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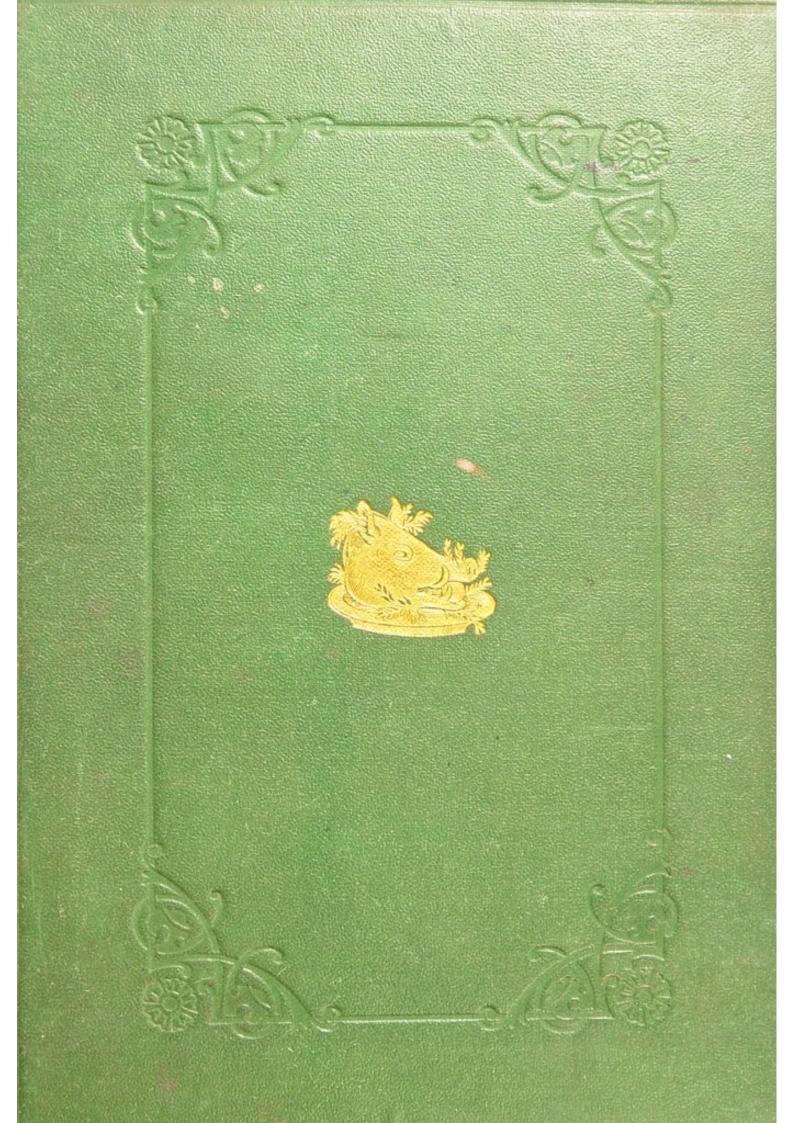
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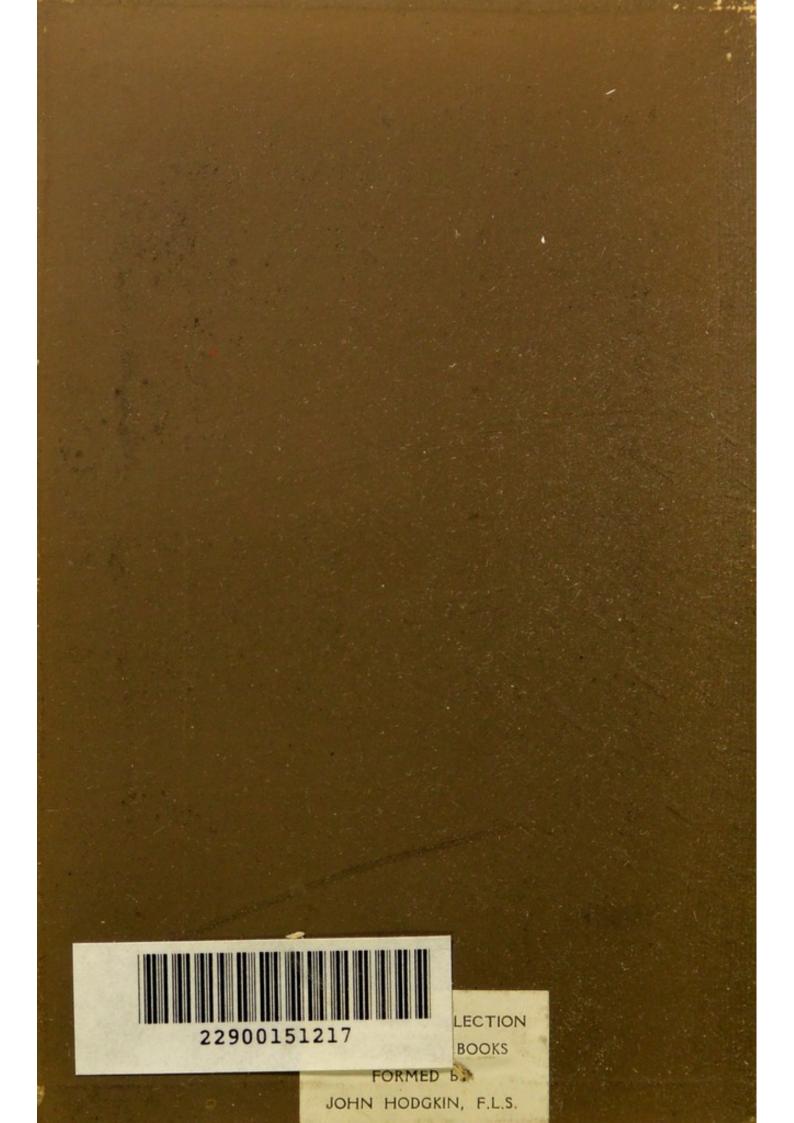
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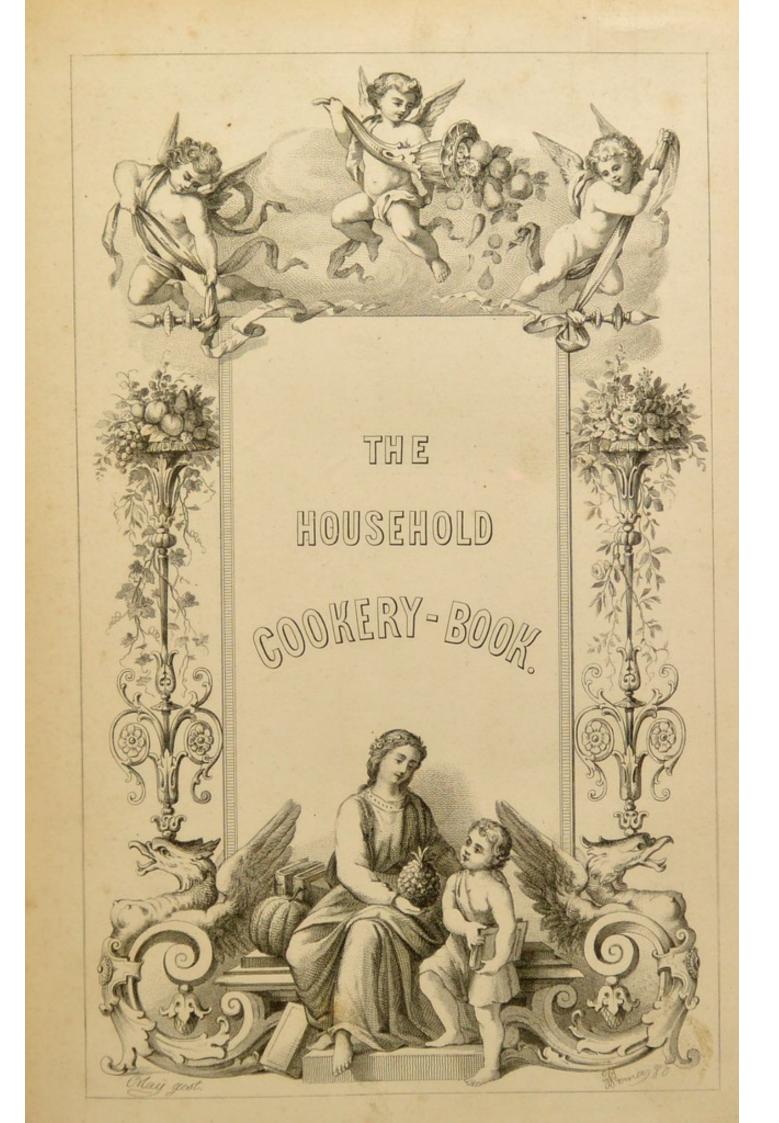
HOUSEHOLD COOKERY-BOOK.

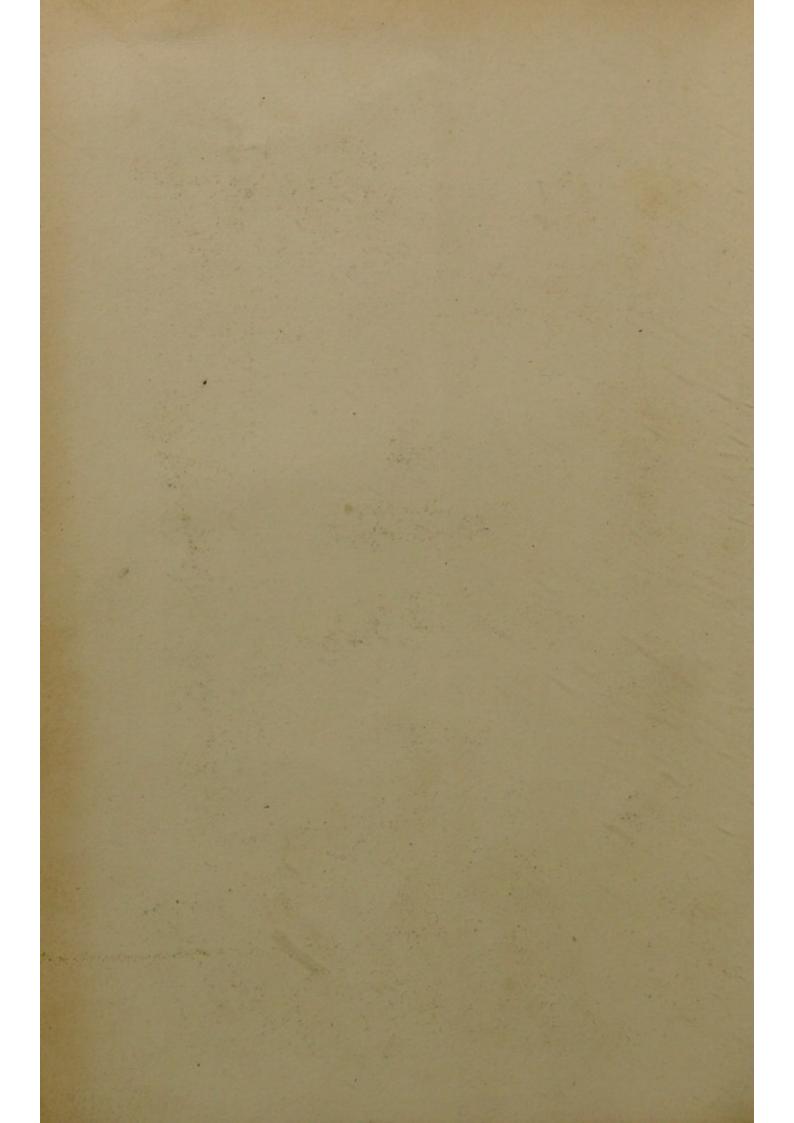
PLATES.

I. Frontispice: to face the Title-page.

II. Dinner served à la Française, p. vi.

III. Dinner served à la Russé, p. x.





THE

HOUSEHOLD COOKERY-BOOK.

PRACTICAL

AND

ELEMENTARY METHODS.

BY

URBAIN-DUBOIS

AUTHOR OF THE 'ARTISTIC-COOKERY', AND THE 'COSMOPOLITAN COOKERY'.

La parfaite ordonnance d'une maison, la bonne alimentation d'un ménage, ont pour double résultat, d'entretenir la santé de la famille, et d'en resserrer les liens précieux.

LONDON: LONGMANS, GREEN, & C°. 1871.

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PREFACE.

This book, in which economy and simplicity form the basis of every recipe it contains, has been written with a view to extending culinary instruction to the smallest kitchen, of the most modest housekeeping: while omitting altogether the complicated theories, I have yet carefully included all the elements requisite for the preparation of good household-cookery, whether for simple family-meals, or for dinners more numerous in guests, or of more distinguished execution.

All branches of cookery, without distinction, have been treated: pastry, sweet-entremets, ices, compotes, and preserves; detailed instructions have been further given, on the care and attention requisite for serving the table, as well as on the method of carving the various dishes; a varied series of bills of fare has been also reproduced, with mention added of the wines, adapted best to the variety of dishes in a more elaborate repast.

In order to simplify the arrangement of the book, a special, preliminary chapter is devoted to a collection of the elementary methods of the kitchen-work, the sundry processes, in short, which in a manner constitute the groundwork of the whole.

With resources thus abundant, mistresses of families, and housewives generally, may, however little familiar with the

PREFACE.

requirements of the dinner-table, gradually be initiated in its countless details; even the least practised cooks will be enabled, by the study of these directions, to encrease their knowledge, and be thereby fitter to conduct the operations of a middle-class kitchen.

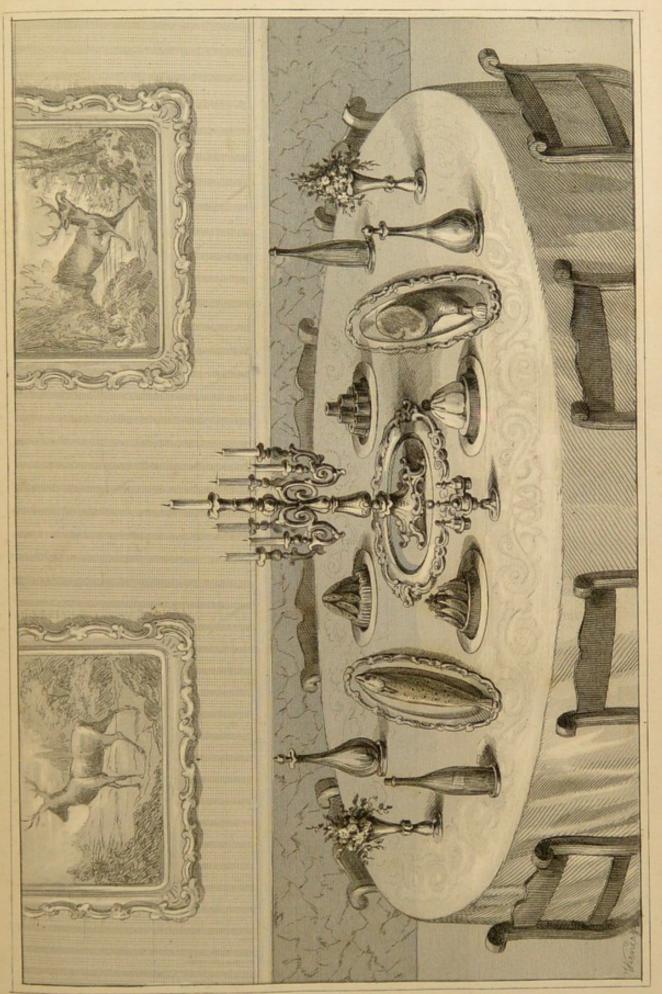
The hopes and wishes I indulge for the success of this work, are naturally founded on a strong desire for the improvement of domestic cookery: I would fain see it realise that most valuable progress of becoming more prefect, without thereby growing more expensive; for it cannot be denied, that, as in most other countries, both in England and in France, vast sums are often spent with little or no profit, which, more skilfully employed, would evidently yield results incalculably more satisfactory.

It is essentially the interest, therefore, not only of housekeepers and cooks, but no less of the mistress of the house herself, to become thoroughly acquainted with as well the practice, as the theory, of a simple, yet varied, wholesome at once and pleasant, style of cookery: all are alike concerned in placing thus at their disposal, always ready to consult, a competent authority on culinary difficulties: for they ought ever to bear in mind this truth indisputable, too often lost sight of, that the right ordering of the household, and the due maintenance of a good table, yield at once a double benefit, not only securing and preserving the health of the family, but drawing closer yet its dearest ties.

OCTOBER 1871.

VI

URBAIN-DUBOIS.

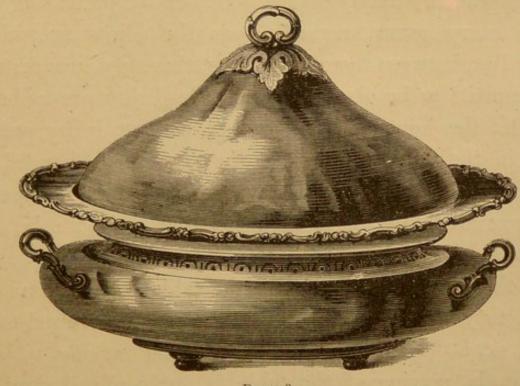


Diner servi à la Française



SERVICE OF THE TABLE.

In elaborate, luxurious dinners, the serving of the table is effected after one or other of two methods: the former consists in arranging symmetrically on the table, at two successive



Draw. 3.

times, or courses, the joints, hot or cold, or other preparations furnished by the kitchen: the other method, on the contrary, requires the dishes, each in turn, to be presented to the company at table, in the order indicated by the bill of fare. The two plates, which accompany this article, represent two tables, served after the two methods above-mentioned: the former being served in the order of the *Service à la Française*, and the latter, in the order of the *Service à la Russe*.

In the first, of these two Engravings, the first course, or service, of a dinner a la Française, is found placed on table; in the second, the dessert only appears there.

In family or private dinners for small parties, where the number of invited guests is limited, when therefore the whole variety provided does not suffice to constitute a regular or complete course of service, the method, most convenient to adopt, will be, to serve the dishes, each one after the other, whether by placing them directly on the table, or by presenting each in turn to every guest, according as the joints are whole or carved. But, between these two points, there is a nice distinction, very requisite to be observed : when the dishes are to be set on the table, the joints may be served, without being previously carved in the dish ; whereas, if they are to be handed round directly to the company, this measure becomes indispensable; for, above all things, it is requisite, that each one be enabled easily to help himself.

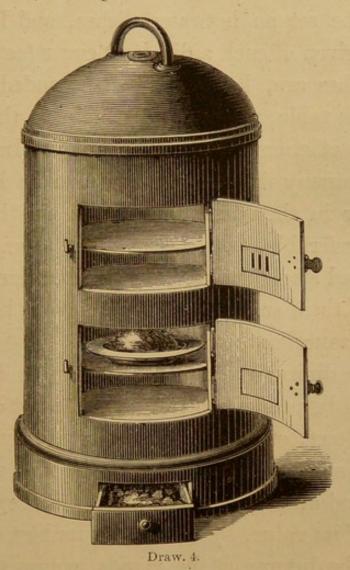
If the dishes are placed on the table without having been carved, they should be set before the person charged to do the honors, or, at least, whoever undertakes the carving.

But the serving of the table is not confined only to the method of presenting it in detail. There are yet other considerations, of equally serious importance, as to which I would fain solicit the attention of all mistresses of families.

For a dinner to win the approval of experienced guests, it

is not enough that it be well prepared, it must be served also, both as a whole, and in its details, with all the comfort requisite, and the attention indispensable.

Whether the preparations of the kitchen are to be handed round to the guests, or deposited on the table, it is essential, that



they reach the dining-room, while their acquired heat remains yet in its perfection; for dishes garnished with sauce, especially, lose a great part of their good qualities, if they are not eaten quite hot.

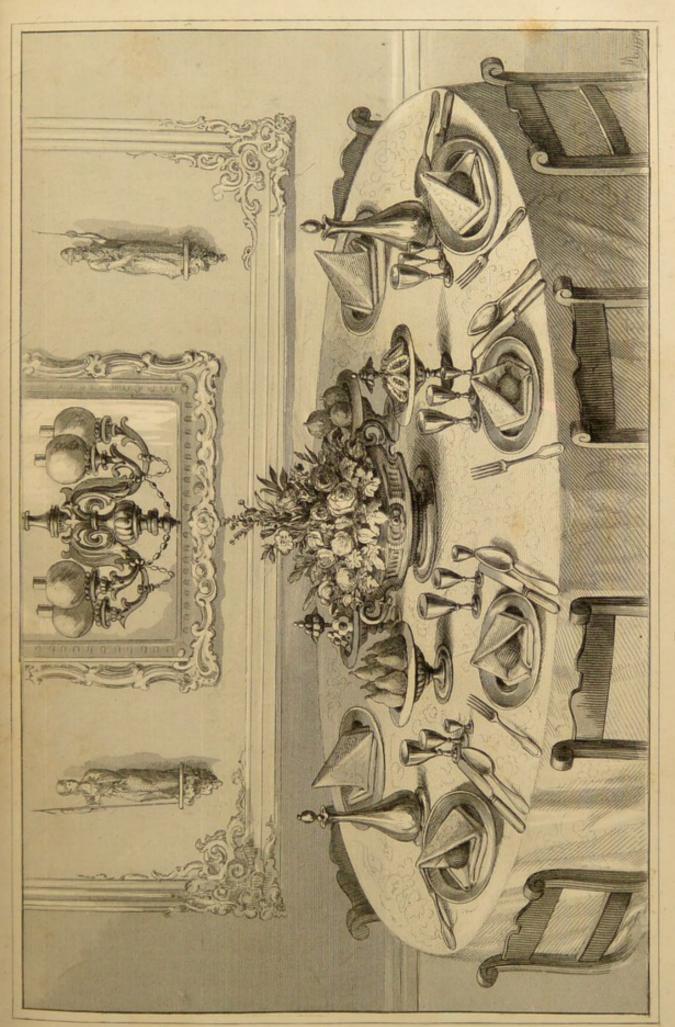
To obviate so great an inconvenience, then, the dishes, on arriving from the kitchen, must be placed immediately in a wellheated stove or closet, while awaiting the moment, when they shall appear on table: this hot-closet must be placed in some chamber close adjoining to the dining-room (see draw. 78).

If the dishes are intended to figure on the table, whether individually, or in a combined order; they must, while waiting to be served, be set on hotwater-dishes, and kept covered. A model is here given of such a dish and cover (see draw. 3, p. vn).

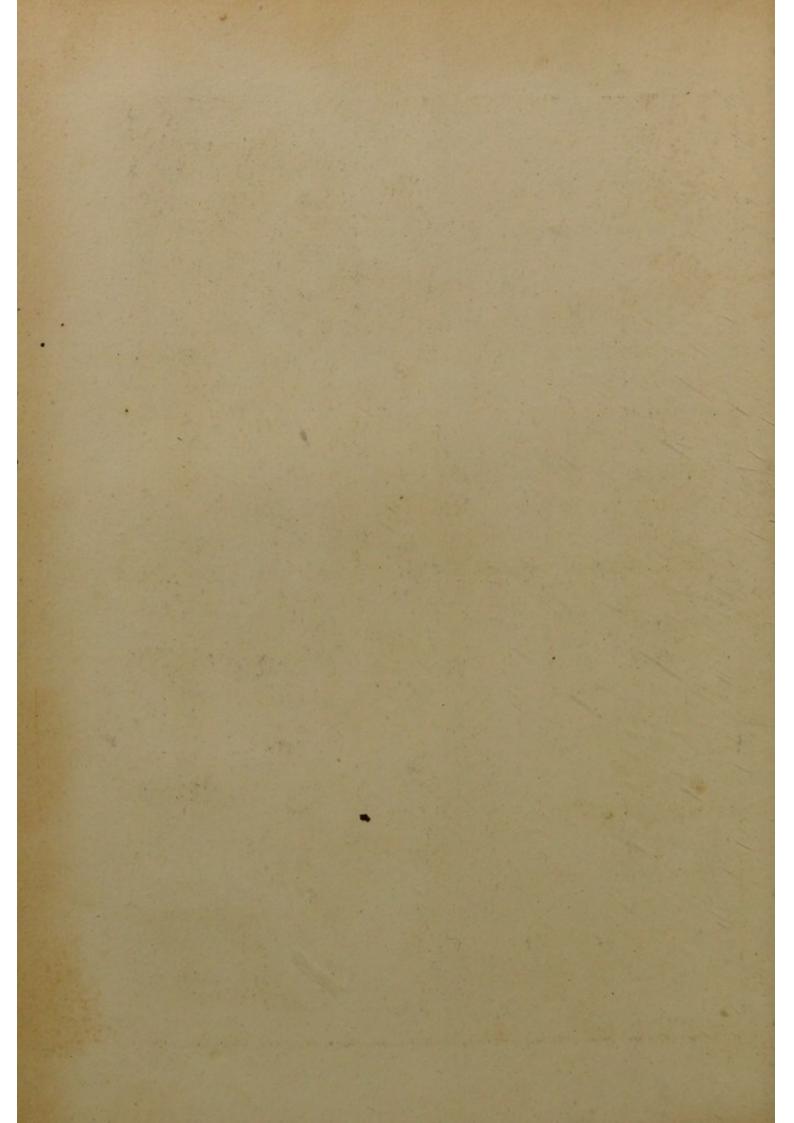
If the dishes are, however, to be handed round, without first figuring on table, they should remain in the hot-closet, up to the moment of entering the dining-room. In either case, the sauces to accompany dishes, ought also to be kept in the hotcloset, whether in the sauceboats, or in small saucepans: the latter being preferable, both because the sauces thus retain the heat longer; and also, because they can be stirred with a spoon, so as to make them smooth and fluid, before being poured out, either into the sauceboat, or over the dish.

When the dining-room is a considerable distance from the kitchen, it will be prudent to transport the hot dishes in a small portable hot-closet, of which a drawing is given at p. IX. It is only by using such precautions, that the risk may be avoided, of having a good dinner served in a condition so unfavorable, as to deprive it of its value, by destroying its best qualities.

Next to the luxury of the viands, comes the luxury of the wines, which must by no means be neglected : good wines alone, wines old, fine, chosen with discernment, served in the best condition, can give to a dinner-table that stamp of real comfort, which all good hosts must ever be so jealous of maintaining. Nothing so sadly disenchants the man of taste in food, or so mars its enjoyment, as a well chosen dinner, served with ill



Diner servi à la Russe



conditioned wines; the more luxurious the courses, the more fine and delicate should be the wines. In well-ordered dinners of importance, the choice of wines ought to be varied, but without excess: it is chiefly, in their fineness, and goodness, their distinction must be shown; care must be, however, taken, that the variety be not found insufficient; for the fastidious consider any dinner incomplete, which has not old madeira served after the soup, white wine with the fish, Bordeaux or Burgundy with the removes and 'entrées', Champagne with the roasts, and the last course generally; and finally, some wines of more body, and higher flavor, to come in with the dessert; without prejudice, however, to the good ordinary white and red wine standing on the table. In the bills of fare, exhibited below, the wines are indicated separately, that are applicable more especially to each combination of dishes.

In a house, where due care is taken, the wines ought all to be served in the precise degree of perfection, which the character of each demands. It is committing an act of culpable indifference to the comfort of one's guests, to let wines be served to them, when shaken, thick, or not at the requisite degree of temperature.

White wines, in general, served at the first, or the second course, ought to be cold; those of the Moselle, and Rhine, require to be cooled in plain ice, that is, without salt.

Claret should be served at the temperature of the diningroom, say $15^{\circ} R\acute{e} = 66^{\circ} Fahr$. Burgundy ought to be rather cool, than warm. Champagne is to be served more or less iced (frappé), but at any rate always caught by the action of the ice sprinkled with salt.

The full-bodied and high flavored wines, which are usually

served at dessert, should be drunk at the temperature of claret, that is, rather warm, than cold.

The dessert itself, altho' regarded only as an agreeable relaxation, and as the least essential portion of a dinner, is none the less of great importance : it should be plentiful, tasty, and varied.

The whole serving of the table, in a house, where comfort is the standing rule, necessitates a great variety of corresponding cares; for all the details are mutually dependent, and combine to form one connected whole. Accordingly, to serve a dinner irreproachably, before all, is required a comfortable dining-room, in every sense of the word: nothing should be wanting; neither the due measure of light, nor a certain appropriate style. To eat in a room adequately lighted, warmed without excess in winter, cool and fresh in summer, is one of the conditions indispensable for the enjoyment of a satisfactory repast.

The table, at which the guests are seated to be served, ought, proportionally to the number, to be rather over spacious, than too narrow; the same also may be said of the room, in which the repast is taken : hardly any thing can be more distressing for the attendance, than the scantiness of the dining-room. Nor can any thing be more disgusting to the guests, than to be seated round a table, where, while incommoding themselves, they are constrained quite unintentionally, and unconsciously, to incommode their neighbours at the table.

The table-linen, the glasses, the requisites for each cover, the porcelain or the plate, ought always to be in consistent harmony with the style of the dinner. If the wines are choice and old, the glasses ought to be as fine. For all dishes that are not served cold, the plates ought to be warmed. The covers ought not only to be of the utmost cleanliness, but also in sufficient number, to admit of the most frequent changes, that can be desired; in fact, they should be changed with every dish presented.

But the cares demanded by the dining-room, should not withdraw, however, the attention of the mistress of the house, from those required by the kitchen; they should take for their starting-point this fundamental principle, that without a kitchen well arranged, judiciously supplied with furniture and requisite utensils, it is impossible either to undertake or manage any work, however unimportant.

A kitchen of the middle class, where the space is almost always, more or less, too limited, may well dispense with too sumptuous an establishment; it will suffice that its arrangement, and style of furnishing, be in due proportion to the table kept, in keeping with the requirements of the house.

To require culinary work to be executed in an inconvenient place, without the moderate materials befitting its results, instead of seeking the advantage of the table to be served, is wilfully incurring difficulties without number, and of which the consequences always must be prejudicial to the service.

By this brief and simple explanation, mistresses of families may form a judgment, how exacting are the rules of gastronomy, how much these demand, on their part, also, of prevision, forethought, and solicitude; but, in one word, it is only, on these conditions, any really good housekeeping can be maintained.

BILLS OF FARE.

The bills of fare, reproduced in this chapter, have been composed of the articles included in this book; they are divided into two distinct series, but have not in general any very grand proportions, being applicable to dinners of only moderate numbers.

The first series is calculated, if not to serve as a model in the full sense of the word, at any rate for informing mistresses of families, as to the distribution, the selection, and the number of the dishes admissible at a dinner for ten to fifteen guests.

These bills of fare, tho' simple and unpretending, are yet correct and varied, comprising, in addition to their own details, the dessert and the wines. The mention of the wines, that should, or may, be served with each sort of dish at a set dinner, is a novelty, which seemed useful, to remedy a sad defect, which none yet have taken care to supply.

The disposition, of these first bills of fare, is so contrived, that the dishes can be either handed to the guests one after the other, or else placed on table in several distinct courses.

In the second series, the bills of fare are applicable to more numerous parties of guests, and arranged on a principle different from the former : these latter are specially adapted for dinners, of which the three courses are in turn arranged symmetrically on the table : the first course includes from the fish to the 'entrées', neither the hot-'hors-d'oeuvre', nor the soups, being set on the table. The second course contains from the roasts to the 'entremets'; the third is composed of the dessert, that is, comfits or bonbons, small biscuits, 'petits-fours', compôtes, jellies, marmalades, all sorts of fruit, fresh, dried, or preserved, and last of all, the cheese, and ices.



DINNER OF 10 TO 12 COVERS.

Port-wine.

Ox-tail soup.

Small patties.

Chablis.

Crimped turbot, with caper-sauce.

Potatoes.

Johannisberg.

Roast haunch of mutton. vegetables.

Château-Lafite. Pomard. Pomméry.

Capon with rice, and tongue. Partridge galantines, with jelly. Champagne-Cliquot. Leveret and quails, roasted.

Salad, currant-jelly.

Château - Lagrange. Poached eggs, on anchovy-toast.

Baba, chocolate-sauce.

Pine-apple-jelly, cakes.

Frontignan.

old Malaga.

Pale-ale.

Liqueurs.

2 bonbons, 2 petits-fours.

2 compôtes, 2 cheeses.

Basket of fresh fruits.

Coffee, ices.



XV

THE HOUSEHOLD COOKERY-BOOK.





DINNER OF 10 TO 12 COVERS.

Four cold hors-d'oeuvre.

Marsala.

Croûte-au-pot soup. Black-pudding.

Potatoes.

Marcobrunner.

Brane-Rozan.

Sautenay.

Château-d'Yquem.

Ay crêmant. Hochheimermousseux.

Bibeau - Villers.

Muscat rouge.

old Malaga.

Beefsteak - pie, and loin of Veal. Vegetables. Sole-fillets, with oysters. Fieldfare - chaufroix. Stuffed turkey, with chestnuts. Salad , bread - sauce.

Scolloped lobster, and broiled gurnets.

Brussels - sprouts with butter. Peach-fritters.

Kirsch-jelly.

2 compôtes, 2 cheeses.

2 dried fruits.

Basket of fresh fruits.

Pine-apple ice. Coffee, liqueurs.



XVI

BILLS OF FARE FOR DINNERS.



DINNER OF 10 TO 12 COVERS.

Celleiros.

Turkey-soup, with curry.

Rissoles.

Gouttes d'or.

Boiled small trouts, melted-butter. Boiled potatoes.

Romanée-Saint-Vivant.

Leg of lamb, roasted, mint-sauce.

Woodcock-salmis, with truffles.

Artichoke-bottoms, à la Villeroi.

Apple-charlot, apricot-sauce.

Vegetables.

Beaune.

Meursault.

Chicken-mayonnaise.

Champagne: de Saint-Marceaux, sec. Larded pheasant, roasted. Crème de Bouzy.

Salad.

Château-Rauzan.

old Alicante.

Dessert, compôtes.

Vanilla-ices.

Liqueurs.

Syracuse.

Coffee.



b

THE HOUSEHOLD COOKERY - BOOK.

XVIII



DINNER OF 10 TO 12 COVERS.

Four cold hors-d'oeuvre.

old Madeira. Ox-

Ox-tail soup.

Moselle-Grünhauser. Scolloped oysters.

Ermitage.

Glazed ham and veal, madeira-sauce. Spinach.

St. Estèphe.

Jurançon.

Brane-Mouton.

Champagne crêmant, and Mumm.

Lunel.

Alicante.

Liqueurs.

Fried chickens, tomata-sauce.

Lobster-salad, with mayonnaise.

Vegetable-salad.

Wild-ducks, roasted.

Caramel-cream.

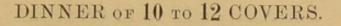
Peach-tartlets.

2 compôtes, 2 fruits.

2 biscuits, 2 cheeses.

Mixed ices, coffee.





Sherry.

Barley cream - soup.

Small timbales.

Hochheimer Dom - Dechaney.

Crimped-cod, oyster-sauce. Potatoes.

Médoc. Pomard.

Larded veal-saddle, à la financière.

Pichon-Longueville Sauté of leveret, with olives.

Langlade.

Potted fat - liver.

Veuve-Cliquot. Roasted-chickens, with cresses.

Chambertin. Fried salsifies.

Haut-Brion.

Vin de paille. Rota. Endive, with fried-crusts.

Flan d'abricots méringué.

Almond-plombière.

2 cheeses, 2 dried fruits.

2 petits-fours, 2 compôtes.

Basket of fresh fruits.

Liqueurs.

Ices, coffee.



b*



DINNER OF 10 TO 12 COVERS.

Four cold hors-d'oeuvre.

Port-wine.

Ox-tail soup.

Forster - Riesling.

Brill à la Normande.

Small pies, au naturel.

Potatoes.

Médoc.

Vin de Nuits.

Jardinière-garnish.

Veal-cushion, larded and braised.

Champagne-Silléry. Chicken-fricassée, with rice.

Marquis Lamouroux. Roasted snipes, with crusts.

Vegetable-salad. Green-pease, à la française. Savarins with fruits.

Mousseux Rivesalto. Strawberry-plombière, garnished. Alicante.

2 compôtes, 2 petits fours.

2 cheeses, 2 fruits.

Savoy-biscuit.

Liqueurs.

Ices, coffee.





BILLS OF FARE FOR DINNERS.



XXI

DINNER OF 10 TO 12 COVERS.

Dry Malvoisie. Beaune - grèves. Rauenthaler.

Romanée-Conti.

Claret: Lafite. Léoville.

Champagnes:

Leveret-crépinettes, with truffles. Broiled shad, à la maître - d'hôtel. Sorel - purée, potatoes. Baron of lamb, roasted, mint - sauce. Vegetables.

Jelly-broth à la julienne.

Chicken-cutlets, mushroom-purée.

Ducklings roasted, with gravy.

Cucumber-salad. Plum-pudding, marrow-sauce.

Ruinart. sparkling-Scharzberg. Asparagus with butter-sauce.

Apricot-'pain', garnished.

Piccoli.

Lunel.

2 fruits, 2 dry biscuits. 2 cheeses, 2 confitures. Basket of fresh fruits.

Liqueurs.

Ices, coffee.



THE HOUSEHOLD COOKERY-BOOK.



DINNER OF 10 TO 12 COVERS.

Four cold hors-d'oeuvre.

Amontillado.

Poultry-purée soup. Rissoles.

Potatoes.

St. Péray mousseux.

Middle-piece of salmon, Bordelaise-sauce.

Sirloin of beef, roasted, horseradish-sauce.

Kirvan-Cantenac.

Chambertin.

Château-d'Yquem.

Roederer.

Irroy Impérial.

Château Margaux.

Malaga. Constance.

Liqueurs assorties.

Yorkshire-pudding. Hot pie of larks. Young turkey, larded and roasted. Salad, bread-sauce. Cardoons with marrow. Russ-charlot, glazed. 2 compôtes, 2 petits-fours. 2 dried fruits, 2 cheeses. Basket of fresh fruits.

Ices, coffee.









DINNER OF 10 TO 12 COVERS.

Four cold hors-d'oeuvre : Oysters, preserved-tunny, caviar, saucisson. Tapioca jelly - broth. Small 'timbales' of nouilles. Basse, with Dutch-sauce. Potatoes.

Calf's head, madeira-sauce. Chickens with green-pease.

Haunch of roebuck, larded.

Celery-salad, currant-jelly. Haricots - flageolets, à la béchamel. Apricots with rice. Small glazed génoises. 2 fruits, 2 compôtes. 2 cheeses, 2 biscuits. Gros nougat à la crème. Ices, coffee.

old Porto.

Barsac.

Château - Giscours. Ermitage. Aï mousseux. Heidsick.

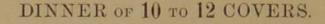
Brane - Rothschild.

Frontignan. old Malaga.

Liqueurs assorties.

XXIV

THE HOUSEHOLD COOKERY-BOOK.



Four cold hors-d'oeuvre:

Preserved olives, anchovy salad. Salami, mixed-pickles.

Xerès. Vin de Graves. Vin de Pouilly.

Clos-Vougeot.

Creaming Silléry.

Lacrymae - Christi.

Turtle-soup, jelly-broth. Slices of salmon, colbert-sauce. Smoked beef, half-glaze-sauce.

Celery-purée, spinach. Poultry-quenelles, with green-pease. Sole-fillets, with mayonnaise. Roasted larks, with crusts. Endive salad.

Claret: cos-d'Estournel. Macaroni 'timbale', with truffles.

Moka-cake.

Malmsey-madeira.

2 compôtes, 2 biscuits. 2 cheeses, 2 dried fruits. Basket of fresh fruits. Mixed-ices,

Liqueurs.

Coffee.

BILLS OF FARE FOR DINNERS.



A

DINNER OF 10 TO 12 COVERS.

Marsala. Zeltinger Moselle.

Four hot hors-d'oeuvre.
Barley-soup, with vegetables.
1e. Large eel, à la matelote.
Potatoes.

Braised rump of beef.

Moulin-à-vent. Corton.

Sauterne-Saluce. Léoville.

Ruinart carte-blanche. Moët & Chandon. Crêmant rosé. Alicante. Muscat de Lunel.

Porter.

Liqueurs.

Young goose, farced and roasted. Salad, apple-purée. Celery with brown-sauce. Plum-pudding. Small cakes, à la Condé. Strawberry-'plombière', garnished.

Cabbage, carrots, turnips.

Chicken-galantines, with aspic-jelly.

Roebuck-cutlets, poivrade-sauce.

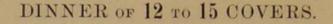
2 compôtes, 2 biscuits. 2 cheeses, 2 fruits. Basket of nougat, with cream. Ices, coffee.





c

THE HOUSEHOLD COOKERY-BOOK.



Six cold hors-d'oeuvre.

Syracuse blanc.

Soup of green-pease purée.

Poultry-crequettes.

Château-Flihot.

Cod with oyster-sauce. Potatoes.

Chambertin. Saint Emilion. Glazed ham, boiled chickens. Vegetables.

Hare-fillets, with truffles. Lamb-cutlets, à la soubise.

Heidzick (Piper) sec. Lobster-salad, with mayonnaise. Max Sutaine Verzenay. Grouse, larded and roasted.

Water-cresses.

Château-Lafite. old Alicante. Muscat rouge. Asparagus, Dutch-sauce.

Fruit-crusts, with madeira.

Bavarian cream, with strawberries. Ices, dessert.

Basket of fresh fruits.



BILLS OF FARE FOR DINNERS.



DINNER OF 12 TO 15 COVERS.

Six cold hors-d'oeuvre:

Preserved herrings, canapés. Radishes, butter, oysters, salami.

Carcavellos.

Leveret-soup, au chasseur.

Nouilles-timbales.

Steinberg - Cabinet. Matelote of carp, with crayfish.

Liqueurs.

Potatoes.

Pontet-Canet,	Turkey à la chipolata.		
Volnay-Santenot.	Mutton-cutlets, à la macédoine.		
Luttemberg-styrie.	Chicken-salad, with jelly.		
Blume der Mosel.	Saddle of roebuck, roasted.		
Crème de Bouzy.	Currant-jelly, salad.		
Pichon-Longueville.	Green-pease, with crusts.		
	Baba, with apricot-sauce.		
Muscat rouge.	Small cakes.		
Vin de Tokaï.	Dessert, basket of fresh fruits.		

Ices, coffee.



C *

XXVIII

THE HOUSEHOLD COOKERY - BOOK.



DINNER OF 15 COVERS. FIRST SERVICE.

Six cold hors-d'oeuvre. 1 - game-purée - soup. (1 - large trout, geneva-sauce. Potatoes.

1 - haunch of mutton, braised. Chestnut-purée.

4 entrées.

2 removes.

1 - roebuck-cutlets, à la financière. 1 - pullets à l'estragon.

1-small timbales, with truffles.

1 - fat - liver, in jelly - border.

SECOND SERVICE.

Sorbet with rum.

1 - turkey larded, à la Périgord, 1 - woodcock, with crusts. Salad, bread-sauce.

1 - cardoons, with marrow.

1 - farced cucumbers.

1 - pancakes méringués.

1-jelly-macédoine, with fruits.

2 baskets of fresh fruits.

1 croquembouche.

4 compôtes, 4 bonbons.

4 dried fruits, 4 petits fours, ices.

4 entremets.

2 roasts.

BILLS OF FARE FOR DINNERS.



DINNER OF 20 COVERS.

FIRST SERVICE.

2 soups.

2 fishes.

2 removes.

6 entrées.

2 roasts.

2 removes.

6 entremets.

Carrot-purée, with quenelles. Pheasant- jelly-broth, with rice. Crimped cod, oyster-sauce. Gratinated soles. Roasted round of veal. Glazed ham, with spinach. Bouchées with poultry-purée. Rice-border, à la Toulouse. Hot-pie of lark, with truffles. Grouse-salmis, with crusts. Chicken-'épigrammes', with green asparagus. Lamb-cutlets, with macédoine.

SECOND SERVICE.

Roebuck-saddle, with currant-jelly. Young turkey, farced. Iced soufflé, with vanilla. Light Wafer, with butter. Brussels-sprouts, with cream. Boiled artichokes, Dutch-sauce. Italian-salad, with jelly. Pear-charlot, apricot-sauce. Bavarian cream, with raspberry. Peach-tartlets, with rice.



THE HOUSEHOLD COOKERY-BOOK.



DINNER OF 20 COVERS.

FIRST SERVICE.

Consommé à la Brunoise. Grouse-purée soup. Broiled turbot, Colbert-sauce. Small trouts, with court-bouillon. Rump of beef, braised and garnished. Loin of tonkin, roasted, piquant-sauce. Quenelles of leveret, with olives. Chicken-fillets, à la Villeroi, green-pease. Larded sweetbreads, with endive. Fat-liver scollops, with truffles.

SECOND SERVICE.

Roasted and farced capons. Woodcocks, garnished with crusts. Vanilla-soufflé, glazed. Hot baba, with chocolate-sauce. Lobster-salad, with jelly. Celery with espagnole-sauce. Brown-bread-pudding, cherry-sauce. Crusts with fruits. Champagne-jelly, with pine-apple. Mousse, with strawberry.



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2 soups.

2 fishes.

2 removes.

4 entrées.

2 roasts.

2 removes.

6 entremets.

BILLS OF FARE FOR DINNERS.





XXXI

DINNER OF 24 TO 26 COVERS.

FIRST SERVICE.

Hors d'oeuvre.

Removes.

Entrées.

Queen-soup, with quenelles. 2-small 'vol-au-vents', of lamb-sweetbread. 2-salmon with matelote-sauce. Potatoes 2-beef-fillet, à la financière. 2-chickens-'suprême'. 2-sea-crayfish with jelly.

SECOND SERVICE.

Punch à la Romaine.

Roasts.

Vegetables.

Sweet-entremets.

2 - capon with cresses.
2 - artichoke-bottoms, à la Villeroi.
2 - cabinet-pudding, with vanilla.
2 - mousse au caramel.
2 baskets of fresh fruits.
4 compôtes, 4 bonbons and petits-fours.

2-truffled pheasants, with perigueux-sauce.

2 cheeses, 2 biscuits.

Ices, coffee.

Dessert.





XXXII

THE HOUSEHOLD COOKERY-BOOK.



DINNER OF 24 TO 26 COVERS. FIRST SERVICE.

2 hors-d'oeuvre.

2 fishes.

2 removes.

4 entrées.

Pheasant - purée with macaroni.
Small patties.
Crimped turbot, lobster-sauce.
Mullet, matelote sauce.
Haunch of venison.
Capons à la Godard.
Lamb's sweetbread, artichoke-purée.
Chicken-'épigrammes'.
Fillets of partridges.
Border à la Toulouse.

SECOND SERVICE.

Champagne-iced punch.

2 roasts.

2 vegetables.

4 sweet-entremets.

Spring chickens, with gravy. Barded quails, with cresses. French-beans, à la maître-d'hôtel. Farced mushrooms. Apple-charlot. Ananas with rice. Bavarian, and apricot-cream. Maraschino-jelly. Dessert, ices.





BILLS OF FARE FOR DINNERS.







DINNER OF 24 TO 26 COVERS.

FIRST SERVICE.

2 soups.

2 fishes.

2 removes.

4 entrées.

Jelly-bróth of game.
Crécy-purée, with quenelles. Plovers' eggs.
Boiled slices of cod, oyster-sauce.
Carp, à la Chambord.
Roast loin of veal, with macédoine.
Glazed ham, madeira-sauce.
Bouchées, with pheasant-purée.
Mutton-cutlets, soubise-purée.
Fillets of hare, with olives.
'Suprême' of chickens, with truffles.

SECOND SERVICE.

Kirschwasser sorbet.

2 roasts.

2 vegetables.

4 sweet-entremets.

Grouse capons. Bread-sauce, salad. (Artichokes, Dutch-sauce. (Cheese-soufflé. Peaches with rice. Hot cabinet-pudding. Biscuit à la crème. (Mousse with vanilla. Dessert, ices.



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XXXIV

THE HOUSEHOLD COOKERY-BOOK.



DINNER OF 24 TO 26 COVERS. FIRST SERVICE.

Soups. Hors-d'oeuvre.

2 fishes.

2 removes.

4 entrées.

Rice-cream, poultry-jelly-broth. Rissoles and croquettes. John-dory, with lobster-sauce. Broiled trout, à la Colbert. Roast beef, horseradish-sauce. Turkey and tongue, celery-sauce. Lamb-cutlets, with green-pease. Game-quenelles, à la Périgueux. Chickens, sautés, with tomatas. Hare-fillets, en chaufroix.

SECOND SERVICE.

Iced-punch.

2 roasts.

2 vegetables.

4 sweet-entremets.

Pheasants, and larks, roasted. Salad, fried-bread-crumb.
Green-pease, à la française.
Brussels-sprouts, sautés.
Savarin, with fruits.
Cream-tartlets.
Moka-cake.
Mandarin-jelly, garnished.
Dessert, ices.



STOVE AND HOT-CLOSET.

At p. 103, the model has been represented of a middle-class kitchenstove (*fourneau*), that is, a stove, neither very bulky, nor very costly, but extremely convenient: it is of iron, furnished with a boiler for hotwater, a hot-closet (*étuve*), and an oven; it has only one fire-place, which may be fed either with coal, or wood; but outside the fireplace, it is furnished with an open charcoal-grating, a very great assistance in cooking.

This is, therefore, take it altogether, as complete a stove as one could wish for; but the most valuable point in its construction evidently is the way in which the fire of the fire-place is made available for roasting purposes; this combination is truly practical, and well deserves the best attention, both of all employed in cooking, and of mistresses of houses; for if the setting-up a spit is of itself a good step in advance, how much greater is its use, when the only question is, to make it work without the least expense, simply by utilising the fire of the fire-place itself.

The roasting is effected by the aid of a small inexpensive portable turnspit; the fire of the fire-place is laid bare, by simply letting down the plate of iron masking it, this plate being maintained in a horizontal position, by the aid of two movable iron-feet, which are fitted on to it; the fire-guard or screen is also of iron, but it can only be placed in the condition here found represented, after the plate has been let down.

Attached to this stove is a broiling-machine, to my thinking the most perfect possible, and to which I would always give the preference.

THE HOUSEHOLD COOKERY-BOOK.

The hot-closet fixed beside the stove into the thickness of the wall, is heated by the pipe of the fire-place.

