

The gentleman's table guide and table companion to the art of dining & drinking, with table habits and curious dishes of the various nations, &c.;, &c.;, with practical recipes for wine cups, American drinks, punches, cordials, recherché bills of fare, with service of wines, &c; / by Edward Ricket.

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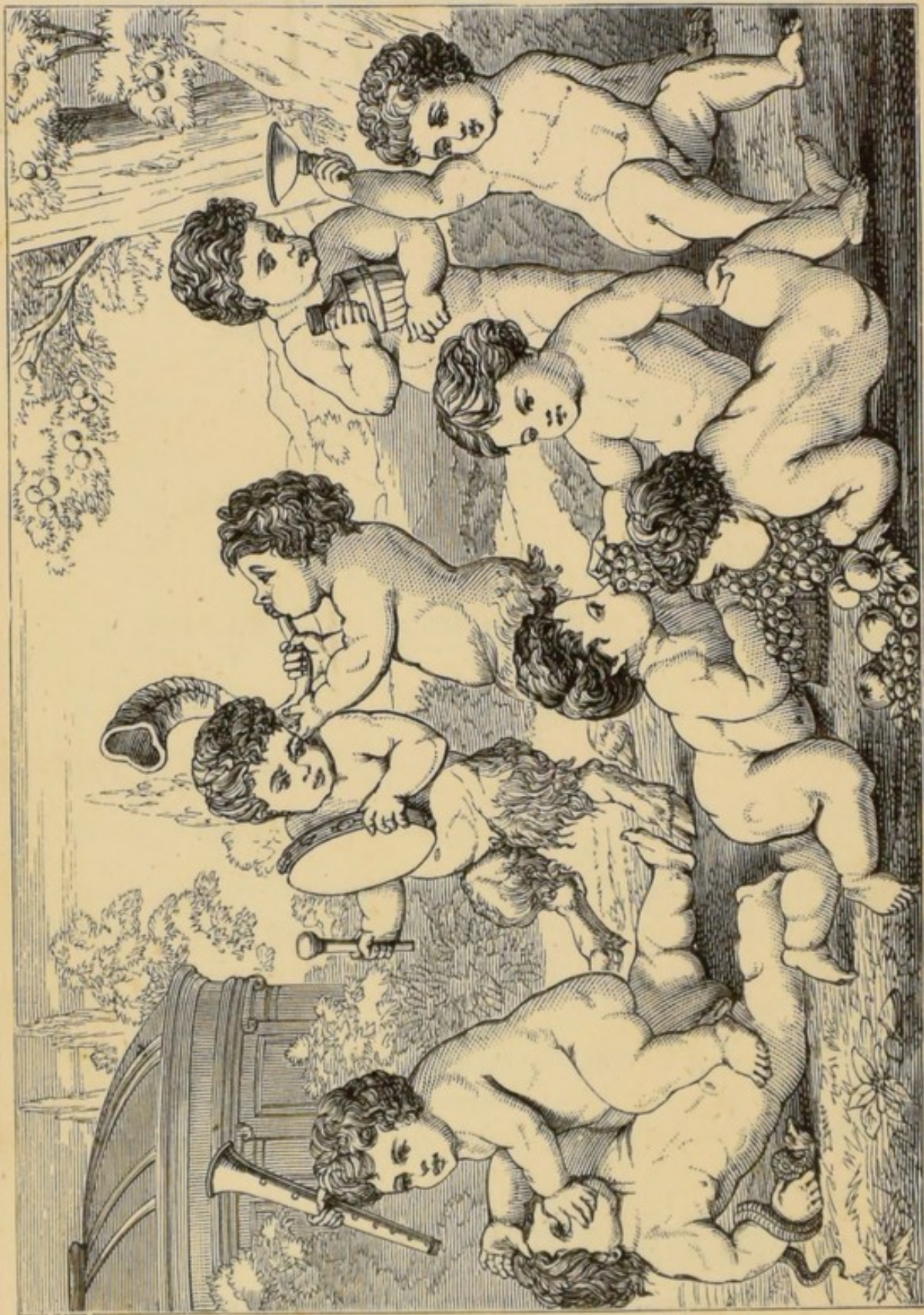
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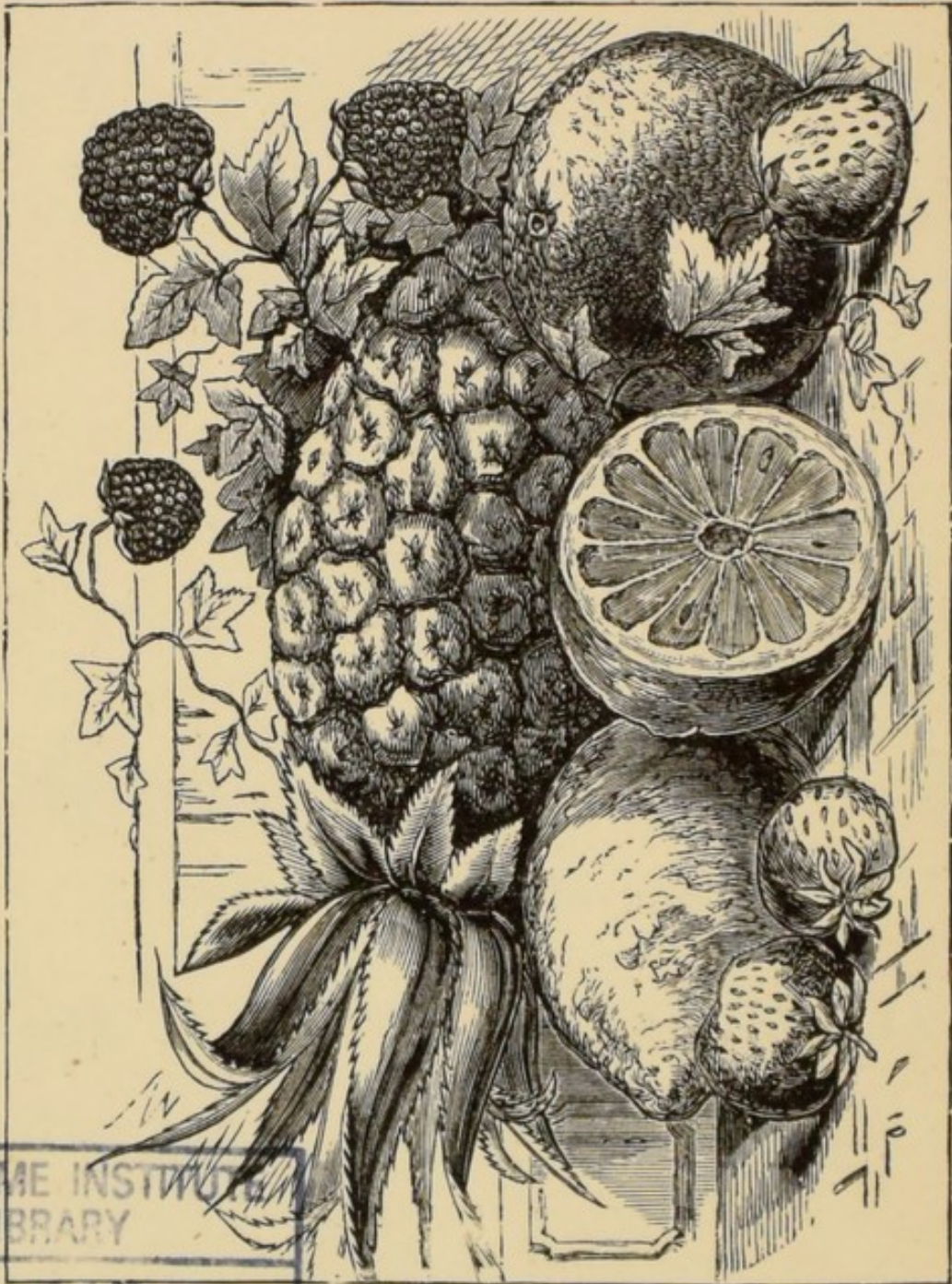
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THE
Gentleman's Table Guide.

P R E F A C E .

THE THIRD EDITION OF THIS
BOOK CONTAINS ADDITIONAL MATTER, WITH NOTES COLLECTED
BY THE AUTHOR.

It was, it seems to me, a bright idea to place Bacchus and Minerva together at Table, to prevent the one from turning libertine, and the other from airing herself as a pedant.

JOSEPH DE MAISTRE.

 A LONG preface to such a volume as the present would be a sort of impertinence, and yet to publish it without some introduction would be like serving a dinner without a *menu*; and, even when the repast is *à la Russe*, the guest expects some information of the wines and dishes of which it is to be composed. I have not, however, given a long account of the various

details ; a brief but clear reference, with distinct instructions, alone seemed to be required. During considerable experience in the service of various festivities to persons occupying distinguished positions in society, I have been frequently reminded of the necessity for some such simple book as that which I now seek to supply.

If there be one characteristic which distinguishes Englishmen, it is a hearty hospitality which is only satisfied by presenting an abundance of good things, and the best of their kind, to those who are its objects.

There are many ladies and gentlemen who maintain a small, quiet household, where the servants are not expected to be versed in the precise method to be observed on special occasions. There are gentlemen living in chambers who have no opportunity of engaging a regular servant. There are ladies and gentlemen of refined taste who, being anxious that any festivity shall

be celebrated with a well-appointed table and some *récherché* feature, like to arrange the service for themselves, and to be able to see to their own wines, cups, and liqueurs. There are experienced butlers who, like all butlers from the time of Pharaoh, have occasionally been in difficulties in compounding seasonable drinks ; and upper servants are frequently uncertain as to the exact order of serving the wines with the proper dishes.

For all these, as well as for hotel and tavern proprietors and their attendants, this book is intended.

The recipes (many of them entirely original) have already been adopted with acclamation by a number of connoisseurs whose reputation entitles them to be regarded as a committee of taste.

All the recipes have been subjected to repeated experiments, and have been collected during visits to France and Russia. The art of mixing American drinks, which

is a special feature of this volume, was acquired in the United States of America, under the instruction of a celebrated professor, whose unsurpassed manipulation was the pride successively of the St. Nicholas, the Metropolitan, and Fifth Avenue Hotels. The directions for mixing the various cups and cordials are also the result of many years' experience in the business of a wine and spirit merchant. The *menus* for each month have been written with a view to shorten the time at dinner, as suggested by H.R.H. the Prince of Wales. The order for the service of wines has been composed after long practice and careful observation in some of the best establishments and most critical *coteries* in England.

PROFESSOR LIEBIG SAYS :—

“Wine—as a restorative, as a means of refreshment when the powers of life are exhausted, as a means of correction and compensation where misproportion occurs in nutrition and the organism is deranged in its operation, and as a means of protection against transient organic disturbances—Wine is surpassed by no product of Nature or Art.”

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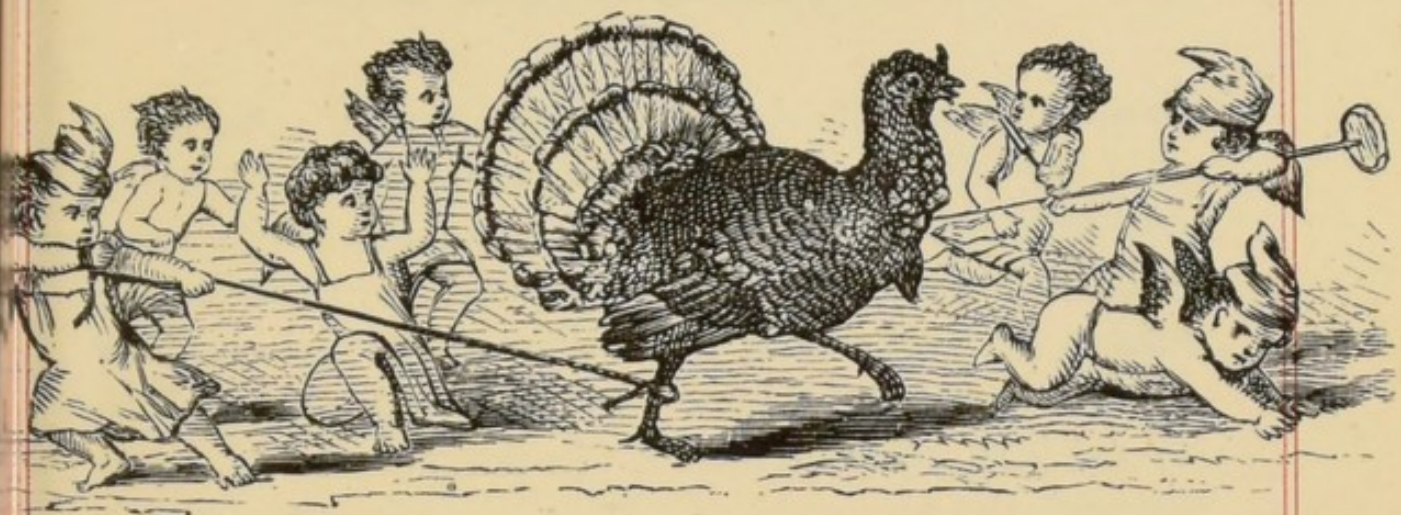
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ARISTOLOGY, OR THE ART OF DINING.



ACCORDING to the lexicons, the Greek for dinner is *Ariston*, and therefore, for the convenience of the terms, and without entering into any inquiry, critical or antiquarian, I call the art of dining *Aristology*, and those who study it *Aristologists*. The maxim that "Practice makes perfect" does not apply to our daily habits ; for, so far as they are concerned, we are ordinarily content with the standard of mediocrity, or something rather below. Where study is not absolutely necessary, it is by most people altogether dispensed with ; but it is only by a union of study and practice

DINNER.

In all parts of the world, to this meal kings and nobles, knights and squires, laymen and priests, have each and all attached a high importance. "How shall we dine to-day?" is the first thought in every rank of life, and of human beings everywhere. It is alike the first thought of the wealthy voluptuary and the indigent labourer. In obtaining this universal object of desire, a dinner, an infinite variety of tastes has been displayed, and an infinite variety of dishes invented. Earth, sea, and air have been ransacked to gratify the eager, yet ever changing appetite of man.

that we can attain anything like perfection. Anybody can dine, but very few know how to dine so as to ensure the greatest quantity of health and enjoyment—indeed many people contrive to destroy their health; and as to enjoyment, I shudder when I think how often I have been doomed to only a solemn mockery of it; how often I have sat in durance stately, to go through the ceremony of dinner, the essence of which is to be without ceremony, and how often in this land of liberty I have felt myself a slave!

There are three kinds of dinners—solitary dinners, every-day social dinners, and set dinners; all three involving the consideration of cheer, and the last two of society also. Solitary dinners, I think, ought to be avoided as much as possible, because solitude tends to produce thought, and thought tends to the suspension of the digestive powers. When, however, dining alone is necessary, the mind should be disposed to cheerfulness by a previous interval of relaxation from whatever has seriously occupied the attention, and by directing it to some agreeable object. As contentment ought to be an accompaniment to every meal, punctuality is essential, and the diner and the dinner should be ready at the same time. A chief maxim in dining with comfort is to have what you want when you want it. It is ruinous to have to wait for first one thing and then another, and to have the little additions brought when what they belong to is half or entirely finished. To avoid this, a little foresight is good, and, by way of instance, it is sound

practical philosophy to have mustard upon the table before the arrival of toasted cheese. This very omission has caused as many small vexations in the world as would by this time make a mountain of misery. Indeed, I recommend an habitual consideration of what adjuncts will be required to the main matters ; and I think an attention to this, on the part of females, might often be preventive of sour looks and cross words, and their anti-conjugal consequences. There are not only the usual adjuncts ; but to those who have anything of a genius for dinners, little additions will sometimes suggest themselves, which give a sort of poetry to a repast, and please the palate to the promotion of health. As our senses were made for our enjoyment, and as the vast variety of good things in the world were designed for the same end, it seems a sort of impiety not to put them to their best uses, provided it does not cause us to neglect higher considerations. The different products of the different seasons, and of the different parts of the earth, afford endless proofs of bounty, which it is as unreasonable to reject, as it is to abuse. It has happened that those who have made the gratification of the appetite a study have generally done so to excess, and to the exclusion of nobler pursuits ; whilst, on the other hand, such study has been held to be incompatible with moral refinement and elevation. But there is a happy mean, and as upon the due regulation of the appetite assuredly depends our physical well-being, and upon that, in a great measure, our mental energies, it

seems to me that the subject is worthy of attention, for reasons of more importance than is ordinarily supposed.

There is in the art of dining a matter of special importance,—I mean attendance,—the real end of which is to do that for you which you cannot so well do for yourself. Unfortunately this end is generally lost sight of, and the effect of attendance is to prevent you from doing that which you could do much better for yourself. The cause of this perversion is to be found in the practice and example of the rich and ostentatious, who constantly keep up a sort of war-establishment, or establishment adapted to extraordinary instead of ordinary occasions, and the consequence is that, like all potentates who follow the same policy, they never really taste the sweets of peace; they are in a constant state of invasion by their own troops. It is a rule at dinners not to allow you to do anything for yourself, and I have never been able to understand how even salt, except it be from some superstition, has so long maintained its place on table. I am always in dread that, like the rest of its fellows, it will be banished to the side-board, to be had only on special application. I am rather a bold man at table, and set form very much at defiance, so that if a salad happens to be within my reach, I make no scruple to take it to me; but the moment I am espied, it is nipped up from the most convenient into the most inconvenient position. That such absurdity should exist

amongst rational beings, and in a civilised country, is extraordinary! See a small party with a dish of fish at each end of the table, and four silver covers unmeaningly starving at the sides, whilst everything pertaining to the fish comes, even with the best attendance, provokingly lagging, one thing after another, so that contentment is out of the question; and all this is done under pretence that it is the most convenient plan. This is an utter fallacy. The only convenient plan is to have everything actually upon the table that is wanted at the same time, and nothing else; as for example, for a party of eight, turbot and salmon, with doubles of each of the adjuncts, lobster-sauce, cucumber, young potatoes, cayenne, and Chili vinegar, and let the guests assist one another, which, with such an arrangement, they could do with perfect ease. This is undisturbed and visible comfort. I am speaking now only with reference to small parties. As to large ones, they have long been to me scenes of despair in the way of convivial enjoyment. A system of simple attendance would induce a system of simple dinners, which are the only dinners to be desired. The present system I consider strongly tainted with barbarism and vulgarity, and far removed from real and refined enjoyment. As tables are now arranged, one is never at peace from an arm continually taking off or setting on a side-dish, or reaching over to a wine-cooler in the centre. Then comes the more laborious changing of courses, with the leanings right and left, to admit a host of dishes, that are set on only to be taken

off again, after being declined in succession by each of the guests, to whom they are handed round. Yet this is fashion, and not to be departed from. With respect to wine, it is often offered when not wanted; and when wanted is perhaps not to be had till long waited for. It is dreary to observe two guests, glass in hand, waiting the butler's leisure to be able to take wine together, and then perchance being helped in despair to what they did not ask for; and it is still more dreary to be one of the two yourself. How different where you can put your hand upon a decanter at the moment you want it! I could enlarge upon and particularise these miseries at great length; but they must be only too familiar to those who dine out, and those who do not may congratulate themselves on their escape. I have been speaking hitherto of attendance in its most perfect state: but then comes the greater inconvenience and the monstrous absurdity of the same forms with inadequate establishments. Those who are overwhelmed with an establishment are, as it were, obliged in self-defence to devise work for their attendants, whilst those who have no such reason ape an example which under the most appropriate circumstances is a state of restraint and discomfort, but which, when followed merely for fashion's sake, becomes absolutely intolerable. I remember once receiving a severe frown from a lady at the head of her table, next to whom I was sitting, because I offered to take some fish from her, to which she had helped me, instead of waiting till it could be handed to me by her

one servant : and she was not deficient either in sense or good breeding ; but when people give in to such follies they know no mean. It is one of the evils of the present day that everybody strives after the same dull style—so that where comfort might be expected it is often least to be found. State without the machinery of state, is of all states the worst. In conclusion of this part of my subject, I will observe that I think the affluent would render themselves and their country an essential service if they were to fall into the simple, refined style of living, discarding everything incompatible with real enjoyment ; and I believe that if the history of overgrown luxury were traced, it has always had its origin from the vulgar rich—the very last class worthy of imitation. Although I think a reduction of establishment would often conduce to the enjoyment of life, I am very far from wishing to see any class curtailed in their means of earning their bread ; but it appears to me that the rich might easily find more profitable and agreeable modes of employing the industrious than in ministering to pomp and parade.

I will give you, dear reader, an account of a dinner I have ordered this very day at the Trafalgar, at Greenwich, where if you never dined, so much the worse for you. This account will serve as an illustration of my doctrines on dinner-giving better than a long abstract discourse. The party will consist of seven men besides myself, and every guest is asked for some reason—upon which good fellowship

mainly depends ; for people brought together unconnectedly had, in my opinion, better be kept separate. Eight I hold to be the golden number, never to be exceeded without weakening the efficacy of concentration. The dinner is to consist of turtle, followed by no other fish but whitebait, which is to be followed by no other meat but grouse, which are to be succeeded simply by apple fritters and jelly ; pastry on such occasions being quite out of place. With the turtle of course there will be sherry, with the whitebait champagne, and with the grouse claret: the two former I have ordered to be particularly well iced, and they will all be placed in succession upon the table, so that we can help ourselves as we please. I shall permit no other wines, unless, perchance, a bottle or two of port, if particularly wanted, as I hold variety of wines a great mistake. With respect to the adjuncts, I shall take care that there is cayenne, with lemons cut in halves, not in quarters, within reach of every one, for the turtle, and that brown bread-and-butter in abundance is set upon the table for the whitebait. It is no trouble to think of these little matters beforehand, but they make a vast difference in convivial contentment. The dinner will be followed by ices and a good dessert, after which coffee and one glass of liqueur each, and no more ; so that the present may be enjoyed rationally without inducing retrospective regrets. If the master of a feast wishes his party to succeed, he must know how to command, and not let his guests run riot, each according to his own wild

fancy. Such, reader, is my idea of a dinner, of which I hope you approve ; and I cannot help thinking that if Parliament were to grant me £10,000 a year, in trust, to entertain a series of worthy persons, it would promote trade and increase the revenue more than any hugger-mugger measure ever devised.

I shall begin with stating that the dinner at Greenwich was served according to my directions, both as to the principal dishes and the adjuncts, with perfect exactness, and went off with corresponding success. The turtle and whitebait were excellent ; the grouse not quite of equal merit ; and the apple fritters so much relished that they were entirely cleared, and the jelly left untouched. The only wines were sherry, champagne, and claret, and they gave great satisfaction. As soon as the liqueurs were handed round once, I ordered them out of the room ; and the only heresy committed was by one of the guests asking for a glass of bottled porter, which I had not the presence of mind instantly to forbid. There was an opinion broached that some flounders water-zoucheed, between the turtle and whitebait, would have been an improvement,—and perhaps they would. I dined again yesterday at Greenwich as a guest, and I observed that my theory as to adjuncts was carefully put in practice, so that I hope the public will be a gainer.

In order to bring the dinner system to perfection according to my idea, it would be necessary to have a room contrived on the best possible plan for eight persons, as the greatest number. I almost think six

even more desirable than eight ; but beyond eight, as far as my experience goes, there is always a division into parties, or a partial languor, or sort of paralysis either of the extremities or centre, which has more or less effect upon the whole. For complete enjoyment a company ought to be One ; sympathising and drawing together, listening and talking in due proportions—no monopolists, nor any ciphers. With the best arrangements, much will depend upon the chief of the feast giving the tone and keeping it up. Paulus Æmilius, who was the most successful general and best entertainer of his time, seems to have understood this well ; for he said that it required the same sort of spirit to manage a banquet as a battle, with this difference, that the one should be made as pleasant to friends, and the other as formidable to enemies as possible. I often think of this excellent saying at large dinner-parties, where the master and mistress preside as if they were the humblest of the guests, or as if they were overwhelmed with anxiety respecting their cumbersome and pleasure-destroying arrangements. They appear not to have the most distant idea of the duties of commanders, and instead of bringing their troops regularly into action, they leave the whole army in reserve. They should at least now and then address each of their guests by name and, if possible, say something by which it may be guessed who and what each person is. I have witnessed some ridiculous and almost incredible instances of these defects. I remember once, at a large dinner-party at a great house,

the lion of the day not being called out once, and going away without the majority of the company suspecting who he was. On a similar occasion, as a very distinguished man left the drawing-room, a scarcely less distinguished lady inquired who that gentleman was who had been talking so long to her,—though she had sat opposite to him at dinner. It appears to me that nothing can be better contrived to defeat its legitimate end than a large dinner party in the London season,—sixteen, for instance. The names of the guests are generally so announced that it is difficult to hear them, and in the earlier part of the year the assembling takes place in such obscurity that it is impossible to see. Then there is often a tedious and stupefying interval of waiting, caused perhaps by some affected fashionable, some important politician, or some gorgeously-decked matron, or it may be by some culinary accident. At last comes the formal business of descending into the dining-room, where the blaze of light produces by degrees sundry recognitions; but many a slight acquaintance is prevented from being renewed by the chilling mode of assembling. In the long days the light is more favourable, but the waiting is generally more tedious, and half the guests are perhaps leaving the park when they ought to be sitting down to dinner. At table intercourse is prevented as much as possible by a huge centre-piece of plate and flowers, which cuts off about one-half of the company from the other, and some very awkward mistakes have taken place in consequence, from guests having made personal observa-

tions upon those who were actually opposite to them. It seems strange that people should be invited to be hidden from one another. Besides the centre-piece, there are usually massive branches to assist in interrupting communication ; and perhaps you are placed between two persons with whom you are not acquainted, and have no community of interest to induce you to become so, for in the present overgrown state of society, a new acquaintance, except for some particular reason, is an encumbrance to be avoided. When the company is arranged, then comes the perpetual motion of the attendants, the perpetual declining of what you do not want, and the perpetual waiting for what you do, or a silent resignation to your fate. To desire a potato, and to see the dish handed to your next neighbour and taking its course in a direction from you, round an immense table, with occasional retrograde movements and digressions, is one of the unsatisfactory occurrences which frequently take place ; but perhaps the most distressing incident in a grand dinner is to be asked to take champagne, and, after much delay, to see the butler extract the bottle from a cooler, and hold it nearly parallel to the horizon, in order to calculate how much he is to put into the first glass to leave any for the second. To relieve him and yourself from the chilling difficulty, the only alternative is to change your mind and prefer sherry, which, under the circumstances, has rather an awkward effect. These and an infinity of minor evils are constantly experienced amidst the

greatest displays, and they have from sad experience made me come to the conclusion that a combination of state and calculation is the horror of horrors. Some good bread and cheese and a jug of ale, comfortably set before me and heartily given, are heaven and earth in comparison. I must not omit to mention, amongst other obstacles to sociability, the present excessive breadth of fashionable tables, for the purpose of holding, first, the cumbrous ornaments and lights before spoken of; secondly, in some cases, the dessert at the same time with the side-dishes; and lastly, each person's cover with its appurtenances; so that to speak across the table and through the intervening objects is so inconvenient as to be nearly impracticable. To crown all, is the ignorance of what you have to eat, and the impossibility of duly regulating your appetite. To be sure, in many particulars you may form a tolerably accurate guess, as that at one season there will be partridges in the third course, and at another pigeons, in dull routine. No wonder that such a system produces many a dreary pause, in spite of every effort to the contrary, and that one is obliged, in self-defence, to crumble bread, sip wine, look at the paintings if there are any, or if there are none, blazon the arms on the plates, or, lastly, retreat into one's self in despair as I have often and often done. When dinner is over, there is no peace till each dish in the dessert has made its circuit, after which the wine moves languidly round two or three times, and then settles for the rest of the evening, and

coffee and small talk finish the heartless affair. I do not mean to say that such dinner parties as I have been describing have not frequently many redeeming circumstances. Good breeding, wit, talent, information, and every species of agreeable quality, are to be met with there; but I think these would appear to much greater advantage, and much oftener, under a more simple and unrestrained system. After curiosity has been satisfied, and experience ripened, I imagine most people retire from the majority of formal dinners rather wearied than repaid, and that a feeling of real enjoyment is the exception, and not the rule. In the long run there is no compensation for ease; and ease is not to be found in state and superabundance, but in having what you want when you want it, and with no temptation to excess. The legitimate objects of dinner are to refresh the body, to please the palate, and to raise the social humour to the highest point; but these objects, so far from being studied, in general are not even thought of, and display and an adherence to fashion are their meagre substitutes. Hence it is that gentlemen ordinarily understand what pertains to dinner-giving so much better than ladies, and that bachelors' feasts are so popular. Gentlemen keep more in view the real ends, whereas ladies think principally of display and ornament, of form and ceremony—not all, for some have excellent notions of taste and comfort; and the cultivation of them would seem to be the peculiar province of the sex, as one of the chief features in household manage-

ment. There is one female failing in respect to dinners which I cannot help here noticing, and that is a very inconvenient love of garnish and flowers, either natural or cut in turnips and carrots, and stuck on dishes, so as greatly to impede carving and helping. This is the true barbarian principle of ornament, and is in no way distinguishable from the "untutored Indian's" fondness for feathers and shells. In both cases the ornament is an encumbrance, and has no relation to the matter on which it is placed. But there is still a worse practice, and that is pouring sauce over certain dishes to prevent them from looking too plain, as parsley and butter, or white sauce, over boiled chickens. I cannot distinguish this taste from that of the Hottentot besmearing himself with grease, or the Indian with red paint, who, I suppose, have both the same reason for their practice. To my mind, good meat well cooked, the plainer it looks the better it looks, and it certainly is better with the accessories kept separate till used, unless they form a part of the dish.

I have before observed that "in order to bring the dinner system to perfection according to my idea, it would be necessary to have a room contrived on the best possible plan for eight persons, as the greatest number. I almost think six even more desirable than eight; but beyond eight, as far as my experience goes, there is always a division into parties, or a partial languor, or a sort of paralysis either of the extremities or centre, which has more or less effect upon the whole. For complete enjoyment,

a company ought to be One ; sympathising and drawing together, listening and talking in due proportions —no monopolists, nor any ciphers." I am now supposing the whole object to be the perfection of dinner parties, without reference to number of family or acquaintance, and without reference to display or any other consideration ; but I suppose every other consideration postponed to convivial enjoyment alone. Spacious and lofty rooms destroy, or at least weaken, that feeling of concentration which is essential to perfect fellowship. There is a sort of evaporation of one's self, or flying off into the void, which impairs that force of attention necessary to give and receive complete enjoyment. A party, to use a familiar phrase, should be as it were boxed up, comfortably packed, with room enough, but not to spare, or, as the French revolutionists used to have it, should be "one and indivisible." Those who have dined in the very small rooms called *cabinets particuliers* at the *restaurants* at Paris must have remarked the beneficial influence of compactness in promoting hilarity and banishing abstraction and restraint ; but those rooms have no other desirable qualification but their smallness, which is often extreme, and they have not been originally contrived for the purpose for which they are used, yet they have a capability of producing more of a festive disposition than is to be found amidst space and display. Dining rooms in London are in general, I think, very tasteless and uninspiring in themselves, and, when set out, they are decorated,

after the barbarian style, rather for display than with reference to their use.

