a hot croûte on a slice of grilled tomato.

14.—PARTRIDGE AND VEAL RISSOLES.

Pound the meat in a mortar, put a tomato through the sieve; mix with the meat, also some tobasco sauce; if too moist, add breadcrumbs. Make into balls, egg and breadcrumb, and fry.

15.—EGGS AU PLAT.

Butter a flat baking dish and season with pepper and salt. Break the required number of eggs on the dish, and pour a dessertspoonful of thick cream over each egg. Place a small marble of butter between each, and bake in a good oven until the eggs are just set.

16.—STUFFED EGGS.

Boil some eggs until hard, and cut in half. Remove the yolk and fill the whites with sardines which have been boned and chopped into dice, add a little salt and pepper, stand the white on a round of toast, and grate over the sardine very thickly the yolk of the egg which has been removed. Serve hot.

17.—PARTRIDGE ON TOAST.

Pick the remains of partridge free from the bones and pound in a mortar, adding one anchovy to every six tablespoonfuls of partridge, two hard-boiled eggs, and a little cream, and salt and pepper. When a paste has been made, put it in a saucepan to warm slowly. Prepare some fingers of hot buttered toast. Spread the mixture on it, not too thickly. Put a line of beaten white of egg on it to decorate, and place in the oven for five minutes. Serve very hot.

18.—SHRIMP ROLLS.

Pick some shrimps. Cut some thin slices of French roll and butter them well, adding a little salt and pepper, and, if possible, mustard and cress. Lay on the slices some shrimps, and roll tightly, but not breaking the bread. Serve in a pyramid with mustard and cress lightly strewn over all.

19.—FISH CREAMS.

Pound the remains of some fish in a mortar. To four tablespoonfuls allow two of cream and an egg beaten stiff. Mix all thoroughly, add a little salt, and bake for fifteen or twenty minutes in well-buttered little cases. Serve hot in the cases.

20.—SAUSAGE ROLLS.

Parboil some sausages for ten minutes. Cut in half, and roll each half in a sheet of flake pastry $\frac{1}{4}$ in. thick. Pinch the ends and trim them off. Lay on a baking sheet in a quick oven; when almost cooked, brush them over with beaten egg to glaze them. They should take twenty-five minutes.

21.—CALF'S BRAIN ROLLS.

Mix some brains with breadcrumbs, salt, pepper, a few chopped-up capers, and the yolk of an egg, and form into rolls. Dip in egg and breadcrumb, and fry in a light brown.

22.—HAM EGGS.

Cut some rounds of toast and some very thin slices of ham the same size, and lay the ham on the toast. Chop up finely two tablespoonfuls of ham, put it into a pan with plenty of melted butter, and stir together. Beat up four eggs and throw them into the pan. Keep stirring the whole till the eggs are almost set, then serve hot and quickly on the rounds of toast and ham.

23.—SAVOURY TOAST.

1. Take the remains of breakfast sausages, mince and warm them in a little Worcester sauce till thick or solid, add a quarter of the quantity of chopped mango chutney. Mix well. Serve on round *croûtes* with a pile of whipped cream in the centre.
2. One ounce of butter, two hard-boiled eggs (passed through a sieve), one teaspoonful anchovy sauce, one teaspoonful chopped capers, and a little cayenne pepper and salt. Make hot, and serve on hot buttered toast.

24.—VEAL AND EGG CUTLETS.

Take the remains of cooked veal, and to each breakfastcupful add two hard-boiled eggs, salt, and pepper. Pound in a mortar to

a paste, moisten with chutney juice and enough brown sauce to bind the mixture. Make into cutlet shapes. Egg and bread-crumb, and fry in boiling fat a light brown.

25.—EGGS IN RINGS.

With two different sized cutters, cut some bread rings $1\frac{1}{4}$ in. deep and a $\frac{1}{4}$ inch thick. Fry these as croûtes. Poach the same number of small eggs, cut them with the smaller cutter the same size as the inside of the ring. Drop them in, and grate over the top some dried kippered herring thickly, or fried parsley, or a little chopped bacon, or chopped grilled mushroom. Serve very hot.

26.—BAKED TURBOT

Lay the remains of cold turbot in a small baking dish with a few bits of butter, and bake for twenty minutes, basting well. Drain the fish, and serve covered with a very hot shrimp sauce and a few drops of lemon.

27.—RICH EGGS.

Cut 2oz. of cooked ham into small dice, and warm it in a little butter. Poach four eggs, and put them each on a round of toast, arranging the ham round the eggs, and sprinkle chopped parsley over all.

28.—DRIED HADDOCK CUTLETS.

Cook a dried haddock, remove the flesh from the bones, and pound in a mortar. Hard boil two eggs, chop them up finely, and mix with an equal quantity of the haddock, adding salt and pepper and a very little made mustard, and cream to bind. Make into cutlet shapes. Dip in egg and breadcrumb, and fry.

29.—LIVER TOAST.

Cut up some calf's liver finely, and place in a saucepan with a very little butter, a teaspoonful of anchovy sauce, and the yolk of one egg. Fry slowly, stirring all the time. Dish up on rounds of toast, pouring the sauce over the toast first.

30.—PARSLEY EGGS.

Butter some small egg cases and sprinkle them round with finely chopped parsley. Break an egg into each, and poach them in water in the oven. Turn out, and serve each on toast.

31.—EGGS IN TOMATOES.

1. Cut some good-sized tomatoes in half and remove most of the pulp, sprinkle a little salt and pepper in each and about half a teaspoonful of cream. Break an egg into each half, and bake in the oven till the egg is set. Serve on a round of toast.

2. Cut some tomatoes in half. Bake them till tender, and put on rounds of toast with some of the following mixture piled high on each half tomato: Beat two eggs well, and mix with a tablespoonful of cream some salt and pepper. Drop it into a little melted butter in a stewpan, and set over a fair fire till like buttered eggs. Then use.

32.—SAVOURY EGG FRITTERS.

Take four hard-boiled eggs, an anchovy, and three olives. Put all through a sieve, bake into fritters with aid of a little cream. Dip in batter, and fry a nice brown.

33.—BAKED COD.

One and a half pounds of cod, one teaspoonful of finely chopped parsley, one teaspoonful of butter, one tablespoonful of flour, one teacupful of breadcrumbs, one teacupful of milk, one egg. Choose a nice middle cut of the fish, wash and skin it, and then dry it well inside and out. Put the breadcrumbs into a basin with the butter, parsley, salt, and pepper, and moisten the whole with a well-beaten egg. Use this mixture as a stuffing for the fish, and dust the fish over with the flour, laying it on a baking dish. Finally pour in the milk, and place some small pieces of butter on top. Bake in a moderate oven for half an hour, basting now and again with the milk. Fish prepared in this way is most nutritious, as all the substance is maintained, and is rendered light and easily digestible.

34.—STUFFED TOMATOES.

Take six nice round tomatoes, not too large. Cut off the tops and scoop out the interior, removing the seeds. Have six small mushrooms, and cut them in eight pieces. Mix well the pulp and mushrooms, a tablespoonful of cream, and enough pounded cooked white meat to form a thick substance. Replace this in the skins, and bake in the oven for twenty minutes. Serve hot with some parsley butter on top.

34A.—SALSIFY A LA CREME.

Boil some roots of salsify until tender, and cut them into neat lengths of an inch. Dip these separately in a cream sauce, and pile high on a dish, pouring the remains of cream sauce over all. Serve hot.

CREAM SAUCE.—Use equal parts of cream and vegetable stock. Thicken to proper consistency with arrowroot, and add a few drops of lemon juice. Stir in the ingredients separately over the fire.

35.—SWEETBREAD AND ASPARAGUS IN CASES.

Take the remains of cooked sweetbreads, butter some little fire-proof cases, and half fill with sweetbread. Cut some cooked asparagus into half-inch lengths, and fill up the cases, putting the tips standing in a bunch on top. Pour a teaspoonful of cream over each, and warm in the oven for ten minutes.

36.—KIPPERED HERRINGS AND TOMATO.

Fry the kippered herrings in a little butter. Lay on each two slices of tomato or one teaspoonful tomato ketchup, and fry for about eight minutes. Serve with the gravy and the tomato very hot.

37.—SAVOURY TRIFLES.

Cut some small rounds of white bread and spread thinly with butter. Remove all the meat from the body and claws of a crab, being careful not to take any green matter. Pound the yolk of a hard-boiled egg with half a teaspoonful of made mustard, the same of salt, and a little pepper, and one tablespoonful of melted butter. Mix thoroughly, and add a teaspoonful of lemon juice, three tablespoonfuls of fine white breadcrumbs, add the crab slowly to the mixture, and lastly moisten with cream. Pile this mixture high on the little rounds of bread, and cover lightly with mustard and cress. A lobster serves equally well.

38.—SHRIMP TOAST.

Take half a pint of shrimps, stew them gently in 3oz. of butter in a small saucepan, seasoning them with powdered mace and coralline pepper and salt. Pile on small rounds of buttered toast, sprinkle with lemon juice, and serve very hot.

39.—FINNAN HADDOCK BALLS.

Cook a dried haddock and pound the flesh smooth, removing all bones, add pepper and a little salt. Make a stiff paste with the fish, some butter, and a little cream, and roll it into small balls. Dip in egg and breadcrumb, and fry. Serve on toast.

40.—BAKED EGGS AND ASPARAGUS TIPS.

Butter some small china egg cases and stand them in a warm oven for a minute. Cut some small pieces of cooked asparagus, and put a layer in the bottoms of the little cases. Break an egg into each, and bake in the oven for two minutes, then pour a teaspoonful of cream over each and put a layer of cooked asparagus tip on top, and bake for five minutes. Serve very hot in the cases.

41.—FISH CREAM CUTLETS.

Take the remains of fish cream. To six tablespoonfuls add one of finely grated breadcrumbs and a very little cream, some salt and pepper, and the yolk of one egg beaten a little. Mix all. Make into cutlets, dip in egg and breadcrumb, and fry a light brown. Use a piece of macaroni to stick into the end to resemble the bone of the cutlet.

42.—SAVOURY KIPPER.

Remove all the meat from a cooked kippered herring, pound it in a mortar. Put a tomato through a sieve, keeping out the seeds, and mix it with the herring; add slowly half a teaspoonful of breadcrumbs, and salt and pepper. Warm all in a small saucepan, moistening with cream if necessary, and serve on toast fingers.

43.—GALANTINE TOAST.

Cut some thin slices from a galantine of chicken, and warm them in a thick Espagnol sauce. Serve them on rounds of toast. Put a slice of fried tomato on top, and some salt and pepper, and serve as hot as possible.

44.—EGGS A LA TRIPE.

Cut three large onions into slices, scald them, and cook them in milk till tender. Drain them, and use the milk to make a thick sauce, adding one gill of cream and a little butter. Season with salt, pepper, and nutmeg. Boil six eggs for fifteen minutes, and mix them with the onions in the sauce. Stir carefully over the fire for a few minutes, then arrange on the centre of a dish, and surround by a border of sippets of toast, which have each had a few drops of anchovy essence sprinkled on them.

45.—SAVOURY ROLLS.

Cut some thin slices of kippered salmon, spread on each some mustard and chutney. Roll up tight, and bake in a greased paper for ten minutes. Serve cold on a slice of cucumber.

46.—KIPPER TOAST.

Prepare some small rounds of toast. Warm the remains of kippered herring in some tomato ketchup, and spread on the toast. Place one very small grilled mushroom on the centre, and serve hot.

47.—HADDOCK CREAMS.

1. Pound in a mortar the remains of cooked dry haddock. Make into a paste with some thick cream. Pile on a round of brown bread and butter, and serve cold with half an olive on top.

2. Pound enough cooked haddock to give three tablespoonfuls, stir into this over the fire half a pint of cream, a little salt, and the well-beaten yolk of one egg. Remove from the fire, and when the mixture is cooler add the stiffly whipped whites of two eggs lightly. Fill some little wet moulds, and set in a cool place to get cold quickly. Turn out when ready, and serve with salad. Mrs. A. B. Marshall's preparation "Luxette" can also be used. It does not require to be pounded.

48.—DRIED HADDOCK AND RICE.

Mince one small onion and fry it in 2oz. of butter, add four peeled tomatoes cut in pieces, pepper and salt, and one dried haddock cut in pieces; stew for ten minutes. Boil two tablespoonfuls of rice, and when tender add to the stew, stir constantly, and continue stewing for another ten minutes. Warm some little paper or china cases, and fill with the stew. Serve very hot, with chopped parsley on top.

49.—SHEEP'S BRAINS.

If for breakfast, egg and breadcrumb and fry, and serve with bacon. Another way is to make a nice white sauce, then put the brains in and stew for about ten minutes. When sending them to table sprinkle a little chopped parsley over. This recipe will do for calves' brains as well.

50.—DEVILLED CUTLETS.

Have some very small cutlets, rub with mustard, and grill them, sprinkling some red pepper on them after the first turn. Serve very warm, with their own mustard gravy over them.

51.—EGGS WITH MUSHROOMS.

1. Have some hard-boiled eggs and cut them in slices, not too thick. Dip in egg and breadcrumb, and fry a light brown. Grill some small mushrooms, lay one on each egg, and put the egg on a piece of buttered toast. Serve very hot, sprinkling them with pepper and salt.

2. Have four hard-boiled eggs and cut them into thin slices. Dip them in egg and then in grated Parmesan cheese and fry them a pale brown. Grill one mushroom for each piece of egg. Place the egg on a piece of buttered toast, the mushroom on top, and finish with chopped parsley. Serve very hot.

52.—OYSTER CUTLETS.

Fry 2½oz. of flour with 2oz. of butter. Then mix into it half a pint of boiling milk in which the beards from the oysters were stewed, stir until it boils, season with a dust of Marshall's coralline pepper, a pinch of salt, and a few drops of lemon juice,

mix into it four yolks of eggs, and stir until it thickens. Put three dozen oysters into a stewpan, let them get hot in their own liquor, add a few chopped truffles, and then add them to the sauce. Put aside until cold, then make it up into cutlet shapes, using a little flour, egg and breadcrumb, and fry a pale golden colour. When cooked place a stem of parsley on the top of each, arrange a cutlet frill on these, and garnish the centre with nicely fried parsley. Serve very hot.

53.—HADDOCK AND TOMATOES.

Cut a fresh haddock into fillets and fry it a nice brown. Cut some tomatoes into slices and fry them in the pan with the fish, and serve them on top with a little melted butter.

54.—HOT FISH OMELET.

Separate the whites from the yolks of two eggs, beat the whites to a stiff froth. Put a piece of butter about the size of a walnut into another basin, with the yolks and about a tablespoonful of any cold white fish broken into small pieces, pepper and salt to taste, and mix well together. Put a piece of butter into a very clean frying pan, and when it is very hot mix the two lots of eggs together, put into the pan, and stir until set. Let it remain on the fire for about two minutes, then brown the top in front of the fire, and turn out on a hot dish.

55.—SARDINE TOAST.

Bone ten sardines and make into a paste in a mortar with one tablespoonful of syrup from chutney, add a little salt and mustard, and pile the mixture on rounds of toast. Warm in the oven, not letting it get too dry, and serve chopped parsley over.

56.—GAME IN SHELLS.

Bone the remains of game and chop finely. Butter some scallop shells and sprinkle with breadcrumbs, put in the chopped game. Lay a slice of tomato on top of each, a little cream, pepper and salt, and warm up in the oven for fifteen minutes.

57.—OVERTURNED EGGS.

Hard boil four eggs, cut in half, and remove the yolks. Fill the white of the egg with remains of fish, or chicken cream, or white savoury scraps, a few drops of cream, and a seasoning of salt and pepper. Put a piece of toast on top to prevent the contents falling out, and reverse it so that the flat side of the egg rests on the toast. Put a ring of grated yolk of egg round the edge of the toast. Can be served hot or cold.

58.—SAUSAGE MEAT CAKES.

Buy 1lb. of sausage meat and add to it pepper, salt, and four tomatoes rubbed through a sieve. Make into cakes, dip in egg and breadcrumb, and fry a nice brown. Serve with tomato sauce.

59.—VEAL CREAM.

Pound in a mortar 4oz. of veal cutlet and pass it through a sieve. Add quarter of a pint of cream and quarter of a pint of milk, some salt and pepper, and stir well with a wooden spoon.

Beat two eggs to a froth, add to the mixture, and stir thoroughly. Pour into a small buttered mould, and steam near the boiling point for thirty minutes. Serve with a white mushroom sauce.

60.—SWISS EGGS.

1. Spread 2oz. of butter on a dish and lay on six thin slices of Gruyère cheese. Break six eggs on this, keeping the yolks whole, sprinkle with pepper and salt. Mix a teaspoonful of chopped parsley and 2oz. of grated cheese and strew over them. Bake in a very quick oven about ten minutes.

2. Half a teacupful of thick cream, 1oz. of Parmesan cheese, pepper and salt, a dust of coralline pepper. Put on a flat dish, break the eggs into cream and cheese, cook till the eggs are set. Serve with fairy toast. Cut strips of stale bread, bake in a moderate oven till a pretty golden colour.

61.—GAME TOAST.

Prepare some small rounds of toast, and spread on them thinly some made mustard. Pound the remains of game, and mix with a little cream, and spread on the top of the mustard. Then cover thickly with grated Parmesan cheese, and toast in the oven.

LUNCHEON DISHES.

62.—TOMATO A LA CLARKE.

Skin 1lb. of tomatoes and pound through a sieve with one minced onion, add pepper and salt and two eggs (yolks and whites), well whisked. Steam in a border mould for twenty minutes with buttered paper on top. Stand ten minutes before turning out. Fill with vegetable or anything like sweetbread, peas, and cauliflower, or French beans are nice. This dish can be served hot or cold, according to the time of year.

63.—EGGS A LA LINDEN.

Quantities: Six hard-boiled eggs, a quarter of a pint of preserved French mushrooms, half a breast of boiled fowl, one pint of white sauce made from chicken broth and cream. Cut the eggs lengthways, remove the yolk to be pounded with the chicken and mushrooms, add three tablespoonfuls of white sauce mixed with pepper and grated nutmeg, and pass the mixture through the sieve. Garnish the white of the eggs with the above paste (give the form of a whole egg with the tablespoon), put the eggs in a fireproof dish, cover the whole with the white sauce, grate some Parmesan cheese over, and brown in the oven. Serve very hot.

64.—MACEDOINE OF SHEEP'S TONGUE.

Put some fresh sheep's tongues into cold salt and water, and let them lie in it for twenty-four hours; then rinse and blanch, and braise with vegetables and stock for three and a half to four hours, adding more stock if necessary. When cooked take the tongues up and remove the outer skin, then cut each into about three slices longways. Trim neatly at the root, place them in a sauté pan, strain the gravy from the braise, remove the fat, and pour it into the sauté pan with the slices. Let this boil up till the liquor reduces to the consistency of thick cream and the meat looks as if glazed. Dish up on a border, filling up the centre with a hot strained macédoine of vegetables, and pour thin Soubise sauce round it.—Mrs. A. B. Marshall.

65.—CAULIFLOWER AU GRATIN.

Take some half-boiled cauliflowers after they have drained well, divide them into two, dip each piece into thick cream, then cover them with fine seasoned crumbs and small pieces of butter. Put them into a Dutch oven, and let the crumbs brown lightly, and in ten minutes arrange the cauliflower as whole on a dish, and serve very hot.

66.—CURRIED EGGS.

1. Fry together two peeled and chopped onions, one small sliced apple, two large fresh mushrooms, a small bunch of herbs, 2oz. of fresh butter. Stir well together until a nice golden colour, then add two tablespoonfuls of Marshall's Crème de Riz, one table-

spoonful of Marshall's curry powder, a dessertspoonful of chutney, the juice of a small lemon, a little salt, one and a half pints of good stock. Cover the pan, and simmer steadily for forty minutes until tender, then tammy it and return to pan. Have ready as many hard-boiled eggs as required, and cut in halves; take a small piece off the bottom of each to make them stand up, put in the curry for five minutes before serving. Dish on a border of boiled rice, garnish with yolk of egg that has been rubbed through a sieve, small strips of beetroot and parsley alternately round the dish, put a small spoonful of whipped cream on the top of each egg, sprinkle with Marshall's coralline pepper. Serve very hot for luncheon or dinner.

2. Required number of hard-boiled eggs cut in halves or quarters. Mix one and a half teaspoonfuls of curry powder to a pint of gravy, and twelve large raisins cut in half. Simmer all until it is reduced almost half. Thicken with flour. Have the eggs very hot, and pour the hot sauce over them, and serve very hot.

67.—PORK OLIVES.

Cut some thin pieces of pork from the leg, 3in. long, 2in. wide, and $\frac{1}{2}$ in. in thickness. Put a thin layer of breadcrumbs that have been slightly flavoured with onion and sage on each of the slices, sprinkle with salt and pepper, on this lay a thin slice of tomato, roll up tightly and tie with a tape, roll them lightly in flour, and fry a good brown in butter. Put them in a stewpan, and cover with a good gravy from a joint. Cook gently for one hour, take them out, and dish up on a bed of mashed potatoes. Thicken the gravy with a little cornflour, add a small lump of glaze, strain, put in a few chopped truffles, and pour it over and round the olives. Serve apple sauce separately.

67A.—NECK OF MUTTON A LA FLORENCE.

Boil 3lb. of neck of mutton until nearly cooked. Make a paste of the beaten yolks of two eggs, chopped parsley, breadcrumbs, sweet herbs, salt and pepper, and spread this over the meat, and brown it nicely in front of the fire. Serve with a savoury sauce made with half a pint of the liquor thickened with a little browned flour. Add one teaspoonful of lemon juice and the same of claret, and pour this very hot round the dish.

68.—SPAGHETTI CHEESE.

Parboil about 3oz. of spaghetti, then boil it till tender in a little stock. Lay in a flat dish, and pour the following sauce over, and stand in the oven till brown on top.

SAUCE.—Boil together 1oz. of butter, 1oz. of flour, one pint of milk, a quarter of a pint of good stock; salt, pepper, and a teaspoonful of made mustard. When fairly thick, pour over the spaghetti.

69.—BAKED EGGS AND PIGEON, &c.

1. Fill the bottom of a ramekin dish with chopped pigeon and the least thing of grated Parmesan cheese. Break an egg over all, add a teaspoonful of cream, and bake ten minutes.

2. Chop up finely the remains of pigeon and place at the bottom of small fireproof dishes. Add one teaspoonful of cream to each small dish and a chopped mushroom. Place the raw egg on top, and bake for five minutes.

70.—SPANISH EGGS.

Cook some artichoke bottoms, and lay them on a croûton. Trim some poached eggs, and lay one on each. Pour the following sauce over:

SAUCE.—Warm two tablespoonfuls of cream with one of white stock, also twelve finely chopped button mushrooms and the sieved yolk of a hard-boiled egg. Serve quite hot.

71.—SEAKALE AND CHEESE.

Cook some seakale till tender. Cut into $\frac{1}{4}$ in. lengths, put into a saucepan one large cupful of seakale, one gill of cream, half a gill of milk, salt and pepper, and the yolk of an egg. Stir over the fire for ten minutes. Butter a flat dish, pour in the mixture, grate 1 oz. of Parmesan cheese over it, and bake for fifteen minutes.

71A.—STEAMED FOWL WITH OYSTER STUFFING.

Fill a good-sized fowl with a rich oyster stuffing, rub it over with a slice of lemon, wrap it in a well-buttered paper, and lay in a tin to steam for one and a half hours or more. Serve very hot with a good white sauce over it, and some grilled mushrooms in the dish.

72.—STUFFED POTATOES.

Bake some large potatoes, cutting one end flat for them to stand on. Remove inside, and mix with remains of veal cream or any white meat, and a little chopped sweet chutney and some cream. Make into a fairly dry paste and replace in the potato skin, and serve very hot, standing in rows.

73.—TOMATO SOUFFLÉ.

Two eggs, six tomatoes, 1 oz. of flour, 2 oz. of butter, ten drops of anchovy paste, a quarter of a pint of cream. Mix the flour smoothly with some cold milk. Boil the cream, and stir in the flour paste, and boil again. Take it up and stir in the whites of eggs beaten stiff, the yolks, anchovy, and butter, and lastly the tomatoes. Beat all thoroughly, put in a papered soufflé dish, bake in a quick oven, and serve immediately.

74.—SCALLOPED SALSIFY.

Boil some salsify until tender, and cut into dice. Put some into a scallop shell with salt and pepper. Put a teaspoonful of cream into each scallop and the same of grated Parmesan cheese over. Warm up in the oven for ten minutes.

75.—SPINACH PUDDING.

Boil 4 lb. of spinach in a very little boiling water with salt. When done, put it at once in cold water to keep the colour, then pass through a sieve, and add to the spinach $\frac{1}{2}$ lb. of white bread, soaked first in water, and the yolk of an egg. Steam this in a mould (adding seasoning) for half an hour. One tablespoonful of grated cheese improves the flavour.

SAUCE.—One ounce of butter and 1 oz. of flour. Mix these two well and slowly together, then add three-quarters of a pint of white stock, and put to this the white of an egg beaten to a froth with half a gill of cream and seasoning to taste. Turn out the mould, and serve it hot with the sauce round.

75A.—CURRIED RISSOLES WITH VEGETABLES.

Ingredients: Curry sauce, minced chicken, rice, egg, breadcrumbs, vegetables. Method: Make a little curry sauce and add to it the minced chicken and a little boiled rice. Set aside to cool. Then shape into pear shapes, dip each into a well-beaten egg and then into freshly made breadcrumbs, and serve with a macédoine of vegetables.

75B.—PIGEON L'ESPAGNE.

Stew four pigeons until done. Then arrange them in the centre of a dish, and pile the following savoury rice round them: Warm in a saucepan one gill of olive oil, throw into it $\frac{1}{2}$ lb. of rice, $\frac{1}{2}$ lb. of liver cut into tiny squares, three fresh tomatoes, half a pint of tomato sauce, one chopped onion, one tablespoonful of chopped parsley, and pepper and salt. Stew these gently for quite ten minutes, stirring once or twice. Then pour in one pint of stock, close the saucepan, and simmer till the rice has absorbed the liquor. Strain off the oil through a warm strainer, and use. A little lemon juice may be added.

76.—CAULIFLOWERS RICHELIEU.

Boil one large or two medium cauliflowers, taking care to keep them firm. In the meantime fry one tablespoonful of flour in clarified butter and three-parts of a teacup of very good chicken or veal stock. Let it come to the boil, then add a teacup of thick cream and seasoning. Let it come to the boiling point again, but do not let it continue boiling; add one tablespoonful of Parmesan cheese. Cut all the leaves and stalks away from the cauliflower, put it into an entrée dish in pyramid form, and spread the sauce over it, ornament with tongue and truffles, and pour some good tomato sauce round the base.

77.—EGGS IN MATELOTE.

Chop up an onion finely and fry it in 1oz. of butter. When it is a golden brown add equal quantities of claret and water, about a gill and a half of each, with a bunch of sweet herbs, two or three cloves, coralline pepper and salt to taste, and a grate of nutmeg. Let the whole boil for a quarter of an hour, then draw the saucepan to the side of the fire, and poach in it some eggs, one at a time. Take them out carefully as they are done, and let them drain on a sieve, strain the liquor into a small saucepan, add a teaspoonful of arrowroot, and let it boil till sufficiently reduced. Have ready some round croûtons of bread fried, arrange them on a hot dish with a poached egg on each, pour the sauce all over them, and serve as hot as possible.

78.—HOT POT.

Parboil some onions and potatoes, strain and cut them into slices $\frac{1}{2}$ in. thick. Put a layer of potatoes at the bottom of an earthenware (fireproof) piedish. Cut any cold meat into slices, put a layer, then a layer of onions, and continue till the dish is full. Pour over enough well-seasoned stock to cover it, and bake for an hour.

79.—TOMATO BASKETS.

Take six nice round tomatoes and hollow out centre very carefully, leaving a strip to form a handle. Season the inside with a little pepper and salt, and nearly fill with a good mayonnaise

sauce. Then take as many nicely cooked points of bottled asparagus as will fill the baskets, and place them evenly in (care must be taken that the points are not too long, or they will overbalance). Dish up on bed of nicely shred lettuce or cress, which has been marinaded and sprinkled with mignonette pepper, and serve for a luncheon dish or savoury. Celeriac can be used in place of asparagus if a fresh vegetable is preferred.

80.—LOBSTER HOT.

Shred the meat of a lobster, add salt, pepper, and a very few breadcrumbs, and the yolk of an egg. Mix all, and place in flat baking dish. Pour two tablespoonfuls of cream over, and bake for twenty minutes, and serve, decorating the dish with the claws, &c., and the coral in the centre.

81.—CELERY AU GRATIN.

Cook some sticks of celery till tender, cut into squares. Lay in a well-buttered baking dish with layers of grated Parmesan cheese and some cream, and bake till brown.

82.—VIENNESE STEW.

Take a good-sized piece of beef, and, after well beating and washing it, put it in a sufficiently large basin, cover it with cooking wine, and let it remain for a night. In the morning take out the meat, lard it with strips of bacon, season it with powdered cloves, cinnamon, and salt; lay it in a stewpan with the wine, faggot of parsley, one of sweet herbs, half an onion, and a clove of garlic. Boil slowly with the stewpan closely covered till the meat is cooked.

83.—FISH PUDDING.

Cut up some brill or cod into small pieces. Line a basin with paste, and quarter fill with a layer of the fish, then a layer of hard boiled egg, a layer of sliced tomato, some pepper and salt; fill up with fish, finish with a layer of sliced tomatoes, cover with paste and boil for two hours, tied in a cloth same as steak and kidney pudding. Serve in the basin.

84.—VERMICELLI A LA CLAUDE.

Boil three tablespoonfuls of vermicelli in one pint of milk for fifteen minutes, then add three well-beaten eggs; beat all together with a gill of cream, salt and pepper. Butter a mould and line it with small pieces of ham and tongue, pour in the mixture, and bake it for three-quarters of an hour. Turn out, and serve with tomato sauce.

85.—KIDNEYS A LA DIEPPE.

Break up 4oz. of macaroni into small pieces and cook in boiling water till tender; skin three mutton kidneys, remove the fat, and cut each into six slices. Season with salt, cayenne, and minced herbs. Fry the kidneys in butter for two minutes, then stew them in a quarter of a pint of gravy and a quarter of a pint of tomato ketchup for ten minutes. Lay them on a small flat dish, place the macaroni over them, and pour the gravy over all. Put a very little grated Parmesan cheese over, and serve very hot.

86.—SPINACH AND POACHED EGGS.

Cook some spinach, chop it, and drain thoroughly. Make into stiff rounds on a dish, leaving a hollow in the centre. Fill this

with cream. Place a neatly poached egg on top, and serve very hot.

87.—SKATE A LA FRANCAISE.

Place four slices of skate into a fish kettle with half a sliced onion, a bay leaf, a clove, a little parsley, several peppercorns, and a cupful of ordinary vinegar, adding water to cover the skate. Simmer gently till tender, skin the fish, and serve on a hot dish with tomato sauce and some pieces of olive cut and laid in the centre of each slice.

88.—CURRIED SARDINES.

Bone twelve sardines and lay them in a dish, and warm in the oven. Make a curry sauce by frying together half a chopped onion, one tablespoonful of curry powder, two teaspoonfuls of flour, and a little salt. Then moisten with one gill of stock to form a sauce, add twelve sultana raisins, and half a teaspoonful of desiccated cocoanut. Arrange the sardines in a small dish and pour the sauce over them. Put little heaps of plain boiled rice in the corners.

88A.—CURRIED PRAWNS IN CASSEROLE.

Fry two small sliced onions in 4oz. of butter till brown, then remove the onions. Have the prawns ready picked, and rub into them some curry powder. Put them into the melted butter, and stew till they are brown. Place in a small casserole, and add as much brown stock as will just cover the prawns, and stew them slowly for five minutes. To two breakfastcupfuls of prawns add four teaspoonfuls of desiccated cocoanut, the juice of half a lemon, and a tablespoonful of mango chutney. Stir all well together till hot, and serve in the casserole.

89.—MINCED MUTTON AND SCRAMBLED EGG.

Mince some mutton very fine, and warm it in a good brown gravy and tomato ketchup, equal parts of each. Prepare some scrambled eggs, arrange it in a circle on a dish, and put the mince in the centre with slices of grilled tomato on top.

90.—BRUSSELS SPROUTS A LA MARIE.

Boil some sprouts until tender, taking care not to break them; cut some bacon into small dice and fry them. Butter a flat baking dish, put in a layer of sprouts, fill up the spaces between each with the dice of bacon, sprinkle some grated Parmesan over, put another layer of sprouts, cover with Parmesan sauce, and bake for fifteen minutes.

PARMESAN SAUCE.—Fry 1oz. of butter with 1oz. of flour, mix with half a pint of stock, stir till they boil, add two tablespoonfuls of grated Parmesan and a little cream, boil up again and strain, and pour over the dish of sprouts.

91.—TIMBALE OF TEAL AND RABBIT.

Mince the remains of teal and rabbit. To 1lb. add 1lb. of bread-crums moistened with stock, a little parsley, and salt and pepper. Line a plain buttered mould with half-cooked broad macaroni. Put the mixture in carefully, and steam for an hour. Serve with good brown sauce with a little sherry in it.

92.—STUFFED BEETROOT.

Cook some very small beets till quite tender. Scoop out the inside, let cool. Make a mixture of chicken and ham or rabbit and ham mixed, and a little salad, finely cut. Put into the hollow of the beet, pour a little mayonnaise sauce over, ornament with lettuces cut into shreds, and serve in a dish with salad round.

93.—PARSNIPS AU GRATIN.

Cook a parsnip till tender. Cut it up into slices $\frac{1}{4}$ inch thick and 1 inch long. Butter a baking dish and season with salt and pepper. Lay in the parsnips, add salt and a little grated dried kippered herring. Pour Parmesan sauce over all, and put in the oven to brown. Refer to 90 for sauce.

94.—CURRIED FISH.

Put into a clean stewpan 2oz. of butter, make quite hot, then put in three large onions cut up into dice shapes and one large apple, fry together until a nice brown colour, then mix into this two tablespoonfuls of Marshall's Crème de Riz, a dessert-spoonful of Marshall's curry powder, the same of chutney, one teaspoonful of curry paste, the juice of two lemons, a little salt and Marshall's coralline pepper, and one and a half pints of fish stock. Cook together forty minutes, then add 1½lb. cooked fish freed from skin and bone; let the fish cook in the curry for ten minutes, then turn out into a hot silver dish in a border of rice, garnish with shrimps or prawns made hot with a little cream, and quarters of hard-boiled eggs. Filleted soles are very nice done this way if folded once and cooked in salad oil and water before mixing with the curry. Serve very hot.

94A.—STUFFED CELERIAC.

Cook four small celeriac roots until quite tender. Cut them in half and hollow out the inside of each. Make a purée of this and an equal quantity of pounded chicken, and one pound of sardine, and cream. Replace in the celeriac half, and warm thoroughly in the oven, putting on a little more cream if too dry. Serve hot.

95.—CAULIFLOWER AND TOMATO SOUFFLÉ.

Cook until tender a small cauliflower, pass it through a coarse wire sieve with two tomatoes, stir into this three tablespoonfuls of Béchamel sauce, adding salt and pepper and a large tablespoonful of grated Parmesan cheese; then add the yolks of three eggs and stir well together, beat the whites to a stiff froth, stir lightly into the other ingredients, pour into a papered soufflé tin that has been buttered and sprinkled with breadcrumbs, and bake in a moderate oven for half an hour.

96.—CAULIFLOWER, CURRY SAUCE.

Boil a cauliflower until tender. Divide into pieces each sufficient for one person, and arrange in a dish in a circle with the stalks inward, and pour over them a nice curry sauce; arrange little heaps of grated cocoanut in the corners and centre. Put one large sliced onion in a pan with 1oz. of butter, melted, half of a sliced apple, and cook together for twenty minutes; add two tablespoonfuls of grated cocoanut, a pinch of ground ginger, and

turmeric, and salt, the juice of half a lemon, a bunch of herbs, one teaspoonful of curry powder, and cook this in one pint of milk or stock for half an hour. Pass through a sieve, and serve very hot over the cauliflower.

96A.—JUGGED STEAK.

Cut 1lb. of beef steak into flat, square pieces, and roll these round a thin pin, and pile them in a stone jar one above the other, add four small whole onions, four cloves, one and a half glasses of port wine, pepper and salt. Cover the jar close and stand it in boiling water, letting the steak stew slowly in its own juice until tender.

97.—SPAGHETTI AND HADDOCK.

Shred finely some cooked dried haddock, butter a small flat baking dish, and grate a little cheese over it, lay the haddock in the dish, cover it with grated cheese and a little pepper. To every teacupful of haddock add two tablespoonfuls of thick cream, and bake in an oven for fifteen minutes.

98.—SAVOURY OYSTERS.

Clean and blanch twelve oysters, chop them up into small pieces, also chop five small mushrooms. Mix together with salt, pepper, and a few drops of lemon juice, and the white of one egg. Make into small flat rounds. Dip in yolk of egg and bread-crums, and serve on a hot croûte.

99.—FISH SOUFFLE.

Three ounces of fish, well pounded, three eggs, half a pint of milk, the juice of an onion, pepper and salt to taste. Beat the eggs well, mix well with the fish and milk, pour into a buttered mould, and steam for three-quarters of an hour to an hour. Chicken or any white meat is very good served like this.

99A.—SPICED CHICKEN.

Prepare a chicken as for roasting, and stuff it with a plain forcemeat. Place it in a saucepan with half a pint of water, and season with salt, pepper, cayenne, and any spice liked. Add 1lb. of tomatoes cut into slices, $\frac{1}{2}$ lb. of mushrooms, and a wine-glassful of vinegar. Cover closely, and simmer gently for about one and a quarter hours. Serve it hot with some little forcemeat balls.

100.—SAVOURY EGGS.

Take four eggs, which have been boiled twenty minutes. Cut them lengthways in four parts, remove the yolks, and mix with a tablespoonful of Marshall's Luxette, and two chopped mushrooms, and a little thick cream. Replace this paste in the whites to resemble the yolk, and place them in a dish of mustard and cress, and serve cold; or arrange in rows on a dish, ornament with parsley, and serve very hot.

101.—CHICKEN FILLETS IN ASPIC.

Line a mould with aspic cream, carefully arrange some nicely cut fillets cut from cold chicken round the mould and at the bottom, interspersing with slices of *yellow* tomato if possible. Pour more aspic over and let it all set; fill the remainder of the mould

with chicken minced into dice, and mixed with chopped celeriac and lettuce and aspic jelly. Let get cold, and serve with a salad.

102.—STEWED KIDNEYS AND SCRAMBLED EGGS.

Prepare six mutton kidneys and cut each into four pieces. Stew the twenty-four small pieces, in just enough tomato juice to cover them, very slowly for twenty minutes. Add an onion, some chopped sage and parsley, and continue stewing for ten minutes. Have a very hot dish, put a circle of scrambled eggs in it, and carefully empty the kidney into the centre. Serve very hot.

103.—BAKED EGGS. ANCHOVY SAUCE.

Place a slice of tomato at the bottom of a little egg dish, break in an egg carefully, pour over it a teaspoonful of cream. Bake till quite set. Warm some anchovy sauce and pour over the eggs just before serving.

104.—MARROW AND MUSHROOMS.

Peel and well wash and dry some fresh mushrooms, season with a little coralline pepper, salt, chopped parsley, chopped eschalot, and a tablespoonful of good gravy. Put the mushrooms in a well-buttered sauté pan with a buttered paper over them, and cook them on the side of the stove or in a moderate oven for about fifteen minutes, keeping them well basted while cooking. Put into a stewpan two or three tablespoonfuls of brown sauce, half an eschalot, a tablespoonful of sherry or mushroom liquor, $\frac{1}{2}$ oz. of glaze; let it boil up, then add some pieces of blanched beef marrow cut in slices about $\frac{1}{4}$ inch thick, but do not let the sauce boil after the marrow is added or it will become oily. Fry some little rounds of white bread till a nice golden colour, place a mushroom on each, and dish them in a round like cutlets on a very hot dish. Mix together the sauce and the liquor from the cooked mushrooms and pour this over the mushrooms, and place a slice of marrow on each. This dish must be served very hot for breakfast or second course.

105.—TOMATOES A LA NEVILLE.

Remove the peel from some small ripe, sound tomatoes with a sharp-pointed knife, and open the top parts round the core, then with a small scoop remove the seedy part and season the inside of the tomatoes with the seasoning used for the artichokes below, and by means of a forcing bag and plain pipe fill them up with a purée of chicken prepared as below. Mask over entirely the outside of the tomatoes with aspic cream, garnish the tops with a little ring or star of truffle, and set this to the aspic cream with a little liquid aspic jelly; dish up the tomatoes on cooked artichoke bottoms that are seasoned with a little finely chopped eschalot and parsley, or tarragon and chervil, and serve for a second course or luncheon dish, or for ball supper.

CHICKEN PURÉE.—For six to eight small tomatoes take $\frac{1}{2}$ lb. of cooked chicken, free from bone and skin, one large tablespoonful of thick cream, one tablespoonful of Béchamel sauce, a little salt and coralline pepper, and a teaspoonful of Liebig Company's extract of meat. Pound all together till smooth, then rub it through a fine hair sieve and use.—Mrs. A. B. Marshall.

106.—RAGOUT OF CELERY.

Cleanse, blanch, and braise one or two fresh white sticks of celery. When it is cooked take it up and cut in neat, square pieces; dish these up on a hot dish in a circle like cutlets. Clean three or four medium-sized mushrooms and cook them in a little butter for about ten minutes in the oven or on the stove, then cut them up in shreds and add them to 2oz. of cooked tongue or lean ham, likewise cut up, and mix all with the strained liquor in which the celery was braised. Make this quite hot, and, having removed the fat, pour all over the celery, garnish the dish with bunches of crisply fried, small, dice-shaped croûtons, and serve hot.

107.—BROWN CHAUDFROID OF DUCK

Cut the cold duck into neat joints, cover them with a sliced onion and carrot, a leaf of celery, and a broken parsley stalk, season with salt and pepper, and sprinkle the whole with salad oil and Marshall's (white) tarragon vinegar; let them remain in this for an hour. Put the trimmings and bones on to stew with an onion and carrot and a savoury faggot in a quart of water, let it reduce to half a pint, then strain it. Fry 1oz. of butter and one of flour in a stewpan, stir in the stock till it boils, add a piece of glaze the size of a walnut, also two sheets of Marshall's gelatine, which have been soaked in cold water. Stir till all is dissolved, then add half a wineglassful of port wine. Take the pieces of duck, free them from the marinade, and mask each piece thickly with the sauce, and set aside till quite firm. Put a small quantity of seasoned salad into a silver dish, pile the pieces of duck high, and surround them with alternate slices of cucumber and tomato, which have been seasoned with salt, Marshall's coralline pepper, salad oil, and Marshall's (white) tarragon vinegar.

108.—POTATOES STUFFED.

Cook some large potatoes in their skins. Cut a flat place at one end for the potato to stand on. Cut a lid at the top and scoop out the inside and mash it. For each potato cut three oysters in half and mix with the mashed potatoes, and pepper and salt and a little butter to bind it all. Fill the potato skins. Return to the oven and serve very hot, the potatoes standing in rows in the dish. The remains of fish or chicken, or even tomatoes or celery, can be used to stuff potatoes.

108A.—RABBIT CUSTARD.

Pound 3oz. of the white flesh of a rabbit and mix with it three well-beaten eggs, half a pint of milk, a pinch of pounded mace, half a teaspoonful of bruised onion, pepper and salt. Mix all thoroughly, and place in a well-buttered mould. Tie it down with a cloth, and steam like a custard pudding. Turn it out and serve with a brown wine sauce round, and grilled tomatoes separately.

109.—GALANTINE ON TOMATO RICE.

Remains of galantine cut into neat rounds. Brush over with a little warm glaze. Mask one-half of each round with tomato purée, the second half with Luxette. Ornament the top with

chopped squares of ham. Arrange on a bed of tomato rice, with a thick tomato sauce round.

TOMATO RICE.—Stew $\frac{1}{2}$ lb. of rice with 1oz. of butter, half a pint of tomato pulp, and a teaspoonful of Liebig's extract of meat, till tender.

110.—BEETROOT A LA MODE.

Take some well-cooked beets, cut in rounds about $\frac{1}{2}$ inch thick. Fry on buttered, fried toast with finely chopped parsley sprinkled over, and a marble of parsley butter in the centre.

111.—EGGS AU GRATIN.

Have some hard-boiled eggs cut in halves and arranged in a dish, sprinkle some fried parsley over them which has been rubbed through a sieve, and pour a thick cheese sauce over all, and brown in the oven.

112.—VEGETABLE CURRY.

Chop up 1lb. of each of the following: Carrots, potatoes, peas, cabbage, turnip, and French beans. Fry them for a few minutes in fat. Make a paste of one and a half tablespoonfuls of curry powder, 2oz. of cocoanut, a little water, twelve raisins, and a few chopped almonds, and one breakfastcupful of milk and two of good stock and work it till of the desired consistency. When the vegetables are well done arrange them in the centre of a dish, and pour the sauce over them. Serve with boiled rice and chutney separately.

113.—CABBAGE ROLLS. KOHL ROULADEN.

Lay a cabbage in boiling water till the leaves are soft; remove the larger outside ones. Cook the heart of the cabbage till tender and then chop up finely. Mix this chopped cabbage with minced pork or veal (two-thirds meat, one-third cabbage). To each pound of mixture add three eggs, some salt and pepper. In each large cabbage leaf lay some of the mixture, and roll into a tight sausage about 3in. long and fairly thick, and tie with string, dip in flour, and fry a very light brown in boiling fat. Then place the rolls in a pan and just cover with thin stock, and let them stew gently for one and a half hours. Remove the string, and serve in some thick gravy.

114.—BEEF ROLL A LA BELLE.

One and a half pounds of best beef steak, 1lb. of lean ham, $\frac{1}{2}$ lb. of breadcrumbs, two eggs. Mince beef and ham together and mix all well. Make a thick roll, and put in a well-floured cloth and steam for three hours. When cool, glaze or breadcrumb the roll. Eaten cold.

115.—PLOVERS' EGGS WITH ARTICHOKE BOTTOMS.

1. Cook the required number of artichoke bottoms in salted water; drain, and trim neatly. Boil hard an equal number of plovers' eggs; cut a small piece off the white in order to make the eggs stand upright. Place an egg on each artichoke, sprinkle with chopped parsley, arrange on a hot dish, pour some thick tomato sauce round the artichokes, and serve very hot.

MAYONNAISE OF PLOVERS' EGGS.

2. Take some small china shells. Shred into each a little lettuce, very fine; over the lettuce put a little mayonnaise sauce. Cut a

plover's egg, which has been hard boiled, into four parts; set these into the china shells, put a layer of chopped aspic on the top of each. Have some very fine sliced tomato, decorate round with this, and upon the top finish with a tiny sprig of chervil. Allow one slice to each guest. This dish may be served for breakfast, luncheon, whist party, or ball supper.

CASSEROLE OF PLOVERS' EGGS.

3. Have ready some good, sharp aspic jelly. Take a casserole mould, pour into it a little of the jelly, decorate the bottom with cucumber, beetroot, white of egg, tomato, and a tiny little cress. Let this set. Have some plovers' eggs cut in halves, put them into the mould, placing the inside of the egg to the outside of the mould, pour in some more aspic jelly, and let this set. Decorate the top as before, finishing off with aspic, put on the ice to set for an hour, then turn out and fill up the middle of the casserole mould with mustard and cress. Decorate round the dish with tiny bunches of chopped cucumber and beetroot.

CORONATION SANDWICHES.

4. Boil six plovers' eggs for ten minutes, drop them into cold water, then peel and mince fine with a little cress and lettuce, adding a dust of salt and pepper. Have some slices of brown bread buttered, put a good layer of the mixture upon these and another slice of brown bread on the top of each. Cut them neatly into squares. Have some grease-proof paper, roll the sandwiches neatly into this, seal at the ends, and give a packet to every guest. These sandwiches would do equally well for cycling or touring parties, or for a garden party.

PLOVERS' EGGS A L'ALEXANDRA.

5. Poach some eggs, trim them, and let them get thoroughly cold. Cover the bottom of rather a deep dish with jelly, lay the eggs on it, and insert between each small slices of ham cut in the shape of cocks'-combs. Ornament with a few tarragon leaves, then cover the eggs with jelly and dust over with coralline pepper. Serve when cold.

PLOVERS' EGGS A LA LANDQUART.

6. Have some mustard and cress, well washed and drained. Take a little bunch, and with your fingers form a little nest, making it hollow in the centre. In this hollow place a cooked plover's egg and sprinkle it with a little coralline pepper, and arrange them on rather a deep dish. Prepare some anchovy butter by pounding two hard-boiled yolks of eggs with 3oz. of butter, a teaspoonful of anchovy essence, a few drops of carmine, and a sprinkle of pepper. Put it into a forcing bag with a rose pipe, and force some little roses between the nests.

SALAD A LA ROSENDALE.

7. Cut into little squares 1lb. of German sausage, one small beetroot, three cold boiled new potatoes, one small cucumber, and half a dozen turned Spanish olives. Put these into a basin and sprinkle them with a little salt and pepper, oil and vinegar; toss it lightly into a heap on a dish. Cut some cooked plovers' eggs in halves, and stand them with the cut part downwards all over the salad. Sprinkle them well with coralline pepper, and here and there put sprigs of young watercress.

BULL'S-EYES.

8. Fry some rounds of bread and scoop out the centre (be sure not to break the bottoms). Break into the hollow a raw plover's egg, and stand it on a baking tin in a moderate oven until set. Serve with some creamy Béchamel sauce, to which has been added a little chopped and pounded ham and some chopped parsley.

PLOVERS' EGGS IN ASPIC.

9. Prepare a quart of aspic jelly according to Mrs. A. B. Marshall's recipe, and line some little hexagon dariole moulds. Pass the white and yolk of an hard-boiled egg separately through a wire sieve. Put a little of the white in one corner, setting it with a little jelly; in the next corner put a little yellow, in the next a little chopped cooked beetroot, and in the fourth put a few capers, setting them carefully with the jelly. (It is always best to stand them on ice.) Put into the centre a cooked plover's egg, and fill in the mould with aspic. Stand on ice until set. Any remaining jelly can be chopped up fine, and when the moulds are turned out and garnished with nice salad, sprinkle all over with chopped jelly.

PLOVERS' EGGS A LA MERSEA.

10. Put the eggs in cold water, bring to the boil, and boil gently for eight minutes. Place in cold water at once. When cold, shell and cut in two lengthways, spread with a little caviar, or, if preferred, highly seasoned lobster cream. Dip in a good frying batter, and fry a golden brown in hot fat; drain, sprinkle with coralline pepper and salt, and serve very hot on a fancy paper or d'oyley. Garnish with sprigs of parsley and fennel.

PLOVERS' EGGS A L'EPICURE.

11. Boil the eggs as in the above recipe, shell when cold, and leave on ice till required. Have ready some small rounds of brown bread; spread with Montpellier butter and sprinkle with finely chopped beetroot and small cress. Place an egg on each slice of bread, and squeeze over it a few drops of lemon juice. Arrange on a glass dish, and garnish with shelled prawns and lettuce and chopped aspic jelly.

BIRDS' NESTS OF PLOVERS' EGGS.

12. Boil four or five plovers' eggs for ten minutes. Take off the eggshells, and brush the eggs over thickly with a forcemeat preparation; put a little butter in a stewpan and fry them. Warm half a pint of rich brown gravy, to which has been added a few drops of Marshall's carmine, pour over the eggs, and serve hot. Force-meat to be made of breadcrumbs, beef suet chopped very fine, parsley, grated lemon peel, and Marshall's coralline pepper; salt to taste, and bind with the yolk of an egg.

ŒUFS EN COTELETTES.

13. Chop up two or three hard-boiled eggs, add two tablespoonfuls of breadcrumbs, the same quantity of grated Parmesan cheese, a good pinch of coralline pepper, a little of Marshall's curry powder, salt, and a grate of nutmeg. Mix all into a paste with the yolks of two eggs, and shape into small cutlets. Brush over each with some white of egg, dip into breadcrumbs, and fry a golden colour in butter or dripping. Garnish with watercress or parsley.

116.—TIMBALE OF HADDOCK.

Boil $\frac{1}{2}$ lb. of large macaroni till tender, cut it into required lengths, and line a plain mould. Fill the mould with the following mixture, and steam for an hour: Pound together in a mortar $\frac{1}{2}$ lb. of tomatoes, $\frac{1}{2}$ lb. of dried cooked haddock, 2oz. of grated Parmesan cheese, 2oz. of butter, and the beaten yolk of an egg. Season with plenty of salt and some pepper. Put a high paper round the mould, pour in the mixture, and steam it for an hour. Turn it out, and serve with grilled tomatoes.

117.—GAME TIMBALE AND TIMBALE OF BEEF.

Ingredients: Two ounces of pipe macaroni, $\frac{1}{2}$ lb. of raw or cooked beef, half a pint of thick brown sauce, three whole eggs. Method: Put the macaroni in boiling water and cook till tender, then cut in rings and line a mould or basin. Cut the meat up and pound and sieve it, add the cream, sauce, and yolks of eggs, season with salt, pepper, nutmeg, then whip the whites, and stir carefully into the mixture: fill the prepared mould, and steam for an hour. Serve hot with a brown sauce round, or in a sauceboat.

118.—CUTLETS OF DUCK.