The hot-closet, of which the design is given at p. 121, is portable, and is intended to be placed in some room next adjoining to the diningroom, in order to keep the dishes hot, while waiting to be served. This hot-closet is constructed of tin, and heated with hot-water by the aid of either a spirit-lamp, or a small jet of gas. These hot-closets may also be heated without the aid of the water, simply by spirits of wine, or gas; but this kind of heat, which is too strong for the grating nearest to the flame, is always injurious and dangerous to the dishes, as well as for the viands they contain; the heating with water, is therefore, on all accounts, preferable. The main receptacle for water in the hot-closet, is below, near the bottom: the upper part contains another smaller reservoir. The water is infiltered from above into the reservoirs: to one of the sides is attached a cock, serving to let this water out, as soon as the use of it is ended.

XXXVI

TRANSLATION OF THE ARTICLES

inserted in the Book; which may be useful to facilitate the Composition of Bills of fare in French.

BROTH, JELLY-BROTH, SOUPS.

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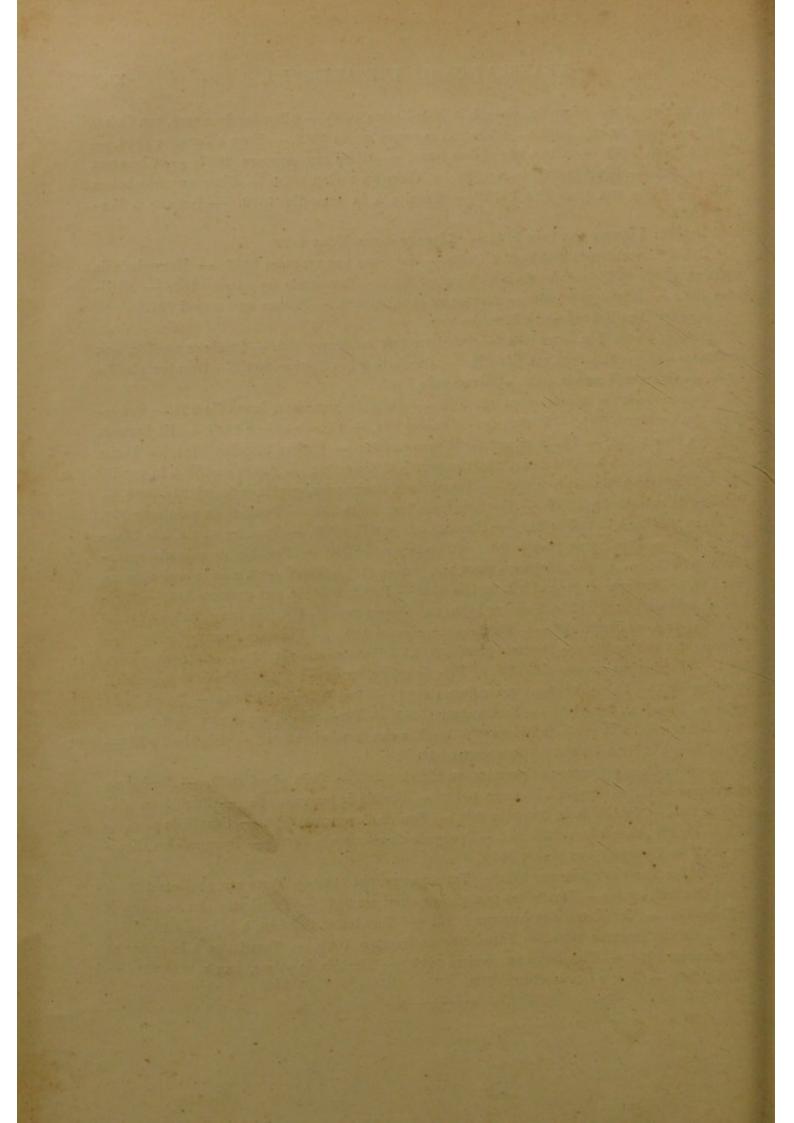
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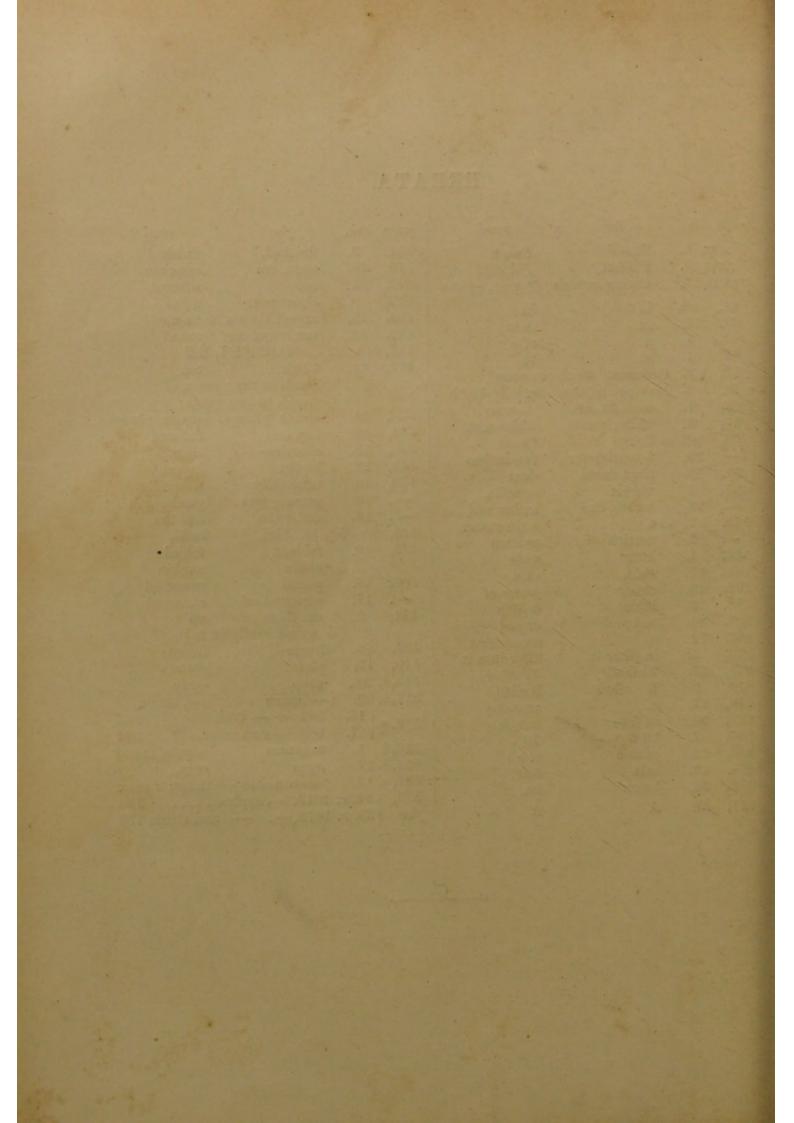
Article: Tarte aux pommes 957. — Tarte aux prunes 958. — Tarte aux abricots 959. — Tarte aux fruits 960. — Tartelettes aux pèches et au riz 967. — Tartelettes aux pommes, à grillage 974. — Tartelettes aux pommes 1013. — Tartelettes d'abricot, à la crème 1015. — Tartelettes aux amandes 1021. — Tartelettes au fromage 1019. — Tartelettes à la crème et aux pommes 1018. — Tartelettes aux cerises 1017. — Timbale de poires, aux raisins 912. — Tôtfait 920. — Tourte aux confitures 962.

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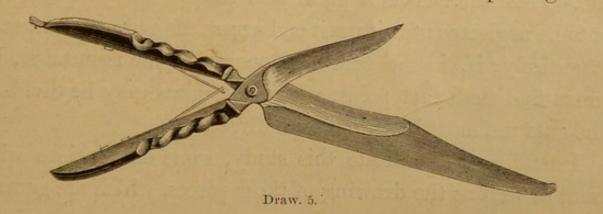
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CARVING AT TABLE.

The art of carving meat at table, consists especially in proceeding with ease, free of all rude motions and impatience.

Carving at table is an operation, not easy for everybody; but those who find themselves by taste, or by obligation qualified to exercise it, must take pains, however, to acquire some knowledge about the natural construction of complicated pieces, which they may be required to carve: I mean, those comprising many



bones and joints, such as the larger sorts of poultry and feathered game; as to butcher's meat and the greater game, or venison, a little instinct will suffice.

In order to carve well at table any dish whatever, whether poultry, game, or some piece of meat of larger size, one must in the first place be seated at ease, so that one's movements are free, that is, unhindered and hindering no one else. The piece to be carved must be placed on the dish, free of gravy, sauce, or garnish, so that it may be turned round or over in the direction most convenient.

The tools indispensable for such carving are: a solid fork with two prongs, a large good knife with fine well-sharpened blade, and lastly carving-scissors.* This last instrument is of great utility.

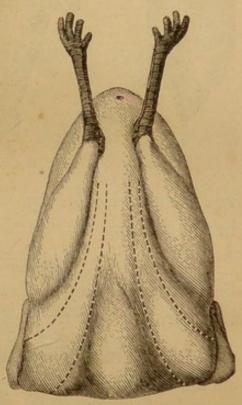
By means of these facilities, the task of carving at table is singularly simplified. As for the manner of proceeding, it depends naturally on the nature of the pieces. The essential thing, in this operation, is to know exactly the inward construction of the pieces one has to deal with, to take hold of them in their most practical direction, and lastly to distinguish nicely the most perfect pieces, and to carve them without damaging their appetising appearance, or their gastronomic qualities: there lies the rock-ahead. This however is a plain and simple study, but a study not to be neglected; for it must embarrass the carver, and put him out entirely; if, in the course of operation, he is puzzled, if he cannot find the exact point, where the joints may be divided, or if he cuts the meat in an opposite direction.

Intending to facilitate this study, some descriptions will be given, as well as the drawing of those pieces, which are generally carved at table.

* The carving-scissors are a great resource for those who know how to use them skilfully. With this assistance, not only is each part divided without effort, but all are divided properly. The drawing herewith given represents an instrument of French invention, serving the combined purpose both of carving-knife, and scissors. 1. Carving of a capon or pullet. — A piece of large poultry, which is to be carved at the table, requires, that he, who is charged therewith, take utmost care to carve nice pieces, cutting them neatly, without rending, and of a pleasant shape, that is, neither too great, nor too small. In the carving of poultry, especially, the carving-scissors are indeed not to be dispensed with.

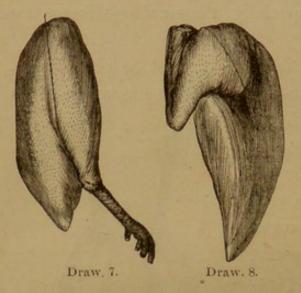
In order to carve the poultry with facility, it must be placed on a bare dish before the carver. If the pinion-tips adhere to the wings, it is

convenient first to cut them short with the carving-scissors; then, off the breast-piece, cut a little slice, removing at the same time the stump (moignon) of the fillet : this piece is very delicate, and not over-voluminous. Then out of the breast-piece is cut another fine slice, going all the length of the breast. If the breast-piece of the fowl be very large, another slice may be taken from it, but without encroaching on the breast itself (haut-de-poitrine). Having carved one side, the other should be carved without displacing the poultry. As soon as the fillets are cut, the legs are disengaged from the body by dislocating them; yet, previously to this, the skin of the carcass must be cut just at the junction-point of the leg and back.



Draw. 6.

The operation of disengaging the leg is managed by aid of the fork, employing the blade of the knife also. As soon as one thigh is disengaged, the leg is cut near the knuckle (using the scissors), and the thigh is then divided in two, either with the knife or the scissors, in the place traced on the drawing 6. As soon as the thighs are cut off, the breast (*haut-depoitrine*) is separated from the back, in order to be divided in two, either lengthwise or transversally. The back may also be divided transversally into two or three pieces, as many persons like this part of the fowl; but previous to dividing it, it must first be cut straight, on both sides, by the aid of the scissors; as with the knife the operation becomes rather difficult, and causes a great loss of time. Besides the art of carving well, there is one condition more, the operator cannot dispense with: he must work quickly and promptly. When the guests are waiting, when all eyes are riveted on the operator, no half-measures are admissible, he cannot



stop half-way, he must make straight for the point he aims at; for this reason I cannot too strongly recommend the use of the carving-scissors.

If a fowl of middling size is to be carved, it may be cut first of all into four parts, disengaging the legs from the body, then the fillets, without leaving a breast-piece (*haut - de - poitrine*). Out of these four joints are then obtained eight pieces: two from each leg, and

two from each fillet, by cutting them lengthwise in the direction indicated in the drawing 8.

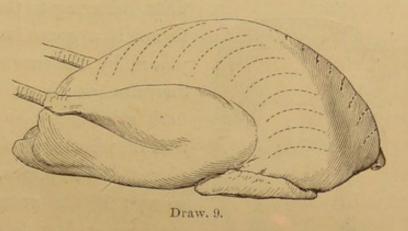
2. Carving of pigeons. — Young pigeons are simply divided in two lengthwise; if they are large, the hind-part or back-half (*train-de-derrière*), is separated from the breast, then each of these pieces is divided in two.

3. Carving a pheasant. — A pheasant may be carved according to the method applied to large pullets, that is to say, divided in five parts. But if the pheasant is large, two fillets may be taken out of each side of the breast, leaving a breast- piece (*haut-de-poitrine*), which means the centre-part; the legs of the pheasant may be divided in two. — Grouse may be divided, according to the same method. — The breast of wood-fowl is cut into long thin slices.

4. Carving a roast turkey. — The carving of a turkey, at table, exacts a good deal of 'aplomb' in the operator; turkeys being often very large, and on that very account less easily to be managed than a simple capon. If not absolutely necessary, one should not take off the legs of a turkey; only the breast is served round; this distribution may be according to two methods: the first is, carving the fillets of the breast

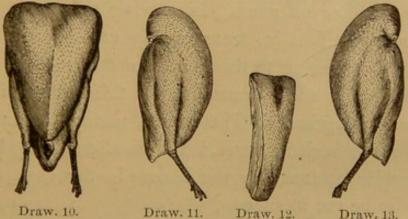
transversally, and rather slantwise, as the drawing shows; the second is, carving the fillets lengthwise off the breast, without making a breast-piece (haut-de-poitrine); in both cases, it is well, before the beginning of the

operation, to disengage the pinions of both sides, leaving a small portion of the fillets adhering to them. If obliged to employ the legs of the turkey, they are disengaged one by one, the paws are cut off at the knuckle-joint, then the meat is divided in pieces, yet



leaving the drumstick whole. - The gravy served with turkey should be always sent up in a sauceboat.

5. Carving of partridges. - For the carving of partridges several methods are employed; if they are young and small, they are simply divided in two lengthwise; if large, the proceeding is, either to detach the hind-part ('train de derrière'), from the breast, or divide each in three



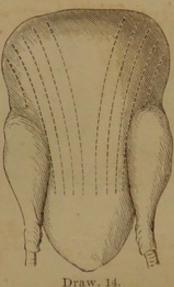
Draw. 10.

Draw. 11.

Draw. 13.

parts lengthwise, that is, cutting a part of the fillet with the leg, so that the (haut-de-poitrine) centre-piece of the breast adheres to part of the carcass, which is disengaged with the aid of the carving-scissors : this is the operation represented by the drawing. If the hind-part is disengaged from the breast-piece, this last must be cut in three, and brought back into place: then the partridges do not look, as if carved, as they preserve their natural shape. - Large partridges may be simply divided into four parts.

6. Carving of a goose or duck. - If the geese and ducks are young, without any impropriety the legs may also be distributed to the guests; but when large and full grown, it is more convenient to leave



them adhering to the carcass, without disengaging them. If a goose is to be carved easily, it must be placed by the carver before himself, in the same direction as shown by the drawing. The meat of both sides must be carved in slices not too thin, that is, what are called *équillettes* ; these fillets are placed on hot plates, and basted with a little good gravy: if the geese are stuffed, a little of the stuffing is added to each of the fillets.

If one is obliged to serve also the legs of the goose, they are first disengaged from the carcass, then divided into middling-sized pieces by the aid of

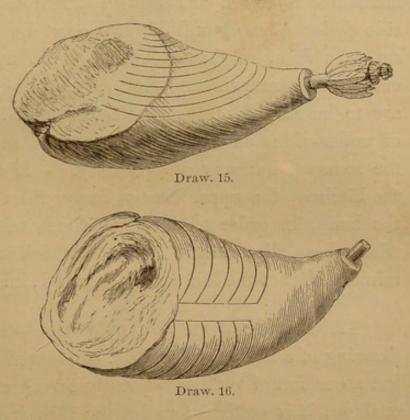
the carving-scissors. Young ducklings may be divided simply in four parts.

7. Carving a roast hare. - Off a hare is generally served nothing but the back and legs, that is, in the conditions represented in the drawing at the chapter on game. In carving this roast, two methods may be followed. The first is, transversally carving the back and legs, leaving the bones adhering to the meat; for this manner of proceeding, the carving-scissors are indispensable; yet this method is only adapted to tender, small young hares. The second method, consists in carving both the fillets of the back in turns, into thin slices, and slantwise, therefore of course without touching the bones; in this case, the meat of the legs must equally be cut in slices.

8. Carving a roast saddle of deer, or roebuck. - The drawing of a larded saddle of deer will be found hereafter. - The dish holding the roast must be set on the table crosswise, before the person charged with the carving; the side of the ribs turned to the left, as the saddle is commenced on this side. The slices must be cut thin, slantwise, and consequently long: they must be served on hot plates, pouring on a little gravy or sauce, accompanying the game.

9. Carving a leg of mutton. — If the leg is roasted, it can only be carved, either at the table, or in the dining-room. For carving at the table, the leg must be placed on an empty dish, turning the bone to the right or left, according to the natural direction of the leg, as the two legs off the same animal do not turn in the same direction. In both cases, the leg must be placed on the dish with the cushion turned uppermost; as the

cushion is to be carved first of all, being the most fleshy part, the most abundant and the best: this thick part of the leg may be carved, after two different methods; the first, in horizontal slices, in the direction indicated in the drawing 15; or else, in perpendicular slices, in the fashion represented by the drawing 16. In either case, the slices should be cut broad, but not too thick; also they must be served on very



well warmed plates, each of them basted with a little of the gravy running out of the meat when carved.

If the leg is accompanied by some garnish, the latter must be served separately. — Braised leg of mutton may be carved in the kitchen, then brought back into shape, on the dish. — Quarters of lamb are carved according to the same method. Although legs of mutton are generally served with a ruffle round the bone, yet one must avoid touching it, at this side, with the hand.

10. Carving of a roast haunch of roebuck. — The drawing of a larded haunch of roebuck roasted, will be found hereafter; this being the condition, in which this roast is usually served. In order to carve the haunch, it must be commenced from the top, but slantwise, so

that one can take at the same time the larded parts, and those parts of the cushion situated on the retreating part of the haunch. The roast haunch of roebuck must be served on very hot, if not on metal, i. e. pewter plates.

11. Carving a loin of veal. — A loin of veal in its shape is very much like a sirloin of roastbeef. Previous to carving a loin, the underside (*filet mignon*) and kidney must be first cut off; thereupon it is set on a dish, so that the meat of the upper-side (*gros filet*) may be cut in slices transversally, but not too thin; to each of such slices, which are to be served on hot plates, is added a slice either of kidney or of under-side, as well as a little good sauce or gravy, accompanying the remove, but served separately. — If the loin of veal be carved in the kitchen, the upper side or larger fillet is removed in one piece from the bone, in order to cut it in slices transversally, and rather slantwise; these slices are then brought back into place; the kidney and the minion-fillet of the loin are also carved, and ranged all round the piece.

12. Carving a cushion of veal. — Farther on will be found the drawing of a larded cushion of veal, served as an entrée, on a round dish; but a cushion of veal is frequently served as a remove. In order to cut a cushion, it is sufficient to let the fork hold it fast, on the side of the udder, so as to carve the larded meat into slices not too thick.

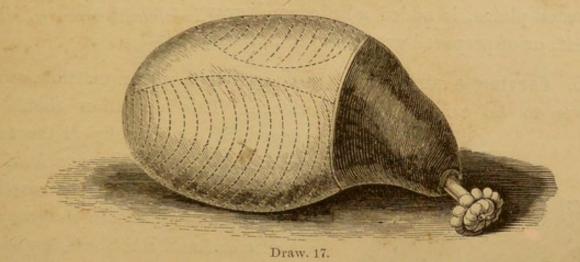
13. Carving of hot ham. — Ham, when served hot, evidently gains by being carved at the table, this being the surest means of preserving its essential flavor. The most delicate part of ham is unquestionably the cushion, that is, the most fleshy part, indicated in the drawing by the larger number of lines. This cushion is cut in slices not over thick, the fat is left adhering to the meat.

In order to carve a ham easily, it must be set on an empty dish. To each slice of ham, ranged on heated plates, a little good sauce is added; this sauce is served in a sauceboat, not on the dish.

If the ham is accompanied by a garnish, this must likewise be served separately, and thus presented to the guests. If a ham is to be

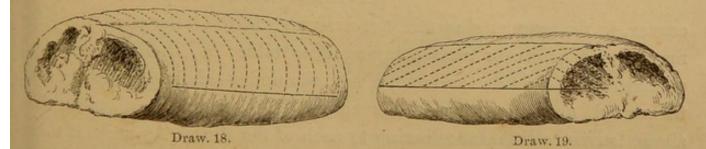
CARVING AT TABLE.

handed round to the guests, garnished, it must previously be carved, and brought back into shape. — Although the bone of the ham is wrapped up in a ruffle, this is no excuse for handling it by the bone, when carving;



on the contrary, one must carefully avoid touching it with the hands: a good knife and a large fork will answer every purpose.

14. Carving a saddle of mutton, braised or roasted. — In order to carve a braised saddle of mutton at the table, this piece unquestionably must be served on a dish quite hot, but mind, with neither gravy nor



garnish round. In the first place, two incisions must be effected on the sides of the saddle, then the larger fillets are cut transversally in rather thick slices, avoiding to leave too much fat adhering to the slices. The drawing 18 represents this operation.

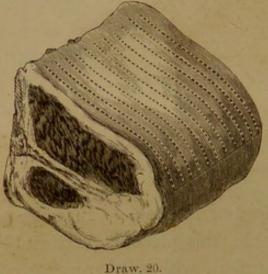
But a braised saddle of mutton may quite well be carved in the kitchen, without its qualities being damaged by this process: besides, braised meat, and particularly that of mutton, is but with difficulty to be carved at the table.

If the saddle be roasted, the method differs from the former; in this

THE HOUSEHOLD COOKERY-BOOK.

case, the meat of the fillets of the saddle, instead of being carved transversally, are cut in slices lengthwise (see drawing 19); these slices must be neither too long, nor too thick. To each of the slices, served on well heated plates, is added a little good gravy, coming naturally from the meat, or of prepared gravy served in a sauceboat.

15. Carving a sirloin. - Roastbeef is a piece on no account whatever to be carved in the kitchen. This operation should be



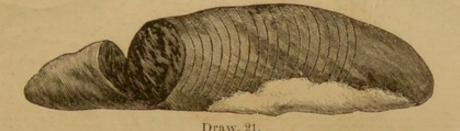
managed, if not actually at the table, at any rate at the side-board of the dining-room; as the meat of roastbeef will dry up and quite lose its gravy, if carved beforehand. Roastbeef may be carved according to two different methods, the choice of which remains a matter of taste, some persons carving only the upper-side or larger fillet of the piece, while others take the under-side or minion-fillet, first. In the former case, the roastbeef must be placed before the

carver, in the manner shown in the drawing. In the latter case, the joint may, either before or after bringing it to table, be, if broad and firm enough, set upright on the bone, if not, the under-side turned uppermost, till carved, and then turned back again. The meat is then cut in thin slices, leaving a little fat adhering to each of the slices. As each of these slices is placed on a hot plate, care must be taken to pour on a little gravy, from the meat, off the dish. If the minion-fillet of the roast-beef is to be carved, this must of course be turned over on the dish, and the meat of the fillet cut in thin slices across the ribs, along the back-bone, in the direction of the fibre of the meat, either lengthwise or certainly highly slantwise, without omitting to leave a little fat adhering to each slice, nor to add a little of the gravy.

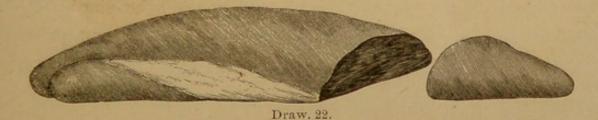
16. Carving the minion-fillet or under-side of a loin of beef. -A fillet of beef, roasted or braised, that is to be carved at table, for

CARVING AT TABLE.

distribution to the guests, must be carved well. Fillets of beef may be carved in two different methods, represented each by a drawing: that is to say, the meat may be carved in slices right across, in the order indicated in drawing 21; or else, on the slant, as represented drawing 22. For this operation the fillet must be set before the carver, crosswise; then holding it near its end with the carving-fork, cut slices off it



of middling thickness; beginning at the thin end, but only two or three inches from its extremity. In carving the slices, one must avoid cutting quite through; that is, the cut must stop at the point called the 'semelle' of the fillet. If the fillet be roasted, a little of the gravy running into the dish, is poured on each of the slices. This gravy is independent of the sauce accompanying the remove, which is generally served separately.

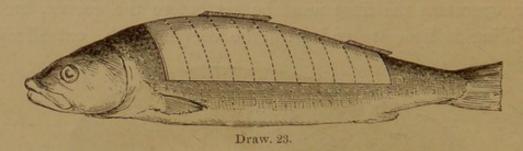


In another place will be given the method how to carve a beef-fillet, when it is to be served carved; that is, if handed round to the guests, so that they may help themselves.

17. Carving of fish. — As for the carving of fish at table, it is a generally adopted rule, not to touch, or carve them, but with silver instruments; this rule must be especially observed in regard to boiled or braised fish. Fried fish are the only ones which may be touched with a knife, and even then only the most bony ones. In order to distribute boiled fish, one employs either a silver fish-slice or trowel (*truelle*), or a silver spoon and fork.

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The turbot represented in the chapter on fish, indicates the direction in which it must be carved, observing to begin at the side opposite to the belly, this being more fleshy. As for carving salmon, trout, carp, or any fish of long shape, a line should be traced in the middle of the fish



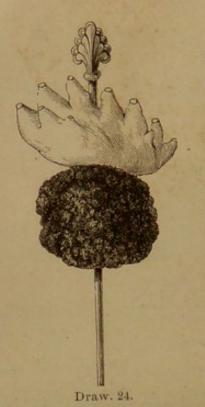
in the direction represented by the drawing 23, that is, running from the head to the tail; then the side of the back is divided with the spoon, and distributed piece by piece on plates. The pieces off both sides of the back are always more fleshy than those off the belly, and consequently merit preference. On the drawing, herewith given, the incisions on the fish are indicated : it has been already mentioned, that, as the meat of the uppermost part is the most delicate, these are the slices that should be presented to the guests.

ELEMENTARY METHODS.

With a view to facilitate the study of cookery, as well in its whole range, as in its minutest details, I have thought it useful to classify and unite all the elementary methods into one special chapter. Let me recommend to all those who are not already initiated into the proceedings of cookery, by no means to neglect these simple methods, as they are not without importance; by passing, in the first place, thro' this branch of study, they will spare themselves useless and fatiguing enquiries, and moreover they will be more able to comprehend the drift and import of my descriptions.

18. How to prepare garnished 'hâtelet'-skewers, to be applied to hot entrées and removes. — Garnished 'hâtelets' are of two sorts: the one cold, the other hot.

Hot 'hâtelets' may be applied equally to entrées and removes. There is but one difference between them; those destined for entrées being smaller, than those intended for removes.



'Hâtelets', for entrées or removes, are composed of truffles, cocks'- combs, mushrooms, quenelles, crayfish, or prawns, according to the nature of the pieces, to which they are applied. The materials, chosen for this purpose, must be selected for nicety of shape, and appetising qualities; especially they must yield an effect pleasing to the eye, by their shades of color when combined in forming a total: the cocks'- combs and mushrooms must be of a very clear white, the truffles very black and round.

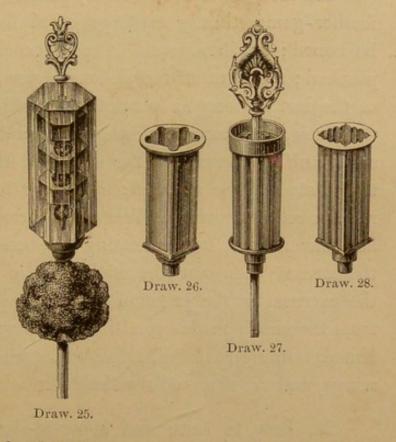
'Hâtelets' are mounted on silver- or Ruolzskewers, adorned with any little subject or device on their upper extremity.

19. How to singe (flamber) poultry and game. — Poultry and feathered game is singed in order to burn any vestige of feathers, and to remove from the skin the tips of quills that cannot be disengaged with the hands. They are singed by the aid of charcoal or of paper, also by burning spirits of wine. The flames of charcoal and paper have the inconvenience of blackening, while spirit of wine has not; therefore the last is preferable, but must be used with utmost care, lest an accident might happen. In order to singe larger poultry, or feather-game, they must be taken hold of by the throat and paws, presenting all their surfaces by turns to the flame. As for singeing smaller game, it is traversed by a skewer. The spirit employed for singeing, must be poured into a hollow metal-dish.

20. How to prepare garnished 'hâtelet'-skewers, to be applied to cold-pieces. — The 'hâtelets' for cold-pieces, or cold entrées, may be composed with the same elements, as those for hot removes; but the truffles, cocks'-combs, crayfish, and prawns, must all be cold; they are glazed with the paste-brush, or coated with jelly, according to their nature.

The 'hâtelets' for cold-pieces may also be constructed with jelly; they are formed in little tin-cases, of which are given here three models. These 'hâtelets' may be adorned either with pickled tongue, udder, poultry-fillets, or even truffles. The decoration of the 'hâtelets' must be pierced by the skewer, which then is thrust through the case; this case is maintained at its desired height by aid of a stanchion fixed to the skewer,

and by a piece of raw paste, which must entirely stop up the lower aperture of the case, by which the liquid jelly would else escape, as soon as filled in. In these conditions, the hâtelets are run, in an upright position, into a thick layer of pounded ice, which is pressed together, and covered with a sheet of paper. The case being cold, it is filled gradually with very clear jelly; this jelly must be liquid, but cold. As soon as the jelly has got firm, the understanchion is removed, as well



as the paste; the case is quickly dipt into warm water, then removed, leaving the jelly adhering to the skewer.

21. How to lard (barder) game and poultry. — Larding (larder or barder) is inexactly used for two different ways of applying (lard) fatbacon, whether to fowls or birds; either method may be so applied equally to both poultry and game; such as chickens, capons, pigeons, partridges, and pheasants. In the former method, which may properly be called barding, must first of all be cut a strip of bacon, rather thin than thick, which is then trimmed square, applied on the breast of the piece of poultry or game, and fixed on with three or four turns of thread tied separately on the side. — In the chapter on poultry, will be found a drawing representing a pullet (bardé) barded. 22. How to lard (piquer) poultry and game for roast or entrée. — If a chicken or pheasant is to be larded (piqué); after being trussed and tied, it is singed once more on the breast-side, so as to get the meat firm. It is wiped and left to cool previous to larding. — In the chapter on game the drawing will be seen representing a pullet and a partridge larded.

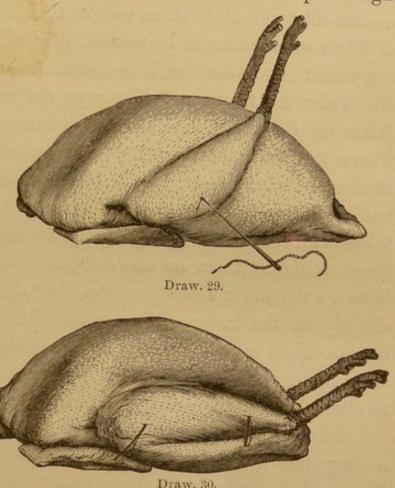
23. How to bone (désosser) poultry and game. — All poultry and feather-game, that is to be prepared for a 'galantine', must previously be boned; but, above all, it must be slightly singed, well wiped, and plucked; then cut off the pinions, paws, and neck, preserving the skin of the last as long as possible; the skin is now split all the length of the back, the carcass disengaged on both sides, with the aid of a small knife; after which the stump of the wings is disengaged, so that the fillets may be reached: if poultry is boned, the minion-fillets may remain on the carcass. When the breast is disengaged, the legs are also disengaged, by dislocating the bone of the first joint, adhering to the carcass; then bone the thick flesh of the leg and the drumstick; cut the carcass, at the junction of the rump, thus to disengage it entirely from the meat; in this condition the piece of poultry or game is entirely boned; nothing remains further to be removed, but the two pinions of the wings, and the sinew of the flesh of the thighs.

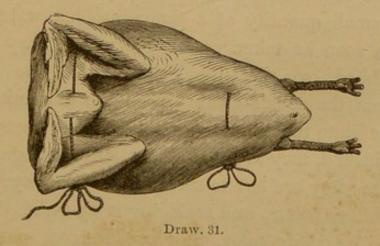
24. How to truss and bring-in-shape poultry and game. — The bringing-in-shape (*habiller*) of a chicken consists in feathering, plucking, singeing, drawing, and trussing it.

Take a chicken in its feathers, pluck, and slightly singe it. Burn the skin of the paws, till it can be removed, by rubbing it with a cloth.

In order to draw the chicken, first split the skin of the neck lengthwise, and make the opening wide enough to remove the bag of the stomach; then introduce the forefinger into the hollow of the body, to disengage the interior; manage a little aperture at the back of the neck (*croupion*), and remove the intestines at this side; cut the skin of the neck beneath the head, then the neck of the chicken at the beginning of the stomach, and last of all, cut the paws to equal length. Cross the pinions over the back. Take a large trussing-needle, into which insert a long string or line of pack-thread. Set the chicken on the table, rest it on its back; now, with the left hand, press both the legs, so as to maintain them of equal height

(see drawing 29), then pierce the meat beneath the bone with the threaded trussingneedle, turn the chicken on its side again, so as to run it thro' the pinions, (30) taking also the skin of the stomach; now draw the thread fast, and tie it on the side; again turn the pullet over, placing it on the back, again press both the legs with the left hand, so as to keep them still of equal height, and slip the trussing - needle above the bone of the drumstick; then turn the chicken once more on the side, introduce the larding-pin through the carcass, at the height of the sot - ly - laisse, coming back to the hanging end of the thread, and fastening it see drawing 31). In these conditions, the chicken is russed in such a manner, hat both the knots are on





he same side; consequently the thread can be cut and removed more easily. — Pheasants, pigeons, and partridges, can be trussed according to he same method, if intended to be roasted. The trussing of poultry for an entrée is represented later; the method will also be given of trussing snipes.

THE HOUSEHOLD COOKERY-BOOK.

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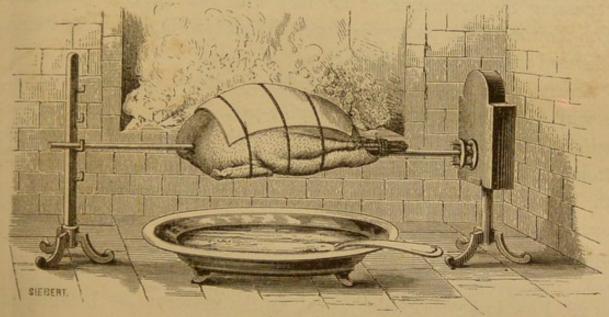
25. How to take up fillets of poultry, or of game. — Split the skin of the breast of a chicken, remove it back so as to lay bare the fillets, which disengage on both sides with the aid of a small knife, letting the minion-fillet adhere to it, as well as the pinion. If there is but one entrée of fillets of chickens to be served, it is convenient to remove the bone of the pinion; as in dishing, it occasions inconvenience.

Take the fillets up, disengage the minion-fillets; place the larger fillets on the table one by one, resting them on the smoothest side, where the flesh is covered by the epidermis; fix them with the palm of the left hand, and slip the blade of the knife between the meat and epidermis, so as to remove the latter at one pull; immediately beat the fillets with the handle of a large knife, remembering to moisten it; trim them, rounding them on one side, and contriving a point on the other. Remove the inner sinew and the thin skin of the minion-fillet, beat it slightly on the inner surface: this addition enlarges the fillet; but the minion-fillets may be utilised, as fillets themselves; it will suffice to beat them slightly, to moisten them, putting them together two and two, and to give them the same shape as to the larger fillets.

26. How to blanch and boil cocks'- combs. - Cocks'- combs supply a very fine garnish, but only if they are cooked of a nice white. The cocks' - combs must first of all be blanched, by plunging them, a small quantity at a time, into hot water, by the aid of a skimmer. As soon as taken out of the water, they are drained on a cloth, and rubbed, so that the epidermis of the surface is removed entirely from the cock's-comb. Then the extremities of the points are cut, to facilitate the extraction of the bloody parts. When the cocks'-combs are trimmed, they are placed in a large kitchen-basin with water scarce tepid; then they are left to soak for a whole day, carefully changing the bloodstained water, and replacing it by tepid. When the cocks'-combs are of a nice white 'color, they are drained, placed in a well-tinned stewpan, moistened with a little white broth, mixed with the juice of a few lemons; a piece of butter is added, then the cocks'-combs are covered with a buttered sheet of paper; the stewpan is shut, and the cocks'-combs are boiled on a very slow fire, for twenty or twenty-five minutes, according

to their size. In any case, they must be kept firm; as cocks'-combs, over-done, lose all their qualities.

27. How to roast on the spit. — There are several methods of roasting meat on the spit; the fire at which it is roasted may be either of coal, or charcoal, or else even of wood. In great kitchens, where larger turnng-spits, jacks, are used, wood-fire, or charcoal is mostly taken. With



Draw. 32.

e jacks (rôtissoires) of tin (fer-blanc) and small turning-spits, mineral al is used. I consider the small spring turning-spit one adapted for small kitchen; it is much superior, and far preferable to the iron rackit, not only because the movement of rotation is continuous, and more gular, but because it can be easily transported, and installed in every ace.

The art of roasting, whether poultry, butcher's meat, or game, requires e greatest care; especially the direction of the fire being of the first portance. One must try to feed the fire, rather on the sides, than in e centre, where it will always be sufficient. In the commencement of e operation, the fire must be moderate, if for a large piece. Small ultry, pigeons, and particularly small game, on the contrary, require a using fire during all the time of roasting : the intensity of the heat must vays be in inverse proportion to the size of the piece. One precaution,

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never to be neglected, is to fix the piece to be roasted, solidly to the spit, either with thread, or by means of iron-skewers.

The time requisite for roasting, can only be approximately determined : this entirely depending as well on the size of the pieces roasted, as on their degree of tenderness, as well as on the intensity of the roasting fire.

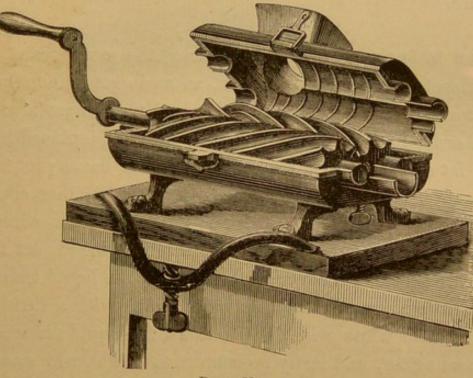
The right degree of roasting may be judged of, in poultry or game, by pressing the drumstick of the legs with two fingers; if the meat is soft to the touch, the poultry is done. When fowl is nearly done enough, the inward meat puffs out small clouds of steam.

Roasts must repeatedly be moistened, either with their own fat, or else with butter, melted in the dripping-pan. If a large piece of meat is roasting, care must be taken to avoid taking the moisture fallen to the bottom of the dripping-pan : poultry and game, should only be moistened with butter. In order to prevent the roasting piece from getting too brown a color, it must be wrapped up, either with strips of bacon, or simply with buttered paper.

28. How to broil (griller) meat on the gridiron. — Broiling meat, or fish, on the gridiron, is a very simple operation; yet is it one that needs great carefulness. In most of the kitchens of the middle-class, there are handy machines for broiling on (what is called) a gridiron (à coulisse) with grooves or slides. If these are so arranged as to draw in and out well, these machines, so simple, and so little costly, are of an exquisite perfection, saving, and essentially practical. If no such machine is at disposal, a thick layer of burning wood, or charcoal, which is preferable, must be spread over a bed of hot ashes, at the side of the spit, or of the oven; stir the pieces that are too blazing, then set the gridiron on this 'braise', thus to broil the meat, while turning it from time to time. The whole art, and skill of broiling on the gridiron, consists in being well aware of the time requisite for each sort of meat; and especially distinguishing, what degree of heat is requisite or suitable to each. Speaking generally, the thicker the pieces are, the more difficult the meat will be to set, and get cooked through; so much the more

moderate must be the fire. With pieces of but little thickness, it is just the contrary; here the fire must be brisk and fierce. In most cases, it is very difficult to fix the time requisite for a piece to be broiled on the gridiron, whether cutlet or beef-steak; as this time does not depend only on the thickness of the meat, but also much more on the degree of heat they are exposed to. Meat, broiled on the gridiron, must be turned only once during the time of preparation.

29. How to chop meat. — Formerly meat was chopped with knives of the shape of a crescent, uncomfortable, and even dangerous, to handle.



Draw. 33.

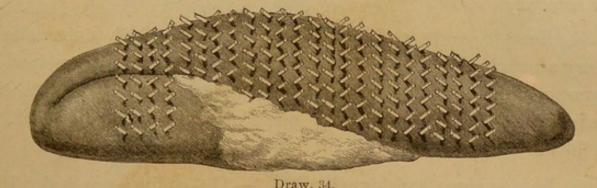
Now-a-days little chopping-machines are more generally used, of great precision, very expeditious, and altogether giving excellent results. There are machines of different construction, and very moderate price; some are spherical in shape, and turning round, others are cylindric; all of them produce the same results, though by different combinations : a small chopping-machine is not to be dispensed with in a kitchen of the middle-class. — The machine, of which a model is here given, is of English origin : it is one of the most practical that I know of; it has a double cylinder. Further on will be given the model of a spherical machine used in France. 30. How to poëler poultry. — 'Poëler' means boiling or stewing the meat in a fat, unctuous, slightly acidulated, white stock, having the quality of preserving the whiteness of the meat. Here is the way to prepare the cooking-stock for (white-stewing) 'poëler': fry, with some bacon-trimmings, onions, carrots, celery-root, and a little ham; add to this a garnished bunch, moisten with white broth, of which the fat has not been removed, and a little white wine; add the pulp of a lemon without its peel or seeds. — Poultry that is to be white-stewed (poële) must be moistened to height with this stock, and boiled slowly on a moderate fire.

31. How to braise meat. - 'Braising' the meat means, cooking it in the hot-closet, but in a good stock, so as to get it thoro'ly done, and yet to preserve its nutritive juices. Braised meat must always be well cooked; in order to braise it, first of all, it must be placed in a stewpan. with good fat or butter, and some trimmings of bacon; let the meat fry on a moderate fire, turning it repeatedly; season it, then slip in, at the bottom of the stewpan, onions and carrots cut in thick slices; let these vegetables fry, and moisten the meat with a little broth; set the stewpan on a brisk fire (keeping it covered), so as to let the liquid reduce to glaze, giving it a little color; moisten the meat again with a little broth, and then with a little white wine, so as to let the liquid reduce once more; turn the meat again, and lastly moisten it to height with good broth, let it boil on a very slow fire, with hot ashes on the lid of the stewpan; or else at the entrance of the oven. When the meat is three-parts done, and if it has diminished in volume, changing the stewpan is convenient, passing the stock through a sieve.

If the meat is to be well braised, it is essential to avoid its boiling in either too light, or too fat a cooking-stock; in the former case, it will not be braised, but boiled; in the latter, it has lost its juice without acquiring any distinct quality. If the operation has been well managed, the meat, when reaching the term of its cooking, ought to be found moistened to a quarter its height, with succulent good stock, reduced to half-glaze, and of a nice color; then, instead of being dry, the meat proves savory,

nutritious, pleasant to the taste, and easy of digestion. But few cooks are well versed in this operation, simple though it be.

32. How to trim and lard tender-loin (fillet) of beef. — A minion-fillet, or under-side, of the loin of beef, when bought, is covered commonly with skin and fat. If the fillet is to be cooked entire, the sinewy skin, and part of the fat, must of necessity be removed; this is what is meant by trimming the fillet. For this operation, all the fat must be removed from the top of the fillet, from one end to the other, then the rib-bones are disengaged. The fat adhering to the side opposite the ribs,



is only partially removed. Now the sinewy skin, covering the upper meat of the fillet, must be removed in strips, proceeding by slipping the blade of the knife between the skin and the meat, to disengage the former from one end to the other; this operation is very simple, yet it requires to be accomplished with precision: the upper meat of a trimmed fillet must be smooth, that is, it must not be furrowed by hollows occasioned by wrong movements of the knife. The skin being removed, both the extremities of the fillet are rounded. The fat inside the ribs, on the side opposite to the back-bone, is the only portion of fat allowed to adhere to the meat. The larding of a fillet is applied to its upper surface, in transversal, intertwined, straight, lines, operating according to the method demonstrated by the drawing.

33. How to salt meat. — The method about to be described, is the one I always practised, it seeming to me the best; I learnt it in England.

In order to salt beef, or pork, as well as tongues, they must first of all be rubbed with fine salt; then they are ranged on a board in a cool place, and covered with a layer of salt; keep them thus for ten or twelve hours. Boil thirty-two quarts (8 gallons) of water, with ten pounds of salt, four ounces of saltpetre, two pounds of raw sugar; (or proportionally for sixteen, eight or four, quarts; *i. e.* 4, 2, or 1 gallon) add to it some aromatics and peppercorns; let the liquid cool.

Range the pieces of meat in a tub or small cask, cover them with the souse; place over them a wooden round, and put a weight on this, in order to keep the meat covered by the souse; turn it from time to time. — Proceeding thus, twelve days will suffice for salting a tongue. Fifteen days will do to salt a buttock of beef, or a sirloin: large pieces of meat must be always boned.

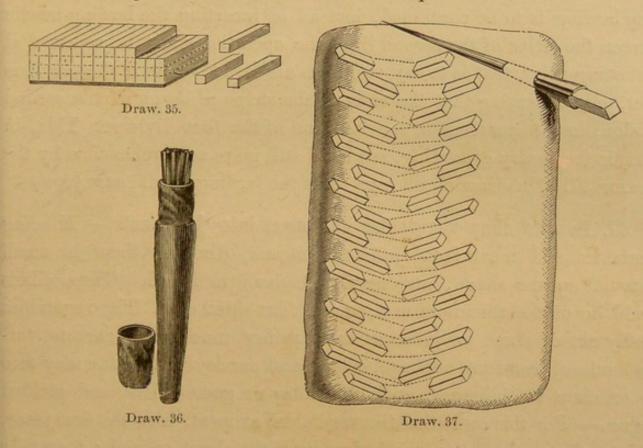
34. How to prepare bunches of parsley. — The thing called in cookery a bunch of parsley, is a few sprigs of clean parsley, shaped into a faggot or bundle, bound round with thread, then cut on both ends. Bunches of parsley are commonly garnished with half a bay-leaf, and some blades of thyme.

35. How to stone and blanch olives. — If the olives are fleshy, large, and with small stones, these must be removed by the aid of a columntube. If the olives are small, the pulp must be detached spirally from the stones, with the aid of a small knife, slipping the blade between the pulp and stone; if the pulp is well cut, the olive should get its old shape again, when the stone is removed. In order to blanch the olives, they must be plunged into boiling water, and immediately removed back to the side of the fire; drain them five minutes after.

36. How to lard meat (piquer). — The art of larding according to the given rules, is not in the power of everybody; it is a work of practice, but especially of attention and of taste.

In order to lard (*piquer*) well, it is imperative to have at disposal some good salted bacon, but fresh, white, firm, and dry. Previous to cutting off the strips, the bacon must be kept on the ice, especially in summer, so as to give it more consistence; as for the length, and thickness of the strips of bacon, this is a matter of taste. It is sufficient, if they are of equal size, and of an exact square shape; of course these strips must be longer, and thicker, when adapted to large pieces, than when

to small ones. The essential point is, to cut them uniform. In order to gain that end, a piece of bacon must be cut in form of a long square; when well trimmed, it is to be cut transversally at equal distances, in the order represented by the drawing 35. Then equalise it with the blade of the knife, and cut it in a horizontal direction, so as to form square strips of equal thickness. The larding-needle (*lardoire*), must of course be adapted to the thickness of the strips.



In order to lard meat properly, one must be seated comfortably; take the meat on a white cloth, place it on the left knee. The lardingneedle must be inserted in the meat slanting from right to left, and not straight down; that is, the lines of larding must be arranged in regard to the look, in such a manner, that the eye can embrace their total; to be still more precise, I will say, that the meat (with respect to the person who is larding) must be placed exactly in the same direction, as it is represented by the drawing 37. The larding-needle, provided with its strip of bacon, must be inserted in the meat to a depth calculated, according to the length of the strip of bacon; but the needle must be removed from the meat in such a manner, that the bacon remains in the flesh; this strip must then be visible at both ends, without one of its sides being longer than the other. And that is precisely the thing, which can only with difficulty be obtained at the first attempt.

A first line being once larded, the strips of the following one must be slipt in between those of the first, and come out just at half the thickness of the meat occupied by the first line; a look cast on the drawing will show this method exactly. But when these first two lines are larded, if the larding is to be continued, instead of inserting the larding-needle between the strips of the second line, the operation must be renewed at its starting-point, that is to say, two lines are larded again in the previous order, only observing that the ends of the strips of bacon of the second division, lose themselves in the last line of the first division. This, in short, is the theory of larding, rendered still more comprehensible by the drawing 37. The drawing 36 represents the larding needle case (*étui*).

37. How to chop vegetables and meat into 'julienne'. — Mincing vegetables and meat into 'julienne' means, dividing them in small fillets of square shape, and nearly an inch in length. These fillets should be of the thickness of a square four-sided cord. The vegetables usually cut or shred to 'julienne' are: truffles, mushrooms, carrots, turnips, onions, beet-root, cabbage, celery, and parsley-roots. One may also cut or chop to 'julienne', cooked poultry-or game-fillets, and pickled tongue. — For this operation the vegetable, or meat, is in the first place, cut into slices of greater length than breadth, about an inch; then take these slices, place them one upon the other in small quantities; chisel them transversally, observing to cut the fillets just as broad, as they are thick.