From the architect to the table-decorator there seems to be a total absence of genius for the real objects to be aimed at. Justness of proportion, harmony of colouring, and disposition of light are the most desirable qualities in any room, but especially in a dining room, without any individual ornaments or objects to distract the attention ; so that the moment one enters there may be a feeling of fitness, which is productive of undisturbed satisfaction, and disposes the mind to the best state for enjoyment. Attention should be directed to produce an effect from the whole, and not by the parts. For this reason light should be thrown in the least observable manner, and not ostentatiously from ornamental objects. There should be the pleasing effect of good light with the least perception whence it comes. There is no art in lighting a table by cumbersome branches ; but there is in throwing a light upon it like some of Rembrandt's paintings, and the effect is accordingly. The first is vulgar ; the latter refined. In the same manner light from windows should be admitted only with reference to the table : and during dinner the view should be shut out to prevent distraction. With respect to the proportions of a room, they should be studied with reference to the table, which, as I have said, should in my opinion be of the size to accommodate not more than eight persons. In point of width, I would not have more space than necessary for the convenient circulation of the least possible

number of attendants. In point of length, there should be room for a sideboard at one end, and a sufficient space from the fire-place at the other; so that the length of the room would be somewhat greater than the width. In respect to height, it should be proportioned to the length and width, and therefore the height would not be considerable. A high room is certainly not favourable to conversation, because it is contrary to the principle of concentration; and the prejudice in favour of height arises from its effect considered with respect to large parties and to overloaded tables. I would have the door in the side, at the end near the sideboard, and the windows on the side opposite. As to colouring, the same rule ought to be observed as in every thing else—that is, to study general effect. To suit all seasons best, I think the walls ought to be of rather a sober colour, with drapery of a warm appearance for cold weather, and the contrary for hot. Perhaps it may be thought by many that all these particulars are very immaterial, and that the consideration of them is very trifling; but my opinion is, that in all our actions, whether with reference to business or pleasure, it is a main point, in the first place, to produce a suitable disposition: and as dining is an occurrence of every day of our lives, or nearly so, and as our health and spirits depend in a great measure upon our vivid enjoyment of this our chief meal, it seems to me a more worthy object of study than those unreal occupations about which so many busy themselves in vain. But I am forgetting an important

matter in the dining-room ; I mean the due regulation of the temperature, upon which comfort so much depends, and from want of attention to which there is annually so much suffering both from heat and cold. In hot weather the difficulty is the greatest, and is best to be overcome by attention to ventilation and blinds. In winter there is little difficulty, with due care and no stinginess, which latter is apt to appear both in having the fire only lighted just before dinner, and in not keeping it up properly to the end of the party ; and I do here protest against the practice I have often witnessed of letting the fire actually go out in cold weather before the guests. There is nothing more cheerless or of more inhospitable appearance. On the other hand, a bright blazing fire has a very inspiring effect on entering the dining-room, and is an object worthy of special attention to those who wish their parties to succeed. Moreover, in such a room as I have described, the opening after dinner on a dreary day to admit a cheerful fire would be a very inspiring moment with an agreeable party brought into perfect unison by a well-imagined, well-executed repast—a scene to kindle equally attachment to one's friends, and love of one's country. The cultivation of the fire-side is one of the greatest import, public and private.

Having said, I think, everything I have to say as to the arrangement of the dining-room till I come to the table, I will here dedicate a word or two to its necessary appendage, the kitchen, which I would have

literally an appendage, and not as at present, a distant and unconnected establishment. As I said before, I am now supposing the whole object to be the perfection of dinner parties, without reference to any other consideration, and therefore I put aside custom, fashion, and prejudice as enemies to the true theory and practice, and I boldly advance my own opinions. I must beg the reader to bear in mind that I am speaking in reference to small parties, and that I am an advocate for dinners which, as nearly as can be calculated, are just enough and no more. I speak not of the bustle of preparation for twelve, sixteen, or twenty people, with about four times as much as they can possibly consume, and with a combination of overpowering heat and disagreeable scents. I have in view a quiet little kitchen, without noise, or annoying heat, or odour, save some simple savoury one provocative of the appetite and incapable of offending the most fastidious. Such an establishment would I have immediately adjoining my dining-room, and communicating with it by an entrance close to the sideboard, closed during the process of dinner by a curtain only, so that the dishes could be brought in without noise or current of air, or constant opening or shutting of a door. As Matthew Bramble, in "Humphrey Clinker," talks, in his delights of the country, of eating trout struggling from the stream, I would have my dishes served glowing, or streaming from the kitchen-stoves—a luxury not to be compensated, and a quality which gives a relish, otherwise unattainable, to the simplest

as well as the most highly-finished dishes. Let those who have sense and taste conceive a compact dinner, quietly served in simple succession according to such an arrangement, with everything at hand and in the best possible state, and compare it with a three-course repast, imported under cover, in tedious procession, from under ground. I shall now treat of the table, the dinner, and the mode of conducting it.

To those who are the slaves of custom or fashion, or who have never thought for themselves, the doctrines on the art of dining must appear startling, absurd, or impossible to be carried into practice, except in a very limited number of cases. The simple style I propose is as different from the ornamented and cumbrous one now in vogue, as the present cropped, unpowdered, trousered mode of dress is from that of a gentleman's in the middle of the last century, when bags, swords, buckles, and gold lace were universally in use, and I might be thought as much out of the way in my notions by some, as any one would have been in the year 1750 who should have advocated the dress of 1873. But simplicity and convenience have triumphed in our dress, and I have no doubt they will equally do so, in time, in our dinners. With respect to the practicability of my system I lay down rules which I think the sound ones, with a view to their being approached as nearly as circumstances will permit. For instance, I am of opinion a party, to be the most satisfactory, should not exceed eight persons, and therefore I would keep as near that number as possible.

I think it is a very material point to have a dinner served up quite hot, and therefore I would have a kitchen as close to the dining-room as conveniently it could be. I differ from those who like large parties, and who think the kitchen ought to be remote, and I frame my rules accordingly, and would bring my practice as near my rules as circumstances would allow. I should prefer two small parties simply regaled to one large one with an overloaded repast, and I would make all my arrangements with reference to the style I think best, and keep to it as strictly as I could. As it appears to me that the more intent we are upon what we are doing the greater is our enjoyment, I have dwelt upon the means of preventing distraction at the dinner-table—not that I mean all that I have said always to be adhered to, but I give it by way of guide and specimen. I endeavour to exhibit the true philosophy of dining, leaving the practice to be modified according to tastes and circumstances; and as I am decidedly of opinion that the true philosophy of dining would have great influence upon our well-being, bodily and mental, and upon the good ordering of our social habits, I think it well worth serious attention. The above observations apply as well to what I am going to say as to what I have said; the application of my rules must depend upon circumstances.

A great deal of the pleasure of a party depends upon the size of the table being proportioned to the number of those sitting at it. The other day, when dining alone

with a friend of mine, I could not help being constantly sensible of the unsocial influence of too large a table. The circular form seems to me to be the most desirable, and as tables are now made with tops of different sizes to put on as occasion requires, those who think it worth while can adapt their table to their party with what precision they please. According to my system of serving the dishes in succession, the only thing to be considered in the size of the table is convenient room for sitting, so as neither to be crowded nor to be too far apart. For any number not exceeding four, I think a square or oblong table quite as comfortable as a round one. With respect to setting out a table, everything should be brilliantly clean, and nothing should be placed upon it except what is wanted ; and everything wanted, which can conveniently be upon the table, should be there, so as to dispense as much as possible with attendance, and thereby avoid the trouble of asking for things, and the frequent occurrence, even with the best arrangements, of having to wait. I rather think the best mode of lighting a table is by the Sun Light, of a soft tinted colour. I think it desirable not to have the lights upon it, nor indeed anything which can interrupt the freest communication between the guests, upon which sociability greatly depends. The art of throwing the most agreeable light upon a table is well worth cultivating. Instead of those inconvenient and useless centre-pieces which I have already denounced, I would have a basket of beautiful bread, white and brown, in the middle of the

table, with a silver fork on each side, so that the guests could help themselves, which would be perfectly easy with a party not exceeding eight, which limit I understand in all I say. I would have the wine placed upon the table in such manner as to be as much as possible within the reach of each person, and I hold stands for the decanters to be impediments, and coolers also, except, perhaps, in very hot weather. If the wine is served at a proper temperature it will in general remain so as long as ought to be necessary ; but it is often set upon the table before it is wanted, for show. As I am an enemy to a variety of wines, I think one or two wine-glasses only most convenient at dinner. I like to simplify as much as possible ; and instead of the supernumeraries we now see I would have one or more sets of cruets upon the table, according to the size of the party, and containing those things which are continually wanted, and which it is desirable to have at hand. When they are to be asked for they are not used half so much as when they are within reach. Whatever dish is placed upon the table it ought to be preceded by all its minor adjuncts, and accompanied by the proper vegetables quite hot, so that it may be enjoyed entirely and at once. How very seldom this is fully experienced, for want of previous attention, or from the custom of sacrificing comfort to state and form ! I suppose I hardly need add that I am an advocate for the use of dumb-waiters ; and the smaller the party is the more they are desirable, because attendants are a restraint

upon conversation and upon one's ease in general, in proportion to the limited number at table. I will conclude this part of my subject with recommending, in the arrangements of the dining-room, and the setting out of the table, Madame de Staël's description of Corinne's drawing-room, which, she says, was "simply furnished, and with everything contrived to make conversation easy and the circle compact"—as nearly as possible the reverse of what is aimed at in English dinners of the present day.

With respect to the dinner itself, there are two kinds of dinners—one simple, consisting of few dishes, the other embracing a variety. Both kinds are good in their way, and both deserving attention; but for constancy I greatly prefer the simple style. I mean only to lay down a few general rules, and leave the application to the genius of those who read them. In the first place it is necessary not to be afraid of not having enough, and so to go into the other extreme and have a great deal too much, as is almost invariably the practice. It is also necessary not to be afraid of the table looking bare, and so to crowd it with dishes not wanted, or before they are wanted, whereby they become cold and sodden. "Enough is as good as a feast" is a sound maxim, as well in providing as in eating. The advantages of having only enough are these: it saves expense, trouble, and attendance; it removes temptation and induces contentment, and it affords the best chance of having a well-dressed dinner, by concentrating the attention of the cook.

The having too much, and setting dishes on the table merely for appearance, are practices arising out of prejudices, which, if once broken through, would be looked upon, and deservedly, as the height of vulgarity. The excessive system is a great preventive of hospitality by adding to the expense and trouble of entertaining, whilst it has no one advantage. It is only pursued by the majority of people for fear of being unlike the rest of the world. In proportion to the smallness of the dinner ought to be its excellence, both as to quality of materials and the cooking. In order to ensure the best quality of materials it is necessary to have some intercourse with the tradesmen who provide them, that they may feel an interest in pointing out and furnishing whatever happens to be most desirable; and judicious criticisms on the cooking, whether in blaming or commending, are essential to keeping up a proper degree of zeal. There is a mean in these things between too much meddling and total negligence, and I think it is to be lamented on many accounts, that there is so much of the latter on the part of the higher classes towards those with whom they deal. Both parties would find their account in a mutual understanding. To order dinner well is a matter of invention and combination. It involves novelty, simplicity, and taste; whereas, in the generality of dinners, there is no character but that of dull routine, according to the season. The same things are seen everywhere at the same periods; and, as the rules for providing limit

the range very much, there are a great many good things which never make their appearance at all, and a great many others which, being served in a fixed order, are seldom half enjoyed ; as, for instance, game in the third course. This reminds me of a dinner I ordered last Christmas Day for two persons besides myself, and which we enjoyed very much. It consisted of crimped cod, woodcocks, and plum pudding, just as much of each as we wanted, and accompanied by champagne. Now this dinner was both very agreeable and very wholesome from its moderation ; but the ordinary course would have been to have preceded the woodcocks by some substantial dish, thereby taking away from their relish, and at the same time overloading the appetite. Delicacies are scarcely ever brought till they are quite superfluous, which is unsatisfactory if they are not eaten, and pernicious if they are. When the materials and the cooking are both of the best, and the dinner is served according to the most approved rules of comfort, the plainest, cheapest food has attractions which are seldom to be found in the most laboured attempts. Herrings and hashed mutton, to those who like them, are capable of affording as much enjoyment, when skilfully dressed, as rare and costly dishes. I think it would be a great improvement to introduce, as a mode of enjoying easy society, small parties to plain savoury dinners, without state or ceremony. They need not supersede more expensive repasts, but might be adopted as a variety and a relief. At present such a thing is scarcely heard

of as asking half a dozen people to a dinner, unless it be an affair of trouble and expense. If people can dine alone in a plain manner, they could do so in society much more agreeably.

Suppose a party of eight assembled in a room, and at a table arranged according to what I have said, to a dinner, either plain or costly, and, in the latter case, either of few dishes or of considerable variety; I would have every dish served in succession, with its proper accompaniments, and between each dish there should be a short interval, to be filled up with conversation and wine, so as to prolong the repast as much as possible, without inducing excess, and to give time to the digestive powers. By means of such intervals time would be given to the cook and to the attendants, so that nothing would have to wait for the guests, nor would the guests have to wait for anything, due preparation being made for each dish before its arrival, without bustle or omissions. In dinners of few dishes they ought to be of rather a substantial kind; but when composed of variety, the dishes should be of a lighter nature, and in the French style. It must be confessed that a French dinner, when well dressed, is extremely attractive, and, from the lightness felt after a great variety of dishes, it cannot be unwholesome; though I do not think, from my own experience and observation, that the French mode of cookery is so favourable to physical power as the English. If I might have my choice, I should adopt the simple English style for my

regular diet, diversifying it occasionally with the more complicated French style. Although I like, as a rule, to abstain from much variety at the same meal, I think it both wholesome and agreeable to vary the food on different days, both as to the materials and the mode of dressing them. The palate is better pleased, and the digestion more active, and the food, I believe, assimilates in a greater degree with the system. The productions of the different seasons and of different climates point out to us unerringly that it is proper to vary our food; and one good general rule I take to be, to select those things which are most in season, and to abandon them as soon as they begin to deteriorate in quality. Most people mistake the doctrine of variety in their mode of living. They have great variety at the same meals, and great sameness at different meals. Let me here mention what I forgot before, that after the dinner on Christmas Day we drank mulled claret—an excellent thing, and very suitable to the season. These agreeable varieties are never met with, or even thought of, in the formal routine of society, though they contribute much, when appropriately devised, to the enjoyment of a party, and they admit scope for invention. I think, in general, there is far too little attention paid to varying the mode of dining according to the temperature of the seasons. Summer dinners are for the most part as heavy and as hot as those in winter, and the consequence is, they are frequently very oppressive, both in themselves and from their

effect on the room. In hot weather they ought to be light and of a cooling nature, and accompanied with agreeable beverages well iced, rather than with pure wine, especially of the stronger kinds. I cannot think there is any danger from such diet to those who use it moderately. The danger, I apprehend, lies in excess from the pleasure felt in allaying thirst and heat. The season in which nature produces fruit and vegetables in the greatest perfection and abundance is surely that in which they ought to be most used. In hot weather the chief thing to be aimed at is to produce a light and cool feeling, both by the management of the room, and the nature of the repast. In winter, warmth and substantial diet afford the most satisfaction. In damp weather, when the digestion is the weakest, the diet ought to be most moderate in quantity, but rather of a warm and stimulating nature; and, in bracing weather, I think plain substantial food the most appropriate. By studying to suit the repast to the temperature, the greatest satisfaction may be given at the cheapest rate. Iced water is often more coveted than the richest wine.

One of the greatest luxuries, to my mind, in dining, is to be able to command plenty of good vegetables, well served up. But this is a luxury vainly hoped for at set parties. The vegetables are made to figure in a very secondary way, except, indeed, whilst they are considered as great delicacies, which is generally before they are at their best, and then, like other delicacies, they are introduced after the appetite has been satisfied;

and the manner of handing vegetables round is most unsatisfactory and uncertain. Excellent potatoes, smoking hot, and accompanied by melted butter of the first quality, would alone stamp merit on any dinner; but they are as rare on state occasions, so served, as if they were of the cost of pearls. Everybody of genuine taste is delighted with a display of vegetables of a superior order; and if great attention were bestowed upon that part of dinners instead of upon the many other dishes, dinners would be at once more wholesome and more satisfactory to the palate, and often less expensive. I have observed that whenever the vegetables are distinguished for their excellence, the dinner is always particularly enjoyed; and if they were served, as I have already recommended, with each dish, as they are most appropriate and fresh from the dressing, it would be a great improvement on the present style. With some meats something of the kind is practised, as peas with duck, and beans with bacon, and such combinations are generally favourites; but the system might be much extended, and with great advantage, by due attention. With respect to variety of vegetables, I think the same rule applies as to other dishes. I would not have many sorts on the same occasion, but would study appropriateness and particular excellence. There is something very refreshing in the mere look of fine vegetables, and the entrance of a well dressed dish of meat, properly accompanied by them and all their adjuncts, would excite a disposition to enjoyment much greater than

can the unmeaning and unconnected courses now placed before our eyes. This is a matter of study and combination, and a field for genius. It is a reasonable object of attention, inasmuch as it is conducive to real enjoyment, and has nothing to do with mere display. In French cookery, vegetables meet with attention much more proportionate to their importance than in ours, and appropriateness in serving them is much more studied.

I think I have now said all I had to say respecting dinners. My object has been to point out what I consider to be the true philosophy, and to put people upon the right scent of what ought to be done, rather than to particularise it. Those who wish to succeed can only do so to much extent by first getting into the right course and then thinking for themselves, with such aids as they can derive from observation, and the best treatises on cookery. The chief point to be aimed at is to acquire a habit of thinking only of the real object of dining, and to discard all wish for state and display in a matter which concerns our daily employment of health and pleasure. I consider my observations on the art of dining as part of what I had to say on attainment of high health, from the necessary dependence of our health upon the judicious and satisfactory manner in which we make our principal meal. I think the art of dining, properly understood, is especially worthy the attention of females of all classes, according to their respective means. It comes peculiarly within the province of domestic economy,

and is indeed one of its most important features. But females ought to be especially on their guard in this essential affair, not to divert their views from realities to show, to which they have a strong propensity. There are many things in which they can indulge their taste for ornament, provided it is not carried too far, with advantage to themselves and to the satisfaction of others ; but in the article of dinners it is misplaced, because destructive of something of much more importance ; and the realities, when in full force, have quite sufficient attractions without any attempt to heighten them by "foreign aid." In conformity with my dislike to show or display in everything connected with dinners, I prefer a service of plain white ware—the French manufacture, I believe, or an imitation of it—to plate or ornamented china. There is a simplicity in white ware, and an appearance of cleanliness and purity, which are to me particularly pleasing ; besides which, it is, I always think, indicative of a proper feeling, and a due attention in the right direction. As to desserts, I am no great friend to them. I enjoy fruit much more at any other time of the day, and at any other meal ; besides which, I think they are unwholesome from being unnecessary. At any rate, I would have them in great moderation, and confined to a few kinds of ripe fruit. Preserved fruits are in my opinion cloying after dinner, and I believe injurious to the digestion of a substantial meal, and confectionery I think still worse. Desserts are made instruments of show as much or more than dinners,

and though, unlike dinners, they cannot well be spoiled by it, yet it makes them a perpetual source of temptation to excess. It is most unphilosophical to set things before people, and to tell them they need not take them unless they please. Contentment and safety mainly depend upon having nothing before us except what we ought to take.

My remaining topics are, wine, the means of limiting dinners to small parties, and the effect of such limit upon the mode of carrying on society in the most convenient and agreeable manner. It seems to me that great improvements are practicable, at least with those who prefer real enjoyment to mock, and who like ease and liberty better than state and restraint.

I wish just to add one observation to what I have said on the introduction of delicacies at dinner. I have observed that "delicacies are scarcely ever brought till they are quite superfluous, which is unsatisfactory if they are not eaten, and pernicious if they are." Frequently when I have expressed my sentiments on this subject in conversation, the objection made has been, that it would be difficult, or too expensive, if delicacies were introduced in the early part of dinner, to provide enough. The answer is, that it is not necessary to have a sufficient supply for each guest to make a dinner upon, but enough to afford each a reasonable portion before the appetite is palled. For instance, at a party of six persons, if the dinner consisted of soup, fish, a

joint, and three woodcocks, I maintain it would be much better to serve the woodcocks before the joint, both on the score of enjoyment and of health—of enjoyment, because a delicacy, when the appetite is nearly satisfied, loses a great part of its relish and is reduced to the level of plainer food whilst the appetite is keen—of health, because it is much more easy to regulate the appetite when the least tempting dishes are brought last. By serving delicacies first, people would dine both more satisfactorily and more moderately, and entertainments would be less costly and less troublesome. I have often seen a course of game taken away nearly or quite untouched, which would almost have dined the party, and much more agreeably than on the preceding dishes. The truth is, and a melancholy one too, that set dinners are managed more with a view to the pageant than the repast, and almost in every particular, besides that of delicacies, there is a sacrifice of enjoyment to an unmeaning and vulgar-minded style. Let us hope that some daring and refined spirits will emancipate us from such barbarous thralldom, and that we may see a rivalry of inventive genius instead of the present one of cumbrous pomp. Simplicity, ease, and sound sense are making progress in many things relating to our way of living; and surely they will not be excluded from one of the most important of our temporal concerns.

A matter suggests itself to me here, which it is expedient not to pass over; I mean the practice of

persons in different stations of life, or enjoying different degrees of affluence, in their intercourse with each other, all adopting, as far as they are able, the same style of entertainment. The formal, stately style is certainly not that of the greatest enjoyment, but it is tolerable only when it is adequately kept up, and with a disciplined establishment. Those who maintain large establishments feel a necessity to find them employment to prevent greater inconveniences, but for those who have only a moderate household to go out of their way for the purpose of badly imitating what is rather to be avoided altogether, is the height of folly. I do not know anything more unsatisfactory than a state occasion where the usual mode of living is free from all state. It excites my pity, and wearies me ; and I cannot be at my ease whilst I am conscious that the entertainers are giving themselves trouble, and suffering anxiety to a greater degree than it is probable they can be recompensed, and are perhaps incurring expense which is inconvenient, and for which some comfort is to be sacrificed. In whatever style people live, provided it is good in its kind, they will always have attractions to offer by means of a little extra exertion well directed within their own bounds, but when they pass those bounds they forego the advantages of variety and ease. It is almost always practicable to provide something out of the common way, or something better than common ; and people in different situations are the most likely to be able to produce an agreeable variety. The rule generally

followed is to think what the guests are accustomed to, whereas it should be reversed, and what they are not accustomed to should rather be set before them, especially where the situation of the entertainer or his place of residence affords anything peculiar. By adopting such a course, persons of moderate income may entertain their superiors in wealth without inconvenience to themselves, and very much to the satisfaction of their guests—much better than laboured imitations of their own style. Contrast should be aimed at, and men used to state and luxury are most likely to be pleased with comfort and simplicity. We all laugh at the idea of a Frenchman in his own country thinking it necessary to treat an Englishman with roast beef; but it is the same principle to think it necessary to entertain as we have been entertained, under different circumstances. There are people in remote parts of the country who, having the best trout at hand, and for nothing, send for turbot at a great expense to entertain their London guests; and instances of the like want of judgment are innumerable. In general it is best to give strangers the best of the place; they are then the most sure to be pleased. In entertaining those who are in a different class from ourselves, it is expedient to provide for them what they are not used to, and that which we are most in the way of procuring of superior quality. Many people, from their connection with foreign countries, or with different parts of their own, are enabled to command with ease to themselves what are interesting rarities

to others, and one sure way to entertain with effect is, as I have before recommended, to cultivate a good understanding with those with whom we deal for the supply of the table. By way of illustration of what I have said on the subject of plain choice dinners, I give an account of one I managed in the Temple for a party of six, all of whom were accustomed to good living, and one of whom was bred at one of the most celebrated tables in London. The dinner consisted of the following dishes, served in succession, and with their respective adjuncts carefully attended to: First, spring soup, which I particularly recommend in the season, as being quite delicious; then a moderate-sized turbot, beautifully boiled, with first-rate lobster sauce, cucumber, and new potatoes; after that, ribs of beef roasted to a turn, and smoking from the spit, with French beans and salad; then a very fine dressed crab; and, lastly, some jelly. I must remark that the proximity of the kitchen was not the least annoyance in any way, or indeed perceptible, except in the excellence of the serving up. The beef deservedly met with the highest praise, and certainly I never saw even venison more enjoyed. The crab was considered particularly well introduced, and was eaten with peculiar zest, and the simplicity of the jelly met with approval. The dessert, I think, consisted only of oranges and biscuits, followed by occasional introductions of anchovy toast. The wines were champagne, port, and claret. I have had much experience in the dinner way, both at large and at small parties, but I

never saw such a vividness of conviviality, either at or after dinner, which I attribute principally to the real object of a dinner being the only one studied; state, ornament, and superfluity being utterly excluded. I hold this up as an example of the plain, easy style of entertaining. There was nothing which anybody may not have with the most moderate establishment and the smallest house, perhaps not always in exactly the same perfection as to quality of materials, but still sufficiently good, with a little trouble and judgment.

It is the mode of dinner that I wish to recommend, and not any particular dishes or wines. Common soup made at home, fish of little cost, any joint, the cheapest vegetables, some happy and inexpensive introduction, like the crab, and a pudding, with sherry and port, provided everything is good in quality, and the dishes are well dressed, and served hot and in succession, with their adjuncts, will ensure a quantity of enjoyment which no one need be afraid to offer, and so it will be with any combination in the same style; but then it is absolutely necessary not to overdo the thing on the one hand, and on the other to direct the attention entirely in the right course; to think nothing of display or fashion, but only of realities, and to dispose everything for comfort and ease. Such dinners admit of an endless variety of combination, and, by more or less additional expense, often very trifling, may be made greatly sought after. There is one precaution which I would recommend to those who step out of the common way in entertaining, and

that is to make some mention of what they mean to do at the time they give their invitation, otherwise a sort of disappointment may be sometimes felt, which is destructive of that disposition to be pleased, which guests ought to feel. For instance, speaking from my own experience, I greatly prefer small parties to large ones, and simple dinners to overloaded ones; but it has happened to me, that if from the style of the invitation I have made up my mind to a state party, I have been disappointed at finding a small one, though I should have preferred it in the first instance, and so it might be to invite any one to a simple dinner, however excellent, without giving some notice. There is often a little art in giving an invitation, not only so as to prevent disappointment, but to prepare the invited for any particular circumstance, in order that they may come with the proper disposition, created by anticipation, as the success of it so strongly illustrates my positions in favour of compactness of dining-room, of proximity of kitchen, of smallness of party, of absence of state and show, of undivided attention to excellence of dishes, and to mode of serving them in single succession. I must add a word or two to what I have said respecting the mode of giving invitations, upon which, I think, more depends than at first sight appears. If a formal invitation on a large card, requesting the honour, &c., at three weeks' notice, were to be received, and the party should prove to be a small familiar one to a simple dinner, however good, some disappointment would almost

unavoidably be felt, partly because the mind would have been made up to something different, and partly on account of the more laboured preparation. It is in general, I think, advisable to give some idea to the invited what it is they are to expect, if there is to be anything out of the common way, either as to company or repast; at any rate, it is expedient not to mislead, as some people are very much in the habit of doing, and then receiving their company with an apology, which throws a damp over the affair in the very outset. Now, instead of a formal invitation, let us suppose one to such a dinner as the undermentioned, couched in these words:—"Can you dine with me to-morrow?—I shall have herrings, hashed mutton, and cranberry tart. My fishmonger sends me word herrings are just in perfection, and I have some delicious mutton, in hashing which I shall direct my cook to exercise all her art. I intend the party not to exceed six, and observe, we shall sit down to table at half-past seven. I am asking as follows." Now I should greatly prefer such an invitation to a formal one in general terms, and I suppose most other people would do the same. It would show an intentness and right understanding on the matter in hand, from which the happiest results might be expected, and the guests would go filled with the most favourable predispositions, which is starting at an advantage; for at parties in general, it requires some time before they can be raised to anything like the proper tone of fellowship. Such a style puts dinner-giving within almost everybody's reach, and

would induce a constant flow of easy hospitality, instead of a system of formal parties, "few and far between." The same mode is equally desirable in invitations to simple dinners of the most costly or rarest dishes, and in some respects more so, as the anticipations would be more vivid. I have heard it frequently objected to the simple style, that some of the guests, when there is little or no choice, may not be able to make a dinner ; but this objection is entirely obviated by particularising, as above, what the dinner is to consist of, and those whom it does not please can then decline the invitation. A simple dinner well served to a party of a similarity of taste, cannot fail to have peculiar success ; it makes perfect the union. These snug little parties, I must confess, have very much the air of being confined to bachelor ones, but I think them equally applicable to a mixture of the sexes. Ladies are very apt to suppose that men enjoy themselves the most when they are not present. They are in a great measure right, but for a wrong reason. It is not that men prefer their own to a mixture of female society, but that females delight in a number of observances, and in forms, upon some of which I have already touched, and upon a certain display and undeviating order which conspire to destroy that enjoyment which they seem to think they are debarred from. The fault is their own. If they will study my doctrines, and fall a little into the herring-and-hashed-mutton system, they will soon find a difference in their favour. In their management of dinners, let

them think only of what contributes to real enjoyment. Such a system will afford them plenty of scope for the display of their taste in realities, instead of in vanities, which have no charms for men in the article of conviviality. If they wish to witness anything like the enjoyment I have described to have taken place at my dinner in the Temple, they must adopt something of the same course to ensure it. Side-dishes, centre-pieces filled with flowers, and such encumbrances and impediments, are fatal to it. They may make their election, but they cannot have both. I rather believe they think their system necessary to keep up a proper degree of respect to themselves, and that without it men would become too careless and uncivilised; but this I apprehend to be a mistake. There may be well-regulated ease without running into disorder and brutality, and whatever facilitates the social intercourse between the sexes will of course increase refinement on the part of the men. I think it would be a vast improvement in society if the practice of familiar dining were introduced—parties not exceeding eight, without the trouble of dressing beyond being neat and clean, with simple repasts, costly or otherwise, according to the means or inclinations of the givers, and calculated to please the palate, and to promote sociability and health.

As the season for fires is approaching, or rather, from the wet weather, is arrived, I must make an observation or two upon that important head. A cheerful fire

is our household sun, which I, for one, like to have ever shining upon me, especially in the months of November and December, when the contrast between that and the external fogs and mud is most striking and agreeable. A good fire is the next best substitute for a summer sun, and, as our summer sun is none of the brightest, we are wise to make the most of its successor. An Englishman's fireside has time out of mind been proverbial; and it shows something of a degenerate spirit not to keep up its glories. There is an unfortunate race who labour under a constant pyrophobia, or dread of fire, and who cannot bear the sight of it or even the feel, except from a distance or through a screen. When we have to do with such, we must compromise as well as we can between comfort and consideration; but I am speaking to the real enjoyers of the goods of life, without any morbid infirmity about them. A bright, lively fire I reckon a most excellent dinner companion, and in proper fire weather I would always have it, if I may so say, one of the party. For instance, two or three at each side of the table, one at the top, and the fire at the bottom, with the lights on the mantelpiece; but then, to have this disposition in perfection the room should be something after the plan I have recommended. Under such circumstances, I think if Melancholy herself were one of the guests, she could not but forget her state. A fire is an auxiliary at dinner which diffuses its genial influence without causing distraction. As Shakespeare says of beauty, "It is the sun that

maketh all things shine ;” and as Dryden sings, after Horace :—

With well-heap'd logs dissolve the cold
And feed the genial hearth with fires ;
Produce the wine that makes us bold,
And sprightly wit and love inspires.

It might be supposed, from the way in which the fire is ordinarily treated during dinner, that it was a disagreeable object, or a common enemy. One or more persons are made to turn their backs upon it, and in that position screens are obliged to be added to prevent fainting. This is a perverse mode of proceeding arising partly from the ill adaptation of dining-rooms to their use, partly from the custom of crowding tables, and partly from the risk of oppressiveness, where there are large numbers and overloaded dinners, so that in this, as in most instances, one abuse engenders another, and the expediency of adhering to a rational system is clearly manifested. We are the creatures of habit, and too seldom think of changing according to circumstances ; it was but the other day I dined where the top of the table was unoccupied ; but though the weather was cold and wet, the master of the house maintained his position at the bottom with his back to the fire, protected by a screen. If I could have wheeled him round, “the winter of my discontent” would have been made “glorious summer,” and I should have dined with complete satisfaction.