Line some cutlet moulds with aspic jelly, garnish with truffles and chillies. Pound $\frac{1}{2}$ lb. of cold duck with 2oz. of ham, add half a glass of port, salt, Marshall's coralline pepper, and two sheets of Marshall's gelatine dissolved in a drop of stock made from the duck bones. Pass all through a wire sieve, add the juice of one tomato and a quarter of a pint of aspic jelly. Stir on ice till nearly set, then pour into cutlet moulds. Dish up on a border of aspic jelly, and put cold cooked peas round that have been well seasoned with Marshall's (white) tarragon vinegar and coralline pepper and salt.

119.—MARROW TOAST.

Blanch the marrow by putting it in cold water over the fire with a little salt, and let it come to the boil; instantly drop it into a basin of cold water till required. Take the marrow out of the water and place in a mortar, season with a very little thyme and curry powder. To every two tablespoonfuls of marrow add the hard yolk of an egg, pound together till smooth, spread on rounds of bread which have been buttered, and put in the oven to get hot. Serve very hot.

120.—DEVILLED FISH.

The remains of any cold fish cut in pieces the size of one portion. Soak them in warm butter. Mask them with the following paste and sprinkle with breadcrumbs, and bake in the oven for fifteen minutes.

PASTE.—One teaspoonful of mustard, two of anchovy essence, two of chopped chutney, two of sardine (pounded), some salt and pepper. Mix all into a paste.

121.—HADDOCK TRIFLES.

Cook a dried haddock and shred off the meat, add pepper, salt, and a very little made mustard, and mix into stiffly whipped cream. Pile into a pyramid on rounds of bread and butter.

122.—VEGETABLE TIMBALE.

Take a plain round mould and line it a $\frac{1}{4}$ in. thick with aspic jelly. Then line it with cooked peas, and fix them with aspic. Put a layer of picked and cleaned prawns in the bottom, and on them some more peas, and carrots and turnips which have been cut out with a small pea cutter. Fix with aspic, and then repeat the prawns and peas, finishing the mould with aspic. A little salt should be sprinkled on each layer. Set on ice to cool.

123.—BRAIN AND TONGUE PUDDING.

Line a pudding basin with suet crust. Cut the sheep's tongues in slices through the centre, lengthways, skin and wash them thoroughly, also the brains, and chop up the brains with a small stick of celery. Line the basin with the slices of tongue, fill in with brains and celery and layers of tongue, putting some finely chopped onion and a little thyme and salt on the top. Cover with slices of hard-boiled egg. Place the top crust, and boil for three and a half hours.

124.—SAVOURY MUTTON AND RICE.

Mince 1lb. of veal, $\frac{1}{2}$ lb. of mutton, and put into a stewpan with a head of celery, two carrots, two onions, six whole peppercorns, one teaspoonful of salt, and 2oz. of butter, and a large cupful of water. Cover the pan, and simmer for two and a half hours. Serve inside a border of rice.

125.—OYSTER ROLLS.

Beard and clean twenty-four oysters, and lay on a plate with a little lemon juice, salt and pepper. Make a paste with the pounded breast of a cooked chicken and a little cream and salt, and spread this out in thin square strips. Lay three oysters lengthways on each strip, roll them up in it. Egg and bread-crumb the little roll, and fry in lard for six or seven minutes. Drain the little rolls, and serve hot with a little coralline pepper over.

126.—FISH CUSTARD PUDDING.

A quarter of a pound of cooked fish, half a pint of milk, four yolks of eggs, one teaspoonful of anchovy essence, two whites of eggs, one dessertspoonful of chopped parsley, a little coralline pepper, pepper and salt. Butter six dariole moulds and dust with chopped parsley and coralline pepper. Free the fish from skin and bone, and weigh it, chop rather finely, and half fill the moulds. Make a custard with the eggs and milk (beat up the eggs, whites and yolks, in a basin, and add the milk). Season with white pepper, salt, and anchovy essence. Strain, and pour over the fish. Place the mould in a tin with boiling water to reach halfway up the sides, cover with greased paper, and poach in the oven or on the stove until the custards are set. After about fifteen minutes, turn out and serve hot. These are excellent made with cold salmon.

127.—CHICKEN CUTLETS.

Cut as many fillets as possible from the breast of a chicken, and press them. Cut them into cutlet shapes, and mask the top with a paste of foie gras and then with aspic cream. Make some plain chicken cream from the legs, and set in a border mould. Turn it out, and serve the cutlets leaning against it. Fill the centre with a salad, and pink and white fancy shapes of aspic cream.

128.—CALF'S LIVER WITH FRENCH BEANS.

Cut $\frac{1}{2}$ lb. of calf's liver in little dice, season them with coral-line pepper and salt; cut up and season two onions in a similar way, then melt 2oz. of butter in a sauté pan, and add to it a sprig of chopped thyme and bayleaf, and fry the onions in it for about fifteen minutes. Drain off the fat into another pan, and mix the onions with four tablespoonfuls of good brown sauce in a stewpan, and let this simmer for about ten minutes; then put the liver into the pan containing the fat, and fry it for four or five minutes, and mix it with the onions and brown sauce, taking care that the latter does not boil after the liver is mixed with it. Cut some French beans in lengths of about 1in., boil them, then drain them when cooked. Mix with them a pat of butter and a few drops of lemon juice, and dish them up so as to form a border, and put inside this the liver prepared as above. This is a nice dish for an entrée for dinner or luncheon, or for a second-course dish in place of game.—Mrs. A. B. Marshall.

129.—FISHERMAN'S PIE.

Mince finely 1lb. of cooked meat. Take a clean piedish, and put a layer of mashed potatoes in the bottom and round the sides. Slice thinly, and fry an onion; drain well, and lay the slices round the dish on the potato. Free two large tomatoes from their seeds and mix the pulp with the minced meat, and fill the dish with the mixture, add plenty of salt and a little pepper. Pour some good gravy over to moisten all. Cover with mashed potatoes, and bake in a good oven for one hour. The top can be ornamented by forcing out the potato in various shapes, and brushing it over with the yolk of an egg.

130.—PLOVERS' EGGS A LA JEUNE.

Fry some croutons of bread in hot butter (these should be shaped as nearly as possible like small eggcups), place in each a hot hard-boiled plover's egg, and pour over them the following sauce: Three tablespoonfuls of rich brown sauce, one sliced truffle or mushroom, chopped shallot, one teaspoonful of caster sugar, coral-line pepper and salt to taste, half a teaspoonful of anchovy sauce, and a little thyme. Boil all together, stirring well, then add 1 $\frac{1}{2}$ oz. of butter, two tablespoonfuls of double cream, and lastly one teaspoonful of lemon juice. Strain, and serve very hot.

131.—FISH PIE.

Take some cooked fish—cod, brill, or haddock—and half fill a piedish. Then put a layer of tomatoes and mushrooms or a thin layer of cooked celery. Fill the piedish with fish as before. Cover the top with breadcrumbs and ornament with tomatoes, and bake half an hour.

132.—TOMATO CASSEROLE.

Slice three nice ripe tomatoes, and place them at the bottom of a casserole dish. Finely shred a shallot, any odd scraps of chicken, ham, or tongue, and some finely chopped parsley, place a good layer of this on the tomato, and season highly with pepper and salt. Place a cover on the dish, and stand in a deep baking dish with a little water in a hot oven for twenty minutes, then break four fresh eggs carefully on the top, and some finely chopped truffle. Place in the oven till eggs are set. Have ready some little

crisp rolls of bacon, place round the dish, and serve for second course or luncheon dish.

133.—COLD SWEETBREAD. ASPIC SALAD.

Line a plain border mould with aspic jelly, and then ornament it with rows of cooked green peas set in aspic. Cook a small sweetbread and pound it to a paste, add to it salt and pepper, half a glass of sherry, and one teaspoonful Liebig's extract of meat. Dissolve one small sheet of Marshall's gelatine in half a pint of cream and add to the mixture. Rub all through a fine sieve, and when cool pour into the mould. Serve on a bed of salad ornamented with shapes in pink aspic. Colour some aspic, and pour it out thinly on a dish, then stamp out the fancy shapes.

134.—LITTLE FISH SALADS.

To every teacupful of shredded boiled codfish add one tablespoonful of mayonnaise sauce and a tomato cut into dice. Fill little paper cases with the mixture, and pile finely cut salad on top, pour a few drops of the mayonnaise over. Place a small, fancy shape of beetroot or cucumber on an olive, and slice of tomato on top, and set ready on a tray. Paper cases, $2\frac{1}{4}$ inches, are 2s. a gross.

135.—MAYONNAISE OF SHRIMPS.

Pick and clean 100 shrimps, sprinkle with a little salt and pepper, and mix gently with finely chopped endive and lettuce, and thin rings of radish, if possible, and pile high in a dish. Do not swamp the shrimps in the salad. Pour round a good mayonnaise sauce, and ornament the top with slices of tomato.

136.—RABBITS IN CASSEROLE.

Clean the rabbits and cut into joints. Dredge them with flour and fry in butter in a casserole till they are browned all over. Drain off the butter, and put on top of the rabbit 1lb. of rump steak cut in slices, a blade of mace, twelve cloves, six peppercorns, one sliced onion, two small carrots cut up, and some herbs. Just cover all with water. Place the top on the casserole and stew till the rabbit is tender. Then remove the rabbit and continue stewing the meat and vegetables till the gravy is rich. Strain the gravy, keep out the meat, and return the former to the casserole, add a teaspoonful of browned flour, two tablespoonfuls of lean, minced ham, the same of port wine 1lb. of small mushrooms. Place the rabbit in the casserole, replace the lid, and cook until thoroughly hot. Serve in the casserole. Chicken can be served in the same way, only not cut up into joints.

137.—ASPIC PRAWN SALAD.

Prepare some small fancy tins and line them with pale aspic jelly. Put five small prawns, or one Dublin Bay prawn, in each and fill up with aspic. Set aside till cold, turn them out, and dish them on a bed of salad, with plenty of sliced tomatoes and the following dressing very lightly sprinkled over all: One teaspoonful of fine salt, the same of made mustard, salad oil, and Worcester sauce. Mix thoroughly, and bring to required consistency with about two teaspoonfuls of vinegar.

138.—POTATO CREAM.

Whip half a pint of cream with the white of one egg, add 3oz. of potato flour and $\frac{1}{2}$ oz. of gelatine. Stir over the fire till the latter is well melted and mixed, and the potato flour is sufficiently cooked. Add ten drops of vanilla essence, oil a mould, and ornament with pieces of cherries and preserved fruit. Pour in the cream and set it aside to cool.

139.—TIMBALE OF TURKEY AND TOMATO.

Line a plain charlotte mould with aspic jelly. Ornament with carrots and turnips, cut out with a fancy cutter, and arranged in rows round the mould. Take 4oz. of pounded turkey. Put a large tomato through a sieve and add the pulp to the turkey, also two tablespoonfuls of whipped cream, salt and pepper, and two gills of liquid aspic jelly. Beat together for a few minutes. Pour into the mould, and set on ice to cool. Serve very cold, with whipped aspic jelly round.

140.—EGGS WITH FRENCH SAUCE.

Put a tablespoonful of flour, one small piece of mace, and 2oz. of butter in a saucepan and stir over the fire till thick; remove the mace. Pour over this a cupful of boiling milk, and simmer for a few minutes. Add another ounce of butter and one and half tablespoonfuls of parsley, which have been chopped fine. Have four hard-boiled eggs, cut them into halves, and lay on a dish, sprinkling a little pepper over them. Bring the sauce almost to boiling point. Pour over the eggs, and serve.

141.—STUFFED CUCUMBER.

This can be hot or cold. If hot, boil the cucumber till tender, cut into lengths of 3 inches, remove seeds, cut these lengthways through the centre. Fill with a few fried shrimps, and ornament with coralline pepper. If cold, cut the cucumber through the centre in rounds, remove seeds, and fill with prawns or shrimps, and pour a good mayonnaise sauce over.

142.—ROYAL WATER LILY SAVOURY.

Toast and butter some rounds of bread, spread with anchovy paste, arrange some cooked heads of asparagus so that they hang a little over the toasts; in the centre, place the sieved yolk of a hard-boiled egg, and round the egg some stiffly whipped cream, salted to taste, and garnish round each piece of toast with nice watercress.

143.—PEAS A LA PARIS.

Take $\frac{1}{2}$ lb. of shelled early French peas and toss them in a saucepan with a fair-sized piece of butter. Then allow them to simmer very gently over a slow fire. In the meantime wash a lettuce and break each leaf in half. Treat two or three of the inner leaves of a cabbage in the same way. Add to the peas, and simmer all together until the vegetables are done, adding a little salt and pepper and stirring from time to time to prevent them from burning at the bottom of the pan. When ready, serve on round croûtons, sprinkling a very little curry powder over the top, and dishing as hot as possible.

144.—MEXICAN BEEF.

Take 2½lb. of a nice piece of thick rump steak and make deep cuts 2 inches apart and half through the steak. In these cuts stuff the following mixture: One single blade of celery, a pinch of thyme, some breadcrumbs, four large mushrooms. Chop all very small, mix and bind with good stock or Liebig. Roll the steak and tie it, and stew it in a buttered pan for three hours. Serve with grilled mushrooms.

145.—MACARONI AND TOMATOES.

Cook 4oz. of macaroni in milk for fifteen minutes. Stir in ½oz. of butter while hot. Let it get cold, and then mix with it one well-beaten egg, salt, and two tomatoes which have been put through a sieve. Boil for three-quarters of an hour in a buttered mould. Serve with tomato sauce. Put three tomatoes in a pan with 2oz. of butter, a quarter of a pint of gravy, one teaspoonful of flour, the juice of half a lemon, and salt. Simmer on the side of the stove for twenty minutes. Rub through a tammy and use.

146.—MINCED KIDNEYS IN CASSEROLE.

Prepare four kidneys for cooking and mince them, not too finely. Fry them with a little chopped parsley and some slices of onion, but only a very little onion, and some salt. When almost done, put the kidney into small earthenware cases, add a few drops of Worcester sauce to each. Put them in the oven to finish cooking by baking, keeping the kidneys moist. Serve very hot, with some scrambled egg on top.

147.—BUBBLE AND SQUEAK.

Cut some slices of cold beef and fry them, adding pepper and salt. Boil a cabbage and four large potatoes. Chop them finely and mix well together and fry them, with pepper and salt, stirring continually. When sufficiently done, sprinkle some vinegar over and place in the centre of a dish; arrange the slices of meat neatly round it.

148.—VEAL CUTLETS WITH VEGETABLES.

Place required number of veal cutlets in an earthenware casserole, with a blade of mace, some thyme, a bayleaf, two onions, a large carrot cut in slices, and a head of celery cut into 4-inch lengths, some salt. Cover all with some fairly good stock, and simmer for two hours. Serve in the casserole.

149.—CHICKEN AND MUSHROOMS IN CASSEROLE.

Flatten the breast bone of a spring chicken with a rolling pin, taking care not to break the skin. Dredge it with flour and fry in a fireproof earthenware casserole in butter until it is browned all over. Then drain off the butter, and lay ½lb. of rump steak and the same quantity of veal, cut in slices, over the top. Add a blade of mace, a few cloves, peppercorns, a sliced onion, a bouquet of herbs, and a tablespoonful of finely minced carrots. Pour in sufficient water to cover the chicken. Place the cover of the casserole on the top, and stew the chicken until tender. Then remove it and continue stewing the meat until the gravy is rich and well flavoured. Then strain it—reserving the meat for

risssoles or mince—and return it to the casserole. Thicken with a little browned flour, and add two tablespoonfuls of port wine, the same quantity of lean minced ham, and a $\frac{1}{4}$ lb. of mushrooms previously *sauté* in butter. Then return the chicken to the casserole, replace the lid, and continue cooking until thoroughly hot. Serve in the casserole.

150.—TOMATO CUTLETS.

1. Cook six tomatoes, remove the insides and free from seeds, add to the purée six boned sardines, one tablespoonful of bread-crumbs and the same of cream, and some salt. Mix well. Form into cutlet shapes, egg and breadcrumb, and fry a light brown.

2. Cut some large round tomatoes into thick round slices. Grate some breadcrumbs, cheese, and parsley, mix them, and dip the tomatoes in white of egg and this mixture. Fry a good colour. Serve hot with a grilled mushroom between every two slices of tomato

151.—PIG'S FEET A LA PARIS.

Thoroughly clean some pig's feet and put into a saucepan with cold water, salt, a few peppercorns, and a bayleaf, and boil very gently for four hours. Then split the feet, bone them, and fill the inside with chopped sage, onion, pepper, salt, and a little mustard. Tie them up and put a heavy weight on top. Leave them for one hour and a half. Then cut them across to form small flat rounds, dip in egg and breadcrumb, and fry in boiling fat for five minutes. Serve very hot with grilled tomatoes.

152.—STUFFED SPRING LEEKS.

Blanch and stew six leeks until tender, split each leek open, and fill the inside with the following forcemeat. Fold up again and roll in egg and breadcrumb, and fry for ten minutes.

FORCEMEAT.—Four tablespoonfuls of pounded chicken, pepper, salt, four minced mushrooms, and a few drops of gravy to bind the mixture.

153.—CURRIED SPINACH.

Have ten tablespoonfuls of cooked spinach, well seasoned with salt and pepper. Make a curry paste with two tablespoonfuls of pounded cocoanut, 1 $\frac{1}{2}$ oz. of curry powder, and a little water, place in a stewpan with 2oz. of butter, and fry all together. Add twelve large stoned raisins, the yolk of an egg, and the spinach. Warm thoroughly over the fire for fifteen minutes, adding a little butter if too solid. Put into well-buttered moulds, and stand in boiling water in the oven for ten minutes. Turn out and serve hot, garnishing with cocoanut piled on top.

154.—SHRIMP SALAD IN CUCUMBER.

Clean and pick some shrimps. Peel a cucumber and cut into 2 $\frac{1}{2}$ in. lengths. Cut these down lengthways through the centre and remove all seeds and pith. Fill the hollow with shrimps, about twelve in each, and put a stiff mayonnaise sauce over them. Serve in a bed of salad.

155.—COLD CHICKEN CREAMS AND GAME CREAMS.

Take $\frac{1}{2}$ lb. of the breast of chicken, put it through a sieve, pound it in a mortar with half a pint of chicken jelly, add salt and pepper to taste, mix with half a pint of stiffly whipped cream, and whip

all together. Line some little moulds with clear chicken jelly, fill with the mixture, and leave on ice till set. Or it can be served in little paper cases.

156.—BEEF SALAD A LA CHATEAU.

Take some cold roast or braised beef and cut it in thin slices, season it with a little salt and mignonette pepper, roll up into a cylinder shape, and cut into lengths of about 2in., sprinkle some finely scraped horseradish over the top of the fillet, and set this with a little aspic jelly whilst liquid, and dish up the fillets en couronne on a bed or border of aspic jelly, and garnish the centre and round the dish with a macédoine of cooked vegetables that have been seasoned with salad oil, tarragon vinegar, a few drops of chilli vinegar, and a pinch of freshly chopped tarragon and chervil.—Mrs. A. B. Marshall.

157.—VEAL ROLLS.

Take some thin slices of cold veal and sprinkle with salt and pepper. Mince a little of the veal and add to it some chopped ham, some breadcrumbs, and chopped capers, bind with good stock. Spread this paste on the slices of veal, roll them up tightly, and fry them. Serve with fried tomatoes round the dish.

158.—VEGETABLE MOULD.

Butter a mould and line it with slices of tomato. Make a mixture of mashed potato and mashed turnip, chopped carrots, and turnips, three tablespoonfuls of each, salt and pepper, two sardines pounded, and one egg well beaten. Fill the mould, and steam it for half an hour. Turn out, and serve hot with brown sauce.

159.—MOULDED CALF'S HEAD.

Cut the remains of calf's head into dice. Line a tin mould with $\frac{1}{2}$ in. aspic jelly, made with good stock. Boil six eggs till quite hard, cut them into round slices, and lay on the aspic to set. Put six tomatoes through a sieve, mix with the calf's head and some liquid aspic to bind. Pour into the mould and leave till cold. Turn out, and serve with tomato salad round. Slice some skinned tomatoes, sprinkle with chopped parsley. Make a dressing of a teaspoonful of mustard, the same of salt, the same of unshaken Harvey sauce, four of plain vinegar, and six of salad oil. These must all be mixed thoroughly and poured over the slices of tomato.

160.—RED CURRANT AND LETTUCE SALAD WITH COLD MUTTON.

Remove the stalks from the currants and leave them to marinade for half an hour in a little seasoned oil and vinegar. Ten minutes before the salad is required break the lettuce by hand and wash, dry, and toss in a French dressing of two parts of oil to one of vinegar, add the currants last of all.

161.—RUSSIAN SALAD.

Fill a border mould with aspic jelly decorated with vegetables cut into dice; when cold turn out. Take equal parts of cold chicken and crab, and tear into small shreds, a few olives cut into rings, and a very little mayonnaise sauce to bind the whole. Place in the centre of the aspic jelly, put some finely broken up crisp lettuce on top, and ornament with whipped cream, put in circles on the lettuce, and small heaps of crab at intervals.

162.—FILLETS OF RABBIT.

Cut some fillets from a rabbit. Place in a stewpan with some salt and pepper, a stick of celery, a bayleaf, and just cover with stock. Place on the fire and let it stew slowly. Cook a cucumber and four tomatoes. Put all through a sieve, and make into a thick sauce with a little of the rabbit gravy and some cream. Dish up the fillets round some mashed potatoes, and pour the sauce over all. Ornament with button mushrooms.

163.—SAVOURY CARROTS.

Take 1lb. of new carrots. Wash and trim them, boil them for a quarter of an hour in salted water. When quite tender, drain off the water and shake the carrots on to a dry cloth. Wipe each one carefully, so as to rub off the outer skin. Place them in a saucepan with a fair-sized piece of butter, toss them as the butter melts, and sprinkle them with caster sugar, lemon juice, and black pepper and salt. Just before serving add a dessertspoonful of jellied veal stock, freed from fat. Make very hot, sprinkle a teaspoonful of finely minced parsley over the top, and serve at once.

164.—CURRIED PRAWNS IN CASSEROLES.

Put a tablespoonful of curry powder, one of flour, and a gill of clear stock into a pan, and fry them, stirring to a smooth paste, add salt to taste, and not quite half a teaspoonful of finely chopped onion. Mix well. Warm the prawns in butter, place in the little dishes, and pour the curry sauce over them. Put a very little grated cocoanut in the centre.

165.—TOMATO MOULD.

Boil 2lb. of tomatoes in a saucepan with one onion, salt and pepper, until quite tender, add 1oz. of gelatine, and melt it over the fire, mixing thoroughly. Put it all through a sieve, add 1oz. grated Parmesan cheese and the stiffly beaten white of one egg. Pour it into a wet mould and set it to get very cold. Serve in a bed of chopped aspic jelly.

166.—CUCUMBER AU GRATIN.

Peel a cucumber, and cut it into rounds about $\frac{1}{4}$ in. thick or less, and remove the seeds. Dip these in egg and then in grated Parmesan cheese, and fry for a few minutes. Serve very hot on a thin round of toast, and put three or four small dice of tomato in the centre with a curled anchovy on top.

167.—MOUSSE OF HAM.

Whip half a pint of cream till quite stiff, then mix with a quarter of a pint of liquid aspic jelly and a few drops of carmine to make it a pale salmon colour, add a dust of coralline pepper and 5oz. of lean cooked ham that is cut up in very little dice shapes. Stir all together over ice until it begins to set, then put it in a Neapolitan ice mould and place this in the ice cave for about one hour and a half. When sufficiently iced, dip the mould in cold water, remove the covers, and turn the ham cream on to a clean cloth.—Mrs. A. B. Marshall.

168.—FRICASSEE OF PORK OR MUTTON CUTLETS.

Cut 2lb. of pork into neat pieces, throw them into boiling salted water for two or three minutes, then take out and rub each with a lemon cut in half. Melt 2oz. of butter in a saucepan, add one

tablespoonful of flour, one onion, a bunch of parsley, pepper, salt, nutmeg, and half a pint of good white stock. Stir these ingredients until they boil, then put in the pieces of pork and stew gently. When done, remove the onion and parsley, lay the pieces of pork neatly on a dish, beat the yolks of two eggs with the juice of a lemon, and stir them into the sauce off the fire. Then pour the sauce over the pork.

169.—KIDNEY SAUTE.

Prepare the kidneys and cut them into slices. Fry them in butter for two minutes, then drain them, and drop into some boiling brown gravy, and let them simmer in this for three minutes. Serve them on slices of tomato grilled.

170.—STUFFED LEEKS. LEEKS A LA MEDITERRANEE.

Take some perfectly fresh young leeks and trim off the tops, cleanse them thoroughly from grit, and tie six or eight together with a string, and put them into a saucepan to blanch. Take up and put them into a stewpan with enough chicken, veal, or rabbit stock to cover them. Place a cover on the pan, and let them cook till tender, which will take two or three hours, according to their age. Then take up on a plate or dish and untie and separate them, split each leek open, and fill them inside with cooked sausage meat, placing a piece in each about the size of a finger. Fold each leek into its natural form and roll it into fine flour, then into whole beaten-up egg and into freshly made white breadcrumbs, and fry in clean boiling fat for about eight to ten minutes. Dish on a hot dish, and serve with slices of cooked tomato in the centre
—Mrs. A. B. Marshall.

171.—SCRAMBLED EGG AND PEAS.

Cook some peas in a little water with an onion and salt. When tender, remove the onion and strain the peas. Put them in a pan with salt and pepper and some butter, and stir them. Throw in four well-beaten eggs, and stir till the eggs are set. Serve on rounds of toast very hot.

171A.—MAYONNAISE OF CUCUMBER.

Mix to a cream the beaten yolk of one egg, one teaspoonful of lemon juice, and salt and pepper to taste. Add some olive oil, a few drops at a time, until the mixture is thick, and stir well. Then add more lemon juice and oil alternately until half a pint of oil has been used. Grate a peeled cucumber and add three tablespoonfuls of it to the mayonnaise. Fry some thin fillets of sole, and serve with the sauce over them.

172.—FRICASSEE OF BROAD BEANS.

Take the young beans for this dish; they should be shelled just before cooking. Put them in boiling water with a little salt and a small bunch of herbs, such as thyme, parsley, and bayleaf. Cook for fifteen minutes, then strain and take off the outer skins. Boil up half a pint of well-flavoured white stock, either veal, rabbit, or chicken. Mix 1½ oz. of butter and the same weight of flour together in a stewpan, stir the stock into the pan, and when it boils mix in a good tablespoonful of cream, one raw yolk of egg, the juice of half a large lemon, and a dust of coralline pepper. Stir on the stove till it thickens, strain,

and mix the beans into it. Make quite hot, and then dish up. Garnish with little croûtons cut in the shape of small cutlets, and fried in clean fat or clarified butter, and masked over with the yolk of hard-boiled egg which has been passed through a wire sieve, and with cooked tongue passed in the same manner. Put the croûtons round the beans, and sprinkle the centre of the beans over with a very little chopped parsley or chopped truffle.—Mrs. A. B. Marshall.

173.—MAYONNAISE OF COD.

Cook some codfish, or use the remains of cooked fish, and cut it into neat pieces. Lay them in a dish and sprinkle a little vinegar, pepper, oil, and salt over them, and leave for half an hour. Then drain them on a cloth. Shred some lettuce, and pile it in the centre of a dish, arrange the cod on the lettuce and round it, and mask it all over with a mayonnaise sauce. Garnish with chopped aspic on top and round the base, and hard-boiled eggs and anchovies arranged on it.

174.—CHERRY SALAD.

To the cherries should be added filleted anchovies, finely minced young onions, and chopped bacon, together with oil, lemon juice, and freshly ground black pepper and salt. A few spoonfuls of the cherry juice in which cherries have been kept can be used if it is not very sweet, but if preserved in syrup a small dessertspoonful of the latter will be enough.

175.—LOBSTER ASPIC.

Chop the meat of a lobster finely. Melt 1oz. of butter in a saucepan and add 1oz. of flour, moistening with a gill of milk and half the quantity of cream. Stir well over the fire until the sauce has thickened, then mix this with the minced lobster, season with cayenne, salt, and white pepper, and spread on a plate. When quite cold, cut into cutlet shapes. Have ready some clear savoury aspic jelly, melt it, and pour into a shallow dish. When set, arrange the cutlets on the jelly and garnish with a little minced parsley and finely chopped white of egg. Pour a little more dissolved jelly round the cutlets, and when set divide and reverse, coating them on the other side with aspic, slipping in a short length of lobster feeler at one end to simulate a cutlet bone. Serve with chopped lettuce.

176.—VEAL GALANTINE.

Mince 1lb. of fresh veal finely, and mince it with 1lb. of minced cooked beefsteak and a $\frac{1}{4}$ lb. each of lean ham and streaky bacon chopped finely. Season with salt, pepper, and cayenne, and stir in the beaten white of an egg, working the whole into a stiff paste. Then roll out the purée on a pastry board and spread it with two hard-boiled eggs cut in thin slices, a teaspoonful of chopped pistachio nuts, and the same quantity of coarsely chopped truffle. Form into a large roly-poly, tie round with buttered paper, secure with string, and fry the roll in butter until all sides are browned. Have ready some good, strong gravy or thick stock, and cook slowly, basting it continually until it is ready. Then set on one side, and when cold glaze the galantine and garnish with aspic jelly, cut into neat triangles and stars.

177.—POTATO FRITTERS.

Parboil four kidney potatoes and cut into $\frac{1}{4}$ -inch slices. Chop finely 3oz. cooked woodcock, and moisten with a little finely chopped mint and vinegar. Melt $\frac{1}{2}$ oz. of butter in a stewpan and add half a teaspoonful of flour, fry slightly, and add half a gill of stock; boil well, and stir in the prepared meat. Turn on to a plate to cool. Cover each slice of potato with the farce and place two pieces together. Dip the fritters in a good frying batter, fry, and serve garnished with fried parsley.

178.—LITTLE SOUFFLES OF PEAS.

Cook some peas and dry them thoroughly. Then grate 2oz. of them finely and mix with a little pepper and salt. Whip the whites of two eggs to a very stiff froth and add lightly to the mixture. Form into little balls, and drop them into boiling fat and fry a light brown.

179.—MELON SALAD.

Divide a melon into thick slices and remove the juice and seeds, cut the pulp into cubes, and lay these on ice till required. Chop up 3oz. of peeled walnuts and work into a small cream cheese with a very little caster sugar and a teaspoonful of sherry. Roll the cheese mixture into balls. Wash and mince a lettuce as for a French salad. Make a mayonnaise sauce of the yolks of two eggs and oil, added a drop at a time, and, when thick, lemon juice according to taste. Turn the shredded lettuce and the cubes of lemon into a salad bowl and pour over them the thickened mayonnaise. Decorate last of all with the cream cheese balls.

180.—CHICKEN CREAM.

Two tablespoonfuls of minced, cooked chicken jelly, two tablespoonfuls of thick cream, a little salt and pepper, a squeeze of lemon juice, and one leaf of Marshall's gelatine. Mix all the ingredients together in a small enamelled pan, let it get hot, then add the gelatine, and when thoroughly mixed pour into very small fluted moulds and leave till set. When required, dip in warm water, wipe, and turn out on to a dainty little paper mat on a neat little white or silver dish, garnish with little sprigs of parsley arranged round the base of the mould, and serve tiny rolls of white or brown bread and butter on a lace paper on another little dish.

181.—ARTICHOKE BOTTOMS A L'ESPAGNE.

Remove the choke from some cooked globe artichokes and free the bottoms from fibre. Simmer them gently in a little oil and vinegar for ten minutes. Serve them on a round of buttered toast with a bunch of cooked asparagus tips in the centre.

182.—OYSTER PUFFS.

Take a $\frac{1}{2}$ lb. of flour, a little salt, and make into a stiff paste with cold water. Roll out the paste, squeeze all the water from a $\frac{1}{2}$ lb. of butter, and work it into a ball, using a very little flour. Put the ball on the paste and press it out to half the size of the paste. Roll it up and set aside for one hour, and then roll it out four times. Do this twice. Let the paste rest for a few minutes, then roll into thin strips. Place a scalded oyster in each, fold it over, and pinch the sides together. Bake in the oven for ten minutes, and serve very hot with fried parsley sprinkled over.

183.—KIDNEY A LA HANOVER.

Cut a beef kidney into small finger lengths and also cut some ham into small dice. Place these in a pan into 1oz. of boiling butter, one bayleaf, some thyme, and parsley, and fry together for ten minutes. Strain off most of the gravy and add six chopped mushrooms to the pan with the kidney. Fry for two minutes and dish up inside a ring of mashed potatoes. Place a few sippets of toast on top.

184.—BRAISED LEEKS AND POACHED EGGS.

Take some perfectly fresh young leeks and trim off the tops, cleanse them thoroughly from grit, and tie six or eight together with a string and put them into a saucepan to blanch. Take up and put them into a stewpan with enough chicken, veal, or rabbit stock to cover them, place a cover on the pan, and let them cook till tender, which will take two or three hours, according to their age. Then take up on a plate or dish and untie and separate them, split each leek open, and fill them inside with cooked sausage meat, placing a piece in each about the size of a finger. Fold each leek into its natural form, and roll it in fine flour, then in whole beaten-up egg and in freshly made white bread-crumbs, and fry in clean boiling fat for about eight to ten minutes and dish on a hot dish and serve with slices of cooked tomato in the centre.—Mrs. A. B. Marshall.

185.—RUSSIAN STEAKS.

Ingredients: One pound of rump steak, a very little chopped shallot, salt and pepper to taste, parsley, butter, gravy. Method: Put the steak through the mincing machine, add the shallot, salt and pepper. Make into little cakes and fry in butter, or grill over a clear fire from eight to ten minutes. Dish up on a border of mashed potato, and a purée of spinach in the centre decorated with glacé cherries, put a piece of parsley butter on each steak, and serve with a good brown gravy.

186.—POTATO PASTY.

Boil plainly 1lb. of potatoes and put them through a sieve. Mix with them 1oz. of butter, $\frac{1}{2}$ oz. of Parmesan cheese grated finely, one tablespoonful of thick cream, some salt and pepper, and the yolk of one egg. Take a flat baking dish about 7 inches long, butter it, and sprinkle with bread-crumbs. Clean and beard eighteen oysters and lay them in the dish, cover with the potato, making fancy designs for the top, and bake in a good oven for fifteen minutes.

187.—LOBSTER AU GRATIN.

Fry together without discolouring a $\frac{1}{2}$ lb. of fine flour and a $\frac{1}{2}$ lb. of butter, and then stir in with this one pint of milk which has been first boiled with a blade of mace and a shallot for flavour, and add 1oz. pounded lobster spawn, a dessertspoonful of anchovy essence, a dust of coralline pepper, a pinch of salt, and a gill of cream, and stir over the fire until it boils. Wring it through a tammy and use as below. Take the meat from a large freshly cooked lobster and cut it up in neat slices. Arrange some of the prepared sauce on a buttered dish in which the lobster is to be served, then place a layer of sliced lobster on this and spread a layer of the prepared sauce on the top. Continue the layers of fish

and sauce until the dish is full, finishing with a layer of the sauce, using a rose pipe and bag for arranging the top layer. Sprinkle browned breadcrumbs over the top with little pieces of butter here and there, stand the dish in a tin containing boiling water to about three-parts of the depth of the dish, and cook in a very quick oven for fifteen to twenty minutes. Take up, sprinkle the top with finely chopped parsley and lobster coral or coralline pepper, and serve very hot. The top should be a nice golden colour when taken from the oven, and can be browned with the salamander if preferred so.—Mrs. A. B. Marshall.

188.—RABBIT SAUTE.

Take young rabbits for this dish. Skin and cleanse them and cut them up into little neat joints, season them with a little salt, chopped shallot, chopped capers, tarragon, chervil, and coralline pepper, and chopped raw bacon (lean and fat). Put the pieces into a saute pan with a tablespoonful of salad oil or clarified fat that is quite boiling, and fry the joints in it till perfectly brown, but not allowing the seasoning to burn. Then drain off all the fat and add a tablespoonful of white wine, and boil together till the wine is nearly reduced. Add half a small grated cocoanut or some desiccated cocoanut and the milk of the cocoanut, and half a pint of tomato sauce, boil up together for about twelve to fifteen minutes, and turn out on to a hot dish. Serve with four or six little bunches of cooked salsifies round the base, and sprinkle over a little finely chopped parsley and coralline pepper.—Mrs. A. B. Marshall.

189.—HAM CREAM.

Take $\frac{1}{2}$ lb. of cooked ham, pounded smoothly, with one large tablespoonful of Béchamel sauce, a saltspoonful of Bovril or glaze, a few drops of Marshall's carmine, and a dust of coralline pepper. Mix with a gill and a half of light gravy, in which a $\frac{1}{2}$ oz. of Marshall's gelatine has been dissolved, and rub it while hot through a tammy, and when cool add a quarter of a pint of stiffly whipped cream and use.

190.—HAM WITH CREAM SAUCE.

Arrange and season some sliced ham in a sauté pan. Put in the pan a little cream, say three tablespoonfuls to $\frac{1}{2}$ lb. of ham, and make it quite hot. Break into a buttered sauté pan four whole eggs, add four tablespoonfuls of cream (that in which the ham was warmed can be used), a good pinch of finely chopped tarragon, a pinch of salt, a dust of coralline pepper, 1 oz. of butter broken up into little pieces, the pulp of one large tomato which has been rubbed through a sieve with a wooden spoon, a dessertspoonful of tarragon vinegar, and a few drops of Marshall's carmine. Stir all together over the fire till the mixture thickens to a creamy consistency, then turn it out on to a hot dish and arrange the slices of ham round it, and garnish the dish with little bunches of small croûtons of fried bread. Cut in rounds or dice shapes, and serve whilst hot. In making this dish reckon one egg to each person.—Mrs. A. B. Marshall.

191.—RHUBARB SAUCE FOR GAME.

One pound of rhubarb, the peel of half a lemon, 2 oz. of butter, 2 oz. of brown sugar, one gill of water, a few drops of carmine. Cut

up the rhubarb and put it into a saucepan with the lemon rind, butter, sugar, and water. Cook slowly till it is quite soft, pass through a hair sieve, add a few drops of lemon juice and carmine, and re-heat.

192.—FRENCH BEANS AND PRAWNS IN CASES.

Take some French beans which have been boiled till tender, remove any strings from the sides, and cut into dice. Clean some small prawns and cut them into small pieces, mix with the beans, and warm them in butter in a pan over the fire, add one teaspoonful of anchovy essence. Warm some small china cases, and fill with the mixture. Cover the top of some with beans, and the others with whole prawns. Dublin Bay prawns are too large, and would have to be cut.

193.—CRAB SALAD.

Take two fair-sized crabs, remove the best part of the meat, and shred finely. Make a mixture of some salad oil, a very little vinegar, pepper and salt, and stir into the minced crab. Fill the shells with the mixture and garnish each top with a centre of hard-boiled yolk of egg and a border of the chopped white of the egg. Serve with lettuce, beetroot, and tomato salad.

194.—SAVOURY RICE.

Chop one onion and fry in butter. Stir in one teacupful of rice and cook for five minutes, add one pint of gravy, and let it simmer till tender. Put two tomatoes through a sieve and add the pulp, also one egg and two pounded sardines. Mix all thoroughly over the fire, stirring constantly. Put into a well-buttered mould and bake for ten minutes. Turn out and serve hot.

195.—PRESSED CALF'S HEAD.

Boil a calf's head till tender. Bone it, and spread it out flat on a board, sprinkle salt and pepper on it and some nutmeg and parsley. Cut into half-moon shapes three hard-boiled eggs and spread on the meat. Lastly cover with thin slices of ham. Roll tightly, tie in a cloth, boil for three hours, and press till cold. Remove binding just before serving.

196.—SAVOURY PORK PIE.

This is for using up the remains of cold pork. Cut up any lean pork into small pieces, and fill a piedish about half with this, add a dessertspoonful of finely chopped onion and three times as much apple, sprinkle with salt and plenty of pepper. Now pour enough good hot gravy to cover the meat, then put a layer of hot cooked potatoes (not mashed, but broken lightly). Have ready a rather plain crust and cover with it. Bake at once in a good oven, and remove when the crust is done. This is a favourite way of using up cold pork. For the crust, rub 4oz. of lard or butter into $\frac{1}{2}$ lb. of flour, add a pinch of salt and one teaspoonful of Marshall's baking powder; mix with cold water, and use.

197.—BRAISED PARTRIDGE AND CABBAGE.

Line an earthenware braising pot with two peeled shallots, one bayleaf, some slices of fat bacon, a bunch of herbs, a blade of mace, and a sliced carrot. Put in the partridges, and cook till the birds are a little brown. Pour over them a pint of good stock. Cut two small cabbages into quarters, and half boil in very salt

water, drain them well, press in a cloth, and tie them with string. Put into the pot with the birds, together with some peppercorns, and cook in the oven for an hour. Untruss the birds, untie the cabbage, strain off liquor, and boil it up with half a pint of good brown sauce. Return the partridges, cabbage, and gravy to the pot, and cook gently for fifteen minutes. Serve very hot in the braising pot with a napkin round.

198.—BROWN GAME SOUFFLE.

Pound in a mortar the best parts of a dark game bird, taking care to remove skin and gristle. To every pound of meat add a gill of thick brown sauce, and mix in well with salt, pepper, and spices. Rub all through a fine sieve, making a purée. Stir in the yolks of two eggs, and lastly the whites whipped stiff, and a few slices of truffles, cut thin. Fill a well-buttered and prepared soufflé tin three-quarters full with this mixture and steam for thirty or forty minutes. Serve with a salmi sauce made from carcase of the game and flavoured with sherry.

199.—ARTICHOKEES AU GRATIN.

Fry some round croûtes, also some slices of tomato and some artichoke bottoms. They can all be done in the same butter, but separately. Place the rounds of tomatoes on the croûtes and sprinkle a little grated Parmesan cheese over. Then put the artichoke bottom on the tomato, put a few drops of cream on it and a little more cheese, and bake in a deep tin dish in the oven for ten minutes. Serve very hot with finely chopped parsley over all.

200.—TOMATO TIMBALE.

Line a plain mould with clear aspic jelly, and set a slice of tomato in the centre of the mould. Peel four large tomatoes and put them through a sieve, add salt and pepper. Melt $\frac{1}{2}$ oz. of gelatine in one gill of cream, and add to the mixture. Add one gill of good white stock, whip up the white of an egg till stiff, add lightly to the mixture, and mix all very thoroughly and slowly over the fire for ten minutes. Let it cool, and pour into the mould. Put in a cold place to set.

201.—STUFFED MARROW.

Get a small vegetable marrow, peel it, and cook in plenty of salt and boiling water for fifteen minutes. Take it up, cut off each end, and scoop out the centre, put in cold water for a minute and then let it drain well. Pound 5 oz. of any remains of white meat, or some sweetbread, with the yolks of two eggs, salt and pepper, and the pulp of two tomatoes, and one tablespoonful of cream, and pass all through a fine sieve. Put it into a forcing bag and fill up the marrow with it. Roll it in flour, then brush over with yolk of egg. Dip in breadcrumbs and fry in boiling fat. Dish up on a napkin, and serve stewed tomatoes with it.

202.—TOMATOES A LA JAMES.

Boil $\frac{1}{2}$ lb. of macaroni till tender, strain it, and cut into lengths to fit a plain mould, and line the mould with this. Make a mixture of 1 lb. of tomatoes put through a sieve, $\frac{1}{2}$ lb. of mushrooms, 4 oz. of grated Parmesan cheese, and 4 oz. of pounded white meat (that amount of veal cutlet can be bought and cooked). Pound all together with 3 oz. of butter and the yolks of two eggs, adding salt

and pepper. Mix thoroughly, put into the mould, placing a piece of paper up round it, and steam for an hour. Serve hot with small cooked mushrooms.

203.—BOILED FOWL WITH OYSTERS.

Prepare a chicken for boiling, and fill the inside with a forcemeat of eight chopped oysters, two tablespoonfuls of breadcrumbs, one of cream, salt and pepper. Sew it up in the chicken, place in a jar, and boil in a saucepan of boiling water for nearly two hours. Remove the chicken, and make a thick white sauce with some cream, a little of the gravy from the chicken, salt and pepper, and four oysters cut up. Place the chicken on a dish, pour the sauce over it, and serve very hot.

204.—CURRIED FISH AND LOBSTER PUDDING.

One tin of lobster, 1lb. of cooked fish of almost any kind, half a gill of shrimps, $\frac{1}{2}$ lb. of breadcrumbs, a dessertspoonful of lemon juice, a little chopped parsley, one dessertspoonful of Marshall's curry powder, pepper and salt, two eggs, 1oz. of butter. Chop the lobster, flake the fish, and put all the given ingredients into a basin, melt the butter, beat up the eggs, and add to the dry ingredients. Mix well, and place in a greased plain charlotte tin or cake tin, cover with a greased paper, and steam one hour. Turn on to a hot dish, and garnish the top prettily with cut slices of lemon and parsley. Pour the sauce round, and arrange little tufts of boiled rice round the edge of the dish, scattered in turn with a little Marshall's coralline pepper, parsley, and hard-boiled yolk of egg.

SAUCE.—One ounce of butter, 1oz. of cornflour, three-quarters of a pint of milk, one teaspoonful of curry powder, salt and pepper to taste, and a squeeze of lemon juice. Make as an ordinary white sauce, then add the curry, and cook five minutes.

205.—SAVOURY TRIFLE.

1. The remains of cold meat or game sliced, and flavoured by warming up in a pan with herbs, onion, salt, pepper, and tomato ketchup. Spread a little mustard on a round of toast, then mince the meat finely and spread it thickly over. Sprinkle with cheese and serve very hot.

2. Cut a slice of bread 6 inches across and 3 inches deep, and hollow out the centre. Fry it a nice brown and drain it on a sieve. Cook a crab, shred it, and fill the centre, cover with a finely chopped salad, and pour mayonnaise sauce over all.

206.—APPLE SALAD.

Mince some apples and celery, peel and halve some walnuts and peccan or pignolia nuts, shred dandelion, and small cubes of orange. The dressing is made of oil, orange juice, white wine, vinegar, a little made mustard, salt and pepper. Beetroot or radishes to taste.

207.—OYSTER BASKETS.

Cut some rounds of fresh brown bread $1\frac{1}{2}$ inches deep and $2\frac{1}{2}$ inches wide, hollow out the centres as deep as possible to make baskets, and form handles with thick parsley stalks. Allow four good raw oysters to each. Lay them in a dish and cover with oil, vinegar, pepper, and very little salt, leaving them in it for

fifteen minutes. Then put them in the baskets, and serve with each a piece of lemon and a slice of brown bread and butter.

208.—MARROW ON ARTICHOKE BOTTOMS.

Cover the ends of a marrow bone with a water paste and tie a cloth over. Put in a saucepan with boiling water and salt, and boil for two and a half hours. Take up, remove the cloth and paste and the marrow from inside, and pile a couple of spoonfuls on the artichoke bottoms, prepared as below, sprinkle a little pepper over, and serve very hot and immediately it is done. For the artichoke bottoms, cook some globe artichokes and remove the bottoms, taking out all strings and hard bits of stalk. Fry four in 1oz. of butter for a few minutes, sprinkle three or four drops of lemon in the centre of each, and use.

209.—MIROTON OF BEEF.

Take two good-sized Spanish or four ordinary onions, peel and slice them finely, put them in a sauté or frying pan with 2oz. of butter or fat, season with a little coralline pepper and salt, and put in with them a bunch of herbs. Fry altogether very gently for about fifteen to twenty minutes, and till a nice golden colour, then mix into the pan one and a half tablespoonfuls of French vinegar, about three-quarters of a pint of good brown sauce, a gill and a half of brown stock, and a pinch of caster sugar. Let this boil on the stove for twenty minutes, skimming off any of the fat that rises to the top. Pass the sauce with the onions through the tammy. Put two or three tablespoonfuls of the prepared sauce in the dish on which the miroton is to be served; place some thin slices of cold roast beef on the sauce in layers; pour the rest of the sauce over the top layer of the meat, sprinkle on it a few browned breadcrumbs. Stand the dish containing the miroton in a tin containing boiling water, and place in a good hot oven for about twelve to fifteen minutes. Then garnish round the edge of the dish with peas, beans, cauliflowers, or any other nice vegetable, and serve directly it comes from the oven for a luncheon dish or for a remove at dinner. Mutton or veal can be treated in the same way.—Mrs. A. B. Marshall.

210.—SPROUTS AND CHEDDAR CHEESE.

Boil some brussels sprouts slowly until tender, keeping their shape. Butter a small baking dish and arrange the sprouts neatly in it, sprinkle a little salt and pepper over it, and pour over all the following sauce, and bake in a good oven for twenty minutes. Put 2oz. of Cheddar cheese cut into thin slices into a stewpan with half a gill of milk, half a gill of cream, and one gill of white stock and a little pepper. Stir over the fire till melted, then pour at once over the sprouts.

211.—TURBOT SALAD.

Take two cupfuls of cooked turbot, 1oz. of horseradish and chopped cooked onion, a quarter of a sliced fresh cucumber, three cooked potatoes cut in small pieces. Sprinkle with a few drops of lemon juice, and pour over a good mayonnaise sauce. Serve with lettuce and tomatoes, and a little grated cheese over all.

212.—SAVOURY VERMICELLI.

Put three tablespoonfuls of vermicelli into one pint of boiling milk, and cook gently for ten minutes. Add two very well-beaten

eggs and twenty-four cleaned and picked shrimps, some salt and some pepper, and lastly one gill of cream. Stir well over a fire. Butter a mould and garnish it inside with shrimps. Pour in the mixture and bake it for thirty minutes. Turn out and serve hot.

213.—STUFFED ARTICHOKEs.

Boil the artichokes and cut out the bottoms. Fill them with a forcemeat of chopped chicken and mushroom and cream, salt and pepper, and put them in a fair oven for fifteen minutes. Serve on a fried croûte, very hot.

214.—DUCK SALAD AND ASPIC JELLY.

Take the remains of a cold roast duck, cut it up into neat pieces, and mask each piece over with a green-pea purée, made stiff with a few sheets of Marshall's gelatine and coloured with a few drops of Marshall's sap green. Use when nearly cold. When set, mask over lastly with a little cool liquid aspic jelly, and put on ice until set. Dish up in a pile on chopped aspic jelly and garnish with salad that is seasoned with salad oil and Marshall's (white) tarragon vinegar and a few drops of chilli vinegar, little blocks of aspic jelly, and oranges prepared as below. Arrange round the dish stamped-out rounds of cooked tongue or ham, masked with a little red-coloured aspic jelly. Serve for an entrée for dinner or luncheon.

ORANGES FOR GARNISH.—Peel the oranges with a silver knife, divide them into their natural divisions, remove the pips and skin, sprinkle over a few drops of salad oil, tarragon and chilli vinegar, a little sugar (if liked), and a little Marshall's coralline pepper.

215.—LOBSTER AU GRATIN.

Remove all the meat from the shell, wash the shell of the head and tail, and with the scissors trim these pieces of shell into suitable-sized pieces. Cut the lobster into dice shapes. If any fish sauce remains from the previous day it may be used with advantage; but failing this, reduce a good velouté, and when the sauce is thick enough add the lobster meat and all the spawn. Season this with salt, coralline pepper, a few dr ps of essence of anchovies, and a very little Worcester sauce. The mixture should now be of the consistency of croquette meat. Fill each of the pieces of shell (not too full) with the fish, pressing it lightly in, sprinkle some lightly coloured brown breadcrumbs over, add a few small pieces of fresh butter on the top of each piece, and place in the oven for a few minutes. Serve as hot as possible on a napkin with fried parsley.

216.—CHEESE SAUCE.

Put 1oz. of butter and 2oz. of flour in a pan and fry, mix with a cupful of stock, stir till it boils, add two tablespoonfuls of grated Parmesan cheese and the same of cream. Let it come to the boil, then strain, and pour it over the required number of boiled Spanish onions.

217.—GALANTINE OF PORK.

1. Take for this a lean boned loin of pork. Trim away any excess of fat, lay it out as flat as possible, and put a layer of strips of kidney, truffle, and hard-boiled eggs. See that the pork is well covered with this, sprinkle with salt and pepper and a squeeze of

lemon juice, roll up tightly and as neatly as possible, place it in a pan, and cover with some weak stock. Cook it gently for two hours. It should have been tied in a cloth before cooking. Let it remain in the liquor for one hour after it is removed from the fire, then take it out, remove the cloth, then put it between two dishes with weights on top. When quite cold brush it over with glaze and pipe a design on it with butter. Serve garnished with aspic jelly and small tomatoes, a cold compote of apples being handed separately.

FARCE FOR GALANTINE.

2. Take 10oz. of lean fillet of veal, 12oz. of fresh lean and fat pork and bacon, 2oz. of cooked ham or tongue, eighteen pistachio nuts, six or eight blanched almonds, three large truffles, six boned anchovies, and six turned olives. Pass the veal and pork twice through the sausage machine, spread it out on the table or slab, and season it well, and on it place the strips of ham or tongue, pistachio, &c. Arrange all neatly together, roll it up, and place it inside the boned loin.

218.—COLD ROAST PORK FOR COLLATIONS.

Choose a nice leg and place it in pickle for two days only. Boil in a large pan, so that the water covers the joint, for two hours. Lift out and set away till quite cold, then bake in a quick oven one hour. Cooked in this way it will keep a month, and always be tempting. This is the most economical method of cooking pork, as there is no waste. The fat on the top of the liquor in which it has been boiled makes frying or kneading lard if taken off when cold. The liquor makes good pea or lentil soup.

219.—BROILED EGGS AND OYSTERS.

Mix 1oz. of butter with a teaspoonful of anchovy paste. Beat up five eggs, add salt and a good pinch of Marshall's coralline pepper. Melt the anchovy butter in a sauté pan. When hot, pour in the eggs, stir lightly until the mixture begins to thicken, add quickly one dozen oysters, previously bearded. Serve very hot in scallop shells.