38. How to prepare 'salpicons'. — 'Salpicons' are prepared with cooked and cooled meat, with pickled tongue, sweetbreads, and so on; they may also be prepared with game or poultry, as well as with fat-liver, vegetables, truffles, and mushrooms. The meats or vegetables destined to compose a 'salpicon', are cut in dice, more or less large, according to the use for which they are intended; but in all cases, they must be as regular as possible. For this preparation the food is divided in slices of equal

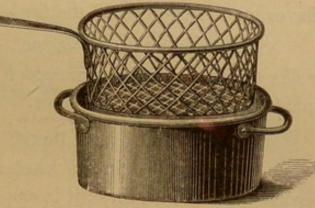
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thickness, these are then divided into fillets, which again are cut transversally; this being the safest method to obtain regular dice.

39. How to prepare frying-fat (friture), and how to fry. — Articles of food are fried in oil, fat, or hog's lard. If the kitchen-grease (*dégraissis de cuisine*) is to be employed for frying, it must previously be purified by boiling; that is, all the aqueous parts are drained, and it is boiled until all its moisture be evaporated; then the fat is strained through a plain

cloth, in order to be warmed at the time of frying.

The method of frying is very simple, yet merits being considered; altogether it consists in simply plunging the elements, destined to be fried, into the hot liquid; yet is it in practice necessary, to consider well the nature



Draw. 38.

of the substance, and accordingly, to throw them into frying-fat of more or less heat, and to fry them on a brisk or slow fire. The result aimed at is: setting well the pieces plunged in, and imparting to them a fine yellow color, nothing being less appetising than an overbrown frying. Fryings in general must be served on coming from the pan. In every kitchen two frying-pans must be at disposal; one of them, kept clean, is preserved for fried entremets and hors-d'oeuvre; the other, less fresh, is employed for frying fish. — The accompanying drawing represents the frying-pan, furnished with a grating (grille).

40. How to prepare 'montglas'. — 'Montglas' of poultry, game, fatliver, and sweetbread, is prepared by cutting the meat in large fillets more or less long and thick, according to their nature, and the use the 'montglas' is intended for: 'montglas' indeed being only big 'julienne'. Meat of poultry, game, and so forth, which is shred or chopped to 'montglas', is generally mixed with mushrooms, truffles, or pickled tongue. These garnishes are thickened with good brown or yellow-sauce; they are warmed in the 'bain-marie' without ebullition. 41. How to prepare fine-herbs, raw or cooked. — Raw fine-herbs include: leaves of parsley, chervil, and taragon; chives, and onions; all chopped. Cooked fine-herbs comprise: chopped shalots and onions, fresh mushrooms, truffles and parsley also chopped. In order to cook these fine-herbs, the onion and shalot must first of all be placed in a stewpan with butter, and allowed to fry without taking color; then add the chopped mushrooms; which fry, turning them, till all their moisture has evaporated; add then the truffles and parsley, season them to high flavor, and take them off the fire. The truffles may be omitted.

42. How to prepare 'liaison'. — Liaison is compounded with diluted yolks of eggs, and either cream or broth: previous to being used, liaisons must be passed through a sieve.

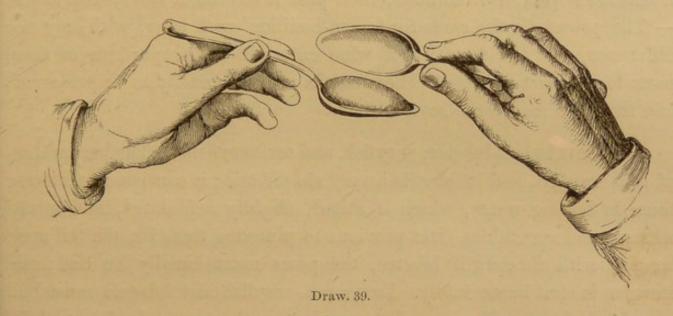
43. How to prepare liquid caramel. — Liquid caramel (brown sugar-candy), called in the kitchen monkey-gravy (*jus de singe*), is very requisite in second work; it is employed for the coloring of brown-sauces, and all liquids of which the color is thought too feeble. Yet it must be used sparingly, having a rough, biting, taste, which easily imparts itself to the liquid, if colored too much.

For the preparation of caramel, it is sufficient to put a handful of white powder-sugar into an earthen skillet, or into a copper one, not tinned; set the stewpan on a moderate fire, stir the sugar with a wooden spoon, without leaving it, until well dissolved; then remove it back on to a slow fire, and boil till it is quite brown, and the steam rising from it becomes rather white; moisten it with warm water, and boil until of the consistence of light syrup. — This caramel should be preserved in a small bottle, shut up with a chiseled cork, so that, when the bottle is turned over, the liquid may escape, although the cork be not removed. These precautions being taken, it is easy to pour out only the quantity required.

44. How to prepare cooked marinade. — Mince one onion, one carrot, and a piece of celery, put them into a stewpan with trimmings of bacon and fat; let these vegetables fry on a moderate fire, stirring them, till they have taken a little color; moisten with a pint of plain vinegar;

add thyme, bay-leaf, some sprigs of parsley, a clove of garlic, whole pepper; let the liquid boil, reduce it one third, then pass it through a sieve, and let it cool.

45. How to form quenelles with the spoon, and to poach them. — In order to form quenelles, there is wanted, in the first place, some very smooth force-meat; betaking one's-self to a cool place, and taking a stewpan with very hot water, and two tablespoons: one of these spoons must remain



in the water, the other is filled with force-meat, which is rounded and smoothed on the top with the blade of a small knife. It must not be neglected, that the force-meat must rise above the level of the spoon; but the most important is, to give the quenelle a fine shape, and to smoothe it well on the top. The quenelle being shaped, take the warm spoon with the left hand, slip it between the force-meat and the hollow of the other spoon, so as to disengage the quenelle at one pull: this is the operation represented by the drawing 39. This quenelle must immediately be slipt on the bottom of a slightly buttered sauté-pan; in saying 'slipt', I mean, it is placed in the sauté-pan without turning it over : the surface smoothed with the knife must always remain uppermost.

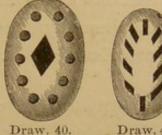
For the poaching of quenelles, it is sufficient to cover them with boiling salted water, keeping the saucepan on the fire, till the moment the liquid starts to ebullition; then remove it back, cover it, and five minutes after, drain the quenelles, in order to dish them. 46. How to prepare court-bouillon. — 'Court-bouillon' is applied to cooking various kinds of fish. It is prepared with vinegar, white wine, or red wine, according to the species. — Mince two carrots, two onions, a piece of celery-root; place them in a stewpan with butter, let them fry on a moderate fire; add some sprigs of parsley, thyme, and bayleaf, some peppercorns and cloves; moisten with two quarts of fish-broth, or simply hot water, and a pint of vinegar. Skim the liquid, salt it, let it boil for a quarter of an hour, then pass it through a sieve, and use it. — The process is the same for 'court-bouillon' with wine, with only this difference, that the quantity of wine enters in the proportions of three parts to one part of broth. These stocks are very easily to be preserved, and therefore may serve several times.

47. How to boil lobster, crayfish, and sea-crayfish. — The preparation of sea-crayfish, and lobster, is a very simple one; it consists in plunging them in boiling water, which is salted, slightly acidulated, and mixed with minced vegetables. But previous to plunging them in, the tail must be tied with thread; if lobster, the paws must equally be tied; the stewpan is shut immediately. Large sea-crayfish and lobsters must boil on a brisk fire for fifteen or sixteen minutes; they must be left to halfcool in their liquor; the stewpan having been removed from the fire. To boil crayfish, they are simply placed in a stewpan with salt, some peppercorns, a bunch of parsley, some minced vegetables, and a little vinegar, or white wine. The stewpan is covered, set on a brisk fire, and the crayfish are boiled for eight or ten minutes, giving them a toss from time to time.

48. How to poach oysters. — In order to poach oysters, they are opened, their liquor is put into a stewpan, together with the meat; the liquor is mixed with a little white wine, so as to moisten them to half their height. — Set the stewpan on the fire, let the liquid boil, immediately remove it back to the side of the fire; two minutes after, pour oysters and liquid on a sieve, carefully collecting the stock. Then the oysters are refreshed, spunged, and trimmed: from boiled oysters the beard and knobs are commonly removed.

49. How to prepare decorated quenelles. - Large decorated quenelles are employed as a garnish, or complement of the garnish, of removes or entrées; they may be prepared with force-meat of poultry, game, or fish. These quenelles are formed on pieces of buttered white paper; the

shape requisite must be imparted to them by the aid of the blade of a small knife, smoothing the surface carefully. Large quenelles are commonly decorated with truffles or pickled tongue, yet truffles are preferable. The truffle-decoration





Draw. 41.



can be applied to the quenelle, either previous to poaching them or after; in the former case, the details of the decoration are slightly encrusted in the force-meat, after being moistened with albumen: thus the quenelles are plunged into boiling water, but, with the paper whereon they have been formed. If the quenelles are decorated, after being poached, the details of the decoration must simply be applied, but being previously masked, or else moistened on one side with a little soft force-meat, so facilitating their being fixed. Quenelles are poached, without ebullition, in salted water.

50. How to parboil eels. — In the first place the eels must be killed; if they are large, hang them up by the head, cern the skin all round the neck underneath the fins, cutting it slightly, so as to be able to seize hold of it; then take it with a cloth, in order to draw it off the body of the fish. As for small eels, after having cerned the skin of the neck, it is sufficient to scald them, and then remove the skin with the aid of a cloth.

51. How to scale and cleanse fish. - Among scale-fish there are none, but sardines and red mullets (rougets), which are not generally scaled if broiled; but there are some species, for instance the sole, from which, instead of scaling them, the skin is removed altogether; it is the same with pike and carp : instead of scaling them, the knife may be slipt between the skin and the scales, which are removed by strips.

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There are exceptions, when fish are not drawn, such as anchovies, sardines, and red mullets; but even in this case, it is convenient to tear off the gills. The fish, requiring to be drawn, are drawn generally from the belly; but this aperture must always be contrived, as narrow as possible. In some cases, it even proves convenient, not to open them at all, and to draw them by the gills; this proceeding being preferable, whenever it is practicable.

52. How to prepare suet-paste. — Spread a pound of flour in a circle on the table; place in its centre half a pound of chopped beef-suet, a little salt, an egg, and two glassfuls of water; form a stiff-paste, let it rest half an hour previous to employing it.

53. How to prepare nouille-paste. — Nouille-paste is prepared in the proportions of five or six whole eggs to a pound of flour. — The flour is strained over the table, gathered, and a cavity formed in its centre; in this hollow put a pinch of salt, five or six whole eggs, and two tablespoonfuls of cold water. Bray the eggs with the hand, gradually introduce into them the flour, so as to obtain a paste of not too great consistence; roll it on the table until quite smooth; wrap it up in a cloth, and let it rest for ten or fifteen minutes.

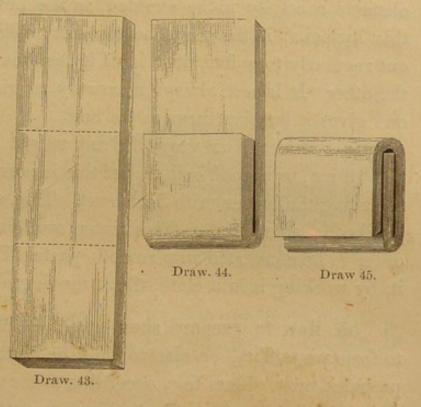
54. How to prepare puff-paste. — This paste is in fact easily prepared, but requires to be treated with practical skill and experience. Above all it is indispensable, to use flour of the first quality. — Weigh out a pound of good, firm, flour, well dried, and strained; set out a pound of good, not too fresh, butter : in summer this butter may be kept on the ice till wanted; in winter it must be kneaded in a cloth, so as to make it supple.

Spread the flour on the table in a circle, pour a glass of water in the centre, add a pinch of salt, then with the right hand, softly mingle the flour and water, so as to get a smooth, and soft paste, but yet of nice consistence; work it for but two minutes, if the paste is well prepared, it ought not to stick, either to the table, or to the hands. Cover it with a cloth, and let it rest for ten minutes. Sprinkle the table with a little flour,

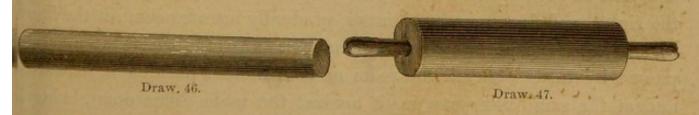
on which place the paste; which roll out, and enlarge by beating it with the hand; give it a square shape. Knead the butter vigorously in a cloth, give it also a square shape, but smaller than the paste; place the butter on the centre of the paste, then bring back the four sides of the paste,

crossing them over the butter, so that the butter may be entirely wrapped up.

Take a pastry rollingpin,* which apply to the paste with both hands, pushing forward the paste, as well as the butter in its interior. Bring the paste to the thickness of a tenth (or an eighth of an inch), keeping it straight on both sides : in short, just as represented by the strip in drawing 43; now take the strip at the side nearest your-



self, in order to fold it at a third of its height (see drawing 44); press it together it by passing the rolling-pin over, and immediately fold over the opposite end, so as to cover the first folding. The drawing 45 represents exactly the mode of the complete folding.



At this point, the paste has got one turn; to fold it again it must then be given a half-turn to the right, and then be rolled out with the rolling-pin, pushing it forwards; when as thin as at the first time, fold it

* A drawing is here given of two rolling-pins: the one (46) is of French, the other (47) of German origin: the latter has two movable handles at the ends, so that it is only the thicker part, which rolls over the paste.

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again: now the paste has two turns; in this condition it must be left to rest in a cool place for ten minutes; then the operation is begun anew, giving it two turns more; let it rest for ten minutes, previous to giving it the last two turns, always proceeding according to the first method. One obstacle carefully to be avoided, is the butter escaping from the paste; this happens, if the paste be too soft, rolled out too thin, or not rolled out regularly to a flat, that is, if it remains thicker on one side than on the other. It is not always necessary to give the paste six turns, often one gives it but five turns and a half.

In summer it is very difficult to get good puff-paste, without the help of ice, or a good cellar; but this inconvenience may be obviated, by replacing the butter with beef-suet. This suet must previously be well plucked, then soaked in fresh water, well drained, and then pounded, in order to be converted into smooth paste. Then some suppleness is given it, by working it in a cloth, till at the degree required.

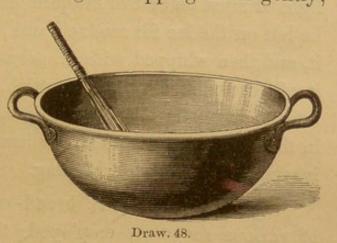
55. How to prepare short-paste. — Short-paste is employed either to form paste-flats, or else to line the bottom of the dish for pies. It is prepared more or less fine, according to the employment it is intended for: the more the quantity of butter is augmented, the finer the paste will be. For paste, serving to spread inside the pie-dish, a third, or half in the pound, will do. — Strain a pound of flour on the clean table, gather it with the hands, form a hollow in its centre; in this centre put the butter, one yolk of egg, a pinch of salt, and a quarter of a glass of water. With the right hand first knead the butter, gradually introduce into it the flour, so as to get the paste smooth; to make it 'short' (briser), it must be passed by turns beneath the palm of both hands, pushing it forwards, and at the same time pressing it against the table. This done, bring it again together, and shorten it once more, sometimes even a third time: it must any-how be smooth, and compact: then wrap it up in a cloth, and let it rest, for an hour, in a cool place.

56. How to whip whites of eggs. — The whites of eggs, which are to be whipped, must be chosen fresh; they are separated from the yolks with the utmost care, then put into an untinned basin, and mixed with a

ELEMENTARY METHODS — PASTE.

few grains of salt, whereupon they are whipped immediately. Whites of eggs are whipped, either with an osier-whip, or a whip of thin iron-wire; if the whip is of iron-wire, it must be noticed, that it be not recently tinned, as the contact of fresh tin curdles the eggs; this being the reason, why they are whipped in an untinned basin. In order to get the whites of eggs quite thick and frothy, one must begin whipping them gently;

encreasing the vehemence of whipping, according as the volume augments. The whites must be whipped in such a manner, that they absorb as much fixt air as possible: as it is the mingling of the oxygen with the albumen, that gives consistence to the whites of eggs. At the degree requisite, the whipped whites must be



smooth and firm; if they were graining or threatening to curdle, they must be kept right, by adding a few drops of citric-acid, or a pinch of oowder-sugar.

57. How to prepare hot short-paste for pies. — Pass through a sieve, on to the table, a pound of flour; gather it in a heap, form a hollow in its centre; in this hollow place a little salt, and two or three yolks of eggs. Put into a stewpan a glassful of warm water, and a quarter of a pound of butter; when the butter is dissolved, pour the liquid into the central cavity, then introduce the flour, so as to get a stiff paste; break this paste wice, pressing it between the palms of both hands and the table; gather t, smoothe it, give it a round shape, wrap it up in a cloth, let it rest or two or three hours in a cool place.

58. How to prepare frying-paste, with cream. — Put six ounces of lour into a kitchen-basin, add four yolks of eggs, a grain of salt, dilute t with raw cream.

59. How to prepare frying-paste. — Put into a basin six ounces of lour, a grain of salt, two tablespoonfuls of oil or melted butter, and one r two yolks of eggs; with the aid of a wooden spoon dilute the flour, by degrees, with a glassful of water, scarce tepid : the paste must be smooth, and flowing, but coating well the spoon. Whip three whites of eggs; when firm, introduce them into the paste, but only a few minutes previous to using it.

60. How to whip cream. — If the cream is to be whipt well and get light, it must be first of all quite pure, and then kept quite still. It should be left on the ice for twelve hours, then poured into a basin, decanting it, and then whipped with an osier-whip. If the cream is of good quality, it will become frothy, and thickish, like 'méringue', in a few moments; if inferior in quality, it will remain soft, light, its volume does not augment; in this case, in order to strengthen it, a pinch of powder tragacanth-gum is mixed into it while whipping.

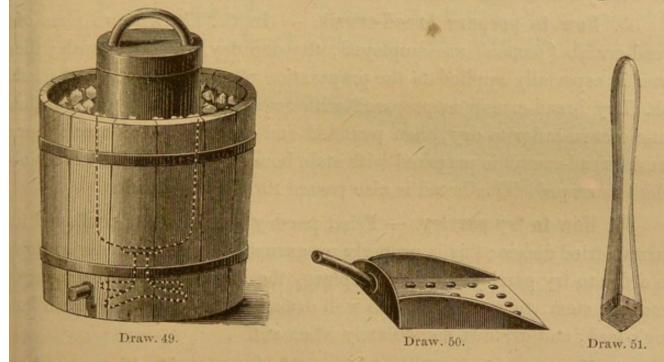
61. How to prepare bread-croûtons. — For the kitchen, 'croûtons of various shape are employed; those served with soups are generally cut in small dice, or else in flat rounds; those served as a garnish of a dish, are commonly in the shape of a crescent or triangle. In order to get bread-'croûtons' in dice, first of all cut slices of stale household-bread of the thickness intended for the 'croûtons', trim these slices to make all four sides even, and cut them in square fillets; then take these fillets in small quantities, keeping them in the left hand, cut them crosswise, so as to give them the shape of small dice. In order to obtain bread-'croûtons' of triangular shape, also cut slices of stale household-bread; divide these slices in strips about an inch long, then cut them slantwise, and in two directions, so as to obtain triangles of rather long shape, of which the longest side is cut straight. In order to obtain fine bread-'croûtons', they must be fried in clarified butter, or oil; but in a sauté-pan, and not in a quantity of hog's lard.

62. How to blanch rice. — In order to blanch rice, it is sufficient to put it into a stewpan, and moisten it largely with cold water; then a wooden spoon is put into the stewpan, which is set on the fire; the liquid is stirred from time to time, lest the rice should stick to the bottom; after the lapse of five or six minutes' ebullition, let the liquid and rice be poured on to a sieve; the rice is then refreshed, and left to get quite dry.

ELEMENTARY METHODS. — PACKING ICE-BOXES.

63. How to pack up (frapper) ice-boxes (sorbetières). — There are two sorts of ice-boxes, long ones, and others of round shape, or hemispherical. The former are in tin, the latter in tinned copper.

For packing up the ice-box, it must be disposed in a bucket of convenient size, leaving space enough between the box and the wood. If a tong tin ice-box is to be packed up, the bottom of which is not provided



weetened liquid, but can never, alone, bring it to congelation.

The drawings joined to this article represent, firstly (49) the ice-box n its bucket, resting on a pivot, and surrounded with ice; in the second lace, (50) a pallet for taking up the ice, which may be in wood, or netal, but in any case perforated, so that the water contained by the ice an be drained. The third drawing (51) represents a pestle for compressing the ice between bucket, and ice-box; this pestle is in massive wood, square at one extremity, and round at the other.

64. How to prepare 'dorure'. — The material, usually employed in the kitchen for giving the surface a golden or yellow color, called 'dorure', (or egging,) is composed simply of well beaten whole eggs, or else with yolks of eggs diluted with a little water.

65. How to prepare bread-crumb. — In the kitchen two sorts of bread-crumb (*panure*) are employed, the one dry, the other fresh; the latter is especially applied to the preparation of cutlets, fillets, and fried fish. Dry bread-crumb is prepared with remains of bread, put into the hot-closet in order to dry, then pounded and passed through a colander. Fresh bread-crumb is prepared with stale household-bread, the crumb of which is rasped. This bread is also passed through a colander.

66. How to fry parsley. — Fried parsley is frequently employed to garnish fried dishes; this is properly no garnish, but simply a decoration. In order to fry parsley, in the first place, the leaves must be disengaged from the stem, then washed, and well drained. They are plunged in hot hog's-lard, and drained immediately when stiff.

67. How to pack up (frapper) moulds in ice. — Moulds are packed up with simple ice, or else with salted ice. In the former case, it is sufficient to pound the ice, put part of it into a basin, and set the mould thereon. If the mould is provided with a cylinder, this is first filled with little pieces of ice, then the remainder is placed all round the mould.

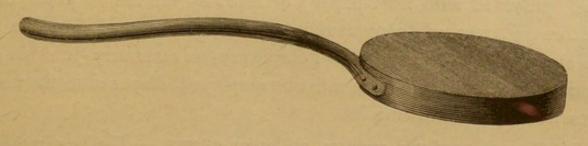
Moulds are packed up in salted ice, when they are to be filled with preparations of plombière or mousse. In this case, the ice must be pounded, the water is well drained previous to salting it, then it is spread in a layer on the bottom of a bucket; on this layer then is set the mould carefully shut, which is surrounded with the remainder of the ice, caréfully pressed together. The mould once filled with the preparation destined for it, and the junctures being cemented well with butter or raw paste, sprinkle over a little salt, and cover it entirely with salted ice.

68. How to prepare spinach-green. — Spinach-green is frequently employed to color purées for soup, butter, sauces, and even sugar; it is

ELEMENTARY METHODS. - BREADCRUMB.

prepared with clean fresh spinach, well pounded, and then strained through a coarse cloth, so as to extract all its moisture; this liquid is then poured into a sugar-pan, and warmed until beginning to break; then it is poured on a sieve, to which the coloring part adheres, while the liquid escapes. For coloring soups, nothing else ought to be used but spinach-green.

69. How to salamander. — 'Salamander' is the name of a round flat piece of iron, fixed to a handle likewise of iron. With the round part of



Draw. 52.

this red-hot iron, is glazed the surface of any food (*mets*), dredged with sugar or bread-crumb. But if no salamander be at hand, this glazing may be operated with a simple office-shovel, the broad end of which is made red-hot.

70. How to cleanse almonds and pistachioes. — In order to remove the skin from dried almonds and pistachioes, it is sufficient to plunge them into boiling water, and keep them on the fire till the skin will disengage itself by the pressure of the fingers; at this degree they are drained on a sieve, to be blanched without delay, and then refreshed.

71. How to breadcrumb (paner). — The process of breadcrumbing (paner) consists in wrapping-up the substances with a crust, formed by dry or fresh bread-crumb; but in order that this bread-crumb may adhere to the substances, the latter must have previously been dipped into beaten eggs, or at least into melted butter. For the breadcrumbing of cutlets, fish- or poultry-fillets, it is sufficient to dip them in beaten eggs, drain them, and lay them on the breadcrumb: fish-fillets are frequently floured previous to dipping them into beaten eggs. But in order to breadcrumb those substances which need a solid coating, they must first be rolled in bread-crumb, then dipped into eggs, and again breadcrumbed. 72. How to infuse zest. — The zest of lemon, oranges, and other fruit with peel, is removed by the aid of a small knife, carefully avoiding to take the white pith inside the peel, which is always of a bitter taste. In order to perfume syrup with zest, it is sufficient to let it macerate for twenty minutes in the liquid, which must be quite cold. Then the syrup is strained.

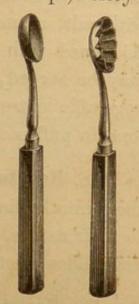
73. How to filter fruit-juice. — Orange- and lemon-juice are those commonly filtered. They are filtered, either through a china- or glassfunnel, provided with filter-paper; or else, by the aid of paper free of lime, brayed, washed, converted into paste, then spread in a thin layer on a sieve. For the filtering of gooseberry-or raspberry-juice in great quantities, a felt straining-bag must be employed, disposed in the manner represented by the drawing 59.

74. How to perfume orange- or lemon-sugar. — The best method of perfuming sugar, consists in rubbing the zest of the fruit against a piece of loaf-sugar of rough surface. The surface of the sugar is grated, as soon as moistened and colored by the zest. Then the sugar is crushed with the blade of a knife.

75. How to turn and boil mushrooms. — Comestible mushrooms are those generally employed for kitchen-use; they are the best and finest; besides they offer the great advantage of never being injurious, so long as they are but fresh. In order to prepare the mushrooms, they must be chosen of equal size, fresh, quite firm, and above all not opened. — Cut off the ends of their stalks, quickly refresh the heads or buttons, then take one of them with the left hand, and with the point of a small knife remove the skin, covering all the upper surface of the mushroomhead, turning the latter round the blade, which remains fixed in the right hand. The essential point is, to get the surfaces as smooth as possible. As the mushrooms are turned, throw them into a stewpan, holding a little melted butter, mixed with a little water, the juice of some lemons, and a pinch of salt. In order to boil these mushrooms, it is sufficient to give the liquid two or three minutes' ebullition, but keeping the stewpan covered.

ELEMENTARY METHODS. - VEGETABLES GARNISH.

76. How to cut vegetables with a spoon. - Carrots, turnips, celeryroots, beet-root, and potatoes, can be cut to the shape of balls or olives, by the aid of a vegetable-spoon or scooper, somewhat in the style of those, represented by the drawing. These scoopers may be round or oblong, uniform or channeled. Vegetables intended to be cut with this scooper, must previously be peeled; balls or olives are scooped, by introducing the sharp part of the scooper into the thickness of the vegetable over its whole surface : whether balls or olives are wished for, pains must be taken to disengage these parts as whole and intact as possible.



Draw. 53. Draw. 54.

77. How to prepare 'macédoine' and 'jardinière' of vegetables. -'macédoines' and 'jardinières' must not be confounded ; either having its particular character. A 'jardinière' is composed of fresh tender roots and

vegetables, either whole, or divided in very distinct parts; it may comprise : carrots, turnips, colewort, celery-root, frenchbeans, Brussels-cabbage, cauliflower, broccoli, small onions, heads of asparagus. Large roots, as carrot, turnip, celery, and so forth, are turned to balls with the aid of a channeled knife, or cut with a large vegetable-spoon ; the cauliflower and broccoli are divided in flowrets; the french-beans cut in lozenges, or minced. These vegetables are boiled separately, or else simply blanched in salted water, preserving their color; they are specially employed as a garnish of large pieces; most commonly they are dished in groups.

The 'macédoine', on the contrary, is composed of small vegetables, cooked separately, but mixed together; it may be Draw. 55. composed of carrots, turnips, or other roots, green-pease, french-beans, kidney-beans. The large roots are cut to balls either oblong or round, and either with the aid of a vegetable-spoon with the machine, or else with small tubes from the column-box. These vegetables are blanched separately in salted water; some of them, the firmest, may be boiled with broth, and then glazed; in any case, they are all at length mixed together

in a buttered sauté-pan, tossed on the fire for some minutes, seasoned with salt, nutmeg, and a pinch of sugar; at the last moment, they are thickened with a little reduced good béchamel-sauce; the 'macédoine' may be served, either as a garnish of large pieces or entrées, or as a vegetable 'entremets'; in the last case, it must be garnished with 'croûtons' in puff-paste or bread, fried in butter.

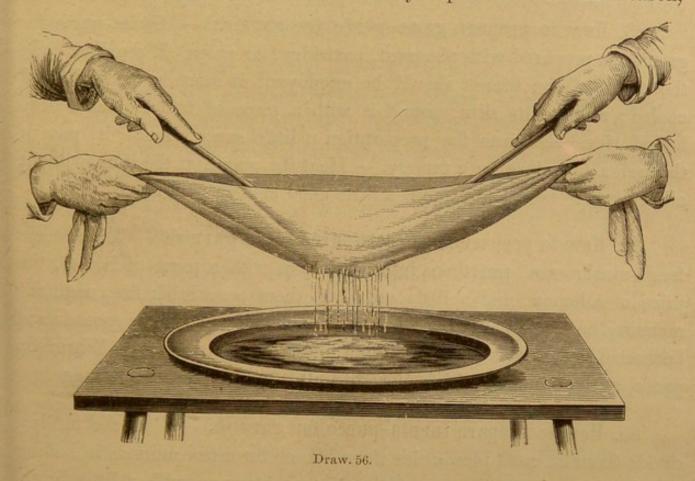
78. How to blanch vegetables. — Blanching vegetables, is plunging them into boiling salted water, to boil them more or less long, according to their nature, yet without boiling them too soft. The more difficult the vegetables are to soften, the more must the blanching be prolonged.

79. How to cleanse and boil fresh truffles. - The fresh truffles purchased in the market are commonly very earthy; in order to cleanse them, they must be put therefore into water, and rubbed with a brush over the whole surface, but especially in all the cavities. They must be left in water as little time as possible; when they are drained, take them once more one by one, in order to remove all earthy parts, that had resisted the brush, with the point of a small knife. Immediately, as each of them is cleansed, the truffles must be shut up in a stewpan, so as better to preserve their aroma. Truffles may be boiled, either peeled, or with their peel on; if boiled with their peel, they must be placed in a stewpan not too large; salt them slightly, and mask them with strips of bacon; then moisten them to nearly their height with white wine: madeira or champagne. Truffles must be boiled in a covered stewpan, and on a brisk fire; yet great care must be taken not to cook them too long, nothing being more disagreeable than a truffle overdone; which loses all its qualities : seven or eight minutes' ebullition will suffice to boil the largest truffles. If the truffles are peeled, they must be boiled with a little wine and a little good meat-glaze.

80. How to glaze small onions. — If importance is attached to getting the small onions well colored, they must not be blanched; they must only be fried in butter, or lard, and a pinch of sugar; moisten them to height with broth, letting this reduce to glaze. But if the small onions

be old, it is best to blanch them for ten or twelve minutes in boiling salted water.

81. How to pass purées through the tammy. — Generally one passes through the tammy purées of vegetables, poultry, and game, which are to serve as soup or garnish. The tammy is preferable for this reason,



that the purées are more smooth and less grainy; moreover because the sieve has the inconvenience of dropping sometimes horse-hair into the purées. The passing of purées requires two persons; each of whom takes hold of the tammy on one side, the purée is poured on the hollow formed by the tammy, then by the aid of two wooden-spoons, the bowls of which touch one another, a violent pressure is exerted, so that the purée falls into a vessel placed on a stool. The whole success of the operation depends on the regular motion of the spoons, which must recede and advance together, without ever separating from each other.

THE HOUSEHOLD COOKERY-BOOK.

82. How to prepare poultry-purée for a garnish. — Take the white meat (half a pound) of cooked chickens; remove the skin, cut them in small pieces, pound them in the mortar with a piece of butter, and four tablespoonfuls of well-done rice; when the preparation is converted into paste, season it, add to it two tablespoonsfuls of cold sauce, pass it through a fine sieve or tammy. Heat the purée at the moment when wanted, stirring it with a spoon, but without allowing it to boil.

83. How to prepare game-purée for garnish. — Game-purée for garnish is prepared with pheasant, partridge, or snipe. If possible, only the meat of the breast should be employed, it must be cooked, and cooled; remove its skin, pound it with a piece of butter, and a little boiled rice. Mix into the preparation a little sauce, season it, pass it through a fine sieve, or a tammy. — Heat the purée, at the time, without allowing it to boil, adding to it a little good melted meat-glaze.

84. How to prepare mushroom-purée for a garnish. — Mince some fresh mushrooms, put them into a stewpan with a piece of butter, the juice of a lemon, and a little salt; boil them on a brisk fire, until the moisture be evaporated; pound them, in a mortar, with some spoonfuls of béchamel-sauce, pass them through a fine sieve, or a tammy. Warm the purée, at the moment, with a piece of butter, add a pinch of nutmeg.

85. How to prepare turnip-purée for garnish. — Peel the turnips, divide them in small pieces, let them blanch for a few minutes in boiling salted water; drain them, put them into a stewpan with a little broth, and season them; let them boil on a slow fire, reducing the liquid to glaze; pass them through a sieve: the purée must be warmed in a stewpan, mixing into it a little butter, a little glaze, and a little sugar.

86. How to prepare artichoke-purée for garnish. — Mince some cooked artichoke-bottoms, let them fry with a little butter, season them, thicken with a few tablespoonfuls of béchamel-sauce, and a little glaze. Pass them through a fine sieve, or else through a tammy. Warm the purée at the moment, stirring it, finish it with a little meat-glaze.

44

ELEMENTARY METHODS - PURÉE FOR GARNISH.

87. How to prepare onion-purée for garnish. — Choose some white onions, cut them in quarters, let them three-parts boil with salted water in a covered vessel. Drain them, refresh them, press all their water out, place them in a stewpan with a little broth, salt, pepper, and nutmeg; finish cooking them, letting the moisture reduce to glaze, then mix them up with a little béchamel-sauce; work the preparation on the fire, till it be well thickened; pass it through a fine sieve, or a tammy. Warm the purée, at the moment, without allowing it to boil: if the purée is to be brown, add to it, in warming it, a little meat-glaze.

88. How to prepare chestnut-purée for garnish. — Remove the peel of the chestnuts, plunge them into boiling water, so as to be able to blanch them by removing the first skin. Place them in a stewpan, moisten to height with broth, let them boil on a moderate fire; when they are tender, the liquid should be entirely reduced. Pound the chestnuts with a piece of butter, season them, pass them through a sieve. Warm this purée with a little meat-glaze.

89. How to prepare celery-parée for garnish. — Take some cleansed celery-heads, which mince, in order to boil them in salted water; when well drained, they are put into a stewpan with some spoonfuls of béchamel; the preparation is reduced, working it with a spoon; when well-thickened, it is passed through a sieve. The purée is seasoned, warmed at the time, adding to it a little melted meat-glaze.

90. How to prepare the purée of dry vegetables for garnish. — The vegetables are boiled in water according to their nature; they are well drained, passed through a sieve. The purée is put into the stewpan, with a little butter, and glaze, or sauce. When it is time to serve the purée, season it, warm it well, stirring it, but without ebullition.

91. How to prepare 'Amiral'-garnish, for removes. — This garnish is composed of muscles fried à la Villeroi, of crayfish-tails, whole prawns, parsley-leaves. — These garnishes are dished in groups. 92. How to prepare 'Godard'-garnish, for removes. — This garnish is composed of large 'quenelles' adorned with truffles, little sweet-breads, larded and glazed scollops or 'grenadins', whole truffles, and mushroomheads. These garnishes are dished in groups, all round the removes; the 'quenelles' and mushrooms are slightly masked with sauce, the truffles are glazed.

93. How to prepare 'Commodore'-garnish, for removes. — This garnish is composed of crayfish -'croquettes', 'quenelles' with crayfish-butter and cayenne, whole large truffles, and muscles 'a la Villeroi'.

These garnishes are dished in groups; the 'quenelles' may be masked with 'matelote'- sauce.

94. How to prepare 'Matelote'-garnish, for removes. — This garnish is composed of soft-roes of carp, muscles, crayfish-tails, glazed small onions, whole mushrooms, and truffles. These garnishes are either dished by groups, or else they are mixed together; in the latter case, they are thickened with matelote-sauce, in the first, the sauce is served separately.

95. How to prepare 'Normande'-garnish, for removes. — This garnish is composed of fish -'quenelles', moulded with the spoon, blanched oysters and muscles, mushrooms in thick slices, whole crayfish tails, or minced tails of small lobster. — These garnishes are mixed together in a sautépan, and thickened with 'normande'-sauce. This garnish may also be served with warm 'entrées'.

96. How to prepare 'Marinière'-garnish, for removes. — This garnish is composed of blanched and trimmed muscles, small fish-'quenelles' with cayenne-pepper, crayfish-tails, and truffles.

These garnishes are mixed together in a sauté-pan, thickened with velouté-sauce, and reduced with a part of the cooking-stock of the muscles; the sauce must be buttered at the moment. This garnish may also be applied to hot-entrées.

97. How to prepare turtle-garnish, for removes. — This garnish is composed of cooked brains, whole truffles, and mushrooms, scollops of ox-palate cut in rounds, poultry-quenelles moulded with a little spoon, stoned olives and gerkins, turned in balls. — These garnishes are mixed together in a sauté-pan, excepting the brains and gerkins, which are dished on the top; the garnish is thickened with a little turtle-sauce.

This garnish may also be applied to hot entrées.

98. How to prepare 'Chivry'-garnish, for removes. — This garnish is composed of little 'bouchées', garnished with oysters; of potato-'croquettes', muscles 'à la Villeroi', and large crayfish in their natural condition. These garnishes are dished in groups, all round the removes.

99. How to prepare 'Chambord'-garnish, for removes. — This garnish is composed of soft-roes à la Villeroi, little quenelles formed with the spoon, crayfish-tails, whole truffles, and mushroom-heads.

These garnishes are dished in groups, separated by a whole crayfish, the tail of which is picked; the 'quenelles' and mushrooms are slightly masked with a clear Geneva-sauce.

100. How to prepare 'Providence'-garnish for removes. — This garnish is composed of small truffles shaped whole, of mushroom-heads, scollops of fat-livers, cut in rounds, small moulded 'quenelles', stoned and blanched olives.

All these garnishes are mixed together in a sauté-pan, and thickened with a madeira-sauce. This garnish is also to be applied to warm entrées.

101. How to prepare 'Provençale'-garnish for removes. — This garnish is composed simply of farced tomatas and mushrooms, which are dished in separate groups. Some madeira-sauce is served separately.

102. How to prepare 'regency' garnish, for removes. — This garnish is composed of large 'quenelles' adorned with truffles, of trimmed crayfish-tails, cocks' kidneys, whole truffles, and mushrooms. — These garnishes are dished in groups round the removes, separating them by shades and species; the mushrooms are masked with 'régence' sauce, while the truffles are glazed with the paste-brush.

103. How to prepare garnish 'à la fermière', for removes. — This garnish is composed of cabbage braised in little flowrets, braised let-

tuces, and glazed carrots; potatoes cut in a round shape and fried in butter. — These garnishes are grouped by alternate shades.

104. How to prepare garnish 'à la flamande'. — This garnish is composed of smoked bacon, which is blanched and boiled, of cabbage braised in flowrets, then of large carrots and turnips cut to the shape of a pear, blanched, glazed, or braised. — These garnishes are dished all round the removes, alternating cabbage, bacon, and turnips.

105. How to prepare 'nivernaise'-garnish for removes. — Small young carrots, trimmed whole, of an equal size, blanched, and reduced to glaze with a little broth, butter, and a pinch of sugar, yield the 'nivernaise'.

106. How to prepare 'paysanne'-garnish, for removes. — This garnish is composed of large carrots, cut in equal slices two thirds of an inch thick, blanched, and braised; then of farced cucumbers in thick pieces, as well as of broiled little sausages, likewise cut in thick pieces. — These garnishes are dished round the removes.

107. How to prepare 'chipolata'-garnish, for removes. — This garnish is composed of little sausages 'à la chipolata', of glazed small onions, chestnuts, and whole mushroom-heads. The sausages are either whole or divided, the small onions are glazed; the mushroom-heads are shaped, and cooked with butter and lemon-juice; the chestnuts are blanched, and glazed with broth. All these ingredients are dished in groups round the removes, and masked then with some madeira-sauce. — This garnish may be applied to hot entrées, in which case the ingredients, of which it is composed, are mixed together in a sauté-pan, sauced and dished.

108. How to prepare 'Toulouse'-garnish, for removes. — This garnish is composed of scollops of fat-liver, truffles, and whole mushrooms, cocks'- combs and sweet-breads.

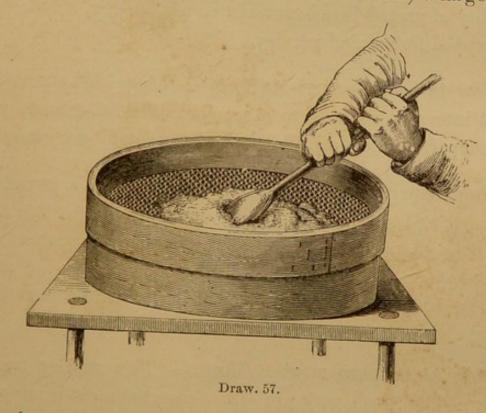
The scollops of fat-liver are cut out of a cooked goose-liver, trimmed to an equal shape, and kept warm in a sauté-pan. The truffles are formed to a round shape, and boiled at the moment with a little wine and glaze.

ELEMENTARY METHODS. - PANADA.

The mushroom-heads are shaped, cooked with butter and lemon-juice. The cocks'-combs are boiled in white-stock (*fonds-blanc*); the kidneys are simply poached, and the sweetbreads braised.

All these garnishes are dished, in separate groups, all round the removes; the livers are then slightly glazed; the cocks'- combs, mushrooms, kidneys, and sweetbreads, are masked with velouté-sauce, while the truffles must be glazed with the paste-brush; a Toulouse-sauce is sent up separately.

109. How to strain force-meat. — All kinds of force-meat must be strained, as soon as finished. In order to strain them, a large and strong



ieve must be at disposal; set this sieve on a stool, or on a table not too high, with a round baking-sheet beneath it; put the force-meat on the ieve, in order to strain it, pressing it in small portions, with the flat of a arge wooden ladle, operating in the direction shown by the drawing.

110. How to prepare panada. — Panada is employed as an auxiliary o force-meats, in order to give them the consistence requisite. Breadrumb panada is prepared with flour of wheat or rice-meal: the latter being preferable. Here is the method of operating: pour into a small stewpan a glassful of water; let the liquid boil, immediately take it off the fire, introduce into it the requisite quantity of meal, so as to get a rather consistent batter. The panada being thickened, dry it on the fire, till it can disengage itself from off the stewpan, then pour it into a kitchen-basin, and let it cool previous to employing it.

111. How to prepare stuffing for fish. — This stuffing especially is employed for large fish that are served whole, such as pike, carp, etc. Those fish, of which the belly is stuffed thus, preserve their shape better in cooking.

Chop half a pound of mutton-suet or beef-suet, mix it up with an equal quantity of grated bread-crumb, two whole eggs, a little salt, and a pinch of chopped fennel and parsley.

112. How to prepare suet-stuffing. — Chop half a pound of vealsuet, put it into a basin, add to it a pound of bread-crumb, two whole eggs, salt, pepper, nutmeg, a little chopped parsley or marjoram.

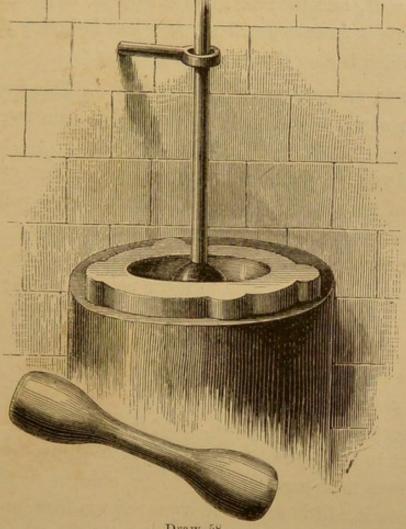
113. How to prepare sage-stuffing. — Soak half a pound of breadcrumb in water or broth; press out all its moisture, put it into a stewpan, add to it a little chopped onion, either raw or fried in butter, and some blanched and chopped sage-leaves. Boil the panada for a few minutes, in order to thicken it, finish it with a piece of butter, with some salt, pepper, nutmeg, and chopped parsley.

114. How to prepare meat-stuffing. — This stuffing may be prepared with veal or fresh pork; in either case the meat is mixed with an equal quantity of bacon, then with a quarter its volume of white softened bread-crumb pressed out well. The stuffing must be highly seasoned; there may be added to it a pinch of chopped onion, parsley, or mushroom, all of which being raw.

115. How to prepare and pound force-meat. — Force-meat is prepared with either veal, poultry, game, or fish. The flesh for force-meat must be taken off the most delicate part: of poultry, or game, commonly

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only the fillets are employed; for veal-force-meat, the minion-fillet and under-cushion (sous-noix) is taken. Whatever be the nature of the meat, it must be fresh, and well-trimmed. Force-meats of veal, poultry, or game, are composed with a little more than half their volume of panada, the same quantity of good butter, and some raw yolks of eggs. As to



Draw. 58.

fish force-meat, the quantity of panada may be slightly augmented. Force-meats especially require high seasoning, and the employment of mixt spices is most essential.

In order to be able to pound the force-meat well, a large mortar, and good pestle should be at hand; but these are instruments rarely to be met with in small kitchens; they are very necessary though. The meat destined for the force-meat, must be freed of sinewy and fat parts; it must be cut in little pieces, previous to putting it into the mortar; when it is converted into paste, add to it the cooled panada; pound them

together, till they form a smooth and compact body; then, add the butter in little bits, and without ceasing to pound. A few minutes after, pass the force-meat through a sieve. — The mortar represented by the drawing, is in marble, framed in a block of wood, and furnished with a long-handled pestle; which is kept upright by the aid of an iron staple fixed into the wall, and the ring of which ought to be wrapped round in linen: this pestle is more convenient, and less fatiguing than the doubleheaded one, which is also shewn in the drawing.

116. How to prepare veal-force-meat.* — This force-meat is used for borders, or supports, on which are dished certain warm 'entrées' and removes.

Proportions: a pound of veal, either cushion or minion-fillets, half a pound of panada, half a pound of butter, two yolks of eggs, one whole egg, two tablespoonfuls of sauce, salt and spices.

Trim the meat, cut it into large dice, which chop and pound. As soon as converted into paste, add to it the panada (a little of it at a time), then the butter, or its equivalent of cooked calf's udder, and at last the eggs, one by one; pound the force-meat quickly, for ten minutes more, season it, pass it through a sieve, immediately put it into a kitchen-basin, work it with a spoon for five minutes, introducing gradually the cooled sauce; then keep it in a cool place, until time to use it.

In respect to force-meat in general, it is always best to try its consistence previous to using it, so as to be able to rectify it, either by introducing into it a little sauce, if it proved too firm, or by adding eggs or panada, in case it should be too soft; in which latter case, pounding it again is advisable.

117. How to prepare poultry force-meat. — Proportions: a pound of poultry-fillets, half a pound of panada, half a pound of butter, two yolks of eggs, salt and spices.

Trim some fillets of chicken, or fowl, or turkey, of their epidermis or sinewy parts, and cut them into large dice; pound them quickly until

* Let us, in regard to all force-meat, earnestly recommend the use of mixed spices; those called '*épices des cuisiniers*' being the finest and best assorted product in the market; these spices being compounded by a professed cook. converted into paste; then take them out of the mortar, and pass them through a sieve. Put into the mortar the panada, which pound, adding to it, as soon as it is well cooled and beaten, the poultry-meat (but only by degrees), then half of the butter, then the eggs, and last of all, the remainder of the butter. Season the force-meat, which pound for ten minutes more, pass it through a sieve, then put it into a basin; work it with a spoon for a few minutes, smoothing it, and gradually introducing into it a little white sauce; try its consistence, to rectify it, as required.

118. How to prepare cooked poultry force-meat. — Proportions: half a pound of cooked poultry-meat, six ounces of raw meat, four ounces of panada, six ounces of cooked udder (*tétine*); two yolks of eggs, two whole eggs, salt, spices.

Trim the raw and cooked poultry-meat, which cut into dice, and pound them separately, mixing them together afterwards; when converted into paste, take it out of the mortar, in which now pound the panada, and gradually add the udder. The mixture being made, add to the preparation the poultry-meat, then the eggs; season the force-meat, put it into a kitchen-basin, and add to it a few tablespoonfuls of cooked fineherbs; work it with the spoon for a few minutes, try its consistence, and rectify it if necessary; then keep it in a cool place, until the time for use.

119. How to prepare poultry-force-meat, with cream. — Proportions: a pound of poultry-fillets, one white of egg, three gills of good raw cream, salt and spices.

Trim the fillets, which cut into large dice, and pound them, adding the white of egg; the meat being converted into paste, pass it through a sieve; put the force-meat into a kitchen-basin, gradually introduce into it the cream, working it vigorously with a spoon, so as to get it smooth; season it, try a small part, letting it poach at the entrance of the oven, then rectify it, if needs be, either with a little cream, or with a white of an egg.

120. How to prepare fat-liver force-meat. — Proportions: a pound of fat-liver, or liver of pullet, half a pound of panada, a quarter of a pound of rasped bacon, four tablespoonfuls of cooked fine-herbs,

four spoonfuls of brown-sauce, three yolks of eggs, and one whole egg; add the fine-herbs; let these cool together, and then pound them. When converted into paste, take it out of the mortar, pound the panada with the remainder of the rasped bacon; add the fat-livers, by degrees, then the eggs, salt, spices, and last of all, the raw force-meat. Pass it through a sieve.

121. How to prepare force-meat, without panada — Pound into the mortar a pound of trimmed poultry-fillets, into which meat introduce four or five yolks of eggs, one by one; then add five ounces of butter, salt and spices. The force-meat being very smooth, pass it through a sieve, put it again into the mortar and pound it, mixing it with two gills of consistent, reduced, but cold, 'béchamel'-sauce. Take it out of the mortar, put it into a kitchen-basin, and keep it on a cool spot, if possible on ice.