The conservancy of fires ought principally to fall within the superintendence of the female part of a

family, because they are least seldom out of the way, and it is a subject of very great importance in the maintenance of domestic comfort, especially where the males, either from pleasure or business, are exposed to the vicissitudes of weather. Let any one call to mind the difference between two houses where good and bad fires are kept. To the labouring classes a good fire at meals is the greatest source of health and enjoyment; and at public-houses a cheerful blaze seen through the windows is a bait well understood to catch the labourer returning from his work to a comfortless home. If he once gets

————Planted unco right,
Fast by an ingle, bleezing finely,

there is no chance of his quitting, till, like Tam O'Shanter, he is compelled by necessity. The essential quality of a fire is to be bright without being too hot, and the best and quickest mode of restoring a neglected fire is to stir out the ashes, and with the tongs to fill up the spaces between the bars with cinders. If carefully done, it is surprising how soon this process will produce an effective and glowing fire.

Whilst I was writing the above, a friend of mine called to propose that we should dine together, and he would send a brace of grouse he had just received. We dined very satisfactorily, but agreed that a perfect edition of our dinner would have been as follows:—First, a dozen and a half of small oysters, not pampered, but fresh from their native bed, eaten simply, after the French fashion, with lemon

juice, to give an edge to the appetite. In about twenty minutes, the time necessary for dressing them, three fine flounders water-zoucheed, with brown bread-and-butter. At a short interval after the flounders, the grouse, not sent up together, but one after the other, hot and hot, like mutton chops, each accompanied by a plate of French beans. With the flounders half a pint of sherry, and with the grouse a bottle of genuine claret, after which, a cup each of strong hot coffee. This is a style of dining which made us think of the gorgeous, encumbered style with pity and contempt, and I give these particulars by way of study, and as a step towards emancipation. After my desultory manner I must here mention an instance of barbaric ornament I witnessed a short time since at a dinner which, substantially, was excellent. I had to carve a tongue, and found my operations somewhat impeded by a couple of ranunculuses stuck into it, sculptured, one in turnips and the other in carrot. It was surrounded by a thin layer of spinach, studded with small stars, also cut in carrot. What have ranunculuses and stars to do with tongue and spinach? To my mind, if they had been on separate and neighbouring dishes, and unadorned, it would have been much more to the purpose.

At length I am come to the consideration of that important accompaniment to dinner—wine, in the management of which there is ordinarily a lamentable want of judgment, or rather a total absence of it. Besides an actual want of judgment, there is frequently

a parsimonious calculation on the one hand, or an ostentatious profusion and mixture on the other, both destructive in their different ways of true enjoyment. The art in using wine is to produce the greatest possible quantity of present gladness, without any future depression. To this end, a certain degree of simplicity is essential, with due attention to seasons and kinds of food, and particularly to the rate of filling the glass. Too many sorts of wines confuse the palate and derange digestion. The stronger wines, unless very sparingly used, are apt to heat in hot weather, and the smaller kinds are unsatisfactory when it is cold. The rate at which to take wine is a matter of great nicety and importance, and depends upon different circumstances at different times. Care and observation can alone enable any one to succeed in this point. The same quantity of wine, drunk judiciously or injudiciously, will produce the best or the worst effects. Drinking too quick is much more to be avoided than drinking too slow. The former is positively, the latter negatively, evil. Drinking too quick confuses both the stomach and the brain; drinking too slow disappoints them. After long fasting, begin slowly and after a solid foundation, and quicken by degrees. After exhaustion from other causes than fasting, reverse this order. Small wines may be drunk with less caution as to rate than the fuller bodied. As soon as the spirits are a little raised, slacken the pace, contrary to the usual practice, which is to quicken it. When the proper point of elevation is attained,

so use the glass as just to keep there, whereby enjoyment is prolonged without alloy. The moment the palate begins to pall, leave off. Continuation after that will often produce a renewed desire, the gratification of which is pernicious. This state is rather an unfitness for leaving off than a fitness for going on. In respect to simplicity, I think four kinds of wine the very utmost ever to be taken at one time, and with observance of what wines go well together; as sherry, champagne, port, and claret; but they should be drunk in uniform order, and not first one and then another, and then back again, which is a senseless and pernicious confusion. For my own part, I rather like one kind of wine at a time, or at most two; and I think more is lost than gained by variety. I should lay down the same rules as to wines as I have already done as to meats; that is, simplicity on the same day, and variety on different days. Port only, taken with or without a little water, at dinner, is excellent; and the same of claret. I think, on ordinary occasions, such a system is by far the most agreeable. Claret, I mean genuine, undoctored claret, which, in my opinion, is the true taste, is particularly good as a dinner wine, and is now to be had at a very reasonable price. Rhenish wines are very wholesome and agreeable, drunk simply without other wines; I do not think they harmonise well with champagne. As to seasons, the distinction is obvious that light wines are the best in summer; but then care should be taken, for the sake of health, that they are

sound ; and with much fruit, perhaps, a little of stronger wine is advisable. In winter, generous wine is to be preferred, and it is a pleasant variety to have it occasionally spiced or mulled, especially in very dreary weather, or after severe exposure. In hot weather, beverages of various kinds, having wine for their foundation, and well iced, are very grateful. There is scarcely any luxury greater in summer than wine and water, cooled with a lump of ice put into it, though it is seldom practised in this country. In Italy, a plate of pure ice is regularly served during the hot season. In England, unfortunately, a great deal of money is wasted on excess, whilst simple luxuries are almost altogether neglected. The adaptation of wines to different kinds of food is a matter not to be neglected. The general rule is to drink white wines with white meats, and red with brown, to which may be added, that light wines are most suitable to light dishes, or to the French style, and the stronger to substantial dishes, or the English style ; but this latter rule has many exceptions. I must not here pass over altogether the excellences of malt liquor, though it is rather difficult to unite the use of it judiciously with that of wine. When taken together, it should be in great moderation, but I rather prefer a malt-liquor day exclusively now and then, by way of variety, or to take it at luncheon. There is something extremely grateful in the very best table-beer, and it is to be lamented it is so rarely to be met with in the perfection of which it is capable. That beverage at dinner,

and two or three glasses of first-rate ale after, constitute real luxury, and I believe are a most wholesome variety. Good porter needs no praise, and bottled porter iced is in hot weather most refreshing. Cider cup, lemonade, and iced punch in summer, and hot in winter, are all worthy of their turns ; but I do not think their turns come as often as they ought to do. We go on in the beaten track, without profiting by the varieties which are to be found on every side.

What I have hitherto said has been with a view principally to individual guidance in the use of wine, though much of it may be applied to the management of parties. In the management of parties, so far as relates to wine, judgment, liberality, attention, and courage are necessary ; and calculation, inattention, ostentation, profusion, and excess are the vices to be guarded against. I always take for granted, that whatever wine is produced, it is to be good of its kind. Judgment is necessary in knowing what wines are suitable to the season, the food, and the description of guests ; in what order to serve them, at what rate to drink, and when to stop. Liberality is necessary to furnish promptly and cheerfully the requisite supply ; attention is necessary to execute what the judgment suggests ; and courage is necessary to keep the erring, either from ignorance or refractoriness, in the right path, and to stop at the right point. The master of a feast should be master in deed as well as in name, and on his judicious and confident control depends for the most part real convivial enjoyment ; but he should

govern rather by imperceptible influence than by any outward demonstration, or appearance of interference. He should set the wine in circulation at the earliest fitting moment, for want of attention to which there is often a flagging at the outset. He should go on rather briskly at first, and should then contrive to regulate its pace according to the spirits of the party. He should cause the wines to be served in their proper order, and should preserve that order as much as in him lies, both by his own example, and by good-humoured recommendation. He should let his guests know what he intends, so that they may have an opportunity of regulating themselves accordingly: as, if he thinks proper to produce only a certain quantity of any particular wine, he should say so. Uncertainty is fatal to convivial ease, and the reintroduction of any kind of wine, after other wines have intervened, is specially to be avoided. This error arises either from want of courage in allowing a violation of propriety, or from a calculation that there would be enough, when there turns out not to be enough, and then hesitating to supply the deficiency at the proper moment. He should be liberal as long as liberality is beneficial, and as soon as he perceives that the proper point to stop at is arrived, he should fearlessly act upon his perception. There is a liberal, hearty manner, which prevents suspicion, and enables the possessor to exercise his judgment not only without offence, but with approbation. Calculation, however studiously concealed, sheds a baneful influence over conviviality,

which nothing can counteract. Inattention causes things either to go on wrong, or not to go on at all. Ostentation excites disgust or contempt, and destroys enjoyment for the sake of display, by introducing variety without reference to reason. Profusion produces the same effect from ignorance or mistaken liberality. There may be excess without variety, though it is not so probable. It is much more often the result of want of courage in the master of the feast, than of inclination on the part of the guests, and good government in the beginning is the surest guarantee of a temperate termination. In what I have said I have supposed the giver of an entertainment to have means at his command ; but where it is not so, the plainest wines, provided they are sound, and are heartily and judiciously given according to the rules I have laid down, cannot fail to give satisfaction to the reasonable, and more satisfaction, too, than the most costly, with the many drawbacks which usually accompany them. They are for the most part exposed to the same fate that I have already described to await delicacies in food ; that is, they are so mixed up and encumbered with other things as to be deprived of their relish, and reduced to the level of their inferiors, or even below. It is to be wished that those who are not in the way of giving costly wines would never attempt it ; because they are only putting themselves to inconvenience, and their guests to greater. It is a very serious tax upon one's palate and veracity to be obliged to drink and pronounce upon compounds with

names to which they have not the most remote pretension. What I have said heretofore about dinners applies equally to wines. Let people keep to their own proper style, and endeavour to excel in what is within their ordinary reach. A little extra attention and a little extra expense are then productive of satisfactory results, and they are sure to please others without any sacrifice of what is due to themselves. I have yet to make some particular observations on the use of champagne.

I never knew a party that could be said to go off ill where there was a judiciously liberal supply of good champagne. I say judiciously liberal, because there may be too much as well as too little, though the error, comparatively speaking, is seldom on the side of excess ; but I have seen, when a party has been raised to what I call the champagne point of conviviality, that an extra quantity has caused a retrograde movement, by clogging the digestive powers. In this, as in all other matters relating to the table, but here especially, much must depend upon the eye, the judgment, and the resolution of the master. He must have liberality to give, attention and skill to regulate, and courage to stop. There are two classes of dinner-givers, to whom I do not address myself on this subject, because I know it would be in vain. The first is that class who began their career and had their habits formed during the war, when champagne was double the price it is now. They gave it then like drops of blood, and I have never yet seen an instance

of liberalisation. The second class is that who merely give it as a part of their state, and deal it out to the state prisoners round their table only to tantalise them. I have no hope, then, of producing any effect except upon those who have or are capable of acquiring the same contempt of show that I myself have.

To give champagne fair play it ought to be produced at the very beginning of dinner, or at any rate after one glass of sherry or madeira. Any other wines rather unfit the palate for it. The usual mode is, as with other delicacies, to produce it after the appetite is somewhat palled, and I have often thought it particularly ungallant and ungracious, where there are ladies, to keep it back till a late period of dinner, and such a practice often presents an absurd contrast of calculation and display. According to my doctrines, the champagne should be placed upon the table, so that all may take what they like, when they like, till the presiding genius pronounces in his own mind that there has been enough, which is not difficult to a practised eye. This supposes a supply at discretion up to the champagne point, which is very agreeable on particular occasions, or now and then without any particular occasion, but would not be convenient to most people, or even desirable, if convenient. I am far from objecting to a limited supply, even the most limited—that is, one glass round; but I do object to the period when it is usually served, and to the uncertainty with which it is served. Where it is handed round, and meant to be so only once, twice, or any

greater fixed number of times, to which limits there can be no objection, the rule I would lay down is, that it should be handed round after the first glass of sherry, and if more than once, without any other wine between, and that it should be contrived to notify beforehand what the supply will be. It might be thought rather awkward to make the communication. That, I think, would depend on custom and tact. I am sure I should have no hesitation in making it, and, at any rate, the awkward effects often arising from uncertainty would be much greater. What can exceed the awkwardness of two persons who are going to take wine together beating about the bush to get each the other to propose champagne—a scene I have frequently witnessed between the best bred people? What can exceed the awkwardness of asking for it when there is no more, or of waiting till a fresh supply is brought, contrary to the original intention? All these awkwardnesses are the consequences of uncertainty, and are much at variance with the ease that is essential to conviviality. An annunciation that there is champagne without limit, or that it will be handed round once or twice, or oftener, saves these embarrassments. If it is placed upon the table, I would make a similar annunciation, as indeed I always do, that there is to be one bottle or two, or more, or at discretion. Then people know what they are about, and are at their ease, for want of which there is no compensation. By means of previous annunciation, even the entertainers of the old school, and the men of state, might make their

calculation available to a satisfactory purpose. The advantages of giving champagne, with whatever limit, at the beginning of dinner, are these : that it has the greatest relish, that its exhilarating quality serves to start the guests, after which they seldom flag, and that it disposes people to take less of other wines after, which is a relative, and sometimes even an absolute, saving to the pocket of the host, and it is undoubtedly a saving to the constitutions of his guests. With wines as with meats, serving the most delicate first diminishes consumption—a desirable effect in all respects. I know that a couple of glasses round of champagne at the beginning of dinner will cause a less consumption, and with better effect, than the same quantity, or more, at a later period ; and where there are ladies, the portion they choose to take is most grateful to them upon this plan, and often the only wine they wish to accept. At the present price of champagne, if it is judiciously given, I believe it is on many occasions little or no additional expense, and its effect is always contributive of exhilaration. By promoting exhilaration it promotes digestion, and by diminishing the consumption of other and perhaps stronger wines is consequently favourable to health. No other wine produces an equal effect in increasing the success of a party ; and a judicious champagne-giver is sure to win the goodwill and respect even of those who can command it at pleasure, because a great deal depends upon the mode of dispensing it. If it is handed round often it should not be handed round quick, at least

after the second glass, but at such intervals as the host points out. If it is placed upon the table within every one's reach, his nicely regulating power is necessary to give it sufficient, but to restrain over-circulation. As the only anxiety of many who give parties regardless of expense is that they should go off well, I must repeat that they cannot fail if there is a liberal supply of good champagne, heartily given. Of course there will be various degrees of success depending upon various circumstances, but champagne can always turn the balance to the favourable side, and heartiness in giving will compensate for many defects in other particulars. I must here add that in little *fêtes champêtres* champagne has great efficacy, and is a specific against that want of spirit that not unfrequently occurs; also on any convivial occasion, where there is an absence of something desirable in the way of comfort or convenience, or where any disappointment has happened, champagne is the most powerful auxiliary in remedying the omission, and making it forgotten. In short, where champagne goes right nothing can well go wrong. I think it quite a waste to produce it unless it is iced, or at least of the temperature of cold spring water, and in hot weather its coldness is one of its most effective qualities. The less it is mixed with other wines the better it agrees with any one, and the objectionable effects attributed to it are often in reality the result of too much combination with other liquids. Taken simply and in due quantity, I think there are few constitutions to which it would not be beneficial,

and I have frequently seen invalids who I have thought would have been all the better for an alterative course of it.

With respect to the kind of champagne to be preferred, that depends, I think, upon the occasion. The kind I have been alluding to throughout this article is the sparkling. I know many people affect to hold it in utter contempt in comparison with the still ; but I suspect not a few of them do so to show their grandeur and their learning, rather than from their real taste. Undoubtedly still champagne, generally speaking, is a higher class of wine, and in a more perfect state than the sparkling ; but it is almost as difficult to compare the two as it would be to compare champagne with port. Still champagne is suitable to a grave party, talking over matters of state. But the sparkling is much better adapted to give brilliancy and joyousness, and for that purpose I believe would be preferred by almost everybody. Its very appearance is inspiring. In wines there is about the same difference between these two that in poetry exists between "Paradise Lost" and "The Rape of the Lock." When sparkling champagne is opened the cork should not fly out as from a bottle of soda water ; when it does it marks that the wine is in too crude a state, and has not been sufficiently fermented. I think its good qualities are the most effective when it is somewhat more active than merely creaming ; when it has a certain liveliness, combined with flavour and coldness, which make it, according to my taste, delightfully grateful. I believe

I am now come to the end of the observations I had to make upon the use of champagne. I will here supply a slight omission in the proper place on the subject of desserts. I have stated that I was no great friend to them, but I must mention that the most eligible mode I ever saw of serving them was by grouping the fruit upon a low wooden plateau, which was placed in the middle of the table. It was the least trouble in setting on, it left the greatest space, and had the richest and most tasteful appearance. I doubt whether after dinner is a proper time to serve ice, that is, if dinners are arranged, as I have recommended in a former number, according to the season. I am rather inclined to think that ice would be better alone, and later in the evening. It certainly spoils the palate for a time for wine, and is principally grateful, before the dessert, in counteracting the heating and oppressive effects of overgrown repasts.

My next topic is the means of limiting dinners to small parties, and the effect of such limit on carrying on society in the most convenient and agreeable manner. The apparent impediments to small parties are large families and numerous acquaintance. I shall here assume that small parties are the most desirable, if attainable, and that the system I advocate of moderate repasts, whether simple as to the number of dishes, or varied, and totally free from state and ostentation, is the best. In such a system the trouble of cooking and serving would be much less than in the present mode of entertaining company, and the whole

business less complicated and anxious, and, as far as acquaintance are concerned, one party might be divided into two without any increase of household care, but the reverse. If it is considered necessary to have a numerous company on the same day, I should think it advisable to divide them into two or more tables; because, as it is impossible there should be a unity of party at a table above a certain size, there is the best chance of it by such divisions as may each secure a unity. By a unity I mean where there is general conversation only, instead of particular or partial. It is absurd to call that one party which is broken into many, but which sits at one table. Sociability would be much promoted by at once forming it into divisions at different tables. I have heard of this being practised at ball-suppers with the greatest success, and I do not see why there should not be equal success at dinners. It is always to be borne in mind that setting out a dinner-table is a far less operose business according to my doctrines, than according to prevailing custom, and that setting out and serving two tables for eight persons each would not be so much trouble as it now is to set out and serve one table for sixteen; whereas, in the former case, there would be two agreeable parties, instead of one dull one in the latter. The same principle applies most strongly where there is a large family. Divisions of tables on occasion of entertaining company would then, in my opinion, be particularly convenient and advantageous; and I should think that often dinners

at different hours of the day, according to the avocations or inclinations of a large family, and their intimacies, would greatly promote its well-being. It might suit some to dine at one hour and some at another, and to entertain their particular friends in an easy way, with a reunion of the whole in the evening, when numbers may meet advantageously. A free, simple style of living would admit of this without difficulty. Suppose, for instance, one part of a large family dining at four o'clock, with or without any strangers, and another at seven, according to their previous arrangements, and all meeting in the drawing room, or disposing of themselves according to their different pursuits. One of the great advantages of a simple, stateless style of living is, that it admits of so much liberty in various ways, and allows of many enjoyments which the cumbrous style totally prevents. I think it would be the perfection of society if there were a constant current of small dinner parties for the purpose of enjoyment only, and a general mixing up on easy terms in the evening, according to each person's circle of acquaintance. I have heard people say that they have tried to get evening society, according to the French manner of droppers-in, but that they have never been able to succeed. The truth is, that no individual, or small number of individuals, will ever make such a plan succeed for long together. It must be the general custom in order to have permanent and complete success. I have frequented houses in that way at times, but always found it more irksome

than agreeable, simply from the uncertainty of finding the inmates at home, and the repeated disappointments of finding them out. These objections would vanish if the custom of receiving in an evening were general, because if one family was not at home another would be, and a person in search of society would be sure to find it somewhere, instead of returning unsuccessful. It is an annoyance to prepare and make up one's mind for society, and then not to meet with it. The temptation to remain at home is too strong to venture upon a speculation where there are so many chances against success. But if any one had a number of acquaintances in the same quarter who received in an evening, an inclination for society might always be gratified with sufficient certainty to induce the attempt. Some visible sign, indicating whether they received at any house on any given evening, or whether the number was full, would save trouble to visitors, and would ensure complete privacy, whenever desired, or society to the extent desired, and not beyond. It would be a great improvement in the world, and a great advantage to the rich, if they would spend that portion of their means which they dedicate to social intercourse in procuring real enjoyment for their visitants, rather than in that state and display for which no reasonable person cares, or which, it may be more truly said, every reasonable person dislikes and despises. If, for instance, a rich man were to give simply excellent dinners, and provide his guests with accommodation at places of public amusement, he

would give them more satisfaction than by inviting them to the most sumptuous entertainments, and would most likely much increase his own enjoyment. Such a practice would tend greatly to improve public amusements, and would add to their interest by giving brilliancy to the scene. There are many ways in which those who have a command of means have opportunities of rendering social intercourse with them peculiarly advantageous and interesting to persons of smaller fortunes ; but as it is, in general, the richer the host the duller the entertainment, principally because expense is lavished in the wrong direction, without taste, or invention, or rational end.

In order to make a dinner go off well, a good deal often depends upon the giver's mode of receiving his company. In the first place, he should always be ready ; he should receive cordially, so as to let his guests feel inspired by an air of welcome ; and he should set them well off together by the introduction of suitable topics. It is usually seen that the host receives his guests almost as if they were strangers to him, and, after a word or two, leaves them to manage for themselves as well as they can, by wandering about, or turning over books, or some resource of that sort, if they happen not to be well known to some of the company ; and even persons who are in the habit of meeting often seem to be actuated by a feeling of mutual reserve, for want of being well started by the host. It frequently requires some time after the dinner has commenced to take off the chill of the first

assembling, and in respect to individuals, it sometimes never is taken off during the whole party. During dinner it is expedient for the head of the feast to keep his eye upon everything around him, and not to occupy himself exclusively, as many do, with those immediately near, or, what is worse, to sink into fits of abstraction or anxiety. The alacrity and general attention of the host furnish the spring from which the guests usually take their tone, and where they are not well known to each other, it is good to address each frequently by name, and to mention subjects on which they have some common interest. There is also much tact required in calling into play diffident or reserved merit, and in preventing too much individual monopoly of conversation, however good. In order to have perfect success, the guests must be capable of being well mixed up together, and the host must be capable of mixing them, which unfortunately few are ; but many are much more capable than they appear to be, if they would turn their attention to the subject. These latter observations are more applicable to large parties than to small ones, but they do apply to both.

I have now come to the conclusion of what occurs to me on the subject of "Aristology, or the Art of Dining and Giving Dinners," which subject the reader will perceive I have treated in the most familiar and perhaps in too careless a way. I have written off-hand, as matter suggested itself from the stores of experience. I have always advanced what I thought to be right, without the slightest fear of being sometimes

wrong ; and I have given myself no thought as to exposure to ridicule, or anything else. My object is in this, as in every other subject on which I touch, to set my readers to think in the right track, and to direct them in their way as well as I can.

SUPPERS.

I do not know how I came to dismiss the subject of the art of dining without saying a few words in favour of that agreeable, but now neglected meal, supper. The two repasts used to hold divided empire, but dinners have in later years obtained all but an exclusive monopoly, to the decay, I am afraid, of wit, brilliancy, and ease. Supper has been in all times the meal peculiarly consecrated to mental enjoyment, and it is not possible that any other meal should be so well adapted to that object. Dinner may be considered the meal of the body, and supper that of the mind. The first has for its proper object the maintenance or restoration of the corporeal powers ; the second is intended, in the hours of relaxation from the cares and business of the day, to light up and invigorate the mind. It comes after everything else is over, and all distraction and interruption have ceased, as a pleasing prelude and preparation for the hour of rest, and has a tendency to fill the mind with agreeable images as the last impressions of the day. Compared with dinner, it is in its nature light and free from state. Dinner is a business ; supper an amusement. It is

inexpensive, and free from trouble. The attempt to unite the two meals in one, in the manner now practised, is a miserable failure, unfavourable to health and to the play of the mind. Nothing places sociability on so good a footing, and so much within the reach of all, as the custom of supping. There is an objection made to suppers, that they are unwholesome. Nothing, I think, can be more unfounded: indeed, I believe them, if properly used, to be most wholesome, and quite in accordance with the dictates of nature. Undoubtedly large suppers are unwholesome after large dinners; but not so light suppers after moderate dinners. I think, if I were to choose, my ordinary course of living would be a simple well-conceived dinner, instead of the luncheon now in vogue; then tea, with that excellent adjunct scarcely ever enjoyed in these days, buttered toast, about the present dinner-hour; and a savoury little supper about half-past nine or ten o'clock, with a bowl of negus, or some other grateful diluted potation, after. I am of opinion there is no system so favourable to vigorous and joyous health as the moderate indulgence of a moderate appetite about a couple of hours before retiring to rest, those hours filled up with the enjoyment of agreeable society. In the colder months I have great faith in finishing the day with a warm and nourishing potation. It is the best preparation for one's daily end, sleep, or, as Shakespeare calls it, "the death of each day's life;" and those with whom it does not agree may be sure it is not the drink's fault, but their own,

in not having pursued the proper course previously. A good drink over a cheerful fire, with a cheerful friend or two, is a good finish, much better than the unsatisfactory ending of a modern dinner party. Here I must mention that, in order to have good negus, it is necessary to use good wine, and not, as some people seem to think, any sort of stuff, in any condition. Port negus is delicious, if it is made thus : Pour boiling water upon a sufficient quantity of sugar ; stir it well ; then pour some excellent port, not what has been opened two or three days, into the water, the wine having been heated in a saucepan. Stir the wine and water well together as the wine is poured in, and add a little grated nutmeg. A slice of lemon put in with the sugar, and a little of the yellow rind scraped with it, make the negus perfect ; but it is very good without, though then, properly speaking, it should be called wine and water. Supper is an excellent time to enjoy game, and all meat of a delicate nature, and many other little things, which are never introduced at dinners. I am far from wishing to explode dinners as a social meal, but I object to their enjoying a monopoly, and the adoption of the two meals on different occasions would furnish opportunities for an agreeable variety. One frequently hears people object to dining early, on the ground that they feel themselves disinclined to do anything after dinner ; but this is a false mode of reasoning. After a late dinner there is a disinclination to action, especially if it is an overloaded repast ; but the reason of this is that the

powers have become exhausted, which is a solid argument against late dining with reference to health and spirits. But a moderate dinner, in the middle of the day, when the digestive powers are the strongest, instead of unfitting for action, has the very contrary effect, and a person rises from table refreshed, and more actively inclined than before. No one whose digestion is in good order complains of the incapacitating effects of luncheon, which is in reality a dinner without its pleasures. Luncheon may be said to be a joyless dinner, and dinner a cumbrous supper, and between the two they utterly exclude that refreshing little meal, tea. We live in a strange state of perversion, from which many emancipate themselves as much as they can, when the eye of the world is not upon them; and if everybody dared to do as everybody would like strange changes would soon appear. What enjoyments, what pleasures would present themselves, and what elasticity would be given to the different bents of the human mind! If reason and virtue alone dictated the rules of life, how much more of real freedom would be enjoyed than under the present worn-out dynasty of fashion!—*The Original.*

from Abraham Hayward's "Original"
 Note the generous size of the type &
 acknowledgement H.

NOTE.—THE REVIVER.—Robur and Potass Water.—They combine valuable properties, and particularly refreshing after dinner.—See Advt.

TABLE HABITS, ETC., OF VARIOUS NATIONS,
AND CURIOUS DISHES;

WITH THE KNIFE AND FORK DRILL.

“FINGERS were made before forks,” is the rude apology with which people sometimes make atonement for preference of the older method. The matter is not of first-rate importance, yet the progress of nations in real refinement is not badly tested by a reference to their food, and to what we may call “knife and fork drill.” Those who travel much and far cannot fail to observe the different kinds of food affected by different nations, and their peculiar habits and manners at table. By watching the play of his neighbour's knife and fork, an experienced traveller may at once detect his nationality.

A Frenchman requires less animal food than an Englishman, but eats as many green vegetables as a rabbit. He refuses turtle, but partakes of almost every other food; even frogs and snails occasionally, provided they are exquisitely cooked. He eats boiled pea-pods, sorrel, and other herbs considered weeds in this country, and never dines without soup, fowl, and salad; but the fowl may be a bird of any kind, and the soup little better than salt and hot water. The geography of our childhood tells us that the “Tartars live on horseflesh,” and gives us an idea that they must necessarily be very rude and savage. But we find elegant Parisians eating this from choice before there was any talk of war and famine. A Frenchman is

very particular about "*la cuisine*," but less particular as to quality. He will not, however, take any oil with a strong flavour; but uses a great deal of that which is refined, thus making up for the deficiency in nutritious solids. He commences dinner with an olive or a sardine, concludes with a small cup of very strong *café noir*, and picks his teeth at table. This is done even by men of the highest rank and breeding. He is usually very talkative while dining, likes to be elegantly served, is fond of sweets, extremely temperate—rarely indulging in fortified wines or spirits—sometimes cuts up his meat at once, and then uses the fork only.

A Spaniard begins with a slice of raw ham or sausage and a few olives, drinks several tumblers full of cold water, barely tinged with wine, and is fond of an *olla podrida* called "*puchero*"—a stew made of all sorts of vegetables, especially a coarse pea, one in each pod, called "*garbanzas*," and different kinds of meat cut in small pieces. He uses great quantities of very bad-smelling oil, loves fruit and sweetmeats, cares little about cookery, is admirable as to temperance, lays his arms on the table, picks his teeth or washes his mouth without scruple.

Germans eat coarsely; their use of a knife and fork is more inelegant than that of any other people, and at table they are more noisy. They like raw herrings, ham, and sausages, and are fond of coarse flavours. With all sorts of fowls they eat preserves, served separately in a small plate. They sometimes pick

small bones in their fingers, and indulge in the unpleasant habits before mentioned. At whatever hour of the day or night you see a German, he is drinking, has been drinking, or is going to drink, beer. This seems to be the German intemperance; they take strong wines, but not in excess.

The Italians—perhaps the most refined people in Europe—eat delicately, and less as a pleasure than a necessity. They are extremely temperate, rarely drinking fortified wines or spirits. They love fruit, sweetmeats, fish, and macaroni, and use oil, but very little animal food. But for the free display of a toothpick they would be quite inoffensive at table. They speak in a low voice, and little, and do not gesticulate.

Throughout Scandinavia they begin with a little glass of vile-smelling spirits, a piece of raw turnip, ham, or sausage, and generally eat salmon, smoked, but uncooked. They use a great deal of coarse oil, their meat being very poor in quality, and all sorts of grease in their cookery. They are not very particular as to the freshness of their eggs or the delicacy of their butter; they drink great quantities of milk, beer, and spirits. They seem utterly ignorant of the *cuisine*, and the farther one goes to the north the worse will be the dinners.

In Russia food is much the same—always something to induce the appetite—ham, Bologna sausage, caviare, and a choice of three or four sorts of spirits, the feast concluding, perhaps, with a glass of tea tempered by a slice of lemon instead of milk.

In Austria and Hungary they appear to have improved upon the German *cuisine*. The Hungarians are more elegant than any other people in the *service de table*, and their table linen is unrivalled. They are much like the Germans, but more quiet in manner.

Turks, whose way of eating is not quite pleasant to witness, are shocked at our customs. A joint of meat, a turkey, or any large bird or animal brought bodily to the table disgusts them excessively. Their meat is almost always stewed with rice and cut in small pieces, then served all together in a large round dish. In this each person makes a hole with his fingers, and pulls out what he can find, or what he pleases; but it is not considered etiquette to encroach on the aperture made by one's neighbour. A Turk always washes his hands before and after eating, and is cross-legged or recumbent. He does not object to dine with Christians, provided there is no pork at table; refuses all intoxicating drinks, eats sweetmeats and fruits, and concludes with a tiny cup of very strong coffee, unstrained. A Christian Turk dines much in the same way, except that he is not invariably temperate, nor does he always reject pork. But it is considered unwholesome in Turkey, pigs being subject to a sort of leprosy, and is not often eaten.