220.—BOILED SALT PORK AND BROAD BEANS OR TURNIP TOPS OR CABBAGE.

Choose a well-salted piece of side pork, put it into cold water, and let it come to boil, and boil for ten minutes. Lift it out and throw away the boiling water. Put it back into cold water and boil for an hour, and if the bones are loose it is done enough. Then lift out and put it under a weight to flatten it. Put whatever vegetable you are going to serve into the liquor, and boil till tender. Then place the cooked pork on a hot dish, and keep very hot. Garnish with the vegetables (if beans), and serve with a good white sauce and plenty of steamed potatoes.

221.—PORTLAND ARTICHOKEs.

Boil some globe artichokes till quite tender, then cut off the top half of the leaves. In the spaces between the leaves drop in a little pepper and cream, and place in the oven for ten minutes before serving. They can also be done by cutting off the tops first, dropping salt and pepper into each half, and standing the artichoke in oil, covering up the saucepan, and letting them cook slowly in the oil.

222.—CURRIED FOWL.

Bone a fowl and cut into neat pieces. Roll them in a little curry powder and fry them with a sliced onion for five minutes in a very little hot fat. Add one bayleaf, some chopped celery, a little thyme, one dessertspoonful of ground almonds, the same of desiccated cocoanut, and the peel of half a lemon, and one pint of stock made from the bones. Stir all till it boils, and then let it simmer for three-quarters of an hour. Mix one tablespoonful of flour with a little cold stock and add it together with a tablespoonful of curry paste, and the juice of half a lemon. Bring to the boil and boil fifteen minutes. Take out the chicken and pass the sauce through a fine sieve. Then replace it in a saucepan, add pepper and salt, and to half a pint of gravy add one gill of boiling cream. Return the meat to the saucepan to get thoroughly hot, and serve in a border of plain boiled rice.

223.—OLIVE CUSTARDS.

Take 1oz. of Parmesan cheese to one egg, well beaten up, and mix this over the fire till it becomes a very thick custard. Fry some neat little rounds of bread, spread them thinly with anchovy paste, and pour on each a small quantity of the custard. Stone some olives, and put one in the middle of each.

224.—BAKED CUCUMBER.

Peel a cucumber and cook it till tender. Cut it into a length of about 6 inches and scoop out the centre. Take the remains of braised oxtail, or any savoury meat, and mince it. To 4oz. of meat add one tomato, four mushrooms, and a little good gravy to bind. Force this mixture into the cucumber, and bake it in the oven for fifteen minutes, or until quite hot. Serve with baked tomatoes.

225.—CAULIFLOWER A LA GARNET.

Break a cooked cauliflower into nice pieces and put these into a buttered French dish. Cover with nicely boiled rice and a layer of hard-boiled eggs cut into thin slices. Pour over the following sauce, and let it lie for an hour, then cover with seasoned brown breadcrumbs and make hot in the oven.

SAUCE.—Cut up one apple, one large Spanish onion, two shallots, and a slice of parsnip into small pieces, and fry quickly in butter for ten minutes. Add a saltspoonful of grated lemon peel, half a teaspoonful of Marshall's curry powder, and a pinch of salt. Put a cover on the saucepan, and draw aside to cook slowly. When soft rub through a fine sieve and add half a teaspoonful of cream. Mix well and pour over.

226.—CODFISH, PARSNIP SAUCE.

Cut the fish into small pieces, sprinkle with salt, and let it stand for two hours. Take one or two cleansed parsnips and cut them into nice julienne-shaped strips, put them into a stewpan, and cook them for a few minutes, then add the fish, cover with water, and add one or two fried onions. Mix in a basin a tablespoonful of flour, some ginger, allspice, nutmeg, cloves, a little treacle, and some vinegar (sufficient to brown it). Pour this into the pan with the fish and parsnips, and cook gently together; but do not allow the sauce to get too thick, as it should be poured over the fish when served.

227.—CAULIFLOWER CREAMS.

Line some fancy moulds with aspic jelly and garnish with rings of red chilli and truffle, putting a little powdered parsley into each ring. Fill up with the cauliflower cream, and when set dish on a bed of hard-boiled yolk of egg rubbed through a coarse sieve. For the Cream: Cook the white part only of two cauliflowers in milk, and when soft rub through a sieve, together with the whites of three hard-boiled eggs. Season with salt and pepper, and to each tablespoonful of purée add one of whipped cream and half a sheet of gelatine dissolved in milk. Half fill the moulds, then put in a layer of fresh cocoanut (grated), and fill up with cauliflower cream.

228.—CURRIED SARDINES.

Bone the required number of good sardines and rub them over thickly with a good curry paste. Cut some thin slices of brown bread from a fairly fresh loaf, butter them, and roll each sardine up tightly in this. Arrange them side by side in a dish, and serve with plenty of fried parsley. Cold.

229.—CHICKEN SAVOURY.

Roast a chicken in an earthenware dish with a lid on; when cooked, cut it into portions and remove all skin, keep in hot dish in which they were cooked without allowing gravy to boil. Pound the skin and carcass of chicken, add a tablespoonful of liquid glaze, and a gill of stock and some white wine. Reduce to creamy consistency, add some cooked mushrooms, pour the sauce over the chicken, and serve hot. This can also be served cold by pouring the sauce over the pieces of chicken and allowing all to cool together.

230.—KROMESKIES OF BEEF.

Ingredients: Remains of cold beef, brown sauce, bacon, batter. Method: Take about four tablespoonfuls of good brown sauce and add to it six tablespoonfuls of cooked beef cut in dice shapes, and set aside to cool. Take some very thin slices of bacon and put a little of the mixture on each slice, roll the bacon round, taking care to fasten up the ends, dip each piece in batter, and fry a nice golden colour. Dish on a paper, and garnish with fried parsley.

231.—SAUSAGES AND CHESTNUTS

Fry three sausages in a little fat until they are a nice dark brown on the outside. Always drop sausages into boiling water before cooking them to prevent the skin from bursting. Bake 1lb. of chestnuts, skin them and rub through a sieve. Fry some rounds of bread, cut the sausages into slices, and lay one on each round, add pepper and salt and a few drops of the juice of mango chutney. Sprinkle thickly with grated chestnut, and serve very hot.

232.—VEAL CREAM.

Pound 4oz. of veal cutlet in a mortar and pass it through a sieve. Add a quarter of a pint of cream and a quarter of a pint of milk, some salt and pepper, and stir well with a wooden spoon. Beat two eggs to a froth, add the mixture, and stir thoroughly. Pour into small buttered moulds, and steam near the boiling point for thirty minutes. Ornament with truffles, and serve with grilled tomatoes.

233.—RICE AU GRATIN.

Chop one onion and fry it in butter for five minutes, add six tablespoonfuls of rice, and cook all for ten minutes. Then add one pint of gravy and simmer till the rice is tender. Stir over the fire 4oz. of grated Parmesan cheese, salt and pepper, and half a grated nutmeg, and a small piece of butter, mix all well together, and serve heaped in the centre of a dish with baked tomatoes round it. It can also be served with slices of fried liver or rissoles.

234.—CAULIFLOWER SALAD.

Take four small cauliflowers and cook them in salted water till tender, but not too soft, put them on a cloth to drain thoroughly, cut each one in half, and put them on a soup plate, pour over the following sauce, and let them lie in it an hour before using. When ready to send to table put the cauliflower on a sieve to drain for a few minutes, then pile up in a salad bowl and pour over the dressing, sprinkle over a little finely chopped gherkin and some red carrot rubbed through a sieve as a garnish. Sauce: One tablespoonful each of Worcester sauce, anchovy sauce, tarragon and chilli vinegars, half a teaspoonful of mustard.

235.—STUFFED ONIONS.

Boil six onions until quite tender. Cut off the tops and remove some of the inside. Fill it with minced chicken, salt and pepper, and serve hot with the following sauce: Put into a pan the insides of the onions, 1oz. of butter, one bayleaf, a pinch of chopped thyme, salt and pepper, and a pinch of cinnamon. Keep simmering for fifteen minutes, add half a pint of milk, and bring to the boil. Put all through a very fine sieve, and pour very hot over the onions.

236.—BEETROOT CROUTES.

Cut some thin thick slices from a well-cooked beetroot. Fry these in melted butter till the edges become slightly brown. Serve them very hot on a fried croûton, and sprinkle with chopped parsley, some pepper and salt, and put a small piece of parsley butter on the centre of each.

237.—POTATO GEORGETTE.

Wash and bake as many potatoes as required, all one size; when cooked cut a slice off one side for the lid and take out all the inside and put it through a wire sieve. Cut up a lobster in very small pieces, add to it half a cupful of very thick cream, the potatoes, and a small piece of butter; flavour with a little grated nutmeg, salt, Marshall's coralline pepper, and a little lemon juice. Warm all thoroughly, stirring lightly with a fork, refill the potato skins with the mixture, put the lids on the top, and return to the oven for five minutes. Serve very hot.

238.—SAVOURY TOMATOES.

Scoop out the inside of some tomatoes of a good round shape, sprinkle them with salt and pepper, and bake them until tender. Take the pulp of the tomatoes, one well-beaten egg, one tablespoonful of Béchamel sauce, two of Parmesan cheese, salt and pepper, and a good-sized piece of butter. Stir all together over the fire until it thickens, then fill the tomatoes with the mixture,

and sprinkle over with a little finely chopped parsley. Put each on a round of buttered toast, and serve very hot on a fancy dish paper.

239.—POTATO SOUFFLE WITH PARMESAN.

Wash and bake three large potatoes in their skins; when cooked, cut in halves and take out the insides and pass them through a sieve. Add two raw yolks of eggs, four whites, whipped, two tablespoonfuls of grated Parmesan cheese, 1 oz. of warm butter, a little coralline pepper, and a pinch of salt, and mix all together. Fill the half skins with this, using a forcing bag with a large, plain pipe, then sprinkle over the top a few browned bread-crumbs and a little grated Parmesan cheese, also a few pieces of butter. Bake for fifteen minutes in a moderate oven, and serve on a dish paper.—Mrs. A. B. Marshall.

240.—CURRIED HADDOCK IN CASSEROLE.

Take a cooked fresh haddock and break it up into pieces sufficient for one person. Make a curry sauce by putting into a pan two sliced onions, 2 oz. of butter, a little ginger, one bayleaf, a little thyme and parsley, and fry these for ten minutes. Then add two teaspoonfuls of curry powder, three of grated cocoanut, two of flour, the sliced rind of quarter of a lemon, and one and a quarter pints of milk, and simmer all together very slowly for over an hour on the side of the fire. Then rub all through a fine sieve and put into a casserole, add the fish, and put on the lid and warm over the fire for ten or fifteen minutes. Serve in the casserole very hot.

241.—ARTICHOKE AND TOMATO SAUCE.

Well cleanse and peel some freshly gathered Jerusalem artichokes, form them into olive shapes, and put into a stewpan with some milk and water that is seasoned with a little salt. Let them simmer for about one hour, when they should be tender and a nice colour; then take up, strain them, and put them in a good Soubise sauce. Turn them out on to the dish on which they are to be served, and pour round them some tomato butter, sprinkle over them a little finely chopped parsley, and use for a second course or luncheon dish.—Mrs. A. B. Marshall.

242.—CURRIED CROQUETTES AND SAVOURY RICE.

Half a pound of cooked meat (for choice chicken, rabbit, or mutton), 1 oz. of butter, $\frac{1}{2}$ oz. of Marshall's Creme de Riz, a little chopped onion, one teaspoonful of chutney, half a teaspoonful of curry paste, three-quarters of a gill of stock or tomato purée, salt to season, one egg, breadcrumbs, 3 oz. of Patna rice, three-quarters of a gill of thick tomato sauce. Pass the meat through a mincer, melt the butter in a saucepan, add the curry and onion, fry slightly, and stir in the rice, flour, and stock; boil till very thick, season with salt and chutney, and add the meat. Turn on to a plate to cool; when cold, form into cork-shaped croquettes, egg, breadcrumb, and fry. Boil the rice, and after drying it toss in tomato sauce; pile this in the centre of a dish and arrange the croquettes round. If liked, curry sauce or tomato sauce may be served separately.

243.—TOMATOES WITH LIVER.

Take 1lb. of tomatoes and pass them through a hair sieve, add one teaspoonful of Bovril, 3oz. of breadcrumbs, and 1oz. of butter. Stir all together over the fire until a nice consistency. Cut $\frac{1}{2}$ lb. of calf's liver into thick slices and *sauté* them quickly, line a buttered gratin dish with the prepared tomato, put in the slices of liver, add a few good spoonfuls of Espagnole sauce, cover it with the remainder of the tomato, sprinkle brown crumbs over, and bake half an hour in a moderate oven.

244.—TURBOT A LA SHIRLEY.

Have a nice piece of fresh fish and place it in a dish, remove the skin and bone, and mash the fish with a fork. Then add half the quantity of potatoes, a dessertspoonful of chopped parsley, half a teaspoonful of vinegar, a good dust of coralline pepper and salt to taste, and lastly two well-beaten eggs. Grease a mould and fill it with the mixture, then steam it for three-quarters of an hour. Turn it out, and serve with anchovy or lobster sauce poured round.

245.—KIDNEY TOAST.

Prepare four mutton kidneys, and cut each into small pieces. Fry them for five minutes in a pan with a little fat and six mushrooms, and then drain them thoroughly. Make six rounds of toast. Put some kidney on each, and salt and pepper. Cover with a fried mushroom, and serve very hot.

246.—SOUFFLE A LA DOROTHY.

Cut the tops off six tomatoes and remove the insides without breaking the outer parts. Pass through a sieve 2oz. of cooked chicken, the same of lean ham, adding the insides of three of the tomatoes, with salt and pepper to taste. Pound it well in the mortar, stir in the yolks of two eggs, and one tablespoonful of milk or cream. Beat the whites to a stiff froth, mix lightly with the other ingredients, put into a forcing bag with a plain pipe, and fill the tomatoes. Bake in a moderate oven on a buttered baking tin for a quarter of an hour. Serve as quickly as possible.

247.—SHRIMPS AU PARMESAN.

Take a good slice of toast, buttered, place on a baking tin, and scatter thickly with picked shrimps. Place some pieces of butter on top, and sprinkle well over with grated Parmesan cheese. Bake in a sharp oven for five minutes, take out, and cut in finger lengths or squares, and serve very hot.

248.—MACARONI CHEESE.

Boil some macaroni with a little salt and a small piece of mutton fat. When cooked strain from water and remove fat, put macaroni in a clean saucepan, add 2oz. of cheese, a teaspoonful of made mustard, pepper and salt, and enough cream to make a nice creamy mixture. Cook on the side of stove for ten minutes, stir carefully, put in a deep dish, sprinkle grated cheese over it, and put pieces of butter on top. Put in a hot oven till a golden brown. Serve very hot.

249.—CURRIED VEGETABLES.

Take four onions, cut them up into small dice shapes, put them into a stewpan with 2oz. of butter, and fry together

for a few minutes, keeping it all well stirred to prevent its burning. Then add a dessertspoonful of Marshall's curry powder, a saltspoonful of ground ginger, a little salt, three red chillies (pounded), a pinch of ground cloves, the same of ground cinnamon, a little finely chopped bayleaf and thyme, the juice of one lemon, and half a pint of stock. Cook together till the mixture is quite dry, taking care that it does not burn, then mix into it 1½lb. of cooked vegetables, such as carrots, broccoli, turnips, French beans, haricot beans, &c. Mix well together, and dish on a border of rice, garnish with nicely cooked brussels sprouts and fancy shapes of beetroot. Serve very hot for luncheon or second-course dish.

250.—VEGETABLE MOULD.

Cook until tender two large carrots, one turnip, four tomatoes, half a cucumber, one small onion, one very small vegetable marrow, one beetroot. Cut them into slices, and line a mould with them in turn. Dissolve ½oz. of gelatine in one pint of stock, add to it equal portions of the remaining vegetables, and fill the mould. Put it aside to set. Then turn out on a flat dish, garnish with cold chicken and ham or meat. Mayonnaise sauce may be served over it if liked.

251.—TARTLETS A L'INDIENNE.

Twelve large oysters, one gill of picked shrimps, one shallot (chopped finely), half a gill of cream, one and a half teaspoonfuls of Marshall's curry powder, a small teaspoonful of lemon juice, 2oz. of butter, cayenne pepper and salt according to taste, one teaspoonful of grated cocoanut, one teaspoonful of flour. To garnish, use some chopped parsley and a little Marshall's coralline pepper. Half a pound of good pastry (short crust or flaky). Line some patty pans with the pastry very thin, then fill them with a hard crust of bread or rice, and bake about ten minutes, then fill with the mixture and place a prepared oyster on top. Cover them with a buttered paper, and place in the oven till quite hot. Then dust with the parsley and Marshall's coralline pepper, and stand on a dish on a dish paper, and serve at once. Mixture: Melt the butter, fry the onion in it, add the curry powder, cocoanut, liquor from the oysters, cayenne, flour, and lemon juice. Cook for about five minutes, and then add the cream and shrimps; stir well and use. To prepare the oysters, blanch them and remove the beards, and lay them in cold water till required, to keep them white.

251A.—PORK STEAKS AND APPLES.

Cut away as much fat as possible from the pork cutlets or steaks and broil them well on a gridiron. Fry some slices of apple in hot lard, and arrange them on the steaks with a few drops of Harvey sauce *not shaken up*. Serve very hot.

252.—CURRIED OMELET.

Mix well together in a basin four whole eggs (whites beaten to a stiff froth previously), two good tablespoonfuls of new milk, 1½oz. of butter (warmed), a little salt and white pepper, a teaspoonful of Marshall's curry powder, mixed to a paste with milk, and a dessertspoonful of flour. Melt 1½oz. of butter in an omelet pan, then pour the mixture in. Stir with a wooden spoon for a minute or two, to get it equally cooked, then put in a few finely chopped curried vegetables made quite hot. Fold over, and place in oven

for a few minutes to finish cooking, turn out very quickly into a silver dish with fancy paper, sprinkle with chopped parsley and Marshall's coralline pepper. Serve at once for an entrée or savoury.

253.—DEVILLED DUCK WITH MUSHROOMS.

Prepare a "devil" mixture by mixing on a plate 2oz. of butter, a teaspoonful of curry paste, a tablespoonful of French mustard, and a seasoning of salt. When well blended, spread thickly on the joints of cold duck, which have been deeply scored and laid in Worcester sauce, grill them over a clear fire (be careful not to burn them). Wash and peel some mushrooms, put them on a tin, season with salt and pepper, put a small piece of butter on each one, and cook in the oven. To serve, pile the duck high in the centre of the dish and the mushrooms round, or, if the mushrooms are large, put a piece of duck on to a mushroom. Garnish the whole with a plentiful sprinkling of coralline pepper.

254.—MUSHROOM OMELET.

Cut up finely six mushrooms and stir them into four well-beaten eggs. Add one dessertspoonful of grated cheese and salt and pepper. When thoroughly mixed, put the whole into the omelet pan into 2oz. of melted butter, and fry a pale brown. It will take about five minutes.

255.—PRAWNS AND BAKED EGGS.

Clean and pick one teacupful of small prawns, lay them in a small oval baking dish or little egg cases, add a few drops of cream, salt and pepper, and (if liked) a few drops of anchovy essence. Break four eggs carefully over, and bake in the oven for six or eight minutes, or until the eggs are cooked. Serve very hot with a little grated Parmesan over.

256.—SPAGHETTI AND HADDOCK CUTLETS.

Boil as much spaghetti as there is flesh on a small dried haddock. Cook the haddock and remove all the flesh from the bones and shred it. Mince it finely with the spaghetti, add two tablespoonfuls of grated Parmesan cheese, the yolk of one egg, salt, pepper, and two tomatoes freed from seeds. Make firm or moist, as needs be, with either cream or breadcrumbs. Form it into cutlet shapes. Dip them in egg and breadcrumbs, sprinkle a little grated cheese on them, and fry a nice brown.

257.—BEETROOT FARCI WITH PRAWNS.

Procure some very small round beets and cook them until quite soft. Cut out the inside, leaving a very thin wall of beet, and fill with the following: Pick and clean some prawns and fry them in butter. Put them inside the beet, put a little finely chopped gherkin on top and a little pepper, and cover with mayonnaise sauce. Ornament with shredded salad, and serve cold. This can also be served hot, with a white sauce in place of mayonnaise.

258.—HYDERABAD PATTIES.

Make some patty cases and fill with the following mixture: The pulp of two tomatoes freed from seeds, the yolk of one hard-boiled egg, one tablespoonful of anchovy essence, and three boned sardines cut into small pieces. Mix well, but do not mash the sardines. Pile into the patties and serve hot.

259.—TOMATO CUPS.

Skin six medium-sized firm tomatoes, cut them in halves, remove the insides carefully, which must be done with a sharp knife. If they do not stand, cut a little bit off the bottom. Dip them into a mixture of salt, pepper, oil, and vinegar, and sprinkle them with finely chopped parsley; fill them with plainly boiled rice. Then pound six sardines, that have been skinned and boned, with 2oz. of butter, two hard-boiled yolks of eggs, a sprinkle of salt and pepper. Put this into a bag with a small rose pipe, and form a border round the edge of the tomato cups. Sprinkle the tops with chopped parsley and coralline pepper. Serve as a cold savoury. Turnips can be served in like manner.

260.—PORK CUTLETS A LA PATRICK.

Take some neat cutlets from a loin of pork, and season them with a little chopped sage, salt, pepper, and lemon juice. Now brush lightly with butter, and broil them over a clear fire for five minutes each side. Then place them in a stewpan, add a dozen button mushrooms, a small chopped onion, a good-sized tomato, and one apple (peeled and cored and lightly chopped). Cover with some good stock, and cook gently for an hour. Take out the cutlets and keep hot while preparing the sauce. Put the onions, mushrooms, &c., all through a fine wire sieve with the gravy the cutlets were cooked in. Return to the pan, and flavour to taste with salt and pepper, and, if necessary, thicken with a little corn-flour. Now dish the cutlets up on a border of any nice green vegetable, with potato straws in the centre, pour the sauce over the cutlets, and garnish the dish with quarters of cooked apple. Serve very hot.

261.—BEETROOT CUPS.

Cook some small round beet till tender. Hollow out the centres, and fill with chopped remains of braised fillet of beef. Put a few drops of Worcester sauce and also of tomato ketchup in each, a little grated cheese on top, and bake in the oven for fifteen minutes. Serve on toast or on tomato slices.

262.—GALANTINE OF PHEASANT OR TURKEY IN TERRINE.

Bone the pheasant, season it with pepper and salt, and farce it with farce prepared as below. Tie it up in the form of a galantine in a well-buttered cloth, and cook it in well-flavoured stock with a bunch of herbs, carrot, onion, turnip, a few peppercorns, a blade of mace, and five or six cloves, for one and a quarter to one and a half hours, according to size. Remove it from the cloth, tie it up again to tighten it, and put it to press till quite cold and firm. Place it in the jar or tin in which it is to be served, mask over the top with white chaudfroid sauce, and let this set. Put some of the chaudfroid sauce before it is set into a forcing bag with a rose pipe, and with it garnish the galantine in any pretty design. Place a little chopped aspic jelly here and there, and serve for dinner or any cold collation.

262A.—CROUSTADE A LA VENISE.

Cut a round of bread about 4 inches deep, and with a sharp knife remove the centre, leaving a bottom of 1in. and the same at the sides. Fry this in boiling fat until it is crisp. Fill it with

a ragoût of cooked chicken, calf's brains, and button mushrooms cut into neat slices. Pour over them a creamy sauce, warm in a bain marie, and ornament with small baked tomatoes and grilled mushrooms, and a little fried parsley on top.—Originally Mrs. A B. Marshall.

262B.—LEEKES AND OYSTERS AU GRATIN.

Blanch and beard twelve oysters, and chop them up coarsely. Cook until tender two leeks, and chop finely about 2 inches of the most tender part of the root. Mix with the oysters, adding a little pepper and salt. Put in scallop shells, sprinkle some grated Parmesan over, and warm in the oven. If too dry, add a few drops of the oyster liquor. When the cheese is a pale brown, serve.

262C.—VEAL COLLOPS

Cut some veal into long and fairly thin strips, pepper each one, and place a slice of bacon on it. Spread a thin layer of savoury herb stuffing on the bacon and a few drops of Worcester sauce. Roll up tightly and fry, turning them continuously. Serve with a good brown sauce.

LUNCHEON AND DINNER SWEETS.

263.—PLUM PUDDING.

One pound of flour, 1lb. of beef suet, 1lb. of raisins (stoned), $\frac{1}{2}$ lb. of currants, $\frac{1}{2}$ lb. of sultanas, $\frac{1}{2}$ lb. of sugar, $\frac{1}{2}$ lb. of glacé cherries, a wineglass of brandy, a little spice, a teaspoonful of ground cloves, five eggs, 2oz. of mixed peel cut very thin. Mix all well together, and wet with a little milk. It wants very well mixing. Butter a basin and then flour the top of the pudding. Tie a cloth over it. Boil about ten hours, five or six one day and about four another.

264.—BAVAROISE VANILLE.

Boil a good three-quarters of a pint of milk with 3 inches of vanilla pod split in two. As soon as the milk comes to the boil leave it on the side of the stove in the bain marie for about fifteen minutes to infuse, then dissolve in it 3oz. of castor sugar and $\frac{1}{2}$ oz. of Marshall's finest leaf gelatine. Mix this with three raw yolks of eggs in a saucepan and stir over the fire till it thickens. Strain through the tammy, and when it is beginning to set mix into it half a pint of plainly whipped cream and a few drops of vanilla essence. Pour the mixture into any fancy mould and let it set. It is best to put it on ice, if you have any. When required, dip it in warm water, pass a cloth over the mould and over the bottom to absorb any water, turn it out on to a dish, paper, or napkin, and serve.—Mrs. A. B. Marshall.

265.—BANANAS AU RHUM.

Melt a tablespoonful of butter in two of rum. Cut some bananas into slices $\frac{1}{2}$ in. thick, and fry in the butter till brown and very hot. Serve them in a nice open tart of short paste with the sauce over them. Mix a few drops of lemon into the sauce.

266.—LEMON PIE.

Line a piedish with puff paste. Make a mixture of cornflour flavoured with the juice of a lemon and a little grated rind. Pour into the dish and bake.

267.—APRICOT TRIFLE. BANANA TRIFLE. PEAR TRIFLE.

1. Make a purée of apricots and have some whipped cream. Mix some of the cream with the apricots and spread between wafers. Pile up in a dish, and pour rather a rich custard round the base, cover the wafers with whipped cream that has been forced through a rose pipe, and decorate with pistachio nuts (chopped) and cherries, and serve. Any other fruit could be used, and named after whichever it is. Two gills of well-whipped cream would be required for six peaches or ten apricots, or ten bananas, or four large pears.

PEACH TRIFLE. PEAR TRIFLE.

2. Preserved peaches, liqueur, sponge cakes, apple jelly. Melt the apple jelly. Mix with the liqueur and soak the cakes in it. Place

the soaked cakes in the bottom of a dish. Place the peaches on top. Pour over any remainder of liqueur and jelly. Cover with whipped cream, and ornament with pieces of peach cut in strips.

268.—FERN PUDDING.

Take the weight of three eggs in butter and flour, the weight of two in sugar, three tablespoonfuls of raspberry jam, half a teaspoonful of carbonate of soda. Beat the butter to a cream, add the sugar, flour, jam, also the eggs (well beaten), and the soda. Beat all together for ten minutes, steam two and a half hours, and serve with or without custard sauce.

269.—FANCY PUDDING (SAGO).

Take a $\frac{1}{4}$ lb. of sago, well cleaned, grate a tablespoonful of lemon rind on to it. Put it into a saucepan containing one and a half pints of new milk, a good pinch of salt, sugar to taste, and let the sago swell slowly over a medium fire. Add the well-beaten yolks of four eggs, and when well mixed add the whites, beaten stiff. Place in a well-buttered mould and bake for an hour. Serve with a wine sauce.

270.—FRENCH SOUFFLE.

Put the yolks of three eggs into an enamelled saucepan with $\frac{1}{4}$ lb. of castor sugar and the grated rind and juice of two and a half lemons. Whisk them over a slow fire till about as thick as honey, then allow it to cool. Soak $\frac{1}{2}$ oz. of gelatine in half a gill of water, stir till dissolved. When it has cooled a little add to the lemon mixture. Have ready in a basin half a pint of whipped cream, pour in the lemon, and mix them well together. When cool but not set, stir in very lightly the whisked whites of the three eggs, pour it into a prepared soufflé mould. It should come about 1 in. above the top of the soufflé mould, so as to give it the appearance of having risen. Sprinkle with ratafia crumbs, and serve.

271.—TREACLE SPONGE PUDDING.

Quarter of a pound of suet (finely chopped), $\frac{1}{2}$ lb. of flour, half a teaspoonful of ground ginger, half a teaspoonful of carbonate of soda or a whole teaspoonful of Marshall's baking powder, $\frac{1}{2}$ lb. of treacle, a gill of milk, and candied peel to taste. Mix the dry ingredients first thoroughly, add the milk and an egg if liked (but it is very good without), and steam for five hours.

272.—STUFFED ORANGES.

Cut some oranges across with a sharp knife and scoop out the insides. Boil 4 oz. of rice or sago in a pint of milk until quite tender. Add 1 oz. of gelatine, the strained juice of two oranges, one gill of whipped cream, and the whites of two eggs thoroughly beaten. Return all to the fire for two or three minutes, but not to boil. Pour into the orange halves, and set to cool. Serve with a thin slice of orange over the top, removing seeds and skin and pith as much as possible, and with a small pile of whipped cream in the centre. Make a handle of angelica.

273.—ALMOND TART.

Make some very rich puff pastry, roll it out, and line with it an open tart tin, previously well buttered. Bake a pale brown in the oven. In the meantime take half a breakfastcupful of sugar and stir into it the yolks of three eggs. Stir and beat well until the

mixture is light. Then add the juice of an orange and seven or eight macaroons, which have been previously crushed in a mortar to fine crumbs. Work all well together, and finally fold in lightly the whites of the three eggs, beating them to a very stiff froth. Line the tart with crab-apple or other jelly, fill with the macaroon mixture, and bake in a moderate oven.

274.—COFFEE OR CHOCOLATE SOUFFLE.

Stir the yolks of four eggs with a tablespoonful of flour, $2\frac{1}{2}$ oz. of chocolate powder, and a tablespoonful of sugar, for six or eight minutes. Whisk the whites of the eggs till stiff, and add to the rest, and mix into a very smooth paste. Pour into a buttered soufflé dish, and bake for nearly twenty minutes.

275.—FRENCH PANCAKES.

Two ounces of butter, 2oz. of sugar, 2oz. of flour, two eggs, half a pint of milk. Warm the butter and mix the other ingredients gradually to them, bake in six small plates for five minutes. When done, put jam between every alternate one, and serve high on a dish.

276.—CHARTREUSE OF APRICOTS.

Grate into a basin the rind of a lemon and two small ratafias. Add half a teacupful of apricot juice, one pint of cream, and 1oz. of leaf gelatine melted in one gill of milk. Whisk all thoroughly. Divide the mixture into two portions. To one of these add a wineglassful of curaçoa. Mix well and pour into the wet mould and let set. When firm, lay on some apricots cut in half. Flavour the other half of the mixture with a wineglassful of sherry. Pour into the mould carefully, so as not to move the pieces of apricot, and set on ice to cool. Turn out and serve with an apricot sauce.

277.—BARLEY PUDDING.

Take four tablespoonfuls of pearl barley, wash, and soak in milk over night. Put in a piedish, add a little salt, cover with the milk, and let bake very slowly for one hour and a half.

278.—FRIAR'S OMELET.

Peel and core 1lb. of cooking apples, and boil to a pulp with a little water and sugar. When nearly cold add $\frac{1}{2}$ oz. of butter and one or two eggs. Well butter a piedish and coat thickly with bread-crumbs. Pour in the mixture and cover thickly with more bread-crumbs. Cook in the oven for three-quarters of an hour. A little lemon peel can be added if liked.

279.—SEDAN PUDDING.

Three tablespoonfuls of ground rice, 2oz. of sago. Boil in one pint of milk. Beat three eggs and mix well into the rest. Add sugar to taste, and steam for three hours. Serve with sherry sauce.

280.—GENEVA WAFERS.

Cream 1lb. of fresh butter with 3oz. of caster sugar. Add, singly, two well-beaten eggs. Stir in $\frac{1}{2}$ lb. of fine flour which has been warmed and sifted. Blend for quite ten minutes. Roll out very thin, and bake on a buttered sheet in a quick oven. When done, spread some jam on the side which was bottom on the sheet, and cover with another layer of the pastry. Cut into fingers, and serve with whipped cream on top.

281.—APPLE RICE.

Cut in half and core eight apples and stew till tender, keeping the halves from breaking. Boil $\frac{1}{2}$ lb. of rice in one and a half breakfastcupfuls of milk, with a teaspoonful of sugar, half a grated nutmeg, and the peel of half a lemon. Place the apples in the centre of a dish and pour over them the fruit sauce given below. Put the rice round them, and on the rice put stiffly whipped cream, and serve cold.

SAUCE.—Melt a small teacupful of apricot jam in a saucepan, add the juice of half a lemon, stirring it all the time, and two teaspoonfuls of red currant jelly. When sufficiently thin use, pouring it over the apples while hot.

282.—NORMAN PUDDING.

Warm half a pint of milk, and pour it over half a breakfastcupful of breadcrumbs and two tablespoonfuls of desiccated cocoanut. Stir in 1oz. of butter and sugar to taste (usually one teaspoonful). Beat in two eggs and the juice and rind of one orange, and bake the mixture for little less than one hour in a shallow dish. Serve with a meringue on top.

283.—CRANBERRY JELLIES.

Wash, drain, and prick the cranberries. Cover with cold water, and boil once; then put them into a jar, and simmer, to extract the juice. Strain through a jelly bag, and to each quart of juice add 1lb. of sugar, and bring slowly to the boil. If required for a sweet, add one large leaf of Marshall's gelatine ten minutes before taking off the fire. Pour into a mould and set on ice. If required for garnishing sweet dishes or to be served with meats, let it boil slowly till stiff enough. Try a little on a plate, and pour into jars to keep.

284.—BREAD FRITTERS.

Cut some small round slices of light bread half an inch thick; soak them in sherry. Egg and breadcrumb them, and fry a pale, crisp brown. Put jam or stewed fruit on each slice and some whipped cream round it.

285.—VERMICELLI PUDDING.

Take two small teacupfuls of vermicelli and cover with boiling milk, and let it stand for fifteen minutes. Then add $\frac{1}{2}$ lb. of stoned raisins, three eggs well beaten, and a little sugar. Stir all thoroughly, and then beat together with two tablespoonfuls of any jam. Boil for one and a half hours in a well-buttered mould.

286.—GINGER SOUFFLE.

Stir to a smooth paste over the fire 4oz. of butter, 4oz. of flour, 2oz. of castor sugar, 4oz. of preserved ginger cut into dice, the grated rind of half a lemon, gradually adding a pint of new milk. Add the beaten yolks of four eggs, also the whites separately. Beat all together. Fill a soufflé case, and bake for twenty minutes.

287.—RATAFIA CREAM.

With a lump of sugar grate the rind of two lemons into a basin. Place five large lumps of sugar in the basin, strain the juice of the two lemons over them, and stir till dissolved. Add one pint of cream and half a pint of sherry, also 1oz. of leaf gelatine

which has been melted in one gill of warm milk and let cool. Pound six ratafias into crumbs, *whisk* all thoroughly together, and pour into a mould which has been wet, and set on ice to cool. Very great care is required in the mixing.

288.—APPLE RUSSE.

Line round a mould with sponge fingers. Cut 1lb. of apples into small pieces, including the peel. Stew in half a pint of water till tender. Add half the juice and grated rind of a lemon. Pass all through a sieve, and add 1oz. of gelatine which has been melted with $\frac{1}{2}$ lb. of red currant jelly. Mix all very thoroughly, and pour into the mould. The sponge fingers should all be touching. When set, turn out, and serve with whipped cream on top. Raw bananas can also be used.

289.—LITTLE GINGER SPONGES.

Dissolve 1oz. of gelatine in half a pint of water, and add two stiffly beaten whites of eggs, 1oz. of sugar, and 2oz. of crystallised ginger. Beat all to a stiff froth. Quarter fill some little moulds with a plain lemon jelly. When the jelly is firm add the same depth of the above mixture, then another layer of jelly, and finish with the sponge. Turn out and garnish with minced candied ginger and whipped cream.

290.—COLD LEMON SOUFFLE OR ORANGE.

Squeeze the juice of four lemons into four yolks of best eggs and two tablespoonfuls of caster sugar (add more if liked). Whisk well together until quite frothy, then add four or five sheets of Marshall gelatine, according to the weather. After melting it add half a gill of cream, and put aside till nearly set. Then well whisk the whites of eggs to a stiff froth, add half a gill of cream, then incorporate with the other mixture. When set, put a band of kitchen paper round a soufflé dish and pour the mixture in; make it as high as possible. Then decorate top with whipped cream, coloured pink. Remove paper before sending to table.

291.—ALBERT PUDDING.

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

292.—HARROW PUDDING.

Beat up the yolks of three eggs and the white of one egg. Add gradually one and a half pints of milk. Mix in very carefully four tablespoonfuls of fine ground rice, 2oz. of powdered sugar, and the grated rind of one lemon. Boil over a slow fire until the rice is cooked, stirring constantly. Arrange some ratafias at the bottom of a shallow dish. Pour the cream through a sieve on to the ratafias and set to cool. Serve with finely powdered cinnamon dusted over it.

293.—BABA AU RHUM.

Three-quarters of a pound of sifted flour, a pinch of salt, and rather more than 1oz. of yeast, 2oz. of caster sugar, 4oz. of butter, five eggs, half a gill of cream, and one and a half gills of milk.

Put 4oz. of flour into a basin, make a well in the centre, put in the yeast, diluted with a little tepid milk, and work to a smooth dough. Cover with a cloth, and let it rise in a warm place. Put the remainder of the flour in a large basin, make a well in the centre, add the salt and sugar, work in the eggs, add a little milk, and beat for fifteen minutes. When the dough has risen add it to the above, knead well for another fifteen minutes, put in the cream just tepid, and mix thoroughly. Have ready six to eight well-buttered small, or one large, baba moulds (these are cylinder-shaped copper moulds). Let it rise for fifteen minutes in a warm place, then bake in a moderately heated oven. When done, turn out on to a sieve and baste well with hot Marshall's Silver Rays (white) rum syrup. Dish up, and pour rum sauce over, and serve very hot.

294.—ST. JOHN'S PUDDING.

Line a pudding dish with stale cake and pour sherry over it, then spread preserved apricots or any kind of jam over the cake. Make a batter of the yolks of four eggs, a $\frac{1}{2}$ lb. of sugar, a $\frac{1}{2}$ lb. of butter, and two tablespoonfuls of breadcrumbs. Beat the ingredients together, first beating the yolks light. Add the mixture to the cake, and then bake it. When it is cold put the whites of the eggs, beaten stiff, with pulverised sugar, and seasoned with vanilla, over the pudding. Return it to the oven until it is a light brown. Serve it hot in the pudding dish.

295.—MOUSSELINE PUDDING.

Take 4oz. of pounded sugar, 4oz. of fresh butter, the rind of one lemon and the juice of two, with the yolks of ten eggs. Mix together in a saucepan, and stir on a slow fire until quite hot; then strain the mixture into a basin, and amalgamate lightly with it, as one would for a soufflé, the whites of the eggs whisked to a stiff froth. Pour into a well-buttered mould and steam for twenty minutes, and serve with jam or fruit sauce. The water should boil when the pudding is put in, and kept boiling all the time.

296.—APRICOT FRITTERS.

Soak some evaporated apricots in water for twenty-four hours. Flatten out the apricots, dip into a thick batter, pick them up on a skewer, and drop into a pan of very hot fat. Turn them, and fry on both sides.

BATTER.—Put $\frac{1}{2}$ lb. of flour in a basin with a little salt, add two tablespoonfuls of olive oil, and mix; slowly pour in half a pint of tepid water. Let it stand for one hour. When required for use, whip the whites of three eggs to a very stiff froth, and add at the last moment before using.

297.—CHESTNUT MERINGUES.

Make some meringue cases, and on each half put one teaspoonful of stewed fruit or fresh fruit. Pile some very stiffly whipped cream on top. Cook some chestnuts, put them through a sieve, and make into a paste with a little cream. Force the chestnut through a small pipe, and almost cover the cream with a lattice of chestnut very closely put on. Ornament with rosettes of pink cream.

298.—ORANGE TRIFLE.

Cut some penny sponge cakes through the middle, as they are too thick. Lay the bottom pieces in a dish close together, and over six sprinkle evenly one and a half wineglassfuls of sherry. Peel and remove the seeds from four oranges. Cut them in slices a quarter of an inch thick, and lay on the cakes. Sprinkle sugar if required on the oranges, cover with the tops of the cakes. Sprinkle half a wineglassful of maraschino over all. Cover the top with whipped cream, and ornament with pistachios.

299.—LITTLE ALMOND PUDDINGS.

Beat four eggs thoroughly, and gradually add 4oz. of ground sweet almonds and 4oz. of caster sugar. Beat all together for a quarter of an hour, line a mould with oiled paper, pour in the mixture, and bake for thirty-five minutes in a slow oven. The oven must not be opened for the first fifteen minutes. Serve cold with a sweet sauce, and decorate the mould with blanched almonds.

300.—PEAR MERINGUE.

Boil one teacupful of rice. Mix with it the yolks of two eggs. Stew six small pears until tender, place them in the centre of a dish, and put the rice round them. Beat the whites of three eggs with a little caster sugar till quite stiff, and place over the pears. Bake in a slow oven with the door open for fifteen minutes. Serve hot

301.—BROWN PUDDING.

Mix together 3oz. of brown breadcrumbs, 3oz. of flour, 3oz. of sultanas, 5oz. of stoned dates, half a gill of water, a little mixed spice, and a pinch of salt. Melt together 2oz. of golden syrup and 2oz. of dripping and add to the mixture. Beat all well together, and add half a teaspoonful of baking powder and a well-beaten egg. Place in a buttered basin and boil three hours.

302.—STONE CREAM

Boil one pint of new milk with 1oz. of sugar. Make a batter of a little milk and a tablespoonful of cornflour. Stir it into the boiling sugar and milk, adding six drops of vanilla flavouring, and simmer for four minutes. Let it stand to cool. Place some jam in the bottom of a glass dish. Pour the mixture over it before it gets too cold, and serve with grated pistachio nuts.

303.—RASPBERRY PUDDING.

Put $\frac{1}{2}$ lb. of raspberry jam through a sieve, and add $\frac{1}{2}$ lb. of breadcrumbs. Cream together 2oz. of sugar and the same of butter, and add to the fruit. Then add half a gill of cream, the yolks of two eggs, and the beaten white of one egg. Beat all together for five minutes. Butter a mould, and pour in the mixture, and bake in a moderate oven for one hour. Turn out, and serve with whipped cream on top and a fruit sauce. This can be made with fresh fruit as well as jam.

304.—APRICOT SOUFFLE, ALSO PEAR SOUFFLE AND STRAWBERRY SOUFFLE.

Mix over the fire 2oz. of cornflour with half a pint of milk till it thickens. Cut five apricots in half and rub them through a sieve. Add this pulp and a little sugar to taste to the milk and

cornflour, also the well-beaten yolks of four eggs. When all has been well stirred, add the whites of the eggs whipped stiff, and immediately bake the soufflé in a hot oven for thirty minutes or less. For pear or strawberry soufflés use the same quantities of fruit as equal five apricots.

305.—LEMON PUDDING.

Chop $\frac{1}{2}$ lb. of suet and mix with $\frac{1}{2}$ lb. of breadcrumbs and 4 oz. of Demerara sugar, 4 oz. of flour, the juice of two lemons, and the grated rind of one lemon. Make into a batter with two eggs and a little milk, put into a pudding basin, and boil for three and a half hours. Serve with brandy sauce.

306.—BRANDY CHERRIES IN GLASSES.

Take the required number of champagne glasses. Place six brandy cherries in each and a little of the juice. Cover with whipped cream, and serve very cold or iced.

307.—BEAUFORT PUDDING.

Warm 1 oz. of butter in a stewpan, and stir into it one tablespoonful of flour. Dissolve a tablespoonful of sugar in half a pint of milk. When the milk boils add it to the paste, with six drops of vanilla essence. Whisk all together. When well mixed let it boil again. Leave till cold, and then add the yolks of two eggs, and whisk all thoroughly. Whip the whites to a stiff froth, and stir them into the pudding. Place in a buttered mould, cover with grated bread, and steam for an hour. Serve with a wine sauce.

308.—WELSH PUDDING.

Three-quarters of a pound of breadcrumbs, flour, suet, ground rice and sugar, the juice and rind of a lemon, two eggs, and two tablespoonfuls of marmalade. Mix thoroughly, and boil five hours in a basin (mix overnight). Arrowroot sweet sauce with flavouring of orange wine or juice of orange. The same may be made in variety by substituting raspberry jam, and for the sauce, raspberry vinegar.

309.—PINEAPPLE TOAST.

Cut some pieces of sponge cake half an inch thick, and lay some slices of pineapple the same size on top of them. Arrange on a dish alternate slices of cake and pineapple; grate a little nutmeg over. Take the syrup of the pineapple, add to it a glass of liqueur brandy; pour this round the dish. Pile whipped cream over the pineapple and cake, and ornament with preserved rose leaves.

310.—CHOCOLATE OMELET.

Have 1 oz. of powdered chocolate. Break four eggs into a basin, and beat very thoroughly. Stir in the chocolate and half a teaspoonful of finest sugar. Melt 2 oz. of butter in a pan. When hot, add the mixture, and stir quickly till it sets. Serve very hot with chocolate sauce.

311.—BAVAROISE A LA CEYLON.

Put into a stewpan 1 $\frac{1}{2}$ oz. of caster sugar and three-quarters of a pint of new milk. Bring it to the boil, and add to it 2 oz. of Fry's Caracas chocolate. Stir till boiling. Let it simmer till smooth, and mix into it 4 oz. of Marshall's finest leaf gelatine, and

when this is dissolved stir the mixture on to three raw yolks of eggs, and return it to the stewpan. Stir over the fire till it thickens, then tammy, and set it aside till somewhat cool; add to it a few drops of vanilla essence, a wineglass of Silver Rays (white) rum, and half a pint of stiffly whipped double cream. Stir together till the mixture begins to set, then pour it into a jelly mould that has been lined with cream, prepared as below. Set it aside till cold, then dip the mould into hot water, and turn out the bavaroise on to a dish on a paper, and use as a sweet for a ball supper or for dinner, &c.

CREAM FOR BAVAROISE A LA CEYLON.—Take half a pint of lemon jelly in which three sheets of Marshall's finest leaf gelatine are dissolved; then strain it, and flavour with half a wineglass of maraschino or noyeau syrup and the same quantity of Silver Rays (white) rum, and when cooling add a quarter of a pint of thick cream. Stir till beginning to thicken, then add a few drops of Marshall's carmine to mottle the cream, and use for lining the mould, as instructed above.—Mrs. A. B. Marshall.

312.—BAKED APRICOT PUDDING.

Line a piedish with good short paste, and put in a layer of apricot jam. Mix thoroughly 3oz. of butter, 2oz. of pounded almonds, and sugar to taste. Beat up three eggs, and mix with one pint of milk. Then beat up all the ingredients together, pour on to the jam, and bake in a good warm oven for nearly an hour. Serve with stiff white of egg on top.

313.—PEAR JELLIES. ALSO APRICOT JELLIES AND PEACH JELLIES.

Make half a pint of pear purée. Melt 1oz. of gelatine, and mix with the purée, sweeten to taste. Pour into little moulds to set. When quite cold, turn out and ornament with cream on top.

314.—ALMOND CROQUETTES.

Put 7oz. of rice, 1oz. of ground sweet almonds, 4oz. of loaf sugar, one and a half pints of milk, into a saucepan, and simmer over the fire until the milk is dried up. The rice must be tender. Just before removing from the fire stir in six drops of bitter almonds. When the rice is cold, form it into small balls. Dip them in egg and breadcrumb, and fry in boiling lard for ten minutes, turning them constantly. Drain them on a cloth in front of the fire, grate a little sweet almond over them, and serve hot with a sweet sauce.

315.—AUSTERLITZ PUDDING.

Mix to a cream 2oz. of ground sweet almonds, 1oz. of sugar, 2oz of butter, and the beaten yolks of two eggs. When well mixed add a wineglassful of cherry brandy. Beat the whites of the eggs stiff, and mix them in. Decorate a buttered mould with pistachio nuts and cherries, fill with the mixture, and bake it for three-quarters of an hour. Serve hot.

316.—ORANGE BASKETS.

The oranges should be a good shape and sweet, and should be cut so as to leave a handle. It is more economical to cut the orange through the middle, and make a handle of angelica. Scoop

out the flesh of the orange, and fill in with the following mixture, when cool. Serve iced, if possible. Melt 1oz. of gelatine in as little water as possible, add to it 2oz. of sugar which has been rubbed on the rind of two oranges. Add one pint of orange juice. Pour this mixture on to half a pint of cream, and beat it thoroughly. Stir all over the fire for a few minutes to mix, but on no account boil it. Pour it into the orange baskets and set on ice.

317.—LITTLE RHUBARB CREAMS.

1. Prepare a pint of rhubarb purée. Add four sheets of Marshall's gelatine and a few drops of carmine, and when beginning to set stir in a quarter of a pint of whipped double cream. Put it into a forcing bag with a rose (large) pipe, fill some little jelly glasses, and sprinkle the tops with a little green sugar.

RHUBARB CREAM.

2. Half a pint of rhubarb purée, half a pint of whipped cream, 3oz. of caster sugar, $\frac{1}{2}$ oz. of Marshall's gelatine, one tablespoonful of lemon juice, a few drops of cochineal. Whip the cream and stir the rhubarb purée to it very lightly. Dissolve the gelatine in a very little water, and when cool strain it to the cream, add the sugar and lemon juice and cochineal, and stir all lightly together. Pour into a mould prettily decorated with pistachio nuts, and put into a cool place to set.

318.—ARDNAX PUDDING.

Pass six ripe bananas through a sieve. Make a custard of three eggs, half a gill of cream, and half a gill of milk, add to it the bananas, with the grated rind of half a lemon and a glass of maraschino. Line a dish with pastry, pour in the mixture, and bake for three-quarters of an hour in a moderate oven. The top may be covered with whipped white of egg browned.

319.—LEMON BAVAROISE.

Line a mould with well-made lemon jelly. Lay some fresh fruit (grapes or strawberries) in the bottom, and set them with more jelly. Make a mixture of 2oz. of chocolate, 1oz. of caster sugar, half a teaspoonful of coffee essence, one teaspoonful of vanilla essence, and a good gill of fresh milk. Simmer for ten minutes. Add a small sheet of Marshall's gelatine and the beaten-up yolks of two eggs. Keep the mixture on the fire till it thickens, but it must not boil. When cool put through a tammy and add one gill of thickly whipped cream. Pour into the mould, only half filling it. Make a cream with a pint of milk, 1oz. of caster sugar, one small sheet of gelatine, two raw yolks of eggs. Mix over the fire, let cool, strain through a tammy. Add a quarter of a pint of whipped cream and a few drops of essence of lemon. Fill up the mould and set on ice to cool.

320.—EGGS AUX ABRICOTS.

Take four new-laid eggs and boil them for ten minutes. Then plunge in cold water and shell them. Cut in halves and remove the yolks. Pound these in a mortar with a little butter and a spoonful or two of apricot jam, one or two sweet almonds, blanched

and finely chopped—or the kernels of the fruit—and a little grated lemon rind. Rub all the mixture through a sieve, and fill the whites with it. Join the halves together, uniting them with a little liquid aspic jelly. In the meantime prepare a sauce of apricot jam, a little strained lemon juice, half a wineglass of sherry or Madeira, and a pinch of gelatine, previously soaked in a drop or two of water. Mix well over the fire, then set on one side to cool. When cool, place the eggs on slices of fresh brioche or Madeira cake, pour the sauce over the top, and serve when perfectly cold.

321.—TAPIOCA SNOW.

Put three tablespoonfuls of tapioca in a saucepan with 1oz. of butter and one pint of milk. Stir well, and let it boil till transparent. Whip the yolks of two eggs and put them into it, and mix all thoroughly, adding sugar to taste. Whip the whites till quite stiff, adding a pinch of salt. Arrange the mixture in the centre of a dish. Put the white of egg roughly over it, and serve cold.

322.—RICE CREAM AND PRUNES.

Boil 4oz. of rice in a pint of milk till quite tender. When done add a small sheet of Marshall's gelatine, one teaspoonful of vanilla essence, and two gills of cream which have been whipped with the white of one egg. Stir all over the fire for two minutes; it must not boil. Turn into little oiled moulds which have a stoned stewed prune at the bottom of each, and set to cool. Serve in a dish with stewed prunes round.

323.—FRUIT SALAD.

Take $\frac{1}{2}$ lb. of sugar and half a pint of water; bring to the boil. Have ready any ripe fruit in season, pour boiling syrup over, and sprinkle with $\frac{1}{2}$ oz. of almonds and pistachio nuts finely chopped. Mix the salad lightly, and when cold add two glassfuls of liqueur and serve.

Another Way.—Remains of a tin of pineapple. Take the juice, and if not enough, boil with some sugar and water to make a thin syrup. Use a mixture of fruits, and if they are cooked, let the syrup cool before using; if uncooked, pour hot syrup over, and when cold two glasses of liqueur.

324.—CREPES A LA FRANCAISE.