122. How to prepare pike force-meat. — Proportions: half a pound of pike-meat, half a pound of panada, half a pound of butter, three yolks of eggs, salt and nutmeg.

Take the fillets of a fresh pike, free the meat from the skin and bones, pound it, then take it out of the mortar, and place it on a dish. Pound the panada, gradually, adding to it the butter, the pounded meat, and last of all, the eggs. Season this force-meat, pound it for ten minutes more; then pass it through a sieve; put it into a kitchen-basin, smoothe it by working it well with a spoon, try it, so as to rectify it if necessary, and keep it in a cool place.

As to fish, the meat of which is of little substance, (such as that of whiting, sparling, salmon, etc.) the quantity of panada, and yolks of eggs, requires to be augmented, if a good force-meat is to be obtained.

123. How to prepare partridge force-meat. — Proportions: a pound of fillets of partridge, six ounces of panada, three ounces and a half of butter, four yolks of eggs, salt and spices. — Cut the partridge-fillets into large dice, which pound into the mortar, then put the meat into a kitchen-basin. Pound the panada, and gradually add to it the game-meat, then the butter and eggs; pass it through a sieve.

124. How to prepare game force-meat, 'au gratin'. — These forcemeats are prepared indifferently with the meat of veal, poultry, or game; such as pheasant, young-partridges, rabbits, etc.

Trim a pound of game-meat, which cut into little pieces, and fry it with rasped bacon, some truffle-trimmings, and some poultry-livers. Gradually add the pounded meat, three yolks of eggs, one whole egg; then season the force-meat, pass it through a sieve, and then put it into a kitchenbasin; work it with the spoon, gradually introducing into it a little glaze, a little sauce, and a few tablespoonfuls of raw force-meat.

125. How to prepare gravy. — Even in small kitchens, gravy is an auxiliary not to be dispensed with. The method of preparing gravy, according to the rules most approved, is prescribed art. 169; it seems well however, that a simpler method should be also given, better adapted to the working and requirements of a middle-class kitchen.

Butter the bottom of a stewpan proportioned to the quantity of meat; this is composed of trimmings of beef and veal; the pieces must not be too large; put them into the stewpan with some minced onions, carrots, celery - roots; set the stewpan on a moderate fire; turn the meat repeatedly, so as to impart color to every part of its surface; when it is of a nice color, moisten it with a little common white wine, which let reduce to glaze; moisten then the meat to its height with light broth; add to the liquid some aromatics, some trimmings of raw poultry, or some roasted carcasses; skim it carefully, and at the first bubbling remove it back to the side of the fire, so that it may boil but partially. When the meat is done, skim the fat off the gravy, pass it through a sieve, or a napkin, into a large kitchen-basin; let it settle, clarify it, let it reduce till it be succulent, or else employ it as it is.

126. How to prepare game - extract. — Spread a stewpan with minced vegetables, and some slices of raw ham; on this layer place a few raw body-bones of partridge, or pheasant; moisten to quarter their height with broth, which quickly reduce to glaze; this done, moisten the meat to cover, also employing broth or jelly-broth; start the liquid to

ebullition, add to it a bunch garnished with aromatics, then whole spices, and two glassfuls of white wine; carefully skim the liquid, give it an hour's ebullition, skim off its fat, pass it through a napkin, let it set, and decant it; then clarify it with a little chopped raw game-meat.

127. How to prepare meat-glaze. — In order to prepare good meatglaze, one must have at disposal a sufficient quantity of broth, as white, as fresh, as pure as possible, and free of fat; pour it into a large copper stock-pot (see drawing 66); mind, the stock-pot can be filled to half its height only. Set this stewpan on a brisk fire, let the liquid boil, being careful to leave in the vessel a ladle, so as to prevent the liquid's flowing over the rim. When the broth has partly evaporated, that is, when threeparts reduced, when of fine color, and slightly thickened; change the stock-pot for a smaller one, which then set on the side of the fire, so as to bring the glaze to the required degree of consistence, clarifying it, that is, removing the impurity gathering on the side opposite to that whence the ebullition starts. With these precautions, a fine pure glaze is obtained. The glaze is sufficiently reduced, when it has acquired the consistence of syrup; at this degree it should well coat a spoon, when dipped into the liquid.

128. How to prepare poultry-extract. — Poultry-extract is obtained quite naturally from the cooking-stock of poultry passed through a sieve, set, and decanted. This extract is also produced by clarifying poultrybroth or stock with meat of poultry, proceeding by the same rules as for a jelly-broth.

129. How to prepare montpellier-butter. — 'Montpellier'-butter is prepared with fresh aromatic herbs (taragon, chervil, pimpernel, chives), butter, hard-boiled yolks of eggs, salted anchovies, capers and gerkins preserved in vinegar.

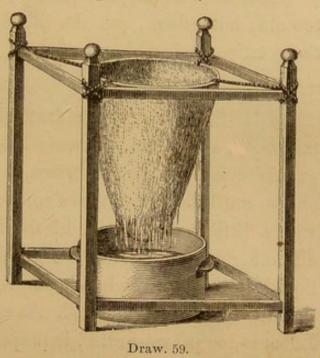
To two large handfuls of aromatic-herbs, half a pound of butter is required, then the fillets of six anchovies, four or five yolks of eggs boiled hard, two tablespoonfuls of capers, and four gerkins. — First of all, the herbs are plucked, washed, blanched for two minutes in a sugarpan; when well drained, their moisture is extracted, pressing them be-

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tween the hands; then pound them, add to them the yolks of eggs, the unchovy-fillets, and the chopped gerkins; last of all the butter. Strain the preparation through a sieve, put it into a kitchen-basin, slightly warm t, then work it with a spoon till smooth and frothy: a little spinachgreen may be added to it.

130. How to clarify and filter aspic-jelly. — Fat, that is, meat jelly, is prepared with clear, pure, good poultry or game-broth, mixed with

sufficient quantity of isinglass, nade with calfs'-feet, or else with lissolved gelatine. The mixing of he isinglass and broth having been ompleted, a part of the composition nust be tried, in order to judge of ts consistence. Now, with the utmost arefulness, remove the fat from the quid, let it nearly cool; add to it a ttle lean beef (four ounces to a quart f liquid) mixed with one whole egg, alf a glassful of white wine, some romatics, a little chervil and tara-



on; set the stewpan on the fire, stir the liquid until the moment it starts b ebullition; at this degree, add to it a drop of vinegar, immediately emove it back to the side of the fire; keep it thus, till quite clear; if, fter this first operation, the jelly should not be clear enough, it would e requisite to let it stand a little while to cool, and then to clarify it, mply with white of eggs, proceeding after the method applied to sweet ellies; then with the aid of a large spoon, pour it into a jelly-bag of felt, ustened to the four corners of a filter-stool, with a kitchen-basin undereath, to collect the liquid. In order to get the jelly very pure, the first rippings must be put back into the filter, till the liquid runs off perfectly mpid.

131. How to prepare clarified butter. — Melt the butter, let it attle, and pour it off into another stewpan, but without pouring out the

milky particles which have settled to the bottom; then warm it, and take it off the fire before taking color.

132. How to prepare kneaded-butter. — Kneaded-butter is often employed to thicken light sauces at the time of serving. — Put the butter into a small basin, and add to it, with the aid of a wooden spoon, an equal quantity of flour, so as to form a smooth paste.

133. How to prepare anchovy-butter. — Take good anchovies, not too old, bone them, put the fillets into the mortar, pound them, add to them twice their volume of good butter; pass the preparation through a sieve.

134. How to prepare crayfish-butter. — Take the shell from the tail, body, and claws, of some cooked crayfish; pound them with butter, put them into a small stewpan, which set on a very slow fire; fry the shells, until the butter takes color; it must be carefully stirred; moisten with a little warm water, let the liquid boil for five minutes, then pour all on a cloth, which must be wrung by two persons; take care to let the liquid drop into a kitchen-basin, with a little cold water at the bottom, so that the butter may congeal. As soon as firm, remove, and wipe it well. Lobster-, or prawn-butter, is prepared the same way.

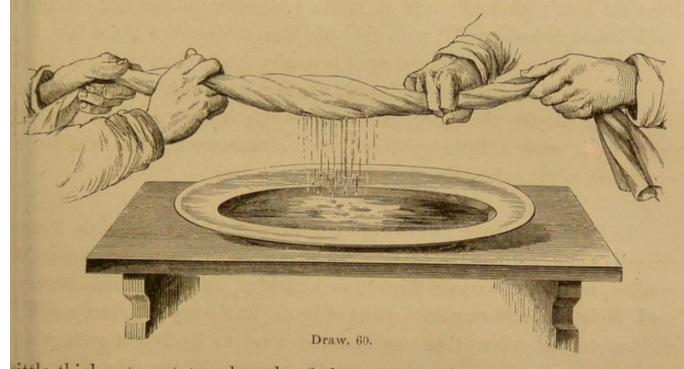
135. How to prepare 'roux'. — What is called 'roux', is cooked flour, with which sauces are generally thickened. — In order to prepare a 'roux', take a little more flour than butter, let the butter melt in a stewpan, and as soon as it is quite hot, introduce into it the flour, so as to form a light paste; at this degree remove the stewpan on a moderate fire, fry the paste for a few minutes only, if the sauce is to be yellow; let it take a darker color, if the sauce is meant to get brown; the essential thing is to give color to the flour, without burning it.

136. How to thicken white - sauces with eggs. — A liaison is composed of very fresh yolks of eggs, diluted with a little raw cream, or broth. In order to thicken a sauce, it must be boiling; it is taken off the fire, a spoonful of it is introduced into the liaison, which is then poured into the sauce, while stirring it; slightly cook the liaison

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on the fire, but without allowing the sauce to boil, or ceasing to stir it, lest the yolks might break; a nuisance, that would forbid the sauce being served, as there is no sight (object) more disagreeable, and less appetising, than that of a curdled sauce. A sauce thickened with eggs, must always be passed through a tammy, or a fine colander.

137. How to pass sauces through the tammy. — What in kitchens as called a 'tammy', is a piece of unbleached woollen cloth, supple and a



ittle thick-set, cut to a length of about twenty-five or twenty-six inches, py twelve or fourteen. In order to pass a sauce through the tammy, two oersons are required; each taking hold of one end of the tammy, and aaving poured the sauce into it, twisting it in opposite directions, so as o squeeze or pass the sauce thro', dropping it into a vessel or stewpan. The drawing given, sufficiently demonstrates the operation.

138. How to prepare a plain white-sauce. — Take a shoulder, or alf a shoulder, of veal; cut it in squares; place these in a stewpan with vater, which warm until ebullition, then drain the meat on a sieve, preerving its liquid. When the meat is well spunged, put it back into the tewpan, with some raw poultry-body-bones, a little butter, a little cut aw ham, a few small onions, a carrot cut in two, and a garnished bunch. et the stewpan on a moderate fire, fry the meat without giving it color;

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when well set, sprinkle over two or three tablespoonfuls of flour, stirring it with a spoon without leaving it; fry this flour for a few minutes, avoiding its sticking to the bottom of the stewpan; then gradually moisten the meat, half with the cooking-stock preserved, and half with good broth. Stir the liquid till it starts to ebullition, immediately remove it back to the side of the fire, so that it boil but on one side; add to it some trimmings of fresh mushrooms; continue a moderate ebullition for at least an hour; gradually add to it the remainder of the first cookingstock (mind it boils well); with this addition, the sauce will not take too great a consistence. When the meat is nearly done, skim well the fat off the sauce, which pour into a basin, passing it through a sieve. — Previous to employing the sauce, it is easy to give it higher succulence, by reducing it with a little good poultry or veal-stock, and finishing it according to the exigencies that the sauce requires.

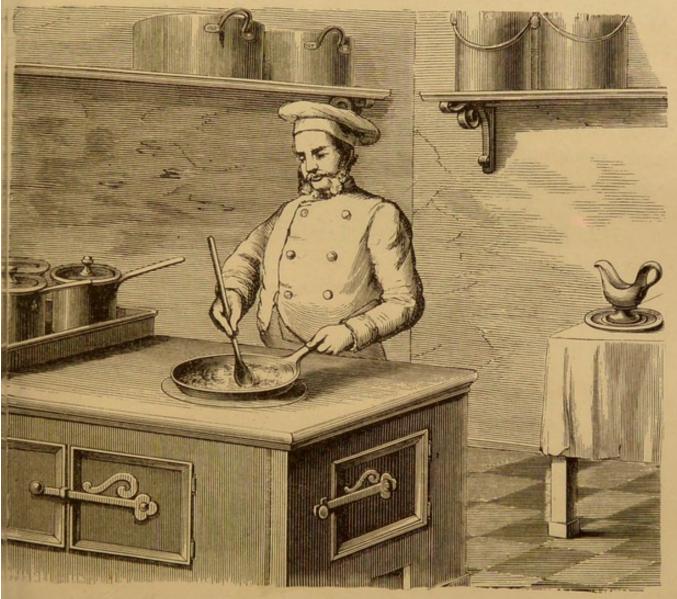
139. White-sauce (velouté). — Spread a stewpan with bacon, minced roots, and vegetables; on which first place some trimmings of poultry, two fowls without fillets, two knuckles, and half a shoulder, of veal. Moisten the meat with a quart of broth, let the liquid reduce quickly without taking color; then moisten the meat to its height with white broth; skim the liquid, and remove the stewpan to the side of the fire. Add a garnished bunch, some trimmings of raw ham and mushrooms; continue a moderate ebullition. As soon as the meat is done, take it out; at last pass the stock through a napkin, skim its fat, and let it set; then decant it, pouring it into a stewpan, and keeping it warm.

Prepare a light 'roux' with half a pound of butter, and the same of flour; when done, take it off the fire, and dilute it with three quarts of the previously prepared stock; the sauce being smooth, dilute it with three more quarts of stock, but notice keeping it slightly thickened. Now, let the sauce boil, then remove it back to the corner of the stove, carefully skim its fat, pass it through a tammy into a kitchen-basin, and stir it until its greatest heat is gone.

With 'veloute'- sauce are prepared (with but few exceptions) the sauces of reduction, which may not be colored.

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140. How to reduce sauces. — If a sauce is reduced, it is in order to finish and get it succulent; it is requisite then, to have at disposal some good poultry- or game-stock, to add to it; the stocks which are to be added to sauces, must be concentrated as much as possible, in order to avoid unnecessary work. To reduce a strained sauce, the fat of which is



Draw. 61.

kimmed, pour it into a narrow-bottomed sauté-pan, and boil, stirring it radually; add to it the stock, which is to improve it, and keep on a igorous ebullition, without leaving off stirring the sauce with a flat ironpoon, thus avoiding its sticking to the bottom of the sauté-pan. When he sauce is sufficiently reduced and aromatised, it is passed through a ammy (see drawing 60). The drawing, herewith given, represents the peration of reducing sauces, into a flat stewpan.

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141. How to prepare béchamel-sauce. — Melt a quarter of a pound of butter in a stewpan; add to it a quarter of a pound of flour, and three ounces of raw ham, cut in dice; fry the flour for ten minutes on a moderate fire, stirring it, and without allowing it to take color; take it off the fire, gradually dilute it with warm milk, but avoiding to make it grainy; the sauce must remain consistent. Let it boil without leaving it, then remove it back to the side of the fire; add to it a bunch of parsley mixed with a bay-leaf, some peppercorns, and two small onions. Boil the sauce for twenty minutes; pass it then through a sieve into another stewpan; let it reduce on a brisk fire, stirring it, and gradually introducing into it some spoonfuls of raw cream. When the sauce is of good taste and creamy, take it off the fire.

142. How to prepare melted - butter. — Put into a stewpan six ounces of good butter, let it melt, take it off the fire, let it settle; five or six minutes after, clarify it in a stewpan, without pouring out the creamy parts left at the bottom; warm the butter, add to it a little salt, and a little chopped parsley, pour it in a warm sauceboat.

143. How to prepare brown-butter. — Pour into a stewpan half a glassful of vinegar, to which add one bay-leaf, and then let reduce to half. On the other hand, melt half a pound of butter in a skillet; warm it until beginning to get brown, but avoid burning it; immediately take it off the fire, mix into it a pinch of salt, a pinch of pepper, and a little chopped parsley; gently pour the liquid into the stewpan containing the vinegar, let it boil, and serve.

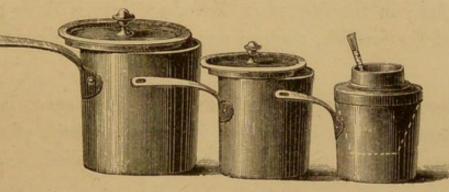
144. How to prepare housekeeper's-sauce. — Prepare a buttersauce, thicken it with two yolks of eggs, finish it with a piece of housekeeper's-butter, that is, butter mixed up with a pinch of parsley, nutmeg, and some lemon-juice.

145. How to prepare horseradish-sauce, with orange. — Peel six apples, mince them, put them into a stewpan, with a little water and sugar, and let them boil on a brisk fire; their moisture reduced; take the

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apples off the fire, add to them a handful of grated horseradish; two minutes after, pass them through a sieve, introduce into this marmalade the juice of two oranges; pour it into a sauceboat.

146. How to prepare shrimp-sauce. — With the bones of the fish, ome minced vegetables, a little salt, a little white wine, and water, prepare a good fish-broth; pass it through a sieve, and let it cool. Pluck



Draw. 62.

Draw. 63.

Draw.64.

ne tails of two handfuls of shrimps, keep the meat covered. — With the hells of the shrimps prepare a little red butter (see art. 135). Mix in a tewpan two tablespoonfuls of flour with a piece of good butter, so as to btain a smooth paste; dilute this paste with the fish-broth, decanted, nd cooled; then set the stewpan on the fire, stir the liquid carefully; hen thickened, immediately remove it back to the side of the fire: it nust be rather consistent, but above all very smooth; season it, and ithout ceasing to stir, introduce into it three ounces of fresh butter, and nen a piece of red butter: the introduction must be operated gradually. inish the sauce with the juice of a lemon, add to it the tails of the nrimps, pour it into the warmed sauceboat.

As soon as a sauce is fully prepared, if it is not intended to be served immediately, it must be poured into a special pan for sauces, (see drawag 62, 63) which is then set in a 'bain-marie' case, in order to keep the nuce hot enough, without allowing it to boil.

The design is herewith given of two pans proper for sauces, both other high in shape, tinned both inside and out. The drawing 64, repreents a pan for glaze, with double bottom, in which meat-glaze is kept warm. Further on will be given, the model a 'bain-marie' case, used in small kitchens.

147. How to prepare warm horseradish-sauce. — Put into a stewpan two or three handfuls of fresh bread-crumb, dilute it with two glassfuls of broth; let the liquid boil, thicken it, stirring it with a wooden spoon; season it with a pinch of pepper, and a little salt, add to it a few spoonfuls of good cream; the sauce must remain rather consistent; remove it off the fire; in the first place introduce into it three or four tablespoonfuls of horseradish, scraped and chopped fine, then a piece of good butter.

148. How to prepare fennel-sauce. — This sauce is simply composed of butter-sauce, into which is mixed a pinch of chopped fresh fennel-leaves, either in their natural state, or blanched.

149. How to prepare mint-sauce. — Pluck a pinch of green mintleaves, chop them fine, place them in a little kitchen-basin, moisten with a few spoonfuls of cold water or broth, add a little salt, a little sugar, and two tablespoonfuls of vinegar. Let the mint infuse for ten minutes, then pour the sauce into a sauceboat.

150. How to prepare apple-sauce. — Cut in quarters seven or eight sour apples, put them into a stewpan with a little water, and thus letting them boil till melted, pass them through a sieve; pour this purée into a stewpan, dilute it with a little water, add to it a grain of salt, and a pinch of sugar, then finish it with a little piece of butter.

151. How to prepare green-sauce. — Prepare two glassfuls of butter-sauce (see art. 152), keeping it thick, and of a good consistence. — On the other hand, slightly blanch a pinch of chervil-leaves, another of parsley, another of taragon, chives, and pimpernel; drain these herbs well, put them into a mortar, add to them a tablespoonful of chopped shalòts, pound them, season them with salt, and a pinch of cayennepepper; add to them six ounces of butter; the mixture being completed, remove the preparation out of the mortar, pass it through a sieve, stir the sauce with a spoon on the side of the fire, gradually introducing into t the preparation, got ready; finish the sauce then with the juice of a emon.

. 152. How to prepare butter-sauce, with capers. — Put into a stewan, four ounces of good butter, with the same weight of flour, which, by he aid of a wooden spoon, incorporate into the butter, so as to obtain a aste; add to it two glassfuls of cold water, a pinch of salt, some pepperorns, a bunch of parsley, and the juice of two lemons; stir the sauce n the fire till ebullition, immediately remove it back to the side of the re; add a piece of good butter, and a small handful of little capers; our it into a warm sauceboat. — The sauce can be thickened with a aison of two yolks of eggs.

153. Lobster-sauce. — Prepare a butter-sauce (see art. 152); pass , and mix into it a tablespoonful of lobster's roe, cooked, and two oconfuls of lobster-meat, likewise cooked; finish it with a small piece of utter, and a little extract of anchovy.

154. How to prepare anchovy-sauce. — Prepare a butter-sauce, proeeding according to the method prescribed, art. 152; finish it, introacing into it three ounces of fine butter, then two teaspoonfuls of anglish anchovy-extract; if this should not be handy, take a little achovy-butter.

155. How to prepare spring-sauce. — Keep in the 'bain-marie' five Ills of white-sauce, reduced in the conditions indicated art. 140, and assed through a tammy. At serving-time, introduce into the sauce hile working it, a little 'ravigote'-butter and a little spinach-green.

156. How to prepare soya-sauce, or soy. — The genuine or true oya is a product of Japan-manufature, and is simply added to a butteruce finished at the moment; it may also be introduced into white or by brown fish-sauce. The quantity of soya to be employed, is merely a atter of taste.

157. How to prepare Dutch-sauce. - I will describe two methods proceeding for the preparation of this sauce. - Pour four or five

tablespoonfuls of good vinegar into a small stewpan, add some peppercorns; let the liquid reduce to half, let it cool; then add to it four yolks of eggs, which bray, and into which mix four ounces of good butter, a little salt, and a little nutmeg. Set the stewpan on a very slow fire, stir the liquid without leaving it, so as to get it about as thick as a cream; immediately remove it, pass it into another stewpan, which place in a sauté-pan, containing a little warm water, kept at the side of the fire; work the sauce briskly with a spoon, or with a little whip, so as to get it frothy, but adding now and then, some little bits of butter: in all about three ounces. When the sauce has become light and smooth, pour it into a sauceboat. This sauce is the genuine Dutch-sauce: now I will give another plainer one.

Put into a stewpan three yolks of eggs, mix into them a tablespoonful of flour, add three ounces of butter, a little salt and nutmeg. Work the preparation with a wooden spoon, dilute it with a glassful of cold water. Set the stewpan on a slow fire, stir the liquid until the moment it begins to boil; when it is light, of a nice consistence, finish, introducing into it a piece of good butter, and the juice of a lemon.

158. How to prepare velouté-sauce with mushroom-extract. — Pour into a stewpan four gills of white-sauce; add two handfuls of fresh mushroom-trimmings; start the sauce to ebullition, reduce it, working it with a spoon, and introducing into it, by small quantities, one gill of concentrated poultry-stock, kept of as nice a white as possible Reduce the sauce one third of its volume, finish it with three or four tablespoonfuls of mushroom-liquor; give it a few boilings up more, then pass it through a tammy.

159. How to prepare 'Princess'-sauce. — Pour into a flat stewpan four gills of strained béchamel-sauce, start it to ebullition, stirring it with a spoon, gradually introducing into it two gills of good poultry-glaze; finish it with five ounces of fine butter, work it till wanted.

160. How to prepare cream-sauce. — Pour into a stewpan, for reduction, five or six gills of reduced good 'béchamel'-sauce passed through a tammy; set the stewpan on the side of the fire, let the sauce

boil, and introduce into it (in little quantities and without leaving off working it), four ounces of good butter. When nicely frothy, finish it with a pinch of nutmeg.

This sauce is excellent, when eaten with boiled asparagus.

161. How to prepare diplomat-sauce. — Prepare some cream-sauce in the same conditions prescribed in the preceding article; when done, inish it with four ounces of fine butter, and a piece of crayfish-butter; he sauce being nicely frothy, add a drop of anchovy-extract, and a pinch of cayenne-pepper.

162. How to prepare white curry-sauce. — Put into a stewpan some poonfuls of white-sauce (art. 139); let it reduce, gradually introducing into it a little good poultry- or veal-stock; as soon as it is reduced to the egree requisite, mix into it one tablespoonful of curry-powder, diluted with a little cream; two minutes after, remove the sauce off the fire, pass through a sieve, finish it with the juice of a lemon, and a piece of utter.

163. How to prepare hot 'bigarrade'-sauce. — Mince in fine rulienne' the zest of two 'bigarrades' (sour oranges), let them boil in Menty of water; drain them, and mix them together with six gills of reduced white-sauce. Finish the sauce with the juice of a lemon, and a arge sour orange. — This sauce may also be prepared, replacing the lhite by brown-sauce.

164. How to prepare Toulouse-sauce. — Mix in a flat stewpan, four : five gills of white-sauce, with some raw trimmings of truffles and ushrooms; add a garnished bunch; let the sauce reduce, gradually troducing into it two gills of concentrated poultry-stock. As soon as the sauce is reduced one third, pass it through a tammy, mixing it with our tablespoonfuls of minced truffles, boiled with a little wine.

165. How to prepare Duchesse-sauce. — Put into a stewpan five lls of 'béchamel'-sauce, reduced with mushroom-extract; start the sauce ebullition, then finish it gradually, introducing into it a quarter of a

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pound of butter, a pinch of cayenne-pepper, and six spoonfuls of cooked lean ham cut in small dice.

166. How to prepare Royal-sauce. — Put into a little stewpan three dozen small raw truffles, formed to an olive-shape; moisten them with half a glassful of dry champagne, add a bunch of parsley; let the liquid reduce, boiling the truffles. — On the other hand, pour into a flat stewpan, seven or eight gills of white-sauce, add to it the raw trimmings of the truffles, and reduce it one third, gradually introducing into it two gills of concentrated game- or poultry-extract. Last of all, add half a glassful of Rhenish wine, and the liquor of the cooked truffles; let the sauce boil up a few times more, pass it through a tammy into a stewpan, work it, and add the cooked truffles.

167. How to prepare 'Orléans'-sauce. — Keep in the 'bain-marie'case, in a little saucepan, five gills of white-sauce, reduced to the conditions prescribed in the article 140. At serving - time, introduce into the sauce, working it, a piece of crayfish-butter, as well as a pinch of cayenne-pepper.

168. How to prepare 'Béarn'-sauce. — Chop two or three shalots, put them into a small stewpan with three tablespoonfuls of vinegar; boil them till the vinegar be nearly reduced; leave it to cool, mix in then four raw yolks of eggs, which bruise, and to which then add three ounces of good butter; stir the sauce on a slow fire, in order to thicken it, without allowing it to boil; when it is at the degree requisite, take it off the fire; then add to it a pinch of chopped taragon-leaves, a spoonful of shalot-extract, and a little melted glaze; yet the glaze may be omitted.

169. How to prepare brown-sauce (Espagnole). — Spread the bottom of a stewpan with the remains of bacon, then with minced onions, carrots, and celery; on these vegetables a few slices of raw ham, some good trimmings of veal, on which place the lower parts of a leg of veal, as well as the bones of the leg; add two fowls (*poules*), or the hind-part of a large turkey. Moisten the meat with a quart of broth, start the

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liquid to ebullition, then remove it back on a moderate fire, thus letting it reduce to glaze quite gently; now prick the meat, so as to encourage the gravy to run out, and at the same time letting it take a nice color; moisten the meat then with a bottle of white wine, which also reduce to glaze. This done, moisten the meat well with broth, skim the liquid carefully; at the first bubbling, remove it to the side of the fire; add a garnished bunch, some trimmings of mushrooms, as well as a few cooked body-bones of poultry, cut in pieces. Continue the ebullition. As soon as the veal is done, pass the stock through a napkin, and let it set; then skim its fat, and decant; it should now be, if not limpid, at least pure, transparent, and of a nice color; keep it warm.

With half a pound of butter, ten ounces of good flour, prepare a brown 'roux' (see art. 135); when it is of a nice color, gradually dilute it with five quarts of the previously prepared stock; stir the sauce on the fire, until nearly boiling, immediately remove it back to the side of the fire, and there let it clarify (*dépouiller*) quite gently for an hour; skim fits fat, pass it through a sieve into a kitchen-basin, and thus let it cool, stirring it from time to time, so preventing its forming a skin.

In preparing a great quantity of sauce, it is advisable to set the basin, into which it has been strained, on a trivet, so that the air may circulate on the surface of the basin : by this proceeding the fermentation of the sauce is prevented.

170. How to improvise a brown-sauce. — In kitchens where it is not possible to prepare sauces beforehand, there is a method which may be very easily and usefully adopted. There must always be a basin of 'roux' sufficiently colored; this 'roux', when cold, may be kept in reserve a long time without any danger. If a little brown-sauce then is to be prepared, it will be sufficient to cut a piece off this 'roux', and throw it not the stewpan containing the stock or gravy, with which the sauce is to be prepared : this stock must be boiling; it is stirred with a spoon, till the 'roux' be well dissolved; then it is removed back to the side of the ire, so cooking the sauce till it is well thickened, and clarified, that is, kimmed clear of fat, and all impurity; now it is passed through a sieve, in order to employ it according to occasion, either in its natural conditions, or after being reduced.

171. How to prepare sour gravy. — Pour half a glassful of vinegar into a stewpan; add to it a little bunch of taragon, some peppercorns; let it reduce to half, then add to it double its volume of succulent and clear gravy; give the liquid two bubblings up, and pass it through a sieve.

172. How to prepare piquant-sauce. — Mince one onion, as well as a piece of carrot; let them fry in a stewpan, add to them some aromatics, and a few peppercorns; moisten them with half a gill of vinegar, which let reduce to half; mix then into the liquid two gills of brownsauce, or thickened gravy. Let the sauce boil on a slow fire for fifteen or eighteen minutes; skim off its fat, pass it through a sieve, mix in it two or three spoonfuls of chopped gerkins.

173. How to prepare 'Robert'-sauce. — Cut in dice four or five large onions, let them fry with butter in a stewpan on a moderate fire, carefully turning them; season them with salt and pepper; when they have taken a nice color, moisten with half a glassful of good vinegar; let this vinegar reduce to half. Mix then into the liquid a glassful of sauce, or thickened gravy; let the sauce boil on the side of the fire, until the onions be done; skim off its fat, finish it with a little pepper; take it off the fire, add to it two tablespoonfuls of good mustard, diluted with a little sauce. From this moment the sauce can be no longer allowed to boil, it must be served immediately.

174. How to prepare 'Matelote'- sauce. — Mince two onions, put them into a stewpan with butter, two shalots, a bay-leaf, and a few peppercorns; let the onions fry to a nice color, add to it a glassful of red wine, let the liquid reduce to half; thicken it with a glassful and a half of brown-sauce; let it reduce on a brisk fire, stirring it, pass it through a sieve, finish it with a pinch of cayenne-pepper, and a piece of anchovybutter.

175. How to prepare 'Devil'-sauce. — Mince a few shalots and one onion, put them into a small stewpan with a clove of garlic, a bay-leaf, a

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bunch composed of parsley, taragon, and thyme; some peppercorns, a pimento; moisten with half a glassful of good vinegar, let the liquid reduce to half, on a brisk fire; add then a glassful of good gravy, let it boil, thicken it with a little cooked 'roux', or some well diluted flour; remove the sauce back to the side of the fire, let it clarify; a quarter of an hour after, skim off its fat, pass it through a sieve, let it reduce; finish it then, introducing into it a pinch of cayenne-pepper, and a spoonful of mustard, diluted with a little vinegar.

176. How to prepare 'Genoese'-sauce. — Fry with butter a minced onion, a shalot, and a piece of celery-root; add a few peppercorns, and an unplucked clove of garlic; moisten with two glassfuls of 'courtbouillon', and half a bottle of red wine. Let the liquid boil, remove it back to the corner of the stove; add to it a garnished bunch; twelve minutes after, thicken the liquid with a little cooked 'roux'; boil the sauce at the side of the fire for twenty-five minutes; then skim off its fat, pass it through a sieve into a flat stewpan, in order to reduce it, while turning it, and mixing into it a few spoonfuls of madeira; when it is nearly at the degree requisite, add to it four spoonfuls of truffles cut in small dice; immediately take the sauce off the fire, finish it, introducing into it a piece of anchovy-butter; pour it out into the saucepan. — Fish sauces, even brown, are generally finished with a piece of good butter.

177. How to prepare poivrade-sauce. — Mince one onion, and two or three shalots; put them into a stewpan with butter, let them fry to a nice yellow color, stirring them. Moisten them with a gill of good vinegar, let them three-parts reduce on a brisk fire. Add then a pint of gravy, a bay-leaf, a bunch of parsley, peppercorns, and cloves; let the liquid boil, thicken it with a piece of cooked 'roux' (see art. 135), or simply with some diluted flour; now remove the sauce, in order to clarify it; twenty minutes after, skim off its fat, pass it through a sieve, let it reduce to the degree requisite, finish it with a pinch of fine-pepper.

178. How to prepare 'Bordeaux'-sauce. — Pour into a flat stewpan, three or four gills of brown-sauce; start the sauce to ebullition, let it

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reduce, stirring it, and gradually adding two tablespoonfuls of oysterliquor, and the same of mushroom-liquor; then two gills of good red Bordeaux-wine, previously boiled in an untinned copper-skillet; last of all, add to the sauce two tablespoonfuls of madeira-wine, and a pinch of cayenne-pepper; pass it through a sieve, and serve.

179. How to prepare Périgueux-sauce. — Mince a small onion, put it into a stewpan with a shalot, three ounces of raw ham cut in dice, and a little piece of butter; let them fry very lightly, then moisten them with half a glassful of madeira; add some truffle-trimmings, and a garnished bunch. Let the liquid reduce to half; pass it through a sieve, mix into it a glassful and a half of brown-sauce; let the sauce boil, add to it four or five spoonfuls of raw truffles, either cut in dice or chopped; three minutes after, serve it.

180. How to prepare 'Colbert'-sauce. — Let boil about two gills of meat-glaze, immediately remove it back, gradually introduce into it a quarter of a pound of butter, divided in little bits. Finish the sauce with the juice of two lemons, and a pinch of chopped parsley.

181. How to prepare 'Chauteaubriand'-sauce. — Put into a stewpan two tablespoonfuls of chopped shalots, moisten them with half a glassful of white wine, and let them boil, reducing the liquid two-thirds; then add the same quantity of good melted glaze; at the first bubbling, take the stewpan off the fire, in order to introduce into the liquid (taking but little quantities at a time, and stirring with a spoon) a quarter of a pound of butter, previously seasoned with salt and pepper, mixed with a pinch of chopped taragon-leaves. Thicken the sauce, without allowing it to boil.

182. How to prepare celery-sauce. — Pluck one or two sticks or roots of celery, cut them in balls, with the aid of a good vegetable-scoop, let them blanch in salted water; spunge them on a cloth, let them fry with butter, in order to give them a nice color; now season them, sprinkle over a pinch of sugar, moisten them with broth, let them fry, glazing them; at serving-time, mix into the vegetables the cooking-stock of the

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urkey, its fat skimmed off, reduced to half-glaze, and thickened with a ittle sauce.

183. How to prepare madeira-sauce. — With some bones, and cood trimmings of veal or poultry, prepare a little good gravy (see ort. 125); pass it, skim off its fat, thicken it with a little cooked 'roux' see art. 135); stir the liquid to ebullition, im-

nediately remove it back to the side of the re, so that it boils but partially; add to it a arnished bunch, and some mushroom-trimnings. Half an hour after, carefully skim the at off the sauce, pass it through a sieve, let it educe on a brisk fire, stirring it; when it is nickened to the degree requisite, gradually



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hix in half a glassful of good madeira; pass it into a small stewpan, eep it in the 'bain-marie' till time to serve it: reduced sauce must boil to more, as soon as once finished.

The model is given here (draw. 65) of a 'bain-marie' case for a small itchen, where sauces are scarce. It is composed simply of a bakingneet with high upturned rim, holding warm water to half its height; this nater must not boil, but yet must be kept at the very next less degree of narmth.

184. How to prepare shalot-sauce. — Put into a stewpan two tablepoonfuls of minced shalots, moisten them with a quarter of a glass of negar; reduce the liquid to half, mix with it four tablespoonfuls of Schamel-sauce, and the same of melted glaze; turn the sauce till ebulion, pass it through a sieve, and incorporate with it, off the fire, about ree ounces of best butter; finish the sauce with the juice of a lemon, pinch of taragon and parsley, minced.

185. How to prepare turtle-sauce. — Put into a little stewpan a larter of a pound of raw ham cut in dice, a shalot, a bunch of parsley, bunch of aromatics composed of thyme, marjoram, basil, and some immings of raw truffles and mushrooms, as well as two glassfuls of

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sherry ; set the stewpan on a brisk fire, and let the liquid reduce one half. — On the other hand, reduce one third five gills of brown-sauce, and two gills of tomata-sauce ; stirring the liquid, and introducing into it two gills of concentrated poultry-stock ; last of all, introduce the previously prepared wine-infusion. Finish the sauce with a pinch of cayenne-pepper, then pass it through a tammy.

186. How to prepare half-glaze-sauce. — Mix in a stewpan four gills of clear, and concentrated veal-gravy, with half a glass of madeirawine; add to this a garnished bunch, start the liquid to ebullition, thicken it with two tablespoonfuls of potato-flour diluted cold. — Immediately remove the sauce to the side of the fire, and let it clarify, but quickly enough at the same time to reduce it to two thirds of its volume; then skim off its fat, and pass it through a tammy.

187. How to prepare financière-sauce. — Put into a little stewpan a quarter of a pound of raw ham with a few trimmings of raw truffles and mushrooms, a bunch garnished with aromatics, some peppercorns, two glassfuls of dry champagne. Cover the stewpan, start the liquid to ebullition, and reduce it one half. — Meanwhile, reduce one third their volume six or seven gills of brown-sauce, gradually introducing into it three gills of clear, concentrated, and succulent poultry-stock ; the sauce being quite thickened, finish it with the wine-infusion, freed of its fat.

188. How to prepare Duxelles-sauce. — Reduce one third its volume six or seven gills of brown-sauce with two gills of concentrated vealgravy; at the last moment, gradually introduce into the sauce a glassful of dry white wine; when thickened to the degree requisite, pass it through a tammy, work it on the fire for a few seconds, adding a few tablespoonfuls of cooked fine-herbs, and two spoonfuls of cooked, and chopped pickled-tongue.

189. How to prepare sauce at the minute. — Put into a stewpan a tablespoonful of shalots and a little butter, let them fry without taking

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color; moisten them with half a glassful of madeira; three minutes after, add the same of meat-glaze as of madeira; let the liquid boil, take it off the fire, thicken it with three ounces of butter kneaded with fresh breadcrumb; add to it a pinch of nutmeg, and another of chopped parsley; stir the sauce at the side of the fire, till the paste be dissolved, and the sauce thickened at the degree requisite, but do not allow it to boil.

190. How to prepare Soubise-sauce. — Pour into a little stewpan five gills of brown-sauce, reduced to the degree requisite with veal-stock and madeira; work it on the fire (without ebullition) introducing into it a pinch of cayenne-pepper, and four or five tablespoonfuls of Soubisepurée.

191. How to prepare partridge-sauce. — Prepare about two gills of partridge-extract, proceeding according to the prescriptions given in the art. 126. — Reduce four gills of brown-sauce, stirring it; gradually introduce into the sauce the game-extract; the sauce being thickened nicely, finish it with two tablespoonfuls of madeira; give it two boils-up more, and pass it through a tammy.

192. How to prepare salmis-sauce. — Prepare some sauce with gameextract: pheasant, snipe, or partridge; proceeding as indicated, art. 126. The sauce being finished, work it on the fire, introducing into it (without ebullition) four tablespoonfuls of purée of liver of the same game, which has served for the preparation of the sauce.

193. How to prepare 'Regency'-sauce. — Form to an olive-shape three dozen small raw truffles, which put into a stewpan with a glassful of good Rhine-wine, and of good poultry-glaze, the size of a nut; boil them covered, letting the moisture reduce. — On the other hand, pour into a stewpan two gills of Rhine-wine; to which add a shalot, a bunch of parsley garnished with aromatics, some trimmings of raw truffles; cover the stewpan, and let the wine reduce one half. — Pour into a flat stewpan, four gills of brown-sauce, which let reduce one third, gradually introducing into it a gill of concentrated good poultry-stock; last of all, introduce the wine; when succulent, and thickened to the degree requisite, pass it through a tammy, work it a few seconds on the fire, and add to it the garnish of truffles in olives. — This sauce may be prepared with fish-extract, but must then be buttered.

194. How to prepare 'Geneva'-sauce. — Pour into a little pan two glassfuls of red Bordeaux-wine, add to it a few trimmings of raw truffles and mushrooms, two tablespoonfuls of lean raw ham cut in dice, a bunch garnished with aromatics, some peppercorns; cover the pan, and let the liquid half reduce. — Mix, in a flat stewpan, four gills of brownsauce and the wine-infusion; reduce the sauce, stirring it, and gradually introducing into it a gill of carp's cooking-stock, or some concentrated succulent fish-extract. The sauce being thickened sufficiently, add two tablespoonfuls of madeira, and pass it through a tammy; work it on the fire, introducing a little piece of crayfish-butter, a teaspoonful of anchovyextract, and a pinch of cayenne-pepper.

195. How to prepare tomata-sauce. — Cut five or six good tomatas, dividing each of them in two; remove their grains, cut them in pieces, which put into a stewpan with a minced onion and carrot, a bunch of parsley garnished with aromatics, and some raw trimmings of ham. Let the tomatas melt on a slow fire, stirring them; pass them through a sieve. Put this purée into a stewpan, let it boil vigorously for seven or eight minutes, without leaving it, thicken it with a little flour diluted with water, take it off, and serve.

If no fresh tomatas are at disposal, this sauce may be prepared with preserved tomatas; in this case it is convenient to fry the onion and carrot, previous to pouring the tomata-liquid into the stewpan; there must also be added to it a piece of raw ham, cut in small dice; then let the sauce boil for a quarter of an hour; pass it through a sieve, thicken it, add to it a little good gravy, let it reduce a few minutes on a quick fire, without leaving it. 196. How to prepare cold mayonnaise-sauce, 'à la tartare'. — Introduce into a mayonnaise-sauce with eggs, prepared in the conditions prescribed in art. 198, six tablespoonfuls of chopped raw fine-herbs, composed of leaves of parsley, chives, shalòts, gerkins, capers, and grated horseradish-rost; add to this a spoonful of mustard, a pinch of cayennepepper. — To this mayonnaise can be added some spoonfuls of melted, but cold aspic-jelly.

197. How to prepare cold mayonnaise-sauce, with jelly. — Pour into a well tinned stewpan two gills of liquid, but cold, aspic-jelly; mix it up with two gills of oil, half a gill of vinegar, a tablespoonful of mustard, a pinch of salt, and another of pepper; whisk this preparation well, with a tinned whip, set it on ice, thus to whip it until it begins to thicken; then take it off, and continue working it for but a few minutes more. — This mayonnaise is generally employed for masking, as 'chaufroix', or else to thicken vegetable-salad.

198. How to prepare cold mayonnaise-sauce, with eggs. — Put four or five yolks of eggs into a kitchen-basin; add to them a pinch of salt, a pinch of mustard-powder; mash them first with a wooden spoon, work them in order to thicken them, at the same time mixing in a little good oil, which must be poured out of a corked bottle, the cork of which is cut lengthwise, so that the oil drops in a feeble jet; in proportion as the oil is introduced, the mayonnaise should gain a little consistence. Continue working thus, alternating the oil with a few drops of lemonuice; which addition slightly dilutes the preparation, at the same time erving to thicken it, and give it a pretty good consistence. When the eggs have absorbed half a bottle of oil, finish the mayonnaise, by introlucing into it a few drops of good vinegar.

If the mayonnaise should curdle or decompose itself, immediately interrupt the operation, and put two eggs into another tureen, to thicken hem, gradually introducing a gill of oil, and a few drops of lemon-juice; immediately when the preparation has got a fine consistence, the decombosed mayonnaise must be introduced, but carefully, and adding more or ess of vinegar and oil, observing whether the excess of the one, or the other, occasioned the discomposure of the former preparation; for if the oil, and eggs are in the normal conditions of freshness, such a discomposure can only be produced by the excess either of oil or acid.

199. How to prepare cold mayonnaise-sauce, à la ragivote. — Boil in a copper-skillet two quarts of water, add to it a little salt. Pluck a pinch of taragon-leaves, one of pimpernel, one of chives, one of chervil, one of parsley; after five minutes' ebulliton, drain these herbs, plunge them into the liquid, boil them for two minutes, press the moisture out well, pound them together with four anchovy-fillets, a gerkin, a spoonful of capers, and two shalòts. When the preparation is converted into paste, remove it; pass it through a fine sieve, introduce it into a mayonnaisesauce with eggs, prepared in the conditions prescribed in art. 198. — This ravigote may also be prepared by plainly chopping the raw-herbs, as well as the other ingredients, and then mixing them up with the mayonnaise.

200. How to prepare raw ravigote-sauce. — Put into a kitchenbasin, two tablespoonfuls of chopped onion and shalots, four spoonfuls of pickled gerkins, capers, and mushrooms, also chopped fine; add to it three yolks of eggs boiled hard, either brayed or pounded, and then diluted with two spoonfuls of good mustard; mix this preparation with a spoon, gradually adding to it three gills of oil, and a few spoonfuls of good vinegar; last of all, add two spoonfuls of leaves of parsley, taragon, chives, all of which chopped together: pour the sauce into a cold sauceboat.

201. How to prepare cold orange-sauce. — Pour into a kitchenbasin half a glassful of currant-jelly, of not too great consistence; mix it up with the grated zest of an orange, the juice of two oranges, a tablespoonful of good mustard, a little salt, and a pinch of cayenne-pepper; mix these ingredients, without working the sauce too much, which pour into a cold sauceboat.

202. How to prepare cold gooseberry-sauce. — Put twelve ounces of gooseberry-jelly into a basin, dilute it with a glassful of port-wine,

the juice of two oranges and two lemons, add to it the zest of an orange grated on sugar, a little salt, a pinch of cayenne-pepper and nutmeg; pour the sauce into a sauceboat. — This sauce may be served indifferently with either warm or cold dishes.

203. How to prepare 'Cumberland'-sauce. — Remove the zest of one orange and two lemons, but without leaving a particle of white peel adhering to them; shred these zests into 'julienne', let them boil in water; when tender, drain them, put them into a kitchen-basin, add then a tablespoonful of good mustard, a pinch of ginger, another of cayennepepper, four tablespoonfuls of madeira, the zest of a little 'bigarrade' or green orange, the juice of a lemon, the juice of an orange, then eight or can tablespoonfuls of currant-jelly; the utmost possible care should be aken, not to work the jelly, lest it take a dim color; last of all, add to he sauce a little salt, a few drops of vinegar, and two spoonfuls of hopped shalòts, boiled in a little vinegar, or lemon-juice. The last ddition is manifestly optional, as it is not every body that relishes halòt. — This sauce is commonly served with wild-boar, or any cold oast of game or venison.

204. How to prepare cold horseradish-sauce, with cream. — Chop we or six tablespoonfuls of grated horseradish; put it into a kitchenbasin, mix it with the same volume of fresh bread-crumb; season the reparation with salt, a tablespoonful of powder-sugar, and a few drops f vinegar; incorporate this preparation with five or six tablespoonfuls f whipped cream. — This sauce is sent to accompany cold beef, as well s hot roast-beef.

205. How to prepare cold bigarrade-sauce. — Pour into a basin a lassful of currant-jelly; dilute it with a few tablespoonfuls of claret, add) it the zest of a 'bigarrade' (seville orange) grated on sugar, as well as ue zest of a 'bigarrade', minced and boiled in water.

206. How to prepare hunter's chaufroix-sauce. — Boil three gills f brown-sauce, mixed with the same volume of well-skimmed game-

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extract; keep the liquid at the side of the fire, for a few minutes, in order to let it set; pour it then into a flat stewpan, reduce it, stirring it with the spoon; gradually introduce into it two gills of aspic-jelly; the sauce being done, thicken it with four tablespoonfuls of liquid hare's blood, lightened with the juice of a lemon, proceeding as for a liaison; pass it, through a tammy, into a little stewpan, and thicken it on ice, stirring it with the spoon.

207. How to prepare truffled chaufroix-sauce. — Prepare five gills of brown or white 'chaufroix'-sauce, thicken it on ice, stirring it; when at the degree requisite, finish it, introducing in it four or five tablespoonfuls of black truffles, cooked in wine, and chopped very fine.

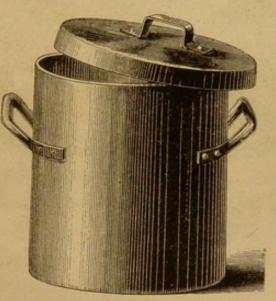
208. How to prepare ravigote chaufroix-sauce. — Blanch for two minutes a large handful of herbs composed of leaves of taragon, parsley, pimpernel, chervil, and chives; when these herbs are drained, press out their moisture carefully, in order to chop them. — On the other hand, chop four fillets of anchovy, with two tablespoonfuls of capers, mix them up with the herbs, and introduce them together into a white chaufroixsauce, reduced to the degree requisite; mix into the latter a pinch of spinach-green, thicken it on ice, stirring it.

209. How to prepare white chaufroix-sauce. — Pour into a sautépan seven or eight gills of white-sauce, let it reduce, gradually adding to it two gills of good poultry-stock. The sauce being well thickened, mix it with three gills of aspic-jelly; let it boil for a few moments more; pass it through a tammy, to thicken it on ice, stirring it with a spoon.

210. How to prepare tartar chaufroix-sauce. — Prepare a white 'chaufroix'-sauce, proceeding according to the method prescribed art. 209; 'chaufroix'-sauce, proceeding according to the method prescribed art. 209; 'then on ice, in order to thicken it; when at the degree requisite, add to then on ice, in order to thicken it; when at the degree requisite, add to it two tablespoonfuls of good vinegar, two spoonfuls of chopped parsley and taragon leaves, then two spoonfuls of grated horseradish-root, chopped fine.