More meat in proportion to the population is eaten in England than in any other country in the world, and it is of a better quality than any other, because here animals are more carefully tended and fattened. Hence an Englishman has no need of oil, which he

rarely uses, or only in very small quantities. But his taste, like that of all Northerners, inclines to strong flavours and stimulants. His curry, cayenne, and West India pickles would draw tears from the eyes of a Frenchman, and one glass of his fortified wine would put a Spaniard *hors de combat*. But he does not take them before meals to induce an appetite—a common custom among foreigners. He never eats uncooked meat or fish; he abominates frogs and snails, yet he favours the turtle—an unclean animal to his lively neighbours. He is satisfied with fewer dishes than a Frenchman, but exacting as to the quality. His habits at table are perfect, and no other people equal him in this respect. He is taught not to spread his arms before his neighbour; he does not eat fish with a steel knife, nor commit any one of the improprieties of the table common all over the Continent. But it must be admitted that he likes his dinner and thinks a great deal about it.

An Irishman is more delicate and temperate than English or Scotchmen. Young rooks, sometimes eaten in this country, are rejected by an Irish beggar; who would refuse with horror the decayed cheese and “high” game in which some Englishmen delight. The Irish are, for the most part, plain and very temperate eaters. Their manners at table are the same as the English, except that they talk more, and seem to take more pleasure in talk than in dinner.

A Scotchman is less refined in taste as to his food than an Englishman, and more fond of strong wines

and spirits. He loves stews, hotchpotch, and haggis, and thinks less about quality. He takes his dinner seriously, talks little till it is over, and prefers dining to talking.

We are not here, of course, speaking of the average man of any country in regard to performance of "knife and fork drill." We don't mean to say that no well-bred Englishman would relish a trout if he had to divide it at a gipsy fire with a steel knife, or that he is never seen to do his tooth-picking in public; but we do say that "knife and fork drill" is in greatest perfection in this country, and we deny that the matter is merely one of gastronomic significance.

DINING HALLS.

AMONG the luxuries of Lucullus are mentioned his various banqueting rooms, each of which was named after one of the gods. The entertainments which he gave were different in kind, and to each apartment was assigned its peculiar feast, so that he had only to say to his servants that he would dine in a certain banqueting room, and they understood perfectly what they were to prepare for the entertainment. Cicero and Pompey attempted on one occasion to surprise him, and were astonished at the costliness of a feast which had been prepared upon the simple remark of Lucullus to his servant, that he would sup in the hall of "Apollo." The Emperor Claudius named one of

his banqueting halls, which was of rare splendour, after Mercury.

The magnificence of Nero in this respect exceeded all others. In his palace called the "Golden House," the whole building being covered with gold, enriched with pearls and precious stones, he caused the roof of one of the banqueting rooms to resemble the firmament, both in figure and motion, turning incessantly about night and day, exhibiting new appearances as the different courses in the feast were removed. By means of this motion, also, the attendants could at pleasure make it rain down a variety of sweet waters or liquid perfumes. At one feast alone, 100,000 crowns were expended in these perfumed waters.

DINING TABLES.

THE forms of tables have varied as fashion, necessity, convenience, or caprice dictated. The tables of the ancients were arranged either in the form of a semicircle, or three sides of a square, around the outside of which the guests reclined upon couches, leaving the space within open to the servants.

The English barons of feudal days had their tables in the form of the letter "T." King Arthur's famous "round table" is said to have been chosen that his knights might not quarrel for precedence; and Louis XV. of France invented a round table, the centre of which descended by machinery to a lower floor, so that supper might be served and removed without the presence of servants.

We have at the present day the square, the oblong, the oval, the round, and the extension table, all of which are approved, though the three latter are esteemed the most elegant. Small lacquered tables, about a foot in height, are used among the Japanese, as they do not sit on chairs, but crouch upon the floor. The tables of the Chinese shine with a beautiful varnish, and are covered with silk carpets very elegantly worked.

We cannot refrain from mentioning what Pliny describes as his table when supping in the garden of his Tuscan villa: "At the upper end is an alcove of white marble, shaded with vines, supported by four small Carystian pillars; from the bench, or triclinium (a species of couch on which the Romans reclined to eat), the water, gushing through several little pipes as if it were pressed out by the weight of the persons who repose upon it, falls into a stone cistern underneath, whence it is received into a fine polished marble basin, so artfully contrived that it is always full without ever overflowing. When I sup here, this basin serves for a table, the largest sort of dishes being placed around the margin, while the smaller ones swim about in the form of little vessels and water-fowls."

NOTE.—Pickford's Celebrated Spanish Bitter Digestive Sherry, 36s. per dozen. Strongly recommended for invalids as an appetiser, for invigorating and restorative qualities. Sole Agent: M. A. Verkrüzen, 3, Fell Street, E.C., and New Cellars, 24, Gresham Street, facing Old Jewry, E.C.

DUTIES OF THE DINNER-TABLE.

FROM time immemorial the master of the feast has been the server out of the good things placed before his guests, and so the office of carver has always been held in the highest honour. In those early days when animals were roasted whole, it was the custom to place before each guest some entire joint, in the way that we still do with poultry and game, and the higher the honour intended, the larger the portion. Benjamin's mess, to mark his brother's love, was "five times so much" as that of any of the other brothers; and the kings of Sparta, according to Herodotus, were honoured by a double portion of every dish. As time wore on, and with the spread of civilisation greater refinement prevailed, the Greeks served joints instead of whole animals at their tables, and dishes were spread along the board, into which the guests might dip their hands, and help themselves at pleasure. The Romans held dexterity in carving in high repute; and there were regular professors to teach the art by means of figures of animals cut in wood, and, to ensure adroitness and skill, the performance was regulated by the sounds of music, whence carvers were called *Chironomontes*, from the gesture of the hands, which marked the time.

In the ages of chivalry, when the fork was unknown, the small dirk worn at the girdle did the duty of that useful adjunct to the dinner-table, and the household all dined at one and the same board, the family and

honoured guests above the salt, and the more dependent, with the retainers, below it. These colossal salt-cellars were of costly manufacture in the establishments of the great; and in our museums they are now treasured, as exhibiting rare specimens of mediæval gold and silver-work. But in those days a banquet was indeed a feast, as will be seen from the curious bill of fare of that given at the installation into the Archbishopric of York, in 1470, of George Nevil, the brother of the Earl of Warwick, "the King-maker." This bill of fare is still preserved amongst the records in the Tower of London. After the guests had partaken of 80 fat oxen, 6 wild bulls, 300 pigs, 1,004 wethers, 300 hogs, 300 calves, 200 kids, and 4,000 bucks and does and roebucks—poultry and birds of every size, amounting in all to no less than 22,204, were served round, besides eggs, jellies, and pasties, hot and cold, numbering some 12,000; and by way of fish, 300 pikes, 300 breams, 8 seals, and 4 porpoises. The carvers might have been ranged in battle array. Their chief, the great Earl of Warwick himself, who acted as steward, commanded the centre, and the wings were entrusted to the Earl of Bedford, and to the most accomplished gentleman of that day—the Lord Hastings.

But the introduction of the fork by Tom Coryate the traveller, about the year 1610, created quite a revolution in the art of carving. Whatever may be said in favour of foreign cookery over our own, no one will deny that in this country the use of the knife

and fork is better understood than it is by any other nation on the face of the earth ; for it is seldom that an Englishman, however poor, does not handle them as if from infancy he had been drilled to their use ; whilst there are but few foreigners who, even after a lengthened sojourn amongst us, get over the awkwardness of clutching both, either in cutting their food, or, more particularly, when dissecting poultry and game—a practice which seems to us as more in accordance with the shambles than with the usages of a well-regulated dinner-table. Though Coryate, like reformers of all abuses, was ridiculed in his day, and nicknamed Furcifer, or Fork, the usefulness of the new introduction gained it favour in the eyes of Royalty ; for Coryate was a servitor of the Prince of Wales, and the sons of James the First were amongst the most polished gentlemen in Europe ; so it is to them, next to “Crudity Tom,” that we are indebted for this very useful article of every-day life.

A GOOD DINNER.

“TWENTY-FOUR turbots with Dutch sauce, 24 salmon with lobster sauce, two barons of beef, 16 haunches of venison, 200 roast chickens, 150 tongues, 100 hams.” Such is only a part of the bill of fare at Burghley House of a really good wholesome dinner provided recently, in celebration of the “coming of age” of the heir to the Marquisate of Exeter. In mediæval books of morals a surprising fuss was made

about the sin of over-eating. Monks and abbots, and eke knights and yeomen, obviously found the abominable *cuisine* of the period too tempting for their powers of resistance; and when we consider that herons and porpoises—or, as they called them, “porperouses”—and plum-puddings made with salt were among their chief delicacies, we may reasonably ask what limit would have been found to their appetites if allured by *pâté de foie gras* or *Charlotte Russe*. Gluttony was, of course, one of the Seven Deadly Sins, and saintship seemed pre-eminently displayed by feeding upon parched peas and cresses, occasionally enlivened by salt fish and rye bread. Even down to the end of the last century there existed coteries of gluttons, then called Epicures, of whom Dr. Kitchener, and Quin, of Bath, were bright particular stars, and whom the sententious divines of the age delighted to describe as “living to eat, instead of eating to live.”

But what has become of this venerable old sin of late years? Now and then at long intervals we hear of some country bumpkin who has bolted an incredible amount of beef or bacon for a wager, and who generally succeeds at once in winning his bet and losing his life. But these are the mere sparks of an expiring flame. Even aldermen in these days are only conventionally supposed to devour turtle soup and venison to repletion, and the professional Epicure is no more to be seen in society than the Shakespearian Fool. May we, then, flatter ourselves that in the long list of human faults and frailties, one of the grossest,

if not the worst, has been wiped out and passed over, an earnest of the time when that black catalogue, growing shorter, shall at last show only the less base and carnal vices and men shall pursue the heavenly way, if still amid storms and clouds of anger and discontent, and vanity and doubt, yet no longer trudging through the mire of sensuality, and the passion of brutes? Perhaps it would be nearer to fact to say that a slight correction of the press appears to have been made in the aforesaid catalogue for the present generation. Somebody has written on the margin—"For Gluttony read '*Gourmandise*,'" and so we have the French version of the thing—no longer gross, stupid, and hog-like, but refined, and made altogether presentable, so as to be generally diffused through society without entailing any inconvenience or scandal. Nobody that we ever heard of has died of a great London dinner; no disgusting preliminary arts, like those of the Roman *bon-vivants*, no dismal subsequent interviews with the doctor, once so common in Bath, are dreamed of now. Rich people and the friends of the rich fare every day, not only sumptuously, but with a splendour of variety which the Dives of Jerusalem could never have so much as dreamed of while eating the wretched mutton of the Palestine breed, instead of our Southdowns and Dartmoors, and mixing his salads and omelettes (if his cook ever saw a *mayonnaise* in a vision) with the Syrian olive oil whose flavour recalls only too vividly that other oil we are wont to recognise as "cold drawn!" A

London dinner is absolutely the *dernier mot* and last triumph of the commerce, the manufacture, the gastronomic science of all the millenniums which have elapsed since our forefathers, in fur and pointed ears, if we believe Mr. Darwin, discovered the art of cracking nuts with a stone. Ever since that time we have toiled and reflected. "We have,"—still according to Mr. Darwin—"made ourselves tailless and hairless, and multiplied folds to our brain"—and all, in the main, to get food and drink to our taste. From the days when the use of fire was a grand novelty, salt was an interesting discovery, and the art of fermenting wine an invention for which Bacchus was to be worshipped, it has been one long triumphant progress, through the days of Assyrian and Egyptian feasts, and the Roman's monstrous epoch of Vitellius's dish of nightingales' tongues and fish brains, costing £700,000, down through the Dark Ages of whole roasted oxen and "porperouses," till at last—as Mr. Swinburne would say—"in the day's high meridian, the hour of the fulness of time," we have reached the summit—humanity's grand final achievement—the great London dinner. The world has not only been "surveyed" for it, but ransacked "from China to Peru." Every meat and fish, the finest in the world; every vegetable and fruit, the largest and juiciest; every wine, the most perfect which sunshine and showers, friendly soil, and carefullest art can produce. The cookery is a miracle; the service a "strategic movement" of which a culinary Moltke might be

proud. Glass, silver, damask, cutlery, are such as England alone among the nations can produce. It is not a banquet ; it is, as we have said, the last word of our civilisation. Beyond it, nothing more in the way of extravagance is as yet to human eyes possible. There are no more worlds to conquer—no more countries to drain of their good things—no more possibility of a single stomach eating a larger variety.

But may it not, in sober sense, be urged that we have here, as in other cases of vaulting ambition, overleaped the bounds of our real aim of thorough enjoyment? To talk to the pleasantest people, and at the same time to eat the pleasantest food in the pleasantest way—that is the ideal, we presume, of a dinner party. But are the ends best gained by our present system? In the first place, nine tables out of ten in London are too crowded, and the rooms too small for the number of guests and free passage of servants. We have heard of two rival dinners at Richmond, where the palm was given to the one in which the company were provided at dessert with a change of cool chairs! When the guests are placed so as to touch each other's arms as they use their knives and forks, or when the attendants cannot pass with the utmost freedom, the ceremony becomes a mere penance. Then, again, the numberless courses—have they not run on into the barbarism of superfluity? Lord Granville joked at Greenwich of the limitation of the courses of fish only to ten! Obviously, the rational principle is that a dinner

should have as many successive dishes as may be supposed to satisfy the very best appetite among those which are to partake of it. Lastly, do people of really good and refined taste like to eat gold in the shape of things preternaturally forced, and far out of season? Doubtless, there are plenty of vulgar dinner eaters, as well as dinner givers, who appreciate what they eat by what they know to be the extravagance of its price, but to any man or woman with whom the physical and the moral taste act harmoniously, the sense of something not wholly as it should be about the matter is enough to take the edge off the pleasure of eating strawberries in the month of March at 48s. a pound. Just as we should, with exquisite pleasure, watch a poor patient in fever cooling his lips with their juices, so a certain pain attaches to seeing them, or other such costly fruit, vegetables, or meats, thrust down the throat already overfilled with good things. Real "luxuries of the season," such as warmth in winter, cool air, abundance of ice and flowers in summer, involve little expense, and provoke no such feeling of dissatisfaction, while the great *sine quâ non* of all enjoyment, noiseless and rapid attendance, is a point continually neglected by those very hosts who lavish their money with vulgar prodigality on the food and wines which they permit ill-trained servants to present. On the whole, we think that even greediness, in its modern shape, would be better gratified at London dinners if there were less cost, more care, and better taste.

THE LORD MAYOR'S BANQUET AT
GUILDHALL.

ABOVE THE SALT.

BUT for the clatter of the utensils of dinner, and for the hubbub of talk, a guest of the Lord Mayor might fancy himself "assisting" at a Shakespearean revival. The grand old hall, illuminated to the very rafters; the scenic effect of the flickering gaslight, which, from behind the many-coloured windows, shows their pictures with something more than the effulgence of King-street daylight; the snowy white cooks—raised like the high-priests, as they are—of the feast, in pulpits, are on either side of the great entrance, busy, all the while, with their text—a baron of beef—which looks like "property" beef—inasmuch as it seems, after all the carving, never to grow less; the shrill blasts of the clarions from behind the dais, answered like a responsive echo by other golden and scarlet trumpeters placed at the far end of the hall; all these things suggest the theatre. And where else would one expect to see a man of grave face like the Lord High Chancellor taking turtle soup, clad in gold lace and a wig as ponderous as a Guardsman's shako? or grave judges of noble mien, such as Justice Brett, seated picking a chicken-bone in that ancient dress of scarlet familiar to those who have often seen the judge of assize; or men like Mr. Serjeant Cox, as he appeared recently, in the scarlet bathing-gown which

distinguishes, if it does not dignify, Her Majesty's Serjeants-at-Law. But for all this, the traces of reality are unmistakable. No theatrical manager would compose a group of statuary with real cocked hats lying about the feet of the allegorical figures mourning the departed hero, and the waiters are *too* busy—though all, except the turtle, is cold. Yet the scene is very splendid; stands at one end like the Lord Mayor's champion, a good yard above his lordship's head, the sonorous toastmaster, adorned with a broad sash of blue and amber; whilst at the extremity of the vista there are conspicuous above all the waving arms of Mr. Godfrey, of the Guards, as he discourses sweet music over the heads of the eight hundred and seventy guests. No, they are not G.C.B.'s, those gentlemen with the broad red ribbon across their shirt-front; they are the courteous marshals of the feast. Take a look at the cross table, and, perhaps, the most striking thing is that the blue and gold uniform of General Schenck is so like the uniform which Mr. Gladstone wears, that a casual observer might think both were in the same service. And so in one sense they were—in that of humanity. But what a difference in the speakers! The matter of the American Minister's speech is most admirable, but like a man of action rather than of words, he gives more force to the latter with his body than with his tongue, throwing them with great jerks at the delighted company, which is disrespectful enough over half the hall to accompany his utterances with a buzz of talk;

and yet in another minute to show that it can listen, for the hush—and the only one—was universal as Mr. Gladstone poured forth his smooth and rounded sentences. “Viscount Honduras and Baron Mahogany,” as an irreverent wit called the “venerable” senior of the Diplomatic Corps, spoke at greater length than the reporters have permitted, while the grandest voice of the evening, that of the toastmaster, is not reported. And yet what is so amusing as his performance! The despatching of the loving cups is preceded by his reading the style, title, and names of all the company at the cross table; the great Commoner, the head of the State's affairs, coming after the smallest “lord,” and then informing the company that these high, mighty, and distinguished persons pledge them in the loving cup, and give them “heartly welcome.” Mr. Gladstone's speech fluently falls from him, evidently unprepared, for in great part it was an answer to General Schenck. One sees how far the harmonious choice of words goes to the making of an orator. Note his balance of the “United” States and the “United” Kingdom; see how he used the quaint expression, “the *breasts* of the two nations,” avoiding, by an anticipatory instinct, the repetition of the word “heart,” which he intended to quote from the speech of the American Minister. Such fertility of resource goes far to make a speech. He held the company silent till his voice fell, as he began the sentence commencing “The Minister of Honduras.” Why does not the *Times* renew its recent remarks upon the

“profound submissiveness” of the Peers, *à propos* of Lord Ripon's bursting pride in the fact that the members of the Washington Senate actually asked him a good many questions in a very civil way about “the regulations which governed the House of Lords”?

THE BEEF-STEAK CLUB.

THIS Club was formed in England about the year 1735 and had great share of fame in its day. It originated in the merest accident. Lord Peterborough was visiting Rich, the famous harlequin, in his own apartment, and

With him conversing, he forgot all time.

Not so with Mr. Rich, who had an internal unvailing monitor. Without interrupting his discourse, or giving the least intimation to his aristocratic visitor of his intentions, he stirred his fire, laid his cloth, drew a beef-steak out of his cupboard, and cooked it. My Lord was courteously invited to partake of it,* and did so, and so much to his satisfaction that before parting from his humorous acquaintance, he made an engagement to dine with him in the same room, at the same hour, and on a similar dish, on that day week. The suggestion, or the steak, was relished by others as much as by my Lord and Mr. Rich, and this was the origin of the Beef-steak Club.

The Beef-steak Club is gone! It has been formally dissolved. That pleasant little company, consisting of an exclusive twenty-four, has melted away,

and its goods and chattels—its furniture, plate, oil portraits, and prints—have been sold by public auction. How many will regret the end of a history once so triumphant! We go back unavoidably to the past; we see ancient figures; we listen to uncommon gossip; we live in a different life, and see persons as they are not seen now, in the old doings, habits, and rules of the Beef-steak Club, which used to meet so familiarly in a room at the back of the Lyceum Theatre. What in reality was the significance of that association? Simplicity and pleasantness. Why is it scattered? Are we to believe that in our artificial days pleasantness and simplicity have been flung to the winds? Not at all. Times and manners have changed. The Beef-steak Club is no longer an institution of the period, and dining is no longer an art combined with an eccentricity. At one time, before the decline of traditional festivity, before the days when Bristol ceased to eat turtle-soup and London to give a guinea a quart for peas in spring, its rules were scarcely less stringent than those which prohibited the authorities of Norwich from devouring cygnets. Its festival consisted exclusively of beef-steaks, supplemented by a marrow pudding. And even the marrow pudding was regarded as being in a certain degree heretical.

Well, clubs of this class were merely and simply social; they answered a want; they filled up a gap in society. We perceive now that their importance in that particular sense is passing away. It is worth while to remark upon the difference produced by changes

of manners and the passage of time. What does the word "club" generally imply in England? An institution closed to at least half the living people. But what does it really mean and represent, however? We must look back for a response through long vistas of genial story. We must see Sir Walter Raleigh roasting the first potato and smoking the first pipe at the Mermaid, in Friday-street; we must think of Shakespeare, Ben Jonson, Beaumont, Fletcher, and Cobham, carousing in the same hostelry, of

What things we have seen
Done at the Mermaid; heard words that have been
So nimble and so full of subtle flame.

That is a portrait of society as it was illustrated when coffee-houses and clubs represented the "combat of wit." At present the club is merely a convenience. But we cannot part with our good old friend the Beef-steak Club without a reminiscence of it. A peer of the realm, calling upon a famous actor, found him, not rehearsing, but cooking on a gridiron, in the immortal Professor Wilson way, a dinner of beef. Forthwith, he said, let an association be founded to cultivate and perpetuate this neglected art. Of course the hint was taken. Fox, Sheridan, and Brougham sat down at that simple table with the Duke of Norfolk. But the Duke of Norfolk of that day was not pleased with the innocent monotony of his meal. He would order ortolans and green peas, out of season, from Covent-garden Market. "Take that drunken cabbage-grower to bed," shouted the chairman, and

six porters accordingly carried his grace to a forty-eight hours' repose.

Let us go back to genealogy, to the pedigree, to the ancestry, to the title deeds, of the moribund Beef-steak Club. Rich, the first of English harlequins—was its founder; he whose enterprise made “Gay rich, and Rich gay,” at the Opera-house. Then came the club, with its rigid sumptuary provisions—only beef, only punch, only port wine, but all three of the best. Well, it was a most characteristic assembly, meeting “every Saturday in a noble room at the top of Covent-garden Theatre,” and “never suffering any diet except beef-steaks.” Hogarth, Thornhill, Churchill, Wilkes, went thither. “Formerly,” says that excellent snapper-up of unconsidered trifles, Mr. John Timbs, the members wore a blue coat, with red cape and cuffs, buttons with the initials B. S., and behind the president's chair was placed the society's halberd, which with the gridiron was found among the rubbish after the Covent-garden fire. Mrs. Nollekens, daughter of Justice Welsh, dressed herself in men's attire in order to visit the famous club, and Garrick was infatuated by it; indeed, he wrote to Colman—“I should have been beforehand with you, had I not been ill with the beef-steaks and arrack punch last Saturday.” On all these accounts we are sorry that the old society has been broken up. It will be recollected perhaps by some that in 1808, when a fire consumed Covent-garden Theatre, the gridiron of the Beef-steak Club was saved, although the

archives perished. At that time its membership was regarded as a distinguished honour. Years previously, indeed, the number of twenty-four was changed to twenty-five, in order to admit the Prince of Wales. He had been offered the rank of an honorary member; he declined the distinction, and said he would be regularly enrolled, or not at all. So passed that pleasant company to their simple feast. They sat down; as the clock struck five a curtain rose; through an iron grating the cooks were seen at work; over their heads ran the legend—

If it were done when 'tis done, then 'twere well
It were done quickly.

Fragrant from the gridiron came the beef. A certain Duke of Norfolk was accustomed to eat even three pounds of it every Saturday afternoon. But now, "Ichabod" is written. Mr. Harley, the comedian, sold, in November, 1858, a gridiron of the society for the sum of £1 3s. What price will the last of its gridirons command? And so the "Sublime Society" is at the end of its annals. What is the alteration in social customs which this custom represents? Are the old habits banished? "I have seen Brougham employed in the diplomacy of bringing up half a dozen bottles in a basket, and he executed it with the correctness of a butler. The Duke of Leinster, in his turn, took the same duty." Then why, with such a chronicle, has the society faded out? We can easily understand many of the club extinctions. For example, the old Coffee-house Clubs, illustrating

an obsolete state of society; the Calves'-head, the Mohock, the Mug-house, and the Blue-stocking. But this was a society of very pleasant traditions. It was a transition from the tavern to Pall-Mall; from the "Three Cranes in the Vintry" to an understood association of men, one with another, upon equal and reputable terms. However, it has vanished; it has been sold up; and it will presently have no better claim to existence than the Reform League. For, in fact, that kind of life has long gone out from among us. The modern club is not what the former clubs used to be. It does not take up a man's life as they did; it represents a totally different social aspect. Of course there are still "Bohemians" and "Scribblers," "Savages" and "Hooks and Eyes," but these are merely nominal. They will never have their histories written; and if they expire, as they do, for all the world knows to the contrary, every day, they will not deserve an epitaph such as may be written on the tombstone of the Beef-steak—"There, indeed, are most glorious examples; but what are the weak endeavours of a few to oppose the daily inroads of *fricassées* and *soupe maigre*?"

GRIDIRONS.—THE ESCURIAL.—Philip II. of Spain, having won a battle on 10th August, the festival of St. Lawrence, vowed to consecrate a palace, a church, and a monastery to his honour. He erected the Escorial, which is the largest palace in Europe. As this saint suffered martyrdom by being broiled on a gridiron (at Rome under Valerian) Philip caused this immense palace to consist of several courts and quadrangles, all disposed in the shape of a gridiron. The bars form several courts, and the Royal family occupy the handle. It is said that gridirons are to be met with in every part of the building, either iron, painted, or sculptured in marble, &c. They are over the doors in the yards, the windows, and galleries.

A FÊTE GIVEN BY THE PRINCE REGENT
AT CARLTON PALACE.

AN evening party or fête, given by the Prince Regent at Carlton Palace in 1811, will be within the recollection of many of our readers. Nothing so gorgeous had then been heard of.

The tables were so arranged, branching off from a centre in various temporary erections, that at supper the Prince could see all his company, whilst they in return had a view of their royal and magnificent host. His own table accommodated one hundred and twenty-two persons—out of the two thousand who received cards of invitation.

The great novelty in this gorgeous entertainment was a purling stream of pure water running down the centre of the supper table, which flowed from a silver fountain at the head and fell in a cascade at the outlet. The mimic banks were adorned with moss and flowers, and small gold and silver fish were seen glistening here and there in the stream, which was crossed at intervals with little fantastic bridges.

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THE LIME FRUIT.

THE following description of the lime, extracted from a valuable work, will be interesting to the admirers of lime juice and the public in general :—

“Lime (*Citrus Limetta*), a fruit similar to the lemon but much smaller, being only about one and a half inch in diameter, and almost globular, with a thin skin and an extremely acid juice. It is regarded by many

botanists as a variety of the same species with the citron and the lemon. The plant does not attain the magnitude of a tree, but is a shrub of about eight feet in height, with a crooked trunk and many spreading prickly branches. It is a native of India and China, but has long been cultivated in the West Indies and South of Europe. In the West Indies it is planted both for the sake of its esteemed fruit and for hedges.

“The fruit is used for the same purposes as the lemon, but its acid is considered more agreeable and its medicinal properties about one-third greater.”

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#### CUPS: THEIR CUSTOMS AND ORIGIN.

DRINKING CUPS.—A writer in 1635 says—“Of drinking cups, divers and sundry sorts we have; some of elme, some of boxe, some of maple, some of holly, &c.; mazers, broad-mouthed dishes, noggins, whiskins, piggin, crinzes, ale-bowls, wassell boulds, court dishes, tankards, kannes, from a pottle to a pint, from a pint to a gill. Other bottles we have of leather, but they are most used among the shepherds and harvest people of the country; small jacks we have in many ale-houses of the Citie and suburbs, tipt with silver, besides the great black jacks and bombards at the Court, which, when the Frenchmen first saw, they reported at their return into their country that the Englishmen used to drink out of their boots. We have, besides, cups made out of horns of beasts, of coker-nuts, of gourds, of the eggs of ostriches; others

made of shells of divers fishes, brought from the Indies and other places, and shining like mother-of-pearl. Come to plate: every tavern can afford you flat bowles, French bowles, prounet cups, beare bowles, beakers; and private householders, when they make a feast to entertain their friends, can furnish their cupboards with flagons, tankards, beer cups, wine bowles, some white, some pencell gilt, some gilt all over; some with covers, others without, of sundry shapes and qualities."

King Edgar, that his subjects might not offend in swilling and bibbling as they did, caused certain iron cups to be chained to every fountain and well side, and at every vintner's door, with iron pins in them, to stint every man how much he should drink; and he who went beyond one of the pins forfeited a penny for every draught. Of these peg tankards, as they were called, an old writer says:—"They have in the inside a row of eight pins, one above another, from top to bottom; the tankard holds two quarts, so that there is a gill of ale between each pin. The first person that drank was to empty the tankard to the first pin or peg, the second was to empty to the next pin, &c., by which means the pins were so many measures to the comptators, making them all drink alike, or the same quantity; and as the distance of the pins was such as to contain a large draught of liquor, the company would be very liable by this method to get drunk, especially when, if they drank short of the pin or beyond it, they were obliged to drink again."



We are also told of globular glasses and bottles, which by their shape cannot stand, but roll about the table, thus compelling the unfortunate Bacchanalian to drain the last dregs or expose his recreant sobriety.

The horns of animals were apparently the first articles converted into drinking vessels; the vulgar expression "taking a horn," when applied to a draught of liquor, undoubtedly arose from their being used for this purpose.

That must have been indeed a savage feast where the skulls of vanquished enemies served as cups for the intoxicating drink. Yet such a feast was given annually by the Governors of the Scythian Provinces to commemorate their victories, and to do honour to each warrior who had with his own hand despatched an enemy. The skulls of the vanquished served for their cups, and the quantity of wine they were allowed to drink was proportioned to the number of skulls they possessed.

The Caledonians served their choicest liquors in shells. These were cockles, held with the thumb placed on the hinge part, and they were in use among the Highlanders until a very recent period. Boswell mentions that whisky was dipped out in a shell at Mr. McSwein's, in the Isle of Coll, in 1773. They also used wooden cups, and a round vessel with two handles, by which it was carried to the head. Every draught among the Highlanders had its significant appellation: that of "Stirrup Cup" was given to that taken at the door of a house when about to depart.

A wooden cup long used by Robert Burns is now in the possession of a gentleman in Massachusetts. It is asserted that it was turned out of a dining table used by Robert Bruce at Brodick, and brought from the Holy Land in the time of the Crusaders. Of the authenticity of these statements there may be some doubt.

Among the curiosities at General Jackson's residence, the Hermitage, is a double cup—that is, two cups with one bottom, so that when one is turned up, the other is turned down. It is of hickory, and is simply a block about one foot in length, with both ends hollowed, and was cut on Long Island from a hickory sprout, the parent stem of which was severed by a cannon ball in the war of the Revolution. Although not strictly under this head, yet as belonging to the drinking vessels, we will mention a wooden pitcher belonging also to the Hermitage. It was made of wood from the elm tree under which William Penn made the celebrated Indian Treaty. The pitcher was made and presented by the coopers of Philadelphia, U.S., to General Jackson. Although not larger than a common cream jug, it contains seven hundred and fifty staves; the hoops, lip, and handle are of silver; the bottom is a magnifying glass which enables you to see the joints, which are not visible to the naked eye.

There is an immense silver-gilt punch bowl at Jesus College, Oxford, which will hold ten gallons. Its ladle will hold half a pint. It is filled on St. David's

Day with what is called "Swig," for a wassail bowl, and handed to the guests at the hospitable board.

The drinking cups belonging to the nobles of Rome were made of precious stones, or porcelain, or of gold and silver, and at banquets were sometimes crowned with flowers.