Beat up three whole eggs and one yolk of egg to a froth. Then add half a pint of cream and a tablespoonful and a half of orange flower water, with a spoonful of caster sugar. Continue beating for five minutes. Then pour a little into three tablespoonfuls of flour until a smooth batter is made. Add this to the rest of the cream and eggs, and set on one side for three hours. When the pancakes are required, grease a frying pan, pour in a little fresh butter or clarified fat which has been melted in a saucepan, and sufficient of the batter to cover the bottom. Loosen the edges as they set, and when ready toss and brown on the other side. Have ready some stewed cranberries, made very hot, enclose a spoonful in the centre of each pancake, roll, and keep hot until all the batter has been used up.

325.—PINEAPPLE PUDDING.

This is made with tinned pineapple chunks in exactly the same manner as an apple pudding. As a sauce, serve some of the syrup, flavoured with a little of any liqueur, and some thick cream.

326.—RICE FRITTERS.

Cook a breakfastcupful of rice in two pints of milk, 1oz. of butter, 2oz. of sugar, until quite tender. Then strain away the milk entirely. Add to the rice three eggs, well beaten, and four tablespoonfuls of marmalade. Stir it all over the fire till the eggs are firm, then spread the mixture on a dish to cool. It should be a $\frac{1}{4}$ in. thick. When cold, cut into squares, dip in a batter, and fry a nice brown. Dust some sugar over.

327.—APRICOT SANDWICHES.

Make some puff paste in thin lengths of 3 inches and 2 inches wide. Lay some apricot jam between two pieces, and some beaten-up white of egg on top, piled high.

328.—PISTACHIO CREAM.

Blanch $\frac{1}{2}$ lb. of pistachio nuts and pound into a paste with a teaspoonful of brandy. Add one and a half pints of cream, and sugar to taste. Stir over the fire till thick. Pour into a glass dish and let cool. Ornament with pistachio nuts.

329.—VANILLA CREAM.

Melt 1oz. of gelatine into three-quarters of a pint of cream, and beat up well, add half a glass of sherry and six drops of vanilla. Pour into a well-oiled mould, and let cool.

330.—CUSTARD JELLIES.

Melt the remains of lemon jelly, add a little maraschino. Fill three-quarters full some little glasses. Fill the remainder of the glass with custard, and on top put a fancy shape of pink jelly.

331.—LEMON BEIGNETS.

1. Bring to the boil 4oz. of butter, 2oz. of caster sugar, in half a pint of water. Sift into it 5oz. of flour. Mix well, and cook for fifteen minutes, stirring constantly. Let it cool; add separately and slowly three eggs and the juice of half a lemon. When cool, squeeze through a forcing pipe, and drop into boiling fat in lengths of about 1in.. Cook them for ten minutes, turning constantly. Dish up very hot on a napkin, and sprinkle with caster sugar.

BEIGNET SOUFFLE.

2. Boil together in a pan a quarter of a pint of water, 1oz. of caster sugar, 2oz. of butter. When it boils add 2oz. of flour, stir well, and cook for six minutes. When half cold add two eggs and eight drops of vanilla essence. Mix all thoroughly, and put into a forcing bag with a large plain pipe. Force out pieces an inch long, cut them off, and drop into boiling fat, and cook them for eight minutes or more, turning them all the time, till a light brown and the size of an egg. Dish in a napkin and sprinkle with caster sugar.

332.—VOL AU VENT OF PIPPINS.

Soak the pippins in water for twelve hours. Stew gently till tender in a syrup of sugar and water and the juice of quarter of a lemon, colour slightly with some cochineal. Melt some apple jelly, and mix with a wineglass of liqueur. Put the pippins and a very little syrup in a pastry *vol au vent* which has been prepared. Pour the jelly and liqueur over, and serve very hot. Stewed cherries are used in the same way.

333.—MOCK POACHED EGGS.

Have rounds of plain cake, put a purée made from dried apricots in the centre, and a ring of whipped cream round to illustrate the idea of an egg.

334.—PRALINE PEARS AND HOT CHOCOLATE SAUCE.

Peel as many stewing Cape pears as are required. Poach them in a syrup of sugar and water, flavoured with vanilla, until they are soft. Place a layer of pears in a soufflé dish. Blanch some almonds, chop them finely, and lay them on a baking sheet in a moderate oven. Sprinkle with icing sugar. When the sugar has turned to caramel and the almonds are pralinés, let them get cold, and then sprinkle a layer over the pears. Cover with the whipped cream, then with the rest of the fruit, and finally with cream once more. Sprinkle the remainder of the praliné almonds over the top, and serve with a hot chocolate sauce, nicely sweetened and flavoured with vanilla.

335.—GINGER RENNET.

Warm a pint of milk to blood heat and sweeten it, flavour with a little powdered ginger, and add a dessertspoonful of rennet. Pour into little glass bowls, one for each person. When firm, cover with whipped cream and a small piece of preserved ginger.

336.—CAKE A LA TROUVILLE.

Prepare a sponge mixture as follows: To 4oz. of caster sugar add four eggs. Heat over boiling water till luke warm, then remove and whip till cold and stiff, and add by degrees 3oz. of fine flour that has been passed through the sieve, and 1oz. of Cowan's baking powder. Have the half of a melon mould rubbed over well with cold butter and dusted over with sifted flour, fill it with the mixture, put a band of buttered paper round, and place it in a moderate oven for about thirty-five to forty minutes. When the cake looks a pretty golden colour, put a piece of paper over the top, and care must also be taken to prevent the bottom of the cake getting discoloured, say by placing an extra baking tin under it. When the cake is cooked, turn it out, and when cool scoop out the inside of the cake and rest it in a basin or mould, nearly fill up the hollow with apricot or any other fruit purée, cut the bottom slice off the piece scooped out of the cake, and fix this over the purée to keep it in when the cake is turned over. Glaze all over with coffee glace.—Mrs. A. B. Marshall.

337.—GRAPE FRUIT BASKETS.

Cut some nice grape fruit in half and scrape out the pulp, leaving the skin intact. Make a syrup of four tablespoonfuls of cherry brandy, a little sugar, and two tablespoonfuls of blanched peanuts. Add the pulp, and let it remain for three-quarters of an

hour. Then put into the skins six stoned brandied cherries in each and fill in with the other mixture. Serve with whipped cream on top.

338.—RHUBARB SNOW.

Four sponge cakes, half a pint of milk, four eggs, $\frac{1}{2}$ oz. of sugar (caster), half a teaspoonful vanilla essence, six sticks rhubarb. Stew the rhubarb with loaf sugar and a strip of lemon rind. Place the sponge cakes, broken into small pieces, in a glass dish. Make a custard with the yolks of four eggs and whites of two, the milk, sugar, and vanilla. Pour this over the sponge cakes, place the rhubarb on the top, and pile up the whisked whites of two eggs and dredge some caster sugar over, and bake in a moderate oven for three-quarters of an hour.

339.—BREAD MERINGUE.

Boil $\frac{1}{2}$ lb. stale bread in milk, then beat thoroughly until smooth, add some grated lemon rind, the yolks of two eggs, sugar to taste, and 2 oz. of butter. Mix all well together. Put in a piedish, and bake till a light brown. Then spread some jam over the top. Whisk the whites of the eggs till stiff, and pile over the jam, and return to the oven for a few minutes, but watch that it does not turn brown. Ornament the top, and serve.

340.—CHOCOLATE MOUSSE.

Grate a $\frac{1}{2}$ lb. of chocolate and mix it with one and a half pints of sweet milk and $\frac{1}{2}$ oz. of gelatine. Thicken over the fire for about fifteen minutes. Add when cooler one gill of stiffly whipped cream and the whites of two eggs, beaten stiff, and one teaspoonful of vanilla essence. Pour into a mould, and set on ice to get very cold.

341.—RUM SAUCE.

Beat the yolks of two eggs, three tablespoonfuls of rum, 1 oz. of caster sugar, over the fire until it all froths and the liquid is well worked in. Serve round plain steamed puddings.

342.—CANNON PUDDING.

1. Mix 2 oz. of ground sweet almonds and one or two bitter almonds with two tablespoonfuls of strawberry jam, 2 oz. of bread-crumbs, and two eggs, well beaten. Make into a firm mixture with some creamed butter. Form into balls, and bake for twenty minutes. Serve piled up like cannon balls with sifted sugar over.

2. Two ounces of breadcrumbs, two eggs, 1 oz. of bitter almonds (ground), three large spoonfuls of jam, 2 oz. of sweet almonds (ground), 1 oz. of butter. Beat the eggs well, and mix all together with the butter, beaten to a cream. Half fill a buttered mould, and bake for twenty minutes in a gentle oven.

343.—MRS BROWN'S PUDDING.

Four ounces of butter, 2 oz. of sugar, half a pint of milk, 5 oz. of flour, 2 oz. of ground almonds, the juice of half a lemon. Place all the ingredients in a stewpan, and stir till the mixture boils and for three minutes after. Mix in three eggs separately. Divide the mixture into small balls about an inch across. Spread a baking sheet with butter, and bake the balls to a light brown. Cut the balls across the top, and fill the open space with jelly, and serve hot or cold.

344.—BAVAROISE OF PEACHES.

Line a mould with lemon jelly. Take the remainder of the jelly, three-quarters of a pint, melt it, and when fairly cool add two tablespoonfuls of apricot pulp and a gill and a half of stiffly whipped cream. Have a tin of peaches, cut each half into four, and add to the mixture. Mix slowly not to bruise the peaches, and fill up the mould. Set on ice to cool.

345.—RASPBERRY AND STRAWBERRY SPONGE.

Soak 1oz. of Marshall's gelatine in a breakfastcupful of cold water for twenty minutes. Add two breakfastcupfuls of boiling water. When cool, add $\frac{1}{4}$ lb. of sugar, one pint of raspberry or strawberry juice, the whites of two eggs, and the juice of two lemons. Whisk all thoroughly for twenty minutes, and pour into a shape to cool.

346.—COCOANUT PUDDING.

Boil 2oz. of butter with 3oz. of sifted sugar. Pour into a basin, and add 2 $\frac{1}{2}$ oz. of desiccated cocoanut, the grated rind of a lemon, and three well-beaten eggs. Beat all thoroughly together, and bake in a buttered mould for three-quarters of an hour. Serve hot with lemon sauce.

347.—TAPIOCA CREAM.

Boil a teacupful of tapioca, in just enough milk to cover, till tender; drain it. Mix over the fire with one pint of cream, a little sugar to taste, the yolks of three eggs, beaten, 1oz. of gelatine, and a few drops of vanilla essence, until it is a good custard. Pour into a mould, and let cool.

348.—CHOCOLATE CUSTARDS.

Melt 3oz. of chocolate in three breakfastcupfuls of milk. Add four eggs, a little sugar, and one teaspoonful of cornflour. Cook like an ordinary boiled custard in a stewpan over the fire for about twenty minutes. Fill some little custard glasses with the custard, and serve with whipped cream on top.

349.—ORANGES A LA SEINE.

Peel six oranges, remove all pith and pips, and cut them into quarters. Lay them in a piedish, and sprinkle with caster sugar. Make a good custard, flavour it with vanilla essence; pour it over the oranges. Whip the whites of the eggs, cover the top, and bake in the oven for thirty minutes.

350.—TAPIOCA SWEET.

Boil three tablespoonfuls of tapioca in one pint of milk until tender. Add when cool the yolks of two eggs, a few drops of vanilla essence, and a little sugar. Whip the whites of the eggs till stiff and add to the mixture, stirring all thoroughly over the fire for three minutes. Pour into a damp mould, and set to cool. Turn out, and serve with a fruit salad round it.

351.—ANANAS PUDDING.

Take a stale sponge cake and cut it in slices $\frac{1}{4}$ in. thick, and fry these a little in butter. Lay one on a dish, and cover with preserved pineapple. Repeat this three times, and finish off with a pile of whipped cream, add a wineglassful of liqueur to a pint of the pineapple juice, and pour round the dish, and serve cold.

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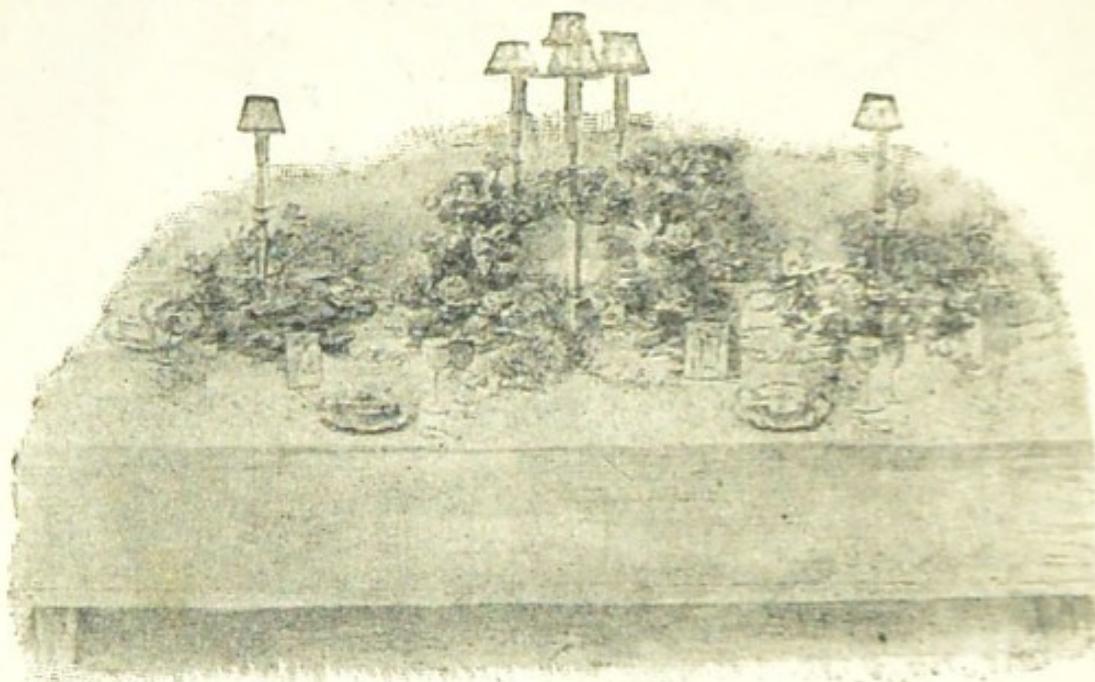
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352.—RHUBARB FRITTERS.

Take some nice tender young rhubarb, cut into 2-inch lengths, roll the lengths into caster sugar, then put aside until the sugar has penetrated the rhubarb. Make a batter as follows: Two tablespoonfuls of flour, one tablespoonful of salad oil, one tablespoonful of milk, and one egg. Mix these very well together with a wooden spoon. Have some boiling lard, dip the pieces of rhubarb into the batter, and then fry until they are crisp; then roll each fritter in caster sugar, and serve immediately.

353.—LIQUEUR CREAM.

Take one pint of cream and whisk it well. Add 1oz. of dissolved gelatine and four drops of almond essence, and a small wineglass of noyeau. Whisk all well together till light, put into an oiled mould, and set to cool.

354.—POTATO CAKES.

Boil some potatoes till quite soft, remove the inside. To every breakfastcupful put in a saucepan with the potato $\frac{1}{2}$ oz. of butter and the yolk of an egg, salt and pepper. Stir over the fire till the paste is firm, add two tablespoonfuls of minced ham and one of cream, and mix all thoroughly. Make into small flat cakes, egg and breadcrumb them, and fry in boiling fat.

355.—AFRICAN PUDDING.

Beat the white of one egg and the yolks of two, and mix gradually in one and a half pints of new milk. Sift in a $\frac{1}{2}$ lb. of caster sugar and $1\frac{1}{2}$ oz. of flour. Make all into a smooth paste, and boil ten minutes. Stir till cool to prevent scum from rising. Have four penny sponge cakes, sprinkle them with ratafias, and sprinkle half a glass of sherry over all. Pour the custard over this, and cover with the stiffly whipped white of egg.

356.—FRUIT BATTER PUDDING.

Make a good batter with two tablespoonfuls of flour, 1oz. of loaf sugar, one pint of milk, and three eggs, and a little butter. Prepare a well-buttered basin, put into it some fruit (strawberries, raspberries, plums, &c.), pour in the batter, tie in with a cloth, and boil for one and a quarter hours.

357.—PARISIAN CORBET.

1. Dip the edges of some ratafia biscuits in a cement of syrup and white of egg. Line a high mould with them, the edges of the biscuits to be touching each other. When quite fixed and set, remove from the mould, and fill in with a fruit salad and whipped cream.

2. Have ready some small macaroons. Dip the edges of them in a cement made of white of egg and syrup. Line a mould with them, fitting them close together. When hard and set, take out of the mould and fill with a fruit salad and whipped cream.

358.—FLOATING ISLAND.

Take $1\frac{1}{2}$ lb. of cherries, pick and wash them, stew them in a syrup made with 1lb. of loaf sugar and half a pint of water and two tablespoonfuls of brandy; then put on ice to become very cold. Take a deep glass dish, and dish the cherries high, like a pyramid, and pour round the syrup. Then arrange in the syrup little blocks of

ice cream, which have been frozen very hard and moulded in little walnut-shaped moulds. Stand the glass dish on a fancy paper in a silver dish, and send to table immediately.

359.—BANANA CHARLOTTE RUSSE.

Eight sponge finger biscuits, four bananas, one gill of cream, $\frac{1}{2}$ oz. of caster sugar, a few drops of lemon juice, five sheets of Marshall's gelatine dissolved in water. First line a small soufflé or cake tin with stiff white paper, then line it with finger biscuits, trimming them at the sides so that they pack very tightly. After that put four or five strips of biscuit on a board, and stamp them out round the size of the bottom of the tin by means of a round pastry cutter. Put these in the tin, skin the bananas, and pass them through a hair sieve; whip the cream, add the banana purée to it, and sweeten and flavour. Next dissolve the gelatine, cool slightly, and strain into the mixture. Pour at once into the prepared tin. When firm, turn out and remove the paper. Care must be taken in lining the tin that the paper is not higher than the biscuits, or the mould will break in removing the paper.

360.—APRICOTS A L'AMERIQUE.

Fry till a pretty golden colour in clarified butter some cut-out rounds of French roll about a $\frac{1}{4}$ -inch thick. Drain them, and sprinkle them with icing sugar, and put them on a baking tin in the oven to glaze. Put on each of these croûtons the half of a hot cooked apricot. The tinned fruit made hot will do for this. Arrange en couronne round the dish on which they are to be served, and pour a custard as in peaches à la crème round the dish. Mrs. A. B. Marshall.

361.—HAMPSHIRE PUDDING.

Mix $\frac{1}{4}$ lb. of fresh butter with $\frac{1}{4}$ lb. of rice flour until smooth, add $\frac{1}{2}$ lb. of caster sugar and salt to taste. Moisten into a firm paste with orange flower water, roll it, and divide into balls 2 inches across. Bake for thirty-five minutes between sheets of paper.

362.—BABA WITH FRUITS.

Pass 1 lb. of fine flour through a sieve, and put about a quarter part of the flour into a small basin. Mix 1 oz. of German yeast and a pinch of salt into a quarter of a pint of tepid milk and water, and work it into the quarter part of flour into a little round ball, and cut a cross on the top. Then with the remaining flour make a little well in a basin, stand the dough in this, and draw the flour over it. Cover the basin over with a cloth, and leave it in or on the screen for about fifteen to twenty minutes, till the dough has well broken through the flour. Put all out of the pan on to the table or slab, break into it seven small whole eggs, add 10 oz. of good butter and 2 oz. of caster sugar. Mix all well together and work it for twenty minutes, cutting the paste well between the fingers and working it lightly and quickly by drawing it up and casting it back, making a sort of circular motion with the hands to and from you. When the paste is ready it will leave the hands perfectly clear. Colour it with a little saffron or apricot yellow, and when it leaves the hands clear while working, mix in about 6 oz. of various dried fruits. Place it in buttered moulds, let it rise well, and then bake in a moderate oven for rather better than

half an hour. Soak in syrup flavoured well with Silver Rays (white) rum. Serve with apricot sauce over and round the base.
—Mrs. A. B. Marshall.

363.—LITTLE APPLE TARTS.

Make some pastry tartlets. Put in a purée of cooked apple, a small diamond of apple jelly on the top and whipped white of egg round. Serve cold with cream.

364.—POIRE MELBA.

Take a deep soufflé dish and put some preserved pears in the bottom of it. Melt two tablespoonfuls of red currant jelly, and add to three tablespoonfuls of the pear syrup and two of maraschino. Pour this over the pears, almost covering them, and keep in a cold place. Make some vanilla ice cream, and put it over the pears in the dish, and serve quickly.

365.—WINTER PUDDING.

Boil three tablespoonfuls of ground rice and 2oz. of bullet sago in one pint of milk till quite tender, add a pinch of salt, one teaspoonful of sugar. Beat up two eggs well, and add them. Put in a buttered mould, and steam for three hours.

366.—BROWN BREAD PUDDING.

Three-quarters of a pound of brown breadcrumbs (fairly fresh), three eggs (well beaten), breakfastcupful of sultanas, $\frac{1}{2}$ lb. of suet finely chopped, three tablespoonfuls of caster sugar, one tablespoonful of sherry, five drops of vanilla essence. Mix all together gradually and thoroughly for ten minutes. Place in a mould, and boil for three and a half hours. Serve hot with a stiff brandy sauce.

367.—BOUITER PUDDING.

Melt $\frac{1}{4}$ oz. of gelatine in a quarter of a pint of boiling water, add to it 3oz. of sifted sugar, the juice and rind of one lemon, and the yolks of four eggs well beaten. Mix well, and put into the glass dish in which it will be served. Beat the whites of the eggs very stiff, and stir in slowly, and set on ice to cool. Whipped cream may be piled on top just before serving.

368.—LITTLE RHUBARB CREAMS.

Pass $\frac{1}{2}$ lb. of rhubarb jam through a hair sieve, add a $\frac{1}{2}$ lb. of breadcrumbs. Cream together 2oz. of sugar and same of butter, and add to the mixture. Whip the yolks of two eggs, and add, also half a gill of cream, and beat all together for five minutes. Butter some small moulds, and strew them very thinly with ratafias crumbed. Pour in the mixture, and bake in a steady oven for twenty minutes.

369.—BELGRAVE JELLY.

Fill the Belgrave mould with lemon jelly that is flavoured with wine, fix the pipes in the mould with a weight, and let it remain till cold; then fill each of the pipes with hot water, so as to loosen them from the jelly, and take them out. The spaces which the pipes have formed can be filled by means of forcing bags and pipes with a purée of fruit mixed with cream, or with differently flavoured and coloured creams. Then pour a little more jelly on the top to set the cream. When ready to serve, turn out on to a

dish paper or napkin on the dish on which it is to be served. The special Belgrave mould can be had in tin or copper.

Cream for Belgrave Jelly.—Allow for each space one tablespoonful of whipped cream and two tablespoonfuls of lemon jelly. Mix these together, when just getting thick, like whipped cream, add to each a few drops of essence (either coffee, vanilla, pineapple, or banana), keeping each flavour separate. Each of the different flavours can be coloured differently if liked.—Mrs. A. B. Marshall.

370.—ORANGE DARIOLES.

Three eggs well beaten, half a pint of cream, 1½ oz. of flour, 1 oz. of butter (creamed), quarter of a pint of milk (about), 1 oz. of caster sugar, a few drops of orange water. Line some dariole moulds with paste. Mix all above ingredients to a batter, dropping in the essence of lemon to taste slowly. Fill the moulds, and bake about thirty-five minutes. Serve with a lemon sauce.

371.—GINGER CREAM.

Three-quarters of an ounce of gelatine, 2 oz. of sugar, one tablespoonful of syrup of ginger, one and a half gills of milk, 1½ oz. of preserved ginger, half a teaspoonful of essence of ginger, half a pint of double cream. Soak and dissolve the gelatine in the milk, then add the sugar. Dissolve, strain, and allow it to cool. Whip the cream, and add to it the ginger cut in small pieces, and the essence of ginger and the syrup, and lastly the gelatine. Allow the whole to be nearly set before moulding, else the ginger will sink to the bottom.

372.—CHERRY TRIFLE.

1. Scoop out the centre of an ordinary sponge cake and fill in with whipped cream, to which has been added some stoned and cooked cherries. Put on the lid of the cake, and glaze it over with water glaze, and into a forcing bag with a rose pipe put half a pint of stiffly whipped sweetened cream. Force a pretty design all over the cake, taking care to have plenty of roses; put a cherry on the top of each rose. Dish on a fancy paper, and serve for a party.

CHERRY TRIFLE.

2. Stew some cherries in a syrup made of sugar and water. Place some slices of cake about an inch thick in the bottom of a glass dish, spread a layer of the cherries on top. Add some sherry to the syrup, and pour a little over the contents of the dish, place another layer of cake (cut thinner) on top, then some more cherries and syrup, and ornament the top with whipped cream and very small macaroons, and serve.

373.—RASPBERRY CREAM.

Ice some raspberries or strawberries. Have some very stiff Devonshire cream made up into balls, and lay on ice. Place the fruit in small fancy cases, and pour a few drops of liqueur over. Put two or three cream balls on each little case, and serve as cold as possible, with a very thin grating of cheese over all.

374.—OLD STREET PUDDING.

Mix $\frac{1}{2}$ lb. of butter, $\frac{1}{2}$ lb. of sugar, and $\frac{1}{2}$ lb. of flour, half a pint of cream together, and bake in a mould for forty minutes. Turn out. Melt some jam, and pour it very hot over the pudding, and serve.

375.—PRUNE TART.

Open pastry tart. Fill it with large stoned stewed prunes. Pour over a glassful of claret, and cover with whipped cream.

376.—MARCH PUDDING.

Rub 3oz. of butter into 1lb. of flour, add 2oz. of sugar, one well-beaten egg, and beat all together. Butter a basin. Put a layer of strawberry jam in the bottom. Pour in the mixture, and steam for one hour.

377.—LEMON CREAMS.

The remains of a stiff lemon jelly can be used, or make half a pint of fresh jelly. Melt and add one gill of thick cream and six drops of vanilla essence, and the same of essence of lemon. Mix well over the fire for half a minute, pour into a mould or small moulds, and set on ice to cool.

378.—ALMOND PUFFS.

Prepare some good flake pastry, and cut into rounds or three-cornered pieces. Put some slices of banana on half the number of rounds, cover with another round of pastry, and pinch the edges together. Cover the tops with almonds, coarsely chopped, and sprinkle thickly with caster sugar. Bake a nice brown in a good oven.

379.—LITTLE PUDDINGS A LA GRANDE BELLE.

Take some small dariole moulds and butter them well with cold butter, then sprinkle the bottoms with shredded pistachio nuts and the sides with little shreds of mixed peel, cut up in the same way. Partly fill up the moulds with freshly made brown bread-crumbs. Then prepare a custard with three whole raw eggs mixed with half a pint of single cream, one tablespoonful of maraschino syrup, 1½oz. of caster sugar, and a pinch of ground cinnamon, which will be sufficient for eight medium-sized moulds. Mix up well together and strain into the moulds, which should stand in a stewpan with a piece of paper underneath them, and add boiling water to about three-parts of their height. Watch the water re-boil, then draw the pan to the side of the stove, and steam for three-quarters of an hour. Turn out, and serve hot or cold, with an apple purée round the base.—Mrs. A. B. Marshall.

380.—ORANGE CHARTREUSE.

Line a plain charlotte mould thinly with lemon or orange flavoured jelly, remove the peel and pith from five or six oranges and cut out the pulpy parts of their natural divisions free from the skin; blanch, peel, and cut into shreds some pistachio nuts and mix them with just a little of the lemon jelly, coloured with a little sap green, and let it remain till the shreds are set together with the jelly. Prepare in a similar manner some shreds of un-crystallised cherries, with jelly coloured red with liquid carmine; arrange the orange, pistachio, and cherries alternately inside the mould till it is entirely covered, and set the fruit with a little more jelly. Prepare a vanilla bavaroise mixture and divide it into three parts, colouring two of them respectively red and green with Marshall's sap green and liquid carmine. Leave the other white, and flavour them with three different flavours, such as silver rays (white) rum, maraschino, and noyeau; pour them into

the mould, allowing each to set before putting in the following one. When set, turn out in the usual way, and serve on a dish paper.—Mrs A. B. Marshall.

381.—JAM FRITTERS.

Take two tablespoonfuls of fine flour, and pour over it enough boiling water to make a *smooth* paste. Let it cool for a minute, and then beat in the yolks of three eggs and the whites of two eggs. Mix all well together. Drop a tablespoonful of batter at a time into a pan of boiling lard, and fry a good colour. Serve with a little apple jelly on each.

382.—PUDDING A LA LOUISE.

Line a charlotte mould thinly with lemon jelly, and ornament it with pieces of cut dried apricot, angelica, cherries, and little bunches of dried cocoanut, all of which are first set with a little lemon jelly; set the garnish to the mould with a little more jelly, and when this is firm line the mould with rum cream prepared as below. Let this set, then fill up the centre with the pudding mixture prepared as below, and put the shape aside till the pudding is set; then dip it into hot water, and turn out the pudding on to a dish on a silver or gold dessert paper, and serve it for a sweet for dinner or luncheon.

RUM CREAM.—Take a quarter of a pint of whipped cream, strain into it a quarter of a pint of lemon jelly in which four sheets of Marshall's jelatine have been dissolved, colour with a few drops of Marshall's carmine, flavour with half a wineglass of Silver Rays (white) rum, then use.

PUDDING MIXTURE.—Boil half a pint of new milk with a split vanilla pod and 2oz. of caster sugar. When sufficiently flavoured dissolve in it $\frac{1}{2}$ oz. of Marshall's gelatine, and stir it all together with three raw yolks of eggs that have been mixed together till smooth; stir over the fire till thickening, then wring it through a clean tammy cloth, and when beginning to set mix with it two and a half gills of stiffly whipped cream, add half a wineglass of Silver Rays (white) rum, a wineglass of maraschino syrup, a good dust of ground cinnamon, $\frac{1}{2}$ lb. of cut dried fruits, 1oz. of blanched almonds (skinned, chopped, and baked a nice brown colour), and 3oz. of cut-up slices of sponge cake. Stir carefully together, and then fill up the mould.—Mrs A. B. Marshall.

383.—CHERRY BRANDY FRITTERS.

Stone a number of brandy cherries and dip four at a time in a good batter, fry in boiling fat till a light brown, serve very hot with a hot brandy sauce.

384.—CREAM PANCAKES.

Make a paste with 1oz. of flour, a little cold milk, 1oz. of melted butter, the grated rind of half a lemon, four lumps of sugar (crushed), and a little powdered cinnamon. Then gradually add half a pint of cream, the well-beaten yolks of three eggs, and whites of two eggs. Melt some butter in a frying-pan. Drop in a spoonful of the mixture, forming a very thin layer in the pan. Fry very quickly, and serve hot.

385.—BROWN BREAD CREAM.

Stale bread must be used for this cream, mixed with an equal quantity of stale sponge cake. Take two sponge cakes and two

thick slices of bread, grate them into a jug, pour over them half a pint of milk and a pint of cream, made sweet with $\frac{1}{2}$ lb. of sugar. Place the jug in a saucepan, and stir the contents over the fire until it gets thick. A few of the breadcrumbs, sifted very finely, may be added, with a glass of any liqueur liked, to the mixture when quite cold.

386.—ANGEL PUDDING.

Beat two eggs thoroughly, add to them one and a half gills of milk, and beat again; then 2½ oz. of flour, and beat; then 1 oz. of sugar and a quarter of a teaspoonful of vanilla essence and 1½ oz. of melted butter. Stand for nearly an hour, then add half a teaspoonful of baking powder, spread it on greased tin plates or saucers, and bake in a sharp oven. Put a little jam on half of each, and fold over. Serve very hot.

387.—STUFFED TANGERINE A LA MAROC.

Cut away a slice from the top of an orange and lift out the pulp with a silver spoon, taking care not to break the skins. The pulp which is peeled off has to be sliced, and the pips removed with the coarsest part of the subdividing fibres. It must then be marinaded in a little Madeira or plain sherry for half an hour or less. If it is then sweetened, it is ready to be piled up again into the skins, and a spoonful of whipped cream placed on the top. A banana mixed with the pulp makes a variety, while a pretty dish is made by replacing the tops, previously decorating them with a sprig of lemon or orange if it can be had. Failing this, any dark greenery can be used.—Mrs A. B. Marshall.

388.—GINGER PUDDING.

Quarter of a pound of treacle, $\frac{1}{4}$ lb. of flour, 3 oz. of chopped suet, half a teaspoonful of ground ginger, quarter of a pint of milk, one piece of candied peel cut in strips, half a teaspoonful of bicarbonate of soda, and a good pinch of ground clover. Just warm the treacle, and add to dry ingredients; mix well, and steam for two and a half hours. Serve with lemon sauce if liked.

389.—MADELEINES; ALSO SWEET ROLLS.

Make some very small queen cakes with as little sugar in them as possible. Dip them in some raspberry jelly, and then in crystallised sugar, and serve with whipped cream on top.

390.—BERLIN APPLES.

Peel five apples, cut them in slices, and lay them in a dish. Grate a very little cinnamon over them. Lay a few cloves on them, a little powdered sugar, and a thin layer of apricot jam. Mix 2 oz. of cornflour with one pint of new milk, stir it over the fire till it boils, and pour it over the apples, &c., which must be well covered. Bake for nearly an hour.

391.—RICE SOUFFLE.

Four tablespoonfuls of ground rice stirred to a smooth paste with six tablespoonfuls of milk. Add remainder of a pint of milk, and put all into a saucepan, and stir till it thickens. Add the beaten yolks of four eggs and a little sugar well stirred, also add the well whisked whites of four eggs. Mix all thoroughly,

place in a soufflé dish, and bake for nearly thirty minutes. Serve instantly.

Potato soufflé is made by using potato flour in place of rice.

392.—FRUIT CUSTARDS.

Squeeze the juice out of four oranges, sweeten to taste, and place over the fire. Stir it till the skum rises; carefully remove this, and set to cool. Thoroughly beat the yolks of three eggs and a quarter of a pint of cream; place all the ingredients into a saucepan, and stir slowly till the mixture thickens. Pour into custard glasses, and serve iced if possible; a little liqueur or the whipped white of the eggs can be used as a change.

393.—APPLE MARMALADES.

Prepare required amount of apple pulp. Make a thick syrup of sugar and water, $\frac{1}{2}$ lb. of sugar to each pound of pulp. Add syrup and pulp, and stir over the fire for twenty-five minutes. Pour the jelly into the moulds, and when cold turn out, and serve with a good custard.

394.—COLD GOOSEBERRY SOUFFLE.

Prepare a teacupful of gooseberry or apple pulp. Whisk the whites of four eggs very stiff, stir in two dessertspoonfuls of sugar, half a wineglassful of sherry, and lastly the pulp. Put into a buttered mould, stand the mould in a tin half filled with warm water, and bake for one hour. Turn out, and serve cold with whipped cream.

395.—SWEET BREAD PUDDING WITH CHERRIES.

Boil half a pint of new milk, then mix into it 2oz. of freshly made breadcrumbs, a strip of thinly cut lemon peel, and 1oz. of butter; boil for about ten minutes. Beat up two whole eggs, add 3oz. of caster sugar and half a pint of milk; mix well together into the boiling milk and breadcrumbs. Pour into a buttered pie-dish, sprinkle it with 2oz. of dried cherries cut in shreds, put a few little bits of butter on top, and bake in a moderate oven till a golden colour.—Mrs A. B. Marshall.

396.—CARRAWAY PUDDING.

Make some castle puddings with a few carraway seeds in them. Cut off a lid, hollow out the centre, fill with ice cream in which there are chopped cherries or strawberries. Replace the lid and serve.

397.—APPLES A LA PRINCESS MAUDE.

Make a purée of $1\frac{1}{2}$ lb. of cooking apples, add to this $\frac{1}{2}$ oz. of Marshall's finest leaf gelatine, and pass through a tammy. Divide the purée into two parts; redder one of them with liquid carmine and whiten the other with a little thick cream. Put them into separate saucepans to about a quarter of an inch thick, and let them set; put the pans on broken ice. When the purée is set, cut out in rounds with a plain cutter about the size of a shilling for ornamenting round the mould, and in the centre of each of the rounds set a little round of angelica with a little liquid jelly. Line a plain charlotte mould with lemon jelly to about one-eighth of an inch thick. Set the cut leaves of apple purée regularly on the bottom of the mould, with the stalk ends at the centre and the rounds regularly round the side of the mould in alternate

colours. Fix these in their places with a little more of the lemon jelly, and fill up the centre with the following cream, viz.: Separately dissolve the odds and ends of the cuttings of the purée with two tablespoonfuls of lemon jelly, and let them stand till somewhat cool, then add to each a quarter of a pint of thickly whipped cream, and pour them into the mould in alternate layers, and put to set on broken ice. When required, turn out on a dish. Place on the top a ball of stiffly whipped cream sweetened and flavoured with vanilla essence, and lightly sprinkle with a little chopped pistachio nuts.—Mrs A. B. Marshall.

398.—ICED TARTLETS.

Make some tartlets of flake pastry, fill them with a macedoine of fruits flavoured with any liqueur or with stoned brandy cherries. Pile vanilla ice cream on top, and serve.

399.—RICE A L'IMPERATRICE

Put 3oz. of Carolina rice in a stewpan with enough cold water to cover it; let it come to the boil, then wash it in cold water. Put into it a pint of new milk with 3oz. of caster sugar and the finely cut peel of half a lemon, and about an inch of stick cinnamon tied up. Cook till tender, remove the lemon peel, and dissolve in the milk rather better than 1oz. of Marshall's finest leaf gelatine; let it get cool, then mix into it half a pint of whipped cream. Pour it into a fancy mould with a pipe such as shown in plate, and let it set. Dip the mould in warm water, pass a cloth over the bottom to absorb any moisture, turn out on to the dish, and fill the centre with a compôte of prunes or other fruit. Serve cold.—Mrs A. B. Marshall.

400.—FRUIT TRIFLE

Cut the top of a sixpenny sponge cake, and scoop out the centre of the large piece so as to form a ring 3 inches high, sprinkle two glasses of sherry over the ring, and put a layer of fresh fruit into it. Then put a layer of crumbs of cake. Fill up with fruit, pour a glass of curaçoa over it. Make a good custard flavoured with vanilla, and pour over all. Serve cold with fruit round the dish.

401.—ICED CASTLE PUDDING.

Make some small castle puddings strongly flavoured with vanilla, cut off the tops (to be used as lids), and cut out the insides. The castle puddings should be as hot as possible. At the last moment fill them with strawberry ice cream. Put on the lids, and serve quickly. One large pudding may be served in the same way.

402.—LENT POTATOES.

Grate into crumbs three large macaroons. Thoroughly whip two eggs. Blanch and pound 4oz. of sweet almonds. Mix all together with some butter and half a glass of cherry brandy and enough flour to bind. Form into "potatoes," and fry in a pan of lard. Serve with cherry sauce.

403.—FRENCH SAGO PUDDING.

Boil 2oz. of sago in one pint of milk until tender, add 2oz. of large stoned raisins, some salt and sugar; beat up two eggs and add to the mixture. Beat all well together. Put in a buttered

mould and bake for one hour. Turn out and serve hot with a white vanilla sauce.

404.—ALMOND PUDDING.

1. Beat separately the yolks of two eggs and the whites of three, and mix to a cream with 2oz. of ground sweet almonds, $\frac{1}{2}$ oz. of ground bitter almonds, 2oz. of sugar, and 2oz. of butter. Mix in a wineglassful of sherry, and pour into a buttered mould ornamented with pistachio nuts. Bake it, and serve hot.

2. One and a half ounces of sugar, 2oz. of butter, 2oz. of ground sweet almonds, and two eggs. Beat yolks and whites of eggs separately, then beat all ingredients together to a cream. Butter a mould, and decorate with cherries and pistachio nuts. Mix into the batter a wineglass of sherry, and fill the mould. Bake, and serve hot.

405.—BROWN BREAD SOUFFLE.

1. Cream 1oz. of butter, and add slowly the yolks of five eggs, 1oz. of sugar, two powdered cloves, 2oz. of finely grated brown breadcrumbs, and the stiffly whipped whites of the eggs. Bake for half an hour, and serve with a fruit sauce.

2. Take 2oz. of butter and melt it in a saucepan, add half a pint of milk or cream and 8oz. of breadcrumbs. Let the mixture boil for a minute. Then remove the pan, add 3oz. of caster sugar, the grated rind of a lemon, and the yolks of five eggs. Beat up the whites of the eggs to a stiff froth, and fold lightly into the other ingredients. Have ready a buttered mould, round which a band of greased paper, reaching 2 inches above the mould, has been pinned. Turn in the mixture, and steam for an hour. In the meantime beat three tablespoonfuls of cherry jam, add half a wineglassful of cherry brandy to it. When the soufflé is ready, turn it out and serve the sauce with it.

406.—RICE BALLS.

Put 4oz. of rice (well washed) into a stewpan with a pint and a half of milk, 2oz. of blanched and finely chopped almonds, 2oz. of lump sugar, and let it stew till the rice is very tender. Dip some small moulds or cups into cold water, fill them with the rice, and when cold turn them out on a glass dish. Arrange a border of preserve round them, and, if possible, put a little whipped cream on each, and colour the cream with Marshall's carmine and damson blue; leave some white, and serve.

407.—NOYEAU PUDDING.

Line a baking tin with puff paste—a round tin is best, with the edges about $1\frac{1}{2}$ inches high. Fill it with noyeau mixture, and bake in a good oven for thirty-five minutes.

NOYEAU MIXTURE.—Mix together into a smooth paste 1oz. of fresh butter, 1oz. of caster sugar, six drops of vanilla essence, one small wineglassful of noyeau, $\frac{1}{2}$ lb. of almonds chopped fairly fine, the beaten yolks of two eggs, and 1oz. of chocolate powder. Mix all thoroughly, pour into the pastry, and bake.

408.—LITTLE BREAD PUDDINGS.

Take two large cupfuls of grated breadcrumbs—brown and white mixed—enough boiling milk to form a solid mixture with the crumbs, twenty-four cherries cut into four, one tablespoonful of sherry, a little sugar, a small piece of butter, and three eggs

well beaten. Soak the breadcrumbs and milk for twenty minutes. Add all the ingredients slowly, and mix well. Half fill some buttered moulds, and bake for half an hour. Serve with a sweet white sauce.

409.—MARMALADE PUDDING.

Quarter of a pound of breadcrumbs, $\frac{1}{2}$ lb. of suet, $\frac{1}{2}$ lb. of flour, $\frac{1}{2}$ lb. of Dem. sugar, 5oz. of marmalade, one-third of a teaspoonful of carbonate of soda, one large egg, a pinch of salt, and a little milk.

SAUCE.—One ounce of butter, 1oz. of flour, half a pint of milk, two dessertspoonfuls of sugar, and a few drops of flavouring essence.

MARMALADE SAUCE.—One tablespoonful of marmalade, two tablespoonfuls of brown sugar, half a pint of water, and boil for ten minutes.

410.—BANANA CREAM—APRICOT CREAM.

Reduce six bananas to a pulp. Dissolve 2oz. of Marshall's gelatine. Put the pulp and gelatine, the juice of a lemon, and six lumps of sugar into a saucepan, and simmer for fifteen minutes. Let cool, and then add a small cupful of cream and a sherry glass of rum or noyeau, and beat all thoroughly. Set on ice in a mould, and serve as cold as possible.

411.—MOULDED PEARS.

Peel 1lb. of pears and stew them slowly in half a pint of water till tender; rub them through a sieve. Make into a paste two tablespoonfuls of cornflour, and add to the pulp. Put all in a saucepan. Bring to the boil, and boil for six minutes. Pour into a border mould and let cool. Serve with whipped cream in the centre.

412.—DAMSON PUDDING.

Follow the recipe for apple dumpling, only adding sugar to taste, and removing the stones if possible.

413.—RUM CREAM.

Rub the rind of a lemon on two lumps of sugar, add half a pint of thick cream, one wineglassful of rum, and the juice of the lemon. Whisk all together till thick. Dip a piece of muslin in water, and spread it on a perforated mould. Pour in the cream, and set on a dish to drain and set. It will be ready to eat in two hours.

414.—GOLFER'S PUDDING.

Ornament the top and sides of a mould with some clear lemon jelly, arranging in it some peeled grapes or any small fruit in season. When cold put in a layer of sponge cake cut into dice and soaked in sherry; bind in jelly. Fill in with a good custard to which some gelatine has been added, and flavour it with half a glass of curaçoa. Put on ice and serve very cold.

415.—QUEEN MARY'S PUDDING.

Warm a pint of milk to boiling point; add a little salt and $\frac{1}{2}$ oz. of isinglass. When dissolved strain it off into a clean saucepan; add 4oz. of loaf sugar and a quarter of a pint of double cream. Bring all to the boil, stirring well; add slowly the well-beaten yolks of four eggs, and thicken all over a gentle fire. When

fairly solid pour it out and stir it till half cold. Mix with it some preserved ginger cut in dice, also cherries and apricots. Serve cold with Devonshire cream, if possible.

416.—ERMGASSEN PUDDING.

Beat three eggs very well, mix with $\frac{1}{4}$ lb. of butter, and sugar to taste—perhaps four tablespoonfuls. Line a piedish with good pastry, putting a thin layer of some fresh fruit at the bottom. Pour in the mixture, and bake.

417.—APPLE SOUFFLE.

Mix six tablespoonfuls of apple pulp with the well-beaten yolks of five eggs. Stir over the fire till it thickens, and add the well-beaten whites of the five eggs and half a glass of noyeau. Stir thoroughly, and bake in a hot oven for half an hour.

418.—GERMAN COFFEE CREAM.

1. Set three pints of milk on the fire to heat, and meanwhile mix in a bowl to a perfectly smooth paste four dessertspoonfuls of potato flour, or cornflour can be substituted. Stir this slowly into the boiling milk, so that no lumps form, and add sugar to sweeten according to taste. Well beat up the yolks of five or six eggs, and slowly whisk them in, letting the whole boil for about ten minutes, counting from the time that the flour was added. Keep stirring well all the time to prevent it sticking to the pan. When done stand it on one side to keep quite hot. In a small thick-bottomed pan put $\frac{1}{4}$ lb. of loaf sugar and sufficient water to melt it. This must be boiled until a very dark brown colour is attained, and keep stirring it, as it must on no account be burnt, which easily happens. When done, pour it into the hot cream, beating it up briskly all the time, so that both are thoroughly mixed. The cream should be a nice brown colour, having the appearance of a good *café au lait*. It must be poured into a glass dish and served very cold.

ICED COFFEE CREAMS.

2. Whip three whole eggs in a double saucepan with 2 oz. of caster sugar, three tablespoonfuls of Marshall's maraschino syrup, add until the contents are just warm, and whip often until it gets cool again; then have ready one gill of strong coffee, make it hot, add to it three sheets of Marshall's gelatine, strain on to the mixture in the double pan, and whip all together. When getting nearly cold add a quarter of a pint of very stiffly whipped cream, pour into custard glasses, and stand in the refrigerator, and when about to serve put a rose of pink, stiffly whipped, and frozen cream on, and garnish with green cocoanut.

419.—DEVONSHIRE RHUBARB PUDDING.

Take sufficient rhubarb cut into inch lengths to fill a pudding basin. Grease the basin, put the rhubarb into it, and then pour over it a batter made as follows: Put two tablespoonfuls of flour into a basin, break into it two eggs, and make into a smooth paste; add by degrees a pint of milk, or rather more if necessary; the batter should be of the consistency of rich cream. Tie the basin over with a floured cloth, and steam the pudding for an hour and a half. Turn out to serve, with Devonshire cream and brown sugar, or a nice sweet sauce.

420.—APPLES A L'ELEANOUR.

Peel and core number of apples required. Place them in a pie dish, half cover with water. They should not touch each other. Fill the centres with coarse brown sugar, two cloves, and on top a little red-currant jelly. Cover with a dish and bake, removing each apple the moment it is done. Place them in a glass dish, take the remaining syrup and strain it, add a little lemon rind, and $\frac{1}{4}$ oz. of Marshall's gelatine, and simmer till clear. Colour with some cochineal, and strain into a jug, adding one wineglassfull of maraschino. When cool pour over the apples carefully and serve very cold with preserved violets or rose leaves on each apple.

421.—WHIPPED JELLY.

Melt $1\frac{1}{2}$ oz. of Marshall's gelatine and three lumps of sugar in one pint of water over the fire. Add three glasses of sherry. Place in a dish and whip for fifteen minutes, or until the jelly is a thick froth. Pour into a mould and let it set on ice.

422.—APPLE SLICES.

1. Peel and core 2lb. of nice large apples, and cut them into slices half an inch thick, and put them in an earthenware basin with a lid. Pour a thick syrup of sugar and water over them, just covering them, and leave them covered up for three days. Then place them very gently in a pan, with the juice and grated rinds of two lemons, $1\frac{1}{2}$ lb. of preserving sugar, one wineglassful of brandy, and 2oz. of bruised ginger over them. Boil all very gently, so as not to break the apples, for one and a quarter hours, or less if the apples are soft and clear.

APRICOTS IN JELLY.

2. Have a tin of apricots, cut six of them in half. Melt 1oz. of gelatine in half a pint of syrup, add one wineglassful of curaçoa, and line a mould with this jelly; arrange four halves of apricot nicely in the bottom of the mould, set them with jelly. Then fill the mould with layers of apricot and jelly in turn.

423.—BAKED APPLES.

Remove thoroughly the core of the apples, place in the baking tin, fill the centres with brown sugar, and put a large piece of red currant jelly on top, and bake.

424.—SWISS MADELEINES.

Prepare a batter of $\frac{1}{2}$ lb. of flour, $\frac{1}{2}$ lb. of caster sugar, two eggs, quarter of a teaspoonful of baking powder. Put it into plain moulds and bake in a moderate oven. When done turn out the little cakes and roll them in melted apple jelly, and then in ground suet almonds, and serve hot with cream.

425.—ORANGE CUSTARDS.

Squeeze six oranges dry, remove the pips, and sweeten to taste. Stir this over a fire till quite warm, then let cool, add the yolks of three eggs well beaten, and enough double cream to make a good heavy mixture. Stir all together over a fire till thick, and serve in a glass dish with whipped cream and some pieces of orange on top.

426.—COLD DEVON PUDDING.

Take four eggs and their weight separately in flour, butter, and sugar. Beat the butter to a smooth cream, dredging in the flour and sugar. Stir in the well-beaten eggs and a few drops of ratafia essence. Butter some small moulds. Fill three-quarters full and bake. Serve cold with a fruit salad.

427.—RHUBARB MERINGUE.

Make some very light flakey paste and line a piedish with this paste, fill up with fresh rhubarb, and bake until the paste and rhubarb is cooked, then put a layer of thick good custard upon the top of the piedish. Over the rhubarb have some stiffly whipped cream sweetened and flavoured with lemon, and with one of Marshall's large icing pipes decorate the top with the cream in some pretty designs. Have a few pistachio nuts minced very fine, adding to them a little pink sugar, dust over the top of the compôte just before serving.

428.—COMPOTE OF PRUNES.

Wash 1lb. of prunes and put them in a pan with three-quarters of a pint of water and six lumps of sugar, the rind of half a lemon cut in strips, six cloves, an inch of cinnamon stick; simmer gently for twenty minutes. Then remove the lemon, cloves, and cinnamon, add quarter of a pint of claret, and cook very slowly till tender. Serve nicely piled in the centre of a round dish.

429.—CLARET JELLY. LIQUEUR JELLY.

Take a bottle of claret, the rind and juice of a lemon, one pot of red currant jelly, $\frac{1}{2}$ lb. of loaf sugar, rather more than 1oz. of gelatine, and a wineglassful of brandy. Boil altogether for five minutes, strain into moulds, and serve with whipped cream round.

430.—SWISS ROLL.

Cream 2oz. of butter with 3oz. of caster sugar. Then beat up an egg to a froth and work it in. Add in turn 2oz. of flour, another well-beaten egg, and two more ounces of flour. Dissolve a teaspoonful of baking powder in two tablespoonfuls of milk, and last of all add this to the other ingredients. Have ready a tin about 14 inches in length, greased with clarified butter, and lined with greased paper. Spread the cake mixture on to the paper, and bake in a quick oven. When ready turn out on to a sheet of paper previously sprinkled with caster sugar. Remove the greased paper, spread the cake with several spoonfuls of hot raspberry jam, and roll up quickly. Serve either hot or cold.

431.—VALENTINE PASTRY.

Mix over the fire into a thick paste 2oz. of butter, the grated rind of an orange, sugar to taste, 1 $\frac{1}{2}$ oz. of flour, the juice of the orange, and three well-beaten eggs. Bake in a buttered mould. Serve cold with an orange salad.

432.—TANGERINE CREAM.

Melt half a pint of lemon jelly with half a gill of thick cream, add six drops of vanilla essence, and line a mould about quarter of an inch thick with this cream. Cut four tangerine oranges into quarters, removing the pips and pith. Pour the remainder

of the cream over them and a glass of maraschino. Mix well. Pour all into the mould and set on ice till quite cold.

433.—WINE CREAM.

Put quarter of a pint of white wine in a basin, add the juice and rind of one lemon, half a pint of cream, and 3oz. of sifted sugar. Beat all together until it becomes thick, and fill some jelly glasses. Let stand for some hours before serving.

434.—APPLES STUFFED WITH ICE CREAM.

Remove a good core from some large apples and stew them quickly not to break them, arrange them in a dish on a paper, and fill the centres with strawberry ice cream. Heat half a pint of cream and half a pint of milk to boiling point, and stir in 2oz. of sugar and let cool. Mash one pint of strawberries with 1oz. of sugar and strain. Then add to the milk. Beat the white of one egg till stiff, add it to the mixture, and freeze it.