ELEMENTARY METHODS. - COLD SAUCES.

211. How to prepare 'Palestine' chaufroix-sauce. — Prepare a white 'chaufroix'-sauce, proceeding according to the method prescribed, art. 210. When the aspic-jelly is introduced, take the sauce off the fire. With this sauce, gradually dilute four or five tablespoonfuls of artichoke-purée; pass it through a sieve, pour it into a little stewpan, let it cool in order to thicken it on ice, stirring it well.



|Draw. 66. - Copper stock-pot.

6



BROTHS, JELLY-BROTHS, SOUPS, PORRIDGES.

At dinners where the guests are numerous, the soup-tureen never appears at table; it is placed on the side-board of the dining-room; the soup is handed round to the guests on plates presented by the servants.

At family-dinners, the tureen is often placed before the person charged to preside at the dinner, in order to be distributed by her to all the guests; yet the first method is most fashionable, and accordingly so far the most suitable.

At small, as well as at great dinners, the soup must be prepared with the utmost carefulness; for, being served in the outstart of the dinner, it of course influences the opinion of the guests on the value of the dinner, which it is preceding. 212. Pectoral-broth. — Singe and draw a good fowl, divide it in quarters, which put into an earthen stock-pot; add to them the body-bones, pinions, paws, and crop, all well cleansed. Cover the meat with three or four quarts of water, add a small quantity of marsh-mallow or althéaroot, and two handfuls of best pearl-barley, washed; set the vessel on the fire, skim the liquid, boil the meat quite gently for three hours; then pass the broth through a cloth. — This broth is especially served at spring-time, being both stomachic and refreshing.

213. Stock-pot and broth. — A stock-pot (called in France the *pot-au-feu*) is so well known through all parts, that it must be held superfluous to give a minute description thereof; I shall content myself therefore with practical considerations calculated to simplify the operation, and at the same time, to contribute to ensuring its perfection.

The broth of the stock-pot must boil either in an earthen, or castiron vessel; the beef employed must be fresh, of good quality: meat long kept or of inferior qualities, giving bad results. When the broth of a stock-pot is prepared with the view to serving the beef after the soup, it is convenient to employ a slice of rump of beef (*culotte*), preferably to any other part of the ox, this piece being the most delicate, when boiled.

In ordinary circumstances, beef alone, associated with good vegetables, is sufficient for the preparation of a stock-pot; but to obtain a more delicate, and succulent broth, there should be added to the beef a good fowl, or a small knuckle of veal: veal and fowl may also be advantageously combined.

The choice of the vegetables employed, is not without influence on the goodness of the stock-pot; carrots and leek are not to be dispensed with; when the turnips, celery, and parsnips, are not of too strong an aroma, they may be admitted, yet not to excess, especially the celery. An onion, nicely colored, or so to say baked in the oven or in hot ashes, is not only necessary in order to give the broth a fine color, but it helps also to improve it. Cabbages must previously be blanched.

The proportions, of meat and water, are, five pints to each pound of meat. Yet is it a point to be remembered, that not every water is good;

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that employed for kitchen use must be pure, clear, and limpid; hard water is quite unfit for cooking purposes.

The process for cooking broth is one of the greatest simplicity, but in this very simplicity is found the difficulty. In the first place the water, meat, and salt, are placed alone in the pot; which is set on a moderate fire, so that the skim or scum rises gradually to the surface of the liquid: broth, not well skimmed at the outset, will never become clear, and always preserves a taste of albumen, that is very disagreeable.

As soon as the ebullition begins, the pot must be removed to the side of the fire, so as to present only the least possible surface to the action of the fire (see the drawing 68); by this means the liquid, boiling but partially, does not become troubled, but remains limpid: this is the whole mystery of the operation. In great kitchens, the cooking of the stock-pot is managed with gas.

The introduction of the other meat, and of the vegetables into the pot, must take place in regular order. The knuckle of veal may be introduced at the same time as the beef, but then it must be watched, and removed as soon as done. The fowl should be introduced into the pot at the same time with the vegetables, yet these vegetables themselves are not introduced all at a time : those wanting longest time to cook, are the first, the others following; the true theory consists in aiming at the important result, that all the meat, and vegetables prove done at the same time, and be done nearly at the time of serving the stock-pot.

A stock-pot takes from five to six hours cooking, according to the size of the meat, taking care, however, that neither meat nor vegetables cook too long.

The stock-pot, in its true expression, represents nothing but the soup of the day, that is to say, that the broth, produced by it, is specially intended to prepare the soup. Therefore in a kitchen, where culinary preparations are many, and various, for which gravies, and sauces are necessary, a large broth must be prepared, serving to supply, and feed the variety of preparations; this broth may be prepared in a brasen saucepan, but one essential point is, to prepare it with economy: instead of choice pieces, employ those of inferior value, trimmings of meat, bones of beef and veal, poultry-gizzards, and even the bones of roasted meat, without neglecting the vegetables and the salt. It is not necessary, that this broth be very succulent, it is sufficient, if it be clear and abundant.

The drawing 68, reproduced hereunderneath, represents the boiling of the stock-pot (*pot-au-feu*), such as it is usually managed in middleclass town-kitchens.



Draw. 68.

The drawing 70, p. 89, represents the boiling of the broth, in a copper stock-pot, by the aid of gas, on an English-stove. The drawing 74, p. 95, represents the boiling of the broth, in a copper stock-pot, by the aid of charcoal stove.

214. Gourmets' stock-pot. — Draw and singe a good fat fowl; fill the body and breast, with sausage-stuffing, highly season this force-meat, and finish it with a little chopped parsley.

Cut square a piece of brisket or rump of beef; in the former case, the meat must be boned, and tied up with thread. Put this meat into an earthen pot with a bone of veal, and those of the beef, four or five quarts of water, and a little salt; skim the liquid, remove it back to the side of the fire. Two hours after, plunge the fowl into the pot, as well as two carrots, one turnip, a large onion studded with cloves, and lastly, one leek tied together with a lettuce, and a pinch of chervil; let the liquid boil gently, until meat and fowl be done ; remove the fowl, if done before the beef; pass the broth through a napkin, pour two quarts into a stewpan, without skimming its fat; add to it three quarters of a pound of rice, and a pinch of saffron, remove it to a moderate fire, so that the rice may boil gently, adding some broth, if it become too thick. When the rice is done, the broth, although consistent, yet must be more liquid than a 'risot'; in short, the broth must be visible. At serving-time, pour the soup into the tureen; dish the beef, surrounded with part of the vegetables from the pot; serve the fowl separately, masked with a little currysauce.

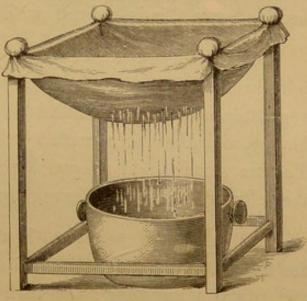
215. Beef jelly-broth, with vermicelli. — Take a pound of lean beef, divide it in small square pieces, chop it; put it into a stewpan, and mix in one whole egg, dilute it with two quarts of good cold broth, with its fat skimmed off, and decanted; add to it a little minced carrot, a piece of leek, another of celery-root; stir the liquid from time to time; at the first bubbling, remove it back to the side of the fire; fifteen or twenty minutes after, it must be clear and relishing; pass it then through a wet napkin, disposed in a filter-bag (see drawing 69). Skim the fat off the jelly-broth, which pour into a stewpan, let boil, and add to it from three to five ounces of blanched vermicelli. Five minutes after, pour out the jelly-broth into the tureen.

216. Poultry jelly-broth, with cream. — Pour into a stewpan two quarts of poultry-broth, skimmed, and cooled. Pound the raw meat of four legs of chicken, mixed with the same quantity of lean beef; dilute the meat with one whole egg, and a few tablespoonfuls of cold water; mix the preparation into the broth, add to it a pinch of chervil, and the back and body-bones of a roasted fowl cut in small pieces. Set the stewpan on a moderate fire, clarify the broth, proceeding as said in the article 215.

Butter a small charlotte-mould, mask the bottom with a round of paper. Whip three whole eggs, and eight yolks of eggs in a basin; add a little salt, a pinch of sugar, another of nutmeg. Dilute these eggs with one glass and a half of good milk. Pass the preparation through a sieve, pour it into the mould, and let it poach in the 'bain-marie', taking care not to let the water boil. When the preparation has got firm, leave it to cool for two or three hours. At serving-time, turn the cream out, divide it in little squares, which put into the tureen; then pour the jelly-broth over, having passed it through a sieve, and skimmed its fat.

217. How to strain jelly-broths (consommés). - In order to

strain the jelly-broths without any danger, a napkin must be fastened to the four feet of a simple bottomless stool, set on the table. Place a kitchen-basin underneath the napkin, in order to gather the strained liquid (see drawing 69); pour then the jellybroth on the hollow of the napkin, with the aid of a great ladle. This is one of the simplest of operations.



Draw. 69.

218. Jelly-broth, with spring vegetables. — Prepare two quarts of jelly-broth of veal or poultry (see art. 215); keep it covered at the side of the fire. Cut round some dozen tender small carrots; if they are large enough, divide them; blanch them in salt-water, drain them, and finish cooking them with a little broth, which let reduce to glaze. — Cut some tender small turnips to balls, as well as a stick of celery, and a small cucumber. Let these vegetables be blanched separately; let them glaze with a little good broth, and a pinch of sugar. — Blanch two handfuls of

small green-pease, as well as a piece of cauliflover, divided into flowrets, and some white asparagus-heads; put all into the tureen.

At serving-time, mix the glazed vegetables in the jelly-broth, carefully skim off its fat, pour it into the tureen.

219. Jelly-broth, with macaroni. — Whether the macaroni be thick or thin, it is convenient first of all to boil them in salted water; drain them, cut them transversally in little pieces, kept as equal as possible; plunge these pieces into the jelly-broth, kept boiling at the side of the fire; some minutes after, serve the soup; at the same time, sending up a plate of grated parmesan.

220. Stomachic jelly-broth. — Put into a stewpan six or eight very fresh yolks of eggs; add to them a little salt, and a pinch of sugar; beat them with a whip, then gradually dilute them with boiling good jelly-broth. Serve this jelly-broth with thin slices of broiled bread.

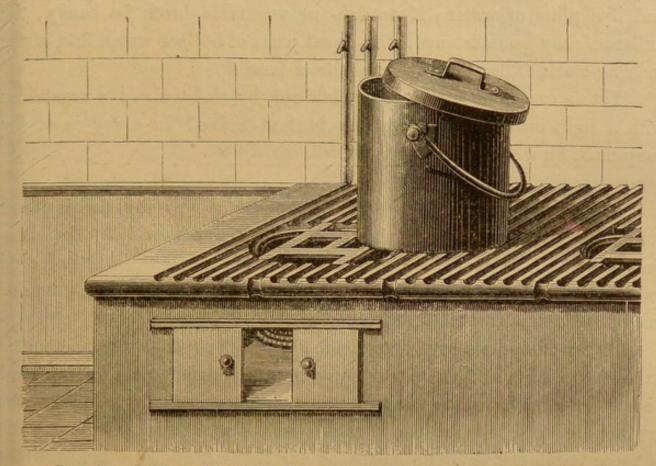
221. Jelly-broth, 'à la Palestine'. — Prepare two quarts of poultry jelly-broth, which keep at the side of the fire. — With the aid of a small vegetable-scooper, cut some balls of Jerusalem-artichokes, which slightly blanch, and glaze them with a little broth ; pour them into the soup-tureen. To this garnish add an equal quantity of rice boiled in broth ; mix into the jelly-broth a pinch of sugar, pour it into the tureen.

222. Julienne-soup, with poached eggs. — For a soup to serve for five or six persons, take two or three middling-sized carrots (only the red parts) a middling-sized turnip, a piece of celery-root, half a crisped colewort, the core of a lettuce, some sorrel-leaves, an onion, the white of half a leek. Rasp, peel, or pluck, these vegetables, according to their nature; wash, and drain them; mince them to 'julienne' (see art. 37), that is, cut them in thin fillets, about an inch long: carrots, turnips, celery, and leek, should all be cut to equal lengths.

Put the onion and leek into a stewpan, with a piece of butter; fry them on a moderate fire, without allowing them to take color; add the carrots, turnips, and celery: raw, if they are tender; in the other case, blanch them separately for a few minutes. When the moisture of the

JULIENNE-SOUP.

vegetables is evaporated, season them with a pinch of salt, and a tablespoonful of powder-sugar; moisten them with a gill of broth, which let reduce to glaze. Moisten the vegetables then with nearly two quarts of good broth, fresh, skimmed of its fat, and passed through a sieve. At the first bubbling, remove the stewpan back to the side of the fire, so that the liquid boil only partially. A quarter of an hour after, add the minced



Draw. 70. - Boiling of the broth in a copper stock-pot, by the aid of a gas-stove.

colewort, blanched, refreshed, and well drained. When the colewort is nearly done, add the blanched lettuces, and raw sorrel-leaves.

Poach in acidulated water, eight or ten very fresh eggs (see, in the Chapter on Vegetables); trim them, and place them in a hollow dish. At serving-time, skim the fat off the soup, pour over the eggs a little clear good broth; serve them together with the soup. — A 'julienne', prepared in the simple fashion here described, is to be considered, as an excellent soup; but to give it a little more distinction, it should be prepared with good jelly-broth. 'Julienne' soup may be served in its natural condition, that is, without the addition of any garnish.

223. Julienne-soup with vegetable broth. — Cut in fillets: carrots, turnips, celery-roots, leaves of lettuce or sorrel, leek and onion. Fry these vegetables with butter, proceeding as said, in art. 222; when the moisture of the vegetables is evaporated, moisten them with fish-broth or vegetable-broth (two quarts). An excellent vegetable-broth can be prepared with two handfuls of dry pease, one handful of dry mushrooms, and five pints of water; if no fish- or vegetable-broth be handy, the 'julienne' may be moistened, with equal parts of boiling water, and of the cooking-stock of dry haricot-beans, or of lentils.

Yet an excellent broth can be obtained, by moistening the vegetables with a light purée of pease or dry haricot-beans. In every case, the soup must be well seasoned.

224. Rice-julienne-soup. — In the shops, a dry preparation is found composed of vegetables, and rice in small grains (*en semoule*) like semolina. With this mixture, a good soup is obtained, that can be prepared in a few minutes. It is sufficient to drop the rice into the boiling liquid: one spoonful is required for each person.

Every body knows the 'juliennes' preserved dry; this method is excellent in its principle, giving every one the possibility of having good vegetables at all seasons, and in every place, either if fresh vegetables are lacking, or if they are bad; but it is well to state, that the preparation of these vegetables is by no means as careful as it ought to be, and that its result leaves much to wish for.

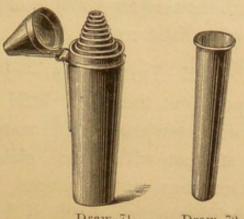
225. Brunoise-soup. — Take the same vegetables, and roots, as to a 'julienne': carrots, turnips, celery-roots, onions, and leeks. Cut these vegetables, with a small tube of the column-box (see Drawing 72); of carrot only the red part is taken. If the vegetables are not tender, blanch them for a few minutes; yet it is to be preferred to operate with raw, but tender, vegetables.

Fry in butter the onion and leek, add to them the other roots, sprinkle over a little salt, and a tablespoonful of sugar. When the vegetables have reduced all their moisture, moisten them with a gill of good

BRUNOISE-SOUP

broth, which let reduce; then, moisten them thoroughly with two gills of fresh clear broth passed through a sieve, and its fat skimmed off. At the first bubbling of the liquid, remove the stewpan back to the side of the

fire ; keep it thus for an hour and a quarter: the vegetables must boil, without however being converted into purée. Some minutes previous to serving, mix into the soup two tablespoonfuls of tender lettuce-leaves, cut and blanched in salt-water; add four or five tablespoonfuls of rice, barley, or any paste, cooked. Skim the fat off the soup, previous to pouring it into the tureen. - The 'bru-



Draw. 71

Draw. 72.

noise' may be prepared with jelly-broth; it may also, like the 'julienne', be prepared with fish- or vegetable-broth.

226. Spring-soup, with vermicelli. - Set on the fire a stewpan with three or four quarts of water. Pluck, wash, and then put by, some tender turnips, french-beans, carrots, and fresh potatoes, half a crisped colewort, two or three green pumpions, a slice of gourd, or spanish artichoke, a small head of cauliflower, a handful of tender beans, and the same of green-pease. It is not strictly necessary, to employ all these vegetables at once, if only the species be varied, being content with those the season provides best, and most tender. When once the vegetables are tough, one can not venture to serve this soup.

The vegetables being plucked, divide the largest, leave whole the small ones; wash them, drain them on a sieve, but separating the various species. The leaves of the colewort must be torn in pieces, the cauliflower is divided into flowrets, the turnips, and potatoes, are cut in small quarters; the pumpions, and spanish artichokes in large dice, the frenchbeans in little pieces, the beans, green-pease, remain in their natural condition.

When the water in the stewpan begins to boil, salt it slightly, then in turn, add to it those vegetables requiring longest cooking, and successively the more tender ones. As soon as the last vegetables, that is to say, those, which require least cooking-time, are immerged, mix into the soup eight or ten ounces of vermicelli; cover the vessel, and let the liquid boil for ten or twelve minutes more. At serving-time, thicken the soup with a 'liaison' of six yolks of eggs, mixed with grated parmesan, and diluted with a little cream.

227. Turnip-soup. — Peel some good turnips, then with a vegetablespoon cut them into little balls of the size of a large pea; throw them into a stewpan of tepid water. Mince an onion and a leek, put them into a stewpan with butter, give them a little color; add to them the turniptrimmings, cut in pieces, let them fry for ten minutes; season them, sprinkle over a pinch of flour; dilute them with two or three quarts of warm broth; heat the liquid until starting to ebullition, then remove it back to the side of the fire, add to it a piece of raw ham, or simply a bone of ham cut in pieces. When the turnips are done, skim the fat off the soup, pour it on a sieve, disposed above a stewpan, so that the liquid passes without letting the turnips escape. Keep the stewpan at the side of the fire.

Drain the turnip-balls on a cloth, spunge them carefully, quickly fry them in a flat stewpan with butter, and a pinch of powder-sugar, in order to impart to them a little color. Then drain off the butter, pour the turnips into the soup, which let boil, until the turnips are done; then pour it into the tureen.

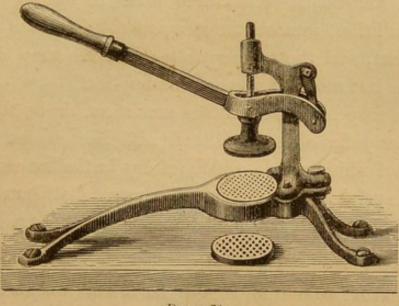
228. Thickened sorrel-soup. — Take a large handful of garden sorrel, plucked and washed; either chop them coarse, or mince them; add some tender lettuce- and chervil-leaves, likewise chopped, let them drain on a sieve, put them into a stewpan with butter, let them fry, stirring them with a spoon. Ten minutes after, season the sorrel, sprinkle over a teaspoonful of flour, moisten it with two quarts of boiling water, or warm broth; let the liquid boil for five minutes, then remove it back to the side of the fire. Season the soup to good taste, let it boil for ten or twelve minutes.

Cut in thin slices two rolls, which slices dry in the hot-closet. Bray three yolks of eggs in a little basin; dilute them with four tablespoonfuls

THICKENED SORREL-SOUP.

of raw cream or milk; add to this a little pinch of sugar, another of nutmeg, two ounces of butter, divided into small bits. Take the stewpan off the fire, gradually pour the 'liaison' into the soup, which let approach the fire for but two moments, stirring it; immediately pour it into the tureen. — Thickened sorrel-soup may be served with rice, or small boiled paste, instead of the bread.

229. Thickened spring-soup. — Prepare three or four quarts of poultry-stock for thick soup, let it clarify on the side of the fire.



Draw. 78.

Mix in a kitchen-basin five yolks of eggs with five tablespoonfuls of fresh tomata-purée, and add a pinch of nutmeg. — Prepare a garnish of new vegetables composed of carrots, turnips, celery-roots, cauliflowers, french-beans, heads of white and green asparagus, green-pease, and Windsor-beans: the carrots and turnips must be cut with a small vegetable spoon, or with the vegetable machine. The cauliflowers are divided into little flowrets, the french-beans cut in lozenges; the green-pease, and Windsor-beans remain whole, the latter being boiled in salted water. The cut roots are blanched, then boiled, and glazed with broth. Put these vegetables one by one into the tureen, when done, of course. — At the last moment, skim the fat off the soup, which thicken with the tomatapreparation, and pass it through a fine colander into the tureen. 230. Onion-soup. — This soup, simple and not costly at all, is excellent in the morning for breakfast, as it is restorative and tonic. — Choose some white onions (half a pound for five or six persons), pluck them, and divide them in the middle; mince each of these halves in slices, which then cut transversally so as to get little squares. Put the onion into a stewpan with a piece of butter, let it fry on a very slow fire, frequently stirring it with a spoon; add to it a pinch of salt, and another of powder-sugar; let the onion take a little color, without allowing it to become brown. At this degree, sprinkle over a teaspoonful of flour; two minutes after, moisten it with three pints of boiling water; stir the liquid until ebullition, remove the stewpan to the side of the fire; add to it half a bay-leaf, and the salt requisite; boil the soup for ten or twelve minutes; at the last moment, remove the bay-leaf.

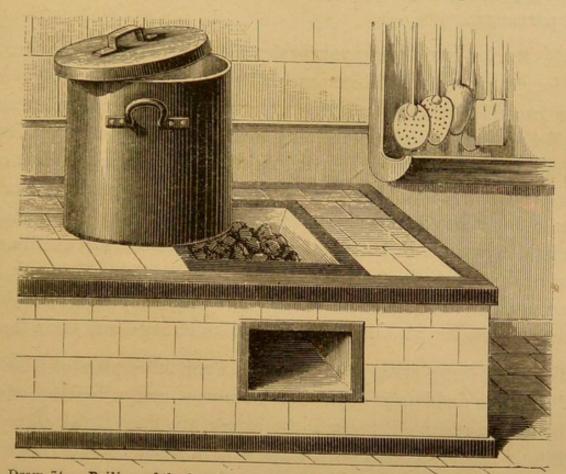
This soup may be served in this condition, or be thickened with a 'liaison' of a few yolks of eggs, diluted with raw cream. In both cases, cut thin slices of white bread, which let dry in the hot-closet, then range in the tureen; sprinkle over a pinch of pepper, distribute some pieces of fresh butter on the bread, and pour the soup into the tureen.

231. Cabbage-soup with bacon. — Take a piece of smoked bacon of two pounds, cut it, trim it all round, let it soak for an hour, wash it in tepid water, put it into the stock-pot with five or six quarts of water, boil it for an hour; then add to it two small white cabbages, cut in quarters, which again are cut transversally; then a whole onion, two leeks, two large carrots, two turnips, and a celery-root, likewise cut in middlingsized pieces; add a little salt, and some cloves; cover the stock-pot, boil the vegetables for one hour and a half. Add to them some raw potatoes cut in slices. When these vegetables are boiled, dish them in layers in the tureen, alternating each layer with thin slices of bread, and sprinkling a little fine pepper over the cabbage. Dish the smoked meat with a part of the cabbage kept by.

232. Cabbage-soup. — Cabbage-soup may be prepared either indifferently with crisped colewort, or green colewort, or white colewort; crisped colewort is however preferable.

CABBAGE-SOUP.

Take one or two heads of crisped colewort cleansed; divide them into quarters, plunge them into boiling salted water; drain and refresh them; remove their hard part; cut them, press them between the hands, in order to extract all their moisture; place them in a stewpan with half a pound of raw blanched ham; moisten them with three quarts of warm broth; boil the colewort for two hours and a half. At serving-time, shred two or three rolls in slices, which dry in the oven; place them in the



Draw. 74. - Boiling of the broth, in a copper stock-pot, by aid of charcoal-stove.

ureen; sprinkle over a pinch of powder; pour the soup on the bread, having removed the ham. — This soup may be prepared by braising the juarters of cabbage, after having them blanched. In this case, it is sufficient to drain the cabbage well, at serving-time, to cut them; place hem in the tureen with the roasted bread, then pour the broth on the colewort, straining it.

233. Cabbage-soup, with rice. — Cut in quarters two small heads of crisped cabbage colewort; wash and drain them; mince then the tender leaves. Cut in thin dice half a pound of bacon; put them into a stewpan with a piece of butter, and a chopped onion, which fry until it has got a fine yellow color; add to it the minced onions; ten minutes after, moisten them with four or five quarts of broth; let the liquid boil; five minutes after, mix in it a few handfuls of rice, being neither washed nor blanched; cover the stewpan. When the rice is done, add to it a pinch of pepper, and pour it into the tureen. Serve separately a plate of grated parmesan.

234. Barley-soup with vegetables. – Melt a piece of butter, mix into it four to six ounces of best pearl-barley, of fine grain; let this barley fry for two minutes, moisten it with half broth and half water; let the liquid boil, remove it back to the side of the fire; boil the barley, keeping the stewpan on a very slow fire, adding to it from time to time a little broth. On the other hand, cut in little dice the red part of some good carrots, a few celery-roots, and the white part of a leek. Fry these vegetables in a stewpan with butter, then boil them on a moderate fire with a little broth, and a pinch of sugar. The barley being done, lighten it, to the degree requisite, with broth; add to it the vegetables, let it boil, skim its fat, then thicken it with a liaison of five yolks of eggs, and serve the soup.

235. Milk-soup with spun-eggs. — Pour three pints of milk into a tinned stewpan; add to it a piece of einnamon, and a handful of sugar; let it boil, then remove it back to the side of the fire. Break three whole eggs into a kitchen-basin, bray them with a spoon; add to them three tablespoonfuls of flour, then four ounces of melted butter, so as to obtain a smooth flowing paste; season the preparation. Choose a small colander of rather wide holes, keep it over the stewpan holding the milk; pour the paste on to the colander, letting it drop into the boiling liquid, and forming a sort of vermicelli. — This operation terminated, remove the stewpan back to the side of the fire, keep it covered for ten minutes, but free of all ebullition; then serve the soup.

236. Bread-soup (panada). — Melt four ounces of butter in a stewpan; when warm, add to it a handful of bread-crumb, which fry, stirring it, but without allowing it to take color; then dilute it with broth; stir

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the liquid until ebullition, and remove the stewpan on a very slow fire. Three quarters of an hour after, skim the fat off the soup, thicken it with a liaison of five or six yolks of eggs; take it off the fire, and add to it a few spoonfuls of poultry white, meat cut to 'julienne'.

237. Poor-knight's-soup. — Prepare three pints of good jelly-broth, keep it warm in a stewpan. — Grate the crumb of five or six small milkrolls, split them in the middle, soak them with raw cream, press out their moisture, then dip them into beaten eggs, plunge them into plenty of frying-fat, in order to give them a fine color; drain them well, and dish them on a hot plate. Mix into the jelly-broth a mince of tender lettuces boiled in water, and well pressed-out; pour the soup into the tureen, serve the bread separately.

238. Sago-soup. — Choose six ounces of pearl-sago, of small grain; put it into a stewpan, with two quarts of warm water, and a little salt; let the liquid boil for ten minutes; then drain the sago on a sieve, whereupon put it back into the stewpan; moisten it with nearly two quarts of broth, which boil gently till the sago be well done. Serve the soup in this condition, or else finish it with a liaison of four or five yolks of eggs (see art 42).

239. Tapioca, with broth. — With a knuckle of veal and a fowl, four quarts of cold water, a small handful of salt, some vegetables, prepare a white broth. The meat being done, pass the broth through a napkin into a stewpan; skim off its fat, let it boil, add to it the tapioca requisite (one tablespoonful to each of the guests) letting it drop, like rain, into the broth; remove the stewpan back to the side of the fire; twenty minutes after, pour the soup into the tureen. — This soup may be thickened with yolks of eggs.

240. Tapioca, with milk. — Wash in tepid water six ounces of good tapioca in small grains, put it into a stewpan, moisten it with three pints of boiling milk; stir the liquid with a spoon for some minutes, season it, remove it back to the side of the fire. The tapioca being done, thicken the soup with a few yolks of eggs, lightened with a little cream; finish it with a piece of good butter, pour it into the tureen.

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241. Soup with fine paste. — The Italian pastes must be chosen fine, white, and above all fresh; for they turn sour as they grow old. Fine paste, is generally served in clear broth or jelly-broth; yet there is no objection to serving them with thickened soups, purées, and creams; nevertheless, it is well to observe, that these soups must be but slightly thickened. In either case, the paste must be blanched in salted water, previous to being mixed in the soup; if they are served with broth, they can be nothing else but slightly blanched, as they can finish cooking in the liquid; but if served in a thickened soup, they must be done previously.

242. Rice-soup, with pease. — Melt a piece of good butter in a stewpan; add to it one onion and a leek, both of which chopped; fry them to a fine color; add a pound of carefully plucked rice, not washed; fry it for one minute, and moisten it with four quarts of warm water; turn the liquid until starting to ebullition, remove it back to the side of the fire; add to it four cloves, the salt requisite, and a bunch of parsley; boil the soup gently; ten minutes after, add to it half a pint of fresh tender greenpease. The rice and green-pease being done to the degree requisite, remove the bunch, as well as the cloves; introduce into the soup a piece of good butter, pour it into the tureen. — This soup must be rather consistent.

243. Fisherman's rice-soup. — Scald four good tomatas in order to remove their skin; split them in the middle, press out their seed; cut the pulp in small dice, which put into a stewpan with fish-broth; set the stewpan on the fire, at the first bubbling add to the liquid some handfuls of rice, not being washed; season the soup; as soon as the rice is nearly done, add to it two dozen small raw oysters freed of their shell, as well as a few spoonfuls of blanched green-pease; give the liquid two bubblings, and pour it then into the tureen.

244. Nouilles-soup. — Keep in ebullition two quarts of jelly-broth; ten minutes previous to serving, mix up with it a few spoonfuls of 'nouilles' shred into rather thick 'julienne', blanched, and well drained; five minutes after, thicken the soup with a liaison of five yolks of eggs, diluted with some cream; add to it the breast of a cooked chicken, equally cut to 'julienne', pour it then into the tureen.

245. Milk-soup, 'à la Royale'. — Let two quarts of good milk boil, add to it a grain of salt, and a pinch of sugar; thicken it with a liaison of twelve yolks of eggs, diluted with cream. — Cut, off the crumb of a household-loaf, three dozen 'croûtons', range them on a gridiron, sprinkle over fine sugar, let them glaze in the oven; put them into a tureen, pour over the soup, passing it through a sieve.

246. Thickened stock for soup. — Thickened soup-stocks are prepared with the aid of a 'roux' diluted with white-broth, or jelly-broth, according as the soup is to be colored light or dark, yellow or brown. If it be a poultry-soup, it must be prepared with poultry-broth; if game, with game-broth; if fish, with fish-broth

Whether with meat or no, fat or fasting (*maigre*), the stock must be as clear and pure, as possible. Soup-stocks ought always to be kept light, that is, but little thickened; they must especially be clarified on the side of the fire, according to the method applied to sauces.

247. Soubise-soup. — With a few onions, cooked in the oven, prepare two gills of onion-purée, proceeding as indicated in art. 87. — Prepare two quarts of thickened soup-stock (art. 246), either with meat-broth or fishbroth; keep it light, that is, only a little thickened; let it then clarify for thirty-five minutes at the side of the fire; skim its fat well, pass it through a sieve; let it boil, mix in it the onion-purée. Season the soup; ten minutes after, thicken it with a liaison of four yolks of eggs; pour it into the tureen, passing it through a sieve.

Here is another method of preparing soubise-purée; mince some onions, fry them in a stewpan with butter; sprinkle over a pinch of flour, gradually moisten them with broth; boil the soup at the side of the fire for twenty-five, or thirty minutes; skim off its fat, season and thicken it with a liaison; serve this purée with 'croûtons' of fried bread.

248. Giblet-soup with leeks. — Blanch two giblets of either turkey or goose; drain them, trim them, divide, and put them into a stewpan with good broth, boil them on a very slow fire; the meat being half-done,

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add to them five or six leeks, cut in pieces, blanched in salted water, and well drained.

At serving-time, skim off the fat of the broth, pour it into the tureen at the same time as the meat and leeks. — If it is wished to serve the livers, they must be boiled a few minutes only, after their being blanched, and then be divided into slices.

249. Maintenon-soup. — Prepare three quarts of poultry-stock for thickened soup, start it to ebullition; then remove it to the side of the fire. Add two tender little chickens, as well as two handfuls of trimmings of mushrooms; as soon as the chickens are done, drain them; skim the fat carefully off the soup, thicken it with five yolks of eggs, mixed with two spoonfuls of curry-powder, and diluted with a little raw cream; pass it through a tammy, and pour it into a stewpan, add a few spoonfuls of cooked rice. Heat the soup without allowing it to boil, pour it into the tureen, having mixed it with the breasts of the chickens minced into scollops.

250. Celestine-soup. — Prepare three quarts of white poultry-stock, for thickened soup (art. 246), keep it boiling on the side of the fire.

Get ready a pancake preparation without sugar; season it with salt and nutmeg, then prepare twenty-four pancakes, proceeding according to the common method. As soon as cooled, mask one side of each of them with a layer of creamy raw poultry 'quenelle' force-meat, finished with a handful of grated parmesan-cheese. Then solder the pancakes together, by two and two; then cut them in rounds with a tin-cutter, and put them into the tureen; skim the fat off the soup, thicken it with a liaison of a few yolks of eggs, then pour it into the tureen.

251. Marquise-soup. — Keep boiling, on the side of the fire, three or four quarts of poultry-stock for thickened soup (see art. 246), which let clarify well.

Blanch eighteen middling-sized tender lettuces, which drain and braise; when nearly done, drain them, spunge off all the fat, then open their leaves, so as to stuff the lettuces with a little veal or poultry quenelle farce-meat, kept rather firm. Fold the lettuces up again, so as

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entirely to enclose the force-meat; trim them, and range them on the bottom of a sauté-pan, pour over a little half-glaze, cover them with a buttered paper, and thus let the force-meat poach in the oven, basting the lettuces.

At serving-time, skim well the fat off the soup, thicken it with a few yolks of eggs, diluted with a little cream; pour the soup into the tureen, passing it through a fine colandér. Add a few tablespoonfuls of fresh green-pease, boiled in salted water. Drain the lettuces, range them in a deep dish, glaze, and serve them separately.

252. Gourmets-soup. — With two tablespoonfuls of rice-flour, and a quarter of a pound of butter, prepare a light 'roux'; moisten it with four quarts of poultry-broth, stir it with a spoon till boiling, then remove it to the side of the fire, and thus let it clarify.

Take the meat of a cooked chicken, pound it, season, and add to it a piece of butter, and five or six raw yolks of eggs; pass it through a tammy. Put into the tureen a few spoonfuls of green asparagus-heads, and two dozen picked crayfish-tails cut in two.

At serving-time, skim the fat off the soup, which thicken with the poultry-preparation, without allowing it to boil; then pour it into the tureen, passing it through a fine colander.

253. Rachel-soup. — Keep in ebullition, on the side of the fire, three or four quarts of poultry-stock for thick soup.

Spread in layers on a buttered baking sheet, twelve ounces of poultry force-meat with cream (see art. 119), push it into the oven, and let it poach: two minutes will do. Divide it then in rounds, with the aid of a paste-cutter, which rounds put into the tureen with two handfuls of cooked fresh green-pease. Skim the soup carefully, thicken it with a few yolks of eggs; pass it through a fine colander, and thus pour it into the tureen.

254. Royal-soup. — Prepare three or four quarts of poultry-stock for thick soup; let it clarify for twenty-five minutes on the side of the fire.

Pound the fillets of a raw chicken with two or three raw truffles, add four ounces of butter, and two yolks of eggs; season the force-meat, and pass it through a sieve, put it into a kitchen-basin, work it with a spoon, introducing into it a few tablespoonfuls of cold, although liquid, meat-glaze. With this force-meat, now prepare some small quenelles. When poached, drain them, put them into the tureen, add an equal quantity of small cocks'-combs of fine white color, and the same of cocks'-kidneys; the cocks'-combs must be cooked, the kidneys need only be poached.

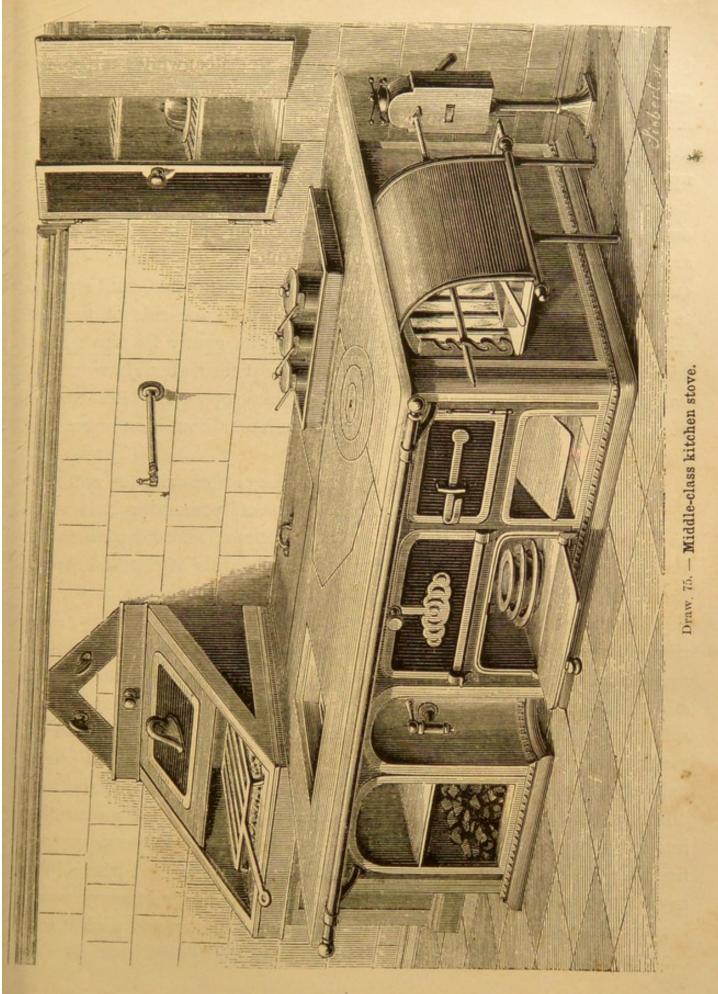
Skim the fat off the soup, thicken it with a few yolks of eggs diluted with a little raw cream; pour it into the tureen, passing through a fine colander.

255. **0x-tail-soup**. — Divide an ox-tail, cutting the pieces at the natural joints; let them steep in cold water for an hour or two; let them blanch for ten minutes; drain them, refresh them, range them on the bottom of a stewpan masked with minced vegetables, and with some aromatics; moisten them with two glassfuls of white wine, and let the liquid reduce to glaze; then moisten them with broth, and let them braise for four or five hours. Drain them now, trim, and range them into a stewpan of smaller size, keep them warm; lighten their cooking-stock, let it boil, pass it through a sieve; skim off the fat, and mix it up with two quarts of jelly-broth in ebullition; add to it three or four spoonfuls of pearl-barley boiled in broth, and then a small garnish of vegetables equally cooked. At serving-time, pour the soup into the tureen, and serve the meat separately on a dish.

256. Pork-knuckle soup. — Let soak in cold water a large salt knuckle of pork, boil it in water with one onion, and one carrot kept whole. After the lapse of two hours' boiling, plunge into the liquid a pint of dry pease; continue a moderate ebullition on the side of the fire. When the pease are done, pass them through the sieve, dilute the purée with the cooking - stock of the pease; cut the knuckle of pork into middling-sized squares. — Let the liquid boil, stirring it; add to it the cut knuckle of pork, and remove it to the side of the fire; a quarter of an hour after, skim the fat off the soup, which pour into the tureen; serve separately some toasted slices of white bread.

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257. Pig's-ear soup. - Singe two or three ears of pork, let them boil in plenty of water for twenty minutes. - Meanwhile, mince the carrots, onions, leeks, and celery-roots; fry these vegetables with butter, moisten them with half a bottle of white wine, and a quart of broth. Let the liquid boil, add to it a bunch of aromatics, and the pigs' ears; keep up the ebullition, on the side of the fire, till the ears are done; then pass the cooking-stock through a sieve, and skim off the fat. - With five ounces of butter, and three tablespoonfuls of flour, prepare a 'roux' (see art. 135), but without allowing it to take color; dilute it then with the cooking-stock of the ears of pork ; stir the liquid on the fire, until starting to ebullition; immediately remove the stewpan to the side of the fire. Add to the soup a piece of raw ham, boil it quite gently for three quarters of an hour; at last, skim off the fat, pass it through a sieve; mix in half a glassful of madeira, a pinch of cayenne-pepper, and the ears of pork, divided in small parts : give it a few minutes' ebullition more, and serve : this soup is very good.

258. Turkey-soup, with curry. - Take the remains of a turkey that has been already served, disengage the meat, preserving it as whole as possible; cut that of the breast into scollops, and keep them by. Pound the remainder of the meat with some spoonfuls of rice boiled with broth, and keep the preparation covered. Cut off the bones of the turkey's legs, put them into a stewpan with the giblets of the turkey, some trimmings of veal, and if possible the bone of a roast leg of mutton; moisten all these meats, to cover, with broth ; add some vegetables, such as: leek, carrots, onions, and celery; as well as a bunch of aromatics, salt, pepper, and cloves ; set the stewpan on the fire, skim the liquid ; at the first bubbling, remove it back to the side of the fire. One hour and a half after, pass it through a napkin, carefully skim off the fat, and then dilute, with it, the meat pounded with the rice; now pour the preparation into the stewpan, let it boil, stirring it; remove it back to the side of the fire; add to it two tablespoonfuls of curry-powder, diluted with a little broth ; twenty minutes afterwards, pass the soup through a tammy, warm it to the degree requisite, mix into it the turkey-scollops, and pour it into the tureen.

259. Chicken-soup, with potatoes. - Take a common large chicken, or else a good fowl; cleanse it, truss, and place it in a stewpan with the neck, pinions, and gizzard, all well cleansed. Add the bone of a ham, a small knuckle of veal, moisten the meat with water, or light broth (two or three quarts). Let the liquid boil, skimming it; cook the meat with all the care given to a stock-pot. The fowl being done, pass the broth through a sieve, into another stewpan; skim off the fat, thicken it with two tablespoonfuls of rice-meat, dilute it with some spoonfuls of cold water. Let the soup boil, on the side of the fire, for a quarter of an hour'; then add to it a gill of little potato-balls cut with a small vegetable-spoon (see drawing 53, 54), but previously blanched, that is, slightly cooked in salted water for five minutes. Let the soup now boil, till the potatoes be done; then mix in both the fillets of the fowl, cut in slices, as well as a pinch of chopped chervil; pour it into the tureen. - This soup may be thickened with two or three yolks of eggs, diluted with a little cream; in this case the chervil may be omitted.

260. Turkey-giblet-soup. — Take two giblets of turkey, or else of geese, being properly cleansed : neck, pinions, and gizzard. Plunge them into boiling water, in order to scald them; divide them into pieces not too small; put them into a stewpan with a little butter, an onion, a piece of carrot, some trimmings of raw ham, a bunch of parsley, garnished with aromatics; let them fry on a moderate fire, till they are well set; then sprinkle over two tablespoonfuls of flour, which fry for a few minutes, stirring the meat with a spoon; then moisten them gradually with three pints of broth, and half a bottle of white wine. Stir the liquid until ebullition, then remove it back to the side of the stove; finish cooking the meat on a very slow fire : the liquid must not be too much thickened.

On the other hand, take the red part of two carrots, a turnip, and a celery-root, which cut to middling-sized dice; the celery must not predominate. Let these vegetables blanch slightly, boil them in a little broth. The meat being done, drain them with a skimmer, trim, and place them with the vegetables; skim the liquid, pass it through a sieve into another stewpan, add to it a pinch of cayenne-pepper, half a glassful of madeira, then the meat and vegetables; ten minutes after, pour the soup into the tureen. 261. Duck-soup, with turnip.. — Truss a small duck, which put into a stewpan with butter, a few small onions, a piece of carrot, and a little salt; let it fry on a moderate fire, stirring it; moisten it then with a glassful of white wine; as soon as the wine is reduced, moisten the duck, a little more than to height, with broth; let the liquid boil, then remove it back to the side of the fire. The duck being done, drain it; pass the liquid through a sieve, skim off the fat.

With a small vegetable-spoon cut out of a large peeled turnip, some small balls the size of a pea; let them blanch for seven or eight minutes, drain them, put them into a little skillet with a pinch of sugar, and a little butter; fry them on a good fire, giving them a little color; moisten then with a little broth, and reduce the liquid.

On the other hand, prepare a little 'roux' (see art. 135), of yellow color, with a piece of butter, and two tablespoonfuls of flour; gradually dilute it with the duck-broth, so as to obtain a slightly thickened stock; at the first bubbling, remove it back to the side of the fire; twenty-five minutes after, skim the fat off the soup, which pass through a sieve, and put back into the stewpan; now add to it the turnips. Cut the meat of the duck's breast in little slices, which add to the soup, and pour this into the tureen.

262. Hunter's leveret-soup. — Prepare three quarts of brown stock for thickened soup, and keep it on the side of the fire.

Cut a leveret, let it fry in butter with a few minced roots and vegetables, a few dice of raw ham, and a bunch of parsley garnished with aromatics. A few minutes after, moisten the meat and vegetables with a glassful of white-wine, reduce the liquid to glaze, then pour all of it into the soup kept in ebullition; three quarters of an hour after, skim the fat, and pass it through a sieve; cut the fillets in scollops, and put them, one by one, into the tureen. With the meat of the other parts of the leveret, prepare some purée; dilute it with a little of the previously prepared stock, and with it, thicken the soup; heat it well without letting it boil, and then pour it into the tureen.

263. Hunter's partridge-soup. — Draw two or three young partridges, disengage their legs, put their breasts into a stewpan with some slices of smoked meat, one onion, a piece of carrot, a garnished bunch of aromatics, and a piece of butter. Set the stewpan on the fire, allow the meat to take color, turning it; sprinkle over a spoonful of flour, which fry for two minutes; moisten the meat with a glassful of white wine, and three pints of broth; let the liquid boil, then remove it back to the side of the fire. — Prepare a little force-meat with the legs of the partridges, and with this force-meat, prepare small quenelles, which poach in salted water. — Blanch about twenty small onions, put them into a flat stewpan, with a little sugar, and broth; let them cook, and glaze. As soon as the partridges are done, drain them, remove from them the fillets, and divide them in slices. Skim the fat off the soup, add to it a pinch of cayenne-pepper; pour it into the tureen, passing it through a sieve; add the partridge-fillets, the quenelles, and the small onions.

264. Partridge-soup, à la Steward. — Boil a pint of lentils with broth, and some vegetables; add to this a piece of raw ham, and two partridges without their fillets; as soon as the meat is done, pass the soup through a sieve, pound the lentils with the partridge-meat previously cooked, dilute it with the soup-stock, and pass it through a sieve; warm the soup, without allowing it to boil; mix into it a garnish of little partridge-quenelles, prepared with the meat of the fillets kept for that purpose.

265. Grouse-soup. — Prepare two or three quarts of stock for thick soup, start it to ebullition, then remove it to the side of the fire, and there let it clarify. — Roast two grouse, remove the fillets from the breasts, and keep them by for after-use; coarsely chop the legs, if fresh, then plunge them into the boiling stock, as well as a mince of vegetables, and a few slices of raw ham. Add a bunch of parsley garnished with aromatics, let the soup clarify for half an hour, skim off the fat, pass it through a tammy, and pour it into another stewpan, wherein heat it. Scollop the fillets of the grouse, put them into the tureen, into which then pour the soup.

266. Hare-soup, with onions. — Pluck, and cut in quarters four or five large white onions; boil them, till nearly done, in plenty of salted

water; drain them well, put them into a stewpan, with a little butter, a little sugar, salt, and pepper; finish cooking them, on a moderate fire; sprinkle over a pinch of flour, moisten them with a little broth; let the liquid reduce for some minutes on a moderate fire, then pass the liquid through a sieve. - Take two shoulders of hare, one or two legs, the neck and breast; divide shoulders and legs in two; also divide the neck and breast; put them into a stewpan with butter, let them fry; season, and add to them a little bunch of aromatics, and some peppercorns; let them take a little color, tossing them often; sprinkle over a small handful of flour, gradually moisten them with warm broth, and a glassful of white wine: the stock should now show slightly thickened. At the first bubbling, remove the stewpan back to the side of the fire, finish boiling the meat; drain it, remove the fleshy parts, which pound, and then pass all through a sieve. - Skim the fat off the soup, into which mix the harepurée, and then take it off the fire; add to it a pinch of cayenne-pepper, pour it into the tureen, passing it through a fine colander. Serve at the same time a plate of fried bread-croûtons (see art. 61).

267. Hare-soup with quenelles. — Skin a hare, draw it, put the blood by for after-use: disengage the paws and legs; preserve one of the latter, cut the rest in pieces, as well as the breast and neck; cut the back in two.

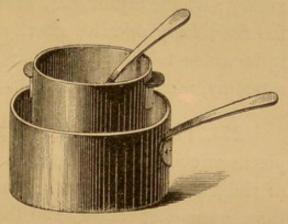
Mince one onion, put it into a stewpan, with a few slices of carrot and celery; fry these vegetables on a moderate fire; add to them some raw trimmings of either veal or poultry, a raw ham-bone, some few swarths of bacon, or a boned and blanched calf's foot, and last of all, the pieces of hare; let the meat fry too; ten or twelve minutes after, moisten it with broth, and half a bottle of white wine; let the liquid boil, skimming it; remove it back to the side of the fire. Add to the broth a bunch of aromatics, composed of thyme, bay-leaf, basil, and marjoram, then some peppercorns and cloves; the meat being nearly done, carefully skim the fat off the stock, which slightly thicken with a little potato-flour or diluted arrowroot; keep it then at the side of the fire. As soon as the meat of the back is done, drain it, and leave it to cool. Skim the fat off

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the soup, which pass through a sieve, or tammy, mix into it some tablespoonfuls of madeira, and keep it at the side of the fire. Transversally cut in scollops the meat of the back, and fillets of the hare, add these scollops to the soup, as well as a pinch of cayenne-pepper, and two dozen small quenelles, prepared with the leg of the hare, kept for that purpose. Again skim the fat off the soup, which pour into the tureen.