It is customary at meetings of the Highland societies to accompany certain toasts with "Celtic honours," which are thus bestowed. The chief or chairman, standing up, gives the toast, and with a slight wave of the hand, repeats three times, "Suas e! suas e! suas e!"—"Up with it! up with it! up with it!"—the whole company also standing, and joining him in three short huzzas! This is repeated, when he then pronounces the word "Nish!" also three times, with peculiar emphasis, in which he is joined by the company, who dwell a considerable time on the last cheer. As the company sit down, the piper strikes up an appropriate tune.

At the recent Burns Festival in New York the health of the president of the day, William C. Byant, was drunk with "Highland honours," every guest standing in his chair, with one foot upon the table.

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THE THIRST OF TANTALUS.—"I saw," says Homer's Ulysses, "the severe punishment of Tantalus. In a lake, whose waters approached to his lips, he stood burning with thirst, without the power to drink. Whenever he inclined his head to the stream, some deity commanded it to be dry, and the dark earth appeared at his feet. Around him lofty trees spread their fruits to view, the pear, the pomegranate, and the apple, the green olive and the luscious fig quivered before him, which, whenever he extended his hand to seize them, were snatched by the winds into the clouds and obscurity."

## WINE AND OTHER CUPS.

### No. 1.—CHAMPAGNE CUP.

**T**O 1 bottle of champagne, add 1 glass of curaçao or brandy, the peel of half a lemon cut very thin, 4 slices of pineapple or apricots, a small quantity of white powdered sugar or candy to taste; some sprigs of borage, 1 bottle of soda water.

#### PROCESS OF MIXING NO. 1.

Place the ingredients in a covered jug, well immersed in rough ice for one hour; stir all together with a silver spoon, and when the cup has been well mixed, strain it off free from herbs, &c. Just previous to serving add some pieces of pure spring block ice, and the soda water. Use 2 bottles of soda if pure spring block ice is not used in the cup. Observe not to use much sugar in champagne cup.

NOTE.—Any quantity can be made, these recipes being for one bottle only.

### No. 2.—CHAMPAGNE CUP.

**T**O 1 bottle of champagne add 1 bottle of German seltzer water, a glass of Madeira or sherry, half a pint of strawberries, raspberries, or red currants, or 4 slices of nectarines, peaches, or apricots, the peel of half a lemon cut

very thin, a small bunch of balm, powdered sugar candy or syrup, and 1 glass of curaçao. Mix as No. 1.

### No. 3.—CHAMPAGNE CUP.

**T**O 1 bottle of champagne, add 1 bottle of Malvern or Brighton seltzer water, 3 Tangerine oranges cut in slices, the peel of half a lemon, powdered loaf sugar, a bunch of woodroffe or borage, and a glass of Chartreuse. Mix as No. 1.

### No. 4.—CHAMPAGNE CUP.

**T**O 1 bottle of champagne, add 1 bottle of seltzer or soda water, a glass of sherry, a glass of liqueur, lemon peel cut thin, a bunch of borage, powdered sugar to taste, or the rind of cucumber cut thin; black currant leaves can be used in the place of borage. Mix as No. 1.

### No. 5.—CHAMPAGNE CUP, N.T.Y.C.

(à la BEDFORD.)

**T**O 1 bottle of champagne add 1 bottle of soda or seltzer water, 1 glass of curaçao, 1 glass of brandy, sprigs of borage, pieces of pure block ice. No sugar.

### No. 6.—MOSELLE CUP.

**T**O 1 bottle of Moselle, still or sparkling, add 1 bottle of Vichy, seltzer, or soda water, 3 Tangerine oranges cut in slices,

some sprigs of borage or woodroffe, 1 glass of Benedictine Liqueur, powdered sugar candy to taste, some pieces of pure block ice.

Should the bouquet of the wine be flat, a few bruised Muscatel grapes may be added

### No. 7.—MOSELLE CUP.

(à la BEDFORD.)

**T**O 1 bottle of Moselle (sparkling), 2 glasses of sherry, 1 do. of brandy, 1 do. Maraschino, the peel of half a lemon cut thin, sprigs of borage, 2 tablespoonsful of powdered sugar, and pieces of block ice.

### No. 8.—SAUTERNE.

**C**HABLIS, sparkling hock, or other white wines. Mix as No. 6.

### No. 9.—CLARET CUP

(By permission of JAMES BIGWOOD, Esq., Twickenham.)

**T**HE following simple recipe has been handed to me, and I have found it particularly pleasing. The order of mixing is to be strictly adhered to. Take a bottle of claret, some ice, borage or cucumber, the juice of a lemon and the peel, powdered sugar, a glass or two of sherry, a glass and a half of brandy, and two bottles of soda water.

## No. 9A.—CLARET CUP.

**T**O 1 bottle of claret add 1 bottle of Malvern or Brighton seltzer, 1 glass of cognac, the peel of a lemon cut thin, 1 orange cut in slices. Sweeten with capillaire or sugar candy; add borage, balm, or cucumber, and pieces of pure block ice; mix as No. 1.

## No. 10.—CLARET CUP.

(FOR EVENING PARTIES.)

**T**O 1 bottle of claret add 2 bottles of lemonade and 1 bottle of seltzer, 1 glass of brandy, 1 do. curaçao, the peel of half a lemon cut thin, some sprigs of borage or cucumber peel; sweeten with syrup or powdered sugar; add plenty of block ice. An excellent cup for croquet or garden parties.

## No. 11.—CLARET CUP.

(à la BEDFORD.)

**T**O 1 bottle of claret add 1 bottle of seltzer or soda, 1 glass of curaçao, 1 glass of brandy; sweeten to taste; add borage and ice.

## No. 12.—BADMINTON CUP.

**T**O 1 bottle of Burgundy add 2 bottles seltzer water, 1 glass of cognac, 1 glass of curaçao, the juice of 2 oranges, the peel of half a lemon, sprigs of borage or verbena. Sweeten with powdered sugar or candy. Mix as No. 1.

## No. 13.—MADEIRA OR SHERRY CUP.

**T**O 1 bottle of Madeira or sherry add 1 wineglass of orange brandy, the peel of half a lemon cut thin, and a few slices of lemon, 2 bottles of soda water, powdered sugar or candy to taste, a few sprigs of borage, woodroffe, or balm; half the rind of a small fresh cucumber can be substituted. Mix as No. 1.

## No. 14.—THE INSTALLATION CUP.

**T**O 1 bottle of sparkling Burgundy add 1 wineglass of Rappolt's pineapple punch, 1 do. of cecognac, the peel of half a fresh lemon cut very thin, 3 Tangerine oranges cut in slices, powdered sugar or candy to taste, a few sprigs of borage, woodroffe, balm, or half the rind of a small fresh cucumber. Mix as No. 1. Just previous to serving add 2 bottles of seltzer or soda water.

## No. 15.—THE ROYAL ARCH CUP.

**T**O 1 bottle sparkling hock add 1 wineglass of Rappolt's orange brandy, 1 liqueur glass of Royal Arch bitters, and a liqueur glass of Benedictine; half the peel of a fresh lemon cut very thin; add powdered sugar or candy to taste, a few sprigs of borage, woodroffe, balm, or half the rind of a small fresh cucumber. Mix as No. 1. Just previous to serving add 2 bottles of seltzer water.



## No. 16.—THE LOVING CUP.

(THE CITY COMPANIES.)

**T**WO bottles of port wine, 1 do. of sherry, 1 do. of claret, 1 gill of cognac, the peel of 2 fresh lemons cut very thin. Take 1 oz. of the following spices:—Cinnamon, cloves, and allspice boiled in a pint of water until it is reduced one half; strain off, and when cold add the juice of 2 fresh lemons, sweeten to taste, flavour with 1 glass each Maraschino and curaçao; place the ingredients imbedded in rough ice for 1 hour. Just previous to serving add 2 bottles of seltzer water and 1 of soda water, thin slices of lemon, and grated nutmeg on the top.

NOTE.—It is the ancient custom at all the civic festivities, after the grace has been said or sung, and the "Toast Master" has duly announced the names of the principal guests, for the Master or President to rise and take the loving cup, bidding them all a hearty welcome; the guest on his left rising at the same time and taking off the cover, which he holds in his right hand; he then returns the cover to its place; after they have bowed their acknowledgments to each other the cup is then passed round, each taking off the cover in his turn. The origin of one holding the cover while the other is drinking was, according to our antiquarians, to prevent any treachery such as was occasionally practised by the Ancient Britons, the right hand being employed in holding the cover instead of a dagger.

## No. 17.—THE LOVING OR GRACE CUP.

**T**O 1 bottle of Muscat or Malmsey Madeira add half a pint of cherry brandy, 1 glass of pineapple syrup, the juice and peel of a fresh

lemon, rubbed off on loaf sugar, a bunch of borage, balm, or verbena; add 2 bottles of seltzer or soda water just previous to serving. Mix as No. 16.

#### No. 17A.—THE NATIONAL RIFLE CUP.

**T**O 1 bottle of claret, add half the peel of a lemon cut thin, and a few slices, 1 wine-glass each of brandy and curaçao, 1 table-spoonful of powdered loaf sugar, a few sprigs of borage or the rind of a small cucumber. Mix well. Some pieces of pure block ice. Just previous to serving add 1 syphon bottle of lemonade.

#### No. 18.—PERRY CUP.

**T**O 1 bottle of sparkling perry add a glass of cognac, 1 bottle of lemonade, the peel of half a fresh lemon cut thin and the juice, a liqueur glass of Maraschino, Noyeau, or 4 drops of the essence of jargonelle pear; powdered sugar or candy to taste. A few sprigs of borage, balm, or woodroffe can be used in this cup, or cucumber rind. Mix as No. 1. For essences see advt.

#### No. 19.—CYDER CUP.

**T**O 1 bottle of sparkling cyder, add 1 glass of cognac, peach or orange brandy, 1 bottle of lemonade, the peel of half a fresh lemon cut thin, 3 or 4 drops of the essence of apples, 1 glass of pink Noyeau or cloves, powdered sugar or candy to taste, either sprigs of borage, balm,

woodroffe, verbena, or the peel of cucumber. Mix as No. 1.

#### No. 20.—BEER CUP.

**T**O 1 bottle of Edinburgh or Burton ale, 2 bottles of ginger beer, 1 wineglass each gin and cloves, 1 liqueur glass of syrup of ginger, powdered sugar to taste, a thin slice of French roll, toasted a nice brown, not burned, and the peel of half a lemon; add half a pint of pure spring block ice. Just before serving, sprinkle a small quantity of grated nutmeg on the top. Use a silver cup.

#### No. 21.—BEER CUP.

**T**HE same as No. 20, substituting 1 bottle of Guinness's stout.

#### No. 22.—THE CRICKETER'S CUP.

(MID KENT C. C., by permission of M. A. Troughton, Esq.)

**O**NE bottle or quart of ale, 2 glasses of sherry, 1 do. of cloves, 2 bottles of ginger beer, a small quantity of grated nutmeg on the top; add some pieces of pure spring block ice just before serving.

#### No. 23.—THE LORNE OR SCOTTISH RIFLE CUP.

**O**NE bottle of Scotch ale, 2 glasses of brown sherry, 1 wineglass of plain syrup, or two tablespoonsful of powdered

sugar, half the peel of a lemon cut thin, pieces of pure spring block ice. Stir well, and serve with grated nutmeg on the top.

### No. 24.—ARCHBISHOP.

**M**AKE several incisions in the rind of a good sized Seville orange; stick cloves in, and roast it by a clear fire, a rich dark brown, *not burned*; put small but equal quantities of cinnamon, mace, and allspice, with a race of ginger, into a saucepan delicately clean, with half a pint of water; let it boil until it is reduced one half; pour the mixture over the oranges, strain and press through a fine sieve; meanwhile place a bottle of good claret in a saucepan on a clear fire until it is on the point of boiling only; add the mixture and a glass of cherry brandy, one glass of orange brandy, the rind of a fresh lemon rubbed off on sugar, and the juice; now pour your wine into your bowl very hot, grate in some nutmeg, sweeten it to taste, and serve it up with a few cloves and curl of a fresh lemon peel.

✱

NOTE.—Fine oranges well roasted with sugar, spices, and wine, in a cup, they will make a sweet bishop when gentlefolks sup.—*After Swift.*

## No. 25.—BISHOP.

**T**HE same as No. 24, substituting good port for claret; one roasted lemon in the place of the Seville orange.

## No. 26.—POPE.

**T**HE same as No. 24; substituting Burgundy or Imperial Tokay for claret.

## No. 27.—CARDINAL.

**T**HE same as No. 24; substituting hock, champagne, or Moselle.

## No. 28.—MULLED PORT OR CLARET.

**O**NE bottle of port or claret, put into a delicately clean saucepan, and made hot but not *boiled*; sweeten to taste with loaf sugar or capillaire; boil 12 cloves, a small piece of cinnamon in half a pint of water reduced to half; strain and add to the wine according to palate. Just before serving add the rind of half a fresh lemon cut thin, and grated nutmeg on the top.

## No. 29.—NEGUS (PORT OR SHERRY).

**T**O 1 bottle of good fruity port made hot allow 1 quart of boiling water, quarter of a pound of loaf sugar or 1 gill capillaire, 1 fresh lemon cut in thin slices, grated nutmeg. An excellent beverage for evening parties.

## No. 30.—EGG SHERRY.

**T**O every pint of sherry allow 4 yolks of new laid eggs; put three quarters of the sherry into a delicately clean saucepan over a clear fire until it is on the point of boiling; meanwhile mix up the yolks with the remainder of the sherry, 1 wineglass of cherry brandy, 1 liqueur glass of Maraschino, the peel of a fresh lemon rubbed off on sugar; add the juice, and sweeten to taste with powdered sugar or candy. The whites of the eggs must be well whisked up to a stiff froth. Mix all well by pouring from one mug to another several times quickly, raising the hands higher each time; this gives a smooth, creamy appearance. Orange, cherry, cognac brandies, or kirschwasser can be used in making this drink. A small piece of cinnamon placed in the saucepan with the sherry gives a delicate flavour. Care must be taken not to boil the wine. Just before serving sprinkle a small quantity of grated nutmeg on the top. Use a silver cup.

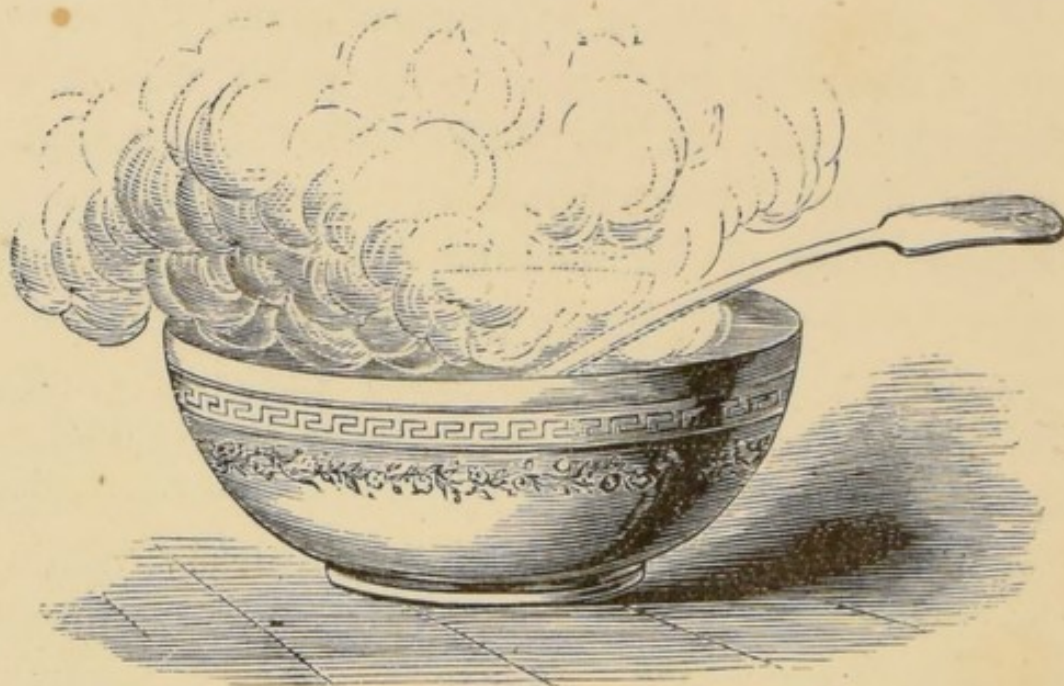
Be careful in taking out the white speck in the eggs.

## No. 30A.—HATFIELD.

**T**AKE 2 bottles of ginger beer, 1 wineglass of brandy, 1 do. of gin, 1 do. of Noyeau, half a pint of pure block ice, a few slices of lemon. Use straws.

NOTE.— I recommend the PISTON FREEZING MACHINE AND ICE COMPANY, Oxford Street, for Block Ice, Refrigerators, &c.

## PUNCHES & LIQUEURS.



### No. 31.—PUNCH & THE PROCESS.

**T**O make hot punch, half pint of rum, half pint brandy, quarter lb. refined sugar, 1 large fresh lemon, half teaspoonful of nutmeg, pint and a half of boiling water. Process: Rub the sugar over the lemon until it has absorbed all the yellow part of the skin; then put the sugar into a punch bowl, add the lemon juice, *free from pips*, and mix these two ingredients well together; pour over them the boiling water; stir well together; put the spirits in a metal jug, and stand it in boiling water to make hot, add the rum, brandy, and nutmeg; mix thoroughly, and the

punch will be ready to serve. It is very important in making good punch that all the ingredients are thoroughly incorporated; and, to ensure success, the process of mixing must be diligently attended to. Allow a quart for 4 persons, but the capacities of persons for this kind of beverage are generally supposed to vary considerably.

NOTE.—A clergyman is mentioned by Fielding who preferred punch to wine for the reason that the former was nowhere spoken against in Scripture. A great variety of punch can be made by substituting different wines and spirits—such as “regent punch,” made with champagne, &c. But of all the varieties for a summer drink the North American mint julep, No. 63, is the most inviting.

### No. 32.—THE UNIVERSITY PUNCH.

**T**AKE 6 fresh lemons, rub the rinds on loaf sugar till you have absorbed all the yellow part, add the juice, the peel of 3 Seville oranges and the juice, a pot of red currant or guava jelly, dissolved; pour over the ingredients 1 pint of boiling water, stand the jug in a pan of boiling water, and add 1 pint cognac brandy, 1 do. old rum, 1 do. capillaire, 3 glasses of curaçao or orange brandy, 3 do. sherry. Let the mixture stand for 20 minutes, strain off, and add 3 pints of boiling water and the peel of a lemon cut thin.

NOTE.—As the sugar is impregnated with the lemon rind scrape it off with a knife from the lumps of sugar.



## No. 33.—PUNCH, ICED.

**P**ARE as thin as possible the rinds of 2 China oranges, of 2 fresh lemons, and 1 Seville orange, and infuse them for 1 hour in half pint of cold syrup; then add to them the juice of the fruit; make a pint of strong green tea, sweeten it well with sugar or candy, and when it is quite cold add it to the fruit and syrup, with a glass of old rum, a glass of cognac, 1 do. arrack, 1 do. of pineapple syrup, 2 bottles of champagne; pass the whole through a fine lawn sieve until it is perfectly clear; then bottle and put it into rough ice until dinner is served. Rinds and juice of 2 China oranges, 2 do. lemons, 1 Seville orange, half pint of thin syrup or capillaire, 1 pint of strong green tea, 1 glass each rum, brandy, arrack, pineapple syrup, 2 bottles of champagne, iced for 2 hours.

N.B.—Arrack is distilled from the juice of the cocoa-nut tree; also from rice. The flowers of benzene, a few grains, impart the flavour of arrack.

## No. 34.—PUNCH, MILK.

**P**ARE 20 lemons very thin, steep the same 3 days in 1 quart of old rum, add 2 quarts of brandy, the juice of 10 Seville oranges and 10 lemons, 3 quarts of water that has

been *boiled*, 3 lbs. of refined loaf sugar or candy, and two grated nutmegs, 1 pint of red currant jelly dissolved, half pint of curaçao; add 2 quarts of scalded milk; cover, and let it stand 2 hours; then clear it through a silk sieve or tammy cloth, bottle and seal. When required for use it should be iced for 1 hour before serving. The great art in mixing punch is to blend the ingredients so that nothing predominates. The peel of lemons and other fruit should be cut *very thin*, or rubbed off with lumps of sugar, to obtain the full flavour of the essential oils contained in the cells.

### No. 35.—PUNCH, MILK.

**T**AKE a 4 gallon earthenware pitcher, *very clean*, 2 quarts of orange brandy, 2 do. old rum, 1 pint of arrack, 1 pint of strong made green tea, 1 pint of curaçao, half pint peach brandy, juice of 24 fresh lemons, the rind of 12 cut *very thin*, 1 nutmeg grated, stick of cinnamon well bruised, 12 cloves do., 30 coriander seeds, 2 lbs. of pineapple (*sound*) sliced thin, 20 lbs. of refined sugar or candy, 4 quarts of boiling water poured over the ingredients; stir well together with a clean wooden spoon, tie a bladder over the top of your pitcher, and let it steep undisturbed for 2 days. Boil 2 quarts of pure milk; add this

to the other ingredients ; mix thoroughly ; in an hour afterwards filter the punch through a delicately clean silk sieve, tammy cloth, or a jelly bag. When filtered bright bottle off, seal, and cork well. Should be iced for 1 hour previous to serving.

### No. 36.—BRANDY PUNCH.

**T**AKE 2 quarts of iced filtered water, 3 pints of cognac brandy,  $1\frac{1}{2}$  pint of old rum, 2 lbs. of refined loaf sugar or candy, the juice of 6 fresh lemons, 3 Tangerine oranges sliced, the peel of 1 lemon cut thin, 2 gills of pineapple syrup, 1 do. curaçao ; add a pint of pure spring block ice. Mix well in your bowl.

### No. 37.—GIN PUNCH.

**O**NE quart bottle of German seltzer water, the juice of 2 lemons and half the peel of one, very thin, half a pint of gin, 2 glasses of white syrup or capillaire, 2 wineglasses of white curaçao ; well iced.

### THE APPETISER.

**G**RIMBLE'S Celebrated Orange Gin, the finest tonic, is unrivalled as a stomachic and stimulant. See advt.

## No. 38.—MIXED PUNCH.

(AMERICAN.)

**U**SE a soda-water glass. Take 1 gill of mixed spirits—brandy, rum, and Irish whiskey; tablespoonful and a-half of powdered sugar, the peel and the juice of half a fresh lemon; fill up with shaved ice, and mix well; ornament with 2 or 3 slices of Tangerine oranges on the top. Use 2 straws to imbibe. Gin in the place of the mixed spirits, or port or sherry, is a nice change.

## No. 39.—THE ALDERMAN'S PUNCH.

**O**NE pint of hot green tea, half pint of brandy, half do. rum, 1 wineglass of curaçao, the juice of 2 lemons and peel of 1, powdered sugar to taste, a 6d. pot of red currant or guava jelly. If the punch is too strong, add more tea.

## No. 40.—CLARET PUNCH.

(AMERICAN.)

**U**SE a soda-water glass. Tablespoonful and a-half of powdered loaf sugar, 1 slice of lemon, 1 do. of orange; fill the tumbler the fourth part with shaved ice, then pour in your claret; shake well, and ornament with a few strawberries or raspberries. Insert 2 straws.

## No. 40A.—PONCHE À LA ROMAINE.

**T**AKE 1 bottle of sparkling Moselle, a quart of pineapple water ice, 1 wineglass of peach or orange brandy, 1 liqueur glass of Benedictine; add 5 whites of eggs, whisked up to a stiff froth, with 4 ounces of icing sugar; freeze in a freezing pot, using the spatula well. When frozen, serve in fancy-coloured glasses.

N.B.—Any kind of wine can be used in making *ponche à la Romaine*, substituting any other kind of water-ice—peach, cherry, currant, lemon, orange, apricot, raspberry, or Tangerine; using any other liqueur, to taste: either peach, orange, or cherry brandies, Maraschino, curaçao, Chartreuse, eau d'or, &c.; also the Red-Heart Rum as a pure spirit.

## No. 41.—ATHOLE BROSE.

WITH HALF-PINT OF FRESH CREAM.

**T**O 1 bottle of "mountain dew," or Scotch whiskey, add and mix thoroughly in a bowl half a pint of heather or virgin honey; the whiskey must be added by degrees till the honey is dissolved.

## No. 42.—LOCHEND BROSE.

(à la SIR GEORGE WARRENDER.)

**B**EAT the yolks of 3 new laid eggs thoroughly in a bowl, take out the skin or white speck, stir in with the eggs half a pint of heather honey; then add gradually 1 bottle of Scotch whiskey.

This compound was highly appreciated by the guests of Sir George when pheasant-shooting at Lochend, or grouse-shooting on the Perthshire moors; a pint (Scotch) keg being the quantity consumed on the hills by a party of eight; probably the gillies kindly assisted. This compound will be found very nourishing to fishing or yachting parties.

#### No. 43.—TONIC CORDIAL WINE.

**T**AKE fresh-dried hops half a pint, direct from the "oast house," if possible; the peel of half a lemon, cut very thin; put them in a well-stoppered bottle or vessel, pour over them one bottle of sherry; infuse 21 days, then add half a pint of syrup; strain and bottle off. This will be found a very strengthening cordial; may be taken by the most delicate persons. One wineglassful to be taken half an hour before dinner.

#### No. 44.—SYRUP OR CAPILLAIRE.

**T**O every pound of sugar or candy (white, pink, or amber) allow half a pint of water; boil the sugar and water together for a quarter of an hour, carefully removing the scum as it rises. The syrup is then ready for the tonic cordial wine.

## No. 45.—LEMON SYRUP.

**T**AKE 2 pounds of loaf sugar, 2 pints of water, 1 oz. of citric acid, half drachm of essence of lemon. Process: Boil the sugar and water together for a quarter of an hour, and put it into a basin, where let it remain till cold. Beat the citric acid into powder, mix the essence of lemon with it, then add these two ingredients to the syrup; mix well, and bottle for use. 2 tablespoonsful of the syrup are sufficient for a tumbler of cold water, and will be found a very refreshing summer drink.

## No. 46.—THE YACHTMAN'S EARLY MORN.

**T**WO glasses of sherry, the yolks of 2 eggs, a teaspoonful of powdered sugar, a little grated nutmeg, small knobs of block ice. Shake well in a jug till well mixed.

## No. 47.—THE MORNING REFRESHER.

**O**NE bottle of iced soda or seltzer with half a pint of new milk.

## No. 48.—CONCENTRATED TINCTURE OF LEMON PEEL.

**T**HIS combination of the concentrated tincture of lemon peel with the solution of pure lemon acid forms an exact substitute

for lemon in the preparation of wine cups or other compounds. To be obtained at all chemists.

#### No. 49.—EGG FLIP.

**T**HE same as No. 30, substituting Edinburgh ale in the place of sherry, and gin in the place of brandy, cloves or Noyeau in the place of Maraschino.

#### No. 50.—THE WASSAIL OR CHRISTMAS BOWL.

**T**AKE 2 fine Ribstone pippins or half pint of sound crab apples, roasted or baked a nice light brown, *not burned*; take 1 oz. of spice in equal quantities, cinnamon, mace, and old ginger; put into a saucepan with half pint of water, boil until it is reduced one half; strain and pour over your apples in the bowl; meanwhile place 2 bottles Scotch ale into a delicately clean saucepan over a clear fire until on the point of boiling only, half pint of sherry, 1 wineglass cloves, quarter of a pound of loaf sugar, and the peel of a lemon cut thin. Just previous to serving, the half of a nutmeg grated, and a thin slice of French roll, toasted brown, not burned.

#### No. 51.—MARASCHINO.

**T**AKE of fresh ripe white raspberries 3 lbs., 2 lbs. of Kentish cherries with kernels bruised, orange flowers 1 lb.; rectified spirits 60 o.p. (full strength) 5 quarts, distilled water 4 quarts, white



capillaire 3 quarts. Process: When the several ingredients have been prepared as above, put them into a jar well corked up, with the quantity of spirit ordered, and allow it to remain a month, shaking it frequently every day, and, if possible, kept in a very warm temperature of *eighty degrees*; at the expiration of this time pour off the spirit and add the quantity of water ordered in the recipe; let this stand 7 days, shaking it up as before; then pour off, press out all the liquid, and mix with the spirit; add the capillaire, and filter through a jelly bag.

#### No. 52.—CURAÇAO.

**T**AKE the peel of 24 Seville oranges, cut thin, 5 quarts of proof pale brandy, 1 drachm cinnamon, mace, 4 lbs. of bruised sugar candy, 3 pints of distilled water. Process the same as No. 51.

#### No. 53.—PUNCH LIQUEUR.

**T**AKE the rinds of fresh lemons, 1 lb.; half pound do. Seville oranges; infuse in a close vessel with 9 quarts of boiling water 6 hours; when cold filter; 5 quarts of proof rum, 4 quarts proof brandy, lemon juice 1 pint, sugar candy, bruised, 15 lbs.

## No. 54.—CHERRY BRANDY.

**T**AKE the largest black cherries you can obtain, mash them in a tub, and squeeze them through a coarse tammy cloth until 1 gallon of juice is obtained; add three pints of proof brandy; placed in a jar, dissolve 6 lbs. of sugar candy in 3 pints of boiling water. Filter and bottle.

## No. 55.—CHERRY BRANDY.

**T**AKE 2 lbs. of Morella cherries, 1 pint of juice of black cherries, 6 bruised bitter almonds, 2 lbs. of sugar candy, 1 quart brandy, proof; macerate for 1 month. Filter the same as No. 51.

## No. 56.—ORANGE BRANDY.

**T**O every half gallon of brandy allow three-quarters of a pint of Seville orange juice,  $1\frac{1}{4}$  lb. of loaf sugar or candy. Process: To bring out the full flavour of the orange peel, rub a few lumps of sugar on 2 or 3 unpared oranges, and put these lumps to the rest; mix the brandy with the orange juice strained, the rinds of 6 of the oranges pared very thin; let all stand in a closely-covered jar for about 3 days; stirring it 3 or 4 times a day; when clear it should be bottled, sealed, and closely corked for a year. It will then be ready for use, but will keep for any length of time.

This is a most excellent stomachic when taken pure in small quantities, or it may be diluted with water. Make this in March. Gin substituted for brandy is very good—orange gin.

No. 57.—KIRSCHWASSER.

**T**AKE half pint pale Kentish cherry juice, 4 lbs. bruised cherry stones, 1 quart fine old Hollands; macerate for 21 days; filter through a jelly bag.

No. 58.—CRÊME DE NOYEAU.

**T**AKE 4 ounces of apricots, 4 ounces of peaches, 2 ounces prune kernels, 3 quarts proof brandy, very pale, 2 lbs. white sugar candy dissolved in 1 quart of distilled water; add 1 gill of orange-flower water; filter as above.

No. 59.—TO MAKE ONE GALLON OF  
LOVAGE.

**H**ALF drachm of the oil of nutmeg, half drachm of the oil of cassia, 1 scruple of the oil of carraway in a gill of rectified spirits, shake it well up in a bottle, add 1 quart more spirits, 60 o.p.; dissolve 2 lbs. of loaf sugar in distilled water to make quantity; filter as above.

### No. 60.—TO MAKE ONE GALLON OF ORANGE BITTERS.

**T**AKE half lb. of dry Seville orange peel, cut into small pieces, 2 drachms of carraway seeds, half oz. corianderseeds; steep in 1 quart of rectified spirits 60 o.p. for 1 month; pour off the spirits through a fine hair sieve, and return the seed and peel in the bottle, add distilled water 1 gill each day, until the flavour is gone, and pour it off, add 2 lbs. of sugar candy in a quart of boiling water; distilled water to make up the quantity, 1 gallon; filter the same as No. 57.