435.—BANANA RUSSE. RHUBARB RUSSE. PEAR CHARLOTTE RUSSE.

Boil 1lb. of rhubarb in three-quarters of a pint of water. When cooked put through a sieve, add one glass of sherry and $\frac{1}{2}$ oz. of gelatine melted in a little water, and the stiffly beaten whites of two eggs; warm all over the fire for five minutes. Line a plain mould with sponge fingers. Put a layer of lemon jelly at the bottom, set it, and pour in the above mixture. Serve very cold, with whipped cream on top. Banana russe is made in the same way, only with raw bananas. Apricot russe is made with tinned or raw apricots.

436.—ICED FRUIT VOL AU VENT.

Make a very light vol au vent case of flake pastry. Let it cool. Fill with peaches cut in half, or with fresh strawberries. In either case pour a glass of maraschino over the fruit, and the same of syrup. Pile high on top either peach or strawberry ice cream, the same as the fruit in the vol au vent, and serve at once.

437.—KING'S PUDDING.

Butter a mould and garnish it with preserved fruits. Have eight sponge fingers and soak them in sherry. Make a rich custard with three eggs in it, and add $\frac{1}{2}$ oz. of gelatine. Pour some into the mould. Then put a layer of sponge fingers, whole if possible. Fill in with custard and finish with the fingers. Set aside to cool, and serve with custard.

438.—SWISS RHUBARB PUDDING.

Butter a piedish and sprinkle it well with freshly made white breadcrumbs, spread the bottom with some nicely stewed rhubarb flavoured with the grated rind of a lemon, keep the juice for the sauce, put a layer of breadcrumbs and then a layer of rhubarb until the dish is full, finishing off at the top with the breadcrumbs. Put a few knobs of butter on the breadcrumbs and bake in a moderate oven half an hour, stir half a pint of rhubarb juice in a teaspoonful of Brown and Polson's cornflour, let it boil, and pour over the pudding when it is turned out of the piedish. Serve hot or cold.

439.—BUTTERCUP PUDDING.

Mix together 4oz. of breadcrumbs, one teaspoonful of flour, 3oz. of finely chopped suet, two well-beaten eggs, two tablespoonfuls of marmalade, one of caster sugar, half a teaspoonful of bicarbonate of soda, the grated rind and juice of half a lemon. Mix all well, and steam in a basin for three hours.

440.—BREADCRUMB PUDDING.

Three ounces of breadcrumbs and 2oz. of crumbed cake, into these mix 1½oz. of sugar, and pour a teacup of boiling milk over all. Beat two eggs, add to above, with the juice and rind of a lemon, and 2oz. of butter. Mix well for twenty minutes. Pour into a mould ornamented with sultanas, and boil for nearly two hours.

441.—APPLE SHERRY PUDDING.

Mix ½lb. of chopped suet, ½lb. of stoned raisins, ½lb. of apples chopped fine, ½lb. of Demerara sugar, 1oz. of ground almonds, and ½lb. of fine breadcrumbs in a basin. Beat three eggs well and mix all together, also one wineglassful of sherry. Tie down in a buttered mould and boil for a good three hours. Serve with sherry sauce.

442.—GINGERBREAD PUDDING.

Crumble ½lb. of stale gingerbread into a bowl with ½lb. of flour, blanche and pound 1oz. of sweet almonds and add, also one egg well beaten, one tablespoonful of treacle, and half a cup of milk, sugar to taste, about ½oz. Boil all together for one and a half hours, and serve with a wine sauce.

443.—COFFEE JUNKETS.

One breakfastcupful of strong coffee, dissolve in it three tablespoonfuls of caster sugar, add one pint of milk, six drops of vanilla, and one tablespoonful of rennet, when the mixture is lukewarm. Pour in a glass dish and let set.

444.—ETONIAN PUDDING.

Boil a large cupful of rice in enough milk to cover it. Add 1½ oz. of butter and let boil for ten minutes, and let cool. Stir in two well-beaten eggs. Line a piedish with pastry, and put in a layer of rice; just cover that with marmalade and fill up with rice, with again some marmalade on top. Bake for three-quarters of an hour. Serve with beaten white of egg on top, brown in the oven.

445.—MONTE CARLO CHERRIES.

Put 2lb. of stoned cherries into a stewpan with ½lb. of loaf sugar and half a glass of water. When the sugar is melted add the cherries and boil gently for a few minutes. While they are boiling, mix a dessertspoonful of arrowroot in a little cold water till smooth. Add the cherries and mix well. At the last moment pour on a liqueurglassful of kirsch and send to table burning.

446.—HOT CHERRY AND ORANGE SAUCE, WITH KIRSCH MOUSSE.

Take one part of liqueur to ten parts of syrup, measuring it by tablespoonfuls. While the mousse is freezing the cherries should be stewed in an orange syrup, and just before serving half a

wineglassful of kirsch is stirred in, and two tablespoonfuls of red currant jelly. When hot, serve the sauce in a tiny casserole for each person. Heat these carefully beforehand, and provide with lids, so that the sauce is practically boiling hot when it is thrown over the ice.

447.—ICED GOOSEBERRY CREAM. CREME DE GROSEILLE A MAQUEREAU.

Prepare a thin syrup of water and white sugar, $\frac{3}{4}$ lb. of sugar to a breakfastcupful of water, boil for a quarter of an hour. Take 1lb. of gooseberries and stew in this syrup; when perfectly tender rub the fruit through a sieve into a bowl. When cold place the bowl on ice and beat the purée with a wooden spoon, pouring in sufficient icing sugar to sweeten to taste. Beat for at least five minutes. Then whisk half a pint of thick cream to a froth and work it into the fruit. Keep the bowl on ice, and beat the contents rapidly all the time. Pile each champagne glass with gooseberry cream, and sprinkle the top with crushed praline almonds.

448.—MACAROON CREAM.

Mix thoroughly together one pint of cream, five crumbled macaroons, the well-beaten yolks of three eggs, and the white of one egg, and three lumps of sugar. Place the mixture on the fire, and stir till it is as thick as a good custard. Soak two sheets of Marshall's gelatine in water for a few minutes, and then melt them in the custard and mix well over a fire. Pour into a mould and let cool.

449.—TAPIOCA PUDDING WITH PINEAPPLE.

A teacupful of flake tapioca to one cupful of sugar, the whites of three eggs, a small pineapple, grated, or half a tin; cook for half an hour, stir often to keep from scorching. Place in the serving dish, beat the whites of three eggs very light, add gradually four tablespoonfuls of sugar, pile on the pudding, place in oven with door open for ten minutes, then close the door and let brown. A meringue will never fall if allowed to remain in the oven with the door open for several minutes. Serve the pudding cold with cream or custard.

450.—CONSERVATIVE PUDDING.

The weight of three eggs in butter, sugar, and flour. Beat the butter to a cream, add the flour, and mix slowly with the eggs and sugar, add half a teaspoonful of vanilla essence. Mix all well. Ornament a buttered mould with cherries, pour in the mixture, and steam for nearly two hours.

451.—VALENTINE SHAPE.

Put half a pound of black currant jelly into one pint of water and bring to the boil. Add six drops of vanilla essence and 2oz. of sugar, and boil. While boiling add 7oz. of ground rice and stir for ten minutes. Soak a mould in cold water, pour in the mixture, and set to cool. Serve with whipped cream.

452.—JAPANESE CHARLOTTE.

Line a plain charlotte mould about quarter of an inch thick with lemon jelly, which has been coloured pink with a few drops of Marshall's carmine, then take some sponge cake that has

been cut to the depth of the mould used, and about $1\frac{1}{2}$ inches wide; arrange these neatly round the mould, setting the pieces to the shape with more jelly so as to keep them in place. Then fill up the mould with some raw, ripe fruits, such as sliced apricot, orange, banana, melon, and peach, pouring in with the fruits the bavaroise prepared as below. Put it aside till set, then dip the mould into hot water, and turn out the charlotte on to a fancy silver dish. Pile upon the top of the charlotte some fruits, such as cherries, grapes, currants, &c., and four or five bunches of the same may be placed round the dish at intervals, or some grape leaves may be substituted for these. Serve for a sweet for dinner, ball supper, or any cold service.

BAVAROISE.—Put into a stewpan half a pint of milk, the peel of two lemons, three bayleaves, and 2oz. of caster sugar; bring to the boil, then dissolve in it $\frac{1}{2}$ oz. of Marshall's gelatine, and stir on to three raw yolks of eggs, then mix on the fire till the bavaroise thickens, but do not let it boil; tammy it, and when cool mix with it a wineglassful of cherry brandy and one gill of stiffly whipped cream; stir till it is beginning to get cool, then use.

453.—SCHOOL PUDDING.

One large cupful of vermicelli. Cover with boiling milk and let stand fifteen minutes. Mix in the yolks of two eggs well beaten, also half a cupful of preserved ginger cut in small dice and a tablespoonful of the syrup, add sugar to taste and mix all thoroughly, lastly add the beaten whites of the eggs and mix. Boil in a buttered mould for two hours, and serve with ginger sauce.

454.—SWEET RINGS.

Cut out some very thin rings of white bread. Dip them in egg and breadcrumb and caster sugar, and fry a light brown. Cut some bananas into slices and fry them in a little butter in a stewpan; they should not become greasy. Drain off the butter, and lay them round the ring of bread. Fill the centre with whipped cream flavoured with vanilla.

455.—FIG OMELET SOUFFLE.

Beat thoroughly the yolks of four eggs and mix with one and a half tablespoonfuls of sugar, some salt, four cooked figs finely chopped, and one dessertspoonful of arrowroot. When all are smoothly mixed add the whites of the eggs beaten stiff. Half fill a well-buttered mould, and bake in a good oven for ten or fifteen minutes.

456.—APRICOTS IN COFFEE CREAM.

Boil three-quarters of a pint of milk, $\frac{1}{2}$ lb. of loaf sugar, a tea-cupful of strong coffee, for ten minutes. When half cold add quarter of a pint of cream, $\frac{1}{2}$ oz. of melted gelatine, six apricots cut in half; mix well, warm up again over the fire. Pour into a wet mould and let get cold.

457.—PINEAPPLE GAUFFRES.

Beat up three eggs to a froth, and add a cupful of fresh milk. Take $\frac{1}{2}$ lb. of flour, sift it lightly into a bowl, make a well in the centre and stir in the eggs and milk by degrees. Work well until free from lumps, and beat till quite light. Then set aside the batter—which should be very thin—for a couple of hours.

Just before the gauffres are required, mince $\frac{1}{4}$ lb. of candied pineapple finely. Butter a frying pan, pour in sufficient of the mixture to cover the bottom, toss when brown, and brown on the other side. When ready, sprinkle with the chopped pineapple, keep it hot, and continue to make gauffres until all the batter and pineapple are used. As each gauffre is done build it on the one below, with a layer of pineapple between and place in the oven. When all are finished, cut down in four quarters, sprinkle with caster sugar, and serve as hot as possible.

458.—CHOCOLATE ICE MERINGUES.

Make some meringues and fill them with chocolate ice cream. Dissolve 2oz. of best vanilla flavoured chocolate in a little milk and add to it one pint of made custard, which should be hot. Mix all well, and set aside to cool. Freeze in the usual way and use.

459.—RHUBARB JELLY.

Stew about 1lb. of rhubarb till tender, with enough sugar to sweeten, and a little lemon peel. Pass it through a sieve, and add 1oz. of Marshall's leaf gelatine, a wineglassful of Marshall's Silver Rays rum, coloured with a few drops of carmine, and pour into a mould. Set on ice or in a cool place till wanted, ornament with whipped cream, coloured pink with Marshall's carmine, and garnish with dried cherries, coloured green and red with Marshall's carmine and sap green. Pears and apples can be treated in the same way.

460.—OPEN CHERRY TART.

Make an open tart of good short pastry in a round tin with upright sides about 1 inch high. Put $\frac{1}{2}$ lb. of red currant or apple jelly in a small stewpan and one gill of cold water. Melt the jelly and put in $1\frac{1}{4}$ lb. of good cherries, put a lid on, and let the cherries simmer till tender. Then add one wineglassful of curaçoa and stir. Put all into the open tart, and serve hot or cold with thick cream. Apples can be served in like manner.

461.—FIG COMPOTE.

Add 1lb. of loaf sugar to one and a half pints of water and boil until a syrup, and strain it through muslin. Put it into a saucepan with half a stick of vanilla and eighteen small green figs, and stew them till tender. Add two teaspoonfuls of lemon juice, remove the vanilla, and serve in a glass dish with whipped cream.

462.—SWISS CAKE.

Take a large sponge cake, scoop out the centre of it, fill with a purée of apples or crushed strawberries. Cover over with whipped cream, and serve ornamented with pistachio nuts.

463.—MARMALADE BALLS.

Dissolve $\frac{1}{2}$ oz. of yeast in some luke-warm water, and mix with it $\frac{1}{2}$ lb. of flour, adding enough milk to make a stiff dough. Put it in a basin and leave it to rise. Mix together the grated rind of one lemon, five lumps of sugar crushed, and 2oz. of fresh butter beaten to a cream, four well-beaten eggs, and the dough. Knead thoroughly. Make the mixture into balls, and make a cut in each. Fill with marmalade, close up, and put in a warm

place to rise for ten minutes. Fry them in boiling fat until a light brown. Drain well, and serve very hot.

464.—ICED CREAM OF GREEN TEA.

Make half a pint of strong tea with a good flavour; a little orange pekoe mixed with China tea at about 2s. 4d. a pound is best. Infuse three slices of lemon at the same time in the tea. Remove the lemon, and add half a pint of thin cream and one gill of whipped cream, and sweeten to taste. Freeze, and serve in small cases with small sponge fingers.

465.—APPLE TARTLETS.

1. Bake some small tartlets of puff paste. Have the same number of dried apricots which have been stewed till tender and cut into small bits. Line the bottom of each tartlet with apricot, fill up with cooked apple pulp, and warm in the oven for two minutes. Serve with whipped cream.

2. Make some small puff pastry tartlets. Cut some apples into quarters, and stew them gently not to break them. Lay them in the tartlets, and keep them warm. Melt some apricot jam until thin, pour it over the apple, filling the tart, and place a small puff of white of egg whipped stiff on top. Serve hot.

466.—SPONGE CREAM.

Cut some stale cake into slices, spread with any kind of jam, then cut in squares and soak in sherry. Whip some cream stiff, add some dissolved gelatine, and mix altogether. Put into an oiled mould until set. A macaroon or ratafia crumbled up improves the flavour.

467.—CREAM SOLIDS. LEMON SOLIDS

Put into a glass dish the juice of three lemons and the grated rind of two. Place in a saucepan half a stick of vanilla, 10oz. of sugar, and one quart of cream. Let them boil slowly for ten minutes. When tepid, pour this mixture into the glass dish, removing the stick of vanilla. Stir it very little, and let it set. Serve cold in the dish.

468.—RAINBOW PUDDING.

Place in a saucepan 1oz. of Marshall's gelatine, three-quarters of a pint of water, the rind of a lemon, and a wineglassful of sherry. Keep on the fire till gelatine dissolves. Remove the rind, add the juice of the lemon and a tablespoonful of sugar, and simmer for five minutes. Strain off, and add the well-beaten yolks of three eggs. Place all in a porcelain-lined milk boiler, and stir until about to boil. Remove, and when nearly cold pour into a mould and serve very cold.

469.—SOUFFLE EN SURPRISE.

Take a nice macedoine of fruit, iced and flavoured well with wines. Line the bottom of a soufflé dish with the macedoine. Next have ready some vanilla cream, iced. Fill the dish up to the top, smooth over them a good heap of Italian meringue mixture. When ready for using pass a hot salamander all round, and brown. Serve at once.

470.—CHERRY MERINGUE.

Line a round shallow tin with pastry made in this way, viz.: Rub 4oz. of butter into 6oz. of flour; add 2oz. of finely pounded sugar, and mix into a paste with the yolk of an egg and a teaspoonful of water. Having lined the tin, brush it over with beaten egg, prick it well with a fork, and bake it a nice colour. Stone 1lb. of ripe cherries, blanch a few of the kernels, and put them to boil with 1lb. of sugar and half a pint of water. When it has boiled to a syrup add the cherries and a few drops of carmine. Give them one boil up, then lift them with a slice from the syrup into a basin, and reduce the syrup until it is thick. Pour it on to the fruit, and when it is cold put it into the baked crust. Whisk the white of an egg until it is stiff, mix it with 2oz. of fine sugar, put it into a bag with a plain pipe, and form a trellis on the tart. Dust it with icing sugar, and place it in the oven a few moments to set the meringue. Serve the tart on a fancy paper.

471.—BROWN BREAD ICE CREAM.

Make a good custard of one pint of cream, yolks of two eggs, 4oz. of sugar, and a teacupful of milk. Let this cool. Add six drops of ratafia essence and enough brown breadcrumbs to form a solid substance, add a few glacé cherries, and freeze. It looks best served in little paper cases with preserved fruit on top.

472.—OPEN JELLY.

Make a good clear jelly, and put into a round mould with open centre. Colour half of it, and put white in first. Let it set, and then add pink. Prepare a macedoine of fresh fruit, and fill the centre with it, pouring a wineglass of curaçoa over it just before serving. A little whipped cream is an improvement.

473.—RED Currant TART.

One pint of currants cleaned and picked free from stalks, one pint of raspberries. Line a piedish with paste, put in a layer of currants, then rasps, and strew four tablespoonfuls of Demerara sugar over them. Place a ventilating cup in the centre, cover with paste, and bake three-quarters of an hour.

474.—LEMON CASTLE PUDDING.

Make some ordinary castle puddings, cut off a lid, and hollow out a little of the centre, but as deep as possible. Fill this with lemon cheese mixture, put on the lid; warm in the oven if wanted hot. Serve with thick cream.

475.—BANANA ICE.

Rub five bananas through a sieve, add one tablespoonful of maraschino, the juice of half a lemon, and one tablespoonful of caster sugar scattered in lightly. Gradually add to this one pint of cream, stirring thoroughly all the time, and freeze it.

476.—APPLE PUFFS.

Take six apples, core them, and cut out a hollow in the centre halfway down the apple. Fill the lower narrow half of the core with apple jelly and the upper half with sago already more than half cooked. Put a small piece of butter on top, and bake till

tender. Serve very hot, with a piece of apple jelly on top of each apple.

477.—CURRANT PUDDING.

Beat 6oz. of butter to a cream; add 2oz. of currants, 2oz. of sultanas, 8oz. of flour carefully mixed in, and three eggs thoroughly beaten, and 4oz. of sugar. Put into a buttered basin and tie up, and boil for four and a half hours.

478.—FRUIT MERINGUE.

Prepare some meringues as below, and with the same mixture also form some rings, about four in number, making the one to be used for the bottom about 6 to 7 inches in diameter and the others graduating to a smaller size. Cook the meringue cases and the rings till they are a nice golden colour and quite crisp, then set them aside till they are quite cold. Arrange the rings, one on top of the other, on the dish on which they are to be served, the largest size at the bottom, then with a forcing bag and large plain pipe fill up the cases so formed with some stiffly whipped vanilla cream that is sweetened, and on the other side of the bottom ring force out another ring of cream, and on this arrange some of the small meringue cases, so as to form a border; then take a large rose pipe in a forcing bag, fill it with mottled garnishing cream, and form a second border with little rose shapes of the cream. Have some raw ripe bananas peeled, and cut into two or four portions, according to their size, garnish each piece here and there with blanched, skinned pistachio nuts; then sprinkle the bananas with any liqueur, and arrange them slanting-wise down the outside case between the roses of the cream. Form a large rose of mottled whipped cream on the top of the bananas, and if cherries are in season (or raw ripe red currants) have one or two bunches arranged on the top, first dipping them in boiled sugar. A sprig of smilax may be twisted round the meringues at the bottom. Use for a sweet for dinner, ball, supper, &c.

MERINGUE MIXTURE.—Take eight raw whites of eggs whipped stiffly with a pinch of salt, and add to it 1lb. of caster sugar. Mix carefully together, then put the meringue into a forcing bag with a large plain pipe, and force it out in to cold, waxed baking tins in size to about half of a small apple, and of a pretty round shape. Dust them over with some of Marshall's icing sugar, then put the meringues into a moderate oven and leave them till quite cooked. Use when cold.

RINGS FOR FOUNDATION.—Take some of the prepared meringue mixture, put it in a forcing bag with a large plain pipe, and force it out into rings on to some cold, waxed baking tins, dusting over as for the small meringues. Cook similarly, and use.

479.—MACEDOINE OF STRAWBERRIES.

Make a syrup by putting one pint of water to boil; when boiling, slowly add $\frac{1}{2}$ lb. of sugar. Remove all scum as it rises. Add one teaspoonful of vanilla essence and one wineglassful of curacao. Take 1lb. of strawberries, free them from stalks, arrange them in a deep glass dish piled high, and pour the syrup over them before it is quite cold. Set aside to become cold, and serve with whipped cream on top.

480.—BAVAROISE WITH PISTACHIOS.

Take a fancy mould, and line it about an eighth of an inch thick with lemon jelly. Have a $\frac{1}{4}$ lb. of pistachios put into cold water, and let them come to the boil, strain them and rub them in a cloth to remove the skins, cut them in slices lengthwise, and from the slices cut very fine shreds. Put these into a little stewpan with six tablespoonfuls of lemon jelly that is coloured a pretty bright green with Marshall's sap green, mix together, and leave on ice till the pistachios are set, then take some up, and with the fingers press them all over the prepared mould. When the mould is completely covered inside, lightly mask over with more lemon jelly, and let this set, then fill up the mould with Bavaroise mixture, prepared thus:

BAVAROISE MIXTURE.—Take a good half pint of new milk, and put into it half a stick of vanilla pod and 2oz. of caster sugar. Let it infuse for about ten minutes, standing the pan in the bain marie; remove the pod, and dissolve in the milk $\frac{1}{2}$ oz. of Marshall's gelatine. Put three raw yolks of eggs into the basin, and stir the milk on to them. Return the mixture to the stewpan, and stir on the stove till the contents thicken, but do not allow it to boil. Strain it through the tammy or strainer, and let it cool, then mix into it two large tablespoonfuls of orange-flower water, a wineglass of Silver Rays (white) rum, the same of Marshall's maraschino or noyeau syrup, and half a pint of stiffly whipped cream. Stir well together, and pour into the ornamented mould. Put it away to get cold and set. When required, turn it out, as in foregoing recipe, on a dish on a paper or napkin, and serve for a sweet for dinner or luncheon, or for any cold collation.—Mrs A. B. Marshall.

481.—APPLE TART.

Make a nice pastry with 4oz. of flour, 4oz. of butter, the yolk of one egg, half a teaspoonful of caster sugar, and a little salt, and moisten with milk. Make an open tart in a round tin $1\frac{1}{2}$ inches high, with straight sides. Stew 1 $\frac{1}{2}$ lb. of apples till tender. Melt 1lb. of apple jelly, and mix with the apples. Put into the open tart. Flavour with one glassful of Kimmel, and serve hot.

482.—CHOCOLATE CREAM.

Mix 3oz. of ground chocolate with sugar to taste, and put into a saucepan with three-quarters of a pint of milk. Stir till thick, but do not let boil. When quite dissolved and mixed, take off the fire and stir in the well-beaten yolks of three eggs. Add 1oz. of gelatine which has been melted in one gill of milk. Whisk in a quarter of a pint of cream, and when cool add one teaspoonful of vanilla. Pour into a china mould, and let stand till next day.

483.—POUDING HOLLANDAISE.

Warm a gill of milk, and add $\frac{1}{2}$ lb. of butter; when melted stir in four well-beaten eggs. Work this into 1lb. of flour which has been sifted with two teaspoonfuls of baking powder. Add $\frac{1}{2}$ lb. of picked currants which have been dried in flour. Add 4oz. of caster sugar. Butter a mould, and decorate with strips of angelica and candied peel, or cherries. Turn in the pudding, and bake in a quick oven. Make a sweet sauce of eggs, milk,

and butter, flavoured with wine. Serve very hot with the sauce round.

484.—STRAWBERRY TART AND APRICOT TART.

Prepare a nice open tart with upright sides, and made of short paste. Have 1lb. of strawberries well picked and cleaned and cut in half; lay these carefully in the tart. Make a syrup by boiling six strawberries in one gill of water and one wine-glassful of liqueur for fifteen minutes and then passing through a sieve and adding to two gills of melted apple jelly. Mix while hot, and pour over the strawberries. They can be served hot or cold with whipped cream on top. Apricots are served in the same way, but are best cold.

485.—BLANC MANGE A LA PRINCESSE.

Boil one pint of cream or milk with $\frac{1}{4}$ lb. of caster sugar, a little lemon peel, and a bayleaf or cinnamon. Dissolve in this $\frac{1}{2}$ oz. of Marshall's finest leaf gelatine, and pass it through the strainer or tammy. Line any pretty mould with lemon jelly, and garnish the lining with little bunches of various kinds of dried fruits that have been mixed with a little of the same jelly and stirred on ice till set, and set them with more jelly to fix them to the mould. Flavour the blanc-mange with a wineglass of noyeau syrup and a tablespoonful of Silver Rays (white) rum, and pour it into the mould. Let it set, and when required to be turned out dip the mould for a few seconds in hot water, pass a clean cloth over the bottom to absorb any of the water, turn the blanc-mange on to a dish paper, and serve.—Mrs. A. B. Marshall.

486.—SIAMESE TWINS.

Prepare some choux paste, and put it into a forcing bag with a plain pipe. Force it out into two rounds, each about the size of a walnut, join the two together, brush over with whole beaten-up egg, and bake in a moderate oven for about half an hour; they should then be a pretty golden colour. When baked, put them aside till cold, then glaze over with maraschino glacé. When this is set, put some cream prepared as below into a forcing bag with a small rose pipe, and force a little rose shape on the top of each ball. Dish up on a dish paper or napkin, and serve for dinner or luncheon sweet, or for any cold collation.

MARASCHINO GLACE.—To $\frac{1}{4}$ lb. of Marshall's icing sugar add two tablespoonfuls of maraschino syrup, one tablespoonful of warm water, and six or eight drops of sap green. Mix together, just warm over the stove, and use at once.

CREAM FOR SIAMESE TWINS.—Whip till quite stiff half a pint of cream, and sweeten it with 2oz. of caster sugar, then add a few drops of vanilla essence, a few drops of Silver Rays (white) rum, and six or eight drops of carmine. After this is added, draw a fork through the cream, which will give it a marbled appearance and make a very pretty effect.—Mrs. A. B. Marshall

487.—STRAWBERRIES IN GLASSES.

Have ready six tall ice glasses or champagne glasses, and remove the stalks from about thirty-six nice-sized strawberries, and cut them in half. Melt $\frac{1}{4}$ lb. of red currant jelly, add to it one gill of maraschino, and soak the strawberries in this for one

hour. Then arrange about ten or twelve piece of strawberry in each glass. Pour a little of the syrup over them, and put somewhere to get very cold. Serve with whipped cream piled on top. A little sugar may be liked over the strawberries.

488.—PECHES A LA MELBA.

Cut six large ripe peaches in half and take out the stones, cook very carefully till tender in a rich syrup flavoured with maraschino, and colour with a little of Marshall's carmine. When done, drain in a sieve, and skin very carefully. Reduce the syrup and let it get cold. Fill each half a peach with vanilla cream ice, and dress on a border of Genoese pastry, iced portion downwards. Mask the fruit with the reduced syrup (cold), and decorate with glacé cherries and angelica.

489.—COFFEE CUSTARDS.

Ingredients: A quarter of a pint of coffee, one pint of new milk, four yolks of eggs, sugar to taste. *Method:* Make a quarter of a pint of very strong coffee, mix with it a pint of new milk (boiling), sweeten to taste. Beat the yolks of four eggs thoroughly, and stir into the milk gradually. Put the ingredients into a double saucepan, and stir until the mixture thickens. Serve in custard glasses, with whipped cream on top if liked.

490.—BANANAS AND CURDS.

Two ripe bananas (the smaller ones), some caster sugar, half a pint of milk, one teaspoonful of rennet, and a small jug of rich cream. Warm the milk to blood heat, add the rennet, stir and pour into a pretty small dish with sides to it, and put in a cool place till set. Prepare the fruit by peeling and cutting into slices, dip each in the sugar on both sides, then, just before serving, arrange the slices, overlapping each other, round the edge of the curds and a few in the centre, and serve with the jug of cream and a little basin of sugar.

491.—COFFEE PUDDING.

Beat up the yolks of three eggs with 2oz. of caster sugar, 2oz. of flour, and four tablespoonfuls of very strong coffee; add 1oz. of melted gelatine and the stiffly whipped whites of the eggs. Beat all thoroughly, put into a buttered mould, and bake for an hour. Serve hot with coffee sauce.

492.—ICE CREAM OF FRESH STRAWBERRIES.

Heat one pint of milk and one pint of cream to boiling point, and stir in $\frac{1}{2}$ lb. of sugar and let cool. Mash $\frac{1}{2}$ lb. of strawberries with $\frac{1}{2}$ lb. of sugar, and strain through very coarse muslin; add to it the milk, also the white of one egg beaten stiff. Remove the stalks from 1lb. of strawberries, and cut them in half. Add them to the mixture, and freeze. Serve in little paper cases.

493.—JELLY A LA DOROTHY.

Peel some muscatel grapes, and stone them, and cook gently in a syrup. Prepare some lemon jelly, and line a mould with it. Choose a mould with hollow centre. Fill in with a layer of grapes, then put in some jelly flavoured with maraschino, more grapes, and finish with lemon jelly. Fill the centre with piled whipped cream.

494.—BRANDY PUDDING.

Line a mould with various dried fruits. Fill it with layers of French roll and sponge cake, placing dried fruits (such as cherries, raisins, ginger) amongst it. Pour a glass of good brandy over and let it soak. Fill in with a good custard, and bake for over an hour.

495.—SPANISH SOUFFLE.

Boil 1½ oz. of breadcrumbs in 2 oz. of butter till the crumbs are beginning to colour, then add half a pint of boiling milk to 1 oz. of sugar, and let it boil till the mixture becomes thick. Take it off the fire and let it cool, add the yolks of three eggs, and turn until mixed thoroughly. Beat up the whites of the three eggs till very stiff, and add to the rest. Pour into a buttered mould, and bake for half an hour. Serve with a sweet sauce.

496.—CHERRY CREAM.

Dissolve 1 oz. of Marshall's gelatine in a pint of milk, adding ½ lb. of sugar, two tablespoonfuls of the syrup in which the cherries were cooked, two tablespoonfuls of brandy, a few drops of carmine, and ½ lb. of cooked, stoned cherries. Stir until beginning to set, and then add a quarter of a pint of stiffly whipped cream. Pour it into a mould, and when it is set turn out the cream and garnish with little roses of cream and sprigs of maidenhair fern.

497.—STRAWBERRY BATTER PUDDING.

Make a batter with half a pint of milk, the yolks of three eggs, and 3 oz. of flour; add the beaten whites last. Remove the stalks from ½ lb. of strawberries, add the fruit to the batter with a little sugar. Butter a dish well, pour in the batter, and bake in the oven. Serve as soon as it is ready.

498.—RASPBERRY CREAM.

Melt ½ lb. jar of raspberry jelly, add it to half a pint of cream and 1 oz. of gelatine which has been melted in one pint of milk. Strain all this, add sugar to taste and a glass of any liqueur. Pour into a mould, and set on ice to cool.

499.—PEACHES A LA MILLAR.

Have two bottled peaches (four halves), and cut them into small pieces. Whisk the whites of four eggs until very stiff, and add to them slowly one and a half tablespoonfuls of caster sugar, half a wineglassful of curaçoa, and last of all the peaches. Put the mixture into a buttered mould, stand it in a tin half filled with warm water, and bake it for nearly one hour. Serve hot or cold.

500.—BAKED CARROT PUDDING.

Prepare half a pint of steamed carrots, and put them through a sieve. Add one large baked potato which has been mashed, then ½ oz. of butter and 1 oz. of flour, and one tablespoonful of cream. Mix well over the fire. When half cold add the well-beaten yolks of three eggs and one tablespoonful of sugar, and mix. When cold add the stiffly beaten whites of the three eggs. Put all into a well-buttered mould, and bake in a moderate oven for three-quarters of an hour. Serve with a sweet white sauce.

501.—CHERRY BASKETS.

Make or buy some small queen cakes, and cut a small piece of the top off each. Hollow out the centre, and fill it with cooked cherries which have been stoned, add a few drops of any liqueur, replace the lid, make a handle of angelica, and put a little whipped cream under one side of the lid to tilt it a little.

502.—FIG PUDDING.

Make a stiff mixture with 1lb. of figs cut small, $\frac{1}{4}$ lb. of suet chopped fine, a cup of breadcrumbs, two eggs well beaten, one cup of flour, and some milk. When thoroughly mixed place in a well-buttered basin and boil for two hours. Serve with fig sauce.

503.—ORANGE OMELET OR RHUBARB OMELET.

Orange omelet is as easy to make with tangerines as with ordinary oranges. About two-thirds as many will, however, be required, even if the largest ones are used, the juice being pressed out and strained before stirring it into the beaten yolks, and adding the grated rind with a little sugar. The whites should be whisked to a froth separately and stirred in at the last moment, while a whole orange sliced and heated in its sweetened juice flavoured with a little orange brandy should be laid on the omelet when ready before it is folded over.

504.—SWEET MACARONI.

Boil one quart of milk, and drop into it a good teacupful of macaroni, some salt, and half a teaspoonful of vanilla essence. Boil it gently for ten minutes, add the beaten yolk of one egg and half a gill of cream, and continue boiling gently for fifteen minutes. Pour it into a mould and let it cool. Serve cold with a thick fruit sauce.

505.—CREAM TARTLETS.

Make a good paste of the yolks of two eggs and the white of one egg, 1oz. of butter, and a tablespoonful of sugar, some flour to thicken, and a pinch of salt. Line some little tins, and bake the pastry. Serve with stewed cherries in the centre and covered with whipped cream.

506.—RUSSIAN CREAM.

Beat the whites of three eggs until stiff; add two tablespoonfuls of caster sugar, two of raspberry jelly, two of red currant jelly. Beat these all together until so stiff that a silver spoon will stand up in it. Serve very cold in a glass dish.

507.—APPLE CUSTARD.

Make an apple tart; cut away the pastry from the centre. Melt until quite thin four tablespoonfuls of golden syrup, and pour over the apples through the hole in the centre. Bake a custard, and flavour with vanilla. Pour into the centre, and ornament with cherries.

508.—VOL AU VENT OF PEARS OR PRUNES.

Ingredients: Puff paste, four good-sized stewing pears, cream flavouring to taste. *Method:* Put into a stewpan four good-sized pears, with the rind of a lemon and enough water to cover, and a few lumps of sugar according to taste. Stew until they are a

nice dark colour, and there should be very little liquid left; thicken it with a teaspoonful of cornflour. Meanwhile have a well-shaped case of puff paste. Put in the pears and garnish with whipped cream flavoured with maraschino, or make a meringue with a whipped white of egg and sugar, and lightly brown in the oven.

509.—FRUIT BASKETS.

Make or buy some small cakes of Genoese pastry. Scoop out the centres and spread a little strawberry jam on the edges, and dip them in cocoanut. Fill the hollow centres with apricots, or peaches, or stewed fruit of any sort, and cover with whipped cream. Put strips of angelica over the top to form handles.

510.—BRANDY SNAPS.

1. Put into a saucepan 4oz. of butter, 4oz. of sugar, 4oz. of golden syrup. Warm very slightly. Put 4oz. of fine flour into a basin with half a teaspoonful of ground ginger. Stir in the warm ingredients very carefully. Drop small pieces on to a well-buttered baking sheet. Bake in a moderate oven till a nice golden brown. When about half cold curl round a rolling pin.

2. Warm $\frac{1}{2}$ lb. of butter with $\frac{1}{2}$ lb. of treacle, then add 6oz. of flour and $\frac{1}{2}$ lb. of brown sugar. Add ground ginger and essence of lemon to taste. Mix well and drop on a well-buttered baking sheet, and bake in a moderate oven till a golden brown, then curl on round pieces of wood. They must be curled while hot.

511. KING'S PUDDING.

Mix two tablespoonfuls of ground rice, the same of sugar, and 1oz. of cornflour with a quarter of a pint of milk; add a pinch of salt. Put three-quarters of a pint of milk and 1oz. of butter in a saucepan, and bring to the boil, then add the first mixture and boil all together for ten minutes. Let it cool; add the well-beaten yolks of four eggs, and mix well, then add the whites which have been beaten stiff. Put all in a buttered mould, and bake for thirty-five minutes. Serve with a sweet sauce.

512.—ORANGE MOULD OR STRAWBERRY MOULD.

Prepare a stiff syrup made of boiling equal quantities of sugar and water. Peel some good sweet oranges, removing the pith, cut into quarter-inch slices, and take out the pips. Dip these slices in syrup, and arrange them round the sides of a well-oiled ring mould. Fill the centre with a custard stiffened with Marshall's gelatine and flavoured with the juice of two oranges. Let it set and cool. Turn out, and fill the middle of the mould with orange salad and whipped cream.

ORANGE SALAD.—Cut some oranges into small pieces, keeping free from pith and pips. Pour over it some fig syrup with no seeds in it, and a glass of curaçoa, and use.

513.—BLACK Currant PUDDING.

One pint of black currants stewed with 3oz. of loaf sugar and one spoonful of water. When cooked enough, butter a piedish, and make a custard with two whole eggs whipped in half a pint of hot milk and sugar to taste. Put a little of the custard, then currants, till the piedish is full, then bake for half an hour.

514.—RASPBERRY BAVAROISE

Beat $\frac{1}{2}$ lb. of butter to a cream with $\frac{1}{2}$ lb. of caster sugar, and then add a gill of milk mixed with the well-beaten yolk of an egg, and gradually 9oz. of sifted flour, two heaped-up teaspoonsfuls of baking power, and a pinch of salt. Whip the whites of four eggs to a stiff froth, and fold them lightly into the mixture. Butter some small moulds, fill them half full with the mixture, and steam a little over half an hour. Then shake them out of the moulds, roll them in a little caster sugar—previously coloured with cochineal—and serve, when cold, with a few whole raspberries in the centre and raspberry fool all round, piling some whipped-up cream over the whole.

515.—PUMPKIN PUDDINGS.

Take a slice of pumpkin and cut it in pieces, removing the coarse rind. Stew slowly in sufficient water to cover, then press the pulp through a colander. To half a pint of pulp put a gill of milk on to heat, and melt in it 2oz. of butter and the same quantity of sugar, using cream in preference to milk if a richer pudding is required. Then beat up four eggs to a froth, and add them to the mixture with half a wineglassful of rosewater and one wineglassful of white wine, a pinch of powdered cinnamon, and a little grated lemon rind. Pour into a buttered pudding dish, and bake for about half an hour to forty minutes.

516.—BAVAROISE A LA MARIE.

Put into a stewpan one pint of new milk, a piece of cinnamon about 1 inch long, a strip of lemon peel, two bayleaves, 3oz. of caster sugar. Bring this to the boil, then add to it four sheets of Marshall's gelatine, and mix into it 3oz. of Brown and Polson's cornflour that has been mixed till smooth with a quarter of a pint of cold milk. Stir till reboiling, then pour it on to three raw yolks of eggs that have been mixed together till quite smooth. Place the pan again on the stove, and stir the mixture till it thickens, but do not let it boil. Wring it through a clean tammy, and stir it occasionally till cooling, then add a quarter of a pint of stiffly whipped cream. Line a fancy jelly mould with lemon jelly, garnish it with pistachio nuts and dried cherries, or coloured jelly, prepared as below, may be used if more convenient. Set the garnish to the mould with more jelly, and when it is set pour the prepared mixture into the shape and put it aside on ice or in a cool place till firm, then dip it into warm water, pass a clean cloth over the bottom to absorb any moisture, and turn out the bavaroise on to an entrée dish on a dish paper. Serve for dinner, luncheon, or ball supper dish.

CHERRIES FOR GARNISH.—Cut some dried cherries into little pieces, and mix them in a little strong lemon jelly coloured with carmine. Stir till set, then use.

PISTACHIO FOR GARNISH.—Blanch the pistachio nuts by putting them into cold water. Bring this to the boil, then strain and rinse in cold water. Rub the nuts in a cloth to remove the skins, and cut them up into shreds, then put them into a little lemon jelly. Add a few drops of sap green. Stir till set, then use.

COLOURED JELLY.—Take half a pint of strong lemon jelly, flavour with vanilla essence or any kind of liqueur, colour with

Marshall's liquid carmine, and when cooling pour it out on to a tin to a quarter of an inch in thickness. Put it aside on ice till set, stamp it out with a small fancy cutter, and use.—Mrs. A. B. Marshall.

517.—NESSELRODE ICE PUDDING.

Take twenty peeled chestnuts blanched in boiling water for five minutes, the inner skin peeled off, and the kernels stirred into a pint of syrup flavoured with a stick of vanilla. The chestnuts then simmered until soft, drained, and pressed through a sieve. Four yolks of eggs, $\frac{1}{4}$ lb. of sifted sugar, and a pint of boiled cream are heated slowly in a double saucepan, and when thick the chestnut purée is added, pressed through a tammy, and half a gill of maraschino added. Then simmer 2oz. each of raisins and currants in syrup. The cream is placed in an ice machine, and when half frozen add one gill of whipped cream. Work the pudding until almost hard, then stir in the raisins and currants and finish freezing. Serve the following cold sauce in a boat:

SAUCE.—One and a half gills of boiled cream, four yolks of eggs, 2oz. of sugar, and half a gill of maraschino. Thoroughly mix and use.

518.—PRALINE CREAM AND CHERRIES.

Freeze a praline cream mixture in the ice machine till very stiff, and serve in paper ice cases which have been half filled with stoned cherries poached in a liqueur-flavoured syrup. Cherry and pineapple salad or banana and cherry macédoine are also good combinations.

519.—MOCK ICE PUDDING.

Make one and a half pints of rich custard, add two tablespoonfuls of brandy and two of the syrup of preserved ginger, 1oz. of sultanas, 2oz. of glacé cherries, and two small preserved oranges cut into dice. Melt 1oz. of gelatine in half a gill of milk; add to the above mixture. Stir all thoroughly together. Pour into a mould to set. Serve cold with whipped cream.

520.—VERMICELLI SOUFFLE.

Soak one teacupful of vermicelli in tepid water for four hours, and chop it into fine pieces. Whisk the whites of four eggs very stiff; stir into them two dessertspoonfuls of sugar, half a wine-glassful of sherry, and the vermicelli. Mix well, pour into a buttered mould, and stand the mould in a dish of warm water halfway up. Bake in a moderate oven for one hour. Turn out, and serve hot or cold with whipped cream.

521.—FRUIT ICE CREAM.

Make a rich fruit salad of a cooked apple cut in slices, a few peeled and stoned grapes, a banana cut in slices, some raspberries, strawberries, and red currants. Pour one glass of sherry, one of maraschino, and two of melted apple jelly (hot) over it. Lay it all in the bottom of a china soufflé dish and mix thoroughly together. Make a plain vanilla ice cream and pile it high over the fruit, and serve at once.

522.—FROZEN CHERRIES AND CREAM.

Having stoned 1lb. of ripe Morella cherries, mix the fruit with 1lb. of pounded sugar, and stand it aside for two hours, then add a gill of white wine. Stir well together, and put the fruit into an ordinary freezer well surrounded with ice and salt. Stir the fruit occasionally until it is frozen, then pile it in a glass dish and sprinkle it with desiccated cocoanut. Serve iced whipped cream in a separate dish. To make the latter, mix a gill of whipped cream with a gill of custard, flavour it with a few drops of vanilla, and freeze it in the ice machine to a nice consistency.

523.—COFFEE ICE

Stir into one quart of boiling milk the yolks of four eggs and one dessertspoonful of cornflour. When cooked, remove from the fire and sweeten to taste; also add a few drops of vanilla and three tablespoonfuls of coffee essence. When quite cold, add some whipped cream, and freeze. When ready for table, stick over with burnt almonds, and hand ice wafers with it.

524.—GOLD LEAF JELLY.

Soak 1oz. of gelatine in a quarter of a pint of cold water for ten minutes; add three-quarters of a pint of boiling water. When cold, add the juice and grated rind of two lemons, 7oz. of loaf sugar, and the well-beaten yolks of four eggs. Place on the fire for a few minutes till the sugar is melted and all is well mixed, but do not let it boil. Divide it and flavour one half with half a glass of any liqueur; add a few drops of sap green colouring, and pour into the mould. Allow the other half to cool a little, then mix into it some broken gold leaf. Pour it into the mould, and set aside to cool.

525.—BAVAROISE WITH PISTACHIOS.

Take a fancy mould, and line it about one-eighth of an inch thick with lemon jelly. Have 1lb. of pistachios put into cold water, and let them come to the boil, strain them, and rub them in a cloth to remove the skins, cut them in slices lengthwise and from the slices cut very fine shreds, and put these into a little stewpan with six tablespoonfuls of lemon jelly that is coloured a pretty bright green with Marshall's sap green. Mix together and leave on ice till the pistachios are set, then take some up, and with the fingers press them all over the prepared mould. When the mould is completely covered inside, lightly mask over with more lemon jelly, and let this set, then fill up the mould with bavaroise mixture prepared thus:

BAVAROISE MIXTURE.—Take a good half pint of new milk, and put into it half a stick of vanilla pod and 2oz. of caster sugar. Let it infuse for about ten minutes, standing the pan in the bain marie. Remove the pod, and dissolve in the milk $\frac{1}{2}$ oz. of Marshall's gelatine. Put three raw yolks of eggs into a basin, and stir the milk on to them. Return the mixture to the pan, and stir on the stove till the contents thicken, but do not allow it to boil. Strain it through the tammy or strainer, and let it cool, then mix into it two large tablespoonfuls of orange-flower water, a wineglass of Silver Rays (white) rum, the same of Marshall's maraschino or noyeau syrup, and half a pint of stiffly

whipped cream. Stir well together, and pour into the ornamented mould. Put it away to get cold and set. When required, turn it out on a dish on a paper or napkin, and serve for a sweet for dinner or luncheon, or any cold collation.—Mrs A. B. Marshall.

526.—JELLY A LA MODE.

Make a large cupful of very strong coffee, putting in one tablespoonful of sugar and $\frac{1}{2}$ oz. of gelatine which has been soaked in cold water for ten minutes. Melt together over the fire. Add two tablespoonfuls of maraschino. Line a mould with lemon jelly; pour in the above mixture and set it to cool. For lemon jelly, soak 1 oz. of gelatine in a quarter of a pint of cold water, then add three-quarters of a pint of boiling water and let it get cold. Add the grated rind and juice of two lemons, 6 oz. of loaf sugar, and the yolks, well beaten, of three eggs. Warm on the fire while mixing. Cut two tinned peaches in small pieces and lay them on the firm coffee jelly, and slowly fill the mould with the lemon jelly. Set on ice to cool. Serve with whipped cream.

527.—SHERRY SPONGE.

Soak 1 oz. of gelatine in half a pint of cold water for ten minutes, then add one pint of boiling water. Let it get cold, and add 6 oz. of sugar, the juice of three lemons, half a pint of sherry, and the whites of two eggs whipped stiff. Whisk it for quite twenty minutes. Pour it into a mould, and set aside to cool.

528.—EMPEROR PUDDING.

Make a thick cream of one teacupful of breadcrumbs and one pint of milk. Beat the yolks of two eggs and the white of one egg until stiff, and add them to the cream, also half a teaspoonful of vanilla essence. Pour all into a buttered mould, and bake for forty-five minutes. Turn out on to a dish, make a slight hollow in the top, and fill this with jam or brandy cherries. Spread white of egg on top, and brown in the oven for a moment.

529.—FRUIT LIQUEUR SALADS.

Mix together in a teacupful of sherry one dozen black currants, one dozen red, one dozen white, skin three dozen grapes (remove pips), one dozen small gooseberries, one pear cut into 1-inch by $\frac{1}{2}$ -inch strips, one apple ditto, two peaches or apricots ditto. Squeeze in the juice of an orange, add two tablespoonfuls of sugar, and let stand two hours. Half fill some little jelly glasses, adding two brandy cherries to each, then fill to the top with whipped cream or vanilla ice cream.

530.—CHOCOLATE CHARLOTTE RUSSE.

Put in a saucepan 3 oz. of grated chocolate and one gill of milk, and bring almost to the boil, stirring in a little sugar. Beat for a couple of seconds the yolks of three eggs and add to the chocolate, and stir over the fire for half a minute. Melt $\frac{1}{2}$ oz. of gelatine in half a gill of milk, and add it to the mixture when it has cooled a little; add half a gill of stiffly whipped cream, and beat all together till light. Prepare a mould and line it with sponge fingers. Pour in the mixture and set to cool. Turn out, and ornament the top with whipped cream and pistachio nuts.

531.—GABRIELLE'S PUDDING.

Mix together $\frac{1}{4}$ lb. of flour, $\frac{1}{4}$ lb. of sugar, $\frac{1}{4}$ lb. of butter, one whole egg beaten, and one gill of cream. Bake in a mould for thirty-five minutes. Turn it out and pour some melted apricot jam over it, and serve hot.

532.—GERMAN PUDDING.

Take four eggs, 2oz. of powdered sugar, 2oz. of sweet almonds, six bitter almonds, $\frac{1}{4}$ lb. of fine breadcrumbs, 2oz. of butter, one pint of bottled currants and raspberries mixed, and $\frac{1}{4}$ lb. of moist sugar. Stew the fruit with the sugar, and let cool in a piedish. Blanch and mix the almonds, pound them to a smooth paste, and add them to the eggs already beaten. Slowly mix in the sifted sugar and breadcrumbs, and slightly warm the butter before mixing it well in with the other ingredients. Pour the whole over the fruit in the dish, and bake it for half an hour in a slow oven.

533.—GATEAU OF APRICOTS.

Stone 2lb. of apricots, and mix with 1oz. of gelatine soaked in a quarter of a pint of water. Mix all together; add a quarter of a pint of sherry. Put into a ring mould and set aside to cool. Turn out, and serve with whipped cream in the centre.

534.—BLACK Currant CORNFLOUR MOULD.

Stew a quart of black currants with 6oz. of loaf sugar and three tablespoonfuls of water. When cooked enough, rub through a hair sieve. Put into a stewpan, and mix in a basin four tablespoonfuls of Brown and Polson's cornflour. Stir that in the juice over the fire till it boils; if not stiff enough, add more cornflour. When cold, turn out, and serve with whipped cream or custard round.

535.—CHERRY JELLY.

Soak $\frac{1}{2}$ oz. of gelatine in a quarter of a pint of water. Put 1lb. of stoned cherries, 4oz. of sugar, two cloves, and 1 inch of lemon rind into three-quarters of a pint of water, and simmer till tender, then remove the cloves and lemon rind and rub the cherries through a sieve, add the gelatine, and warm gently over the fire till the gelatine has melted. Add one teaspoonful of curaçoa, and mix all thoroughly. Put into a wet mould and let cool. Serve with whipped cream.

536.—GERMAN BLANC-MANGE.

Put five cupfuls of milk to heat in a good-sized pan, large enough to allow of whisking. Mix 2oz. of potato flour or cornflour to a smooth paste in a bowl, and stir this in, allowing no lumps to form. Add sufficient loaf sugar to sweeten, and keep stirring during the ten minutes allowed for boiling. Take the whites of five or six eggs and beat them to a stiff snow (a tiny pinch of salt aids the rather tedious process), so stiff that a fork will stand up in the mess, and then add this to the boiling blanc-mange, whisking it in vigorously. Also add a few drops of any flavouring essence chosen, or some finely pounded blanched almonds. Pour in a wetted mould, and stand to cool. Serve in a glass dish with a bright-coloured jelly round.

537.—BLACKBERRY SHORTCAKE.

Two breakfastcupfuls of flour, two heaped-up teaspoonfuls of baking powder, and 2oz. of caster sugar. Rub $\frac{1}{2}$ lb. of butter into the flour, and then drop in the yolk of an egg, well beaten, and two-thirds of a tumbler of milk. Mix well, and then roll out. Divide into two portions, and then roll out each one and butter the top of one portion liberally. Lay the other half on the top, and place in a buttered sheet in the oven. Bake until done. In the meantime mash 1lb. of very ripe blackberries, and mix with a gill of thick cream and caster sugar to taste. When the cakes are done, separate them and set aside to cool. Then spread half the fruit between the two cakes and the remainder on the top. Cover last of all with whipped cream, and serve.

538.—PORCUPINE PUDDING.

Melt 2oz. of butter, add the weight of one egg in flour and breadcrumbs, and mix well. Beat the egg very well and add it, also two dessertspoonfuls of strawberry jam and a quarter of a teaspoonful of bicarbonate of soda, and a few drops of vanilla essence. Mix well, and steam for one hour in a well-buttered pudding basin. Serve hot with a hot strawberry sauce.

539.—SPAGHETTI A LA JOSEPHINE.

Boil 2oz. of spaghetti for ten minutes, then chop very fine. Make a good custard as follows: One pint of milk, three eggs, two spoonfuls of sugar, two tablespoonfuls of desiccated cocoanut, six sheets of Marshall's gelatine. Add the spaghetti, stir all well together, pour all into a mould, and set upon ice until wanted. Turn out, and serve with single cream.

540.—BROWN BREADCRUMB PUDDING.

One cupful of brown breadcrumbs, one cupful of sugar, one cupful of milk, and two eggs. Beat up all well together. Butter some little cups, and bake in the oven for fifteen minutes, or till a nice brown on the top. Turn out, and put some jam and cream on top.

541.—CHIPOLATA.