268. Purée à la reine. — With a knuckle of veal, a fowl, some paws, pinions, or gizzards, of poultry; one carrot, an onion studded with two cloves, one leek, tied together with a bit of celery, and a little chervil; prepare a white broth. — With four ounces of butter and the same of flour, prepare a little 'roux', without allowing it to take color; dilute

it then with the broth freed of its fat, but taking care to do this gradually; let it boil, stirring the liquid; it must be rather thickened; at the first bubbling remove it back to the side of the fire, so as only to boil it partially. — On the other hand, take out all the meat of the fowl, taking away the skin and bones, put it into a mortar, and pound it; add a piece of butter, four yolks of



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eggs, a little nutmeg, and two spoonfuls of raw cream; pass this preparation through a fine sieve, or else through a tammy.

Skim the fat off the soup, gradually mix a little part of it in the preparation, in order to dilute it; then pour the preparation into the soup, thus to thicken it, yet without allowing it to boil; add a pinch of sugar; pass it into a small soup stock-pot, and keep it in the 'bain-marie' (see drawing 76), till the moment of pouring it into the tureen. — It must not be lost sight of, that any soup, once thickened with eggs, may on no account be exposed to boil again afterwards.

269. Poultry-purée soup, with cream. — Prepare four quarts of poultry-stock for thickened soup, remove the stewpan to the side of the fire, and plunge into the liquid two or three little chickens. As soon as

these chickens are done, drain them, remove their white meat, which pound; when it is converted to paste, dilute it with six yolks of eggs, and two gills of raw cream; season the preparation with a pinch of sugar, and another of nutmeg; then pass it through a tammy into another stewpan; heat it, and thicken it with the cream-poultry preparation; add a piece of fine butter, and a garnish of boiled green-pease.

270. Thrush-purée, with rice. — Singe and draw eight thrushes, let them fry in a stewpan with a piece of butter, season them; let them cool, pound them with four tablespoonfuls of rice, boiled with broth; add three raw yolks of eggs. — Prepare a light 'roux', without allowing it to take color (see art. 135), dilute it with good broth, without making it grainy; let the liquid boil, stirring it, then remove it back to the side of the fire; forty minutes after, skim off the fat. Now take a small part of it, in order to dilute the pounded preparation, which then pass through a tammy, mix in the soup, and serve.

271. Pheasant-purée, with macaroni. Remove the skin from some pieces of cooked pheasants; pound the meat with nearly the same quantity of rice, boiled with broth; pass all together through a tammy. — With three ounces of butter, and three ounces of flour, prepare a little 'roux' (see art. 135), without allowing it to take color; stir the liquid on the fire till ebullition, remove it back to the side of the fire, so as to have it boil partially only; add to it the bones of pheasant, some fresh vegetables, and a few aromatics. Twenty-five minutes after, skim off the fat, pass it through a sieve, and with it, dilute the purée; put the soup back into the stewpan, passing it again; let it boil, season it, and pour it into the tureen; add to it a garnish of boiled large macaroni cut regularly. — This soup may be garnished with game-quenelles or small vegetables.

272. Leveret-purée, with rice. — Roast in the oven the legs and shoulders of a young hare; remove the meat, pound it with a piece of butter, and two spoonfuls of cold sauce; season it, and pass it through a sieve. — Prepare two quarts of game soup-stock (*see* art. 246), keep it at the side of the fire for twenty-five minutes; then skim off its fat, and

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add to it the leveret-purée, previously diluted with a small part of the soup; season it to high taste, pour it into the tureen, passing it through a sieve; add to it a few spoonfuls of cooked rice, and serve it.

273. Rice-purée, à la reine. — Prepare some good broth with a fowl, a knuckle of veal, and a few vegetables. On the other hand, take six ounces of blanched rice, put it into a small stewpan with broth, and thus boil it, keeping it thick; pound it, and pass it through a sieve. — The fowl being done, pass the broth through a sieve, and skim off the fat. — With nearly two quarts of this broth, dilute the rice-purée; stir the liquid until ebullition, remove it back to the side of the fire, let it boil for thirty-five minutes.

Take the meat of the fowl, remove the skin, pound it; when it is converted into paste, add to it a piece of butter, and four raw yolks of eggs; pass the preparation through a tammy. Some minutes previous to serving, skim the fat off the soup, which thicken with the preparation, previously diluted with a little raw cream; add a pinch of sugar, and another of nutmeg, pour it into the tureen, passing it through a fine colander.

274. Potato-purée, with asparagus. — Pluck of white asparagusheads, a pint; boil them in salted water, minding to preserve a part of their cooking-stock. Pluck a dozen good potatoes, wash them, and boil them, so as directed, art. 275; pass them through a sieve, taking but few at a time; place this purée in a stewpan, dilute it with two quarts of warm milk, and a little of the asparagus-liquor. If the soup were not smooth, pass it once more, let it boil, stirring it; season, and thicken it with a liaison of five yolks of eggs; finish it with a piece of good butter, and add to it the asparagus-heads.

275. Potato-purée, with leek. — Pluck six or seven leeks, cut them to equal lengths, let them blanch in water, drain, and let them braise with broth. — Pluck ten potatoes, wash them with a cloth, cut them in quarters, fry them in a stewpan with butter, and a few spoonfuls of ham, cut in dice; as soon as they have taken a little color, moisten with three quarts of light broth; season them, add a bunch garnished with aromatics. Boil the potatoes on a moderate fire, and pass them twice through a sieve; warm now the purée, stirring it; at the first bubbling, thicken it with a liaison of four yolks of eggs; finish the soup with a pinch of nutmeg, a little chopped parsley, and a piece of butter; immediately pour it into the tureen, add to it the pieces of leek, well drained, and cut in thick pieces.

276. Potato-purée, à la faubonne. — Peel a score of raw potatoes ; divide them in quarters, and boil them as directed, art. 275 ; pass them through a sieve ; dilute the purée with broth. Let the soup boil, stirring it ; immediately remove it to the side of the fire, add to it a little 'julienne' of cooked vegetables, composed of onions, leeks, carrots, turnips, and celery-roots ; besides this mix in two handfuls of raw fine green-pease. Twenty minutes after, skim the soup, thicken it with a liaison of three yolks of eggs, finish it with a piece of butter.

277. Chicory-purée, with croûtons. — Boil in salted water, five or six chicory-heads, so as to keep only the white parts; drain, refresh them, press the water out, and chop them. — Melt a piece of butter in a stewpan; when it is quite warm, mix into it the chicory, let it fry for a few minutes, stirring it; sprinkle over a pinch of flour, moisten it with a quart of broth, and a little boiled milk; stir the soup until ebullition, season it well, and remove it back to the side of the fire; let it boil gently for half an hour; then pass it through a fine sieve, or a tammy; let it boil, thicken it with a liaison of a few yolks of eggs mixed with raw cream; serve separately a plate of bread-'croûtons' fried with butter.

278. Green-pease purée, with croûtons. — Prepare a purée, with green - pease boiled in water; pour it into a stewpan, dilute it with broth, again strain it, let it boil, stirring it, lest it might stick to the bottom of the stewpan: immediately remove it to the side of the fire. Add to it a pinch of sugar and the salt requisite; finish it with a piece of butter, pour it into the tureen. Serve it with little 'croûtons' fried with butter. — This soup may be served with 'julienne', with little quenelles, or else with boiled rice. 279. Purée of green asparagus, with rice. — Break the stalks of some bundles of tender asparagus; a pound or a pound and a half of these asparagus will be required; cut off their heads to the length of a third of an inch, and keep them by for after-use. Cut the remainder of the tender stalks in small pieces, which plunge into boiling salted water, boil them on a brisk fire (in a copper sugar-pan) and keep them rather firm; immediately drain them, pound them, add four yolks of eggs and a piece of butter, then pass them through a sieve. — On the other hand, dilute in a stewpan four tablespoonfuls of rice-meal with a glassful of boiling good broth; set the stewpan on the fire, stir the liquid until ebullition, immediately remove it back to the side of the fire, let it boil for three quarters of an hour. Skim the fat off the soup, season it, add to it a pinch of sugar and the asparagus-purée, pour it into the tureen, add the asparagus-heads, boiled in salted water, and serve.

280. Artichoke-purée-soup. — Prepare some cooked artichokepurée, proceeding as indicated, art. 86; dilute this purée with three quarts of stock for thickened soup (art. 246); pass it through a tammy into a stewpan; start the soup to ebullition, stirring it. At the first bubbling, remove it to the side of the fire, and thus let it clarify for a quarter of an hour, skim off the fat, and thicken the soup with a liaison of four yolks of eggs, then pour it into the tureen.

281. Crisped-cabbage purée. — Mince the heart of two crisped cabbages, plunge them into boiling salted water; seven or eight minutes after, drain them. — Chop an onion, fry it with butter in a stewpan. Add to it the cabbage, and a piece of streaky bacon, stir it from time to time; when it is three-parts done, sprinkle over a tablespoonful of flour; a few minutes after, moisten with a quart of broth. The cabbage done, pass it through a sieve, lighten the purée with a little broth, let it boil, season it, thicken it with a liaison of three yolks of eggs; add to it two or three handfuls of Brussels-cabbage, chosen of equal size, boiled in salted water, then tossed with butter for a few minutes, and seasoned. Pour the soup into the tureen.

282. Princess onion purée. — Take seven or eight white onions, each of which cut in four pieces; blanch them in boiling water, until

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they be slightly softened; then drain, and fry them in butter; add a pinch of salt, and another of sugar, and finish cooking them quite gently; then drain the butter, and add to the onions two spoonfuls of 'béchamel'sauce; boil them for two minutes, and then pass them through a sieve. Dilute this purée with three quarts of stock for thickened soup, pass it through a tammy; start the soup again to ebullition, and then remove it to the side of the fire; twenty minutes after, skim off its fat, thicken it with a liaison of six yolks of eggs, finish it with a piece of fine butter; add then the meat of a chicken boiled in the soup-stock, then divided in little parts, removing the skin and bones. Pour the soup into the tureen. Serve separately a plate of bread-croûtons dried in the hot-closet.

283. Chestnut-purée with vegetables. — This soup is excellent, when managed well. — Prepare a chestnut-purée, proceeding as directed, art. 88; dilute it with three pints of warm broth, pass it through a sieve, and pour it into the stewpan; start the liquid to ebullition, stirring it; immediately remove it back to the side of the fire, and thus let it boil for three quarters of an hour; add a pinch of sugar.

On the other hand, cut little balls of carrot and turnip, of the size of a big pea. Blanch them separately, and glaze them with broth. — Skim the fat off the soup, in which now mix the carrots, and turnips; keep up the ebullition of the liquid, skimming it most carefully. A quarter of an hour after, add the heads of some middling-sized white asparagus; cut in lengths of two thirds of an inch, keep rather firm and blanched, boil them five minutes, and pour the soup into the tureen.

284. Carrot-purée with rice. — This purée is an excellent one, but is generally badly prepared in the kitchens of the middle-class: one must never forget, that its peculiar character is, to be of a fine color, very smooth, and sufficiently thickened. I will indicate two methods, being equally practical.

Take a pound, or a pound and a half, of the red part of fresh, tender, odoriferous carrots, which mince; place them in a stewpan with a piece of butter, a little salt, and a pinch of sugar. Fry them until all their moisture be reduced; then moisten them with a little fresh broth, cover

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PURÉE-SOUPS

the stewpan, and remove it back to the side, on a moderate fire; boil the vegetables short of moisture, stirring them from time to time.

On the other hand, peel two or three potatoes, cut them, and boil them in salted water. When done, drain their liquid, cover them, let them dry for a few minutes at the entrance of the oven. — The pulp of the carrots being done, mix into them the potatoes, pass all together through a sieve. Put this purée into a stewpan, gradually dilute it with two quarts of fresh broth, let the liquid boil, stirring it; immediately remove the stewpan back to the side of the fire; boil the soup for twentyfive minutes, season it, skim it, thicken it with a liaison of three yolks of eggs; immediately pour it into the tureen, passing it through a fine sieve; add to it four spoonfuls of boiled rice. — This soup may likewise be prepared, replacing the broth by milk.

Here is the second method. Boil the red pulp of the carrots, exactly as indicated above; when at the degree requisite, they must be of a fine red color: pass them through a sieve. — On the other hand, melt a piece of butter in a stewpan; mix in two tablespoonfuls of flour, and form a little 'roux'; fry it on a moderate fire for some minutes only; dilute it then, off the fire, with two quarts of broth; stir the liquid on the fire, let it boil, remove it back to the side of the fire; twenty-five minutes after, skim off its fat, and mix into it the carrot-purée; season the soup, boil it for a quarter of an hour more, pour it into the tureen, passing it through a sieve. — With this soup may be served little bread-'croûtons' fried with butter.

285. Purée of dry vegetables, for soup. — Lentils, white haricots, yellow pease, and split pease, are frequently employed for the confection of soups, particularly in winter-time. These purées are easy of execution, and, if carefully managed, yield very good results.

In order to prepare these purées, these vegetables must be boiled in salted water, with some fresh vegetables; they are drained, and passed through a colander or sieve. Now place the purée in a stew-pan, and dilute it either with good broth, or else with the strained cookingstock of the vegetables; the soup being diluted, let it boil, stirring it with

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a spoon, so as to prevent its sticking to the bottom; remove it then back to the side of the fire, and let it boil only partially; in this condition it clarifies well. — Soups of vegetable-purée may be always thickened, and associated with any garnish.

286. Poultry-cream, à la brunoise. — With two or three quarts of poultry-broth, prepare a little stock for thickened soup, of a yellow color (see art. 246); let it clarify at the side of the fire for thirty-five or forty minutes, whereupon pass it through a tammy; put it back into the stew-pan, let it boil, and thicken it with six tablespoonfuls of poultry-purée, mixed with three yolks of eggs, a little good raw cream, a small piece of fine butter; keep the soup in the 'bain-marie'.

On the other hand, prepare a little garnish of tender vegetables, cut in small dice, or simply with the machine; these vegetables are composed of: carrots, turnips, and celery-root; blanch then separately, let them glaze with a pinch of sugar; at serving-time, mix them in the soup; add some spoonfuls of blanched green-pease; pour the soup into the tureen.

287. Fish-stock for thick soup. — With five ounces of flour, four ounces of butter, prepare a 'roux' (see art. 135) without allowing it to take color; dilute it then with four quarts of clarified fish-broth. Set the stewpan on the fire, stirring the liquid until boiling; then remove it to the side of the fire, let it clarify (dépouiller) for an hour; skim off its fat, and pass it through a sieve.

288. Fish-soup, with leek. — Cut, in thick pieces about an inch long, the white part of some well washed leeks; split them in the middle, shred them to 'julienne' lengthwise; fry them gently with butter, till they be of a yellow color; salt them, sprinkle over a pinch of flour, moisten them with three quarts of fish-broth, passed through a napkin; 'let the liquid boil, stirring it with a spoon, immediately remove it back to the side of the fire, so as to modify its ebullition. Twenty-five minutes after, skim the fat off the soup, add a pinch of pepper, a little nutmeg, two dozen bread-quenelles, prepared, as indicated in the chapter of vegetables, poached in water; pour it into the tureen.

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289. Barley-cream. — Barley-cream, is one of the most stomachic soups, easy to be prepared, and at the same time cheap. For barley-

cream, it is not necessary to have at disposal a very succulent broth, which rather should be light, but white, that is, prepared with veal; either with a knuckle, or simply with some veal-trimmings.

Melt a piece of butter in a stewpan, mix in six ounces of pearlbarley, of fine grains, let it fry for two or three minutes, moisten it then with four glassfuls of boiling water, add to it a pinch of salt. At the first bubbling, cover the stewpan, remove it back to the side



of the fire; boil the barley for two hours, minding to add a little broth from time to time; when done, take it off the fire, bray it with a spoon in the same stewpan, pass it through a sieve; lighten this purée with the broth requisite, and again strain it; let it boil, stirring it, and immediately remove it back to the side of the fire. Half an hour after, skim the fat off the soup, thicken it with a liaison of five yolks of eggs; season it with a little nutmeg, and a pinch of sugar. Pour the soup into a tureen, passing it through a fine colander (*see* the drawing 77).

290. Crayfish-bisque. — For a bisque, that is to be served to seven or eight persons, mince two onions, one leek, one carrot, and a piece of celery root, or stick; put them into a stewpan with butter, fry them gently for ten minutes; moisten them with two quarts of broth, either with or without meat; let the liquid boil, immediately remove it back to the side of the fire; add to it cloves and a bay-leaf.

On the other hand, boil two dozen middling sized crayfish, with half a bottle of white wine, a bunch of parsley, and some vegetables; drain them on a sieve, preserving their cooking-stock; take two thirds of these crayfish, remove, and pluck their tails. Put into a mortar the shells of the tails as well as of the large claws, and the remainder of the crayfish, pound them with three handfuls of thin slices of bread, dried in the oven, and slightly browned; remove the preparation from the mortar, turn it out into the boiling broth; boil the soup for thirty-five minutes, pass it through a fine sieve, or a tammy; let it boil, mix in the cooking-stock of the crayfish, and a pinch of cayenne-pepper; two minutes after, thicken it with a liaison of two yolks of eggs. Cut the crayfish-tails, put them into the tureen, into which now pour the soup.

291. Crayfish-soup, with rice. — Boil a score of crayfish, with wine, parsley, spices, and aromatics; ten minutes after, drain them, remove all their meat; pound a third part of the meat with a part of the thin shell, and with the large claws; when they are converted into paste, add to them a few spoonfuls of well boiled rice; a few minutes after, dilute the preparation with the cooking-stock of the crayfish, and with some good fishbroth; add to it two tablespoonfuls of tomata-purée; pass the liquid through the sieve, pour it into a stewpan; add to it a pinch of pepper, and a piece of good butter, divided in little bits; make the soup hot, stirring it, but without allowing it to boil; pour it then into the tureen, add the preserved crayfish-tails cut in pieces.

292. Eel-soup, with curry. — Scald two or three small eels, remove their heads and opposite extremities; distribute the rest in thick pieces (tronçons), which wash and wipe well. — Mince a large onion and a leek, fry them with butter, in a stewpan, and on a very brisk fire; immediately, when they have taken a little color, add the pieces of eel; salt them, toss them frequently, lest they should stick to the bottom of the stewpan; when they are well set, sprinkle over a tablespoonful of flour, and two of curry-powder; a few moments after, gradually moisten them with two quarts of broth, with or without meat, as well as with a glassful of white wine; add a bunch of parsley, garnished with thyme and bayleaf; let the liquid boil, remove it to the side of the fire. When the pieces of eel are done, drain them; skim the fat off the soup, which pass through a sieve; thicken it with a liaison of four yolks of eggs. Trim the pieces of eels, place them in the tureen; add an onion previously minced in small rounds, then gently fried, and colored with butter in a skillet. Pour the soup into the tureen.

293. Perch soup, à la waterfish. — Boil five or six well cleansed perch, in white wine and fish-broth; drain them, let them cool, and remove their fillets; divide these fillets, and keep them warm in a little stewpan. With three ounces of butter and the same of flour, prepare a little 'roux', without allowing it to take color; dilute it with two quarts of the perch-stock, stir the liquid on the fire till it begins to boil, then remove it back to the side, mix up with it some vegetables and a bunch of parsley; thirty-five minutes after, skim off its fat, and strain the liquid; then add to it a 'julienne' of roots previously blanched, composed of carrots, parsley-root, and celery-root; boil the soup for ten or twelve minutes, thicken it with a liaison of a few yolks of eggs, mix up with it the perch-fillets, and pour it into the tureen.

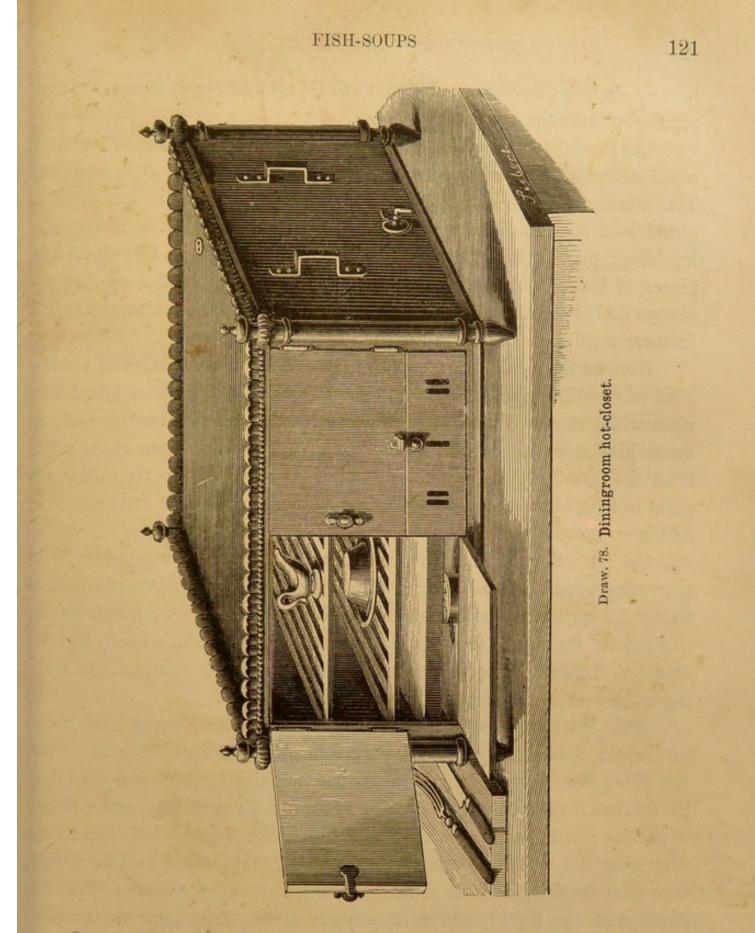
294. Lobster-soup. — Prepare some soup-stock (see art. 287) with fish-broth; let it boil, on the side of the fire, for twenty minutes. — Divide in two parts the tail of a boiled lobster, cut the meat into small dice, which shut up in a stewpan, and keep by. — Remove the creamy parts from the body-shell, pound the upper shell, as well as the small claws, and the (cornet) shell, and mix them into the soup; a few minutes after, pass this soup through a sieve; finish it with a little harvey-sauce, and a little cayenne-pepper; add to it the lobster-meat in dice, pour it into the tureen.

295. Oyster-soup, with cream. — Oyster-soup is indeed a very excellent and distinguished soup, does not cost more than any other, and requires no long preparations. For this double reason it is highly to be recommended. — Open three or four dozen oysters; if they are small, there must be a dozen more of them; blanch them in a flat stewpan with half a bottle of white wine (art. 48). — With four ounces of butter, and the same of flour, prepare a light 'roux', without allowing it to take color; dilute it quite gently with the liquor of the oysters, and a quart of broth with or without meat. Stir the liquid until ebullition, remove it back to the side of the fire, let it boil for forty minutes; skim off its fat, season it highly, add to it a pinch of cayenne-pepper; thicken it with a liaison of five yolks of eggs. Pour the soup immediately into the tureen, passing it through a sieve; add the oysters, refreshed, drained, trimmed, and cut in two.

296. Stargeon-soup, with curry. — Cut a piece of fresh sturgeon, weighing one pound and a half; remove its skin, wash it, season it, let it braise with vegetables, wine, and broth. — On the other hand, mince two onions, one leek, and a piece of celery-root; let these vegetables fry with butter, moisten with three quarts of fish-broth, as well as with the cooking-stock of the sturgeon; stir the liquid until ebullition, then remove it back to the side of the fire; add to it a bunch of parsley garnished with aromatics, thicken it with two spoonfuls of curry-powder, mixed with two spoonfuls of rice-meal, or potato-flour, diluted together with cold broth; boil the soup for half an hour, then skim off its fat, pass it through a sieve, add to it the sturgeon-meat, divided in small squares, as well as five or six tablespoonfuls of boiled rice; give it two bubblings, thicken it with a liaison of three yolks of eggs; pour it then into the tureen.

297. Turtle-soup, mock or genuine. — I will describe both these soups in such a manner as to render their preparation easy. Let me begin with the genuine turtle-soup.

Take a good fat fowl, singed, and drawn; cut it up in four parts, which put into a stewpan with the paws, neck, and gizzard; add a piece of raw ham, a knuckle of veal cut in pieces, some small onions, and a piece of butter. Fry these meats, and season them; when they are of a fine color, sprinkle over a tablespoonful of arrowroot or flour, which fry for two minutes; then moisten the meat with a glassful of dry white wine, and two or three quarts of broth; add a bunch garnished with aromatics, a piece of celery-root, and some peppercorns. Skim the liquid, at the first bubbling remove it back to the side of the fire. When the meat is done, drain it; skim the fat off the soup, pass it through a sieve into another stewpan, which place on the fire; at the first bubbling of the liquid, remove it, so that there be only a partial ebullition.



Open a box of good preserved turtle, place it in the 'bain-marie' to make the liquid dissolve; pour it then on a sieve, and mix it in the soup, as well as a glassful of madeira, and a small handful of odoriferous herbs; such as: leaves of marjoram, of thyme, of basil, of savory, and parsley. Cover the stewpan.

Cut the turtle's meat into small pieces of equal size, place them in a small stewpan, moisten them with a little of the soup, keep them warm. Ten minutes after, skim the fat off the soup, add to the latter half a glassful of madeira, and a pinch of cayenne-pepper; give it but one bubbling, pour it into the tureen, passing it through a sieve; add the pieces of turtle, add also the juice of a lemon. — To this soup may be always added small veal or poultry quenelles, as well as minced truffles. In these conditions of course the soup is more luxurious.

Here is the method of preparing mock-turtle: cut off half a calf's head of middling size, blanch, and singe it; divide it in pieces, boil it in plain white stock. When at the degree requisite, let it nearly cool, in its cooking-stock, then drain it; now remove from each piece of the calf's head the interior parts, commonly being very fat; divide the cutaneous parts in long squares, which place in a stewpan, pour on a little madeira, and keep them warm.

On the other hand, with a good fowl, a little ham, vegetables, and aromatics, prepare a stock such as described above, mix into it a part of the cooking-stock of the calf's head. When well skimmed, free from fat, and passed through a sieve, add to it the pieces of calf's head, and the madeira. Infuse the aromatics separately in a small stewpan. At serving-time, mix in the soup a pinch of cayenne-pepper.

298. Mackerel - soup. — Choose two or three small very fresh mackerel; cleanse them, remove their heads, divide the fish in pieces, and place them in a stewpan with butter; salt them, let them fry till they have taken a good color; then add some minced vegetables, and a bunch of parsley; moisten them with a quart of boiling water, boil them on a very slow fire for three quarters of an hour. Skim the fat off the liquid, then pass the fish, as well as the vegetables, through a sieve; dilute the purée with the liquid, add to it a quart of fish-broth; stir the soup on the fire till ebullition, mix into it a piece of butter, a pinch of cayennepepper, and some tablespoonfuls of rice, simply boiled in water; pour it into the tureen.

HOT HORS-D'OEUVRE.

Hot 'hors-d'oeuvre' are dishes, which are usually served, either after the soup, or after the fish; but which are never set on the table, but always presented directly to the guests. These dishes are either fried, or cooked in the oven; for this reason, they are also generally dished on a folded napkin.

299. Plover's-eggs in a napkin.

Choose a fine damask napkin, fold it on the wrong side, roll it up in a ring, and fasten it with two pins; place it on a dish, and fill the central



Draw. 79.

hollow with pulverised white salt. — Place in a stewpan eighteen or twenty fresh plover's-eggs; cover them over with cold water; let the water boil for eight or ten minutes; drain the eggs, wipe them, break the shell on the pointed side, and range them in a pyramid on the salt contained in the cavity of the napkin; surround the base of the latter with water-cresses, serve separately good and fresh butter.

300. Sandwiches of various sorts.

Sandwiches are of English origin, but now-a-days are known nearly every where. — Sandwiches are prepared with slices of stale householdbread, cut in the shape of long squares; these slices are masked with a layer of plain butter, or with butter mixed with mustard or anchovyextract: this being a matter of taste; this layer is masked with a slice of either boiled pickled-tongue or of ham, poultry or veal, cut of the same dimensions as the bread; sometimes the tongue or ham is mingled with veal or poultry; in either case, the meat is covered again with another slice of buttered bread, cut in the same dimensions as the first. The sandwiches are then cut into regular form on the sides and extremities.

301. Crusts with Cheshire-cheese.

Cut some slices of household-bread not too thin; fry them with butter on one side only, and in a flat stewpan, or in a baking-sheet; drain them, and mask their fried side with a thick layer of grated Cheshirecheese; season the cheese with a pinch of simple pepper or cayennepepper. Put the crusts back into the baking-sheet with butter, push them into a hot oven. When the cheese is creamy, the top of the crusts must be dry; now disengage them, and serve.

302. Snipe crusts.

From off a household loaf, cut seven or eight slices of bread of the shape of a long square, and the thickness of a third of an inch; allow them to take a little color on one side in a sauté-pan, immediately drain them. — Put the raw intestines of two snipes into a stewpan, with two tablespoonfuls of bacon cut in small dice, a piece of butter, some aromatics, and five or six good poultry-livers, or some thin slices of calf's liver; let them fry on a good fire, turning them till the livers be well done; let them cool, pound them, pass them through a sieve. Introduce into the purée two tablespoonfuls of good brown-sauce reduced with a little glaze, and madeira; add to it four yolks of eggs, and a pinch of nutmeg. With this preparation mask the slices of bread

with a thick layer, applying it to their fried side; let the preparation bulk out, carefully smoothe it, and put the crusts back into the stewpan holding the butter; which warm, and push the stewpan into

a slack oven, in order to let the bread fry, at the same time, as the preparation gets poached. These crusts yield an excellent luncheon.

303. 'Canapés' of various sorts.

'Canapés' are something of the species of sandwiches, but of another

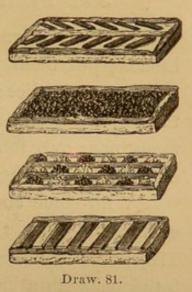
nature. — Cut some slices of household-bread in the shape of a long square; broil them very slightly on both sides; when they have cooled, mask one of their sides with a layer of butter mixed with anchovy-extract; upon this layer arrange symmetrically either some fine anchovy-fillets, herring-fillets, fillets of pickled thunny, or else some smoked salmon, or crayfish-tails; intermingle these various fillets with chopped hard-boiled eggs, gerkins, or parsley, likewise chopped, then with whole capers, and lastly with caviar. Dish these 'canapés' on a folded napkin.

304. Hot canapés with ham.

Cut some slices of oblong shape off a loaf of household-bread, three lines thick, place them in a sauté-pan with butter, in order to give them a nice color on one side; turn them immediately, then set on each of these slices another slice of raw ham, cut of the same size as the bread; sprinkle a little pepper over the ham, push the sauté-pan into a hot oven, in order to color the other side of the bread, as well as to heat the ham.

305. Crusts with oysters.

Cut some slices off a loaf of household-bread, giving the slices a square shape, and the thickness of a third of an inch. Cern them all





round, on one surface only, and with the aid of the point of a little knife; fry them on both sides with butter; when they are drained, open and empty them. — On the other hand, blanch a few dozen oysters, trim them, divide them in middling-sized dice. Let reduce a little white-sauce of good consistence, finished with a little anchovy-butter, or anchovyextract, and a pinch of cayenne-pepper. When the sauce is at the degree requisite, mix in it the oysters, which remove immediately: the preparation must remain consistent. With this preparation, fill the hollow of the crusts, sprinkle over a little grated parmesan, baste it with a little melted butter; glaze it with the red-hot shovel, and serve these crusts.

306. Patties of veal-sweetbreads, with gravy.

Cut into large dice, two or three veal-sweetbreads, or lamb-sweetbreads; put them into a stewpan with half their volume of raw ham, equally cut in dice; add some butter, fry them on a slow fire, turning them; four or five minutes after, add two or three cut truffles. Season them, pour over four tablespoonfuls of white wine; let the liquid reduce on a brisk fire, take the stewpan off the fire.

With some short-paste line ten tartlet-moulds, of high shape and channeled; mask the paste with a layer of quenelle force-meat (see art. 116); fill then the hollow with the sweetbread 'salpicon'; cover this 'salpicon' with a layer of the same force-meat, then with a round flat of short-paste; make a little aperture in the centre of each cover; egg the paste on the top, bake the patties in a slack oven; when taken out of the oven, turn them out, then by the central aperture infilter into each of the patties some spoonfuls of brown-sauce; cover the aperture with a little cover of puff-paste, baked separately. Dish the patties in a pyramid.

307. Small oyster-patties.

With fine short-paste spread eight or ten channeled tartlet-moulds. Fill them with raw fish quenelle force-meat, range the moulds on a bakingsheet, push them into a slack oven; when the paste is well done, take it out. Then cut the force-meat to a level with the paste, and slightly hollow the little patties.

HOT 'HORS-D'OEUVRE': - PATTIES.

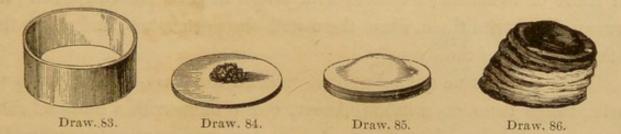
Cut a large 'salpicon' of cooked oysters, add to it a quarter its volume of cooked mushrooms, also cut; thicken them with a little good white sauce, reduced with the fresh trimmings of the mushrooms, and a small part of the oyster-liquor. With this 'salpicon' fill the hollow of the little patties, immediately mask it with a layer of well reduced béchamelsauce, mixed up with a whipped white of egg. Smoothe the sauce, push



the little patties into the oven; twelve minutes after, take them out, remove them from the moulds, dish them on a folded napkin.

308. Puff-paste patties with veal force-meat.

Prepare half a pound of veal force-meat (see art. 116); finish it with a little chopped parsley, or two tablespoonfuls of raw chopped truffles. — Take a pound of puff-paste of six turns (see art. 24) roll it



out to the thickness of the fifth part of an inch; out of this paste cut eighteen rounds with a plain tin-cutter. — Gather the trimmings of the puff-paste, which roll out to the same thickness, as the former flat, also cut it into rounds with the same tin-cutter; range the rounds on a moistened baking-sheet, set on the centre of each of them a little ball of the previously prepared force-meat, and cover them with the first round; moisten the paste all round the force-meat, press the paste with the back side of a tin-cutter less in size than the first, egg them on the top, bake them in a good oven, for twenty-five minutes; when they are taken out of the oven, dish them. — The first drawing (83) represents the plain paste-cutter, the second (84) the garnished flat, the third (85) the covered patty, the fourth (86) the patty when ready done.

309. Puff-paste patties, with fish-force-meat.

Put into a kitchen-basin half a pound of fish-quenelle force-meat (see art. 122) rather firm; introduce into it two teaspoonfuls of anchovyextract, and a pinch of chopped parsley. With this force-meat, garnish fifteen small flats of puff-paste, and finish the patties, proceeding as said in art. 308; egg, and bake them in a warm oven for twenty minutes. When they are taken out of the oven, disengage them from the bakingsheet, and range them in a pyramid, on a dish, or a folded napkin.

310. Small thrush-patties.

Bone ten small thrushes, season them interiorly, mask them with a thin layer of good force-meat (see art. 120); place on the centre of each of the thrushes a piece of raw truffle, then roll them to a round shape, surround them with a buttered strip of paper; range them side by side in a sauté-pan, bake them in the oven with a little white wine and stock, but short of moisture; let them nearly cool in their cooking-stock; then unwrap them, trim them, glaze them with the pastebrush, and warm them at the entrance of the oven.

With some game quenelle force-meat fill ten patty-moulds, lined with paste; range them on a baking-sheet, cover them with a buttered round of paper, bake them in a slack oven for twenty-five minutes; when they are taken out of the oven, slightly hollow them out; then set upon each of them a thrush 'galantine', which mask with a little reduced good sauce, and dish up.

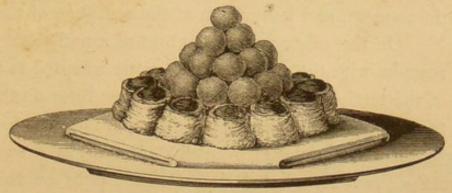
311. Patties and fried brains.

Patties are prepared with a poultry force-meat, into which is mixed a 'salpicon' of raw truffles. Patties must be baked a short while previous to being served: as far as possible, they ought not to cool, when once baked.

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HOT 'HORS D'OEUVRE'.

The brains must be boiled in acidulous water; then they are left to cool, and after being trimmed to a round shape, they are placed in a kitchen-basin, seasoned, then basted with the juice of a lemon sprinkled with chopped parsley; then they are drained, dipped into a frying-paste, and plunged into hot fat. When the paste is dry, and of a nice color,



Draw. 87.

drain the fritters, dish them in a pyramid-shape, on the centre of the circle formed by the patties, on a folded napkin.

312. Small poultry-patties, 'à l'ancienne'.

Butter a dozen channeled tartlet-moulds (see draw. 88), line them with fine short-paste; mask the sides and bottoms with a layer of raw poultry quenelle force-meat. — Cut in large dice trimmed raw poultry-fillets; put them into a stewpan with butter, half their vo-

lume of raw ham, the same of raw truffles, all of which cut like the meat. Fry the meat on a brisk fire, so as to let them set only; then



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add an equal volume of good fat-liver, cut like the meat; season this 'salpicon', thicken it with a few spoonfuls of brown-sauce, let it cool. With this preparation fill the patties, forming a dome (see drawing 89) above the level of the paste. Cover the preparation with a round flat of paste, soldering it to the edges; make an aperture on the top. Egg the paste, bake the patties in a slack oven; when they are taken from the oven, turn them out; then by the aperture on the top, introduce into the interior a little good brown-sauce, reduced with the trimmings of the truffles. Close the aperture with a little round of cooked puff-paste; dish the patties on a folded napkin.

THE HOUSEHOLD COOKERY-BOOK.

313. Small patties, 'à la financière'.

With fine short-paste, line a dozen channeled tartlet-moulds rather high in shape. Mask the paste inwardly with paper, then fill the hollow with common flour; thus bake the little patties in a slack oven; when they are taken out, remove the paper and flour, mask then the inside with a thin layer of force-meat, and keep them at the entrance of the oven.



On the other hand, cut out of a puff-paste flat a dozen rounds, with the aid of a paste-cutter adapted to the diameter of the tartlet-moulds; egg them, draw lines on their top with the point of a small knife, bake them in the oven to a nice color.

Prepare a garnish composed of cocks'- combs, little scollops of fatliver and truffles, and some small 'quenelles'; pour on this garnish a little brown-sauce, reduced and succulent, then heat it without ebullition.

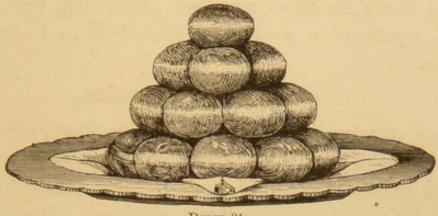
At serving-time, fill the little patties with the garnish previously prepared, cover them with the rounds of puff-paste, dish them on a folded napkin.

314. Chicken-patties, with mushrooms.

Line some tartlet-moulds with short-paste; fill the interior with raw poultry force-meat, mixed with cooked mushrooms, cut in small dice; cover the force-meat with a flat of paste, setting it fast on that of the edges; make a small hole on the centre in order to facilitate the evaporation. Bake the patties in the oven for 35 minutes; when taken out, remove the moulds, then pour into the interior, by the opening a top, a little good gravy or sauce: serve them quite hot. — Patties of game, and also of fish, may be prepared in the same way.

315. Small patties, 'à la dauphine'.

Roll out a pound and a half of brioche-paste to flats three or four lines thick; with a round tin-cutter, of five centimeters in diameter, cut out of the surface of this paste forty little round flats, range half of them on a baking-sheet, in order to garnish their centre with a small ball of 'croquette' preparation; moisten the edges of these flats, then cover them one by one with the flats previously put by; press on the upper flat with the thumb, cut them again with the same tin-cutter, and this done, place them one by one on a floured cloth, spread on a baking-sheet, but mind ranging them at a little distance one from the other. Cover them with a floured cloth, keep them in a mild temperature for thirty-five minutes;

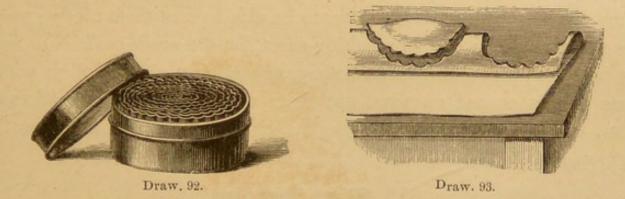


Draw. 91.

after which plunge them into hot fat (six or eight at a time); when they are of a nice color, drain them on a cloth, and pile them up, in a pyramid, on a folded napkin.

316. Chicken 'rissoles'.

Prepare a 'salpicon' composed of cooked chicken-meat, mushrooms,



and pickled tongue; thicken it with a little 'béchamel'-sauce reduced with a some glaze; the sauce must be consistent, and not too abundante. Pour the preparation into a small basin, let it cool.

On the other hand, roll out twelve ounces of puff-paste at seven turns, or of good trimmings of puff-paste, or even simply of fine shortpaste; spread the paste in a long, and square, but thin strip; take up with a teaspoon little bits of the preparation previously got ready, and range them transversally on this strip about an inch from its edges; moisten the paste all round the preparation, then fold the paste over in such a manner as to cover this preparation; cut then the 'rissoles' with a channeled paste-cutter (see drawing 92); this done, cut the paste straight, and begin the same operation again. Dip the 'rissoles' into beaten eggs, fry them on a slow fire, dish them in a nice group on a folded napkin.

317. Ox-palate rissoles.

Put into a stewpan a 'salpicon' of ox-palate-fillets, mix it up with a quarter its volume of cooked mushrooms cut the same way; thicken this salpicon' with reduced 'béchamel'-sauce, finished with a little glaze; let it cool, then divide it into little pieces, which roll up to a round shape, and with them form the 'rissoles', proceeding as told, art. 316. When it is time to serve, let the 'rissoles' fry, drain, and dish them.

318. Marrow 'rissoles'.

Let soak whole a large piece of beef-marrow; boil it in broth, let it cool in its own liquor, then divide it into little bits the size of an olive; let them cool well, to dip them twice into some good, well reduced brownsauce, finished with glaze, in order to be able to coat them nicely; range these pieces one by one on a baking-sheet, let the sauce cool. Now form the 'rissoles', proceeding as said above, garnishing each of them with a piece of this sauced marrow; cut them with a tin-cutter, breadcrumb them, equalise, and let them fry on a slow fire; drain, and dish them, in a group, on a folded napkin.

319. Pike 'rissoles'.

Prepare some quenelle force-meat, in the same conditions as for anchovy-patties. — Take some fine short-paste, prepared with ten ounces of butter, and a pound of flour. Let this paste set, then roll it out, cut it with a channeled tin-cutter of two inches' diameter; on the centre of each of these flats set a little ball of force-meat; moisten the paste with the aid of a paste-brush, then fold the flat in such a manner, that the force-meat

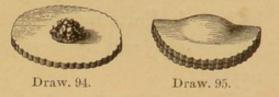
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be enclosed; fasten the edges of the 'rissole', dip them, one by one, into beaten eggs, breadcrumb them, fry them at a slow fire.

320. Oyster - 'rissoles'.

Blanch a few dozen oysters (see art. 48); preserve their liquor, refresh them, and cut them into small dice; season this 'salpicon' with a pinch of pepper, thicken them with a few spoonfuls of good bechamel-sauce, reduced at the moment with a little glaze; pour the preparation into a little basin, let them cool. — Take the trimmings of puff-paste, or else of some fine short-paste, which roll out to a thin flat of square shape. With a channeled tin-cutter, of two inches' diameter,

cut out of this flat some rounds; on the centre of each of these rounds place a little ball of the preparation previously got ready; moisten the paste, then fold over one side



of the flat, so as to form a kind of crescent, such as represented by the drawing 95. Thin the rim of the 'rissoles' with the aid of the fingers, dip them into beaten eggs, and breadcrumb them; plunge them into hot frying-fat, fry them quite gently; when the paste is done, drain, and dish them.

321. Rissoles, 'à la Périgueux'.

Cut up some raw truffles in small dice, put them into a stewpan, add to them a few spoonfuls of madeira-wine, which reduce to glaze; season and finish them, thickening them with a little brown-sauce, and glaze, reduced together; let this 'salpicon' cool, divide it in little pieces which roll up into balls, and with them now form the 'rissoles', proceeding as told at the art. 220. At serving-time, let them fry, and dish them.

322. Pompadour 'rissoles'.

Bake a dozen large pancakes prepared without sugar; divide them in round flats with a tin-cutter ($coupe-p\hat{a}te$), of two inches, and a half in diameter; garnish the centre of these flats with a 'salpicon' with fat-liver and truffles; then spread all round this 'salpicon' a slight layer of raw 'quenelle' force-meat; now fold the round up, so as entirely to wrap up the preparation forming the 'rissoles'; slightly press on the edges, breadcrumb them, and fry them to a nice color; drain, and dish them up on a folded napkin.

323. Crayfish -'croquettes', 'à la comtesse'.

Prepare a crayfish-'salpicon', which keep covered. — Reduce a little 'béchamel'-sauce, introducing into it a little cream, and a few tablespoonfuls of mushroom-liquor. When it is of nice consistence, finish it with a piece of crayfish-butter, two tablespoonfuls of cooked mushroom, cut in dice; remove it off the fire; add to this sauce the 'salpicon', introducing it carefully; pour the preparation into a kitchen-basin, and let it cool. Form the 'croquettes' in the shape of a cork, round, or flat; breadcrumb, and fry them; drain, and dish them in a group, on a folded napkin.

324. Lamb-'croquettes', with artichokes.

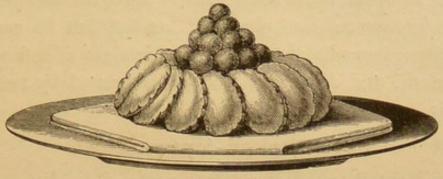
Take a piece of cooked and cooled lamb, remove its sinewy skin; cut the meat into small dice, add to it half its volume of artichoke-bottoms, cut like the meat. Pour some spoonfuls of good 'béchamel'-sauce into a stewpan, let it reduce, mind stirring it, in order to introduce into it, first some spoonfuls of good cream, and then some spoonfuls of melted glaze; when it is succulent, nicely firm, take it off the fire, and mix in it the 'salpicon' previously prepared; season with a little pepper and nutmeg; spread it on a baking-sheet, in a layer a third of an inch thick, let it cool well; then form the 'croquettes', breadcrumb them, and fry them according to the general rules.

325. Rissoles, and 'croquettes'.

If the 'rissoles' are prepared with a poultry-'salpicon', the 'croquettes' may be prepared with some game or fat-liver 'salpicon'. — If the 'rissoles' are prepared with an oyster-'salpicon', the 'croquettes' may be prepared with a 'salpicon' of crayfish tails or lobster.

The essential thing is that the 'rissoles' and 'croquettes' be not prepared precisely with the same species of meat or fish; yet both the preparations must be of the same nature, that is, both prepared with meat, or else both prepared with fish.

The 'rissoles' must be of a fine shape, and fried without being breadcrumbed; they are dished in a circular order on a folded napkin. — The 'croquettes' must be formed into little balls, breadcrumbed and fried,



Draw. 96.

then dished up, in a pyramid, in the centre of the circular hollow formed by the 'rissoles'.

226. Poultry -'croquettes', with truffles.

Cut up in small dice two cooked and cooled poultry-breasts; put this 'salpicon' into a kitchen-basin with a quarter its volume of truffles, and



a few cooked poultry fat-livers, likewise cut in dice. Pour into a sautépan four gills of good yellow-sauce, let it reduce with the liquor of the truffles, introducing, by degrees, a few spoonfuls of cream; as soon as the sauce is of a pretty good consistence, finish it with a few spoonfuls of glaze, then with a liaison of four yolks of eggs; add then the 'salpicon'; immediately take the stew-pan off the fire, pour the preparation into a basin, cover it with a sheet of buttered paper, let it cool on ice. Some hours later, sprinkle the table with fresh white bread-crumb, take the preparation up with a tablespoon, and by degrees place it on the table, dividing it in parts of an equal size; roll these parts between the hand and table, in order to get them, firstly round, then of the shape of a cork, that is, of cylindric form; dip them one by one into beaten eggs, in order to breadcrumb them. A few moments previous to serving, plunge these 'croquettes' into plenty of hot fat, but be careful to take a few at a time; immediately when they have got of a fine color, drain them on a cloth, and dish them in a group formed by two rows, on a folded napkin.

327. Turkey -'croquettes'.

Trim, and cut in small dice, some parts of the breast of a cooked turkey; put them into a stewpan, with the same quantity of rice boiled in broth, but dry and of whole grain; sprinkle over the preparation a tablespoonful of curry-powder, and keep it covered.

Pour into a flat stewpan two glassfuls of 'béchamel'-sauce, reduce it on the fire, stirring, and introducing into it, by degrees, some spoonfuls of melted glaze; when the sauce is of a nice consistence, finish it with a tablespoonful of curry-powder, diluted with a little good cream; then add to it the meat and rice; take the stewpan off the fire, pour the preparation into a kitchen-basin, in order to let it cool; when it has got firm, take it up in equal parts with a spoon, let these parts drop on the table sprinkled with bread-crumb; roll them to the shape of cork-screws, dip them into beaten 'eggs, and breadcrumb them, plunge them into hot frying-fat; as soon as they have taken a nice color, drain them, and dish them.

328. Macaroni-'croquettes'.

Boil half a pound of macaroni in salted water, drain it, put it into a stewpan, finish it by introducing five ounces of butter, three ounces of grated parmesan, as well as a few spoonfuls of truffles, and pickledtongue, cut up in small dice; pour the preparation into a buttered sautépan, spreading it in a layer an inch thick; cover it with paper, let it cool with a weight on, in order to divide it in rounds with a plain tin-cutter of an inch in diameter; now roll the 'croquettes' in grated parmesan, dip them into beaten eggs, breadcrumb them, fry them to a fine color, drain, and dish them in a group, on a folded napkin.