### No. 61.—RASPBERRY CORDIAL.

**T**AKE half gallon of the juice of fresh raspberries, 3 lbs. of sugar candy dissolved in 1 quart distilled water, 1 quart proof spirits; mix well together; filter as above.

## M. A. VERKRÜZEN'S

PURE AND SELECT STILL AND SPARKLING

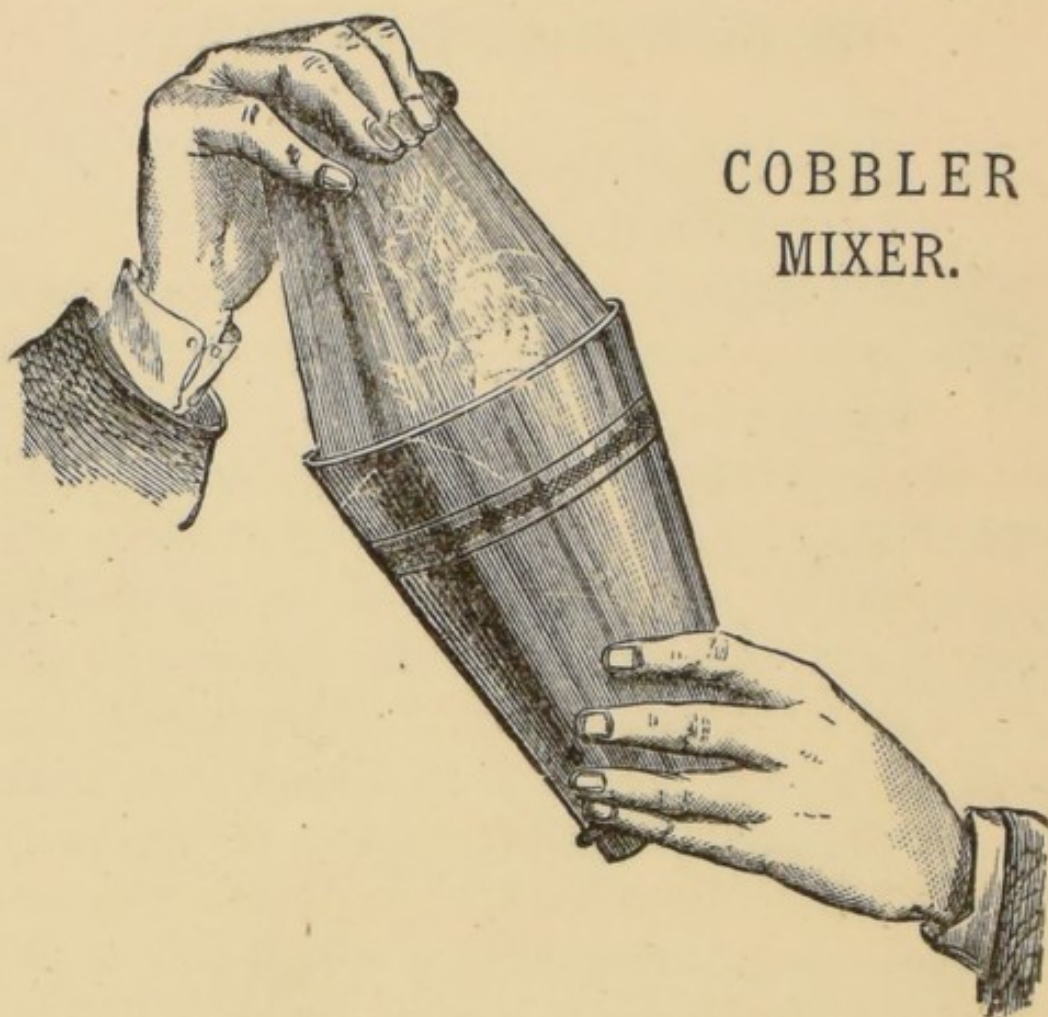


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and New Cellars, 24, Gresham St., facing Old Jewry, E.C.



COBBLER  
MIXER.

## AMERICAN DRINKS.

IN submitting these drinks to the public I do not recommend them to be taken as enumerated in *The Echo*, dated the 25th March, 1871, viz. :—

|                               |                       |
|-------------------------------|-----------------------|
| At 6 a.m. Eye-opener.         | At 3 p.m. Cooler.     |
| „ 7 „ Appetiser.              | „ 4 „ Social drink.   |
| „ 8 „ Digester.               | „ 5 „ Invigorator.    |
| „ 9 „ Big reposer.            | „ 6 „ Solid straight. |
| „ 10 „ Refresher.             | „ 7 „ Chit-chat.      |
| „ 11 „ Stimulant.             | „ 8 „ Fancy smile.    |
| „ 12 „ Ante lunch.            | „ 9 „ Entr'acte.      |
| „ 1 p.m. Settler.             | „ 10 „ Sparkler.      |
| „ 2 „ à la Smyth.             | „ 11 „ Rouser.        |
| 12 o'clock p.m. the Nightcap. |                       |

## No. 62. MINT JULEP.

(CAPTAIN MARRYAT.)

**P**UT into a tumbler about a dozen sprigs of young mint, upon them put a table-spoonful of white pounded sugar, and equal proportions of peach and cognac brandy, so as to fill one-third or, perhaps, a little less; then take rasped or pounded ice and fill up the tumbler; epicures rub the lips of the tumbler with a piece of lemon or pineapple, and the tumbler itself is very often encrusted outside with stalactites of ice. As the ice melts you drink or draw through 2 straws. The "Virginians" says Captain Marryat claims the merit of having invented this superb compound, but, from a passage in the "Comus" of Milton, he claims it for his own country.

## No. 63.—MINT JULEP.

**U**SE a soda-water glass. 1 tablespoonful of powdered sugar or candy, 1 wineglass of water; mix well, and dissolve the sugar; take 3 or 4 tender sprigs of young mint, and press them well in the sugar candy and water, until the flavour of the mint is extracted; add 1 wineglass of cognac brandy, fill the glass up with rasped or shaved ice, then draw the mint and insert it in the ice, with the stems downwards, so that the leaves will be above in the shape of a bouquet; arrange a few raspberries or straw-

berries, picked, and 2 slices of orange. Shake a little of the powdered sugar or candy over the mint; it gives a frosted appearance. Insert 2 straws.

#### No. 64.—BRANDY JULEP.

**T**HE same as No. 63, substituting peach or orange brandy, omitting the mint.

#### No. 65.—WHISKEY JULEP.

**S**COTCH or IRISH. The same as No. 63, substituting whiskey for brandy.

#### No. 66.—GIN JULEP.

**T**HE same as No. 63, substituting gin for brandy.

#### No. 67.—RUM JULEP.

**T**HE same as No. 63, substituting rum for brandy.

NOTE.—In making a julep the ingredients require to be well shaken. I recommend the julep or cobbler cups as manufactured by the Anglo-American Soda Water Company. See advt.

#### No. 68.—CHAMPAGNE COBBLER.

**T**O 1 bottle of champagne (which will make 4 to 6 cobbler), 2 tablespoonsful of powdered white sugar or candy, 1 liqueur

glass of curaçao, or any other liqueur to taste; 2 or 3 slices of oranges and lemons, with a few strawberries or raspberries; fill your glass with rasped or shaved ice; ornament with verbena; insert 2 straws; a few drops of cherry brandy on the top has a very pretty effect. Use a soda-water glass.

NOTE.—It is very similar to a julep or a smash, using wine in the place of spirits. Shake well before placing the fancy fixings. The fixing is the fruit and herbs. Moselle can be used in the place of champagne.

#### No. 69.—SHERRY COBBLER.

**U**SE a soda-water glass. 2 wineglasses of sherry, 1 tablespoonful of powdered sugar or candy, 2 slices of orange; fill up the tumbler with shaved ice; *shake well*, and ornament with berries in season; place 2 straws in the glass. Other wines can be used in the place of sherry. I recommend the Anglo-American Soda Water Company for their celebrated fruit essence, when the fruit or berries cannot be obtained.

#### No. 70.—BRANDY SMASH.

**U**SE a tumbler. Half a tablespoonful of powdered sugar or candy, 1 tablespoonful of water, 1 wineglass of brandy; fill two-thirds full of shaved ice; 2 sprigs young mint. The same as a mint julep. Whiskey, gin, or rum can be used. The smash is a julep on a small scale.



## No. 71.—GIN COCKTAIL.

**U**SE a small tumbler or a claret glass. 3 or 4 dashes of gum syrup, 2 or 3 dashes of Angostura, Stoughton, or Boker's bitters, wineglass of gin, 2 dashes of curaçao, 1 small piece of lemon, one teaspoonful of powdered loaf sugar; fill the tumbler one-third full of shaved or rasped ice, shake all well together, and *strain*. Epicures rub the rim of the glass round with lemon, and dip it into powdered sugar or candy. It gives a frosted appearance. As No. 70, substitute brandy or whiskey.

"Dashes" are half a teaspoonful. See Recipe No. 91. Gum Syrup is pure white gum dissolved to the consistency of a thin syrup.

## No. 72.—JERSEY COCKTAIL.

**U**SE a tumbler. 1 teaspoonful of powdered sugar or candy, 2 dashes of bitters; one-third full of shaved ice, and fill up with cyder; shake well; lemon peel on the top.

## No. 73.—SODA COCKTAIL.

**N**EVER failing soda cocktail. The same as No. 72. Soda water in the place of cyder.

## No. 74.—GIN SANGAREE.

**U**SE a tumbler. 1 teaspoonful of powdered sugar or candy, half wineglass of water, 1 wineglass of gin, small lumps of ice;

stir with a spoon. A teaspoonful of port wine on the top has a very pretty effect. The water is to dissolve the sugar candy. Sherry or port as No. 74, with the addition of grated nutmeg on the top.

#### No. 75.—AMERICAN MILK PUNCH.

**U**SE a soda-water glass. 1 tablespoonful of powdered sugar or candy, 1 wineglass of water, 1 wineglass of brandy, half do. of rum, one-third of a tumbler of shaved ice; shake well, and fill up with milk; grated nutmeg on the top. Insert 2 straws.

#### No. 76.—SCOTCH WHISKEY SKIN.

**U**SE a small tumbler. Wineglass of whiskey, 1 piece of lemon peel; fill up with boiling water.

#### No. 77.—BRANDY SOUR.

(SOMETIMES CALLED A BRANDY FIX.)

**U**SE a tumbler. Tablespoonful of powdered sugar or candy, half wineglass of water, quarter of a lemon, 1 glass of brandy; fill the tumbler two-thirds full of ice; shake well. Any other spirits can be used, or oranges in the place of lemon.

#### No. 78.—BEER SANGAREE.

**U**SE a soda-water glass. 1 teaspoonful of powdered sugar or candy dissolved in a tablespoonful of water, a small quantity

of ice ; stir well ; fill up with bottle Scotch ale or stout ; grated nutmeg on the top.

### No. 79.—PEACH BRANDY & HONEY.

**U**SE a small tumbler. 1 tablespoonful of virgin honey, 1 wineglass of peach brandy stir well with a spoon

### No. 80.—TOM AND JERRY.

**U**SE a bowl. The mixture is composed of 5 lbs. of white sugar, 12 new laid eggs, wineglass rum, half teaspoonful of ground cinnamon, half teaspoonful of ground cloves, half teaspoonful of ground allspice ; beat the whites of the eggs to a stiff froth, and the yolks until as thin as water, then mix together and add spices and rum ; thicken with sugar until you have a light batter. To deal out Tom and Jerry take a small tumbler, and to 1 tablespoonful of batter add 1 wineglass of brandy, and fill up with boiling water ; grated nutmeg on the top.

### No. 81.—BLACK STRIPE.

**U**SE a tumbler. 1 wineglass of rum, 1 tablespoonful of molasses ; fill up the tumbler with boiling water ; grated nutmeg on the top. In summer time fill with ice in the place of boiling water.

## No. 82.—SLEEPER.

**U**SE a soda-water glass. 1 gill of rum, 1 oz. of sugar, 2 yolks of new laid eggs, and the juice of half a lemon; boil half pint of water with 6 cloves, 6 coriander seeds, and small piece of cinnamon; whisk all well together, and strain into the glass.

## No. 83.—HOT SPICED RUM.

**U**SE a tumbler. 1 teaspoonful of powdered sugar or candy, 1 wineglass of rum, 1 teaspoonful of mixed spices, 1 piece of butter the size of half a chestnut; fill up with boiling water.

## No. 84.—BRANDY FLIP.

**U**SE a tumbler. 1 teaspoonful of powdered sugar or candy, 1 wineglass of brandy; fill the tumbler one-third full of boiling water; mix well; place a small cracknell or biscuit (toasted) on the top, small quantity of grated nutmeg. The yolk of 1 new laid egg is an improvement.

## No. 85.—STONEWALL JACKSON.

**U**SE a soda-water glass. One-third full of shaved ice, 1 wineglass of brandy; fill up with soda water, or any other mineral water, or cyder. Insert 2 straws.

## No. 86.—APPLE TODDY.

**U**SE a tumbler. One tablespoonful of powdered sugar or candy, 1 wineglass of orange or peach brandy, half a baked apple; fill the glass two-thirds full of boiling water, and grated nutmeg on the top.

## No. 87.—EGG NOGG OR AULD MAN'S MILK.

**U**SE a soda-water glass or small silver cup. One tablespoonful of powdered sugar dissolved in a tablespoonful of cold water, 1 new laid egg, well whisked; wineglass of brandy, half do. of rum, fill the tumbler quarter full of milk; small quantity of shaved ice; shake all well together; grated nutmeg on top.

## No. 88.—BURNT BRANDY AND PEACH.

**U**SE a tumbler. One wineglass of brandy, half a tablespoonful of powdered sugar or candy; set fire to the brandy and sugar in a saucer, put 2 or 3 slices of dried peaches in the glass, and pour your liquor over them.

## No. 89.—YARD OF FLANNEL.

**P**UT a quart of Scotch ale in a clean saucepan on the fire, bring it just to a boil; take a mug and whisk up 4 new laid eggs and the whites of 2, add 4 tablespoonsful of sugar and a little nutmeg by degrees, whisking all the time

to prevent the mixture from *curdling*; then use 2 mugs, pouring the mixture backwards and forwards several times, raising the hand as high as possible. This is excellent for a cold, and from its fleecy appearance it is called a yard of flannel.

## No. 90.—LOCOMOTIVE.

**T**AKE the yolks of 2 new laid eggs, 1 oz. of honey, 1 wineglass of curaçao; mix well together; make a pint of good Burgundy *hot*, not boiled; mix well by pouring from one jug to another several times. Serve in a silver cup or claret jug, 3 or 4 drops of essence of cloves.

## No. 91.—GUM SYRUP.

**D**ISSOLVE 1 lb. of the best white gum arabic in 1½ pints of water, nearly boiling; 3 lbs. of white sugar or candy; melt and clarify it with half pint of cold water, add the gum solution, and boil all together for two minutes. This gum is for cocktails.

## No. 92.—CORPSE REVIVER.

**U**SE a wineglass. Half wineglass of brandy, half glass of Maraschino, and two dashes of Boker's bitters.

## No. 93.—STONE FENCE.

**U**SE a tumbler. One wineglass of whiskey, a few dashes of Bourbon or Stoughton bitters, small quantity of shaved ice: fill

up with cyder, a few drops pink Noyeau on the top. Shake well previous to adding the Noyeau.

#### No. 94.—KNICKERBOCKER.

**U**SE a tumbler. Take 1 lime or a small fresh lemon, squeeze out the juice; put the rind and juice into the glass, 2 teaspoonsful of raspberry syrup, wineglass rum, half liqueur glass of curaçao, small quantity of shaved ice; shake well, and ornament with berries in season. If not sweet enough, add more raspberry syrup. I recommend the Anglo-American Soda Water Co. for fruit syrups.

#### No. 95.—BALTIMORE EGG NOGG.

**U**SE a punch bowl. Beat up the yolks of 12 new laid eggs, 10 tablespoonsful of powdered loaf sugar, whisk well together to the consistency of cream; add nutmeg, grated very fine, half pint brandy, Irish whiskey, or rum, 2 glasses of Madeira or fine brown sherry; have ready the whites of the eggs, whisk up to a stiff froth, and beat them up with the above. When this is all done, stir in 6 pints of rich new milk; add a gill of cream, grated nutmeg on the top. Place your bowl on the ice to cool, and add the whites of eggs just before serving. Ornament with strawberries or raspberries.

No. 96.—METROPOLITAN HOTEL  
ICE PUNCH, U.S.A.

**U**SE a soda-water glass. 1 tablespoonful of raspberry syrup, 2 do. powdered sugar or candy, 1 glass of water to dissolve the sugar, 1½ glass of brandy, half a small lemon sliced, 2 slices of orange, 1 do. of pineapple; fill up with rasped ice; shake well, and ornament with berries in season; sip through 2 straws or a glass tube.

Sugar candy, capillaire, and fruit syrups can be used in making this punch when fruit cannot be obtained.

No. 97.—FIFTH AVENUE HOTEL  
ICE PUNCH.

**T**AKE equal quantities of peach, orange, or cognac brandies and rum, the same of curaçao, do. currant or guava jelly; the same of lemon juice (fresh), with the peel of 1 lemon, cut very thin; sweeten with powdered sugar candy or capillaire; fill up with shaved ice, and shake well all together; ornament with berries in season, a slice of pineapple. Imbibe through 2 straws. Fruit syrups can be used when the fruit cannot be obtained, and preserved pineapples, peaches, and apricots can be procured.

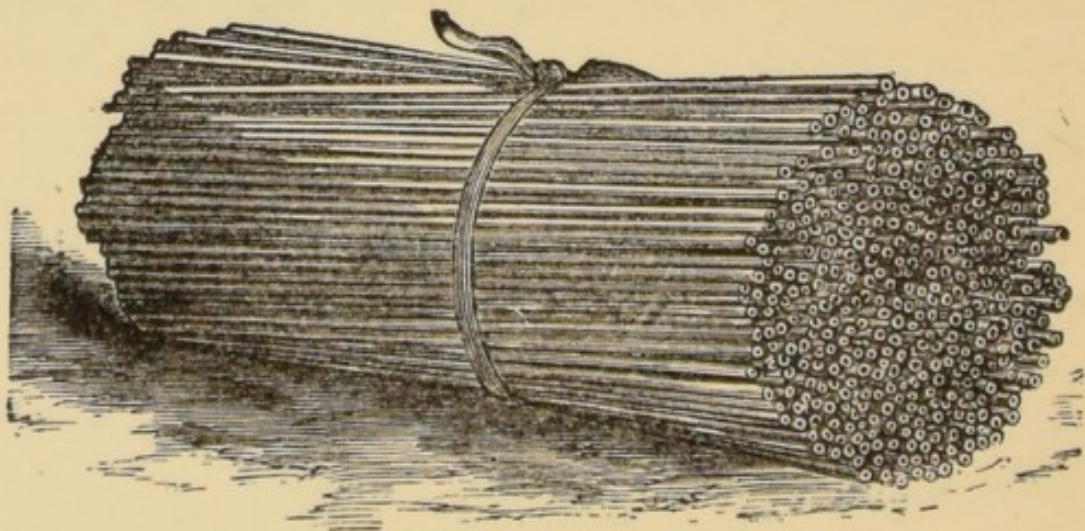


## No. 98.—AMERICAN SODA CREAM.

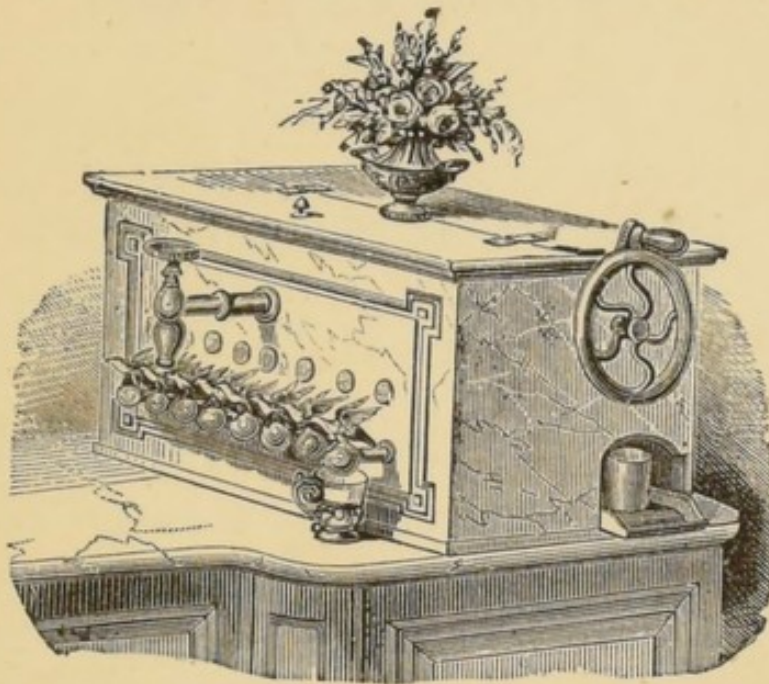
**U**SE a soda-water glass. Take 1 wineglass of fruit syrup, and the same of cream; double the quantity of shaved ice; fill with soda-water drawn from the fountain.

No. 99.—The following fruit essences or syrups can be used in making these drinks when the juice of fruit cannot be obtained:—

|                 |                |               |
|-----------------|----------------|---------------|
| Raspberry.      | Pineapple.     | Orange.       |
| Strawberry.     | Apple.         | Quince.       |
| Mulberry.       | Ginger.        | Vanilla.      |
| Apricot.        | Violet.        | Lemon.        |
| Seville orange. | Tangerine.     | Rose.         |
| Orgeat.         | Cherry.        | Chocolate.    |
| Nectar.         | Lime.          | Peppermint    |
| Red currant.    | Black currant. | Sarsaparilla. |
| Coffee.         | Banana.        | Peach.        |



## THE MACHINES.



**T**HE celebrated American Soda Fountains I recommend, having on several occasions used them at private residences; for novelty and cleanliness they are unsurpassed. These fountains can be had on hire at a very trifling expense, and the expeditious manner in which they produce the great variety of fruit drinks is a sufficient guarantee for our introducing them to the notice of our readers.

### No. 100.—GIN SLING.

**U**SE a soda-water glass. Put 2 slices of lemon and 1 tablespoonful of powdered white sugar or candy, fill up with shaved ice; add 1 glass of gin; shake well, and sip through 2 straws.

## No. 101.—GIN TWIST.

(ENGLISH.)

**U**SE a soda-water glass. The juice of half a fresh lemon, teaspoonful of powdered sugar or sugar candy, 1 glass of gin, 1 bottle of iced soda water, and a few pieces of pure spring block ice; well mixed.

## No. 102.—PRESIDENT WASHINGTON.

**U**SE a soda-water glass or cup. One wine-glass of brandy, a tablespoonful of honey, 1 glass of strawberry syrup or 10 of the fresh fruit, the juice of a lemon, half the peel; fill up with shaved ice. If the fruit is used it must be bruised with the honey, and strained. Two straws.

## No. 103.—PRESIDENT LINCOLN.

**U**SE a soda-water glass. Take a shilling-worth of cherry water ice from the confectioner's, 1 liqueur glass kirschwasser, and a bottle of soda water. Any other water fruit ice can be used to taste.

## No. 104.—GENERAL GRANT.

**U**SE a cup or silver claret jug. A pint bottle of champagne, a gill of pineapple syrup, a gill of strawberry syrup, 1 orange cut in slices, a glass of cognac, a tumbler of shaved ice; shake well and strain.

## No. 105.—NIGHTCAP.

**U**SE a pint tankard. Half pint of sound old ale, a glass of wine, gin, or brandy, a few drops of the essence of cloves; sweeten to taste and make hot, but not boil.

## No. 106.—AMERICAN LEMONADE.

**U**SE a soda-water glass. Juice of half a lemon, 1 tablespoonful of powdered sugar or candy, 1 slice of orange, 1 tablespoonful raspberry syrup; fill the tumbler half full of shaved ice, the juice of a fresh lemon; ornament with berries in season. Two straws.

## No. 107.—LEMONADE.

**T**AKE a jug that will hold 5 quarts, 12 fresh lemons, the peel cut off as fine as possible; put the peel into the jug, pour over 3 quarts of boiling water, cover it over, and let it stand till it is cold; squeeze out the juice of the lemons, add it to the infusion when cold, and as much capillaire as will sweeten it; mix the ingredients well; pass through a jelly bag into the jug, placed in a tub of rough ice for 1 hour. For evening parties.

## No. 108.—ORANGEADE.

**S**UBSTITUTE 18 St. Michael oranges and the peel of 6 Tangerine do.; the same as No. 107.

## No. 109.—CHERRYADE.

**T**AKE equal quantities of cherry juice and capillaire, add 4 times the quantity of spring water well iced, or half water and half pure spring block ice; saving of time.

## No. 110.—CURRANTADE.

**S**AME as No. 109, substituting currant juice in the place of cherry juice.

NOTE.—When the fruit juice cannot be had I recommend the Anglo-American Soda Water Company for their celebrated fruit syrups and fruit essences, which give universal satisfaction at every entertainment at which they have been used.

## No. 111.—HERBS.

**B**ORAGE (*Borage officinalis*) is a plant of coarse appearance, and blows a pretty blue flower. It is found growing wild, and is cultivated by persons keeping bees. It is said to possess great medicinal properties, and to be very cheering to the spirits. A few sprigs when in bloom infuse a cooling taste in wine cups. In season for about four months—May till October.

**B**ALM (*Melissa officinalis*) is a native of the south of Europe. It yields an essential oil of a yellow colour. It is a tonic, and imparts an aromatic flavour to beverages.

**W**OODROFFE (*Asperula odorata*) is found growing in the open glades and grassy pathways of our woods and copses. The

flowers are small, and arranged in straggling clusters. The leaves are placed like eight radiating spokes round each joint of the stem. An agreeable perfume is breathed from the whole plant. It retains its flavour when dried.

*All Articles enumerated in the following List are warranted Genuine, and of the Finest Quality :—*

|                                                                                    |                                                    |
|------------------------------------------------------------------------------------|----------------------------------------------------|
| Burnt Onions, 1/6 per lb.                                                          | Cayenne Pepper, Soluble, in bottles at 6d. and 1/- |
| Capers, superfine, in bottles at 1/- each.                                         | Cochineal, bottles at 1/- and 2/-                  |
| Cayenne Pepper, our own grinding, bottles at 6d. and 1/-; per oz. 6d.; per lb. 5/- | Orange Flower Water, bottles at 1/6 and 3/-        |
|                                                                                    | Rose Water, bottles at 9d. and 1/6                 |

**ESSENCES.**—In bottles at 1/- each.

|           |                          |           |
|-----------|--------------------------|-----------|
| Almonds.  | Garlic.                  | Mace:     |
| Celery.   | Ginger.                  | Nutmegs.  |
| Cinnamon. | Lemon.                   | Shallots. |
| Cloves.   | Musk.                    | Sage.     |
|           | Vanilla, 1/6 per bottle. |           |

**HERBS IN BOTTLES.**

|                                     |                                          |                                       |
|-------------------------------------|------------------------------------------|---------------------------------------|
| Basil.                              | Tarragon.                                | Summer Savory.                        |
| Marjoram.                           | Lemon Thyme.                             | Winter Savory.                        |
| Mint.                               | Common Thyme.                            | Mixed Sweet.                          |
| Parsley.                            | Sage.                                    |                                       |
| Lemon Juice, bottles at 1/- and 2/- | Mushroom Ketchup, bottles at 1/- and 2/- | Mushroom Powder, bottles at 1/- each. |
| Mushrooms, pickled, bottles at 1/6  |                                          | Mustard, 1/8 per lb.                  |
|                                     |                                          | Olive Oil, bottles at 1/3.            |

**Borage, Balm, and Woodroffe, in Bunches**

The above can be obtained all the year round of Messrs. BUTLER, McCULLOCH, & CO., South Row, Covent Garden Market, London, W.C.

No. 112.—FREEZING MIXTURE.

**W**HEN ice cannot be obtained take 12 oz. sal-ammonia, 12 oz. of nitre, 3 pints of water; place the bottle or vessel in the mixture, and cover with a coarse flannel.

# Wedding Breakfasts.

## THE BRIDAL CAKE.

### SOUPS.

Au Consomme, White  
Purée of Chicken

Two Entrées (Hot)  
Oyster or other Patties  
Sweetbreads  
Cutlets  
Salmis, &c.

## COLD DISHES.

Trout or Salmon Mayonnaise  
Lobster Mayonnaise  
Chicken do.  
Sole do.  
Eels in Aspic  
Boar's Head Ornée  
Veal Ornée  
Galantines of Turkey  
Do. Capon  
Do. Lamb  
Perigord Pies  
Game do.  
French Raised Pies  
Hams  
Tongues  
Chickens  
Roast Beef  
Lamb

Chicken Salads  
Lobster do.  
Salads of all kinds  
Plovers' Eggs  
Potted Game  
Fowls à la Bechamel  
Savoy Cakes, Ornamented  
Jellies  
Creams  
Trifles  
Pastries of all kinds  
Preserves  
Bon-Bons  
Flowers  
Cream and Water Ices or  
Ice Pudding  
Bride Cake and the various  
Fruits

## WINES, &c.

Ponche à la Romaine, No. 40a.

Madeira or Sherry

Champagne

Seltzer and Soda Water

Heck and Claret

Claret Cup, No. 9

Moselle Cup, No. 6

Wines and Biscuits to be served as the Guests arrive.

## LIGHT REFRESHMENTS

FOR

# Conversations or Evening Parties.

Tea and Coffee

Bread and Butter, Rolled

Mixed Cakes

Maccaroons

Plum Cake

Seed Cake

Naples and other Biscuits

Wafers

Cream and Water Ices.

## SANDWICHES WHEN A SUPPER IS NOT SERVED.

Ham Sandwich

Tongue do.

Chicken do.

Potted Game do.

Plovers' Egg Sandwich

Sardine do.

Anchovy do.

Lobster do.

## ICED DRINKS.

Claret Cup, No. 10

Champagne Cup, No. 3

Sherry

Soda Creams

Lemonade

Cherryade

Orangeade

Ponche à la Romaine, No. 40a.

NOTE.—A great variety of ades can be made by using the Anglo-American Soda Water Company's Soda Cream Fountains. See advt.



# Ball Supper Bill of Fare.

|                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <p>Soups, White and Clear<br/>according to season</p> <p>Perigord Pies</p> <p>Game do.</p> <p>French Raised Pies</p> <p>Galantines of Turkey</p> <p style="padding-left: 40px;">Do. Capon</p> <p style="padding-left: 40px;">Do. Fowls</p> <p style="padding-left: 40px;">Do. Lamb</p> <p style="padding-left: 40px;">Do. Veal</p> <p>Boar's Head Ornée</p> <p>Tongues do.</p> <p>Hams do.</p> <p>Roast Fowls</p> <p>Ribs of Lamb</p> <p>Shoulder of Lamb</p> <p>Trifles</p> <p>Pastries of all kinds</p> | <p>Jellies</p> <p>Creams</p> <p>Preserves</p> <p>Bon-Bons</p> <p>Roast Beef</p> <p>Fowls à la Bechamel</p> <p>Mayonnaise Trout</p> <p style="padding-left: 40px;">Do. Salmon</p> <p style="padding-left: 40px;">Do. Chicken</p> <p style="padding-left: 40px;">Do. Lobster</p> <p>Aspic of Plovers' Eggs</p> <p style="padding-left: 40px;">Do. Lobster</p> <p style="padding-left: 40px;">Do. Eels</p> <p style="padding-left: 40px;">Do. Salmon</p> <p>Potted Game Patties</p> <p>Oyster Patties</p> <p>Italian Chicken</p> <p>Sardine Salad</p> |
| <p>Salads of all kinds.</p>                                                                                                                                                                                                                                                                                                                                                                                                                                                                               |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    |

## SUPPER WINES AND WINE CUPS.

|                                                              |                                                                           |
|--------------------------------------------------------------|---------------------------------------------------------------------------|
| <p>Claret</p> <p>Hock</p> <p>Dry Sherry</p> <p>Champagne</p> | <p>Moselle Cup</p> <p>Claret do.</p> <p>Seltzer Water</p> <p>Soda do.</p> |
| <p>Ponche à la Romaine, No. 40a.</p>                         |                                                                           |

# JANUARY.

## Menu.

Oysters.