Soak $\frac{1}{2}$ oz. of gelatine in a little water for a quarter of an hour. Make a custard of a pint of milk, two eggs, and two tablespoonfuls of sugar. Take nine sponge biscuits, slice thinly, soak in half a wineglassful of vanderhum, or the syrup in which peaches have been preserved. Garnish a buttered porcelain mould with little bits of citron preserve, tomato preserve, or Cape gooseberry, then put in a layer of soaked biscuits. Have ready any kind of preserve, such as yellow peaches (preserved in brandy), water melon, or ginger (cut small). Put in a layer of preserve, then some more soaked sponge biscuits, pour over the whole the custard (which must be warm) to fill the mould, and let it stand overnight. If ice is handy, this pudding is greatly improved by being iced.

542.—TIMBALE OF CHERRIES.

Take 1lb. of very fine cherries, stone them, stew them in a good syrup, then put aside to get cold. Line a mould with jelly that

has been well flavoured with liqueur about an eighth of an inch thick, and set the cherries all round it; then fill up with cherries and jelly until the mould is full. When set turn out on to a silver dish, and if your mould has a pipe in it, fill up the space with whipped cream, sweetened and flavoured with vanilla.

543.—ITALIAN MERINGUES.

Beat up six whites of eggs to a very stiff froth, adding a pinch of salt before commencing to whisk. Add slowly $\frac{1}{2}$ lb. of very fine caster sugar, 2oz. of peeled and coarsely chopped or shredded Jordan almonds, and about $\frac{1}{2}$ oz. of crystallised orange flowers. Shape the meringues on buttered baking tins, or put the mixture equally divided into squares or oval paper cases, and bake in a very slack oven for an hour. Dredge with sugar in either case.

544.—BARBERRY CREAM.

Buy $\frac{1}{2}$ lb. of barberry jelly and half melt it, add $\frac{1}{2}$ oz. of gelatine which has been soaked in cold water, and melt together over the fire. Stir in half a pint of milk and half a pint of thick cream and half a teaspoonful of brandy. Stir for five minutes. Pour into a wet mould and let it set.

545.—SWEET VERMICELLI PUDDING.

One and a half teacupfuls of vermicelli, two tablespoonfuls of marmalade, 2oz. of sultanas, two eggs, milk. Soak the vermicelli in a little hot milk to cover it for fifteen minutes; then stir in the eggs, sultanas, marmalade, and sugar to taste. Mix thoroughly. Boil in a pudding basin for one and three-quarter hours. Serve with melted marmalade sauce.

546.—RUSK PUDDING.

Make a cold custard with a little gelatine in it. Dip in it enough rusks to line the size of mould required. Fill up the centre with alternate layers of fruit and custard. Leave to set well before turning out.

547.—BANANA RICE.

Boil 3oz. of rice until tender in a saucepan with 2oz. of caster sugar, a stick of cinnamon, and the rind of half a lemon and one pint of milk. Remove the cinnamon. Soak $\frac{1}{2}$ oz. of gelatine in some cold water, then dissolve it slowly in the rice and milk, and let it cool a little. Cut three bananas into little rounds and add them, also a quarter of a pint of whipped cream. Pour into a mould, and let it set. Serve very cold with cream.

548.—COMPOTE OF CHESTNUTS.

Boil some chestnuts. Whip up half a pint of cream, and pile high on a dish. Rub the chestnuts through a sieve on to the cream. Peel and skin some mandarine oranges as for a salad, place round the dish, mix the juice of a few oranges with a tablespoonful of curaçoa, pour round the dish, and serve.

549.—APPLE CREAM.

Stew $\frac{1}{2}$ lb. of apples with the peel on till tender, adding sugar according to the kind of apple. Rub through a sieve, and let cool. Dissolve $\frac{1}{2}$ oz. of gelatine in as little water as possible. Whip up

one pint of cream, add to it the apple and the gelatine, mix well, add half a glass of sherry. Pour into a mould and let cool. Serve it with whipped cream.

550.—SUET PUDDING.

One pound of suet, 1lb. of breadcrumbs, 1lb. of raisins (stoned), 1lb. of brown sugar, one tablespoonful of flour, a little milk (just enough to make it moist), and a teaspoonful of salt. Boil for eight hours.

551.—POTATO CHEESE CAKES.

Mash up two large boiled potatoes, add 3oz. of melted butter, three eggs, the rind of a tangerine orange (or a lemon), 4oz. of sugar, a sherryglassful of brandy. Mix all well, and bake in little pastry lined tins.

552.—VIENNOISE PUDDING.

Mix together 5oz. of breadcrumbs, 2oz. of caster sugar, 2oz. of raisins, 1oz. of candied peel, and three well-beaten eggs. A good cook will know how to proceed.

553.—APRICOT PUDDING.

Pour half a pint of boiling cream over 3oz. of breadcrumbs. When cold add the yolks of two eggs, half a glass of sherry, and sugar to taste. Mix with above purée of ten apricots, white of one egg, well beaten, to be stirred in last. Bake in buttered dish.

554.—CHERRY PUDDING.

Well whisk three eggs, and pour them into a jug with a pint of milk; then put two large tablespoonfuls of flour into a basin, and gradually stir in the milk and eggs. Put in $\frac{1}{2}$ lb. of cooked, stoned cherries. Pour the mixture into a buttered pudding basin, plunge it into boiling water, and allow it to boil for three-quarters of an hour. Add a little Brown and Polson's cornflour to the cherry juice, just give it a boil up, and pour round the pudding. Serve at once. Sprinkle the pudding with chopped angelica and desiccated cocoanut.

555.—FRIAR'S OMELET OF PEARS.

Prepare some pear pulp and breadcrumbs. Mix together with some liquid apple jelly and sugar, and some drops of rum. Fill the required size of piedish, cover with a layer of breadcrumbs, and bake for three-quarters of an hour. The top should be a crisp brown.

556.—SOUFFLE OMELET, BRANDY CHERRY SAUCE.

Beat up the yolks of five eggs with a dessertspoonful of milk. Remove the stones from six brandy cherries, chop the fruit finely. Add to the yolks with a dessertspoonful of caster sugar and same quantity of cherry brandy. Beat up once more to a froth. Then whisk the five whites until perfectly stiff, and fold lightly into the mixture. Melt a little butter in a frying pan, pour in the mixture, and cook evenly over a moderate fire for two minutes, loosening the edges all round as they set. Then place in a quick oven for two or three minutes longer. In the meantime take two tablespoonfuls of red currant jelly, melt in a small saucepan, add a tablespoonful of cherry brandy and six dozen brandy cherries,

stoned and halved. When the omelet is ready slip it on a dish, double it over, and pour the hot sauce round it. Sprinkle the top with caster sugar.

557.—CHARTREUSE OF FRUIT.

Take a tin of peaches or any other fruit and boil with a quarter of a pint of water and two glasses of wine, and sugar to taste. Strain the syrup and put the fruit to cool. Add twelve sheets of gelatine to the syrup, steeped in a little water, and boil all together and clear. Have two moulds, one larger than the other. Put some jelly into the larger mould and set it. Put some fruit in a pattern on this jelly, and pour carefully some more jelly over them, and set it. Place the small mould on this jelly, and exactly in the centre, and fill in the sides with fruit and jelly, and put to cool. Prepare some whipped cream containing liqueur, and when stiff remove the smaller mould, fill the space with cream, and turn out the mould, and serve.

558.—ROYAL PUDDING.

Pick over and well wash a teacupful of pearl tapioca. Put it into a saucepan with a pint and a half of boiling water. Let it cook till transparent, which will take about an hour, stir it frequently. Then add half a tumbler of Marshall's fruit syrups, a tablespoonful of Marshall's Silver Rays rum, a little salt, and a $\frac{1}{2}$ lb. of loaf sugar, a few drops of Marshall's carmine. Pour it on to a glass dish, and let it stand on ice. Serve with cream and sugar.—Mrs. A. B. Marshall.

559.—APPLE CAKE.

Line a *fleur* ring with a nice short paste, as below. Line it with a buttered paper, fill it with rice, cook it in a moderate oven for twenty minutes. Then remove the rice and paper, and return it to the oven till it is thoroughly crisp and dry, and place inside it the following mixture: Put 1lb. of peeled and sliced apples into a stewpan with 1oz. of butter, a $\frac{1}{2}$ lb. of sugar, 2oz. of picked and stoned raisins and currants, one or two cloves, a little ground cinnamon, and a wineglassful of sherry. Stir altogether until the apples are tender, and when cool pour them into the ring. Put on the top a layer of breadcrumbs that have been mixed with the same quantity of almonds, chopped, and 1oz. of good butter that has been warmed. Bake in the oven for half an hour, remove from the ring, and serve as a sweet. This cake is nice with any jam sauce, such as apricot, which should be handed in a sauceboat.

Short Paste.—Take a $\frac{1}{2}$ lb. of fine flour and 2oz. of butter. Rub together till smooth, add a pinch of salt and one whole egg. Mix with cold water to a stiff paste, roll out with flour.

560.—CHERRY CHARLOTTE.

Line a mould with thin slices of buttered bread. Make a mixture of two eggs, two tablespoonfuls of sugar, half a pint of milk, $\frac{1}{2}$ lb. of cherries, some grated macaroons, the juice of half a lemon, a little grated nutmeg. Fill the mould, let it stand for half an hour. Pour over it one glass of sherry or brandy. Cover with a cloth, and bake (or boil) one hour.

561.—MOSS PUDDING.

Blanch $\frac{1}{4}$ lb. of pistachio nuts, and pound them to a paste with one teaspoonful of brandy. Add one pint of cream and one teaspoonful of caster sugar, and stir over the fire. Melt 1 oz. of gelatine in half a pint of milk, and add, also the yolks of two well-beaten eggs. Stir all thoroughly until mixed. Prepare a mould, and sprinkle chopped pistachio nut in the bottom. Pour in the mixture and let it set; when quite cold, turn out and place in the centre of a dish. Put a ring of whipped cream round, and scatter the cream thickly with chopped pistachio.

562.—CHARTREUSE OF PEACHES.

Put four whole eggs into a stewpan with the finely chopped peel of a lemon and 4 oz. of caster sugar. Whip together over boiling water till just warm. Then take off and whip till cold, and like thick cream, and mix into it by degrees 3 oz. of fine flour that has been passed through a sieve and just warmed in the screen. Butter some peach tins with warm butter, and dust them over with caster sugar and fine flour, mixed together in equal quantities. Put the mixture prepared as above into the moulds to about half their depth, and bake in a moderate oven for about fifteen minutes. After this leave the cakes in the moulds for a few minutes before turning out. When turned out lightly brush over with a little carmine powder, and then dust them over with very fine caster sugar, completely coating them. Pour some custard into the dish the peaches are to be served on, lightly sprinkle the peaches on the under side with a little sherry or brandy, and dish them on the custard. Then fill up the centre with snow cream in a pile, sprinkle the cream here and there with coloured sugar or chopped pistachio nuts, and serve.—Mrs. A. B. Marshall.

563.—FIG ROLY-POLY.

Shred finely with a knife 7 oz. of suet and mix with 1 lb. of flour. Add a little cold water, a pinch of salt, and a teaspoonful of baking powder. Roll this out twice. Chop $\frac{1}{2}$ lb. of fresh figs very finely and spread on the paste. Roll it up and tie in a buttered cloth, making certain that the figs are not able to fall out by pinching the ends, and boil it for two hours.

564.—CORNFLOUR PUDDING.

One pint of milk (made very hot), three tablespoonfuls of cornflour, two tablespoonfuls of sugar, two eggs, well whisked. Make a batter of the eggs and cornflour and twelve drops of ratafia essence, and gradually mix into the hot milk till it is thick. Strew some sugar over the bottom of a dish. Pour the hot mixture over it, and set to cool. Ornament the top with cherries, &c.

565.—APPLES AND MACAROONS.

Stew six apples till tender, and put them in a pudding dish, not touching each other. Fill in the spaces with breadcrumbs. Grate six macaroons over all, and bake in the oven for twenty minutes.

566.—PUDDING A L'ALEXANDRA.

Cream 4 oz. of butter with the finely chopped peel of one lemon and add 3 oz. of caster sugar, and mix well. Mix in 1 oz. of flour, 3 oz. of macaroon crumbs, 3 oz. of sponge biscuits (crumbled), the

yolk of two eggs beaten a little, 4oz. of finely chopped suet, one wineglassful of sherry, four preserved greengages cut in slices, $\frac{1}{2}$ oz. of ground rice, and the stiffly whipped whites of three eggs. Mix these all very thoroughly together. Butter a mould and ornament with slices of greengage. Put a high paper round it inside, and steam it for two and three-quarter hours. Serve with a wine sauce.

567.—MOUSSES AU CAFE.

Make a mousse mixture of a quarter of a pint of very strong coffee, and when quite hot add a $\frac{1}{2}$ oz. of Marshall's gelatine. Add it to the crumbs of three or four sponge fingers and a quarter of a pint of cold milk; sugar to taste when nearly cold. Keep whipping, and when about to set add half a pint of stiffly whipped cream that has been sweetened and flavoured with vanilla. Have ready some little fancy jelly moulds that have been lined with raspberry jelly and a little chopped pistachio. Fill in the moulds with the mousse mixture, and when ready to dish up decorate with roses of white whipped cream.

568.—HOT COFFEE PUDDING.

Well butter a charlotte mould and decorate it with cherries and angelica cut in fancy shapes. Make a mixture of the following: Fill up the mould with sponge cake or fingers. Break four eggs in a basin, add one gill of very strong coffee, and as much milk as will make three-quarters of a pint of custard altogether. Pour on to the sponge cake and steam for one and a half hours. Serve with the following sauce: Make a custard with one gill of milk and one egg, add one tablespoonful of orange flower water, and when thickened enough add one gill of warmed cream. Tammy, and pour round the pudding quite hot.

569.—DANISH FRITTERS.

Well beat five eggs, add them to a pint of flour with sufficient milk to make it smooth, add a pinch of salt, and beat well. Then add a teaspoonful of cinnamon powder, one of grated lemon peel, $1\frac{1}{2}$ oz. of candied citron cut into very small pieces. Rub the bottom of a clean stewpan with fresh butter and put in the paste, set it over a gentle fire, and let it be done slowly, without sticking to the pan. When it is in a manner baked, take it out and lay it on a dish. Have ready some boiling lard or fat. Cut the paste into the size of fingers, and then cut it across at each end to make it rise and be hollow. Put them into the boiling fat, and fry carefully, as they rise very quickly. Drain them, and serve on a napkin with sifted sugar over them.

570.—LEMON SOUFFLE.

Seven ounces of castor sugar, three lemons, four eggs, and $\frac{1}{2}$ oz. of Marshall's gelatine. Beat the yolks and sugar together until the latter has dissolved, then add the juice of the lemons and stiffly beaten whites of eggs, then the gelatine dissolved in a little water. Beat for five minutes, or until setting, then put into a soufflé case and decorate the top with whipped cream.

571.—GERMAN PUDDINGS.

A $\frac{1}{2}$ lb. of breadcrumbs, a $\frac{1}{2}$ lb. of suet, one teacupful of raspberry jam, two eggs, 2oz. of sugar, and one tablespoonful of milk.

Mix all well together, and steam for three hours. This is very light, and nice for winter time.

572.—BREAD PUDDING WITH CHERRIES.

Soak $\frac{1}{2}$ lb. of bread in cold water till soft. Press out the water and beat out any lumps with a fork. Add 1oz. of chopped suet, two tablespoonfuls of sugar, half a teaspoonful of vanilla essence, and $\frac{1}{2}$ lb. of glacé cherries and one teaspoonful of baking powder. Mix well, and add one well-beaten egg and three tablespoonfuls of milk. Put into a greased basin and cover with buttered paper, and steam for one and a half hours.

573.—TIMBALE A LA MALTOISE.

Work 1lb of butter to a cream with $\frac{1}{2}$ lb. of finely chopped almonds that are baked a nice golden colour, add a teaspoonful of essence of vanilla, then mix into it 1lb. of caster sugar. Work this for about ten minutes, and add $\frac{1}{2}$ lb. of crème de riz, eleven eggs by degrees, and 8oz. of fine flour that has been passed through the sieve. Work the paste again with the flour for ten minutes, then divide into three parts. Colour one part with carmine, one with a tablespoonful of Fry's powdered vanilla chocolate and about a saltspoonful of coffee brown, and leave the remaining one uncoloured. Put the paste to bake in plain moulds, that are papered and buttered, in a moderate oven for about half an hour, then cut into rings and arrange the colours alternately, joining the rings together with a little apricot jam till the timbale is complete; trim it, and glaze with chocolate glacé. Ornament with pale green icing and violet leaves. Serve with vanilla cream in the centre and a macedoine of iced fruits in a separate dish.

574.—E.M. PUDDING.

Cream together 3oz. of butter and 4oz. of sugar, add two or three eggs, and half a gill of warm milk. Then lightly mix in 6oz. of self-raising flour, 2oz. each of candied peel, cherries, and sultanas. Grease some fancy tins, dust some caster sugar and flour over them, half fill with the mixture, and bake in a moderate oven from fifteen to twenty minutes.

575.—COFFEE MOULD.

Slowly boil together in a very clean saucepan a $\frac{1}{2}$ lb. of loaf sugar, one teacupful of strong coffee, $\frac{1}{2}$ oz. of gelatine, one pint of milk. Boil for ten minutes, add half a teaspoonful vanilla essence. Then pour all into a wet mould and let it set. Serve with thick cream.

576.—ARROWROOT SOUFFLE.

Take 1oz. of the best arrowroot, one pint of milk, the rind of half a lemon, $\frac{1}{2}$ oz. of caster sugar, two eggs. First prepare eight paper ramekins by pinning bands of paper round the top of each. Peel the lemon thinly and stew it for ten minutes in three-quarters of the milk, break the arrowroot with the remaining milk, and then strain the flavoured milk over it. Return to the saucepan and stir over the fire till it boils, and cook for two or three minutes. Remove the pan from the fire, and add the sugar and yolks of eggs; stir again over the fire, without boiling, for a few minutes to cook the eggs. Take from the fire, and lightly stir into the mixture the two whites, beaten to a very stiff froth. Pour at once into the prepared cases and set in a cool place. When cold and

firm remove the papers, and sprinkle caster sugar on the top. The soufflé may be improved by using only three-quarters of a pint of milk for the arrowroot, and afterwards stirring in one gill of thick cream.

577.—MACAROON SOUFFLÉ.

Mix one dessertspoonful of arrowroot with half a pint of milk, 2oz. of finely grated macaroons, and a piece of butter the size of a walnut. Bring all to the boil and let cool. Beat the whites of two eggs till stiff. Mix the yolks with the macaroon, &c., and a little sugar, and then add the whites. Mix lightly, and bake in a moderate oven for thirty minutes.

578.—CRANBERRY AND APPLE PUDDING.

Pick the cranberries, wash them well, and let them drain on a hair sieve till wanted. Cut up into a stewpan about 1lb. of good cooking apples, add 2oz. of caster sugar, half a pod of vanilla (split), a quarter of a pint of water, and cook to a pulp; then rub it through a sieve. Take a $\frac{1}{2}$ lb. of good beef suet finely chopped, $\frac{1}{2}$ lb. of fine flour, a pinch of salt, and a pinch of Cowan's baking powder, and mix into a stiff paste with cold water. Roll it out to about a $\frac{1}{4}$ inch thick, and neatly line some little dariole moulds with it, having first well buttered the moulds and masked over the butter with brown sugar. Spread the apple purée all over the inside of the paste, fill up the darioles with the cranberries, and put into each a good teaspoonful of caster sugar and a teaspoonful of water. Cover over the tops with a layer of paste, tie a little piece of cloth over each mould, put them into a saucepan with boiling water, and let them boil for one and a quarter hours. Take them up, remove the cloths, run a little knife round the edges, turn them out on to a very hot dish, and serve with Devonshire cream or whipped cream. Reckon one for each person.

—Mrs. A. B. Marshall.

579.—LITTLE SAUCER PUDDINGS.

Mix three tablespoonfuls of ground rice with two of caster sugar. Beat two eggs thoroughly and add, and make a smooth, thick paste with about a cupful of new milk and a tablespoonful of cream. Fill some buttered saucers with this mixture, and bake for nearly half an hour. When baked remove from saucers. Lay some jam on one half and fold them over, and serve very hot with thick cream.

580.—GINGER A LA DUCHESSE.

Cut some preserved ginger into inch squares, and three-quarter fill some custard glasses. Pour enough syrup over to cover, and pile on top a mixture of whipped white of egg and cream.

581.—SMALL RAISIN PUDDINGS.

Chop three tablespoonfuls of suet, and mix together with one of sugar, six of flour, four of raisins, one egg, half a teaspoonful of baking powder, the same of chopped peel. Mix thoroughly with a little milk, and put into small buttered moulds, and boil them for half or three-quarters of an hour. Serve with a white sauce.

582.—CREAM WAFERS.

Cream together in a basin 1½oz. of fresh butter, half a teaspoonful of lemon rind (grated), 1oz. of caster sugar, and six drops of vanilla essence. When well mixed add slowly 1½oz. of sifted flour and egg which has been well beaten. When smoothly mixed spread with a palette knife a buttered baking tin in very thin pieces, about 2½ by 1½ inches. Put in a quick oven to bake. Turn frequently until a nice brown. Spread a little apricot jam on one wafer, then a thin layer of stiffly whipped cream flavoured with vanilla. Put another wafer on top, sprinkle a little sifted sugar over it, and serve cold.

583.—TUTTI FRUTTI ICE PUDDING.

1. Mix together one glass sherry, one pint of cream, one glass of fruit syrup and 7oz. of sugar, and the juice of one lemon, and half freeze this mixture. Cut ½lb. of preserved fruits into small dice and mix them with the ice, and finish freezing it. It can then be put in a mould to set, or can be served in little paper ice cases with fruit wafers.

2. Chop up 1½oz. of dried cherries, twb preserved greengages, 1oz. of candied orange peel, ½oz. of citron. Make a custard with the yolks of five eggs and one pint of milk and ½lb. of sugar, and freeze it. Make a paste of the whites of two eggs, a little sugar, and half a pint of whipped cream, and add to the frozen mixture with a glass of maraschino. Work these in the freezer for a minute, and add lastly the fruits, and mould it.

584.—GROUND RICE SOUFFLE.

Boil together 3oz. of ground rice and half a pint of milk, and put aside to cool. Beat together 2oz. of butter, 2oz. of sugar, half a teaspoonful vanilla, and the yolks of three eggs. Add the milk and rice. When mixed, add 4oz. of stoned cherries which have been stewed a little, and, lastly, beat in the stiffly whipped whites of the three eggs. If the eggs are small, put four whites in. Put into a buttered tin, and bake in a good oven for about forty minutes.

585.—BREAD TRIFLE.

Cut two rounds of bread ½-inch thick and 6 inches across. Put in the bottom of a glass dish, and put some strawberry jam on it. Place the second round on top, and cut them into slices from the centre down, like a cake, leaving them in position. Pour two glasses of sherry over and a thin sprinkling of macaroons grated finely. Pour a thick custard over and put a pyramid of whipped cream on the top. Decorate with crystallised fruits or fresh strawberries.

586.—PRALINE CUSTARDS.

Mix a quarter of a pint of cream and half a pint of milk, 2oz. of sugar, and the yolks of four eggs and a little vanilla essence, and thicken them over the fire. Dissolve 1oz. of gelatine in half a pint of milk, and mix with the rest when both have cooled a little. Whip a quarter of a pint of double cream and add it. Pour it into a mould to set or into little moulds, and serve cold with whipped cream and praline almonds on top, which are done by blanching the almonds and cutting them into small pieces. Lay

them on a baking sheet and sprinkle thickly with icing sugar. When the sugar has turned to caramel the almonds are pralines.

587.—ORANGE TARTS.

Line some little dishes with puff paste. Peel some oranges and cut into thick round slices, soak them for twenty-four hours, changing the water three times; then boil the slices slowly in a syrup made of sugar and water and a glass of rum. When tender, place them in layers in the puff paste dishes. Sprinkle with sugar if required, and serve hot or cold.

588.—APPLE CHEESE CAKES.

Take $\frac{1}{2}$ lb. of apple pulp. Melt into 4oz. of butter and 3oz. of sifted sugar the yolks of three eggs and the whites of two eggs, also the juice and grated rind of a lemon. Stir all well together and put into some little patty pans which have previously been lined with good puff paste.

589.—TIMBALE A LA CELESTINE.

Peel the ripe peaches (or use whole tinned fruit) and cut them in thin slices—from the outside to the stone—and lay the slices on to a clean baking tin. Colour the part of each slice which was touching the stone with liquid carmine to heighten the natural colour. Line a fancy jelly mould with lemon jelly that is well flavoured with liqueur about one-eighth of an inch thick, and set the slices of peach all round, putting the coloured part next to the mould and setting each layer with more jelly to keep it in place. When the inside of the mould is covered with fruit, fill up with more peaches and jelly until the mould is full. When set, turn out on a dish. If your mould has a pipe in it, fill up the space with whipped cream sweetened and coloured with carmine and flavoured with vanilla. Garnish the top of the cream and dish with shredded cocoanut or desiccated cocoanut, and sprinkle with a little chopped pistachio.—Mrs. A. B. Marshall.

590.—WALNUT CREAM.

Peel $\frac{1}{2}$ lb. of fresh walnuts, and chop them very finely. Bake one large apple and rub it through a sieve; do not peel it. Beat up the apple purée with half a pint of cream, a little milk, and six drops of vanilla essence; add the walnuts chopped finely. Mix well together, and serve in glasses with chopped walnut on top. This could be iced.

591.—MUSHROOM MERINGUES.

Make a meringue mixture of four whites of eggs and 8oz. of caster sugar. Place the mixture in a bag with a plain pipe, and force out rounds about the size of small mushrooms; sprinkle over these a mixture of powdered chocolate and caster sugar. On to another paper force an equal number of strips, about an inch and a half long, for the stalks, and sprinkle these the same as the rounds, then dry them in a cool oven. When dry enough, fix a stalk and a top together with cake icing, dip the bottom of the stalks in the white of an egg, and roll in chocolate to represent earth. Whip some cream stiff, sweeten, and flavour with vanilla. Place in a dish, and stick the mushrooms in this as if they were growing.

592.—MACAROON OMELET SOUFFLE.

Beat the yolks of four eggs, and mix with them one and a half tablespoonfuls of caster sugar, one teaspoonful of minced candied peel, three finely crumbled macaroons, and one dessertspoonful of cornflour. Mix all thoroughly, and add the whites of the four eggs beaten stiff. Bake in the oven in a well-buttered tin for about twenty minutes. It can be turned out and served with a sweet sauce

593.—SUMMER CREAM.

To one pint of cream allow $\frac{1}{2}$ lb. of powdered sugar. When cool, but not cold, mix with it three tablespoonfuls of lemon juice, strained, and the grated rind of two lemons. Take a nice-shaped sponge cake, cut it in slices, and spread the mixture on them, keeping them in shape. Before sending to table pour over the remainder of the cream and sprinkle with chopped and blanched pistachio nuts, and serve quite cold.

594.—COLD COFFEE PUDDING.

Grease with butter a fancy mould, break in some stale sponge cakes till nearly full, then pour over the following mixture: Four eggs, one pint of milk, two tablespoonfuls of coffee essence, and sugar to taste, also a few drops of Marshall's vanilla essence. Beat all together, steam one hour. When cold, turn into a silver dish, and garnish with whipped cream and burnt almonds cut into strips.

595.—MILANAISE SOUFFLE.

Put the yolks of three eggs, 8oz. of caster sugar, the grated rind and juice of two and a half lemons into a saucepan, and stir them quickly over the fire till as thick as golden syrup, and let them get cool. Soak $\frac{1}{2}$ oz. of gelatine in half a gill of water and stir till dissolved, and add it to the lemon mixture. Whip half a pint of cream in a basin, and add the other ingredients. When cooler, mix in lightly the well-whisked whites of three eggs. Stir all lightly to blend well, then fill a mould with a paper round it, and let the mixture stand quite an inch higher than the edge. Let it get cold, and serve with cream and some chopped pistachio nut on top.

596.—BLACK CURRANT CREAM.

Stew 1lb. of black currants with a pint of water. When well cooked, pass through a strainer to extract all juice. Dissolve in it $\frac{1}{2}$ oz. of Marshall's gelatine and $\frac{1}{2}$ lb. of sugar, pass through a tammy, and when cooling pour into a mould (a fancy one with a pipe is best). When ready to serve, turn out, and garnish with whipped cream that has been sweetened and flavoured with maraschino, using a bag with a rose pipe. One pound of jam answers the same purpose.

597.—APPLE OR RHUBARB MOULD.

Take six or eight good stalks, cut into small pieces, and stew gently until it is in shreds. Strain through a tammy cloth, and before rubbing through the tammy cloth put aside one teacupful of the juice, then rub the rhubarb through the tammy cloth, sweeten to taste, and add a few drops of the essence of ginger. Dissolve eight leaves of Marshall's gelatine; add this to the rhubarb, and a breakfastcupful of stiffly whipped cream. Whip

all these together and pour into a mould, set it away in a cool place until set, then dip in tepid water and turn out. Add one teaspoonful of caster sugar to the teacupful of juice. Pour this round the mould, and serve.

598.—PIPPINS AND CREAM.

Dried pippins require steeping for twelve hours, and then are stewed until tender, if possible in a syrup of sugar and water. When cold, put cranberry in the core of each, place in a dish in the form of a cross, and put stiff whipped cream flavoured with vanilla at each corner, and serve.

599.—GOLDEN PUDDING.

Remains of a sponge cake broken up in dice, 2oz. of chopped sweet almonds, $\frac{1}{2}$ oz. of ground bitter almonds, 1oz. of orange peel cut very fine, one breakfastcupful of raisins stoned, 2oz. of sugar, and two eggs well whipped. Make a custard with the eggs, sugar, and some new milk. Mix well with the other ingredients, and pour into a well-buttered mould, with cherries cut in half, and steam for nearly an hour. Serve with a fruit sauce.

600.—SWEET IMITATION MUSHROOMS.

Two whites of eggs beaten very stiffly, add 4oz. of caster sugar for the meringue mixture. Put on white paper on meringue board, with a teaspoon, rather flat, dust with grated chocolate, and dry them, then scoop out inside and run chocolate icing inside them (2oz. of grated chocolate, 2oz. of icing sugar, and a little water to melt chocolate), then stalks of 2oz. of ground almonds and 2oz. of caster sugar, little almond essence moistened with the whites of eggs beaten, and roll up into shape of stalks, put on sugared paper, and dry them in a cool oven. Put these into the chocolate before quite set.

601.—CHOCOLATE PUDDING.

Boil a large cupful of new milk with $\frac{1}{2}$ lb. of chocolate Menier broken up, adding two tablespoonfuls of sugar. Stir into this 4oz. of breadcrumbs and 2oz. of ground sweet almonds. Add the yolks of two eggs beaten a short time and four drops of vanilla flavouring, also the whites of three eggs beaten stiff. Steam in a well-buttered mould for one and a half hours, and serve with custard sauce.

602.—CURACOA PRUNES.

Stew 1lb. of prunes until tender. Remove the stones and drain from syrup. Lay them in a dish and half cover with curaçoa; leave them for two hours, stirring several times, so that they all get saturated. Replace them and the liqueur in the syrup, add the juice of half a lemon, and simmer for fifteen minutes. Serve warm with custards.

603.—COFFEE CUSTARD SAUCE.

Boil a gill of coffee and a gill of milk together. Put four eggs and 2oz. of sugar in a basin, and beat with a wooden spoon; add a little cream, then pour on the boiling coffee and milk. Return all to the saucepan, but do not let it boil. Add a few drops of Marshall's vanilla essence. When thick, strain and use.

604.—SEVILLE ORANGE PUDDING.

Two Seville oranges boiled, cut up finely, and the pips removed; two eggs whipped for ten minutes, 2oz. of butter, twenty-four almonds blanched and split in two, and half a breakfastcup of caster sugar. Warm thoroughly, mixing one by one together the sugar, almonds, butter, and orange pulp. When all is thoroughly melted, add half a wineglass of liqueur. Turn out and place to cool. Add the eggs when cold. Bake all in a good oven for forty minutes.

605.—SCOTCH PANCAKES.

One and a half ounces of butter, one good tablespoonful of flour, two eggs (leave out one white), a pinch of salt, and a quarter of a pint of nice fresh milk. Beat all together, fry without butter or fat, roll neatly, and serve with sifted sugar over. These are very nice if carefully fried. Start with a hot pan, and fry in quick succession.

606.—ORANGE FOOL.

The fool is made of four eggs beaten to a froth, with the juice of four large Tangerines, pressed out in a lemon squeezer and a gill of thick cream, with sugar to taste. Stir this in a jug placed in a saucepan of fast-boiling water or in a double boiler, and stir until it thickens, without letting it boil. When cool, pour into custard glasses, with a little grated rind showered over the top.

607.—SWEET VOL AU VENT

Put into a stewpan 1oz. of fine flour, one raw yolk of egg, 2oz. of butter, 1oz. of caster sugar, one and a half gills of cold milk. Stir these over the fire till the mixture boils, then flavour with a few drops of vanilla, mix into it one tablespoonful of whipped cream, and use in a vol au vent case.

608.—IMPERIAL PUDDING.

Make some rich suet paste, and line a basin thinly. Stone 1lb. of French plums, and put a layer in the basin. Spread some golden syrup on two sides of a piece of paste and lay it on the prunes, then put another thick layer of prunes and another of paste and syrup, and so on, finishing with paste a little thicker than the rest. The layers of paste should be as thin as possible. Squeeze the juice of one lemon over all before the last piece of paste is put on. Steam this pudding for three and a quarter hours, and serve with a prune sauce.

609.—CREAM PEACHES.

Have some tinned large peaches. Stand each on the round side on a thin slice of lemon jelly to form a cup. Mix five tablespoonfuls of syrup with one of maraschino, and fill the cups of the peaches. Whip up some cream very stiffly and flavour with vanilla, and pile high on the peaches.

610.—TREACLE AND APPLE TART.

Make an apple tart in the ordinary way, but add to every pound of apples used one full tablespoonful of golden syrup, one teaspoonful of brandy, and the rind of a quarter of a lemon, besides cloves. Serve hot with a sauce of slightly melted golden syrup.

611.—ORANGE TART.

Boil two large oranges in water until tender, probably forty minutes. Put the pulp and juice of the oranges in a basin with $\frac{1}{2}$ oz. of butter and double their weight in sugar. Beat all together well. Line a dish with thin paste, put in the mixture, add one glassful of sherry. Cover the top with stiffly beaten white of egg. Bake in the oven, and serve hot.

612.—POTATO FRITTERS.

Roast enough potatoes to produce $\frac{1}{2}$ lb. of pulp. Add slowly $1\frac{1}{2}$ oz. of sugar, half a teaspoonful of vanilla essence, two tablespoonfuls of milk, the beaten yolks of two eggs, and one tablespoonful of chopped glacé cherries. Beat all these ingredients well together, adding the stiffly whipped whites of the eggs last. Have ready some boiling fat. Drop in a dessertspoonful of the mixture at a time, and fry a good brown. Serve very hot with a little icing sugar.

613.—SOUFFLE FRAPPE MARGUERITE.

Make half a pint of fresh strawberry pulp, and beat with the yolk of one egg and one gill of cream. Dissolve less than $\frac{1}{2}$ oz. of gelatine in as little milk as possible and add to the mixture, with one tablespoonful of maraschino. Whip the whites of two eggs till stiff, add them lightly, and mix all very thoroughly together. Put a paper round, and set it on ice to cool. When quite set, remove the paper and sprinkle the top with pink whipped cream.

614.—RICE CARAMEL.

Steep four tablespoonfuls of rice in water for one hour, and while waiting put $\frac{1}{2}$ lb. of raw sugar into a stewpan with one tablespoonful of water, and boil it till it begins to burn. Then run it round the sides and bottom of a mould till set. Make a mixture of the rice, four eggs and the yolk of one more, a little sugar, and a few drops of vanilla essence, and half a pint of milk. Mix up well together. Pour into the mould and steam slowly for two hours. Can be served hot or cold.

615.—ORANGE COMPOTE AND JELLY.

Peel six oranges very carefully, removing all the pith. Cut out the pulp in each division so that there is no skin of any kind, add to this one tablespoonful of brandy and the juice of half an orange, and arrange in the centre of a border jelly, sprinkle a little icing sugar over, and force some whipped cream over the compôte, decorating with rosettes of pink cream.

616.—MOSS BASKETS.

Make or buy some little castle cakes, and scoop out the centres. Dip the cakes in apricot jam, and then in finely chopped pistachio nut. Put a little jam in the inside, and pile whipped cream on top, placing a little heap of pistachio nut on top.

617.—MILK JELLY.

Melt 1 oz. of gelatine in half a teacupful of hot water in a pan. Take one and a quarter pints of cold milk, add 2 oz. of caster sugar and one teaspoonful of vanilla essence. Mix with the gelatine. Strain into a wet ring mould, and set to cool. Serve with whipped cream in the centre and mashed cooked chestnut forced over it, and little rosettes of chestnut round the dish.

618.—CHARLOTTE OF CHESTNUTS.

Shell a pint of chestnuts, and boil till tender. Drain them, and mash with a cupful of cream. Work in caster sugar to taste. Add half a cupful of well-whipped cream, and fill the Charlotte mould.

619.—HOLLOW BREAD AND BUTTER PUDDING.

Make a bread and butter pudding in the ordinary way. When cooked, cut a hollow with a sharp knife in the centre, and fill with hot stewed prunes or any fruit, and serve hot.

620.—ORANGE CUSTARD FRITTERS.

Mix together over the fire for about twenty minutes $\frac{1}{2}$ lb. of flour, two whole eggs and the yolk of a third, and one pint of milk. When the custard is smooth, take it off the fire, and add 1 oz. of grated orange peel, 1 oz. of sugar, the yolks of three eggs, and a little salt. Mix well and let cool. When cold, cut the custard into nice-sized pieces, dip them in egg and breadcrumb, and fry in very hot fat. Sprinkle them with sugar and pile high in a dish, ornamenting it with slices of raw orange.

621.—PLUM JELLY.

Stew $1\frac{1}{2}$ lb. of plums in a very little sugar and water, and when tender rub through a sieve and add a squeeze of lemon juice. Measure out one pint of the pulp and juice, and add $\frac{1}{2}$ oz. of gelatine previously dissolved in a gill of water. Pour into a border mould, and serve with a centre of stiffly whipped cream.

622.—MELON CREAM.

Prepare some Genoese cake mixture, pour it into two halves of a melon mould, and bake in a moderate oven. When ready, turn out and set aside to cool, then scoop out the centres, and fill with stiffly beaten cream sweetened with caster sugar and flavoured with three tablespoonfuls of chopped candied melon. Join the two halves together, and mask with icing slightly coloured a pale yellow and flavoured with maraschino.

623.—CHOCOLATE A L'ALEXANDRA.

Grate 3 oz. of chocolate, and mix with one pint of milk and 1 oz. of gelatine, and one pint of strawberry jam melted to the consistency of milk. Fresh fruit is best in season. Pour all into a jug, and stand in a saucepan of cold water and boil the water for fifteen minutes. Then stir the cream every few minutes till cool. Add half a teaspoonful of vanilla essence, mix, and pour into a mould. Serve whipped cream on top.

624.—BRANDY CHERRY TARTLETS.

Make some little tarts of puff pastry, and fill with cherries which have soaked for some hours in brandy. Cook twelve chestnuts and rub through a sieve, and make a thick cream with them and two gills of cream and a few drops of vanilla essence. Force this through a plain pipe over the cherries, and serve very cold.

625.—DAMSON OR RASPBERRY SPONGE.

Soak 1 oz. of gelatine in one pint of water; add $\frac{1}{2}$ lb. of sugar and one pint of raspberry juice, the whites of two eggs, and the juice of two lemons. Whisk all thoroughly for twenty minutes. Set in a mould to cool.

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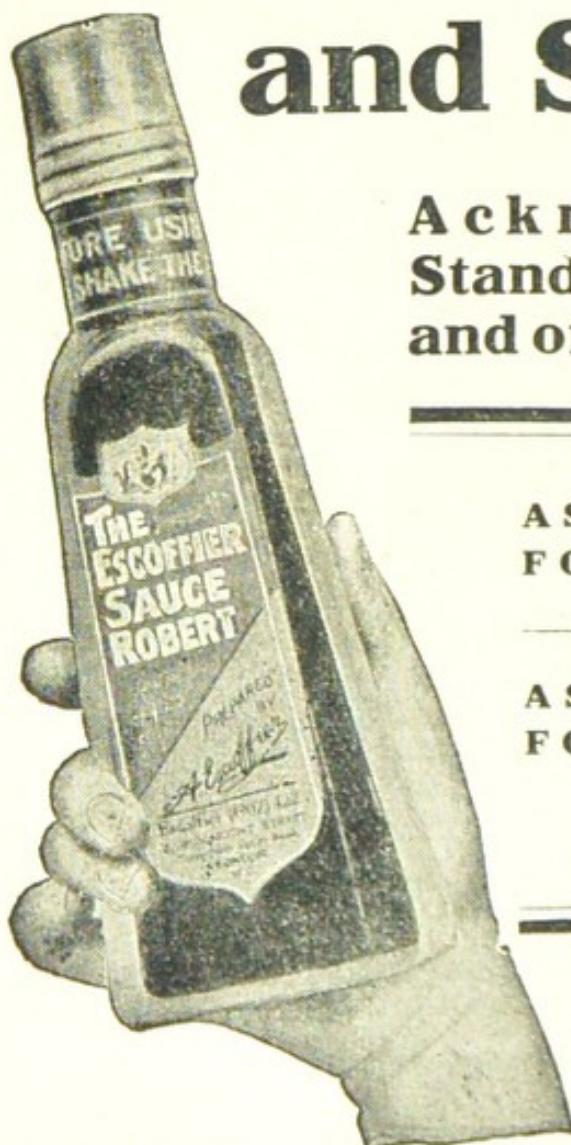
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SOUPS.

626.—OYSTER SOUP

Scald, drain, wash, and beard four dozen oysters, reserving their liquor in a pan. Put 4oz. of butter into a stewpan to dissolve over the fire, mix in 4oz. of flour, moisten with a pint and a half of good white stock or milk, season with nutmeg and a pinch of cayenne, and a teaspoonful of anchovy and half a pint of cream, stir over the fire for a quarter of an hour's gentle boiling, and then, having cut the oysters each into halves, pour the hot soup over them in the tureen.

627.—GIBLET SOUP.

Take two sets of geese giblets, thoroughly cleansed and parboiled in hot water for ten minutes, drain and immerse them in cold water for five minutes, and then place them in a stewpan with a bunch of savoury herbs, carrots, celery, two onions stuck with cloves, two blades of mace, and six shallots. Fill up with about a gallon of water or stock, set the giblets thus far prepared to boil, skim them well, and allow them to boil very gently until they are nearly done, then strain off the stock, wash the giblets in cold water, drain, and cut them up, the wings and feet into inch and a half lengths and the livers into smaller pieces. Next, after the gilet stock has been strained into another stewpan and freed from grease, proceed to clarify it, and garnish it with forcemeat quenelles.

628.—CROUTE AU POT.

Tie up 4lb. of fresh leg of beef with tape, and lay it in a stewpan and cover it with about three quarts of light stock or water. Set the pan on the side of the stove, and when the stock comes to the boil skim it well, and add nice fresh vegetables, such as two carrots, one turnip, some strips of the heart of celery, two leeks, six or eight peppercorns, a little piece of parsnip, and a bunch of herbs tied in a piece of muslin with the spice. Add a little salt, one blade of mace, and two Jamaica peppercorns. Boil for five hours very slowly, then strain, and when cool remove the fat, take up the meat and vegetables carefully on a dish, clarify the stock with beef, &c., if required to be very rich, and serve with some of the beef cut in small square pieces, also the red part of the carrot and some of the other vegetables cut in dice shapes, and the crust of a French roll cut in rounds about $1\frac{1}{2}$ inches in diameter, and either fried or crisped dry in the oven. These croutons can be handed round if preferred. The soup can also be served without being clarified, the fat merely being removed and the meat, vegetables, and crusts served as above. The rest of the meat can be used as a relevé for dinner or lunch, garnished with the vegetables left over and a little of the stock from the pot poured round it.—Mrs. A. B. Marshall.

629.—PORTUGAISE SOUP.

Prepare some French plums and leeks as below, mix them, and add to them sufficient clear stock. Boil up all together, and serve the soup very hot.

FRENCH PLUMS FOR GARNISH.—Put the plums (allowing two or three for each person) in a stewpan with cold water and a pinch of salt. Bring to the boil, take them up, rinse them in two or three waters, replace them in the pan with sufficient clear soup to cover them, and let them boil in it for half an hour, then use as described above.

LEEEKS FOR GARNISH.—Thoroughly cleanse and trim one or two nice leeks, tie them up, and put them into cold water with a pinch of salt. Bring to the boil, then wash them in several waters, put them in one and a half pints of clear stock, and boil them till tender. Then take them up on a plate, remove the string, split them in quarters lengthways, and cut them across in inch lengths.—Mrs. A. B. Marshall.

630.—SPRING FRUIT SOUP.

Put 1lb. of rhubarb cut in short lengths into a saucepan with one and a half pints of rather thin stock; add salt and pepper, the grated rind of half a lemon, and a pinch of ground ginger. Boil gently to a pulp and pass through a sieve. Put it back in the pan with a paste made of 1oz. of flour and water; add 1oz. of butter. Boil it up for ten minutes, and dilute with stock if too thick.

631.—ALMOND PUREE.

Warm one pint of nice white stock. In another saucepan put half a pint of milk, 1oz. of finely ground almonds, a blade of mace, some pepper and salt, and bring to the boil. Then thicken with a very little flour and add the stock, and warm up together. Remove the mace, add one gill of thick cream and the yolk of one egg, stir all over the fire till hot, and serve quickly.

632.—POT AU FEU.

Make a good clear stock with rump of beef and some veal bones. Skim it well, and add gradually some celery, a turnip, a leek, an onion, some herbs, and carrots. Boil it and skim it well, then let it simmer for some hours. Send the coup to table garnished with some of the vegetables and round pieces of the crust of French roll.

633.—“BORTSCH” (SOUP) “A LA RUSSE” FOR TWELVE PERSONS.

Four pounds of leg of beef, one duck, three onions (one stuck with four cloves), half a cabbage, two bayleaves, 2lb. of shin of veal, three carrots, four parsley roots, two beetroots, and thirty crushed white peppercorns. Cover the bottom of the soup pot with onions and carrots cut in slices; add the beef and the veal, which must be cut in large dices, the peppercorns, bayleaves, parsley root, and a little thyme. Then add a large glass of white wine, cover the pot and put it on the fire, let all cook until the liquid in the pot has been reduced to a glaze, then add four quarts of water, the duck, the cabbage tied round with string, and some salt. When the whole begins to boil pull it off the fire, skim well, and then let the pot simmer for four hours. Take the duck

out of the pot about half an hour before, cut the breast off, and cut it into narrow strips. Scoop the broth slowly and carefully out of the pot, and strain through a very clean cloth which is not starched into another pot, and let it simmer again until reduced to quantity required. In the meantime scrape a medium-sized raw beetroot and squeeze the juice out of it. At dinner time pour the broth into a soup tureen, add the beetroot juice and the strips of the duck's breast, and serve. Some very fresh double cream to be handed round separately.

634.—CUCUMBER PUREE.

Take one large cucumber, peel and cut up small; add two fresh lettuces, well washed and coarsely shredded. Put all into a stewpan with enough water to cover, a tiny bit of soda, and a sufficient allowance of salt. Let it just come to the boil, then strain and press free from all moisture. Again return to the stewpan, with 3oz. of butter, and cook slowly for some twenty minutes, then add two pints of clear white stock and cook again for thirty minutes. Now pass all through a fine hair sieve, and put into a pan in the bain marie to make hot. Then to a pint of warm cream add the yolks of four beaten eggs; put this to the soup, and stir all together until it thickens, then serve with slices of cucumber which have been cooked in water until tender and afterwards made firm by being laid under cold water, drained dry, and fried in fresh butter.

635.—WHITE SOUBISE SOUP.

Take two small Spanish onions, peel, and cut them into rounds; let them cook in a saucepan (with the lid on) with 1½oz. of butter for about half an hour, or until they are soft, without being coloured at all. When ready, pour over them a pint of white stock, adding some pieces of bacon rind and breadcrumbs. Simmer gently for one hour, then pass the soup through a fine sieve, and press as much of the onion through it as possible. Boil up again, put into it a pint of boiling milk, or if possible boiling cream, and serve very hot.

636.—BEETROOT SOUP.

Make a good stock of shin of beef and knuckle of veal (2lb. of each), one large onion, two carrots, two turnips (white), mixed herbs, and seasoning to taste. Boil for many hours, strain, let it stand until cold, then the fat is to be removed. After a lapse of twenty-four hours add the beetroot, which has been previously boiled until tender and rubbed through a sieve. Add some cream. To increase the pink colour add more beetroot or add Marshall's carmine.

637.—WHITE SOUP.

One ounce of butter, 1oz. of flour, one pint of white stock, half a gill of cream, one yolk of egg, seasoning, half a gill of cooked carrot and turnip (cut into pea shapes), and a few green peas. Melt the butter, add the flour, and fry slightly. Add the stock gradually, stir till boiling, and cook for a few minutes. Beat up the yolks with the cream, add these to the soup, also the vegetables, and season it nicely. Pour into a hot tureen, and garnish also, if liked, with a little chopped parsley.

638.—HARE SOUP.

One hare, 2oz. of beef dripping, 1oz. of lean ham, two onions, two carrots, one turnip, two sticks of celery, three quarts of stock, spice and herbs and seasoning, a little rice flour, one wineglassful of port, and one teaspoonful of red currant jelly. Melt the dripping in a large stewpan, add the ham, and fry the hare (which should be cut into joints) till well browned, then remove it and add the vegetables (cut into slices), and fry them lightly. Then replace the hare in the pan and add the herbs and the stock, and let it simmer for three hours, skimming from time to time. When the meat is tender, remove the best portions and cut it into strips, and put it aside till required. Pass the soup and vegetables which remain through a hair sieve, reheat, and thicken with a little rice flour, add a few drops of Marshall's carmine, and the red currant jelly. Put the strips of meat which you have put aside into the soup, add the wine, and serve. If liked, little forcemeat balls may be added. If so, they must be poached first, then added to the soup. Also the blood of the hare may be added, but care must be taken not to let it boil after it is added.

639.—CHESTNUT PUREE.

Cut off the tops of 1lb. of chestnuts, and roast the nuts for fifteen minutes, then take off the outer and inner skins and cook in a pan, with sufficient light stock to cover, for three-quarters of an hour with a pat of butter, when they should be quite dry. Pass them through a wire sieve, mix with a little cream or milk, a pat of butter, a pinch of salt and sugar, and a dessertspoonful of anisette, and colour with Marshall's carmine to a pale salmon shade. Warm, and use.

640.—CREME ROYALE.

Three pints of strong, well-flavoured white stock, 2oz. of cooked macaroni, two yolks of eggs, a quarter of a pint of cream, one tablespoonful of Parmesan cheese, one teaspoonful of chopped parsley. Cut the macaroni into small pieces, let it simmer in the stock for five minutes, and season with salt and pepper and a pinch of cayenne. Beat the yolks of the eggs into the cream. Remove the soup from the fire and beat the cream into it. Sprinkle in the parsley and cheese, and reheat the soup without allowing it to boil.

FISH.

641.—OYSTERS A LA GRACE.

Take as many oysters as required, beard them, and stew the beards in a little new milk, strain into the oysters, add 1oz. of butter, red pepper, a little salt, and just bring to the boil. Have the yolks of two eggs beaten up in two tablespoonfuls of cream, add to the prepared oysters, and let it thicken in the bain marie or chafing dish. Add a squeeze of lemon juice, and serve immediately.

642.—STUFFED SOLE.

Clean and prepare the fillets of sole. Sprinkle with pepper, salt, and lemon juice. Make a paste of breadcrumbs, chopped herbs, and parsley and butter. Cut the fillets in half. Into each piece roll a little stuffing. They can be dipped in egg and breadcrumbs and fried, or put into boiling dripping and baked for twenty minutes, and served with anchovy sauce. Use four tablespoonfuls of breadcrumbs, one of chopped parsley, and half of chopped herbs for the paste.

643.—COLD SOLE, SAUCE VERTE.

Fillet the sole, sprinkle with pepper and salt, roll up (not too tight), and tie with cotton. Cook in a buttered pan for fifteen minutes, or until tender. Set to cool. When required, untie them and arrange in two rows down the centre of a dish, garnishing with a green sauce. Mix a tablespoonful of pounded parsley with half a gill of melted butter, half a gill of cream, and half a gill of mayonnaise, salt, pepper, and a few drops of lemon juice. If too thick, add a little milk. Put through a sieve and pour over the fish to cool. The sauce should be quite smooth.

644.—SHRIMP FRITTERS.

Pick and clean some shrimps, and pound them to a paste with a few breadcrumbs and some drops of anchovy essence. Make this into little cakes, dip them in a batter, and fry them in boiling fat. Drain them, and serve with thin rolls of brown bread and butter.

645.—ENFIELD PUFFS.

Prepare some thin pastry, and cut it into thin squares. Place in the centre of each square three or four shrimps and some chopped mushroom. Fold over and pinch the ends together. Dip in white of egg and fry in hot fat. Serve hot with a little coralline pepper on top.

646.—LOBSTER SOUFFLE.

Cook a small lobster, and then remove the meat and pound it in a mortar. Melt 2oz. of flour and 1oz. of butter together, and mix well; stir in half a pint of milk over the fire till it thickens, add the lobster and the beaten yolks of two eggs, and a little

salt. When all are thoroughly mixed add the stiffly beaten whites of three eggs. Butter a mould, pour in the mixture, cover it with buttered paper, and steam it gently for thirty minutes. Serve with lobster coral over all.