329. Pheasant-'croquettes', with truffles.

Disengage the cooked meat of a pheasant, remove its skin and sinewy parts, cut it into small dice, place them in a stewpan, mix up with them a third their volume of cooked truffles cut like the meat, and

keep them covered. With the body and other bones prepare a little good gravy; let reduce a little brown-sauce, and gradually introduce into it the gravy, whereupon add to it the salpicon; let the preparation cool, and with it form 'croquettes'

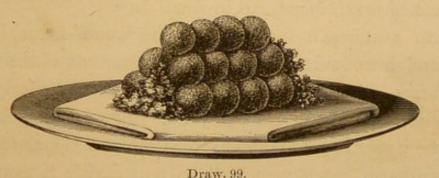
of the shape of a pear; breadcrumb them with eggs, fry them, drain, and dish.

330. Partridge - 'croquettes'.

Cut into small dice the cooked, and cooled breasts of two partridges; place this 'salpicon' in a kitchen-basin, add to it a quarter its volume of truffles, the same of cooked pickled-tongue, the same of 'quenelle' force-

meat, previously poached, and lastly seven or eight mushrooms; all these ingredients must be cooked, and cut in dice.

Reduce to half, five gills of white sauce, by degrees introducing into it a few spoonfuls of truffle-extract; the liquor of the mushrooms, as well as a little glaze; when the sauce is of a pretty good consistence, add to it the 'salpicon' prepared beforehand, and immediately take the stewpan off the fire; mix the sauce well up with the 'salpicon', and pour the preparation into a kitchen-basin, in order to let it cool on ice. With this







Draw. 98.

preparation form the 'croquettes', in round shape, breadcrumb them, let them fry quickly; when they are of a nice color, drain, and dish them in a group, on a folded napkin.

331. Rice-croquettes.

Boil a pound of rice, proceeding as for a risot (see vegetables), but keeping it rather more consistent, and cooking it a little longer; finish it with a piece of fine butter, and a few handfuls of grated parmesan; add to it a little 'salpicon', composed of game or poultry, truffles, mushrooms, and pickled-tongue or ham, all of which cooked; now pour the preparation into a buttered sauté-pan, spread it in a layer an inch thick; let it cool well, in order to divide it in rounds with the aid of a tin-cutter of half an inch in diameter. When these rounds are cut, roll them in grated parmesan, dip them in beaten eggs to breadcrumb them; fry them in very hot fat, and dish them.

332. Oyster-croquettes.

Take the meat of five or six dozen blanched oysters; trim this flesh, cut it up in dice, which put into a stewpan; add to them a third their volume of cooked mushrooms, cut in small dice.

Pour into a stewpan four gills of 'béchamel'-sauce, let it reduce, stirring it, and introducing into it a few spoonfuls of the oyster-liquor, then a little raw cream; when the sauce is reduced nicely, and shows frothy, thicken it with a 'liaison' of three yolks of eggs, finish it with a piece of butter; now add to it the oyster-'salpicon'; pour the preparation into a kitchen-basin, let it cool well on ice; divide it then into parts of the size of a green-gage, which roll on a table sprinkled with bread-crumb, in order to give them a round shape; dip them into beaten eggs, breadcrumb them, plunge them into plenty of hot fat, taking but a few at a time; drain them; when they are of a nice color, dish them symmetrically on a folded napkin, and garnish them with fried parsley.

333. Crayfish - 'bouchées'.

Boil a few dozen small crayfish (see art. 47); when they have cooled, pluck their tails, as well as their claws, and cut the meat into small dice;

which place in a small stewpan, thicken them to the degree requisite with a little reduced white-sauce. At serving-time, garnish fifteen patties, prepared according to the method prescribed for game-purée patties; cover them, and dish them.

334. Whiting-croquettes 'à la soubise'.

Prepare a pound of raw whiting quenelle force-meat; as soon as it is passed through a sieve, put it into a kitchen-basin, work it with a spoon for two minutes; then take it up in equal parts with a

tablespoon; let these pieces drop on the floured table, roll them with the hand into the shape of a cork (see the drawing); with the aid of the handle of a small wooden spoon,

make a hollow into each of these 'croquettes'; immediately fill this hollow with a soubise-purée rather firm, and very cold; stop the aperture with raw force-meat; dip then these 'croquettes' into beaten eggs, breadcrumb them, fry them in plenty of frying-fat.

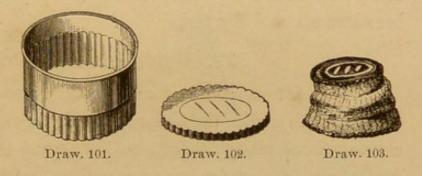
335. 'Bouchées', with game-purée.

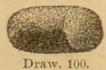
Take a pound of butter-puff-paste at six turns; roll it out to the thickness of two lines, and let it rest for five minutes. Out of this paste

cut some rounds, with a channeled paste-cutter of an inch diameter; turn these rounds, place them, at a little distance from one another, on a baking-sheet, which is not too thick, and is moistened

with the aid of a paste-brush; egg the surface of the paste, then cern it, that is, make a little incision with a plain paste-cutter of an inch diameter, but previously dipped into warm water, so that the cutting be neat; line the paste with the point of a small knife, tracing the lines in the circle.

Push the baking-sheet into a hot oven, bake the patties for full twenty minutes; when they are taken out, disengage them from the baking-sheet with the aid of a thin knife, and empty them, after having removed the





purée of pheasant, partridge, or any other game, warmed at the moment. Cover each of the patties with its cover, dish them in a group on a folded napkin. — The first drawing (101) represents the channeled pastecutter; the second (102), one of the patties ready for baking; the third (103), the baked patty, not emptied.

336. Turbot-'croquettes'.

Take a thick piece of cooked turbot, from which remove bones as well as skin, and then distribute the meat into little dice, place this salpicon in a little stewpan, add to it half its volume of cooked mushrooms, equally cut in dice; keep it covered.

Pour a few spoonfuls of good 'béchamel'-sauce (see art. 141) into a stewpan, which set on a brisk fire; work the sauce with a spoon, without leaving it; from time to time add to it a little good raw cream; when reduced to half its volume, when firm, creamy, and of a nice consistence, add to it the turbot- and mushroom-'salpicon': when the preparation is at the degree requisite, the 'salpicon' must absorb the sauce entirely, so as to form a consistent preparation; this done, immediately remove the stewpan off the fire, season the preparation to high relish, pour it on a dish, and thus let it cool. Roll the croquettes into the shape of a cork, breadcrumb, and fry them.

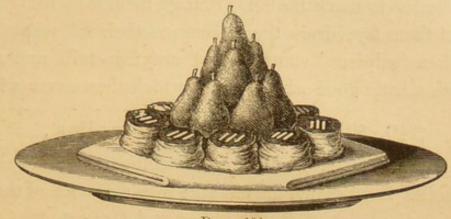
337. Fried chicken -'quenelles'.

Take fifteen poached and cooled 'quenelles' (see chicken-quenelles with truffles); dip them into beaten eggs, and breadcrumb them; at serving-time, plunge them into hot frying-fat, let them take a nice color, drain them, dish them up, on a napkin, with fried parsley.

338. 'Bouchées' (patties) and 'croquettes'.

The mixed 'hors-d'oeuvre' have the double advantage, of offering to the guests a various choice of food, and to contrast the other dishes, which generally do not admit of any mixture.

The 'bouchées' can be garnished with game or poultry 'salpicon', but they may also be garnished with a 'salpicon' of crayfish, prawns, oysters, or lobster. The 'croquettes' garnishing the centre of the dish, are pear-shaped, the stalk of these pears being imitated by a stem of parsley, or else by a fillet of truffle or pickled tongue. But mind, these stalks must be only added to the 'croquettes', after they are fried.

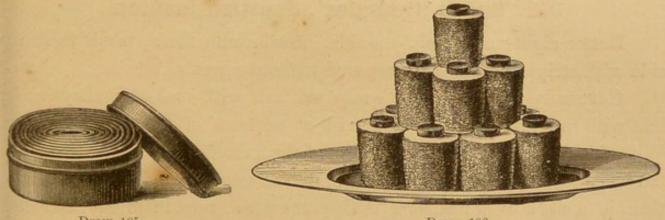


Draw. 104.

'Croquettes', as well as the patties, with which they are served, can be prepared with poultry, game, or fish, according as the patties are garnished.

339. Small nouilles -'croustades', with crayfish.

Mince some 'nouilles' (see art. 53) plunge them into boiling salted water, boil them for two or three minutes, drain, and put them back into



Draw. 105.

the stewpan; season them, sprinkle over two or three handfuls of grated parmesan, add a piece of good butter; as soon as this preparation is well mixed, pour it on a buttered baking-sheet, giving it a thickness of nearly two inches; cover it with a sheet of buttered paper, let it cool with a light weight on; then cut the preparation, with a plain tin-cutter

Draw. 106.

cover, which should disengage itself freely. Fill the patties then with a of an inch and a third in diameter; roll these 'croustades' then in fresh bread-crumb, dip them into beaten eggs, and again bread-crumb them: cern them superficially, on one side only, with a tin-cutter of one inch diameter, in order to mark the lid. Plunge them then into plenty of hot frying-fat, let them fry, drain them; remove their lid, empty them, and fill them with a 'salpicon' composed of crayfish-tails and mushrooms, thickened with a little good white-sauce; which then cover with the lid.

340. Stuffed poultry -'quenelles'.

Line two dozen tartlet-moulds, either oblong or cutlet-shaped, with poultry 'quenelles' force-meat; garnish the inside of each of the 'quenelles' with a small portion part of truffle 'montglas' (see art. 40), cooled, and rolled up into an olive-shape; mask the 'montglas' with a layer of forcemeat, then range the moulds in a sauté-pan; let the force-meat poach in the oven with a little hot water on the bottom of the sauté-pan, and a sheet of paper as a cover. As soon as the force-meat has become firm, remove the 'quenelles' out of the moulds, to let them cool; breadcrumb them twice, let them fry, drain, and dish them in a group, on a folded napkin.

341. Small 'timbales', Scottish fashion.

Butter eighteen 'dariole'- moulds, breadcrumb them, mask them inside with strips of pancakes prepared without sugar.

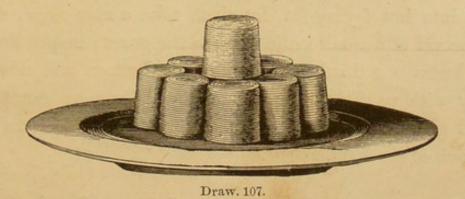
Get ready a preparation, composed half with cooked poultry-purée, half with raw force-meat, mixed with a 'salpicon' of cooked mushrooms. With this preparation fill the hollow of the moulds, cover it with a little flat of pancake; range these small 'timbales' on a baking-sheet, and bake them in a slack oven; as soon as they are done, turn them out, and dish them up on a folded napkin.

342. Small macaroni-'timbales'.

Butter ten or twelve 'dariole'-moulds. Boil twelve ounces of small macaroni in salt water, but without breaking them; drain them without refreshing, and then spread them on a napkin.

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Take the macaroni up one by one, range them spirally at the bottom, and all round the sides of each of the buttered moulds, beginning with the bottom. When the little moulds are garnished, mask the macaroni, at the bottom and all round, with a layer of raw poultry 'quenelle' force-meat. With the aid of a wet tea-spoon, smoothe the inside of the force-meat, then fill the hollow with a cold 'salpicon' composed of pickled-



tongue, truffles, and mushrooms: this 'salpicon' must be thickened with a succulent, and well reduced brown-sauce. Mask the 'salpicon' with a layer of force-meat, which again mask with a round of buttered paper.

Range the 'timbales' in a sauté-pan with hot water, let them poach at the entrance of the oven for twenty-five minutes; when taken out, drain their moisture, turn them out, put them on a hot dish, the bottom of which then mask with a little good sauce.

343. Rice-'croustades', with partridge-purée.

Blanch a pound and a quarter of rice; drain it, put it into a stewpan, moisten it to three times its height with broth, the fat of which has

not been skimmed; cover it, let it boil on a good fire, till the broth be nearly absorbed; then remove the rice back on a very slow fire, introduce into it a piece of butter, a handful of grated parmesan, and a pinch of nutmeg; pour it into a buttered sauté-pan, in a manner giving the layer of rice the



Draw. 108.

thickness of two inches; press it close, then smoothe its surface, let it cool for two or three hours.

Take a round paste-cutter of an inch diameter, dip it into warm

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water, and with it cut, out of the thickness of the rice, twelve small 'croustades'; remove them from the stewpan, roll them out in fresh bread-crumb, dip them into well beaten eggs, breadcrumb them again, set them in an upright position, cern them on the top, with a plain pastecutter of nearly an inch; (that means, that the preparation must be cut lightly, so as to mark the aperture of the 'croustades';) plunge these 'croustades' into hot frying-fat, let them take a nice color, drain them; now with the aid of a small knife remove the cover, empty them, leaving but the thickness of a third of an inch on the bottom and sides; fill them immediately with partridge - purée (see art. 83); pour over the purée a little melted glaze, set a slice of cooked truffle, which is to replace the cover, on each of the 'croustades'.

344. Small 'timbales' of crayfish, and sole-fillets.

Small 'timbales' may be prepared either with rice, 'nouilles', or fish force-meat, according to one of the methods described above; but it is preferable to have them breadcrumbed, then emptied, and filled with a 'salpicon' of crayfish, or lobster, or else with an oyster-'sa'picon'. The sole-fillets are cut in 'éguillettes', that is, into thin strips; then they are seasoned, floured, and plunged into hot fat; when they are drained, they must be sprinkled with a little salt, then dished in a group, in the centre of the hollow formed by the 'timbales', on a folded napkin.

345. Small 'nouilles'- timbales, Genoese way.

Butter eighteen 'dariole'-moulds, breadcrumb them, line them with fine short-paste, then fill the hollow with 'nouilles' finished with butter and grated parmesan, seasoned, and slightly thickened with a little sauce. Cover the 'timbales' with a round of paste, bake them in a hot oven, then turn them out, and dish them.

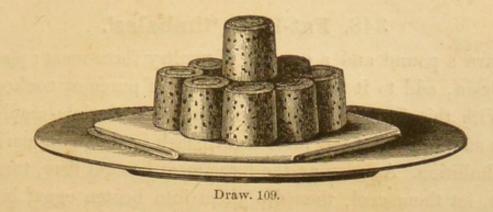
346. Little force-meat 'timbales', with truffles.

Prepare a poultry-, game-, or fish -'quenelle' force-meat; add to it a few tablespoonfuls of truffles cut in small dice. With this force-meat,

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fill then a dozen large dariole-moulds; let the 'timbales' poach in the 'bain-marie'; when they have cooled, dip them into beaten eggs, breadcrumb them, cern them on one side, let them fry to a nice color, drain, and open them on their cerned side in order to empty them; then fill them with a 'salpicon' of truffles, thickened with a little good madeira-

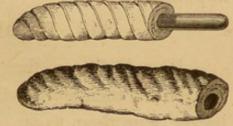


sauce; cover them, dish them on a folded napkin, in the manner represented by the drawing 109.

347. 'Cannelons', with 'salpicon'.

In order to prepare 'cannelons', one must have little wooden columns very slightly pointed, three inches long, of half an inch diameter on the thick end. There may also be employed leaden tubes in the manner of

the tubes of the column-box. — Roll out thin twelve ounces of puff-paste, giving the flat a long shape; out of this paste cut some strips half an inch by six: mind, cutting them pointed on one end. Take ten of the tubes or columns, butter them, then surround them in a spiral



Draw. 110.

way with a strip of paste, beginning with the smallest end, that is to say, forming with the paste circles 'à cheval', one upon the other : the paste must be but little floured, so that the circles may stick together. End the spiral at an inch from the thick end of the column, slightly moistening the paste. Range the 'cannelons' on a baking-sheet, placing them at little distances from one another; egg them, bake them in a slack oven, so that the paste can bake well, without taking too much color. Five minutes after the 'cannelons' have been taken out of the oven, fill their hollow with a 'salpicon' of game, poultry, or even sweetbread, mixed with truffles, mushrooms, or pickled tongue, according to the nature of the meat, that has been employed. — The 'cannelons' are filled, by the aid of a little silk-bag, or a cornet of strong paper.

348. Fat-liver 'timbales'.

Prepare a pound and a quarter of poultry force-meat; place it in a kitchen-basin, add to it four tablespoonfuls of purée of cooked poultrylivers. With this force-meat fill fourteen large dariole-moulds, which place in a sauté-pan; let the force-meat poach in the 'bain-marie', that is, without ebullition. As soon as the force-meat has got firm, turn the 'timbales' out, let them cool, then dip them into beaten eggs, breadcrumb them, then scoop them on the top with a small paste-cutter, in order to manage subsequently an aperture on that side.

A few minutes previous to serving, plunge these 'timbales' into hot fat, so as to impart to them a fine color; drain them, open, draw them, leaving but a little thickness, on the sides, and at the bottom : then fill them with a 'salpicon' of fat-liver, mixed with truffles, and thickened with a little good brown-sauce, reduced with the trimmings of raw truffles. Cover the 'timbales', dish them up in a pyramid, on a folded napkin.

349. Lamb-sweetbread, 'à la Villeroi'.

Blanch fifteen fine lamb-sweetbreads, let them cool with a light weight on, then split each of them in two broadwise, fry these scollops in butter, trim them to an equal shape; when they have cooled, mask them with 'Villeroi'-sauce, then breadcrumb them twice; now fry them to a nice color, drain, and dish them in a group, on a napkin; set a bunch of fried parsley on the top.

350. Larks in their nest.

Bone ten larks, season them, fill them with a 'gratin' force-meat, mixed with a few spoonfuls of poultry-livers, and a few raw truffles cut in dice; fold the 'galantines', giving them a round shape; surround each of them with a buttered strip of paper, so as to keep them in shape; immediately range them on a buttered sauté-pan; pour over a little good gravy, cover them with bacon, and bake them in a moderate oven; let them nearly cool in their stock, then unwrap them, trim, and place them in another small stewpan; glaze them with the paste-brush, and keep them hot.

Singe the heads of the larks, glaze them with the paste-brush, keep them also hot.

Choose ten cooked artichoke-bottoms of an equal size; drain them, range them on a small baking-sheet, the hollow side upper-

most; into the hollow of each of the artichokes place a lark, the head of which has previously been fixed on, mask it with a little sauce, surround it with a circle of little balls in

poached force-meat, in imitation of little eggs; keep the baking-sheet at the entrance of the oven, for a few minutes, then dish the larks.

351. Fried poultry-cutlets.

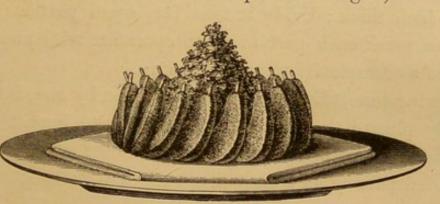
These cutlets are prepared with a 'salpicon', composed of cooked poultry-meat, mixed well with truffles, pickled tongue, or cooked mush-

rooms. This 'salpicon' may be prepared in the same conditions as a croquette'-preparation, then it is divided into small parts, to which is given the shape of a cutlet. These cutlets are dipped into beaten eggs, breadcrumbed, and plunged into hot fat.

Draw. 112.

But these cutlets may also be prepared with a cooled 'salpicon', cut to the shape of cutlets, then masked with a thin layer of force-meat, breadcrumbed with egg, and fried; the latter method being preferable.

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Instead of masking the 'salpicon' with a layer of force-meat, these cutlets may simply be prepared, by mixing into the force-meat by turns the poultry, the truffles, the pickled tongue, and the mushrooms cut in dice; in this case, the total of the 'salpicon' must be of an equal quantity with the force-meat, but care must be taken to add to the 'salpicon' a few spoonfuls of melted glaze, or of good cooled sauce.

When the cutlets are fried and drained, to each of them is fitted (on the pointed end) either a piece of parsley-stem, or else a fillet of truffle, in imitation of the bone. The cutlets are then dished in a circle, on a folded napkin; the hollow of the circle is garnished with fried parsley.

352. Truffle -'cromesquis'.

Boil in the stock-pot one or two calf-udders (*tétine*), let them cool, trim them, divide them into thin slices off their largest side; slightly beat these slices, so as to diminish their thickness.

Prepare a croquette-preparation composed of white meat of poultry, fat-livers, and cooked truffles, cut up to dice; thicken it with some reduced white-sauce, let it cool on ice, spreading it in a layer the third part of an inch thick; divide it then into equal portions, of a half-flat shape. Now mask each part of the preparation with one or more slices of udder, so as completely to wrap them up.

At serving-time, dip the 'cromesquis', one by one, into frying-paste, immediately plunge them into hot fat, so as to impart to them a nice color; drain them, dish them up in a pyramid on a folded napkin, set a bunch of fried parsley on their top.

353. Lamb-cutlets, 'en papillotes'.

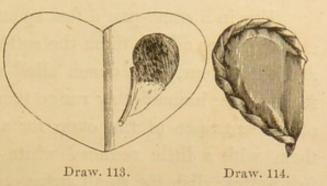
Take eighteen half-sheets of paper, of a white but rather thick sort; fold them up, and cut them to half the figure of a heart, so that the piece cut out, when opened, shows nearly the shape of a heart; slightly oil the paper, and put it by.

Trim nicely eighteen lamb-cutlets, season them, range them in a sauté-pan, with melted bacon; let them fry, turning them; when they are

nearly done, sprinkle over a few tablespoonfuls of cooked fine-herbs, and so finish cooking them; then pour on a little melted glaze, let them cool in the sauté-pan. Now take the cutlets one by one, mask both their sides

with a thin layer of the fine-herbs preparation; immediately set them one by one on the oiled paper-hearts, turning the bone to the pointed end of the heart, fold the paper, in order carefully to plait it all round, so that the cutlet be well wrapt-up; range

and an



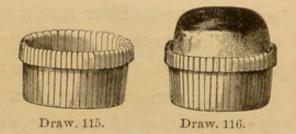
them in a slack oven, or else on hot embers, so that the paper cannot take color; dish them in a circular order.

354. Small poultry-souffles.

Oil eight or ten folded paper-cases (see drawing 115) not too small; and keep them in the hot-closet.

Take the meat of a cooked and cooled chicken, or simply the remainders of some roast poultry (half a pound); pound the meat, until it be converted into paste; then mix up with it a gill of good 'béchamel'-

sauce, reduced with cream, and finished with a little meat-glaze; the mixture being operated, pass the preparation through a coarse sieve, then through a finer one, or through a tammy. Put this purée into a stewpan, slightly warm it, working it



briskly with a spoon; take it off the fire, add to it a little piece of butter, and a pinch of nutmeg; when the butter is introduced into it, gradually add to it four very fresh yolks of eggs; whip their whites, introduce them into the preparation; with this, fill the small cases, which range on a baking-sheet; bake the 'soufflés' in a very slack oven for eighteen or twenty minutes at most; serve them, when taken out of the oven. — According to this method, game-'soufflés' may also be prepared, with the only difference, that the sauce must be reduced with game-extract.

355. Small cases of soft-roes, with crayfish-'coulis'.

Soak and blanch some fine soft-roes of carp or mackerel, drain them on a cloth, in order to spunge them.

Fry in a sauté-pan a few spoonfuls of fine-herbs, thicken them with a little glaze, add to them the soft-roes, which roll up in this seasoning, and with them, fill a dozen oiled small cases lined with a light layer of force-meat; immediately range these cases on a baking-sheet, keep them at the entrance of the oven for a few minutes. At serving-time, mask them with a little reduced white-sauce, finish it with a piece of crayfish-butter; dish the small cases on a folded napkin.

356. Small cases of oysters.

Blanch five or six dozen oysters with a little white wine, drain them, beard, and place them in a sauté-pan; thicken them with a little reduced yellow-sauce, finished with crayfish-butter; with this garnish fill the paper-cases, previously oiled; mask the top with a thin layer of breadcrumb, fried in butter; immediately dish the cases on a folded napkin.

357. Shells of lamb-sweetbreads.

Cut in dice fifteen lamb-sweetbreads, not too much boiled, but cold; mix them with a third their volume of cooked mushrooms; keep the 'salpicon' covered. Pour into a stewpan some spoonfuls of good 'béchamel'sauce, let it reduce, gradually introducing into it the cooking-stock of the lamb-sweetbreads, so as to get a half brown-sauce; as soon as it is very firm, and succulent, mix the 'salpicon' up with it; immediately take the preparation off the fire, and with it, fill large table-shells; smoothe the preparation on the top, sprinkle over a little bread-crumb, pour over a little melted butter, let it slightly gratinate in a quick oven, or else with a red-hot shovel, and serve them.

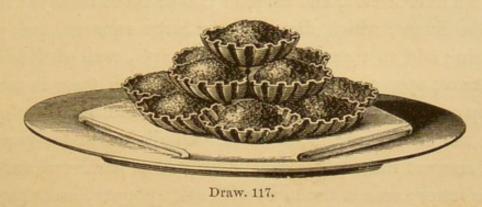
358. Shells with lobster.

Choose ten table-shells of equal shape, but not too large.

Cut up in a 'salpicon' the cooked meat of a lobster, place it in a stewpan, mix up with it half its volume of mushrooms, cooked, and cut up like the lobster.

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Pour into a stewpan four gills of good 'béchamel'-sauce, let it reduce, stirring it, and gradually introducing into it a few tablespoonfuls of good raw cream; lastly finish the sauce with a little melted glaze; it must be of a suitable consistence, creamy and succulent; then take it off the fire, and add to it the 'salpicon'. With this preparation fill the shells, smoothe them on the top, sprinkle over a little bread-crumb, pour on these a little melted butter.

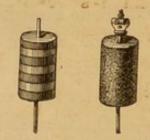


Set the shells perpendicularly on a baking-sheet, slightly gratinate the preparation in the oven, or with the salamander. Dish these shells on a folded napkin.

359. 'Atteraux' of veal-sweetbreads.

Blanch two veal-sweetbreads, or some large sweetbreads of lamb; let them cool, and divide them into slices; season, and range them in a

buttered sauté-pan; fry them, and let them cool with a light weight on ; when the slices are cold, cut them round, put them into a kitchen-basin; add an equal quantity of rounds, of pickled tongue and mushrooms, cut of the same diameter as the sweetbreads:



Draw. 118. Draw. 119.

pour on, a little reduced brown-sauce; roll them in this sauce, then pierce the rounds with little wooden-skewers, alternating the species. Dip the 'attereaux' into tepid Villeroi-sauce, and range them on a baking-sheet, at some distance one from the other; let the sauce cool well. Take the 'attereaux' one by one, clear them of the superfluous sauce, roll them in bread-crumb; dip them into beaten eggs, again roll

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them in bread-crumb, and plunge them in hot frying-fat; drain them, remove the wooden-skewers, replace them by silver ones, and dish them on a napkin. — Of the drawings, the one (118) represents the garnished 'attereaux'; the other (119), the 'attereaux' breadcrumbéd and fried.

360. Skewers of turkey-giblets.

Take the liver, heart, and crop, of two or three turkeys; remove the gall from the livers, which distribute in large squares, and put into a kitchen-basin; add to these squares, the hearts, each of which has been divided in two; open the crops, empty them, wash them in warm water, file them up on an end of thread, and let them boil for three quarters of an hour in the stock-pot; drain them, and divide them, removing the hard skin; now cut them to the same diameter as the livers, and mix them up with the latter; season the meat with salt, pepper, and chopped parsley; moisten them with a little oil, mix them with the same quantity of thin squares of bacon, as of liver and crop-squares; then file up the meat on little skewers, alternating them; roll them in bread-crumb, range them on a gridiron, and let them boil for ten or twelve minutes, turning them; serve them on a warm dish.

361. Truffled pig's feet.

Carefully pluck twelve ounces of raw truffles, peel them in order to cut them into dice, put them into a sauté-pan with a few spoonfuls of madeira; reduce the liquid on a brisk fire, the truffles must be tossed; then thicken them with a spoonful of brown-sauce, and a little melted glaze; let them cool.

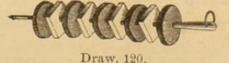
On the other hand, boil four pig's-feet; when they are drained, divide each of them in two; remove the bone, fill the hollow left with a small portion of the truffle-preparation; smoothe it well with the blade of a knife, then mask it with a layer of raw force-meat, entirely wrapping it in. Now breadcrumb the pig's feet; give them a little color on the gridiron, or else in a hot oven, basting them with melted butter; when done, serve them in a group, on a hot dish.

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362. Skewers of veal-sweetbreads.

Blanch two or three veal-sweetbreads until ebullition, let them cool in cold water, drain them, spunge them, cut them in flat squares, two thirds of an inch, or an inch wide, by one third of an inch thick; pour over a little oil, season them with salt and spices, sprinkle over a pinch of chopped parsley. — Cut some thin squares of bacon, of the same

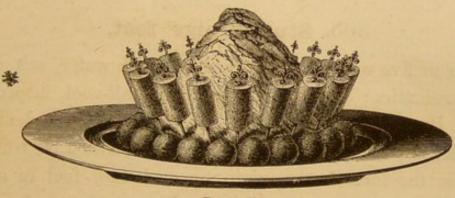
diameter, as that of the sweetbread, file on the one as well as the others, to wooden or metalskewers; slightly press the meat, moisten



them with the paste-brush dipped into butter or oil, roll them in breadcrumb, let them broil at a slow fire for twelve or fifteen minutes, turning them; serve them on a dish, with cut lemons round.

363. Oyster-'attereaux'.

Blanch a few dozen oysters, drain them in order to trim them, file them on to little wooden skewers, alternating each of the oysters with a



Draw. 121.

slice of mushroom; now mask these 'attereaux' with good 'Villeroi'-sauce, and let them cool on ice; then roll them into bread-crumb, dip them into beaten eggs, breadcrumb them again, and plunge them into hot fat; when they have taken a nice color, drain them, replace the wooden skewers by metal ones, and dish the 'attereaux' upright, sticking them into a round of fried bread, fastened to the bottom of the dish; surround them with small round 'croquettes', and garnish the centre with fried soft-roes.

364. Lambs' feet, 'à la Villeroi'.

Singe two dozen lambs' feet, blanch them, boil them in the stockbroth; let them half-cool in their cooking-stock, then bone them entirely, but without opening them; fill the hollow, left by the bones, with cooked fine-herbs, thickened with a little raw force-meat; dip the feet in 'Villeroi'-sauce, to range them one by one on a baking-sheet, and thus let them cool; breadcrumb them twice, fry them in plenty of hot fat, dish them in a group on a folded napkin.

365. Broiled lambs' feet.

Singe a score of lambs' feet, remove the shaggy parts near the forking of the foot between both the hoofs; when they are well cleansed, let them boil simply in salted water; drain them, remove only the bone of the leg, but keeping them as whole as possible; season them, pour on a little oil or melted butter; then sprinkle over a pinch of parsley; let them cool, breadcrumb them, range them on the gridiron, and let them broil for a quarter of an hour on a very slow fire; dish them, and serve separately some cold or warm 'ravigote'-sauce.

366. Stuffed pigs' feet.

Boil four or five well cleansed pigs' feet with water, salt, some vegetables, and aromatics; drain them, let them half-cool, in order to split them in two. Bone these halves then, whereupon fill the hollow with a mince of pork, seasoned to high relish, mixed with raw truffles cut in dice. Equalise the force-meat, wrap up each half-foot in a square of pig's net; let them broil at a slow fire, for three quarters of an hour, and dish them.

367. White 'boudins', 'à la soubise'.

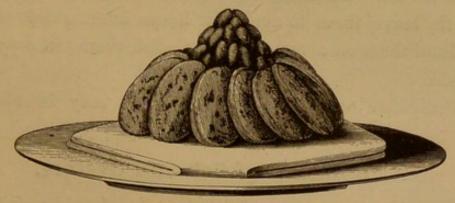
Soften half a pound of bread-crumb in cold milk; a few minutes after, press out all the moisture, pound the whole together with six ounces of calf's udder, and as much of cooked poultry; add to this preparation two whole eggs, and ten yolks; pass it through a sieve; season it with salt and nutmeg, work it vigorously, introducing into it two gills

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of 'soubise'-purée, with cream, as well as twelve ounces of black truffles cut in dice; with this preparation fill some well-cleansed pigs' bowels, bind them with thread, at distances of two or three inches, poach them in water mixed with milk, until they have become firm; then cut them, on the places tied beforehand; prick them, in order to broil them, and dish them up.

368. Whiting - boudins and fried muscles.

Take a pound and a half of whiting 'quenelle' force-meat (see art. 122); when it is passed through a sieve, put it into a basin, and introduce



Draw. 122.

into it three teaspoonfuls of anchovy-extract, then six tablespoonfuls of black truffles cut in small dice. With this force-meat, form a dozen 'boudins' of an oblong shape; dip them into beaten eggs, breadcrumb and fry them. When they are drained, dish them up, in a circle, on a folded napkin, and garnish the centre with muscles fried 'a la Villeroi'.

369. White poultry-'boudins'.

Soften in milk half a pound of white-bread-crumb, then press out all its moisture, pound it; as soon as it is converted into paste, add to it two whole eggs, and ten yolks; season it with salt and nutmeg, pass it through a sieve.

Cut in dice six ounces of blanched, cooled, and trimmed, calf's udder; put it into a kitchen-basin, together with the same of white poultry-meat, likewise cut in dice. Chop two onions, blanch them, drain, and fry them in butter on a moderate fire, without imparting any color to them; add a little white broth, which reduce to glaze, then remove the stewpan off the fire, in order to add to the onions the poultry, udder, and bread-crumb; add to this preparation a quarter of its volume of reduced 'béchamel'-sauce, season it with salt and nutmeg. With this preparation fill some wellcleansed pigs' or sheep's bowels, tie them with thread, giving the 'boudins' a length of two or three inches; plunge them into tepid water, mixed with half its volume of milk, slowly bring the liquid to ebullition; as as soon as the sausages are of a light consistence, cover the stewpan, and take it off the fire; ten minutes after, drain the 'boudins', cover them up with a cloth, leave them to cool; six hours later, prick them with a larding-pin, broil them on a very slow fire, dish them, in a pyramid, on a folded napkin.

A little 'salpicon' of truffles or mushrooms may be added to the preparation.

370. 'Boudins' of fish and oysters.

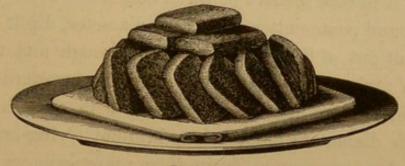
Take a pound and a quarter of fish force-meat, add to it four or five tablespoonfuls of raw truffles, chopped fine; divide it into fourteen or fifteen parts, which roll on the floured table, so as to give them an oblong, regular shape; very slightly poach them in salted water, drain them, when they are cold, dip them into beaten eggs, breadcrumb them, give them a fine color on both sides with butter. Drain, and dish them in a circular order, on a folded napkin; place in the hollow of the circle a garnish of fried oysters.

371. Chicken-boudins, with truffles.

Take the meat of a cooked chicken, trim, and cut it into small dice, which place in a basin; add to them a quarter their volume of raw truffles, equally cut in dice; introduce into this 'salpicon' a third its volume of poultry 'quenelle' force-meat, and two spoonfuls of melted glaze; pour the preparation then on the floured table, and divide it in two parts; roll these halves, one after the other, into the shape of 'boudins', slightly flatten

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them with the blade of a knife, so as to form a flat strip one inch long, by a third of an inch thick; divide this strip transversally, into equal parts, about three inches long; round the extremities with the blade of the knife; dip them into beaten eggs, drain, and roll them in breadcrumb; this done, range them on a baking-sheet covered with paper.



Draw. 123.

At serving-time, plunge the 'boudins' into hot frying-fat, taking but little at a time; drain them immediately, when they have taken a nice color; dish them up, on a folded napkin.

372. Poultry-boudins with truffles.

Prepare a poultry-'quenelle' force-meat, finish it with a few spoonfuls of reduced brown-sauce, add to this a 'salpicon' of cooked truffles; divide the preparation into little pieces, which place on the

floured table; roll them first, with the hand, then slightly beat them with the handle of the knife, so as to give them an oval; let them poach in boiling salted water; when

Draw, 124.

they are firm, drain them on a cloth, regularly trim them, dip them into beaten eggs, in order to breadcrumb them, and give them a fine color, in a sauté-pan, with clarified butter; immediately dish them on a folded napkin.

373. Rice - 'timbales' with partridge-purée.

Blanch a pound and a half of fine rice, drain, and put it into a stewpan, moisten it to three times its height, with broth, of which the fat has not been skimmed; cover it, let it boil on a good fire, until the broth is nearly absorbed; then remove it back on a very slow fire, and finish boiling it thus; it must set well, and be of a nice consistence; take it off the fire, introduce into it a piece of butter, a handful of grated parmesan, and a pinch of nutmeg; pour it into a buttered sauté-pan, so as to give the layer of rice the thickness of two inches; press it close, smoothe its surface, leave it to cool for two or three hours.

Take a round paste-cutter of an inch diameter, dip it in warm water, and with it, cut out of the rice, cutting it through and through, twelve little 'timbales'; take them out of the stewpan, breadcrumb them twice; set them upright, cern their upper surface with a plain paste-cutter of nearly an inch diameter; plunge them into hot frying-fat, and let them take a nice color, whereupon drain them; now remove the cover with the aid of a little knife, empty them, leaving only the thickness of a sixth of an inch at the bottom and sides; immediately fill them with partridge-purée; place on the purée a slice of cooked truffle; glaze it, and dish the 'timbales' on a folded napkin.

374. Fried pullet-livers.

Remove the gall from some good pullet-livers; season them, flour them, dip them into beaten eggs, whereupon breadcrumb them; a few minutes previous to serving, plunge them into plenty of frying-fat, carefully covering the pan, as the livers occasion the frying-fat to splash. When the livers are done, drain them, slightly salt them, and dish them up in a group on a folded napkin, with halves of lemons round.

375. Stuffed chicken - 'boudins'.

Prepare a little poultry - 'salpicon' with truffles, thickened with some well reduced sauce, and finished with a little good glaze; let it cool well.

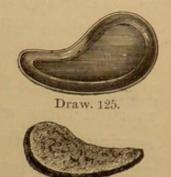
Butter fifteen tartlet-moulds of cutlet-shape (see drawing 125); mask them all round, and on the bottom, with a layer of quenelle force-meat (see art. 117) of the thickness of a quarter of an inch; upon this layer place a part of the preparation previously got ready, cut to the shape of

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the moulds, but kept a little smaller; with the aid of the point of a knife mask this preparation with another layer of force-meat, a quarter of an

inch thick; then smoothe the upper surface. Range the moulds in a deep baking-sheet, cover them with boiling water, give the liquid but one bubbling up; as soon as the force-meat has got firm, drain the 'boudins'; turn them out before they have got quite cold, dip them into beaten eggs, breadcrumb them, and plunge into plenty of frying-fat; give them a nice

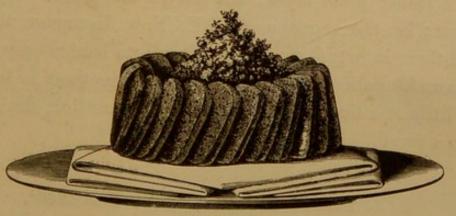


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color; drain them, and dish them in a circle on a folded napkin. Garnish the centre with fried parsley.

376. Fish - 'boudins', 'à la soubise'.

Prepare a pound and a quarter of fish-'quenelle' force-meat : either whiting or pike; place it in a basin, then gradually add to it a quarter its volume of soubise-purée, well thickened and well seasoned.



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With this force-meat, prepare on the floured table, twelve or fourteen boudins, of half-flat shape; when ready, plunge them into salted water, so as to poach them slightly; drain them, dip then into beaten eggs, and breadcrumb them with fresh bread-crumb. Place the boudins in a sauté-pan with clarified butter, give them a nice color on both sides, turning them; drain them, dish them in a circle on a folded napkin, garnish the hollow of the circle with fried parsley.

377. Small chickens, 'à la marinade'.

Truss two small chickens, plunge them into the broth of the stockpot, let them boil for twenty minutes; drain, and let them cool; then cut each of them into five pieces; remove their skin and bones, as much as possible; place the pieces of poultry in a kitchen-basin, then season, and moisten them with the juice of two lemons; ten minutes previous to serving, take the pieces, one by one, dip them into frying-paste, and plunge them into hot frying-fat; when the paste is dry, drain, and dish them up on a folded napkin.

378. Chickens, 'à la Villeroi'.

Draw two middling-sized chickens, truss them, let them boil in the stock-pot, or in a stewpan with broth; keep them under-done; drain them, let them nearly cool, divide each of them in five pieces; remove their skin and bones, as much as possible; season them, dip them into some 'Villeroi'-sauce, prepared at the moment, so as entirely to mask them with a rather thick layer, and range the pieces of poultry on a baking-sheet; let the sauce cool well. Now disengage the pieces of poultry, roll them in bread-crumb, dip them into beaten eggs, drain them, and breadcrumb again. At serving-time, plunge them in hot frying-fat, taking but little at a time, let them quickly take color, drain them, dish them up, in a group, on a folded napkin.

379. Lamb-cutlets, 'à la Villeroi'.

Cut eighteen lamb-cutlets, trim them, fry them with butter in a sauté-pan; when they are done, let them cool with a light weight on; trim the cutlets again, mask them with 'Villeroi'-sauce, finished with a few tablespoonfuls of cooked fine-herbs; immediately range them one by one on a baking-sheet; let the sauce cool, and breadcrumb the cutlets twice, then plunge them into hot fat; when they have taken a nice color, drain them, in order to dish them on a napkin, with a bunch of fried parsley.

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380. Stuffed pheasant-legs.

Bone a dozen pheasant-legs without removing the drumstick, season them, and fill them with a little raw force-meat, mixed up with a 'sal-

picon' of truffles; sew them up, and let them boil, short of moisture, with a little white wine, and good stock; let them cool in their cooking-stock, then untruss them, and trim them to a nice shape; dip them into beaten eggs, breadcrumb them, and let them fry; when they are drained, put a ruffle to their bone, and dish them on a folded napkin, with fried parsley. — Legs of chicken may be prepared in the same way.

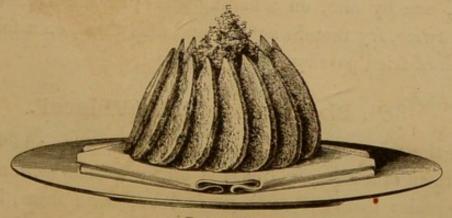


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381. Chicken-fillets, 'à la Villeroi'.

Trim a dozen raw chicken fillets, according to the rule, removing carefully the pinion-bone; season them, poach them in clarified butter, keeping them under-done; let them cool with a light weight on, then



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trim them correctly. Dip these fillets one by one into 'chaufroix'-sauce, placing them, at a little distance one from the other, on a baking sheet. When the sauce has cooled nicely, remove the fillets, take off the superfluous sauce, roll them in fresh bread-crumb, then dip them into beaten eggs, and breadcrumb them again.

A few minutes previous to serving, plunge the fillets into hot fat, taking but a few at a time; take them out, as soon as they get of a fine color, drain, and dish them in a circle on a folded napkin, fill the hollow of the circle with fried parsley, and serve it up.

382. Broiled sausages, black-puddings, and chitterlings (andouilles).

In order to broil black-puddings (*boudins*) and sausages, they first of all must be pricked with a larding-pin, or else with the prongs of a fork; but the chitterlings are chiseled. The chitterlings, black-puddings, and sausages, must all alike be broiled at a good fire, turning them; the one as well as the other must be set well; they are served hot, and without gravy; commonly they are eaten with some good mustard.

383. Fried ox-pith (amourettes).

Remove the epidermis wrapping up the pith (of beef or veal), soak them for half an hour, plunge them in slightly acidulated boiling salted water; a few minutes later, take them off the fire, let them half-cool in their cooking-stock; then drain them, cut them into regular strips, an inch and a half long, season them, dip them into 'Villeroi'-sauce, and range them, one by one, on a baking-sheet; let the sauce cool, breadcrumb them twice, fry then in hot fat, and dish them, on a folded napkin, with a bunch of fried parsley.

384. Sheep's tails, 'à la Villeroi'.

Cut off the thin end of fifteen sheep's tails, soak and blanch them, then range them in a stewpan, masked on the bottom with minced vegetables, and braise them; when they are done, bone them, let them cool with a light weight on; then trim them to an equal length, dip them in 'Villeroi'-sauce; range them, one by one, on a baking-sheet; when the sauce has cooled, breadcrumb them twice; now plunge them into plenty of hot fat; drain them, and dish them on a folded napkin.

385. Poultry - 'crépinettes', with truffles.

Chop twelve ounces of raw chicken-meat well trimmed; mix it with the same quantity of fresh bacon, likewise chopped; highly season the preparation, chop it again for a few minutes, then add to it two or three tablespoonfuls of chopped raw truffles.

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Cut out of a caul (crépine), previously soaked in cold water, some middling-sized squares; on these squares, first of all place a few slices of raw truffle, then a small part of the preparation in an oblong shape; on

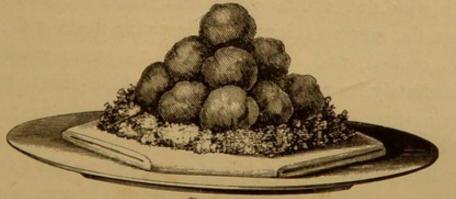
this preparation place also a few raw slices of truffle; wrap the preparation up in the caul, preserving its shape. Very slightly beat the 'crépinettes' with the blade of a knife, butter them with the aid of a paste-

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brush, broil them at a slow fire, turning them; dish them in a circular order on a folded napkin, or simply on a hot dish.

386. Marrow-fritters.

Take half a pound of beef-marrow, in one piece, extracted from the largest bones of the animal. Let the marrow soak for a few hours, let it boil in the broth of the stock-pot for ten minutes, then leave it to cool in its liquor; drain it now, divide it in thin slices; twenty-four will be required at the least. Mask half of these slices, on one side only, with a



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layer of cooked fine-herbs; and on this layer now set a slice of cooked truffle; glaze truffle, as well as marrow, with the paste-brush, let the glaze cool.

At serving-time, take the pieces of marrow one by one, dip them into a light frying-paste, taking but a few at a time. When the paste is dry, and of a nice color, drain the fritters, dish them in a group on a layer of fried parsley, placed on a folded napkin.

387. Calves' brains, 'à la Villeroi'.

Cleanse three calves' brains, let them soak in tepid water, boil them in salted water, with peppercorns, a garnished bunch of aromatics, some

minced vegetables, and vinegar; let them cool in their cooking-stock, then cut them transversally into slices, which trim to an equal shape; mask them with 'Villeroi'-sauce, immediately range them, one by one, on a baking-sheet; when the sauce has cooled, roll the brains in fine white bread-crumb, dip them into beaten eggs, in order to breaderumb them once more; fry, and dish them in a group on a napkin, and adorn them with fried parsley.

388. Mogador-fritters.

Choose a thick piece of beef-marrow, let it soak, and boil it in unskimmed broth; give the liquid two minutes' ebullition, take the stewpan off the fire. A quarter of an hour after, drain the marrow on a cloth, cut it in slices, transversally, and not too thin; season the slices with salt, and a pinch of cayenne-pepper; then take the slices off with the aid of a fork, dip them one by one into a little brown-sauce reduced with wine and a little glaze, but rather consistent, so that it does not coat the marrow-slices; let the sauce drain well, then apply the slices on cooked, and chopped truffles, so as to mask them completely; immediately range them on a thin baking-sheet, keep them on ice until serving-time.

Now take the rounds of marrow, dip them into some frying-paste, plunge them into plenty of hot fat, but mind, taking but a few at a time, in order to give the paste a nice color. Drain the fritters, dish them in a group on a napkin.

This dish must be served and eaten quite hot.

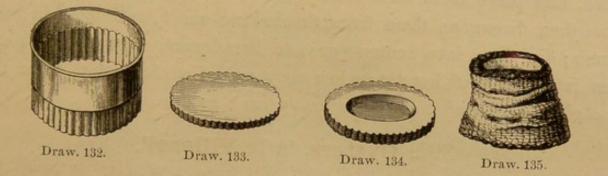
389. Small 'vol-au-vents', with soft-roes.

Prepare some puff-paste, with three quarters of a pound of butter, and the same of flour; give the paste seven turns (see art. 54), roll it out to the thickness of a fifth part of an inch; off the surface of this flat, then cut out fifteen rounds with the aid of the sixth channeled tin-cutter; empty these rounds with a smaller plain cutter, so as to obtain a ring. Gather the trimmings of the puff-paste, which roll out very thin, and out of this flat, cut the same quantity of rounds, as there are of rings,

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employing equally the channeled tin-cutter. Range them on a bakingsheet, at little distances from one another, moisten them with the aid of the paste-brush; set on each of these rounds, one of the previously prepared rings, adjusting both the rounds as exactly as possible; slightly press them on, in order to solder them, egg them on the top, let them bake in a good oven; when they are taken out, slightly press the paste on the centre of each of these 'vol-au-vents'.



Blanch some soft-roes of carp in acidulated water; as soon as they are cold, drain, and cut them in thick pieces, place them in a small stewpan, mask them with some good white-sauce, reduced, well thickened, and finished with a little crayfish-butter, or anchovy-butter; warm them without allowing the sauce to boil. Fill the 'vol-au-vents', and dish them. — Small 'vol-au-vents' may be filled with a garnish of veal- or lamb-sweetbreads, brains, and mushrooms; they may also be filled with a garnish of fat-livers, cocks'-combs, cocks' kidneys, small 'quenelles', truffles, and pickled tongue.

390. Farced lamb's ears.

Singe and blanch a dozen lamb's-ears, let them boil in the broth of the stock-pot, and leave them nearly to cool in their own cooking-stock; then drain them, round them, hollow out the inside with a columntube, fill this cavity with 'quenelles' force-meat with fine-herbs, do the same to the exterior parts of the ear, which must be supported by the force-meat; roll them immediately in some bread-crumb, then dip them into beaten eggs, to breadcrumb them once again; now let them fry; drain, and dish them in a group, on a napkin.

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391. Soft-roes, 'à la Villeroi'.

Choose five soft-roes of carp, let them soak, boil them for a few moments in acidulated water, only to get them firm; immediately drain them, put them into a sauté-pan, season them, add to them a few spoonfuls of cooked fine-herbs, thickened with a little melted glaze; let them cool together, then take them up, one by one, dip them into 'Villeroi'sauce, and place them on a baking-sheet, in order to let the sauce get firm; then disengage them from the baking-sheet, roll them in breadcrumb; dip them into beaten eggs, to breadcrumb them again; plunge them into plenty of hot fat; when they are of a nice color, drain them on a cloth, then dish them, in a group, on a napkin.