*Chablis.*

**Soups.**      Mock Turtle.      Julienne.      *Sherry.*

**Fish.**      {      Red Mullet, Italienne.      } *Hock.*  
                  {      Crimped Cod & Oyster Sauce.      }

**Entrees**      {      Vol au Vent of Lobster.      } *Hock.*  
                  {      Salmi of Partridge.      } *Sherry.*  
                  *Champagne*

**Remobes.**      {      Braized Turkey, Chestnut      }  
                  {      Sauce.      } *Champagne.*  
                  {      Saddle of Mutton.      }

**Game**      {      Woodcock.      Wild Duck.      } *Claret Cup.*  
                  {      Mushroom à la Bordelaise.      }

**Sweets.**      {      Hunting Pudding.      } *Sherry.*  
                  {      Jelly, Cream.      French Pastry.      }

**Remobe.**      Fondu of Parmesan,      *Port.*

**Dessert.**      Ices.      *Liqueurs.*

DESSERT WINES.

Claret.      Port.      E. I. Sherry.

# FEBRUARY.

## Menu.

|                 |                     |                                                                                |                                              |
|-----------------|---------------------|--------------------------------------------------------------------------------|----------------------------------------------|
| <b>Soups.</b>   | Julienne.           | Oyster.                                                                        | } <i>Madeira or Sherry.</i>                  |
|                 | —————               |                                                                                |                                              |
| <b>Fish.</b>    | {                   | Filets of Sole à la Maître<br>d'Hôtel.<br>Turbot and Lobster Sauce.<br>Smelts. | } <i>Still Moselle</i>                       |
|                 | —————               |                                                                                |                                              |
| <b>Entrées.</b> | {                   | Sweetbreads and Spinach.<br>Cutlets of Mutton à la Reforme                     | } <i>Still Moselle,<br/>Champagne Cup.</i>   |
|                 | —————               |                                                                                |                                              |
| <b>Removes.</b> | {                   | Boiled Capon and Tongue.<br>Haunch of Mutton.                                  | } <i>Champagne Cup.<br/>Champagne (Sec).</i> |
|                 | —————               |                                                                                |                                              |
| <b>Game.</b>    | Snipe and Pintails. |                                                                                |                                              |
|                 | —————               |                                                                                |                                              |
| <b>Sweets.</b>  | {                   | Victoria Pudding.<br>Charlotte Russe. Jelly.<br>Ice Pudding.                   | } <i>Sherry.<br/>Liqueur.</i>                |
|                 | —————               |                                                                                |                                              |
|                 |                     | Finnon Haddock on Toast<br>Devilled. Cheese Fritters.                          | } <i>Port.</i>                               |

### DESSERT WINES.

Burgundy, Claret, Port, Amontillado.

# MARCH.

## Menu.

|          |                                                                                         |                                   |
|----------|-----------------------------------------------------------------------------------------|-----------------------------------|
| Soups.   | {<br>Oxtail à la Jardinière.<br>Mulligatawny.                                           | } Sherry.                         |
| Fish.    | {<br>Salmon Cutlets and Caper<br>Sauce.<br>John Dory Hollandaise.                       | } Steinwein.                      |
| Entrees. | {<br>Lobster Patties.<br>Fricandeau of Veal and Peas.                                   | } Steinwein.<br>Champagne<br>Cup. |
| Removes. | {<br>Boiled Chicken and Oyster<br>Sauce.<br>Ribs of Lamb.<br>Ham, with Champagne Sauce. | } Sparkling<br>Moselle.           |
|          | Roast Duckling.<br>Mayonnaise of Lobster.                                               |                                   |
| Sweets.  | {<br>Jellies.<br>Creams.<br>Gateau of Fruits.<br>Iced Souffles Petit.<br>Caviare.       | } Maraschino.<br>Port.            |

### DESSERT WINES.

Madeira, Port, Sherry, Claret.

# APRIL.

---

## Menu.

|          |   |                                                                          |   |                                               |
|----------|---|--------------------------------------------------------------------------|---|-----------------------------------------------|
| Soups.   | { | Bisque of Lobster.<br>Brunoise.                                          | } | <i>Madeira.</i>                               |
| Fish.    | { | Flounder Souchet.<br>Trout à la Tartare.<br>Whitebait.                   | } | <i>Liebfrauenmilch.</i><br><i>Iced Punch.</i> |
| Entrees. | { | Kromeskys of Sweetbread.<br>Lamb Cutlets, Asparagus<br>Points.           | } | <i>Sparkling<br/>Moselle.</i>                 |
| Remobes. | { | Boiled Spring Chicken.<br>Fore Quarter of Lamb.<br>Guinea Fowls.         | } | <i>Sherry.</i><br><i>Champagne<br/>Cup.</i>   |
|          |   | Quails, Asparagus.<br>Plovers' Egg en Aspic.                             |   |                                               |
| Sweets.  | { | Strawberry Cream.<br>Jelly, Eau d'Or.<br>Cheese Straws.<br>Dessert Ices. | } | <i>Sherry.</i><br><i>Liqueurs.</i>            |

Vino de Pasto. Port and Claret.

# MAY.

## Menu.

|          |                                                                                  |                                   |
|----------|----------------------------------------------------------------------------------|-----------------------------------|
| Soups.   | { Purée of Asparagus.<br>Clear Mock Turtle. }                                    | <i>Sherry.</i>                    |
| Fish.    | { Filets of Sole à la Cardinal.<br>Salmon, Grilled, Caper Sauce.<br>Whitebait. } | <i>Hockheimer.<br/>Champagne.</i> |
| Entrees. | { Shrimp Patties.<br>Salmi of Quails aux Truffles. }                             | <i>Champagne.</i>                 |
| Removes. | { Boiled Chicken and Tongue.<br>Braized Rump of Beef à la<br>Neapolitan. }       | <i>Champagne.<br/>Claret Cup.</i> |
| Roasts.  | { Turkey Poult.<br>Ducklings and Peas.<br>Mayonnaise of Lobster. }               | <i>Claret Cup.<br/>Champagne.</i> |
| Sweets.  | { Pineapple Cream.<br>Macedoine Jelly.<br>Nesselrode Pudding. }                  | <i>Chartreuse.<br/>Cognac.</i>    |

### DESSERT WINES.

Tinta Madeira, Lafitte, Amontillado.

# JUNE.

## Menu.

### FISH DINNER.

|          |   |                                                                                                                                                                                                                                     |   |                                                |
|----------|---|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---|------------------------------------------------|
| Soups.   | { | Clear Turtle.      Turtle Fins.<br>Bisque of Prawns.                                                                                                                                                                                | } | <i>Sherry or<br/>Madeira.</i>                  |
| —        |   |                                                                                                                                                                                                                                     |   |                                                |
| Fish.    | { | Flounder Souchet.<br>Salmon Souchet.<br>Filets of Sole à la Crème.<br>Salmon Cutlets, Indienne.<br>Stewed Eels.<br>Red Mullet, Italienne.<br>Trout Grilled à la Tartare.<br>Salmon & Lobster Sauce.<br>Whitebait, Plain & Devilled. | } | <i>Hock.<br/><br/>Ponche à la<br/>Romaine.</i> |
| —        |   |                                                                                                                                                                                                                                     |   |                                                |
| Entrees. | { | Shrimp Patties.<br>Whiting Pudding.<br>Sweetbreads and Peas.<br>Lamb Cutlets.                                                                                                                                                       | } | <i>Chateau<br/>d'Yquem.<br/>Champagne.</i>     |
| —        |   |                                                                                                                                                                                                                                     |   |                                                |
| Remobe.  |   | Haunch of Venison.                                                                                                                                                                                                                  |   | <i>Burgundy.</i>                               |
| —        |   |                                                                                                                                                                                                                                     |   |                                                |
| Roasts.  | { | Duckling.      Quails.<br>Mayonnaise of Lobster.                                                                                                                                                                                    | } | <i>Claret Cup</i>                              |
| —        |   |                                                                                                                                                                                                                                     |   |                                                |
| Sweets   | { | Strawberry Jelly. Peach Jelly.<br>Pine Cream. Ice Pudding.<br>Caviare.                                                                                                                                                              | } | <i>Liqueurs.</i>                               |

### DESSERT WINES.

Madeira, Pale Dry Sherry, Port, Lafitte.

# JULY.

---

## Menu.

|          |                                                                                   |                                  |
|----------|-----------------------------------------------------------------------------------|----------------------------------|
| Soups.   | { Purée of Green Peas.<br>Consomme de Volaille. }                                 | <i>Sherry.</i>                   |
| Fish.    | { Eels, Water Souchet.<br>Salmon Cutlets à l'Indienne.<br>John Dory. Whitebait. } | <i>Still Moselle.<br/>Punch.</i> |
| Entrees. | { Lobster Cutlets.<br>Filets of Ducklings and Peas. }                             | <i>Moselle Cup.</i>              |
| Removes. | { Boiled Capon, à la Toulouse.<br>Neck of Venison. }                              | <i>Champagne.<br/>Madeira.</i>   |
| Game.    | { Spring Chicken.<br>Leveret, Peas à la Français.<br>Pâtés au foie Gras. }        | <i>Champagne.</i>                |
| Sweets.  | { Vanille Cream.<br>Fruit Jelly.<br>Anchovies on Toast.<br>Dessert Ices. }        | <i>Liqueurs.</i>                 |

### WINES AND DESSERT.

E. I. Sherry, Château Margaux.



# AUGUST.

## Menu.

Soups. { A la Reine. } Sherry.  
Maccaroni, clear. }

Fish. { Filets of Brill à la Provençal. } Hock.  
Salmon and Caper Sauce. }

Entrees. { Suprême de Volaille au Truffes. } Champagne.  
Filets of Beef, with Olives. }

Remobe. Haunch of Venison. Burgundy.  
Claret Cup.

Grouse.

Sweets. { Cabinet Pudding. } Noyeau Jelly  
Apricot and Rice. } Liqueurs.  
Strawberry Cream.  
Caviare.  
Dessert Ices. }

DESSERT WINES

Madeira, Port, Claret.

# SEPTEMBER.

## Menu.

|          |                                                                               |                                          |
|----------|-------------------------------------------------------------------------------|------------------------------------------|
| Soups.   | {<br>Grouse Purée.<br>Italienne.                                              | }<br><i>Madeira.</i><br><i>Sherry.</i>   |
| Fish.    | {<br>Salmon Souchet.<br>Sole au Gratin, Italienne.<br>Brill and Shrimp Sauce. | }<br><i>Johannisberg</i>                 |
| Entrées. | {<br>Oyster Patties.<br>Veal Cutlets à la Regent.<br>Salmi of Grouse.         | }<br><i>Moselle Cup.</i>                 |
| Removes. | {<br>Braized Fowls à la Financier.<br>Saddle of Mutton.                       | }<br><i>Champagne.</i>                   |
| Game.    | {<br>Roast Hare.<br>Partridge.<br>Tomato au Gratin.<br>Lobster Salad.         | }<br><i>Beaune.</i><br><i>Champagne.</i> |
| Sweets.  | {<br>Punch Jelly Charlotte à<br>Russe.<br>Cheese Soufflé.<br>Dessert Ices.    | }<br><i>Port.</i>                        |

### DESSERT WINES.

Imperial Tokay, Port and Claret.

# OCTOBER.

## Menu.

|          |                                                                           |                     |
|----------|---------------------------------------------------------------------------|---------------------|
| Soups    | {<br>Cressy.<br>Game, clear.                                              | } Sherry.           |
| Fish     | {<br>Stewed Eels.<br>Cod and Oyster Sauce.<br>Smelts.                     | } Hockheimer.       |
| Entrees. | {<br>Vol au Vent of Lobster.<br>Sweetbread, Tomato.<br>Filets of Hare.    | } Champagne<br>Cup. |
| Removes. | {<br>Calf's Head, Mushrooms.<br>Haunch of Mutton.                         | } Champagne<br>Cup. |
| Game.    | {<br>Pheasant.<br>Grouse.                                                 | } Claret Cup.       |
| Sweets.  | {<br>Charlotte of Apples.<br>Pineapple Cream.<br>Maraschino Jelly.        |                     |
|          | {<br>Angels on Horseback, or<br>Oysters Devilled and Grilled<br>in Bacon. | } Port.             |
|          | Dessert Ices.                                                             |                     |

## DESSERT WINES.

Port, Dry Sherry, Chambertin.

# NOVEMBER.

## Menu.

|          |                                                                                 |                                |
|----------|---------------------------------------------------------------------------------|--------------------------------|
| Soups.   | {<br>Hare.<br>Clear Mock Turtle.                                                | } <i>Sherry.</i>               |
| Fish     | {<br>Filet of Sole à la Cardinal.<br>Fried Cod, Sauce Piquant.                  | } <i>Hock.</i>                 |
| Entrees. | {<br>Oyster Vol au Vent.<br>Pork Cutlets, Tomato.<br>Lark Pudding.              | } <i>Champagne.</i>            |
| Removes. | {<br>Roast Turkey and Sausage.<br>Stewed Rump of Beef.<br>Pheasants. Woodcocks. | } <i>Claret Cup.</i>           |
| Sweets.  | {<br>Mince Pies.<br>Meringues. Claret Jelly.<br>Ice Pudding.                    | } <i>Sherry.<br/>Liqueurs.</i> |
|          | {<br>The Soft Roes of Bloater<br>Devilled on Toast.                             | }                              |

## DESSERT WINES.

Madeira, Port, Claret.

# DECEMBER.

## Menu.

Oysters.

*Sauterne.*

|          |                                                                                                                    |                                         |
|----------|--------------------------------------------------------------------------------------------------------------------|-----------------------------------------|
| Soups.   | { Purée of Pheasant.<br>Consomme of Pâte d'Italie. }                                                               | <i>Sherry.</i>                          |
| Fish.    | { Red Mullet, Caper Sauce.<br>Cod and Oyster Sauce.<br>Smelts. }                                                   | <i>Johannisberg<br/>Cabinet.</i>        |
| Entrees. | { Partridge, with Cabbage.<br>Mutton Cutlets & Mushrooms.<br>Quenelles of Chicken. }                               | <i>Moselle Cup.</i>                     |
| Removes. | { Boiled Turkey and Celery<br>Sauce.<br>Roast Beef. }                                                              | <i>Champagne.<br/>Burgundy<br/>Cup.</i> |
|          | Snipe.      Woodcock.                                                                                              |                                         |
| Sweets.  | { Plum Pudding.<br>Mince Pies.<br>Calf's Foot Jelly.<br>Gateau of Apricots.<br>Cheese Fritters.<br>Dessert Ices. } | <i>Brandy.<br/>Liqueurs.</i>            |

## WINES.

Malmsey, Madeira, Port, Claret, Amontillado.

## RED AND WHITE.

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As a supplementary note, without which some readers might scarcely think my TABLE GUIDE was complete, I may refer to a practice which, though only occasionally adopted in this country, appears to be growing in the appreciation of *connoisseurs*, who without the ambition to be regarded as *gourmets*, are yet recognised as authorities in gastronomic art.

I allude to the service of small dinners with only a few *recherché* dishes, where wine of the same character is alone provided throughout: wine in accordance with the viands, and without any abrupt transition from one description of vintage to another. To speak in general terms, no admixture of Red and White Wines, or of Red and White Viands, is admitted at these little banquets; so that as Red Wines go with Red Meats and White Wines with White Meats, I may conveniently speak of them as

### RED AND WHITE DINNERS.

Some of the most fastidious promoters of this elegant and satisfactory mode of serving a repast, go to the extreme length of forbidding the introduction of any but *related* wines: that is to say, wines of different growths, but the product of one district or of one wine-growing province. Such as

NOTE.— I recommend the New Cabinet Machine specially designed for family use, Clubs, Officers' Messes, &c. Illustrated Catalogues with full information post free. ANGLO-AMERICAN AERATED WATER COMPANY, 1, Chandos Street, Strand, London.

varieties of Red or White Burgundy, Clarets or Rhenish; and I cannot say a word against the interdiction, if only the chooser of the wines has consummate taste and has made his arrangements only after actual experiment. I cannot, however, expect that any general reader will be willing at once to adopt this plan with scientific or even artistic rigour, and so I shall do no more than indicate one or two Red and White Dinners respectively.

The Red Dinner consists of soups made from red meat stocks or game, of beef, venison, ham, game with red flesh, and of course only the Red Wines, claret and Burgundy, with a little fine port at dessert. It is best served without fish, since the Red Wines seldom accord with fish to most palates. Red mullet, carp, salmon trout broiled, tench, or a course of dried fish, such as anchovies, cured herrings, or smoked salmon, with brown bread and butter, can be effectively introduced.

The White Dinner, of course, offers much greater variety of viands; but all Red Wines should be excluded, while no greater variety of White Wines should be permitted than Sherries, Hocks, and Moselles, unless access can be obtained to a bin of Haute Sauterne of great vintage; or of fine dry Sillery, and then it would be better to exclude the Rhenish instead of mixing.

NOTE.— I recommend the use of NEAL'S PYRO SILVER CUTLERY at all Dinners, &c., but especially when Salads, Sauces, or Acid Fruits form a portion of the Menu. See advt.

THE TWO FOLLOWING ARE EXAMPLES OF  
EXCELLENT RED DINNERS.

## RED DINNER, No. 1.

Wild Carrot, or Clear Strong Gravy and Hare Soups.

**Wines**—Red Burgundy (Volnay or Chambertin).

**Fish**—Red Mullet. Broiled Salmon.

Same Wine.

**Entrees**—Ox Palates. Kidneys aux Truffes. Filet de Bœuf.  
Tomato Sauce.

**Wines**—Claret (Latour, St. Julien).

**Joints**—Roast Beef. Braized Beet.

Same Wine.

**Game**—Venison. Grouse. Moorfowl.

**Wine**—Burgundy (Romaneé). Bras Moutonne. Red  
Sparkling Burgundy.

**Dessert Wines**—Claret (La Rose). Sparkling Burgundy  
and Old Port.

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## RED DINNER, No. 2 (*recherché*).

Strong Gravy Soup.

**Wine**—Château Margaux.

**Entrees**—Filet de Bœuf. Ox Tongue. Kidneys Sautéée aux  
Champignons.

**Wine**—Sparkling Burgundy.

A Haunch of Venison.

**Wines**—Sparkling Burgundy and Chambertin.

A Dish of Grouse.

Same Wines.

**Entremets**—Small pieces of Broiled Bloaters and portions of  
Anchovies to be handed round before Dessert.

**Wines with Dessert**—Claret (La Rose), Sparkling  
Burgundy, Tinta Madeira, and Old Port.



THE FOLLOWING ARE EXAMPLES OF  
WHITE DINNERS.

## WHITE DINNER, No. 1.

- Soups**—Oyster. Partridge. Asparagus.  
**Wines**—Sauterne. Dry Sherry.
- Fish**—Turbot. John Dory. Boiled Salmon.  
Whitebait. Blackbait.
- Wines**—Sparkling Hock and Moselle.
- Entrees**—Sweetbread à la Financière. Lamb Cutlets and  
Peas. Vol au Vent. Croquette of Chicken.
- Wine**—Steinberg (Cabinet).
- Joints**—Haunch of Mutton. Forequarter of Lamb.  
Asparagus. Veal Olive. Sea Kale.
- Wines**—Haute Sauterne. Scharzberg.
- Poultry**—Chickens and Tongue. Duckling and York Ham.  
Pheasants. Partridges.
- Wines**—Liebfraumilch. Sillery (Dry).  
Creams. Jellies. Ice Pudding.
- Wines with Dessert**—Dry Sherry. Champagne. Sillery.  
Steinberg (Cabinet).

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## WHITE DINNER, No. 2 (*recherche*).

- Soups**—Turtle (clear). Asparagus.  
Iced Punch. Haute Sauterne.
- Fish**—John Dory. Trout.
- Wines**—Steinwein. Hockheimer.
- Dish of Plovers. Chickens. Reindeer Tongues.
- Wine**—Scharzberg.
- Joint**—Saddle of Welsh Mutton.
- Wine**—Steinberg Cabinet.
- Poultry**—Pheasants. Widgeons.
- Wines**—Liebfraumilch. Sparkling Moselle.
- Wine with Dessert**—Brown Syracuse. Imperial Tokay.

## OPINIONS OF THE PRESS.

---

THE GENTLEMAN'S TABLE GUIDE.—This little volume, which bears so suggestive a title, is a collection of wine-cups, American drinks, punches, cordials, summer and winter beverages, bills of fare, with service of wines, &c., and is written by Edward Ricket. Frederick Warne and Co. are the publishers. On looking through the index, we are astonished at the variety and the number of drinks to be made from the same materials. Our English drinks—wine-cups, punches, liqueurs, &c.—sink into insignificance beside the American array. Why, a mere glance at the names of the Transatlantic beverages is a keen enjoyment. The terms—brandy smash, cocktail, whisky skin, peach and honey, Tom and Jerry, black stripe, sleeper, corpse reviver, stone fence, knickerbocker, yard of flannel, locomotion, and others—are distinctive. The Americans are patriotic in their drinks, and bestow on their concoctions the names of their great men, such as Stonewall Jackson, Washington, Lincoln, General Grant, which are popular beverages on the other side of the Atlantic.—*Knife and Fork.*

THE GENTLEMAN'S TABLE GUIDE. By E. Ricket.—This well-got-up little work should have a large sale. Not only the gastronomer but the cook should have it in his or her possession. It contains practical recipes for wine-cups, American drinks, punches, cordials, summer and winter beverages, *recherché* bills of fare, and other epicurean luxuries too numerous to give in detail. A more useful work of the kind we have seldom seen.—*Sportsman.*

THE GENTLEMAN'S TABLE GUIDE.\*—The author of this useful little work may be allowed to explain in his own words the purpose of its publication. "There are many ladies and gentlemen who maintain a small quiet household where the servants are not expected to be versed in the precise method to be observed on special occasions. There are ladies and gentlemen of refined taste who, being anxious that any festivity shall be celebrated with a well-appointed table and some *recherché* feature, like to arrange the service for themselves, and to be able to see to their own wine-cups and liqueurs. There are experienced butlers who, like all butlers from the time of Pharaoh, have occasionally been in difficulties in compounding seasonable drinks ; and upper servants are frequently uncertain as to the exact order of serving the wines with the proper dishes. For all these this book is intended." The work is well calculated to promote the objects for which it was intended ; and the persons in whose especial interest it has been written will not fail to profit by its perusal. The directions for the preparation of the various descriptions of wine-cups, American drinks, punches, cordials, liqueurs, summer and winter beverages, and *recherché* bills of fare are given with clearness and accuracy ; and the recipes, many of them entirely original, of which there is a large and miscellaneous collection, have all the authority fairly due to the instructions of one who is evidently a master of the savoury topics on which he discourses. The book, ingeniously arranged throughout, and so lucidly indexed as to admit of instantaneous reference on any convivial emergency, is an authoritative manual for all who understand the value of a well-appointed dinner, and regard it with Sydney Smith as one of the highest triumphs of civilisation.—*Morning Post*, 15th October, 1872.

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\* The Gentleman's Table Guide. By Edward Ricket. London : F. Warne and Co.

*Extract from a recently published Report on Wines by*

DR. DRUITT.

**Champagnes.**—“When, on an emergency, we want a true stimulant to mind and body, rapid, volatile, transitory, and harmless, then we fly to Champagne. But Champagne, to be good, requires such care and skill, and is subject to much loss in its manufacture; it is so truly a child of art that it cannot be cheap. \* \* \* \* Vast quantities of spurious wine are sold as Champagne. There is nothing more dangerous for a patient subject to acid dyspepsia. Amongst the maladies which are benefited by good Champagne is the true *neuralgia*; intermitting fits of excruciating pain running along certain nerves, without inflammation of the affected part—often a consequence of malaria, or of some other low and exhausting causes. But there is another neuralgia, which is really a true rheumatic inflammation of some nerve, especially the sciatic, and attended with all the gastric and assimilative disturbance characteristic of rheumatism, and I can conceive of nothing more mischievous than the administration of bad Champagne in such a condition.”

**Clarets.**—“They are, as a class, pure, light, and exhilarating; they are of moderate alcoholic strength, averaging under 20.8 per cent.; they are perfectly fermented and free from sugar and other materials likely to undergo imperfect digestion, and provoke gout or headache; and they are admirably well adapted for children, for literary persons, and for all whose occupations are chiefly carried on indoors, and which tax the brain more than the muscles. \* \* \* To persons of the gouty and rheumatic temperament—maladies which they vainly attempt to keep at bay by the driest of diets, such as meat, bread, brandy and water—Bordeaux wines are of special service; they neither turn sour themselves, nor are they the cause of sourness in other articles of food. But, be it observed, they are *beverages*, and not *drams*. \* \* \* I

have no theories, but state the fact, that persons whom I have attended for years enjoy good health whilst they drink pure Bordeaux wine, and suffer in head or joints the moment they touch Port or Sherry, unless of the dearest and oldest qualities. \* \* \* One thing that would go with the greater use of Bordeaux wine would be the custom of drinking it in its proper place *during dinner* as a refreshing and appetising draught, to entice the languid palate to demand an additional slice of mutton."

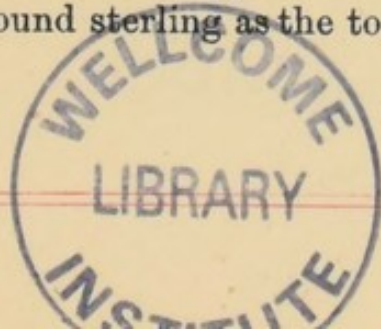
**Burgundies.**—"In neglecting Burgundy wine, we ignore a most powerful agent in diseases of the nervous system. If any of my readers will do me the honour to be advised to study this wine, let me entreat them not to begin with a cheap sort; but to select a good specimen in which they will find the peculiar excellence well marked. \* \* \* I am satisfied that, although out of a million drinkers fewer would find anything possibly disagreeing in Bordeaux than in Burgundy, yet for a large class of people who want support Burgundy has in it materials which Bordeaux has not. \* \* \* What Bordeaux is to the blood, that is Burgundy to the nerves. \* \* \* Burgundy is pre-eminently a full-bodied wine; but its body is aromatic, not alcoholic. \* \* \* Whoever would add an innocent pleasure to his Christmas festivities, let him hand round a bottle of Volnay or Chambertin with the roast turkey."

**Hocks and Moselles.**—"Of light alcoholic strength, and yet almost imperishable through their purity, and with marked fragrance of the true vinous character, the Rhenish wines are the wines for intellectual gaiety. They increase appetite, they exhilarate without producing heaviness and languor afterwards, and they purify the blood. \* \* \* The higher class of Rhenish differ remarkably in their flavours, but as a rule are all very useful in cases in which we want to support the nervous system, clean the tongue, quench thirst, and oxidate the blood."

ONE of the greatest sources of complaint in society is the want of propriety in the conducting of entertainments in all their varieties, from the simple family dinner to the splendid banquet: for instance, a family dinner; a family dinner to which guests are admitted; a common dinner party; an entertainment; a bachelor's dinner; a ministerial dinner; and a dress dinner. Though these and similar other entertainments are distinct, yet the distinctions are not so strictly observed as those in other usages of society. At the plainest as well as the most splendid of these entertainments, everything ought to be as good and as well cooked, and as nice as possible; but the style of service ought to be varied, rising from the simple, in elegant succession, to the sumptuous. For real taste does not indiscriminately present turtle and venison on every occasion; something more delicately palatable and less obtrusive is presented with the zest of a fine mango, high flavoured vinegars, well-made sauces, nice salads, and appropriate wines; with the charms of well supported conversation, affording an uncloying feast throughout the year.

A RICHMOND DINNER THREE HUNDRED YEARS  
AGO.

I find in the Lansdowne manuscripts, that about Christmas, 1509, certain officials of the Court of King Henry VIII. dined together at the village of Shene, now called Richmond, and that at the end of the entertainment my host of the Star and Garter, with many salutations, handed to them the following bill:—For brede, 12d.; ale, 3s. 4d.; wyne, 10d.; two leyns moton, 8d.; maribones, 6d.; powdred beef, 5d.; two capons, 2s.; two geese, 14d.; five conyes, 15d.; one legge moton, five pound's weight, 4d.; six plovers, 18d.; six pegions, 5d.; two dozen larkes, 12d.; salt and sauce, 6d.; buter and eggs, 10d.; wardens and quynces, 12d.; herbes, 1d.; spices, 2s. 4d.; floure, 4d.; white cuppes and cruses, 6d.; which gives exactly one pound sterling as the total expense.



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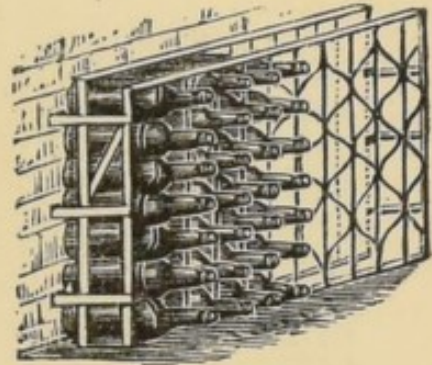
18, Great Tower St.,  
8, Haymarket,  
91, Mansell Street, } LONDON.

23, Rue du Pont Neuf,  
PARIS.



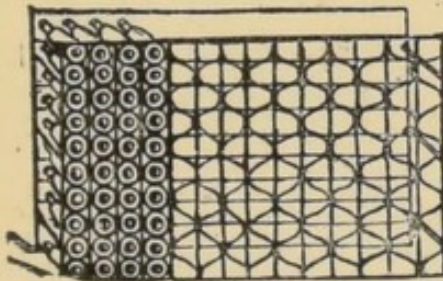
## WROUGHT-IRON WINE BINS.

As fitted at Her Majesty's Cellars, St. James's Palace; at the Prince of Wales's Mansion, Sandringham; and at the Refreshment Department, Houses of Parliament. Adapted either for brick arched vaults or cellars with flat ceilings; combine great strength with lightness and economy of space, and their durability has been satisfactorily proved during more than forty years.



## THE NEW "EXHIBIT" BIN.

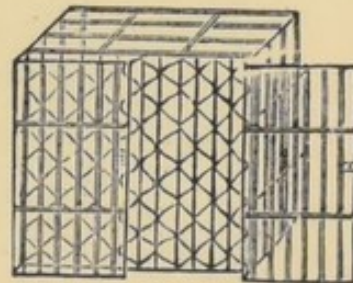
So arranged that the necks of the bottles are placed outwards, convenient to the grasp, displaying the seals, capsules, or tickets on the corks, and which obviates the difficulty in distinguishing the different sorts of Wine. This is the only form of Bin which offers this advantage, and renders it an almost perfect mode of storing Wine.



## NEW REGISTERED CELLULAR IRON BINS

With Separate Rest for each Bottle.

These Bins will be found very useful; they are kept in stock in various sizes, from 1 to 20 dozen, or made to order any size or shape, to fit any spare corner. They are peculiarly adapted for private cellars, as no laths are required, and the trouble of binning is avoided. The bottles may be taken out or replaced by a child without risk of breakage.

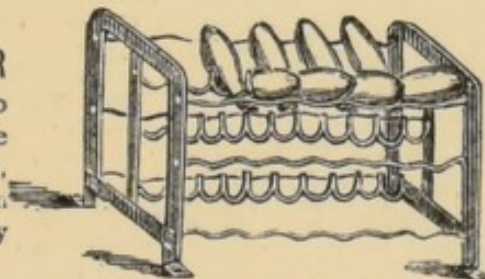


## REGISTERED BINS.

With light lattice doors, affording perfect security to contents. They may also be fitted into polished mahogany, oak, or deal cases and cheffoniers.