647.—SOLE AU GRATIN

Remove the skin, head, and fins from a fresh sole, and trim it. Wash and dry it well in a clean cloth. Season with coralline pepper and salt. Rub the dish in which it is to be served with good butter, and lay the sole in it. Pour over a wineglass of white wine, cover with a buttered paper, place the dish in a baking tin with boiling water, and set in a hot oven for ten minutes, then remove the paper and pour all over the sole about half a pint of gratin sauce, sprinkle over this a tablespoonful of browned breadcrumbs, and return the dish to the oven for twelve to fifteen minutes, then if not sufficiently deep in colour hold a red-hot salamander over it for a minute or two, sprinkle it lightly with chopped parsley, and serve very hot.—Mrs. A. B. Marshall.

648.—COLD MACEDOINE OF SOLE.

Prepare a neatly cut-up salad of cooked tomatoes, celery, carrots, turnips, mushrooms, and potatoes. Mix lightly together with cream and a little salad oil. Pile on a dish. Lay nicely cut fillets of cold cooked sole on the macedoine, and serve with peeled raw tomatoes round the dish.

649.—MAYONNAISE OF BRILL, COD, OR HALIBUT.

Cut some cooked brill into pieces about $2\frac{1}{2}$ inches long and $1\frac{1}{2}$ inches wide, and mask on one side with lobster farce. Put a pile of finely shredded lettuce into the centre of the dish, arrange the fish round it, and pour a rich mayonnaise sauce over all.

FARCE.—Pound the flesh of a small cooked lobster till smooth, add one anchovy and the yolks of two eggs. Rub through a sieve and use.

649A.—PRAWNS IN CASSEROLE.

Take six Dublin Bay prawns or twenty-four ordinary prawns, shell them, and place in a casserole dish. Pour the following sauce over the prawns, and cook them for about fifteen minutes. Serve hot in the casserole.

SAUCE.—Put the prawn shells into a saucepan with one tablespoonful of prawn meat, half a tablespoonful of chopped onion, and two peppercorns, and just cover with white stock. Boil these well, then strain off the liquor and make a sauce with $\frac{1}{2}$ oz. of butter and flour. A few curled anchovies may be put on top.

650.—FILLETED TURBOT. ITALIAN SAUCE.

Cut some nice-sized fillets from a turbot, lay them in a pan and sprinkle them with salt, pepper, and a little lemon juice, cover them with a buttered paper, and cook in the oven for fifteen minutes. Arrange the fillets on a dish, and pour over them a brown Italian sauce, which is made by putting into a saucepan one finely chopped onion, 2 oz. of chopped mushrooms, 1 oz. of butter, salt and pepper, a bayleaf, and some chopped parsley. Let this simmer for twenty minutes, and add a glass of white wine and warm it up, then half a pint of brown sauce and $\frac{1}{2}$ oz. of glaze. Boil it up for five minutes, remove the bayleaf, and pour the sauce over the turbot. Serve hot.

651.—SALMON FARCI.

Cut some thin fillets of salmon and dip them in oil, and season with salt and pepper. Make a little forcemeat of finely minced cucumber, butter, yolk of egg, chopped truffle, and some white fish. Make into small thin rolls, and roll up inside the fillet of salmon. Tie a band of buttered paper round each, and fry for twenty minutes in a pan with some herbs and a little stock. Remove the paper, and serve on thin rounds of cooked cucumber.

652.—HADDOCK CUSTARDS.

Ingredients: Some cooked dried haddock, two yolks of eggs, one gill of milk, buttered toast or fried croûtes, pepper and salt to taste, grated Parmesan cheese. Take a piece of cooked haddock and break it up in very small flakes. Put in a saucepan a piece of butter, and stand it on the stove to melt. Beat up the yolks of two eggs and add the milk and pepper and salt to taste, then pour into the melted butter, and cook slowly and without allowing it to boil. When it begins to thicken add the haddock, and stir again until the mixture is quite thick. Take some nicely buttered rounds of toast, or some fried croûtes, and spread a little of the mixture on each round, and sprinkle the top with grated Parmesan cheese. Dish up on a paper, and serve very hot with sprigs of parsley.

653.—HAKE A LA GRAND HOTEL.

Cleanse the hake and cut it in slices about 2 inches thick, and sprinkle these well with salt. Let them stay in the salt for about an hour, then wash them well in cold water and tie them up with tape. Put about 2oz. of butter, a dust of coralline pepper, the juice of a lemon, and about two and a half wineglasses of white wine (this is for 3lb. or 4lb. of fish) in the bottom of a stewpan, lay the hake slices in this with a buttered paper over them, and let it all simmer at the side of the stove for fifteen to twenty minutes, then take the fish up with a slice and place it on a hot dish, pour the sauce round it, with some more served in a sauce-boat, and garnish the fillets all round the edge with salsify or parsnip cut in julienne shreds, and sprigs of picked and blanched chervil. Sprinkle the centre of the fish with a little lobster coral or coralline pepper. Serve very hot.

SALSIFY FOR GARNISH.—Wash and peel the vegetables, cut them in shreds, and lay them in cold water and a little salt and lemon juice as you do them. Put them in a pan with enough boiling water seasoned with lemon juice and salt to cover them, bring the water to the boil, let them cook for an hour, then drain them, mix them with a little warm butter, coralline pepper, and use.

PARSNIPS FOR GARNISH.—Peel and well wash the parsnips, and cut them crosswise in $1\frac{1}{2}$ -inch lengths; peel these round so as to only get the tender outside part, cut them in julienne strips, blanch them, strain, and rinse them well in cold water. Put them in a pan with boiling water, a little salt, and the juice of a lemon. Boil gently for twenty to thirty minutes, taking care the parsnip is kept well under water. Strain off the water, mix in a pat of warmed butter a tablespoonful of little picked and blanched parsley leaves. Put the parsnip in pretty, neat bunches here and there round the fish with the halves of the hot hard-boiled eggs. These should be boiled for seven minutes.—Mrs. A. B. Marshall.

654.—TURBOT WITH MUSHROOMS.

Clean a small turbot and remove the fillets from the bone. Butter a tin and lay in the fillets, seasoning with pepper and salt and lemon juice. Put a buttered paper over it, and cook it in a fairly hot oven for ten minutes. Add a little cream over the fish and cook for another five or six minutes. In the meantime grill some fresh mushrooms by putting a pinch of salt in the centre of each and placing in a pan. Serve up the fillets of turbot on a flat dish, and with an arrangement of mushrooms down the centre of each fillet. Hand a plain butter sauce

655.—LOBSTER A LA CLARKE.

Fillet a good lemon sole and cut into nice sized pieces. Cover one side thickly with lobster farce, and cook in a moderate oven for fifteen minutes or less. Put it aside to get cold. Serve on a bed of salad ornamented with fancy aspic shapes.

LOBSTER FARCE.—Pound 4oz. of lobster till smooth, add one tea-spoonful of anchovy essence, a little pepper, and enough cream to make a paste, and use.

656.—BOUILLABAISSE.

Put in a saucepan one onion, one sprig of parsley, two bay-leaves, three cloves, two carrots, salt, and pepper, and 3lb. weight of any fish, such as smelts, plaice, sprats, red mullet, sole, white-bait, flounder, whiting. Over the fish, which should be cut into long fillets, put three tablespoonfuls of oil, a pinch of allspice, some more salt and pepper, and just cover with water. Put the lid well down on the saucepan, and boil for twenty minutes. Drain the fish and serve it piled up on a dish, and cover it. Strain the soup and serve at the same time.

657.—LOBSTER RAGOUT.

Remove all the meat from a cooked lobster, and warm it up in a little fish stock, seasoning it with cloves, onion, a bayleaf, and parsley. Strain it, and lay in a buttered dish which has been sprinkled with grated breadcrumbs, sprinkle a few drops of lemon over it, and pepper. Pour a rich Espagnol sauce over all, and set in the oven for a few minutes. Grate a very little Parmesan cheese over the top, and ornament with the coral and fried parsley. Serve very hot in the dish.

658.—PRAWN SALAD.

Boil together in a little water, some parsley, tarragon, chervil, and a sliced onion. When tender, strain them, and to every two tablespoonfuls add three turned olives, one gherkin, one boned anchovy, and pound in a mortar. Add a little salt and pepper, and six tablespoonfuls of mayonnaise sauce, one pint liquid aspic jelly, 100 picked and cleaned prawns, and some mustard and cress or any finely cut salad. Line a mould with aspic jelly fairly thick. Pour in the mixture, and set it on ice to cool. Serve on a bed of salad.

659.—SOLE A LA SEFTON.

Put four large fillets of sole on a buttered baking tin, season with a little lemon juice, salt, and coralline pepper; lay a

buttered paper over them and cook for seven to eight minutes, then take them up and put them to press, and when cool cut each fillet into three or four neat pieces, and mask the top of each with pink mayonnaise aspic. Garnish with little sprigs of chevril and strips of red chillies, set them with liquid aspic jelly, and when this is set trim the little fillets neatly, and dish on a border of aspic. Garnish with lettuce cut or broken into small pieces, beetroot, and cucumber (or use a macedoine of cooked vegetables), with a thick mayonnaise and some chopped aspic. This dish can be served either as dressed fish, or for second course, or for luncheon.—Mrs. A. B. Marshall.

660.—OYSTER SOUFFLES.

Beard a dozen sauce oysters and cut them up into little square pieces; strain their liquor into a cup. Put 2oz. of fine flour into a stewpan with 2oz. of butter, a tiny dust of coralline pepper, a pinch of salt, three raw yolks of eggs, and barely half a pint of cold milk. Mix well together, and stir over the fire until it boils, add the cut-up oysters and their liquor. Whip four large whites of eggs and a pinch of salt till very stiff, and add this to the above boiled mixture. Mix well together, and fill some little paper cases which have been just oiled and dried (china cases can be used if liked), put a few browned breadcrumbs on the top of each souffle, and a tiny piece of butter to keep it moist, and bake in a moderate oven for about fifteen minutes. Dust over with chopped parsley and coralline pepper, and serve directly they are taken from the oven. These might also be steamed instead of baked.—Mrs. A. B. Marshall.

660A.—WHITEBAIT ON TOAST.

Toast some very thin pieces of brown bread, and butter them. Put a squeeze of lemon over the toast and pile devilled whitebait on each piece, and serve very hot. The toast should be in neat rounds, one for each person, and a thin slice of lemon on top of the whitebait.

661.—DRESDEN PATTIES.

Take a few slices of ham, chicken, and any cold meat, pass through a meat machine, and then pound it well with a small piece of butter. Put all into a saucepan with enough stock to well moisten it, bring to the boil, and then pass through a wire sieve, return this into the pan, and mix a small spoonful of Brown and Polson's cornflour, thicken the puree, and season to taste. Have some nicely mashed cold potatoes ready, and make up into little croustades sufficient to hold one spoonful of puree. Egg and breadcrumb them, and fry a nice golden brown in hot lard. Do not put the hot puree in till required, as the cases should be kept crisp. Decorate each one with a few hot macedoine vegetables.

662.—LOBSTER MAYONNAISE.

Cut a boiled lobster into neat pieces, steep them in a basin with a little vinegar, oil, pepper, and salt for ten minutes. Drain the pieces, and dish on a pile of seasoned lettuce, which has been cut in long shreds. Mask it completely with a rich mayonnaise sauce. Garnish with fillets of anchovy and chopped aspic. Mix together in a basin the raw yolk of one egg, half a tea-

spoonful of mustard, a little white pepper, and a pinch of salt. Make as thick as butter by dropping in salad oil and stirring with a wooden spoon. When stiff, add one teaspoonful of tarragon vinegar, four drops of lemon juice, and one tablespoonful of thick cream.

663.—QUENELLES OF WHITING AND OYSTERS.

Ingredients: Two small whiting, four oysters, 2oz. panard, one tablespoonful sauce, one tablespoonful cream, one and a half eggs, seasoning to taste. Method: Fillet the whiting, and pound the fish well, then add the panard, and pound again. Mix the sauce, cream, and eggs, and seasoning to taste, and pound all well together, then pass through a wire sieve. Garnish some quenelle shapes with hard boiled egg and chopped parsley, put the mixture in, and poach about fifteen minutes, dish up on mashed potatoes, and serve with a good white sauce made from the fish bones.

664.—COD A LA FLORENCE.

Salt a nice piece of salted cod in cold water, changing the water twice. Boil it, remove bones and skin, leaving the cod in nice flakes. Put into a saucepan half a pint of milk, with a few large mushrooms, a small onion cut up, a piece of celery, and a little bit of carrot. Simmer for half an hour, melt an ounce and a half of butter, add an ounce of flour, and the milk strained. Stir well until boiling, add two tablespoonfuls of cream, a dozen oysters cut in two, and the liquor from them, season with Marshall's coralline pepper, add a few drops of lemon juice, then put in the flakes of cod. Make very hot but do not reboil it, have ready a purée of parsnips, pour the cod into the centre of the border, and sprinkle with finely chopped parsley.

665.—TANGERINE SAVOURY SAUCE WITH TURBOT.

Cut four tangerines open, press them through a lemon squeezer, and stir into a glassful of Madeira or sherry, a little veal stock being added, together with the shredded rind of one of the oranges, a little lemon juice, and a teaspoonful of Worcester sauce.

666.—FISH CREAMS.

Take $\frac{1}{2}$ lb. of cooked fish and pound it till smooth. Add to it a quarter of a pint of thick cream, a little salt and pepper, and one raw egg. Mix all thoroughly. Butter some little moulds and sprinkle them thinly with finely chopped capers. Fill each with the mixture, and poach them in a pan of water in the oven for about fifteen minutes. Turn them out, and serve with a good cream sauce.

667.—SOLES AUX TOMATOES.

Take some small fillets of soles and bat them out, just fold over, and place on a flat tin with a sprinkling of lemon juice, pepper, and salt, and a small knob of butter; lay a piece of white paper over, place on a tin of water, and cook for about fifteen minutes in the oven. Dish round on a purée of potato, and a purée of tomatoes poured round the base or handed round. Garnish with Marshall's coralline pepper, and little bunches of fried parsley.

668.—SOLE A LA BONNE FEMME.

One large sole skinned and trimmed, one gill of fish stock, 1½ oz. of mushrooms, two chopped eschalots (if liked), one glassful of white wine, white sauce, and some chopped parsley. Put the chopped mushrooms and eschalots into a buttered sauté pan, then lay the sole on top, then the white wine and fish stock, made with milk and water, season it, and cover with a buttered paper. Put it into the oven for about a quarter of an hour, basting often. When taken out of the oven, add the white sauce to the stock (it must not be too thick), when ready to serve strain the sauce over the fish, spread the chopped mushrooms and eschalot over the top, and sprinkle with chopped parsley.

669.—FRIED FILLETS OF HADDOCK.

Take the fillets of a fresh haddock, and cut them in long strips and about one inch wide, season them with a little mignonette pepper, a sprinkling of anchovy essence, salad oil, and chopped parsley, and let them remain in the seasoning for about one hour. Take them up, and sprinkle them over with fine flour, and dip them entirely into whole beaten-up egg and freshly made white breadcrumbs, tie each fillet into the shape of a lover's knot, and drop them into clean boiling fat and fry them till a nice golden colour, take them up and arrange them on a pile of crisply fried parsley, and serve hot. Soles are excellent served in the same way.—Mrs. A. B. Marshall.

670.—VOL AU VENT OF OYSTERS.

Ingredients: Puff paste, two dozen oysters, half a pint of sauce made from white fish stock, and liquor from the oysters, two tablespoonfuls of cream or more, a few drops of lemon, and salt to taste. Method: Blanche the oysters, but do not allow them to boil, beard them, and cut each oyster in three or four pieces, according to size. For the sauce, take 2oz. of butter, 2oz. of flour, and fry without discolouring, then mix with it the liquor from the oysters, and enough fish stock to make a nice thick sauce, stir it until it boils, then add the cream and season with salt and lemon juice. Now add the oysters, and put the mixture into a well shaped case of puff paste and serve hot, garnished with fried parsley.

671.—SAVOURY SOLE.

Take a large fresh sole, skinned and trimmed from the fins; dry with a clean cloth, slit it down from the head to the tail, season with a little salt and pepper, sprinkle with a little salad oil, place the sole in a tin or sauté pan, and cook in a moderate oven for about fifteen minutes, then take up with a palette knife and place it on a hot dish, and keep it hot. Take some mussels, with some sliced truffle, and bearded oysters, and place these round the sole. Fry 1½oz. butter and fine flour together without discolouring, add to this three-quarters of a pint of the liquor from the shellfish, and stir till it boils, then add a quarter of a pint of tomato pulp and the liquor from the sole and pass all through the tammy; add a dessertspoonful of Marshall's (white) tarragon vinegar, a dust of salt, and Marshall's coralline pepper, and a few drops of Marshall's carmine. Rewarm

in the bain marie, pour over the sole, and serve it at once for a dinner fish. To prepare the tomato pulp, rub the vegetable through a hair sieve.

672.—STEWED COD.

Cut 1lb. of cod into small pieces and sprinkle with salt, and let it stand for one hour and a half. Cut some parsnips into julienne strips and cook them for a few minutes in a stewpan, add one fried onion, and the fish without the salt. Cover with water, add a paste of one tablespoonful of flour, some ginger, allspice, cloves, and nutmeg, and vinegar and treacle, and pour this into the pan. Cook gently all together until a nice brown. Serve with the strained sauce poured over the fish.

ENTREES, ENTREMETS, ROASTS.

673.—SWEET AND SAVOURY SALAD.

1. Peel and slice six oranges and arrange in layers in a fruit bowl with grated cocoanut between, each layer being prefaced with a sprinkling of sugar and a squeeze of lemon juice. Grated nutmeg should form the top.

2. Slice six tangerines, marinade for an hour in oil, lemon juice, a little salt, and black pepper. Strain off the marinade and mix with the pulp of a banana, worked into a purée with a fork, add a spoonful of very finely minced celery, same quantity of minced sour apple, a teaspoonful of castor sugar, and a very little grated horseradish. Mix all together, and dish the slices of tangerine separately for each person on fresh lettuce leaves, and pour the sauce over the top. For the marinade, use half a teacupful of oil, fifteen drops of lemon juice, half a teaspoonful of salt, and a pinch of black pepper.

674.—SWEETBREAD PATTIES.

1. Take some patty cases, lay an oyster, cooked, in the bottom of each, fill up with cooked sweetbread, and ornament with chopped mushroom.

SWEETBREAD SALAD.

2. Blanch the required number of sweetbreads and place in a sauté pan with half a pint of good stock to every four sweetbreads. Baste them constantly, when a light brown they are done, arrange them in the centre of a large circle of mashed potato, and fill in the space between them and the potato with a macedoine of vegetables, or with green peas, and ornament with asparagus tips. Serve hot or cold.

675.—WILD DUCK AND SOUBISE SAUCE.

Prepare the wild duck for roasting, wipe the inside with a cloth, and sprinkle salt and pepper both over the skin outside and the inside. Chop up a small onion, add a tablespoonful of breadcrumbs, a little minced parsley, salt, and pepper, and moisten with a spoonful or two of claret, and fill the cavity with the stuffing. Rub the liver over the breast, and roast the bird somewhat overdone. Make a good gravy of the neck and gizzard, a spoonful of claret, half an anchovy, a blade or two of mace, a slice off the end of a lemon, an onion, pepper, and salt, and a pint of water. Boil until the stock is reduced to half a pint and strain through a hair sieve. Add a little beef essence, and pour over the duck when ready. For the sauce, peel two Spanish onions, cut them in slices, place them in a bainmarie with two tablespoonfuls of water, a piece of butter the size of a walnut, pepper, and salt. Steam gently till the onion is cooked. Then add a dessertspoonful of flour, the same quantity of cooked mashed

potatoes, a gill of milk, a spoonful of thick cream, salt, pepper, and a few drops of lemon juice. Stir regularly until the sauce is perfectly smooth, and then rub through a coarse sieve. Serve with the wild duck.

676.—CUTLETS MARGUERITE.

Cook six cutlets in a sauté pan and press them between two dishes till cold. Mask one side with the liver stuffing, and put in the oven to warm. Brush them over with glaze, and serve on a circle of spinach with a macedoine of vegetables in the centre.

STUFFING.—Fry together $\frac{1}{2}$ lb. of calf's liver, one carrot, one onion, a bayleaf, six peppercorns, and a small stick of celery. When all quite cooked, pound in a mortar, then pass through a sieve, and use.

677.—CALF'S HEAD (MAITRE D'HOTEL).

Take remains of calf's head, and cut into nice slices and warm in a small pan, the slices just covered with white wine. Prepare following sauce of Mrs. A. B. Marshall's: 2oz. butter, 2oz. flour lightly fried, mix with half a pint of white stock, stir till it boils, add a gill of cream, a few fresh white mushrooms, their peels and stalks. Cook for ten minutes, add a pinch of salt, tanning, add tablespoonful of finely chopped parsley. Lay the slices of calf's head neatly in a dish and pour the hot sauce over them, and serve very hot. The remains of the wine can be used up in stock.

678.—ASPIC OF TONGUE.

Make a good aspic and line a shallow mould with it. Arrange some slices of tomato round the mould. Let it set. Have four well cooked sheeps' tongues. Cut them into dice, mix with the remainder of aspic. Fill the mould and set to cool. Serve with tomatoes.

679.—CHICKEN CREAMS, OR CREAM OF GUINEA FOWL.

Remains of chicken put through a sieve, to $\frac{1}{2}$ lb. put three eggs and 1oz. of butter and a little salt and pepper. Mix thoroughly to a smooth paste, add two tablespoonfuls of cream whipped up. Put into little buttered moulds and poach in thin stock for over fifteen minutes. Serve hot with grilled mushrooms.

680.—SHEEP'S TONGUES IN ASPIC.

Rub each sheep's tongue with a tablespoonful of salt, a teaspoonful of brown sugar, and some powdered pepper, cloves, and nutmeg, and leave all night. Then rinse them, and boil in stock if possible, or in water, with a ham bone and some turnip and celery, until the skin will come off (about three hours). Let them cool, cut them through lengthways, and arrange them in a hollow mould which has been lined with aspic jelly. Toss some mustard and cress round the tongues, and fill in with the aspic, and set to cool. Serve with the centre of the mould filled with salad.

681.—NAARTJEES SAUCE.

Clean the giblets of the wild duck, and place in a stewpan with water and seasoning, and stew gently. Then pare off the

rind of four mandarine Naartjee oranges. Cut it with a sharp pair of scissors into very fine strips like the shredded vegetables in julienne soup, blanch them, then drain them and set aside to cool. Take a dessertspoonful of butter, melt it in a saucepan, and stir in two tablespoonfuls of flour. Allow this to brown, stirring continuously at the side of the fire, and pour in by degrees sufficient of the giblet stock of the fire, and pour in by degrees sufficient of the giblet stock to make a thick sauce. Then add the strained juice of the four oranges, a dessertspoonful of red currant jelly, a dessertspoonful of claret, salt, and pepper. Pass the sauce through a strainer, add the shredded rinds, return to the fire, and bring slowly to the boil. Serve at once.

682.—MUTTON CUTLETS AU GRATIN.

Prepare required number of cutlets nicely trimmed. Mix equal quantities of breadcrumbs and grated Parmesan cheese. Dip the cutlets in beaten yolk of egg, then in the cheese and crumbs, do it a second time, and fry them a nice brown. Serve with tomatoes grilled.

683.—SWEETBREADS A LA MODE

Take some cooked sweetbread. Dip some nice sized pieces in a thick tomato sauce. Roll them in a thin slice of ham, put in oiled papers, and fry a nice colour. Serve with tomato sauce.

684.—FRITOT OF SWEETBREAD.

Having cooked a sweetbread, cut it into nice rounds, and lay them to season in oil, lemon juice, chopped parsley, and salt and pepper for two hours. Dip each in a nice batter, and fry in boiling fat for five or six minutes. Serve very hot with green peas and chopped fried parsley.

685.—CUTLETS AU GRATIN.

Take some cutlets and dip in a thick brown sauce. Have ready some breadcrumbs and grated Parmesan, mixed. Dip the cutlets in this, then into beaten yolk of egg containing chopped parsley. Fry them, and serve in a crown with cooked tomatoes in the middle and spaghetti round.

686.—VOL AU VENT OF CURRIED VEAL.

Cut 1lb. of lean veal into dice. Chop four small onions into small pieces, and fry in butter till a dark brown. Mix in a basin three dessertspoonfuls of curry powder, one of desiccated cocoanut, two small lumps of sugar, one dessertspoonful of relish, the same of chutney, a little salt, 1oz. of butter, and one breakfastcupful of stock. Mix all thoroughly. Place the onions in a saucepan, the meat on top, and pour the mixture over it. Stew gently for two hours and a half. Then add one sour apple cut in dice, and two tablespoonfuls of thick cream, and stew for another one hour and a half. Prepare a large vol au vent case, fill it with the mixture, and serve very hot.

687.—SWEETBREADS AU PARMESAN.

Put a nice blanched sweetbread in a pan with a few herbs, a carrot, a little celery, and an onion, and fry it for twenty minutes.

Then just cover with good stock, and braise for three-quarters of an hour. Cut the sweetbread into slices $\frac{1}{2}$ inch thick, sprinkle it with chopped fried parsley and grated Parmesan cheese, and toast in the oven for ten minutes. Serve very hot with a cooked artichoke bottom on each slice and a marble of parsley butter on the artichoke.

688.—NEW CARROTS MAITRE D'HOTEL.

Boil some young carrots, putting plenty of salt in the water. Drain them and keep hot. Melt some butter, parsley done through a sieve, a little pepper to taste, very little sugar, into some good, clear stock, and pour this over the carrots, and serve very hot.

689.—ASPIC QUENELLES.

Make some little quenelles of chicken pounded with cream. Cover the round side of the quenelles with foie gras and then a coating of aspic jelly, some being red, others white. Serve each on a little oval of cold tongue, slightly larger than the quenelle, and place strips of truffle on the projecting edges of tongue. Serve on a bed of salad.

690.—CUCUMBER FARCI.

Peel a cucumber and cut into slices about 1 inch thick. Lay them in a baking tin, over each sprinkle some salt and pepper, and lay a slice of lean ham or bacon on top and bake for fifteen minutes in a slow oven. Remove the bacon and the seeds of the cucumber, leaving a ring. Into this pile the following forcemeat: one teacupful of chicken pounded, half that of tomato purée, some salt and pepper. Fill the rings with this and bake slowly for ten minutes. Serve a little coralline pepper over all.

691.—MUTTON CUTLETS WITH SOUBISE SAUCE.

Prepare the cutlets, egg and breadcrumb, fry a pale colour, and dish them straight down the centre of the dish on a border of mashed potato, and pour the sauce down each side. For the soubise sauce: Take three onions sliced into halves, one pint of milk, $\frac{1}{2}$ oz. butter, a little pepper and salt, a bunch of herbs, and a bayleaf, and half a pint of Béchamel sauce; boil slowly for three-quarters of an hour, remove the herbs, and pass the sauce with the onions through a hair sieve, then add two tablespoonfuls of cream, make hot in the bainmarie, and use.

692.—POULET JOSEPHINE.

Prepare a chicken for boiling. Put in a stewpan four tablespoonfuls of salad oil, some herbs, salt, an onion cut in strips, six cloves, and two blades of mace, and warm thoroughly. Then put in the chicken and cook it very slowly, turning it constantly. Take out the chicken and half the oil. To the remainder of the oil add a sliced tomato and a little stock and stew for ten minutes, add a few pieces of boiled macaroni, about 1 inch long, warm for five minutes, and then serve round the chicken.

693.—STUFFED CHICKEN.

Bone the chicken and stuff it with forcemeat given. Sew it up and stew in a little stock seasoned with ham, onions, and carrots, skimming it carefully as it stews. When done, remove the string where it is sewn, and garnish the breast with truffles, cut in fancy shapes, or beet, or tomatoes. It can be served hot or cold. *Forcemeat*: Two tablespoonfuls of minced veal, the same of ham, one onion, one egg, and six mushrooms. Warm over the fire, then add one gill of stock, and boil for three minutes. Remove from the fire, and add the yolk of an egg and a few drops of lemon juice, and use.

694.—RABBIT CREAMS.

Take 1lb. of rabbit, scrape it and pound it; mix with half a pint of thick Bechamel sauce that has been tammied, a pinch of salt, a tiny dust of coralline pepper, and one raw egg, mixed up well together. Have some moulds well buttered and sprinkled with a little chopped ham or tongue; then fill each mould up with the prepared mixture, smooth them over with a wet, warm knife, place them in a sauté pan on a fold of paper, and with a little boiling water in the bottom of the pan, and let them poach for about fifteen minutes in the oven with the cover on the pan. Dish up on a border of potato or farce en couronne, and garnish the centre with any nice green vegetable, such as peas, or mace-doine, or points of asparagus. Pour velouté sauce over and round the base of the dish, and serve hot.—Mrs. A. B. Marshall.

695.—CURRIED EGGS.

Boil some eggs for quite fifteen minutes, cut them in half, and arrange on a dish, standing them on the uncut end. Pour over them the following sauce, and heap little piles of desiccated cocoanut at the corners. Slice an onion into a pan with 1oz. of butter, and a sliced apple, and fry for twenty minutes. Add one tablespoonful of cocoanut, 1oz. of curry powder, a little salt, the juice of a lemon, a bunch of herbs, and one pint of stock. Cook steadily for half an hour, pass through a tammy, and use.

696.—SWEETBREADS WITH PEAS.

Braise a sweetbread and cut it when cooked into slices $\frac{1}{2}$ inch thick. Lay these in a pan with chopped mushrooms, and fry for fifteen minutes, arrange in a ring on a dish, alternately sweetbread and a slice of fried tomato, and fill in the centre with peas piled high, sprinkle a little salt, sugar, and pepper over the peas, and serve very hot.

697.—STUFFED KNUCKLE OF VEAL.

Bone the meat carefully. Lay out flat. Sprinkle with salt and pepper. Make a stuffing of shredded bacon, tongue, an egg, some parsley, herbs, and onion. Spread on the meat, roll up tightly, and bake in a good oven. Serve with braised leeks if possible.

698.—SAVOURY CHICKEN.

Cut a raw, tender, picked, and cleansed chicken into neat joints. Put it into a stewpan, with enough cold water to cover

it, two or three sliced onions, a bunch of herbs, six or eight peppercorns, a pinch of salt, and the strained juice of one lemon. Bring to the boil, skim, and let the bird simmer gently on the side of the stove for about thirty minutes, then arrange the joints in a pile on the dish on which they are to be served. Fry together $2\frac{1}{2}$ oz. of butter and $3\frac{1}{2}$ oz. of fine flour without discolouring, mix to this one and a half pints of the liquor in which the chicken was cooked, stir until it boils, then stir into this three raw yolks of eggs that have been previously mixed with the juice of a lemon and a gill of thick cream. Keep stirring till the sauce thickens, but do not allow it to boil, tammy, and pour over the chicken, and garnish with croûtons, and then mask over with the chestnut purée by means of a forcing bag and a large rose pipe.

699.—DUCKLING A LA MODE.

Divide a duckling in four pieces, once down the centre of the breastbone and again laterally, so that each piece contains a wing or a leg. Fry a light brown in clarified fat or butter. Then strain and roll the duckling in flour. Return to the pan with half a pint of good gravy, a quarter of a pint of port wine, an anchovy, two shallots, and a bouquet of sweet herbs. Put the cover on the pan and simmer for twenty minutes to half an hour. Then remove the herbs, skim off the fat, and strain off the gravy. Thicken it with butter and flour, and add a few chopped mushrooms previously sauté in butter. Serve the duckling on four croûtons, pour the gravy over the top, and fill the centre with green peas.

700.—MACEDOINE OF SWEETBREADS.

Simmer a couple of sweetbreads in stock for nearly an hour, then cut them into slices 1 inch thick. Make a round border of mashed potato. Dip the sweetbread in egg and breadcrumb, and fry it for four minutes. Dish it up on the border of potato, and fill the centre with the macedoine of vegetables. Take equal quantities of cooked carrots and turnips and celery and beet, and cut into tiny shapes or balls. Put them into a pan with some cooked peas and broad beans; add salt, pepper, and some butter. Half fill with good gravy, and cook very slowly for ten minutes, carefully stirring the contents and not bruising them.

701.—ROLLED BEEF.

Have 3lb. of thin meat off boned "ribs" of beef, and bat it out flat. Chop up one onion, some ground spices, salt and pepper, and 4oz. of bacon. Mix these, and spread them over the meat. Roll it up tightly and tie it, and brown it in some boiling fat, then drain it, and boil for two hours just covered with about three-quarters of a pint of stock, a little wine and vinegar. Serve hot with a thick brown gravy. It can also be glazed and served cold.

702.—PETITES CROUSTADES.

Take a stale tin loaf $4\frac{1}{2}$ to 5 inches deep, and cut from it a round croûton, then with a sharp-pointed knife cut an inner ring in this about 1 inch from the edge of the bread at the top and

about $1\frac{1}{2}$ inches deep. Put the croûstade to fry in clean boiling fat till a nice pale golden colour, then take up and remove the centre of the bread so as to leave a thickness at the bottom of about 1 inch, then put the bread again in the fat to finish the inside frying, as the case should be quite crisp. When ready to use, place the croûstade on a dish, having first brushed it over on the outside of the bottom with a little warm glaze to make it adhere to the dish, then fill it up with the ragoût, garnish it all round the top with the kite-shape croûtons of bread that have been fried a nice golden colour, and put a nice bunch of crisply fried parsley at each end. Use for a hot entrée for a dinner party. Dish while hot.

RAGOÛT.—Take a cold cooked sweetbread, a set of cooked calf's brains, the meat from the breast of a cooked chicken, a few cooked button mushrooms, and some cockscombs if liked. Cut these all up into neat slices, and then mix with a thick, creamy velouté sauce. Make hot in the bainmarie, and use.

703.—PATTIES A LA MAC.

Make some little patty cases, and fill with the following mixture, and serve very hot: Three tablespoonfuls of cooked game, three of chopped button mushrooms, and one of ham, one of sweetbread, some pepper and salt, and some thick brown sauce to bind.

704.—BRAISED NECK OF VEAL.

Cut off the ends of the long bones of the middle part of a neck of veal, raise the skin of the fillet, and lard it. Tie up neatly. Then place the trimmings with a little lean bacon or ham, an onion, a head of celery, and a carrot in a stewpan, pour over them a wineglassful of Madeira, and lay the trimmed neck on the top. Add a little water, and stew gently for a couple of hours, until, in fact, the meat is tender, but not overdone, then strain off the stock. Melt some butter in another saucepan, stir in sufficient flour to make into a ball of paste, and cook until browned, then add the stock by degrees, cooking the sauce well so as to make it perfectly smooth, and let it boil up, then squeeze in the strained juice of an orange and make thoroughly hot. Serve the meat garnished with rolls of fried bacon, and the sauce separately.

705.—FILLETS OF MUTTON WITH ARTICHOKE BOTTOMS.

Take a piece of loin of mutton that has been well hung, remove all the bone and unnecessary fat and skin from it, and then cut it into fillets about $1\frac{1}{2}$ inches thick, bat them out on a wetted board, and shape them into nice-formed fillets; then lard them with lardons of fat bacon just round the edge to form a pretty border, trim the lardons, season with a little coralline pepper and salt, and put the fillets on a plate. Season them with warm butter, and sprinkle over the centre of the fillets a little finely shredded gherkin, and leave them lying in the seasoning for about one hour before cooking. Place them on a fold of well-oiled foolscap paper, and put them on a tin with a buttered paper over, and cook them in a quick oven for twelve or fifteen minutes; then remove the top paper, lightly brush over the fillets with a little

warm glaze, and crisp the lardons with the salamander or in the oven. Have some cooked artichoke bottoms, and dish these up alternately with the fillets of mutton on a border of mashed potato, and serve very hot with Piquant or Poivrade sauce round.—Mrs. A. B. Marshall.

706.—RUSSIAN SALAD.

Chop a few apples, beetroot, cooked potatoes, tomatoes, and pickled onions, and toss in a dressing of oil and vinegar. Serve with blackgame and plover.

707.—SWEETBREADS A LA MABEL.

Blanch some sweetbreads and cut them into quarters. Stew them in a little white stock and the strained liquor of twelve oysters, salt and pepper. When they are stewed enough, add a gravy made with 2oz. of melted butter and a little flour. After three minutes more add the twelve oysters, and simmer for four minutes. Add slowly one tablespoonful of cream, remove from the fire, and dish up very quickly in a ring of mashed potatoes, and serve hot, pouring the sauce over the sweetbreads.

708.—MAYONNAISE OF CHESTNUTS.

Take 1lb. of chestnuts, one and a half gills of cream, one teaspoonful of chili vinegar, one teaspoonful of Marshall's white tarragon vinegar. Melt $\frac{1}{2}$ oz. of gelatine, one gill of stiff mayonnaise, half a pint of aspic jelly, chervil, truffle, endive, and lettuce. Skin the chestnuts, and stew them in milk till tender. Take a pretty high border mould, line it with aspic jelly, and decorate with fancy pieces of truffle and chervil. Re-line with aspic. Take two tablespoonfuls of stiff mayonnaise and add it to four tablespoonfuls of liquid aspic, and line the decorated mould with it thickly. Now pass the chestnuts through a hair sieve, keeping back the milk, half whip the cream, add the chestnut purée, and season lightly with the vinegar, salt, and cayenne. Dissolve the gelatine in a very little water and stir lightly into the cream, pour into the prepared mould, and stand in a cool place till firm. Dip the mould into warm water and turn into a silver dish, arrange some chopped aspic round, and toss lettuce and endive in the remaining mayonnaise, and serve in the centre of the mould. Decorate with endive. This dish may be served as a light entrée or as a dressed vegetable.

709.—FILLETS OF BEEF A LA MONDAY.

A nice way to serve fillets of beef is to take the fillets out of the sirloin, cut in nice rounds, and steep them in salad oil, well seasoned with pepper and salt, for ten minutes, then grill in front of a clear fire. Dish up on a round of mashed potatoes and serve with a good brown gravy and horseradish sauce in the centre.

710.—CHICKEN BONNE FEMME.

Boil a young chicken in a good stock with some celery, and salt and pepper, and serve with the following sauce: Melt 1oz. of butter in a pan, and add 3oz. of well-washed, dried sorrel cut

into fine shreds, 1oz. of shredded spinach, the same of chervil. Fry for ten minutes, then add $\frac{1}{2}$ oz. of flour and three-quarters of a pint good white stock, and cook for fifteen minutes. Then add the raw yolks of two eggs and a quarter of a pint of cream. Stir over the fire till very hot, and then pour it over the chicken through a strainer.

711.—SPINACH AU JUS.

Boil till tender the required amount of spinach, drain it well, and chop it fine. Lay it in a stewpan on a little butter, and dredge in a tablespoonful of flour (if for five persons) while stirring over a gentle fire. Add enough good thick gravy to just cover the spinach, and boil all quickly for ten minutes. Serve very hot with sippets of bread, being careful that the spinach is not too thin.

712.—CAULIFLOWER FRITTERS.

After having nicely boiled the cauliflower, divide it into branches, and when quite cold mask them with thick Béchamel sauce. Let them stand on a sieve for a few moments. Dip into egg and breadcrumbs and fry a light brown. Serve with good brown sauce.

713.—VIENNA STEAKS.

Remove all skin and gristle from $\frac{1}{2}$ lb. of tender steak, chop it up, and then mince it finely, when you add to it a small, finely minced shallot, a teaspoonful of finely minced parsley, pepper and salt to taste, and moisten it all over with one well-beaten egg. Spread the mixture out on a plate and leave it for about an hour, then divide it into eight even-sized pieces. Form each into a flat, round cake, dusting them with flour to prevent them sticking to the pastry board, flatten them on top with a knife. Sautez them for ten minutes in butter, then just place them for a minute in the oven to crisp them, then serve with a rich demi-glace sauce diluted with sour cream, and place a small piece of horseradish cream on each. The demi-glace sauce is simply made by boiling together rapidly half a pint each of espagnole and good plain stock and 1oz. of glaze for five minutes, and diluting it with the sour cream. For the horseradish cream: Wash thoroughly, scrape, and grate a small stick of horseradish, then stir it quickly with a gill of stiffly whipped cream, and flavouring it with coralline pepper and lemon juice, a teaspoonful of chilli vinegar, and use.

714.—CHAUDFROID OF QUAILS.

Take some boned quails with the feet left on, farce them by means of a forcing bag and pipe with liver farce. Make a well in the centre of the farce in each bird, and in it place a slice of cold braised sweetbread that has been rolled in finely chopped truffle, and cut about $2\frac{1}{2}$ inches long by 1 inch square. Press this well in the farce, and close up the birds well to prevent the mixture working out. Make the birds up into good shapes, and with a band of buttered paper fasten up each bird and tie with string. Place a little slice of slitted fat bacon on the breast of each, and put them on a butter sauté pan, and cook in a moderate oven for fifteen to twenty minutes. Then put away to cool, and when cool by means of a hot, wet knife cut the birds in halves and mask over till well coated with brown chandfroid sauce, glaze

over with aspic jelly, and when this is quite set cut out neatly and dish up on a border of rice, with a little rice block for the centre to rest the quails against. Garnish between each half bird with chopped aspic, place a hatelet skewer in the centre of rice block, and serve.—Mrs. A. B. Marshall.

715.—FILLETS OF MUTTON A LA CHARLTON.

Take a loin of mutton, bone and trim it, and roll it up, and tie it with a string in the form of a galantine, and place it in a buttered stewpan. Sprinkle all over with finely chopped onion, bayleaf, thyme, parsley, and a little mignonette pepper, and fry quickly with the pan covered for about fifteen minutes. Then pour into the pan two tablespoonfuls of mushroom catsup and about half a pint of tomato pulp, adding a little more if needed during the cooking. Let this simmer gently on the side of the stove or in the oven for about one and a quarter hours, take up, and press till cold. Then dip into flour a whole beaten-up raw egg, and then into freshly made white breadcrumbs, and fry a pretty golden colour in clean boiling fat for about five minutes. Dish up, and serve with tomato sauce round. Any of the remains from cooking the fillet can be put into the stock for making brown sauce.—Mrs. A. B. Marshall.

716.—SALAD FOR ROAST HARE.

Sweet Indian chutney, finely minced and mixed with a few spoonfuls of claret, raisins, and chopped walnuts. This is poured over freshly washed and shredded lettuce, tossed well, and decorated with flaked hard-boiled egg.

717.—PIGEONS A L'AMERIQUE.

Take the breast fillets from the pigeons. Season them with a little coralline pepper, salt, a very little chopped eschalot, fresh mushrooms, and parsley. Put about an ounce and a half of butter in a sauté pan, lightly sauté the fillets on both sides, then put to press until cool. Trim the fillets if necessary, and then mask them over thinly with farce of pounded pieces of pigeon and mushroom, game or poultry livers, and smooth it with a warm knife. Then dip the fillets in well-beaten whole egg and breadcrumb. Do this twice, and when ready fry them in clarified butter till a pretty golden colour. Allow one to each person. Dish on a border of potato with a purée of spinach in the centre, and serve American sauce round the base. Partridge and grouse may be served in the same way.—Mrs. A. B. Marshall.

718.—TOMATO SOUFFLÉ.

Melt in a stewpan 1oz. of butter and add to it 2oz. of flour. Fry slightly, and add half a pint of tomato purée; stir the mixture until it has boiled well. Allow it to cool, then beat in three yolks of eggs and 1oz. of Parmesan cheese. Whip the whites of three eggs very stiffly, and add lightly to the mixture; season with pepper and salt. Have ready a pan of clean fat, and when it is hot drop the soufflé mixture into it in small spoonfuls. Fry for three minutes, and dish the soufflés on lace paper. Garnish with fried parsley, and serve with tomato sauce.

719.—ROLLED LOIN OF MUTTON.

Bone about 5lb. of loin of mutton, and sprinkle with four broken cloves, one chopped bay leaf, half a teaspoonful of mace, some salt and pepper. Let it remain for twenty-four hours. Wipe the meat free from the spices, spread a good stuffing on it, and roll it up and tie firmly. Roast it for two and a half hours slowly, and serve with a good brown mushroom sauce.

720.—GRENAUDINS OF VEAL.

Cut some lean fillet of veal in small, neat slices about a $\frac{1}{4}$ inch thick, lard them on one side rather thickly with lardons of fat bacon, and trim these off evenly. Then put the slices in a stewpan with vegetables, &c., and fry for about fifteen minutes. Then add about a quarter of a pint of good stock, put the cover on the pan, and place it in a moderate oven for about one and three-quarter hours, occasionally adding more stock if required. Take up the slices, brush them lightly over with glaze, dish up on a hot dish, and garnish with any nice green vegetables. Strain the gravy from the pan, remove the fat from it, reboil it, and serve it round the dish.—Mrs. A. B. Marshall.

721.—TOMATOES IN ASPIC.

Take three firm tomatoes all one size, and scoop out the centres. Chop six prawns very finely, and bind together with mayonnaise sauce, to which has been added a little spinach colouring, fill up the cavities of the tomatoes, and coat each tomato well with half-set aspic jelly. Have ready three aspic jelly rounds which have been coloured with a little green colouring, place one tomato on each round, cut three small rounds of aspic, and place one on top of each tomato. Serve on a dish with a good salad around.

722.—TOMATO RICE.

Cook half a cupful of rice, wash, separate, and dry. Cook four or five tomatoes, pass them through a sieve, and add to the rice with four or five nice sardines which have been freed from skin and bone and broken into flakes. Put into a bain marie to heat, and serve with croûtons of toast or fried bread round. Any pieces of tasty fish can be used instead of sardines if liked.

723.—OX TONGUE A LA NAPOLITAINE.

Put a fresh tongue into a stewpan, cover with cold water, and bring to the boil; take it up, rinse in cold water, and dry in a clean cloth. Put into a stewpan an onion, a bayleaf, a blade of mace, some thyme, and a turnip, three or four mushrooms, and about ten peppercorns. Rub the tongue over with butter, put it in the saucepan, cover it, and let it fry for forty minutes. Add one pint of good stock, re-cover the pan, and simmer contents for three and a half hours, keeping well basted, and adding sherry as it reduces. When cooked, cut off the fat end, peel off the outer skin, and brush over with warm glaze. Serve standing on a hot dish with some espagnol sauce round.

724.—BRAISED FILLET OF BEEF.

Take about 3lb. of fillet of beef, season with pepper and salt, and put into a stewpan with 1oz. of butter, and let it fry for about fifteen minutes. Then sprinkle the fillet with a tablespoonful of flour, add a pint of nicely flavoured stock, bring to the boil,

add a bunch of herbs, and some button onions and some scooped-out carrots and turnips. The fillet will require about two and a half hours' gentle braising. The vegetable should be added about an hour and a half before dishing; the gravy should be replenished by more stock as it reduces. When the fillet is cooked dish it up with the vegetables in bunches. Strain in the gravy and thicken a little, pour round the fillet, and serve very hot.

725.—CUTLETS A LA BEX.

Put in a frying pan $\frac{1}{2}$ lb. of calf's liver, one onion, a bayleaf, two cloves, two carrots, and three slices of lean bacon. Fry all for ten minutes, or until the liver is quite cooked. Then remove the cloves, pound all in a mortar, and put through a sieve. Cook six mutton cutlets, and when cool mask them with the above paste, and put them in the oven to get hot. Brush over with glaze and dish round a macedoine of vegetables.

726.—ARTICHOKESES A LA SIDNEY.

Cut the chokes off some artichokes and stuff the bottoms with minced mushrooms and pounded ham, and a few drops of cream to moisten it, salt and pepper. Put a few slices of bacon in a pan, some mixed herbs, about half a pint of stock, and cook over a slow fire.

727.—ENTREE MILLAR.

Twelve button mushrooms, two onions, six eggs, half a pint of good gravy, 1 oz. of butter, and pepper and salt. Mode: Slice, fry, and drain the mushrooms and onions, boil the eggs hard and slice them (white and yolk separately), add the seasoning, and simmer the whole in gravy. Put in the sliced yolks last, and let them remain a minute only. Serve very hot, and garnish with thin rings of the whites of the eggs.

728.—CHICKEN WITH PRUNES.

Truss a fowl for boiling, put it in a deep pan, and spread it thickly with butter. Lay therein a dozen pieces of raw ham, some carrots, onions, parsley, and a little nutmeg, and pepper and salt. Cover it with a buttered paper, and braise it for one hour. When it is dished, place round the fowl, in groups, stewed rice, sultanas, and prunes. Pour a lightly seasoned curry sauce over the fowl. The fowl may be cut up in pieces and handed in an entrée dish.

729.—OX TONGUE AND MUSHROOMS IN CASSEROLE.

Cut some slices from a cooked ox tongue and lay them in a little vinegar for ten minutes. Put in a casserole one sliced carrot, half a chopped onion, a bayleaf, salt and pepper. Then lay the slices of ox tongue on top. Fry these for five minutes, add enough brown gravy to cover it all, and simmer for twenty minutes. Take out the ox tongue. Rub the gravy through a fine sieve. Replace them in the casserole, add two mushrooms to each slice of tongue. Warm up for six or eight minutes and serve, either in the casserole, or arrange the tongue in two rows on a dish, placing the mushrooms on top and round, and pour the same over.

730.—ARTICHOKESES ST. CLOUD.

Take six young globe artichokes and boil them for twenty minutes. Then remove all the choke and put them into a sauce-

pan with salted boiling water, and simmer them for one and a half hours or until tender. Take them up and drain them, cutting off the pointed tops. Season the inside with salt and pepper, and fill with a paste of pounded chicken, mushrooms, and salt. Put them in a pan, and cook in the oven for twenty minutes. Take them up and arrange bottom uppermost on a dish. Put a little cooked marrow on top and a little pepper, and serve very hot.

731.—OX TONGUE. ESPAGNOL SAUCE.

Wash the ox tongue. Put it into cold water and bring it to the boil, and then take it up and drain it. Put into a stewpan 2oz. of chopped bacon, a head of celery, one turnip, one carrot, one leek, one onion. Put the tongue on top, cover with a buttered paper, and stew it for thirty minutes. Then add half a pint of stock, one and a half gills of sherry. Cover the pan, and cook all gently for two and a half hours, basting regularly. Add stock as it reduces to keep up the quantity. When done trim the tongue nicely, and brush it over with glaze, and serve hot with Mrs. A. B. Marshall's espagnol sauce. Mix three-quarters of a pint of brown sauce with one teaspoonful of Liebig's extract of meat, three mushrooms, one glass of sherry, and a pinch of caster sugar. Simmer quickly until reduced a quarter part. Add four drops of Marshall's carmine. Keep it well skimmed, tammy, and use.

732.—COLD CHICKEN CREAMS.

Pound 8oz. of cooked chicken with some salt and pepper and one and a half tablespoonfuls of thick white sauce. When smooth add half a pint of liquid aspic jelly, pass through a sieve, and add half a pint of whipped cream and 1oz. of pounded pâté de foie gras. Line some small moulds with aspic jelly, fill with the mixture, and set to get cold. When ready turn out, and serve on chopped salad with bunches of whipped aspic and sprigs of tarragon, &c., between each.

733.—MACEDOINE OF PIGEONS.

Roast three pigeons and cut them through the middle, lengthways. Make a macedoine of vegetables and pile them high in the centre of a dish. Lay the pigeons against the macedoine and round it, and pour a nice espagnol sauce round it all, and sprinkle thickly with chopped fried parsley.

734.—OX TONGUE A LA SMITH.

Boil a fresh ox tongue and skewer it to a board to keep the shape. Trim it nicely, removing the fat. Put a thin glaze over it, and ornament the tip with yolk of egg (sieved) and a row of ham butter. Arrange small circles of cooked beetroot up the centre of the tongue, with a line of ham butter between each. Put on a good full frill, and serve on a bed of green salad with bunches of chopped aspic at intervals, and also curried eggs cut in quarters.

734A.—BOILED CHICKEN AND CUCUMBER SAUCE.

Prepare a chicken for boiling. Cover the breast with a few slices of lemon, tie a buttered paper over the top, bring to the boil, and boil until tender. In the meantime prepare the sauce. Slice a cucumber, drain the pieces, and place them with four onions (sliced) in a stewpan with a piece of butter. Stew until of pulp-like consistency. Rub through a sieve, add half a

teacupful of cream and a little flour and pepper. Boil for twenty minutes, and add a little salt just before serving.

735.—CHUTNEY EGGS.

Take required number of hard-boiled eggs. Cut them across the centre, remove the yolks, and mix them into a thick paste with some cream and mango chutney, and replace in the whites, and serve hot on a croûte of bread.

736.—HERRING ROE TOAST.

1. Prepare a long croûte. Lay a strip of soft herring roe along it, and half an anchovy split in two on the top of the roe. Serve very hot with a slight dusting of red pepper.

HERRING ROE ON TOAST.

2. Take some soft herring roes. Prepare a croûte, place the roes in a circle or cross on the croûtes, and bake. Serve with a few drops of lemon on the roes and a couple of capers, or sliced olives for ornamentation. Preparatory to using the roes they should be thoroughly and carefully cleansed in warm water, then laid in boiling water for four minutes. Some lemon juice may be added to the boiling water.

737.—TOMATO CANAPES.

Prepare a croûte of fried bread. Cut some small tomatoes in half and fry them. Place them on the croûte, and pile some scrambled eggs, containing a few drops of anchovy essence or pounded anchovies, on the tomatoes. Put a little chopped parsley on top, and serve very hot. The pounded anchovy can also be thinly spread on the tomato under the egg.

738.—BOMBAY TOAST.

Fry the required number of croûtes. When cold spread with a paste of pounded pheasant and cream. Chop some capers, and lay in a thick line across the pheasant paste. On one-half put grated yolk of hard-boiled egg, on the other half put grated white of hard-boiled egg, and serve.