## SODA WATER

These Racks are so arranged as to hold the bottles, of whatever shape, firmly in their place, from which they are readily



## RACKS.

lifted. They are peculiarly suitable for Soda Water bottles, &c., which for want of a proper Rack are often broken in rolling about the floor.

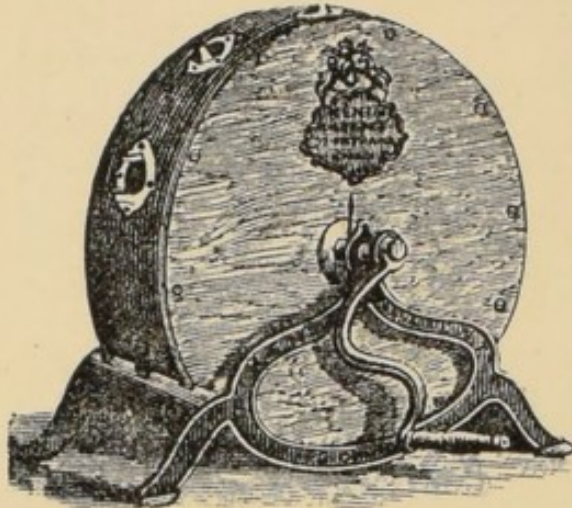
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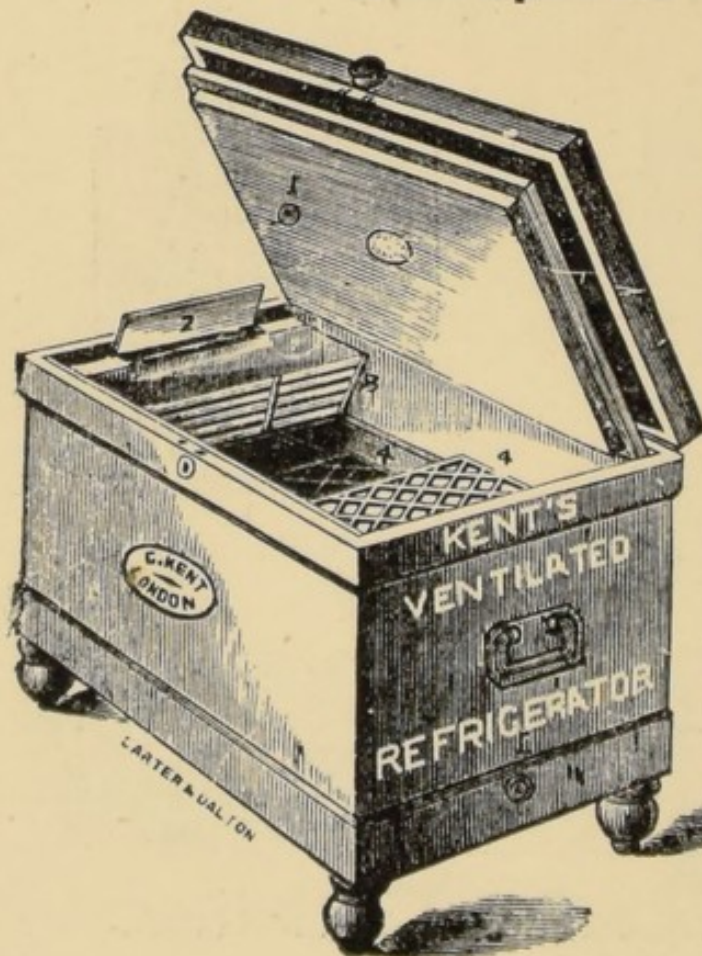


**OLD MACHINES FITTED WITH THE IMPROVEMENTS AT A SMALL COST.**

The unparalleled success and high reputation gained throughout the world by this machine, has tempted unscrupulous persons to put forth spurious machines in close external imitation of Kent's. It is, therefore, necessary to observe that all are deceptive imitations which do not bear "Kent's Trade Mark," a Shield, surmounted by the Royal Arms, with the words "KENT, Patentee and Manufacturer, 199, High Holborn, London," as none others possess those essential parts and arrangements which make Kent's Machines so effective and durable, and for the principle of which three patents have been granted, the last dated January, 1865.

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Produce results in the preservation of fresh provisions hitherto considered unattainable, and which cannot be attained by any other Safe or Refrigerator. The great success of this invention has induced other Refrigerator makers to advertise theirs as ventilating, but if purchasers will inspect all Refrigerators so advertised they will find that **KENT'S IS THE ONLY ONE REALLY VENTILATED.**

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**ICE MOULDS AND EVERYTHING CONNECTED WITH FREEZING AND COOLING OF THE MOST RECENT DATE.**

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Temporary Rooms, Tarpaulings, & Rick Cloths.

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**R**ITCHIE'S PATENT TENT, adapted for the Lawn, Bathing, &c. The chief characteristics are extreme portability and facility of erection, as no Lines, Ropes, or Wall Poles are required. It is destined to supersede all kinds of Umbrella Tents. Prices, Plain, from £4 4s.; Striped, from £7 7s.

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**B**ANNERETS, FLAGS, and SHIELDS, on Hire, specially adapted for the decoration of Ball Rooms, Buildings, Carriage Drives, Terraces, &c.

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REGISTERED.

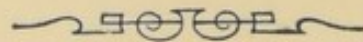
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MANUFACTURED SOLELY BY

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Is the FAVOURITE DRINK in the HUNTING  
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WHEN MIXED WITH SODA OR SELTZER WATER, **ORANGE  
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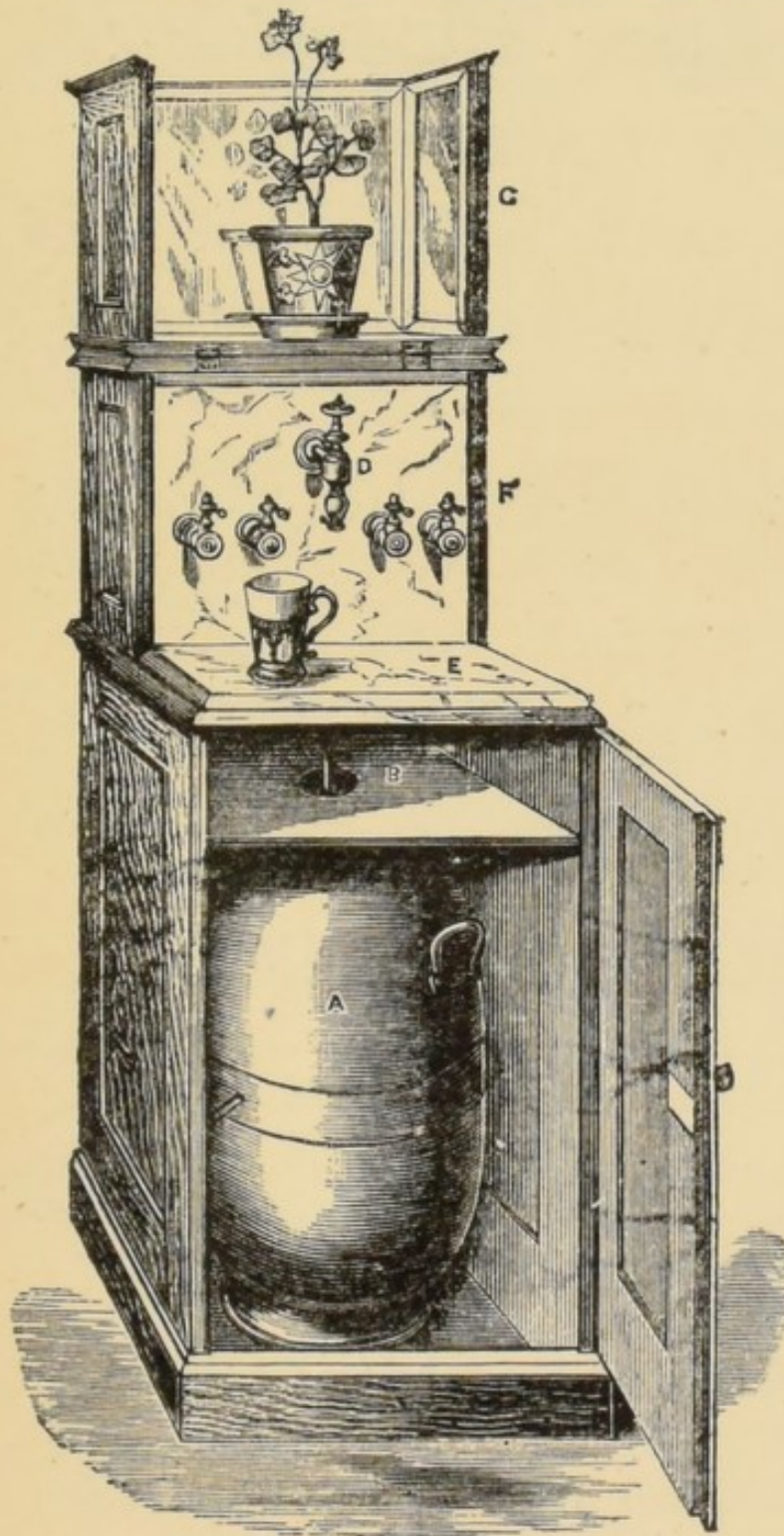
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# ANGLO-AMERICAN AËRATED WATER COMPANY, 1, CHANDOS STREET, STRAND, LONDON.

SIX FIRST-CLASS MEDALS  
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The above Company are the only manufacturers in Europe of the Improved Machines for Making, Bottling, and Drawing on Draught Aërated or Mineral Waters.

These Machines have taken Medals over and above all of the old styles in all Exhibitions since 1862, and therefore are pronounced by competent judges to be the VERY BEST in the market. In our new Catalogue just issued will be found illustrations and descriptions of the various Machines for Making Aërated Waters and Bottling the same, Marble Machines for the Counter, of various designs and prices, Copper Cylinders and Coolers, Syphons and Syphon Fillers, Ice Safes, Silver-plated Counter Draught Tubes, Tumblers, and Silver-plated Holders, Measuring Taps, Ice Cream Freezers, Fruit Juices, Extracts for Flavouring, and Fruit Syrups for Export or otherwise. Patent Clasps for Bottles, Pressure Gauges, the Cabinet Machine for Clubs, Private Families, Messes, &c., the Patent Fire Extinguisher, and a great many other articles too numerous to mention.

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STEAM WORKS: 28, WELLCLOSE SQUARE.

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PACKING CASES LINED WITH TIN, ZINC, LEAD,  
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H. S. & Co. invite the inspection of their Stock of every  
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Laths and Scantlings of every description and  
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 **ROBUR**   
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"From the analysis of the New Spirit 'ROBUR,' it appears to be a cordial and tonic stimulant, holding in solution, in a very agreeable form, ingredients calculated to exhilarate the system without subsequent depression. Being pure it must take a high position as a spirit for augmenting the vital forces, and displacing many of the pernicious drinks that now flood the market, to the manifest injury of the public.

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"I have made an analysis of the Spirit termed 'ROBUR,' and find it to contain the active constituents of Tea—viz., Tannin, Theine, &c. The combination is a *peculiar* and *remarkable* one, and there can be no doubt but that the action of the Alcohol is materially modified; nothing of an injurious character was detected.

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"ROBUR" is a pure Spirit, and free from Essential Oil.  
It is remarkably pleasant to the taste, assists digestion, and supports the vital powers.  
It possesses important qualities which render it of great value to the Faculty.  
It is less inebriating than any other Spirit, but contains greater stimulating qualities.  
It has a marvellous effect in soothing the nervous system, and inducing refreshing sleep.  
It affords, when mixed with Aerated or Iced Water, a most refreshing beverage.

**ROBUR LIQUEUR. | ROBUR PUNCH.**

SOLD BY WINE MERCHANTS,

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HOTELS, TAVERNS, & REFRESHMENT ROOMS.

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CHAMEN & SONS deem it desirable to notify to the Nobility and Gentry, Clubs, Hotels, and Families that, in addition to their Old Established Wine, Spirit, and Liqueur Business, they are importers and exporters of Foreign and Colonial Produce—consisting of every requisite for the TABLE, all kinds of Preserved Provisions, &c., &c., of the finest quality, as supplied by them to the Officers' Messes of Her Majesty's Army and Navy.

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NB.—*Special Quotations of Prices forwarded on application for HOTEL CLUBS and MESS-MASTERS.*



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*The largest holders of the Fine Vintage, 1865.*

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| 5   | ✠✠✠✠✠      | „     | „       | 25 | „          |
| 6   | ✠✠✠✠✠✠     | „     | „       | 30 | „          |
| 7   | ✠✠✠✠✠✠✠    | „     | „       | 35 | „          |
| 8   | ✠✠✠✠✠✠✠✠   | „     | „       | 40 | „          |
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**VENISON** is divided into the following joints:

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for Roasting.

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Table Cutlery possesses these wonderful advantages:

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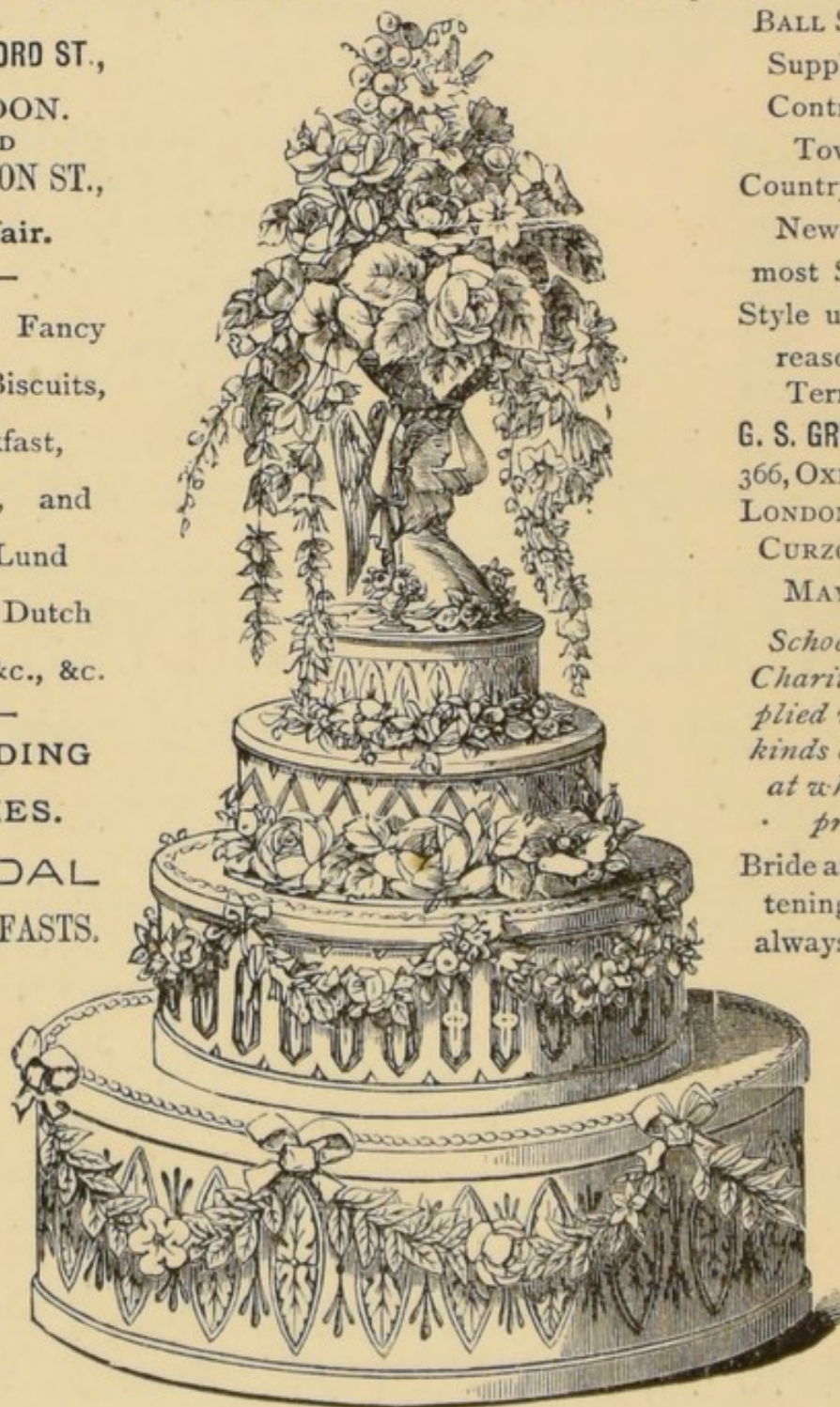
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TO THE QUEEN AND THE ROYAL FAMILY, AND THE LATE QUEEN DOWAGER.

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CARPETS AND MATTINGS,

Are the CLEANEST, the most HEALTHY, and the most ECONOMICAL  
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The NEW WASHABLE CARPETING possesses extraordinary pro-  
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without its bad quality of harbouring dust and insects to the injury of health  
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Matting collects large quantities of dust and other foul matters, and emits  
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This NEW CARPET-LIKE FLOOR CLOTH is a great improvement  
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The durability of Washable Carpeting is similar to Lead, and although the  
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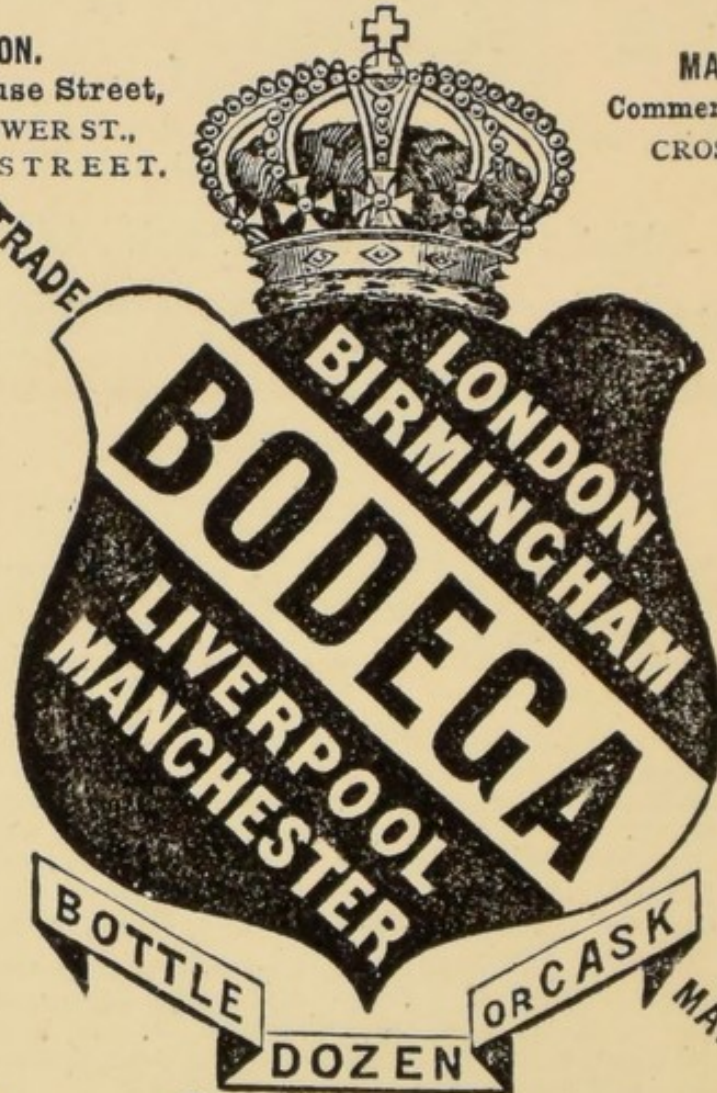
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26s. PER DOZEN.

£15 PER QUARTER CASK.

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*In connection with 13, Oxford Street, a first-class RESTAURANT is now open, where Breakfasts, Luncheons, and Dinners are served in a most recherché style.*

The Proprietor has arranged to sell  
**BODEGA WINES AT BODEGA PRICES**  
 The advantages of which for price and quality are exceptional.

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*"NO BUYERS for BOTTLED ALES, WINES,  
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Shipped in eight gross canvas packages, at 6s. 6d. per gross, or  
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They save freight, breakage, &c., and re-sell on arriving.  
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Families, Hotels, Clubs, Hospitals, &c., throughout the Metropolis,  
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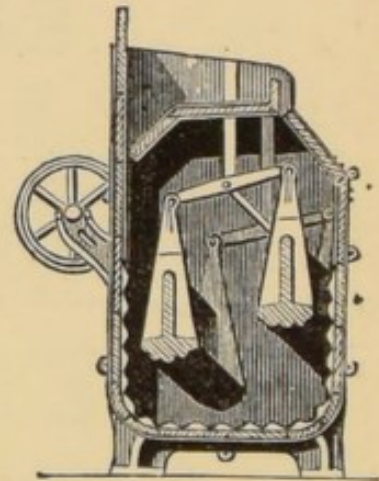
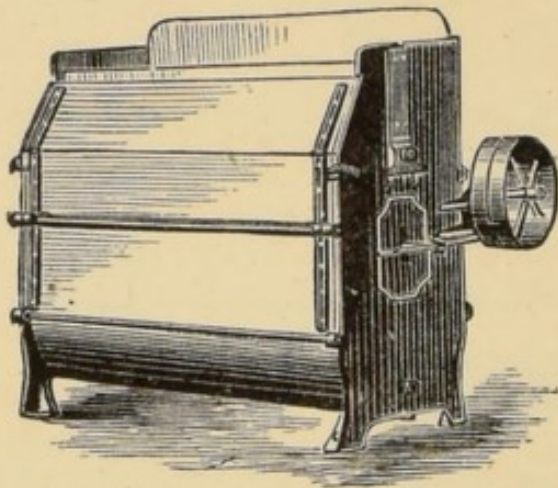
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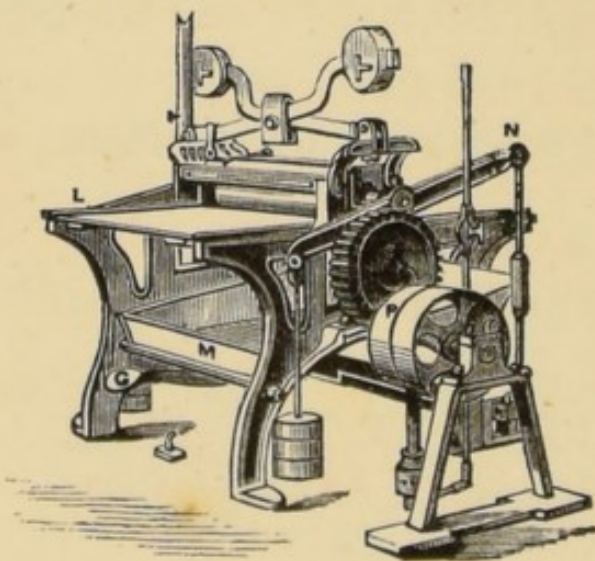
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MANUFACTURERS OF DAVEY'S PATENT WASHING, IRONING, & WRINGING MACHINES; DRYING CLOSETS, MANGLES, STEAM ENGINES, & LAUNDRY FITTINGS OF EVERY DESCRIPTION



The action of this Washing Machine, as shown in sections above, is very simple, and equal to that of rubbing with the hands. The most delicate fabric may be washed without the slightest injury, either by hand or steam power.



## THIS PATENT IRONING MACHINE

IS HEATED BY GAS

At the trifling cost of ONE

HALFPENNY per hour.

*Testimonials and Prices upon Application.*



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**ROSE WATER.**

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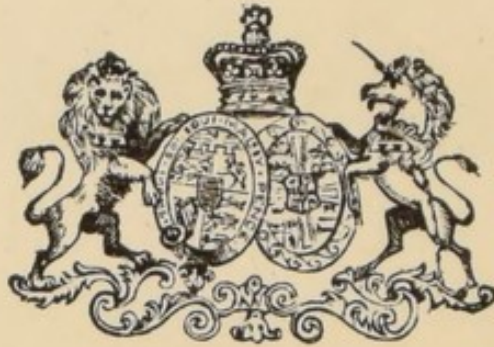
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SPECIAL QUOTATIONS FOR HOTEL USE.

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EVERY DESCRIPTION OF

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FIXED ON THE MOST MODERN PRINCIPLES.

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Buildings Warmed on the principle now in use at both the  
Houses of Parliament;

Also by Hot Water, or the Gurney Stoves, &c.

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GAS ROASTING APPARATUS FOR LARGE OR SMALL  
ESTABLISHMENTS.

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GAS STOCK-POTS, STEWING STOVES, HOT PLATES, &c.  
DINNER AND LUGGAGE LIFTS ON VARIOUS PRINCIPLES.

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ESTIMATES AND PLANS PREPARED.

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AND

*Messrs. A. GUINNESS, SON, & CO., Dublin.*



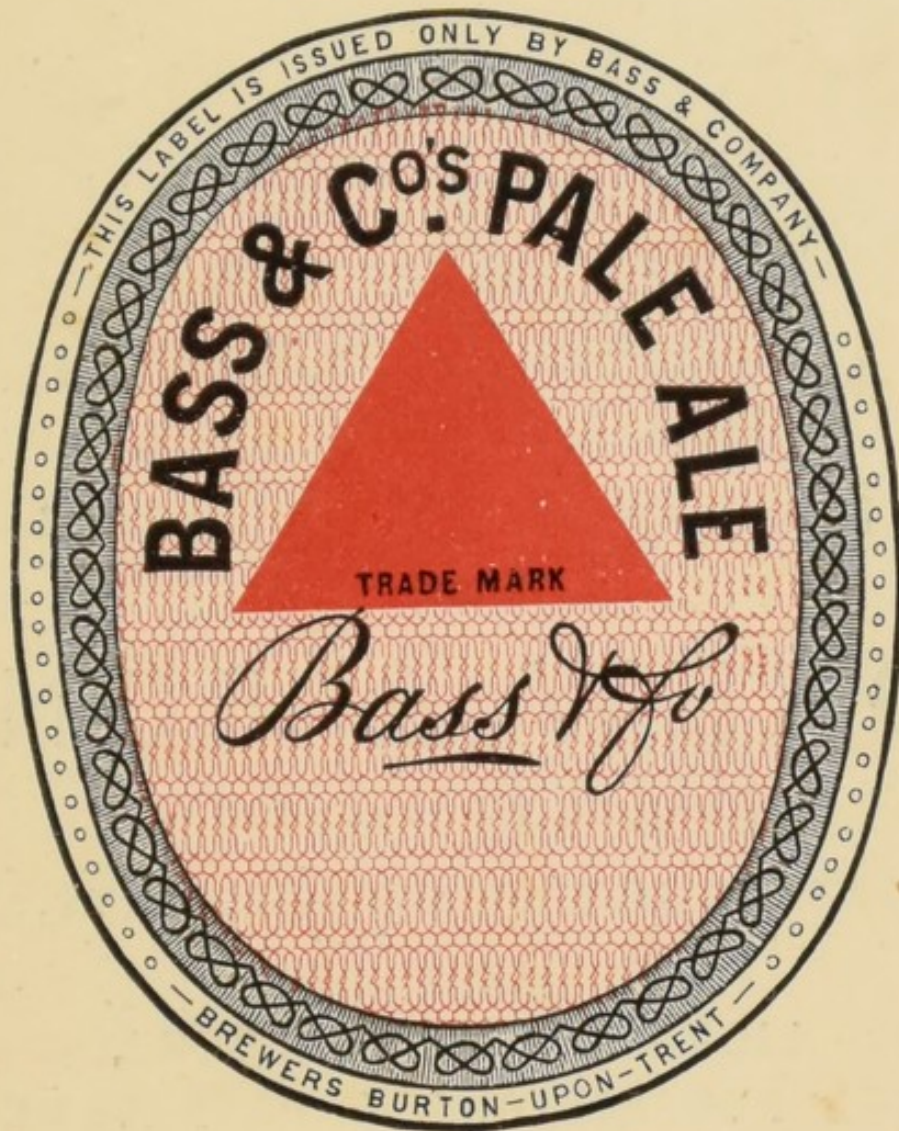
ESTABLISHED 1829.

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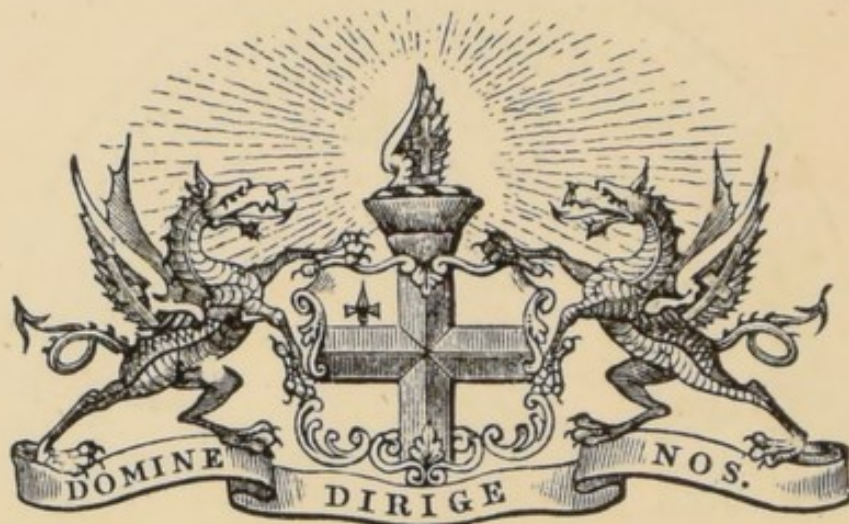
BURTON-ON-TRENT,  
*February, 1855.*

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Your most obedient Servants,  
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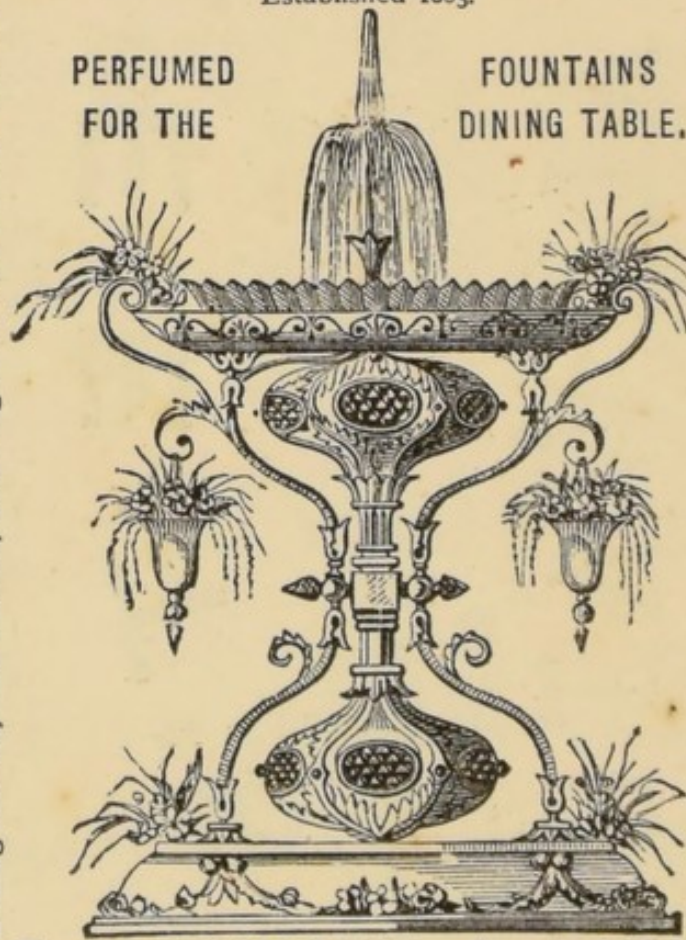
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