739.—DAISY EGGS.

Arrange hard-boiled eggs on rounds of brown bread spread with Mrs. A. B. Marshall's Luxette, to look like a daisy. The yolks rubbed through a sieve for the centre, the whites cut into lengths for the petals.

740.—HAM TOAST.

Chop up some lean ham and warm in milk. Slice a tomato and fry. Have some very hot rounds of buttered toast ready. Lay a slice of tomato on each and pile on the chopped ham, and serve.

741.—CHEESE TARTLETS.

Line some small pastry tins with pastry. Mix 2oz. of grated Parmesan cheese with about $\frac{1}{2}$ oz. of butter, adding mustard, salt, and pepper to taste, also an egg thoroughly beaten. Fill the tins three-quarters full with the mixture. Bake, and serve hot.

742.—ANCHOVY TOAST.

Prepare some croûtes of toast. Place some finely chopped olive in the centre, and curl round it an anchovy, made hot. Place a

very small amount of very finely chopped onion (raw) at each corner, and serve all very hot.

743.—LUXETTE FINGERS (COLD).

Butter some $\frac{1}{4}$ -inch thick slices of brown bread, and spread on it thinly some luxette. Over this scatter thickly some mustard and cress, and cut all into fingers 1 inch by 3 inches, and serve cold.

744.—CHEESE ECLAIRS.

Heat half a pint of water. When it boils stir in a little less than $\frac{1}{2}$ lb. of flour with the left hand, beating quickly with the right hand. When smooth add the yolks of five eggs singly, beating all the time. Add a $\frac{1}{2}$ oz. of sugar and a pinch of salt, and let cool a little. Beat the whites of the eggs to a froth, and stir them in lightly. Have the baking tin ready, covered with a sheet of greased paper. Force the batter in finger shapes on to the tin, and bake in a sharp oven for fifteen minutes. When baked, open down one side and fill with the following cheese sauce, and serve very hot.

SAUCE.—Slice equal parts of ginger and Parmesan into a stewpan. To 8oz. of cheese pour a gill of cream and a gill of white stock, a mustard spoonful of made mustard, and a very little pepper. Stir until it is melted into a thick sauce.

745.—DEVILS ON HORSEBACK.

Take chicken livers and roll in thin slices of bacon. Serve very hot on toast with some chillies grated over the toast.

SAVOURIES.

746.—HADDOCK SAVOURIES.

Take the remains of some cooked dried haddock and pound in a mortar with the following amounts to every four tablespoonfuls of haddock: Two hard-boiled eggs, one olive or twelve large capers, two tablespoonfuls of cream, salt and pepper to taste, one tablespoonful of cooked ham. Butter some rounds of fresh white bread, pile the paste roughly on it, bringing it to a point, and serve with some mustard and cress.

747.—CAPER CUSTARDS.

Put into a small saucepan half a gill of cream, one gill of milk, $\frac{1}{2}$ oz. of grated Parmesan cheese, and 1 oz. of chopped capers. Warm and mix all together thoroughly. Beat two eggs to a froth, add to the mixture. Have a frying pan ready with a little melted butter in it, and drop in spoonfuls of the mixture as soon as it is firm. Serve on small croûtes very hot. Olives can be used in the same way.

748.—SAVOURY CUSTARDS.

Two eggs, one gill of good stock, salt and pepper to taste. Make the custard in the usual way, and steam in little moulds till set.

749.—COD ROE TOAST.

Tie the cod roe in buttered muslin and place in warm water, cooking until tender. Remove the muslin and skin the roe carefully, cut into neat rounds $\frac{1}{4}$ -inch thick, and fry carefully in butter. Prepare a round of toast somewhat larger than the roe, lay a slice of fried tomato on it, and then the fried roe, and serve very hot.

750.—NUT CANAPES.

Cut some thin slices of German black bread and butter. Beat up a cream cheese with the kernels of three or four Brazil nuts (finely chopped), a spoonful of grated Cheddar or Gruyère cheese, a dessertspoonful of minced celery, a few grains of cayenne, salt, and sufficient cream to make the cheese soft enough to spread. Enclose the cheese between the slices of black bread, cover, and serve.

751.—DEVILLED BISCUITS.

Take some water biscuits and spread on them a mixture of cheese and made mustard, and grill them. Serve with grated cheese over them.

752.—CHEESE CUSTARDS.

Place in a saucepan one gill of milk and one of cream, the yolks of two eggs, and salt and pepper. Whisk until almost boiling, stir in 2 oz. of grated Parmesan cheese. Remove from the fire, add one gill of milk in which $\frac{1}{2}$ oz. of gelatine has been dissolved. Beat all well. Pour into small prepared moulds and set to cool.

753.—OYSTER FRITTERS.

Make a batter of 2oz. of butter, one gill of boiling water, the whites of two eggs, a breakfastcupful of cold milk, and 12oz. of dry flour. Beard the oysters, and season with lemon juice and cayenne pepper, drop into the batter, and fry in boiling fat until crisp.

754.—EGG SAVOURY.

Spread some neat rounds of brown bread with the following paste: Two hard-boiled eggs, two sardines, half a teaspoonful of chutney syrup. Spread on the bread in a cone shape, put a little heap of capers in the centre, on top. Serve cold.

755.—MONTE CARLO BISCUITS.

Take some small olive biscuits and warm them in the oven. Mince some anchovy, cucumber, and hard-boiled eggs together, cover the biscuit with this mixture, place two capers in the centre, and garnish with watercress.

756.—TOAST A LA LINDEN.

Make a paste of one tablespoonful of tongue, one of ham, and one of game, one anchovy, and same Harvey sauce, and prepare some fingers of buttered toast, and spread the mixture very hot and serve with cress and a little fried parsley on top.

757.—CAVIAR CANAPES.

Fry some rounds of stale bread $\frac{1}{4}$ -inch thick in boiling fat till they are brown colour. Let cool, and spread a thin layer of caviar over. Dust some coralline pepper in the centre of each, and serve on little dish papers.—Mrs. A. B. Marshall.

758.—SHRIMP PASTE.

Skin 1lb. of shrimps. Mix with a little butter and salt and a chopped mushroom, and spread on brown bread fingers $\frac{1}{4}$ -inch thick, 3 inches long, and 1 inch wide. Put some finely chopped olive down the centre and serve in a bed of lettuce cut up finely.

759.—CELERY AND CHEESE RAMEQUINS.

Melt 1oz. of butter, mix in $\frac{1}{2}$ oz. of flour, a quarter of a pint of milk, and cook well. Beat in the yolks of two eggs, 1oz. of grated celery, 2oz. of grated cheese. Beat the whites of three eggs to a froth, and mix in lightly. Put into cases, and bake for fifteen minutes.

760.—ANGELS ON HORSEBACK.

Cut some little rounds of bread about $\frac{1}{4}$ inch thick, fry in butter. Spread on them a little anchovy paste, then place on this a little round of crisply fried bacon. On the bacon put a bearded oyster which has just been warmed and seasoned with a tiny dust of cayenne, then sprinkle over the top a little chopped parsley, and dish the croûtons up in a row. Pour the oyster liquor around them.

761.—PARMESAN RINGS.

Make a paste with 2oz. of flour, 1oz. of grated Parmesan, a little salt, cayenne pepper, and butter. Roll it out thin, cut into

fancy rings, some 2 inches across, some 1 inch, and some 1½ inches not rings. Bake in a quick oven till quite crisp. Place the large rings in a dish, then the flat pieces on top, and then the small ring, into the centre of which put a piece of anchovy butter. Serve cold.

762.—HAM CROUTES.

1. Pound some ham into a paste, and mix with it a little cream and very little anchovy or sardine. Spread it on some finger-shaped croûtes. Cut an olive into four pieces and place them across the croûte, and serve.

2. Rub some ham through a sieve, and warm it in a very little cream to a thick paste; spread on hot croûtes. Put a grilled mushroom on top, and serve very hot with little bunches of fried sultana raisins.

763.—OYSTERS AND MUSHROOMS.

Have about six nice large oysters, take off the beards. Then have ready six nicely cooked mushrooms, all one size, not too large; also fry six small croûtons of bread. Lay the mushrooms on these, and put them on a tin dish, lay the oysters on each, season well with Marshall's coralline pepper and a few drops of lemon juice. Just make all sufficiently hot without cooking the oysters too much, garnish with sprigs of parsley. Very nice breakfast dish or savoury.

764.—SALSIFY CUSTARDS.

Put in a saucepan one gill of cream, half a gill of milk, the yolks of three eggs, and a little salt. Stir the mixture until it is about to boil. Take off the fire, and stir in 2oz. of grated salsify, which should be as dry as possible. Dissolve a sheet of Marshall's gelatine in a gill of milk, and add to the mixture when both have slightly cooled. Whip all together for three minutes. Place in small moulds, and set on ice to cool. Serve cold on a bed of salad.

765.—SWEETBREAD FRITTERS.

Cut some thin slices from cooked sweetbread and lay them in tomato ketchup and oil for a few minutes. Then dip them in a thin batter and fry them a light brown. Serve with fried slices of tomato between each fritter and sprinkle all with fried parsley. When used as a savoury, place each fritter on a slice of fried tomato and sprinkle with grated Parmesan cheese.

766.—CALCUTTA TOAST.

Remove some cooked sausage meat from the skin. To every four tablespoonfuls add one of chopped mango chutney, some pepper and salt. Make into a paste, and put into a ring on a fried croûte. Serve very hot, with stiffly whipped cream in the centre.

767.—SAVOURY SHRIMPS.

Take fifty shrimps and cut each into two halves. Beat up the yolks of three eggs with ten drops of anchovy sauce, and fry some croûtes in this mixture. Warm the shrimps, and place in a hollow in the croûtes with some of the mixture, and serve very hot with some coralline pepper over each.

768.—LUXETTE SANDWICHES

Some thin slices of brown bread. Butter half of them, on the others spread a paste of Luxette and cream, cover with mustard and cress. Put on top piece of bread (buttered). Put a line of whipped cream from a forcing bag on top, and serve with salad round.

769.—CHEESE BALLS.

Beat the whites of two eggs till stiff. Mix in slowly 2oz. of Parmesan cheese grated, a little salt and cayenne pepper to taste. Form into little balls an inch across, in the hand. Drop into boiling lard, and serve very hot with grated cheese over them.

770.—ANCHOVY AIGRETTES.

Season some anchovies by laying them in oil and chopped parsley for half an hour. Then dip in a light batter, and fry in boiling fat for eight minutes. Thin, narrow slices of ham are done in the same way.

771.—SAVOURY CANAPES.

Remains of fish, finely shredded and mixed to a paste with a hard yolk of egg, some mayonnaise sauce, and two anchovies. Mould the mixture in some small cases. Place in a dish on pieces of brown bread, cut thin ($\frac{1}{4}$ inch) and buttered, and serve with roughed aspic jelly and salad round.

772.—ESCALOPES OF LUXETTE.

Cut some hard-boiled eggs into slices lengthwise about a $\frac{1}{4}$ inch thick, and by means of a forcing bag and large rose pipe force into the centre of each a little rose shape of Luxette. Garnish with little shreds of peeled raw cucumber or French gherkin, a few French capers, and a sprig of green tarragon. Sprinkle with a little raw chopped green parsley, and serve one to each guest on separate plates, if for hors d'œuvre, or if they are to be served for a savoury or ball supper, or for tennis, &c. arrange several on the same dish.—Mrs. A. B. Marshall.

773.—SAVOURY CAPERS.

Prepare some croûtes, warm some large capers in anchovy sauce, spread thinly over the croûtes, and serve with grated yolk of egg ornamenting the centre of each.

774.—SAVOURY FRITTERS.

These can be made with the remains of any meat, bird, or dried fish. Pound the substance, and bind with white or brown sauce, according to the kind of substance, add pepper and salt, if wanted, and a few chopped capers. Make into flat cakes. Dip in batter and fry. Serve chopped parsley over it.

775.—SAVOURY BASKETS.

Prepare some very small pastry tartlets, and form a handle with a piece of thin twisted pastry to make it look a small basket. Clean and pick some shrimps. Fry them for a couple of minutes in lard, sprinkling a little curry powder over them. Arrange them in the baskets. Sprinkle some fried parsley over them, and serve very hot.

776.—PRAWNS EN SURPRISE.

Pick a dozen large prawns and chop finely. Make six slices of thin brown bread and butter. The bread must be cut from an old loaf and the crust must be cut off. Then mix the chopped prawns with a little stiffly beaten cream, add a squeeze of lemon juice and a sprinkling of black pepper and cayenne. Place a little mound in the centre of each slice of bread. Roll them up, and serve on slices of raw tomato with a spoonful of cream, and use a prawn's head on each as garniture.

777.—SAVOURY OLIVES.

Turn some olives and fill them with a purée of anchovy. Place them in threes on small rounds of brown bread and butter, and put a small bunch of mustard and cress in the centre of each.

778.—SAVOURY BREAD.

Some thin slices of white or brown bread, buttered and cut into strips. Make a smooth paste of grated cheese, the yolk of an egg (hard boiled), a sardine, and a piece of tongue. Spread on the strips of bread and serve on a salad.

779.—PRAWN SAVOURY.

Well pound two dozen prawns and mix with half a pint of mayonnaise aspic. Put this into a bag with a rose pipe, and force straight down some rather thickly cut anchovy sandwiches that have been cut into finger lengths. Cut the sides even so that the anchovy butter can be seen, garnish each side with little sprigs of cress, and coat over with some liquid aspic jelly.

780.—CAPER TOAST.

Prepare some fingers of buttered toast. Pound in a mortar one tablespoonful of capers, one sardine, salt and pepper. Spread the paste on the toast, sprinkle with fried chopped parsley, and serve hot.

781.—CORALLINE FINGERS.

Take 2oz. of butter, 2oz. of flour, 2½oz. of grated cheese, a pinch of celery salt and a pinch of cayenne pepper. Mix all thoroughly into a paste, roll out, and cut into fingers 3 inches long. Bake them, and serve very hot with a line of coralline pepper in the centre of each.

782.—CAVIARE CROUTES.

Open a fresh jar of Russian caviare and prepare a fried croûte. Make a ring by cutting a slice of tomato and removing some of the centre. Place the caviare in the centre of the croûte and the ring of tomato round, and serve hot or cold.

783.—STUFFED OLIVES.

Prepare some small rounds of buttered brown bread and put a good layer of caviare on each. Turn same number of olives, and fill each with shrimp paste or Luxette paste. Place on the bread, and squeeze a little lemon juice over all. Serve in a dish of salad.

784.—MANGO TOAST.

Chop two tablespoonfuls of mango chutney into fine pieces. Mix with the yolk of two hard-boiled eggs and some pepper and salt

and a teaspoonful of cream. Serve on a round of very hot buttered toast, and cover the top with a pattern of the chopped whites of the eggs. Warm all in the oven, and serve hot.

785.—ASPARAGUS MAYONNAISE.

Cut up some cooked asparagus into small pieces about 1 inch long, and add salt and pepper and a very little grated ham. Mix into a thick mayonnaise sauce, and pile on rounds of brown bread and butter.

786.—SAVOURY SALSIFY.

Cut 1lb of washed and peeled salsify into short lengths, squeeze the juice of one lemon over them, and just cover with water in a dish, add plenty of salt, and leave them for one hour. Strain them and drop into boiling water and salt. Boil them for two hours, strain thoroughly, and rub through a sieve. Add four tablespoonfuls of pounded breast of chicken, the well-whipped yolk of one egg, two tablespoonfuls of whipped cream, and a quarter of a pint of liquid aspic jelly. Mix all thoroughly together, pour into little moulds, and let set. Turn out, and serve with salad.

787.—SAVOURY RAMEKINS.

Melt 1oz. of butter, add half a pint of new milk, and cook for some minutes. Beat the yolks of two eggs and add, also 3oz. of finely grated meat of guinea fowl or any game, add the stiffly beaten whites of three eggs. Mix in lightly and put into ramekin cases. Bake for fifteen minutes.

788.—SAVOURY PEAS.

Put a quart of green peas into enough warm water to cover them, and let them stand for fifteen minutes. Strain off the water and put the peas in a jar with salt, butter, and a little sugar. Stand the jar in a saucepan of water, and keep the water boiling till the peas are cooked. Young peas take thirty minutes, old ones one and a half hours. Soda takes the flavour out of peas. Serve them in the jar, adding a few small pieces of butter and a little pepper. Put a napkin round the jar.

789.—SAVOURY CIGARS.

The remains of any meat and a little ham pounded in a mortar. Make into a paste with a few drops of Worcester sauce. Roll into lengths the shape of a cigar. Egg and breadcrumb, and fry a good brown. Serve hot with tomato sauce.

790.—TONGUE SAVOURY.

Have two tablespoonfuls of mashed beet, saving any juice. Put all this into a small saucepan with one and a half tablespoonfuls of minced tongue, salt, pepper, and two large raisins chopped very finely. Moisten with stock, and cook for ten minutes. Prepare some fried croûtes. Pile the mixture on them, and serve very hot.

791.—EGG TRIFLES.

Take four eggs which have been boiled fifteen minutes. Cut them in half and remove the yolks. Pound the yolks in a mortar with one sardine, salt, pepper, and form a paste with cream.

Put in a forcing bag with a rose pipe, and force the paste into the whites of the eggs in a fancy coil, bringing the tip as high as possible. Cut a round of bread and butter, put a ring of stiffly whipped cream round the edge, and sprinkle mustard and cress over it lightly. Set the eggs in the centre, and serve.

792.—SAVOURY PUFFS.

Beat the whites of two eggs to a very stiff froth, and stir in 1½ oz. of grated kippered herring and ½ oz. of grated Parmesan cheese, a little salt and pepper. Form this mixture into marbles. Drop them into boiling lard, and fry for five minutes. Drain well, and serve very hot.

793.—BEETROOT RINGS.

Cut some slices from a small cooked beetroot and cut out the centre, leaving a ring. Fry the rings in a little butter and chopped parsley for five minutes. Mince the beetroot taken from the centre and fry it with some shrimps cut in half. Lay the fried ring on a thin croûte and fill in the centre with the shrimps and beat. Sprinkle fried parsley over all, and serve very hot.

794.—PRAWN CROUTES.

Prepare some small prawns and make them very hot in butter. Put in a pan the slightly beaten yolk of one egg and one tablespoonful of anchovy sauce, and mix them well. Fry some small round croûtes in this, and serve with the prawns piled up on them. Dust well with coralline pepper.

795.—MUSHROOM AU GRATIN.

1. Peel ½ lb. of mushrooms and let them marinade for a few minutes in a seasoning of oil, a little lemon juice, made mustard, and black pepper. Then beat up an egg to a froth. Grate a little Gruyère and Parmesan cheese. Dip the mushrooms one by one into the beaten egg, and then roll in the grated cheese. Have ready some melted butter, and fry the mushrooms a nice brown. Serve on fried croûtes.

MUSHROOM TOAST.

2. Grill required number of large mushrooms. Chop finely some ham, and place in the centre of the mushroom with a little cayenne pepper over. Serve on a very hot round of toast.

796.—ASPARAGUS TRIFLES.

Cook some asparagus and cut off the tips about 1 inch long, and mix with some very thick whipped cream. Cut some rounds of brown bread, very thin. Make a paste of the asparagus stalks and spread it on the bread, and pile the asparagus up high on each of them. Add salt and pepper.

797.—SAVOURY BROAD BEANS.

Take some broad beans and skin them. Boil them in one pint of milk to cover them, some salt, one tablespoonful chopped parsley, and 1 oz. of butter, until tender. Add the well-beaten yolk of one egg and two tablespoonfuls of cream, and serve in little china cases very hot.

798.—PORTSMOUTH TOAST.

Pound two tablespoonfuls of cooked ham until smooth. Add two anchovies and pound them, also the yolk of one egg, a little salt and pepper, and cream. Stir this until it is thick, add one tomato, warm all together, and serve on buttered toast very hot.

799.—MARROW TOAST.

Make a paste of pounded yolk of egg and the sauce from any sweet chutney, and spread it on some fried croûtes and keep warm. Cook a marrow bone, remove the marrow, and spread on the prepared croûtes immediately, with pepper and salt, and serve very hot and quickly.

800.—HAM BUTTER.

Two ounces of ham, 3oz. of fresh butter, a dusting of mignonette pepper. Pound and rub through a sieve with a drop of cream and a piece of mushroom. Make design on a piece of bread and butter by means of forcing bag and pipe.

801.—SAVOURY TARTLETS.

Make some small patty cases, and fill with the following mixture: Take six oysters, four small mushrooms, salt and pepper, and chop them into small pieces. Put them into a small saucepan, and warm them for three minutes over the fire. Chop up one teaspoonful of ham and add it. Pile the mixture in the patty cases, and place in the oven to get hot through. Ornament with one small fried mushroom on top.

802.—MACARONI FINGERS.

Boil till tender some large tube macaroni. Cut into lengths of 2 inches. Split them down one side. Fill the centre with a thin roll of chicken and anchovy essence paste. Close the tube. Lay two side by side on a finger of toast, and serve hot with a little grated cheese over all.

803.—BEIGNETS OF ANCHOVIES.

Melt 1oz. of butter in a saucepan, add 1oz. of flour. Stir for a few minutes. Add two tablespoonfuls of milk, one of warm water, and cook at the side of the stove for ten minutes, stirring occasionally to prevent burning. Take off the fire, let it stand for a few minutes, add two yolks of eggs, a tablespoonful of cream, and half a teaspoonful of anchovy essence, lastly stiffly beaten whites of two eggs. Have ready some little fillets of anchovies, dip each in the mixture, take out with a teaspoon, and fry a golden colour in hot oil or fat; garnish with fried parsley. They should be the size of half a crown. Dish them in a circle.

804.—SURPRISE CROUTES.

Thick fried croûtes with a hollow in the centre. Fill the hollow with fried sultana raisins. Cover with a thin slice of ham, stuff an olive with parsley butter, and put on top just before serving. The olive cold, and the croûte, &c., very hot.

805.—LOBSTER CROUTES.

Prepare some small fried croûtes. Pound some lobster and spread it on the croûtes. Soak the remaining pieces in vinegar and oil, and salt and pepper for fifteen minutes. Then pile them on the croûtes and put all in the oven to warm. Just before

serving dust them over with the coral, or a little chopped fried parsley.

806.—TRIFLES OF PEAS.

Cook some peas until tender. Cut some rounds of brown bread very thin, with a 2-inch cutter, and spread a very thin paste of capers or sardine, or anything savoury, on the bread. Whip some cream, with a very little salt in it, till quite stiff, and mix one tablespoonful of peas and the same of cream, and make a pyramid in the bread.

807.—CHEESE AIGRETTES.

Boil together one gill of water and one of milk. Sift and dry 3oz. of flour and stir into the milk slowly. Drop in the yolks of three eggs and beat all together, add salt and pepper, also 1½oz. grated Parmesan cheese. Whip the whites of the eggs and add them. Let this all get cool, then drop one spoonful at a time into boiling fat. Dish them up on a napkin and sprinkle them with cheese and chopped fried parsley.

808.—INDIAN FRITTERS.

Make a mixture with four tablespoonfuls of minced fowl, one anchovy, pepper, and two tablespoonfuls of curry paste, and one of chopped raisins. Form this into little flat cakes. Roll them in a batter, and drop into boiling fat for two minutes. Serve on a napkin very hot.

809.—GRENADA TOASTS.

Cut some fat and lean bacon into rather fine dice, give them a few turns on the fire, with a very little minced onion, parsley, pepper, and salt, the yolks of eggs, and stir till a forcemeat is formed. Spread on slices of bread, cut into fancy shapes, and fry in butter till a golden brown. Serve very hot with fried parsley.

810.—OYSTERS ON TOAST.

Take seven rounds of toast and spread on them four anchovies, rubbed through a wire sieve with a pat of butter, cut out fourteen pieces of fat bacon, the same size as the toast; lay one piece on the toast and put one oyster on it, and sprinkle with salt and pepper and a squeeze of lemon juice, and place the other piece of bacon on the top of it. Bake in a sharp oven till the bacon is cooked, and serve. Sprinkle with chopped parsley before sending to table.

811.—TARTELETTES A L'ECOSSAISE.

Prepare some small tartlets of puff pastry, each one being not larger than a five-shilling piece. Bake them, but at the same time take care not to colour them. Take a cooked smoked haddock, flake it finely, discarding the skin and bones, mix with a little curry sauce, and fill the tartlets with the mixture. Return them to the oven for a moment or two so as to heat thoroughly, and serve at once.

812.—ANCHOVY ECLAIRS.

Wipe and bone some anchovies, and season with a pinch of Marshall's coralline pepper; roll each in a thin piece of puff

pastry, brush over with egg, sprinkle with grated cheese, and bake for about ten minutes.

813.—BROILED TRUFFLES.

Wash and peel some truffles. Roll them each in a thin slice of bacon, and broil them over a nice fire. Serve very hot with a dusting of fried parsley over them.

814.—CANAPES OF FISH.

Pound the remains of any fish till smooth, add salt and pepper, and enough cream to make a paste. Put into a forcing bag and force out on to fried croûtes of bread, making a trellis design in three wavered lines. This should form four little squares in the centre. Cut one anchovy into four thin strips, and curl one up in each square. Have a little whipped cream, coloured pink, and pile it high on each square out of a forcing pipe. Serve cold.

815.—SARDINES A LA MILFORD.

Prepare six fried croûtons. Make a sauce of one teaspoonful of Worcester sauce, two of anchovy sauce, one dessertspoonful of flour, 2oz. of butter, and a quarter of a pint of boiling water; simmer this till the flour is cooked. Bone six sardines, and cut them into pieces, and arrange on the croûtons. Pour the sauce over them, and serve them very hot.

816.—SARDINES A LA LILIAN.

Fry six fingers of bread, and on these croûtes put a paste made of four sardines, two olives, and the yolk of one hard-boiled egg all pounded in a mortar. Beat the white of an egg stiff, arrange some on the paste, and put in the oven to get hot. Serve nicely arranged in the centre of the dish.

817.—SARDINE EGGS.

Drop three eggs into boiling water and let them boil for fifteen minutes. Let them cool, remove all the shell, and cut them in half. Take out the yolks and pound them with three sardines and one teaspoonful of ham. Replace this mixture in the white of the egg, and serve on a round of white bread and butter.

818.—RAINBOW TARTLETS.

Make some little tartlets of puff paste, and divide them into four by means of thin rolled paste crossed over the centre. Fill one division with grated yolk of egg, a second with capers, or olives, a third with shrimps dusted over with coralline pepper, and the fourth with grated white of egg. Serve hot or cold in a bed of salad chopped up.

819.—CROUTES A LA DONNA.

Prepare some little croûtons and arrange them on some caviare, very thinly cut slices of lemon folded into fan shapes, and cucumber that has been cut into very fine wafer-like slices, and then scalloped, arranging these alternately; then, in the centre, on the caviare, stick in one or two skinned prawns. Place in the centre of the prawns a few French capers, and some little thin shreds of French red chillies, dust over with a little raw chopped parsley, and use for hors d'œuvre or savoury.

820.—ICED CHEESE SAVOURY.

Whip half a pint of cream to a stiff froth and add it to half a pint of savoury aspic, previously beaten lightly. Mix 6oz. of finely grated cheese, seasoning with cayenne pepper and salt. Stir all thoroughly together, and press into a flat mould—a tin biscuit box answering the purpose admirably. Freeze for an hour or two. Then prepare some rounds of brown bread, spread them with the iced mixture, and keep on ice till required.

821.—TONGUE TOAST.

Make some small squares of buttered toast. Have three tablespoonfuls of chopped tongue, warm this in a little tomato ketchup, salt, and pepper. When hot, pile it on toast, and serve at once with grated yolk of egg on top. It may also be served on a slice of tomato.

822.—NEW BISCUITS.

Have some very thin plain and crisp biscuits. Chop finely three anchovies, the whole of one hard boiled egg, and one tablespoonful of cucumber. Put a slice of plain aspic jelly on the biscuit, and arrange the mixture on it in a little heap. Dish up with chopped aspic and watercress.

823.—STUFFED MACARONI.

Boil until tender eight pieces of macaroni, 2½ inches in length. Make a paste of grated Parmesan cheese, yolk of egg, sardine, and cream. Roll into thin straws. Slit open the macaroni, insert the paste. Fold it over again, warm in the oven, and serve on toast fingers.

824.—GRILLED MACKEREL BONES.

Remove the bones of a boiled mackerel. Sprinkle plenty of pepper and salt over them, and broil them over a clear fire till quite crisp. Serve them on toast (hot).

825.—ANCHOVIES A LA DICK.

Take six anchovies, 1lb. cooked chicken, one olive, a little pepper, a small teaspoonful of Marshall's curry powder, one teaspoonful of chutney, one tablespoonful of brown sauce. Mix all the ingredients together except the chicken and anchovies, which chop up finely, then mix all well together, then take out some puff paste, roll it out thin, and with a fancy cutter cut out as many rounds as you require. Place some of the mixture in the centre of each piece of pastry, brush the edges of the pastry with beaten up egg and fix together, then brush all over with the egg and roll in freshly made breadcrumbs, then fry in clean boiling lard till a golden colour. Place them on a napkin on a dish, garnish them with parsley, and serve very hot for a savoury

826.—PRAWNS WITH CAVIARE.

Cut out, by means of a plain cutter, some little rounds of stale bread about the size of a crown piece, and a quarter of an inch thick. Fry them in clarified butter or boiling fat till a golden colour, then put them to get cool, and when cold place on each three pieces of caviare the size of a Spanish nut, and place between each of these a prawn and a few shreds of French

gherkin. Dish up on a dish paper or napkin, and serve for a hors d'œuvre or savoury, one to each person.

827.—LUXETTE BISCUITS.

Prepare some savoury biscuits as below, and when cold, force out on to the centre of each, by means of a forcing bag and large rose pipe, some Luxette. Garnish each biscuit with two farced olives and sliced raw cucumber that has been scalloped, and arrange them for hors d'œuvre, or savoury, or for ball supper, &c.

BISCUITS.—Rub into a $\frac{1}{2}$ lb. of fine flour 2oz. of good butter, $\frac{1}{2}$ oz. of grated Parmesan cheese, a dust of Marshall's coralline pepper, a pinch of salt, a pinch of Cowan's baking powder, and a few drops of carmine. Mix with cream into a stiff dry paste, roll it out, prick it with a biscuit pricker, and cut it into rounds with a fancy cutter. Place them on a greased baking tin, and cook in a moderate oven till a pale fawn colour.

828.—SHRIMP EGGS.

Boil three eggs until hard. Pound the yolks with twelve shrimps and one teaspoonful of anchovy essence. When thoroughly mixed to a paste, fill the whites of the eggs, and arrange a circle of shrimps on top, curling over the edges. Put a bunch of cress in the middle. Serve cold on salad.

829.—CHEESE RAMEKINS.

Melt 1oz. of butter, mix in $\frac{1}{2}$ oz. of flour, add a quarter of a pint of new milk, stir it all, and cook it well. Then beat in the yolks of two eggs, 3oz. of grated Parmesan cheese, add the well whisked whites of the eggs, and mix all lightly together. Bake in little cases for fifteen minutes.

830.—ANCHOVIES ON TOAST

Fry some toast in dripping and crisp in the oven. Spread the toast with some anchovy butter. Lay some pieces of anchovy in a cross design on the croûtes, and half an olive on each. Serve very hot.

831.—BEETROOT FRITTERS.

Cook a couple of nice beets until quite tender, and chop them up finely. To each teacupful of beet, add two finely chopped hard-boiled eggs, and enough thick brown sauce to bind all together. Make into small flat rounds, dip in breadcrumbs, and then in batter, and fry in boiling fat, a light brown.

832.—CELERY PUFFS.

Beat the whites of two eggs until very stiff. Mix in pepper and salt and $3\frac{1}{2}$ oz. of grated celery very lightly. Form into small puffs, and drop them into boiling fat. They will take a very short time to cook. Serve on a napkin.

833.—SAVOURY ARTICHOKE BOTTOMS.

Put six raw artichoke bottoms in a saucepan with enough gravy to cover them, the juice of half a lemon, a marble of butter, and two sliced tomatoes. Let them stew gently till tender. Serve on a slice of tomato with the sauce poured over.

834.—ANCHOVY CROUTES.

Take some cheese pastry and stamp out as many rounds as required, and bake them. Rub the yolks of two hard-boiled eggs through the sieve, add a little cheese (grated), a little of Marshall's curry powder, a small piece of butter, and salt and pepper to taste. Make it very hot, pile it on the cheese biscuits, and put filleted anchovies across. Sprinkle a little of Marshall's coralline pepper over, and serve very hot.

835.—CHEESE TRIFLES.

Cook some celery or celeriac until tender. Cut the best part of it into $\frac{1}{4}$ -inch pieces, and mix with some very stiffly whipped cream. Pile in a pyramid on rounds of white bread and butter, and sprinkle grated Parmesan cheese over all, or the bread may be spread with a paste of butter and Parmesan cheese.

836.—AIGRETTES OF MUSHROOM.

Put half a pint of water and 1 oz. of butter into a pan and let it boil, shake in 3 oz. of flour, and beat it well. Drop in the yolk of one egg and the whites of two and beat all together. Add 2 oz. of finely chopped mushrooms and blend with the mixture. Drop a dessertspoonful at a time into boiling fat, and fry. Serve as free from grease as possible.

837.—STUFFED EGGS.

Take three hard-boiled eggs and cut them lengthways in half. Remove the yolks, and make a paste in a mortar of the yolks, two tablespoonfuls of pounded chicken moistened with two teaspoonfuls of Tobasco sauce, and twelve pounded capers. Fill the whites with this mixture piled up, and dish on a bed of salad.

838.—HERRING ROE AND CAPER BALLS.

Ingredients: Four herring roes, one teaspoonful chopped capers, seasoning to taste, egg and breadcrumb. *Method:* Take four fresh herrings with soft roes, cook them, then, when cold, take out the roes, and divide them, lay on each half a little chopped caper and season with salt and cayenne, roll up, then dip each roll into well beaten egg and freshly made breadcrumbs, and fry in boiling fat a nice golden colour, and serve very hot garnished with fried parsley.

839.—SAVOURY SANDWICHES.

Prepare two thin slices of buttered toast, make a thick paste of corned beef, cream, and chutney. Lay it on one piece of toast, sprinkling a little pepper and salt over; lay on the second piece, and toast, and serve very hot.

840.—CHEESE SANDWICHES.

Prepare some thin slices of brown bread. Grate an ounce of Parmesan cheese with the same of Cheddar, mix with the pounded yolk of a hard-boiled egg, and enough butter to make a firm paste. Spread this thickly on the brown bread and cover with a crisp lettuce leaf. Place another slice of bread on top. Cut into 2-inch squares and serve with lettuce.

841.—SHRIMP TRIFLES.

Cut some small thin rounds of brown bread, and butter them with a paste of one-third butter and two-thirds pounded shrimps,

a little salt and pepper. Peel the remainder of the shrimps, and mix them with very stiffly whipped cream and a little finely chopped cucumber. Pile this on the rounds of bread, and serve with a salad.

842.—DEVILLED HERRING ROE.

Remove the soft roes from some herrings and warm them in butter, sprinkle cayenne pepper over them. Fry some croûtons and spread a little mustard on them. Curl the roes round on the croûtons, put chopped caper in the centre, and serve very hot.

843.—CHEESE SOUFFLES.

One and a half ounces of grated Parmesan cheese, one gill of cream, half a gill of aspic jelly, a grain of cayenne pepper, and a little made mustard. Whip the cream very slightly and stir in the cheese, and season to taste with salt. Whisk the jelly very slightly, and mix it very lightly to the cream. Pour into soufflé cases, and when cold decorate with chopped aspic and a small sprig of parsley.

844.—SARDINE SAVOURY.

Cut some thin slices of brown bread and butter, spread on this a rather thin layer of sardines that have been through a sieve, and on this put a layer of garden cress. Put one slice on the other, press together, and cut in rounds. Garnish with cress and beetroot cut in any shape.

845.—ANCHOVIES EN SURPRISE.

Make a choux paste with one gill of water, 2oz. flour, 1oz. of butter, $\frac{1}{2}$ oz. Parmesan cheese, one egg, and one yolk. Boil up the water, adding a pinch of salt and the butter. Sift in the flour, stir vigorously over the fire, let it cool, add the cheese, work in the eggs, force out in little heaps on to a greased baking sheet. Bake a nice brown. Slit the soufflés when cooked and fill with the following, brush over with a little melted glaze, and sprinkle with chopped parsley. Dish on a fancy paper. The mixture: Melt 1oz. butter in a saucepan, whisk two eggs and two tablespoonfuls of cream together, cut up seven or eight anchovies small, five or six oysters (with the liquor), two olives, the same size. Stir all over the fire together, do not make it too thick, and fill the soufflés with it. Add salt and Marshall's coralline pepper.

846.—MUSTARD CHEESE CREAM.

Six ounces of Gruyère or good Cheddar cheese, cut up into thin slices, four tablespoonfuls of thick cream, salt and coralline pepper to taste, and a teaspoonful of mixed English mustard. Stir on the fire till the mixture is melted, then use.

847.—CHEESE STRAWS.

Make a paste with 4oz. of butter, 3oz. grated Parmesan cheese, and 5oz. flour, and as little water as possible. Season with salt and very little cayenne pepper. Roll it out thin and cut into narrow strips. Brush them over with yolk of egg, and bake them in a good oven.

848.—FRIED OYSTERS.

Parboil and beard two dozen oysters, dip each separately in batter, drop them into some hot frying fat, and when crisp and

drained on a cloth, dish them up with fried parsley on a folded napkin and serve hot.

849.—EGG CROUTES.

Boil four eggs for fifteen minutes. Take out the yolks, and rub them through a sieve, also one dessertspoonful of cooked and chopped beetroot. Mix these together with one teaspoonful of grated Parmesan cheese, and a little pepper and salt, spread this paste thickly on a fried croûton of bread. Ornament the top with a pile of the white of egg very finely chopped, and serve as hot as possible.

850.—BROILED OYSTERS AND EGGS.

Boil two eggs until hard. Then cut into slices across, dip in egg and breadcrumb, and fry them. Cut each egg into five slices. Broil the same number of oysters, and lay one on each slice of egg. Arrange all on a thin fried croûte, and put finely chopped capers round the edge of the croûte.

851.—DEVILLED OYSTERS.

Open the oysters in their deep shell, season them with a small piece of butter, a little cayenne salt and lemon juice, place them on a gridiron over a brisk fire, and broil them for about three minutes. Serve with bread and butter.

852.—TOMATO PUFFS.

Make some batter with two tablespoonfuls of flour, two eggs, a gill of milk, and a gill of tomato pulp; add a finely chopped eschalot, a few drops of lemon juice, salt, and pepper. Half fill some cup tins (well greased) and bake in a moderate oven for ten minutes, turn them out on to a folded table napkin, and serve at once as a savoury.

853.—LUXETTE TARTLETS.

Prepare the required number of puff pastry tartlets. Get a 1s. tin of Mrs. A. B. Marshall's Luxette and mix with it the pounded yolks of two eggs, and a little cream. Fill the tartlets roughly with this mixture, and place two or three very small grilled mushrooms on top.

854.—SARDINES A LA DOROTHY.

Cut six sardines into lengths of $1\frac{1}{2}$ inches, sprinkle them with pepper, and wrap them round in a thin slice of bacon, and fry them in a little butter. Prepare some fried croûtes and sprinkle a very little Parmesan cheese over them. Fry six slices of tomato and lay one on each croûte. Then put the fried sardines on top, and serve very hot.

855.—SAVOURY BUTTERFLIES.

Make some small cheese biscuits and cut some into half-moon shapes. Prepare some anchovy butter by mixing up one teaspoonful of anchovy essence and 2oz. of butter, and a few drops of lemon juice. Put this into a forcing bag with a plain pipe and force it on to a cheese biscuit in the shape of a head and body of a butterfly. Place two tiny rounds of olives for the eyes, and two thin pieces of parsley stalk for the antennæ. Take the half-moon pieces of biscuit and stick them with the corners

uppermost into the side of the body. Dust a little coralline pepper on the head and body and serve cold in a bed of salad and chopped aspic.

856.—CELERY STRAWS.

Mix 2oz. of flour with 1oz. of grated cheese, and 2oz. of grated celery, 2oz. of dissolved butter, and a little salt and pepper. Roll out quite thin, brush over with white of egg, cut into thin straws and bake in a flat tin for ten minutes.

857.—SAVOURY SOUFFLE.

Take a teacupful of cooked fish, one tomato mashed, half a teaspoonful of anchovy essence, two eggs beaten very stiff, and enough milk to make a thin batter. Beat all together, and pour into a well oiled mould and steam for thirty minutes.

858.—CROQUETTES OF CHESTNUTS.

Peel some cooked chestnuts and braise them. Roll them in a savoury forcemeat, and dip in egg. Roll them in finely-grated ham, mixed with grated cheese, and fry a nice brown.

859.—TOMATOES IN ASPIC.

Take three firm tomatoes, all one size, and scoop out the centres. Chop six prawns very finely, and bind together with mayonnaise sauce to which has been added a little spinach colouring, fill up the cavities of the tomatoes, and coat each tomato well with half-set aspic jelly. Have ready three aspic jelly rounds which have been coloured with a little green colouring, place one tomato on each round, cut three small rounds of aspic, and place one on top of each tomato. Serve on a dish with a good salad placed around.

860.—STUFFED ANCHOVIES.

Bone some anchovies and split them, and put in a thin roll of mushroom puree. Wrap in a piece of ham and fry for a minute or two. Then remove the ham, and serve the anchovies on a fried croûte like a finger. Sprinkle a little coralline pepper on top.

861.—CHEESE EGGS

Have three hard-boiled eggs. Cut them in half and remove the yolks. Pound up the yolks with an equal quantity of grated Parmesan cheese, and a little cream, some salt and pepper, and four chopped olives. Fill the whites with this. Prepare some rounds of bread and butter and put a ring round the edge, with the remains of the egg mixture. Place the eggs in the centre, and serve with thin pieces of celery round the dish. The celery should have lain in oil, and be well sprinkled with pepper and salt.

SANDWICHES, SUMMER DRINKS, &c.

CHICKEN SANDWICHES.

Pound the white flesh of a cooked chicken in a mortar. Add pepper and salt, and a few drops of cream and Worcester sauce, and spread this paste between thin slices of bread and butter.

MANGO SANDWICHES.

Chop up finely one tablespoonful of mango chutney, and pound it in a mortar with the yolks of four eggs, the whites of two eggs. Moisten with cream, and spread this paste on bread and butter.

SHRIMP SANDWICHES.

Pound some shrimps to a paste, add a few drops of anchovy essence or some Harvey sauce, and a little pepper, and spread between thin slices of brown bread and butter.

CURRY SANDWICHES.

Pound the remains of curried eggs in a mortar, or chop them up very finely, and spread on bread and butter.

CUCUMBER SANDWICHES.

Cut some thin slices of cucumber and lay them in equal quantities of oil and vinegar for some hours. Then lay them between thin slices of bread and butter, adding a little salt and some pepper.

GAME SANDWICHES.

The remains of any game pounded till smooth, with the yolk of an egg, add a few drops of tomato ketchup, and spread the paste thinly between thin slices of bread and butter.

TOMATO SANDWICHES.

Cut some firm ripe tomatoes into thin slices and lay them in oil for an hour. Spread between thin slices of bread and butter, adding salt and pepper, and a few drops of anchovy sauce.

HAM AND CHEESE SANDWICHES.

Pound three tablespoonfuls of ham, add one of finely grated *Giuyère* cheese, and make it into a paste with a *very* little mustard, and butter, and spread between thin slices of bread and butter.

SARDINE SANDWICHES.

Bone six sardines and pound into a smooth paste, add a little tomato ketchup, and salt and pepper. Lay crisp lettuce leaves on the prepared pieces of bread and butter, and spread the sardine paste on the leaf, laying the second piece of bread on top.

BARLEY WATER.

Four tablespoonfuls of pearl barley, three pints of water, one lemon, and sugar to taste. Put the barley in a saucepan with three pints of cold water, bring it to the boil, then strain and put the barley back in the saucepan with three pints of boiling water, and let it simmer about twenty minutes. Peel the rind of the lemon and put it into a jug, also the strained juice, and strain the barley water on to it. Sweeten to taste, and when cold add about one tablespoonful of curaçoa, or any liqueur liked.

SLOE GIN.

Prick 4lb. of sloes with a needle. Put two quarts of gin in a small cask, add the sloes, $\frac{1}{2}$ lb. sugar candy, and 1oz. of ground bitter almonds. Stir all thoroughly twice in the first week. Then leave to stand till early in the new year, strain, and bottle it, and let it mature for twelve months.

RASPBERRY CUP.

To each pint of raspberry syrup allow the juice of one lemon, half a wineglassful of brandy, ten drops of bitters, and two bottles of soda water. Ice well; decorate with clusters of fine red and white currants, raspberries, and quarters of lemon. Serve in small glasses.

LEMONADE.

Take six large lemons, sliced thinly, and remove the pips. Put the fruit with their rind into a basin or jug, add 8oz. of loaf sugar, and pour on them three pints of perfectly boiling water, then cover the jug or basin closely down and put it aside till the next day. Strain the liquor and add two bottles of soda water, and, if liked, a dust of cream of tartar can be added; also, when the boiling water is poured over, a little stick of cinnamon and about twelve cloves may be added. Orangeade can be prepared similarly to the above, using oranges instead of lemons.

CIDER CUP.

Put into a bowl one tablespoonful of sifted sugar, the juice of one lemon, ten drops of orange bitters. Stir well, then add one bottle of sound cider, one bottle of soda water, one wineglassful of Marshall's Silver Rays rum. Decorate the bowl with slices of lemon, nuggets of pineapple, and a sprig or two of borage. Ice well before serving.

STRAWBERRY WINE ICED.

Mash one quart of strawberries and add the juice of one and a half lemons, and two tablespoonfuls of orange juice, and three pints of water. Let it stand three hours, and strain it on to 1lb. of powdered sugar, and stir thoroughly till quite dissolved. Serve very cold, adding one wineglassful of Maraschino.

SEASONING TO BE KEPT READY MIXED.

One pound of salt, $\frac{1}{2}$ lb. of ground white pepper, $\frac{1}{2}$ oz. of ground mace, $\frac{1}{2}$ oz. of cayenne pepper. Mix all gradually and slowly together and keep in a closed tin ready for use.

BAKING POWDER.

Six ounces of bi-carbonate of soda, 5oz. of tartaric acid, 3oz. of pounded sugar. Mix very thoroughly, and use one teaspoonful to every pound of flour.

CANDIED CHESTNUTS.

Shell and roast 1lb. of chestnuts. Then simmer them for fifteen minutes in a thick syrup made of 1lb. of sugar, the juice of a lemon, and a wineglassful of water, adding sufficient orange-flower water to flavour the syrup. Serve them while hot.

GREENGAGES IN SYRUP.

Score the fruit with a penknife and then weigh it. Place the same quantity by weight of sugar in a preserving pan with sufficient water to prevent it from burning. When it boils up clarify it with the white of an egg, skimmed, and removed from the fire. When the syrup is cold, add the fruit and scald it. This must be repeated three or four times at a day's interval, when the whole must be boiled up, the syrup strained off, and the fruit turned into bottles with wide necks. Boil the syrup alone until it is thick and rich, pour over the fruit, and tie the bottles down. The bottles themselves must be perfectly clean and dry before they are filled.

MARRON GLACE.

Boil the chestnuts in water until they are soft, peeling them carefully so as to avoid breaking them, and then dropping them at once into cold water to harden them. Then drop them carefully in a syrup of sugar cooked to the consistency of glue, and leave them until next day. The syrup, strained off the nuts, is then poured once more over the chestnuts, which are left to soak overnight, this process being repeated four times, while the sugar on the last occasion is boiled a little longer. To glace them, they should be dipped in a fresh syrup made very thick and rich, the chestnuts finally drying on a waxed sheet.

DROP SCONES.

One egg, one teaspoonful of baking soda, one teaspoonful of cream of Tartar, 1lb. of flour, two teaspoonfuls of sugar, about 4lb. of butter milk. Mix dry ingredients, add the egg, and enough butter milk to make a smooth batter, beat well, and let the mixture stand a little while. Grease a hot griddle or frying pan with a bit of suet, drop on the batter a spoonful at a time. When the scones are brown underneath and covered with bubbles on top, turn them with a knife, and brown the other side. You can turn milk into butter milk by putting a pinch of cream of tartar in it. Butter the scones and serve cold.

NUT CAKE

Mix all gradually together and bake in a moderate oven: One teacupful of sour milk, 1½oz. of brown sugar, 1oz. of chopped Brazil nuts, and 1oz. of stoned raisins, one teaspoonful of powdered cinnamon, a little allspice and ginger, one teaspoonful of baking powder, add two teacupfuls of flour or a little more, and bake in a greased tin.

SALAD DRESSING.

One teaspoonful of vinegar, two teaspoonfuls of salad oil, a pinch of Marshall's coralline pepper, half a teaspoonful of salt. Mix together gradually with half a mustardspoonful of fresh French mustard, and use in a dish which has been previously rubbed with a raw onion.

SAVOURY PEAR SALAD.

Drain three preserved pears of the syrup in which they have been bottled. Blanch and mince a tablespoonful each of walnuts and pecan nuts. Roll the halves of the pears in the nuts, and sprinkle with lemon juice. Make a good mayonnaise sauce, and prepare watercress for salad. Chop up a little of the inner stalk of celery and some beetroot. Mix all together with the mayonnaise, and serve in portions on single lettuce leaves. Lay a nut encrusted pear on each.

CHESTNUT SAUCE FOR VEAL, PORK, AND FILLETS OF BEEF.

Shell and peel twelve chestnuts. Simmer them in a quarter of a pint of milk till soft; drain them, and rub through a sieve. Place in a small saucepan with a marble of butter, two spoonfuls of cream, a little salt and pepper. Chestnut soup is made in the same way—only use white stock in place of milk.

PICKLED PLUMS.

Wash thoroughly and dry some hard plums. Prick each several times with a clean skewer. Pack them into wide necked bottles, spice some good wine vinegar, make boiling hot, and pour over the plums and let stand till next day. Repeat the boiling of the vinegar and pouring it over the plums three times. Then cork and set aside for winter use.

DAMSON CATSUP.

To every half a gallon of fruit one pint of water should be allowed, the pan being stirred constantly so as to prevent the fruit from boiling, and when soft the pulp rubbed through a sieve. To two quarts of damsons, weighed before the stones have been removed, $\frac{1}{2}$ lb. of sugar, a quarter of a teaspoonful each of powdered cloves, allspice, ground pepper, cinnamon, and ginger should be allowed, these spices being stirred into the fruit pulp and the latter returned to the pan and the fire. The catsup should then be simmered until it is thick. A little grated lemon rind is an improvement. The catsup must be bottled when hot.



**TABLE TO CALCULATE WAGES
AND OTHER PAYMENTS.**

YEAR.	PER MONTH.	PER WEEK.	PER DAY.
£ s. d.	£ s. d.	£ s. d.	s. d.
1 0 0	0 1 8	0 0 4 $\frac{3}{4}$	0 0 $\frac{3}{4}$
2 0 0	0 3 4	0 0 9 $\frac{1}{4}$	0 1 $\frac{1}{4}$
3 0 0	0 5 0	0 1 1 $\frac{3}{4}$	0 2
4 0 0	0 6 8	0 1 6 $\frac{1}{2}$	0 2 $\frac{3}{4}$
5 0 0	0 8 4	0 1 11	0 3 $\frac{1}{4}$
6 0 0	0 10 0	0 2 3 $\frac{1}{2}$	0 4
7 0 0	0 11 8	0 2 8 $\frac{1}{4}$	0 4 $\frac{1}{2}$
8 0 0	0 13 4	0 3 0 $\frac{3}{4}$	0 5 $\frac{1}{4}$
9 0 0	0 15 0	0 3 5 $\frac{1}{2}$	0 6
10 0 0	0 16 8	0 3 10	0 6 $\frac{1}{2}$
11 0 0	0 18 4	0 4 2 $\frac{3}{4}$	0 7 $\frac{1}{4}$
12 0 0	1 0 0	0 4 7 $\frac{1}{4}$	0 8
13 0 0	1 1 8	0 4 11 $\frac{3}{4}$	0 8 $\frac{1}{2}$
14 0 0	1 3 4	0 5 4 $\frac{1}{4}$	0 9 $\frac{1}{4}$
15 0 0	1 5 0	0 5 6	0 10
16 0 0	1 6 8	0 6 1 $\frac{3}{4}$	0 10 $\frac{1}{2}$
17 0 0	1 8 4	0 6 6 $\frac{1}{4}$	0 11 $\frac{1}{4}$
18 0 0	1 10 0	0 6 10 $\frac{3}{4}$	0 11 $\frac{3}{4}$
19 0 0	1 11 8	0 7 3 $\frac{1}{2}$	1 0 $\frac{1}{2}$
20 0 0	1 13 4	0 7 8	1 1 $\frac{1}{4}$
30 0 0	2 10 0	0 11 6	1 7 $\frac{3}{4}$
40 0 0	3 6 8	0 15 4	2 2 $\frac{1}{4}$
50 0 0	4 3 4	0 19 2	2 9
60 0 0	5 0 0	1 3 0 $\frac{1}{4}$	3 3 $\frac{1}{4}$
70 0 0	5 16 8	1 6 10 $\frac{1}{4}$	3 10
80 0 0	6 13 4	1 10 8 $\frac{1}{4}$	4 4 $\frac{1}{2}$
90 0 0	7 10 0	1 14 6 $\frac{1}{4}$	4 11 $\frac{1}{2}$
100 0 0	8 6 8	1 18 4 $\frac{1}{2}$	5 5 $\frac{3}{4}$

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