392. Oysters, 'à la Villeroi'.

Blanch five or six dozen large oysters with a glassful of white wine; immediately when poached, drain and trim them; fasten them together by two, and mask them with 'Villeroi'-sauce; range them, one by one, on a baking-sheet, and thus let them cool; breadcrumb them twice, and at serving-time, plunge them into plenty of hot fat, fry them to a nice color, drain, and dish them on a napkin, with a bunch of fried parsley.

393. Muscles, 'à la Villeroi'.

Choose fine fresh muscles, wash them, changing the water five or six times, throw out the sinewy strings corresponding with the inside; then place the muscles in a stewpan with a glass of white wine; set the stewpan on the fire, toss the muscles till they open, then drain them on a sieve; pick them out of their shells, let them cool; dip them, one by one, into 'Villeroi'-sauce, and range them on a baking-sheet; when the sauce has cooled, breadcrumb them twice, plunge them into hot fat; when they have taken a nice color, drain, and dish them on a napkin, with a bunch of fried parsley.

394. Small 'vol-au-vents' of ox-palate.

Above I have given the method of preparing small 'vol-au-vents'. — Take two or three cooked and cooled ox-palates, which cut in small dice;

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put this 'salpicon' into a small stewpan, add to it a third its volume of cooked mushrooms, cut like the meat. Pour into a stewpan a few spoonfuls of béchamel-sauce, finished at the moment, and passed through a sieve; let it reduce, stirring it, and introducing into it a few tablespoonfuls of melted glaze; keep the stewpan in the 'bain-marie'. At serving-



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time, warm the 'vol-au-vents', garnish them with the preparation, with the aid of a teaspoon, dish them up in a group.

395. Fried oysters.

If the oysters are large, they can be fried raw, being dipped into beaten eggs in order to be breadcrumbed. In the other case, blanch the oysters (*see* art. 48), drain them, wipe them well, carefully remove all those parts of the shells, that else might stick to the meat; beard the oysters, season them, mix them up with two tablespoonfuls of cooked fine-herbs. Ten minutes after, take them two by two, dip them into frying-paste, and immediately plunge them into hot frying-fat; fry them on a slow fire; as soon as the paste is dry, and of a fine color, remove them, with a skimmer, drain them, dish them, and surround them with fried parsley.

396. Broiled oysters.

Open three dozen oysters, disengage the meat of the shells; take fifteen shells, choosing the deepest ones, put two oysters into each of the

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shells, as well as their liquor; sprinkle over a pinch of pepper, a little chopped parsley, and some grated bread-crumb; baste them with the aid of the paste-brush, dipped into a little melted butter; range these shells solidly on the gridiron, which push into the hot oven, and let the oysters slightly gratinate on the top; serve them immediately when done.

397. Oysters, with fine-herbs.

Blanch the meat of six dozen oysters (see art. 48); drain them, preserving their liquor; beard, and wash them. — Fry in a stewpan with butter, three tablespoonfuls of chopped onions, and shalots, to which add seven or eight spoonfuls of fresh mushrooms equally chopped; let their moisture reduce, moisten them with a little broth, and a part of the oysters' liquor; boil the fine-herbs a few minutes, and thicken them with a little piece of kneaded-butter, then add the oysters; at the first bubbling, thicken the sauce with a liaison of two yolks of eggs, finish it with the juice of a lemon, a pinch of cayenne-pepper, and another of chopped parsley; with this preparation fill eight or nine table-shells; mask their upper surface with a slight layer of bread-crumb, fried with butter; serve thus the shells.

398. Fried red-herrings.

Take the fillets of some herrings, let them soak in milk; remove their skin, spunge them on a cloth; divide each of these fillets in two, range them on a plate, baste them with a little oil, and sprinkle over some chopped parsley; dip them into some frying-paste (see art. 59), plunge them into hot frying-fat (oil); as soon as the paste has taken a fine color, drain the fillets, and dish them.

399. 'Horly' of salmon-fillets.

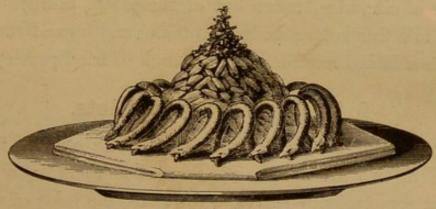
Remove the skin, and bones of a piece of salmon, cut the meat of the fillets transversally into slices, let them macerate for an hour, proceeding as said for sole-fillets; drain them, flour, dip them into beaten eggs; drain them one by one, and immediately plunge them into hot fat;

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when the fillets are of a nice color, drain them, dish them in a group, on a napkin, with a bunch of fried parsley.

400. Small trout, fried.

The small river-trout that are meant to be fried, must be procured alive, and killed a short time previous to being cooked. Draw them, remove the gills, wipe them well, season them, roll them up in rings, thrusting the tail's-end into the mouth of each, fixing it on solidly between the jaws. Dip these trout then into beaten eggs, breadcrumb



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them, and plunge them into hot frying-fat; when they are done, drain them, dish them up in a circle on a napkin, then garnish the hollow of this circle with fried muscles, or oysters; place on the top a bunch of fried parsley.

401. 'Horly' of mackerel-fillets.

Remove the fillets of seven or eight middling-sized mackerel, divide them, in order to trim them in the manner of sole-fillets; season them, in the conditions prescribed for the sole-fillets; then drain, and flour them; dip them into beaten eggs; breadcrumb them, fry them to a nice color; immediately drain them, salt, and dish them in a group, on a folded napkin.

402. 'Horly' of trout-fillets.

Take up the fillets of seven or eight small trouts, let them macerate, for half an hour, in a little oil, lemon-juice, parsley-leaves, and salt; then drain them, very slightly flour them, dip them one by one in a light frying-paste, then plunge them into hot fat; when of a pretty color, drain, and salt them; dish them in a group, on a folded napkin, with a few sprigs of fried parsley around.

403. 'Horly' of whiting-fillets.

Take up the fillets of some small whitings, season them, let them macerate (see art. 404) for full an hour; drain, flour, and dip them into a light paste composed of flour, whole eggs, a little white wine, and a few spoonfuls of oil; when taken out of the paste, plunge them into hot fat, fry them to a fine color; drain, salt them, and immediately dish them in a group, on a folded napkin, with a bunch of fried parsley.

404. 'Horly' of sole-fillets.

Remove the skin of three or four soles, take out the fillets, divide each of them in two across the middle, place them in a dish with a minced onion, some parsley-leaves, a little oil, the juice of a lemon, and a little salt; let them macerate in this seasoning for full an hour; then drain them on a cloth, flour them, but a few at a time, plunge them into hot fat; when they have taken a fine color, and have set well, drain them on a cloth, salt, and dish them in a group, on a napkin; surround them with fried parsley, and halves of lemon.

FISH.

A fish-remove is generally served after the soup, or after the *hors-d'oeuvre*; but fish may also be served either as an entrée, or as roast; those fish, served as roasts, at a fast-day (*maigre*) dinner, must either be fried or broiled.

405. Broiled turbot, shrimp-sauce.

Take half a small fat turbot, disengage both the fillets from the bone, cut these pieces transversally into slices, not too thick, but rather slantways. Season these slices, place them on the dish, pour over some oil; add to it a minced onion, and a few sprigs of parsley. A quarter of an hour previous to serving, dilute two or three yolks of eggs with three ounces of melted butter nearly cold; beat the mixture well; then take the slices of turbot one by one, dip them in this butter, and roll them in grated bread-crumb; place them one by one on the gridiron, and broil them at a brisk fire, turning them; dish them, and serve separately a shrimp-sauce.

406. Gratinated turbot.

Bake a small turbot according to the prescriptions given in the art. 410; when done to the degree requisite, remove it off the pan by the aid of the lid of a stewpan, slip it on a gratin-dish, or a silver-dish; pass through a sieve the cooking-stock of the fish, let it reduce to half, thicken it with a little good brown-sauce, and a little glaze; add to it a few spoonfuls of chopped mushrooms, and a little parsley likewise chopped. — With this preparation, mask the surface of the turbot, sprinkle over dry breadcrumb of a yellow color, pour on a little melted butter; push the dish into a brisk oven, so as to gratinate the fish on the upper surface; take it out, and serve immediately.

407. Turbot vinaigrette.

If turbot is served whole, it will be easy on the following day to prepare an excellent 'vinaigrette' with the remains of the fish. — Cut the fish in regular slices, put these slices into a kitchen-basin, season them with salt, pepper, oil, and vinegar, let them macerate thus. — Cut into small dice three cooled potatoes, boiled with their skin on; put them into another basin with a quarter their volume of preserved gerkins, also cut in dice, the same of cooled beetroot, and french-beans; add two spoonfuls of whole capers, and at last five or six cut anchovy-fillets. Season all these vegetables with oil, vinegar, mustard, and a very little salt; let them macerate thus for full an hour. Dish the fish and vegetables in a pyramid, with a fine circle of preserved and farced olives; pour on the fish a mixture of oil, vinegar, mustard, chopped parsley, chopped chives, and taragon leaves.

408. Turbot with béchamel-sauce.

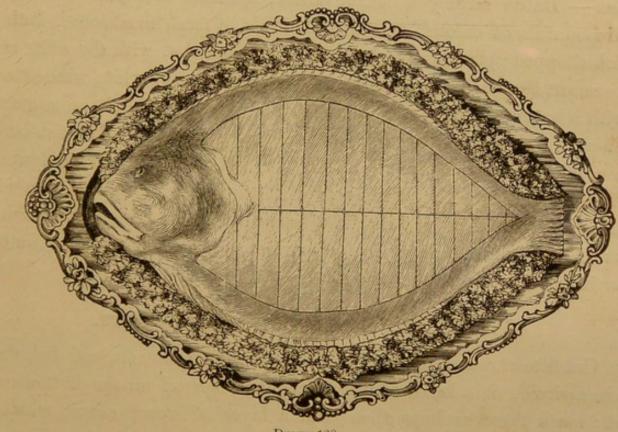
Take half of a small turbot raw or cooked; if it is raw, boil it in salted water, if cooked, warm it in its own cooking-stock; in either case, it must be warm, and well drained. While the turbot boils, prepare a little béchamel-sauce (*see* art. 141), let it reduce without leaving it, mixing into it the liquor of some fresh mushrooms, as well as a little good raw cream, so as to get it succulent and consistent; take it off the fire, and thus introduce into it a piece either of fresh butter, or else of crayfish-butter.

Drain the turbot, remove all the bones and skin; divide the flesh in pieces, which range on the bottom of a flat long dish, alternating the layers with a little of the previously prepared sauce. Mask its surface with the remainder of the sauce, on which sprinkle a handful of fresh bread-crumb, pour over a little butter, give it a fine color, with the aid of the 'salamander', serve the fish immediately.

409. Turbot with caper-sauce.

Choose a tresh white turbot of firm fat flesh; those turbots of which the skin is red, and the flesh thin, are commonly of bad qualities.

Draw the turbot, scrape its surface, cut off all the fins, truss its head; split it in the middle, along all its length, on the side where the



Draw. 138.

skin is black; break the back-bone in the middle; let the fish soak in plenty of water for several hours. One hour previous to serving, place the turbot on the drainer of a flat fish-kettle; if no drainer be handy, set the fish on an osier-basket, and thus boil it in a kettle, or any vessel large enough to hold it; cover it with plenty of cold water, add to it the salt requisite, and a little milk; set the vessel on the fire; at the first bubbling, remove it back to the side of the fire, so as to keep the water simmering. If the fish weighs six or eight pounds, it requires three quarters of an hour cooking-time. The fish being nicely set, carefully remove it, and let it drain well, then slip it on a dish, masked with a wooden or china-bottom all pierced with holes (see drawing 149)', and covered with a napkin; surround the fish with fresh parsley, serve separately a caper-sauce (see art. 152).

410. Turbot with wine.

Draw a small white, fat turbot, wash and spunge it well; cut off its fins, make an incision on its black side, down all the length of the backbone. — Butter largely a baking-sheet, sprinkle over the bottom two tablespoonfuls of onions, and two handfuls of fresh mushroom, both of which chopped; place the turbot on these fine-herbs, with the white side uppermost, season it, moisten it with two glassfuls of white wine; cover it with a buttered paper, push it into a slack oven, bake it quite gently for nearly an hour, pouring over its own cooking-stock. — The fish being taken out of the oven, remove it with the aid of the lid of any stewpan, and dish it; add to the cooking-stock a little wine, thicken it then with a piece of kneaded-butter; give the sauce a few bubblings up, finish it with the juice of a lemon, a pinch of parsley, a large piece of good butter; pour it immediately on the turbot.

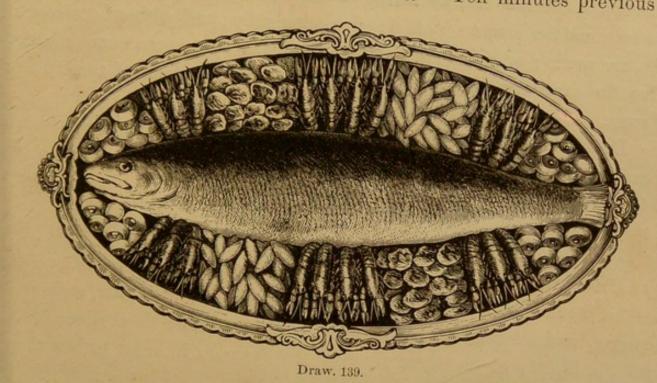
411. 'Gratin' of salmon with oysters.

Cut fifteen raw scollops of salmon, trim them, season, and dish them up in a circle, on a layer of fish force-meat, spread on the bottom of a dish; mask these scollops then with a layer of brown-sauce, which is reduced, and nearly cold; sprinkle over the sauce some bread-crumb, and push the dish into a slack oven; twenty minutes after, remove it; garnish the centre of the circle with a garnish of oysters, which are poached, thickened with a little white-sauce, and finished with a little crayfish-butter.

412. Whole salmon, Bordeaux-sauce.

Choose a salmon proportionate to the number of guests; scale it, draw it, making a little incision in the belly; truss its head, set it on the drainer of a fish-kettle, moisten it to cover with 'court-bouillon', either simple or with wine, but cold in either case; set the fish-kettle on the fire, start the liquid to ebullition; immediately remove it back to the side of the fire, so as to allow it but to simmer gently; cover the vessel, keep it thus for three quarters of an hour, if the fish weighs six or eight pounds, and half an hour more if it weighs ten or twelve.

On the other hand, prepare a garnish composed of blanched oysters, cooked crayfish, quenelles, and mushrooms. — Ten minutes previous to



serving the fish, remove it, together with the drainer, so as to drain the liquid well; then slip the salmon on a large long dish, laying the fish on its side; surround it with the different garnishes distributed in groups, dividing the groups, from one another, by one or several cooked crayfish; lightly mask these garnishes with Bordeaux-sauce, the remainder of which serve up separately in a sauceboat.

413. Turbot, 'à la normande'.

Cleanse a small turbot, or half of a large one, shorten the fins; place he fish in a flat stewpan, or baking-sheet, the bottom of which is masked with two spoonfuls of chopped onions; moisten to height with white vine. Add then a little salt, a bunch of parsley, and some trimmings of resh mushroom. Cover the pan, set it on a brisk fire; let the liquid boil,

THE HOUSEHOLD COOKERY-BOOK.

immediately remove it to the side of the fire, and there keep it simmering for a quarter of an hour.

Prepare a garnish, composed of quenelles, fresh mushrooms, muscles, and oysters : the liquor of the oysters and mushrooms must be preserved. - When the fish is done, drain its cooking-stock into a sauté-pan, passing it, but mind, without removing the fish; let it then reduce to half, whereupon thicken it with kneaded-butter, divided in small pieces; this liaison must be prepared off the fire, gradually, and without ceasing to stir the sauce; add the cooking-stock of the oysters and mushrooms. Give the sauce two bubblings, thicken it with a liaison of three yolks

Drain the turbot, dish it, mask it with the sauce; range the garnish of eggs. round, and glaze the surface quickly by means of the salamander; serve it thus.

414. Salmon-mayonnaise.

Trim a piece of raw salmon, cut it then into small slices, which place on the drainer of a fish-kettle. Boil some water, with salt, a drop of vinegar, and a few drops of vegetable carmin; plunge these slices of fish into the liquid, at the same time as the drainer, in order to boil them, without either breaking them, or allowing them to stick together; at the first bubbling, take the fish-kettle off the fire; seven or eight minutes after, drain the slices of salmon, range them side by side on a large dish; when they have cooled, coat them by the aid of the paste-brush, with half-set jelly, mixed with a pinch of chopped parsley.

Prepare a little vegetable salad, cut in small dice; then add a few spoonfuls of capers, gerkins, and mushrooms, pickled; first season the salad with oil and vinegar, and thicken it with two tablespoonfuls of jelly-mayonnaise. — Fill a border-mould with aspic-jelly; surround the mould with pounded ice, in order to get the jelly firm; one hour will do. - At serving-time, dip the mould quickly into warm water, turn the border out on a cold dish; range the salad in the centre, and upon it dish the slices of salmon, raising them in a dome-like fashion. Serve separately a sauceboatful of mayonnaise with eggs.

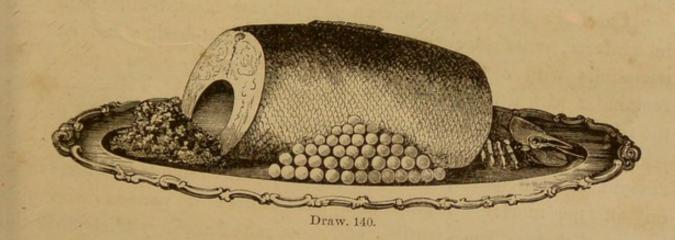
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FISH. - SALMON.

415. Middle - piece (tronçon) of salmon, sauce of anchovy-extract.

There is no impropriety even at a dinner, in serving a piece of salmon as a remove; in the first place because such a piece, taken out of the middle of the salmon, comprises the best part of the fish; and then, because it is more easily to be served, than a whole fish.

Scale and draw the piece of salmon, place it on the drainer of a fish-kettle, laying it on its belly, fix it on solidly with thread, boil it with acidulated salted water. – At serving-time, drain the fish well, and dish



it; garnish it on both sides with potatoes, cut to balls, and boiled in salted water. On one end of the dish, place a bunch of parsley-leaves, on the other, one or several large crayfish. Serve up separately a good buttersauce, finished at the moment, with a little anchovy-extract.

416. Broiled slices of salmon, 'à la marinière'.

Take two fine slices, of very fresh salmon, of firm, reddish flesh; place them on a plate, wipe them, let them macerate for half an hour, with salt, oil, lemon-juice, and parsley-leaves. — Twenty-five minutes previous to serving, range the slices of salmon on a gridiron, oiled, and thus let them broil at a moderate fire, basting them carefully from time to time; a quarter of an hour after, turn them; as soon as well set, dish them, laying them crossways; surround them with a garnish, composed of blanched oysters, quenelles, and mushrooms, dished in a nice group.

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Mask all these garnishes with a little good brown-sauce, reduced with white wine, the liquor of the mushrooms, and that of the oysters. Glaze the slices, with the aid of the paste-brush, dipped in a little crayfishbutter.

417. Salmon cold-pie, with truffles.

Take a piece of fresh salmon, cut from off the tail-end of the fish; disengage the fillets from the bone, then remove the skin off the flesh; remove all the thin parts, which cut transversally in pieces; place these pieces in a kitchen-basin, season them with salt and spices.

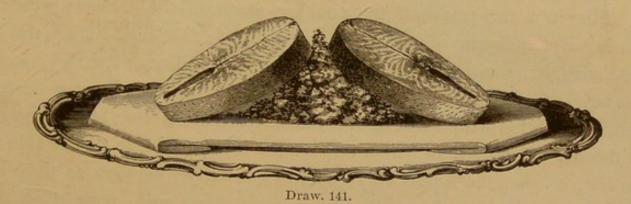
Carefully pluck twelve ounces of good raw black truffles; cut them in quarters, season, and put them into a kitchen-basin; boil half the trimmings with a little madeira and some meat-glaze; pound the remainder with a little bacon, and pass them through a sieve. — Take the trimmings of the salmon-pieces, mix them with a pound of flesh of pike, or of a large eel freed of bones and skin; weigh out the same amount of fresh bacon, which chop and pound; remove this force-meat out of the mortar. Pound then six ounces of panada with five ounces of chopped fresh truffles; add some salted anchovy-fillets, then the bacon and fish-meat, taking small portions at a time; season the forcemeat to high relish, put it into a kitchen-basin, introduce into it the extract of truffles.

Melt in a stewpan, the bacon pounded with the trimmings of truffles; when it is very hot, add to it the pieces of salmon, toss them for a few minutes on a brisk fire, moisten them with four tablespoonfuls of madeiraminute; let the liquid then twice bubble up, remove the stewpan to the side of the fire. Add the remainder of the truffles; cover the stewpan, take it off the fire, let the preparation cool.

Butter a cold-pie mould, set it on a baking-sheet, covered with coarse paper, line it with short-paste (see art. 55), fill the hollow, alternating the salmon, the force-meat, and the truffles; finish the operation, proceeding as is said for eel-pie. An hour after the pie has been taken out of the oven, infilter into its interior a glassful of tepid aspic-jelly; serve it when it has well cooled.

418. Slices of salmon in salted-water.

Cut, off the thickest part of a large salmon, two fine slices; scale them carefully, cleanse the inside of the slices, which place side by side on the drainer of a fish-kettle. Let the water boil, salt it thoroughly: Twenty minutes previous to serving, plunge the slices of fish into this liquid, at the same time with the drainer of the fish-kettle; as soon as the ebullition shows again, remove the fish-kettle back to the side of the fire, so as to keep the liquid at the same degree, yet without allowing it to bubble up. At serving-time, drain the slices of fish, remove them with a



fish-slice, or trowel (see draw. 147), place them symmetrically on a long dish, the bottom of which is covered with a china- or woodendrainer, covered again with a napkin; on the centre of this napkin, is placed a bunch of fresh parsley, in order to give both the slices of fish a little slanting direction. Moisten then the surface of these slices with a little good butter, serve separately either oyster- or Colbert-sauce, or any other whatever.

419. Salmon-cutlets, with gerkin-sauce.

Disengage from the bone, the flesh of a fine piece of salmon; remove also its skin; divide the flesh into transversal slices, a third of an inch thick; slightly beat these slices, trim them to cutlet-shape, flour them, dip them into beaten eggs, mixed with a little chopped parsley or onion; immediately drain them, in order to be breadcrumbed. Pour some melted butter into a flat stewpan; put the cutlets in, ranging them side by side, and give them a nice color on both sides; when the cutlets are

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done, drain them, dish them in a circle, into the centre of which pour a gerkin-sauce.

320. Cold salmon with aspic-jelly.

Take two or three singed calf's-feet, split in two lengthwise; remove their bone, boil them in water on a slow fire; pass their cooking-stock through a sieve, carefully skim off its fat, let it settle. — Take three fine slices of salmon rather thickish, boil them in 'court-bouillon' with wine, proceeding as indicated, art. 412; let them cool in their own cooking-stock.

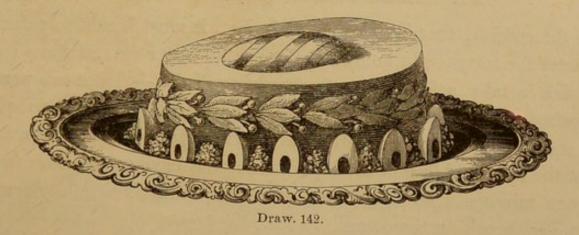
Mix in a stewpan half the cooking-stock of the salmon, with its volume of the liquor of the calf's feet; add to this liquid a glassful of good vinegar, some minced vegetables, some sprigs of parsley, some aromatics, a few peppercorns and cloves; add three whole eggs beaten well, and diluted with a fourth of a glassful of cold water; stir the liquid on the fire till ebullition, then remove the stewpan back to the side of the fire, so that the liquid only simmers partially; as soon as the jelly is clear, pass it through a cloth; when it is about cold, pour it on the slices of salmon, previously ranged in a deep vessel in wedgewood, or china; keep this vessel in a cool place; twenty-four hours after, serve the fish cold, surrounded with its own aspic-jelly.

421. Boiled sole, with melted butter.

Remove the black skin from two large soles, scrape their opposite side; split them underneath their gills; carefully wash them, cut them transversally, each of them in two or three pieces, according to their size; place them in a kitchen-basin, with a handful of salt and a little cold water, let them macerate for half an hour. — Boil in a stewpan two quarts of water, with the salt requisite, a bunch of parsley, and a drop of vinegar. Ten or twelve minutes previous to serving, wash the soles, plunge them into the liquid; at the first bubbling, cover the stewpan, take it off the fire; seven or eight minutes after, drain the soles with the skimmer, dish them, bringing them back into shape; surround them with parsley and boiled potatoes. Serve separately a sauceboatful of meltedbutter (see art. 142).

422. Slice of salmon, with aspic-jelly.

Boil in salted water a large, and thick slice of salmon; let it cool in its liquor, then drain it, remove its skin, place it on a dish, and mask thoroughly all its surfaces with a layer of 'Montpellier'-butter (see art. 129); fill the hollow in the centre with a vegetable salad with mayonnaise, smoothe and decorate it either with cooked, and cut whites of eggs,



or with gerkins, beetroot, truffles, etc. Surround the fish, at its base, with halves of eggs boiled hard, and alternated by aspic-jelly.

423. Soles 'à la Normande'.

Cleanse two soles, split them on their black side, place them side by side in a buttered, flat, and thin stewpan; moisten them with a large glassful of white wine; add a little salt, some sprigs of parsley; set the stewpan on the fire, boil the soles, immediately remove them back. — Blanch two or three dozen oysters (see art. 48), beard them, preserve their liquor. Boil fifteen fine fresh mushrooms with butter and lemonjuice.

With four ounces of butter, and its weight of flour, prepare a little 'roux'; with the 'roux', and the cooking-stock of the fish, prepare a little sauce; mix into it the trimmings of mushrooms, let it boil for a quarter of an hour at the side of the fire; remove its fat, pass the sauce, through a sieve, into a flat stewpan; let it reduce without leaving it, gradually adding to it the liquor of the oysters and mushrooms; as soon as it is consistent and succulent, thicken it with three yolks of eggs, and pass it. Drain the soles, dish them, surround them with the oysters and mushrooms, mask them with the sauce, sprinkle over a little bread-crumb, then slightly color the surfaces, with a salamander, or else with a shovel; either must be red hot; garnish both the ends of the dish with a few fried bread-'croûtons'.

424. Salted codfish, French way.

If the codfish, that is to be used, is dry, it must be left to soften in cold water for forty-eight hours, changing the water several times; if it is salt fish in tubs, a few hours of softening will do. — Take two pounds of dissalted codfish, scrape it, divide it in four large squares; place these squares in a stewpan with cold water, set the stewpan on a brisk fire; at the first bubbling of the liquid, remove it back to the side; twelve or fifteen minutes after, drain the pieces of codfish, carefully remove their bones, breaking the pieces.

On the other hand, chop one white onion, put it into a flat stewpan with butter, let it fry on a slow fire without giving it color; then add to it the pieces of codfish; immediately take the stewpan off the fire, toss the stewpan, turning it well in order to mix the codfish well with the butter; when all the butter is absorbed, add some more, but taking only small quantities at a time, until six ounces have been put in, mind doing so without ceasing to turn the stewpan round; the preparation then should be well thickened and creamy; season it with a pinch of nutmeg, finish it with the juice of a lemon, and a little chopped parsley. Dish the codfish, surround it with bread-'croûtons', fried with butter.

425. Lobster-curry, Indian way.

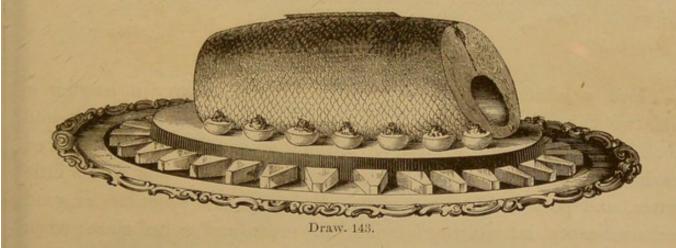
Cut in pieces the tails of two middling-sized raw lobsters, and the thick part of the large claws. Shred into 'julienne' a Portugal onion; fry it, in a stewpan, with butter; and when of a nice color, add the pieces and claws of lobster, which fry for a few minutes, season, and sprinkle over two tablespoonfuls of curry-powder; two seconds after, moisten, to half their height, with broth. Cover the stewpan, and reduce the liquid to half. Then add a few tablespoonfuls of cocoanut, shred

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into 'julienne', and also some of the cocoanut-juice. A few minutes after, thicken the sauce with a liaison of three yolks of eggs diluted with good double cream, and add to it the juice of two or three lemons. Dish up the lobster, and pour over the sauce. Serve separately a dish of boiled rice.

426. Tronçon of salmon with aspic-jelly.

Cut a thick piece (tronçon) out of the centre of a fresh salmon; scale it, draw it, then fill the hollow of the belly with a large carrot; wrap it



up in a fine cloth, so that the piece remains whole while boiling. Set the fish on the drainer of the fish-kettle, letting it rest on its belly (see draw. 143), boil it with 'court-bouillon', let it cool in its own cooking-stock; then drain it, unwrap it, remove the carrot from the inside, and set the fish either on a long dish or else on a wooden board, masked with fat or white paper; coat it with half-set aspic-jelly; surround it, firstly with chopped aspic-jelly, and then with halves of eggs filled with vegetable-salad; garnish the bottom of the dish with fine 'croûtons' of aspic-jelly, serve separately some mayonnaise-sauce 'a la ravigote.'

427. Lobster in shells.

Boil two lobsters in salted water (see art. 47); when they are cold, separate the tails from the bodies; cut each of the tails in two lengthwise; remove the meat, wipe it, and put it back into the shells, turning it. Draw or pick the bodies, remove all the eatable parts. Open the large claws, cut their flesh into small dice, season them, mix them up with preserved gerkins and beetroot, hard-boiled eggs cut in dice, and at last with whole capers, chopped parsley, and taragon; thicken this salad with a little mayonnaise-sauce, and with it fill the bodies of both the lobsters; decorate the salad on the top, then place the shells on the centre of a dish; surround them with sprigs of parsley, and range all round the claws and halves of tails. — Large crabs may be served according to the same method, that is to say, boiled, opened, drawn, then filled with their interior, mixed with a salad of preserved vegetables, to which may be added some boiled vegetables seasoned as salad.

428. Gratinated lobster.

Boil a lobster (see art. 47); when drained, cleave it lengthwise into two halves; take the flesh of the tail and claws, and cut it into small dice; put it into a stewpan, mixing an equal quantity of cooked mushrooms, also cut in dice. Pound the coral of the lobster with a little butter, and pass it through a sieve. Reduce a few spoonfuls of good béchamel-sauce, introducing into it a little cream and melted glaze; when ready, add it to the 'salpicon' of lobster, keeping the preparation rather stiff, than loose; season with a little cayenne-pepper, and add to it the pounded coral of the lobster.

With this preparation, fill the two half-shells of the lobster, previously cleansed; smoothe it on the top with the blade of a knife; breadcrumb it, baste with melted butter, salamander it, and serve immediately.

429. Crimped skate.

In London the skate is found distributed in strips at the fishmongers; it is generally very white, but its remaining too long in water must be prevented, lest its meat get grainy. The skate cut thus, must simply be boiled in acidulous salted water, and be dished and served, either with caper-sauce, anchovy-sauce, or simply with brown-butter (see art. 143). — The liver of the skate is generally in great request; it is boiled like the fish.

430. Shells of lobster with cream.

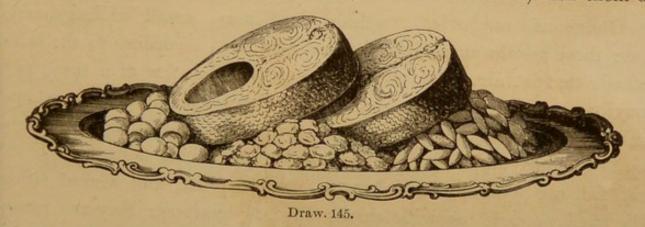
oyster-liquor; the sauce being ready, remove it back, add to it the 'salpicon' and a little cayenne-pepper; fill the silver table-shells, sprinkle over them some breadcrumbs, baste them with hot butter, and either push



them into the oven to gratinate, or salamander them. Dish them up, and place on each a fried oyster.

431. Salmon slices, 'à la matelote'.

Cut two rather thick slices of salmon; boil them in some good 'court-bouillon' with wine; drain them, remove their skin, dish them up



crossways, supporting them from underneath with a stanchion of fried bread. Place on both the ends a group of 'quenelles' and mushrooms; place in the centre, on one side, a group of glazed small onions, on the other, a group blanched oysters or muscles. Mask the bottom of the dish with a little good brown-sauce, reduced with the oyster-liquor, that of the mushrooms, and a little good red wine or sherry; serve separately a sauceboat of this sauce.

432. Lobsters, captain's way.

Boil four small live lobsters, proceeding as prescribed in the article 47; as soon as done, remove the claws from the body; which

split in two lengthwise, pick the tails, trim their flesh quickly, and range them in a circle on a hot dish, placing the claws in the centre.

Meanwhile, mix in a small stewpan about a gill of melted meat-glaze, with half its quantity of madeira; boil the liquid, and then remove it back. — Work up together, in a kitchen-basin, three tablespoonfuls of bread-crumb with six ounces of butter, a little cayenne-pepper, and a pinch of chopped parsley. Divide this paste afterwards into small parts, thus adding it to the liquid, without ceasing to stir, so as to obtain a good thick sauce, but without letting it boil; finish the sauce, by introducing into it the creamy substance of the body-shell, pounded and passed through a sieve, and two tablespoonfuls of good vinegar. The sauce should be rather stiff, than loose; pour it over the lobster, which serve immediately.

433. Fried small fish.

Gudgeons, anchovies, sardines, sparlings, small whitings, and trout: those are the small fish, that may be fried according to the same method, that is, simply flouring them, taking but few at a time, and plunging them into hot frying-fat. Yet sardines, sparlings, whitings, and trout, may be breadcrumbed with eggs, previous to being fried, sometimes they are simply dipped into beaten eggs, after being floured. — Fried small fish are generally dished on a folded napkin, and served either with fried parsley, or with lemons cut into quarters: they are rarely accompanied by any sauce.

434. Gratinated red-gurnet.

The red-gurnet (*rouget*) is an exception to its species, it is sometimes cooked without being scaled; it is never drawn; its gills only being removed, it is scaled, and bearded.

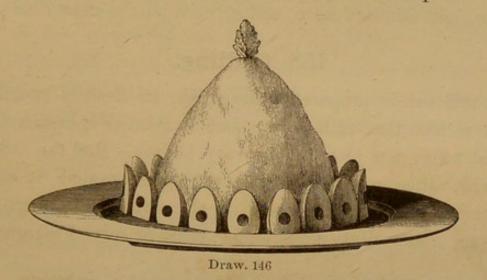
Cleanse four or five very fresh fine red-gurnets, leaving the liver inside; slightly salt them, place them, one beside the other, on the bottom of a previously buttered 'gratin'-dish, sprinkle over a few handfuls of chopped fresh mushrooms; moisten them with a glassful of whitewine; start the liquid to ebullition, and push them into a slack oven,

FISH. - SALMON, SARDINES.

thus cooking and repeatedly basting them with their own cooking-stock. Then drain them, and put the gratin-dish on a remove-dish, the bottom of which is previously masked with a layer of cooked fine-herbs. Sprinkle over the red-gurnets a little bread-crumb, pour over a little melted butter, glaze them with the salamander; then mask the bottom of the dish with brown-sauce, reduced with the cooking-stock, and with a little wine. Surround the red-gurnets with groups of mushroom-heads, each of which groups alternate by a whole crayfish.

435. Salmon-salad with vegetables.

Take a piece of salmon boiled and cooled, remove its skin and bones; cut the flesh in thin slices, which then season; pour over oil and



vinegar. — Prepare a salad of cooked vegetables (see art. 414), thicken it with two tablespoonfuls of mayonnaise.

At serving-time, range the vegetable-salad on a dish; upon this salad then raise the slices of salmon in a pyramid; mask this pyramid with a layer of mayonnaise with eggs, smoothe it then nicely with the blade of a knife, surround the salad, either with halves of eggs boiled hard, or with seasoned hearts of lettuce.

436. Fried and broiled sardines.

Previous to frying sardines, the head must always be torn off, as well as the inside drawn; scrape them well, wipe them, flour, and plunge them into hot frying-fat; oil being the fat most suitable. — In order to broil sardines, they must be drawn, without removing their heads. Simply wipe them, salt them, pour over a little oil, let them broil at a good fire, turning them; dish them, baste them with oil, or else serve them with housekeeper's-butter.

437. Gratinated codfish.

Take half of a cod-fish, the tail-end, remove both its fillets. — Butter a gratin-dish, sprinkle over a pinch of onion and a pinch of chopped raw mushrooms; place both the fillets on the dish, one beside the other; season them, also sprinkle over chopped parsley and mushroom, and then some bread-crumb. Thus bake the fish in a hot oven, for ten or twelve minutes; remove it, baste it with a little good brown-sauce, let it boil for seven or eight minutes more, and serve it on the same dish.

438. Codling.

When this fish is prepared quite fresh, its flesh is excellent, and falls in leaves like that of the cod; but as soon as it begins to turn, it takes a bad tang, not pleasant to every body. — Boil the codling, like codfish, with salted water, and after it has macerated in salt: serve it with potatoes and melted butter, or else with a sauce applicable to fish. The sauce, as well as the potatoes, must be served separately.

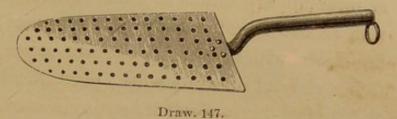
439. Gratin of sole-fillets, with oysters.

Take off the fillets of three fine soles, trim them, mask them on one side with a thin layer of raw fish force-meat, prepared with fineherbs; when the fillets are masked, fold them together lengthwise. — Spread the bottom of a dish with a layer of the same force-meat, ranging it in the shape of a ring, let it get firm in the oven; on the ring, then dish the fillets of sole, in a circle, and in an upright position; support the circle from the inside, near the centre of the dish, with a layer of force-meat; in the hollow, left by the circle, place either a large carrot, or a piece of bread masked with a buttered piece of paper, just enough to fill the hollow. Surround the fillets also with a strip of buttered paper, and tie this paper on with thread. Set the dish then on a trevet, push it into a slack oven, and leave it there for twenty-five minutes; when taken out of the oven, remove the stanchion, as well as the paper, spunge all the fat off the bottom of the dish, and fill the hollow with oyster-garnish; mask the oysters with a white-sauce, reduced with mushroom-trimmings and the liquor of the oysters.

440. Slices of cod, with oyster-sauce.

Cut two or three slices off a large codfish, fresh and properly cleansed; put the slices into a basin, sprinkle over a handful of salt, let them macerate for half an

hour. A quarter of an hour previous to serving, drain the slices of fish, and plunge them into salted water; at the first



bubbling of the liquid, remove it back to the side of the fire; twelve or fifteen minutes after, drain the slices of fish, dish them on a folded napkin, surround them with fresh parsley. Serve separately an oystersauce.

441. Sole-cutlets, with potatoes.

Take off the fillets of two or three soles, properly cleansed; season them, slightly beat them, double them up transversally; flatten them a little with the blade of the knife, trim them regularly; flour them, dip them into beaten eggs, and breadcrumb them. Melt a piece of good butter, which pour into a flat stewpan; range the cutlets on the bottom of this pan, mind, placing them side by side; give them a fine color on each side, drain them, and range them, in two rows, on a long dish; surround them with a garnish of potatoes shaped to balls, and fried with butter.

442. Boiled flounder (carrelet), housekeeper's-sauce.

Flounder may be boiled whole, or also divided in regular pieces: the last proceeding being the one to be preferred. — If the flounder is vhole, prepare it according to the same method as applied to turbot, yet observing, it requires less cooking-time. If the fish is divided into pieces, plunge it into boiling salted water slightly acidulated; let the liquid boil for five minutes, then remove the fish immediately back, to the side of the fire; cover it, keeping the liquid simmering for ten or twelve minutes. Dish the fish, surround it with fresh parsley, serve up separately a housekeeper's-sauce (see art. 144).

443. Brill with fine-herbs.

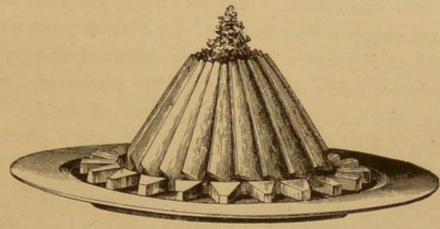
Take a well cleansed good brill, split its back all the length of the principal bone. — Butter the bottom of a gratin-dish, sprinkle over two or three tablespoonfuls of shalots and onions, both of which chopped, as well as two handfuls of fresh mushrooms, also chopped; moisten these fine-herbs with a glassful of brown-sauce, or cold thickened gravy; add to it a glassful of white wine, place the brill with its black side resting on the fine-herbs; salt it, sprinkle over a little of the same fine-herbs, and some bread-crumb; pour on a little melted butter. Set the dish on the fire; at the first bubbling, push it into a slack oven; bake the fish quite gently for half an hour, basting it with its own cooking-stock; when it is done, serve it on the very same dish.

444. Brill with white wine.

The brill being cleansed, split it along its back, all down the length of the principal bone; place it on a gratin-dish of long form, laying the brown side on the bottom of the dish, which is largely buttered; moisten it with a bottle of white wine and a little water, salt it; cover the vessel, set it on the fire; give the liquid a few bubblings, then remove it back to the side of the fire, and keep it there for twenty or twenty-five minutes. The fish done, remove it, and place it on a long dish. Mix into the liquid a piece of kneaded-butter, so as to obtain a light sauce; thicken it with a liaison of three yolks of eggs; add to it a pinch of chopped parsley, another of nutmeg, a piece of good butter, divided in little bits; as soon as the butter is dissolved, pour the sauce on the fish.

445. Salad of sole-fillets, with ravigote-sauce.

Plunge three cleansed soles into salted and acidulated water; at the first bubbling, remove the stewpan back to side; ten minutes after, drain the soles, let them nearly cool, then disengage the fillets of both sides, trim them regularly to equal length, place them on a dish, season them, pour over oil and vinegar. — Prepare a vegetable-salad (see art. 414), season it, and thicken it with a little limed mayonnaise-sauce. When firm, range it in a pyramid-shape, on the centre of a cold dish: place



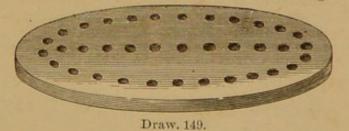
Draw. 148.

the fillets of soles in an upright position, side by side, leaning them against the pyramid. Set on the top of it a bunch of chopped aspic-jelly; surround the basis with jelly-'croûtons'; serve separately a sauceboatful of ravigote-sauce.

446. Brill with caper-sauce.

Choose a white, fresh brill; draw it, cut its fins, wash and spunge it, cut it into pieces, and place it in a flat fish-kettle, sprinkle over a large

handful of salt, moisten them with a pint of raw cream, let them macerate for an hour. — A quarter of an hour previous to serving, fill a stewpan with warm water, salt it,



add to it a bunch of parsley, and a little vinegar; set it on the fire. At the first bubbling, plunge the pieces of brill into the liquid, which give three or four minutes' ebullition, and then immediately remove it back to the side of the fire; cover, and keep it simmering. Twelve minutes after, drain the fish, and dish it on a wooden or china drainer, pierced all over with holes (drawing 149), and covered with a napkin: surround it with a garnish of parsley, or of potatoes; send up with a boatful of caper-sauce (see art. 152).

447. Omelet with preserved tunny-fish.

Drain of its oil a piece of tunny-fish (ten ounces); spunge it on a cloth, cut it into small dice. — Put into a stewpan three tablespoonfuls of young onions, chopped very fine; let it fry with olive-oil, without getting it brown; add to it four or five tablespoonfuls of chopped fresh mushrooms; let reduce quickly the moisture of the mushrooms, which season; add the tunny, and immediately take the pan off the fire. — Break ten fresh eggs into a kitchen-basin, season them, add a pinch of chopped parsley and chive. Warm a little oil in an omelet-pan, beat the eggs quickly, pour them into the pan; thicken the omelet, place on its centrepart the preparation previously got ready, roll it to a 'porte-manteau', turn it out on a well warmed dish.

448. Slice of tunny-fish, fried or broiled.

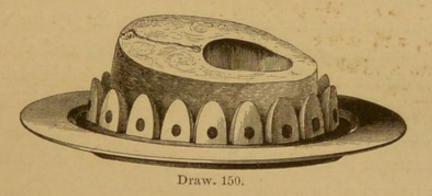
Take a slice of tunny, an inch thick, salt it on both sides, and flour it. Pour a glassful of good oil into a large skillet, warm it, add to it the slice; which let fry, turning it, for about eighteen or twenty minutes; when it is done, drain it, remove its skin, and dish it. Pour a little good oil into a clean skillet, add to it two bay-leaves; when the oil is quite hot, mix into it a quarter of a glassful of good vinegar; give the liquid two bubblings, pour it over the tunny — In order to broil a slice of tunny, it must be seasoned, then basted with oil, adding to it a few sprigs of parsley; an hour after, roll it in fresh bread-crumb, and broil it on a moderate fire, turning it. — Tunny prepared thus, may be served with a 'remoulade'-sauce.

449. Broiled sturgeon.

Remove the skin from a piece of tender sturgeon, divide it into slices, the third of an inch thick; slightly beat these slices with the cutletbat, trim them, salt them, put them on a plate, baste them with oil, add minced carrots and onions, parsley in sprigs, and slices of lemon; keep them thus for a few hours; drain them, roll them in bread-crumb, let them broil on a slow fire, basting them with oil by the aid of a pastebrush; when they are done, dish them, serve separately a tartar or Béarn-sauce.

450. Slice of sturgeon with mayonnaise.

Cut, out of the greatest thickness of a large sturgeon, one thick slice; boil it in 'court-bouillon', let it nearly cool then in its own cooking-stock;



take it out, and let it drain well; remove its skin, spunge well its flesh, coat it with half-set aspic-jelly, applied by the aid of a paste-brush; the jelly must be slightly reddened; dish it on a thick layer of well-set jelly, surround it with halves of eggs boiled hard; serve up separately a boatful of mayonnaise-sauce with eggs.

451. Broiled mackerel.

Draw by their gills two very fresh mackerel; remove their sanguine gut, spunge them well on a cloth, without washing them; split them on the back, down all the length of their principal bone; season them, oil them, let them broil at a good fire, turning them. When the fish are large, twenty-five or thirty minutes will be required to broil them to the degree requisite; dish them, and serve them with housekeeper'soutter, or else pour over some brown-butter.

452. Soused mackerel.

Cut off the head of four fresh mackerel, draw them, wipe them, let hem boil in acidulous salted water; drain them, range them in a narrow

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vessel. — Let a glassful of vinegar boil, with bay-leaves, peppercorns, cloves, and a little salt; two minutes after, add to it half its volume of good oil; now give this liquid a few bubblings, and pour the sauce over the fish. Twenty-four hours after, dish the mackerel, together with their sauce, and some lemon-slices.

453. Mackerel with green-pease.

Chop one onion, let it fry in a stewpan with butter or oil, but yet without allowing it to take color; add the cleansed trunks, of mackerel, that is, without the heads or tails; let the trunks fry for a few minutes, season them; add to them a pint of green-pease, and a bunch of parsley; toss the fish seven or eight minutes; sprinkle over a pinch of flour, moisten it just to cover with hot water; let the liquid boil; cover the stewpan, then remove it back to the side; boil the stew for a quarter of an hour, season it to high relish. At the last moment, thicken the sauce with a liaison of two yolks of eggs.

454. Mackerel-fillets, at the minute.

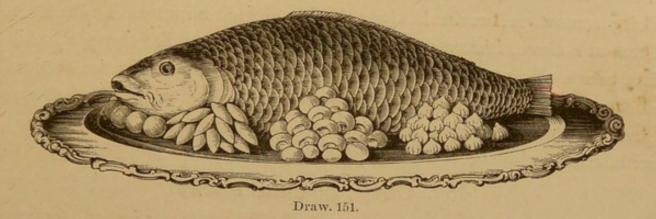
Take the fillets of three very fresh mackerel, trim them without removing the skin, remove all the thin parts, and salt them. — Heat five ounces of butter in a flat stewpan; range the fillets then in the stewpan; as soon as they are nicely set, push the stewpan into the oven; when the fillets are done, remove them with the aid of a fish-slice, and dish them; mix in the cooking-stock a glassful of white wine, allow the liquid to boil, thicken it with a little kneaded-butter; add to the sauce the juice of two lemons, and a pinch of chopped parsley: pour it on the fillets.

455. Mackerel-fillets, with anchovy-cream.

Take the fillets of three mackerel, season them well, range them on a gratin-dish, and baste them with a little melted butter. Pour on the bottom of the gratin-dish two or three tablespoonfuls of white wine, and push the dish into a slack oven; twelve or fourteen minutes after, the fillets ought to be done. Drain off the butter of the gratin-dish; mask the fish with a little béchamel-sauce, reduced with cream, and finished with a piece of anchovy-butter.

456. Carp, 'à la marinière'.

Choose a good carp, which scale and draw; when cleansed well, truss its head, put it into a fish-kettle spread with vegetables; moisten it with red wine to three fourths its height, season it. Set the fish-kettle on a brisk fire, let the liquid boil for seven or eight minutes; cover the fish, remove it into a slack oven, basting it often; when done, drain the liquid, pass it into a small stewpan; carefully skim off its fat, thicken it with a little 'roux' (see art. 135); stir it on the fire till ebullition, then



remove it back to the side. Twenty-five minutes after, remove the fat of the sauce, pass it, and let it reduce to the degree requisite, mixing into it a little good white wine. At serving-time, drain the carp, and dish it; surround it on both sides with a group of fine mushrooms, and another of small onions: the garnish naturally depends on the resources, one has at disposal. Mask the fish with a little of the same sauce; serve the remainder up in a sauceboat.

457. Skate, with brown-butter.

Scrape the surface of a fine skate, cut the fins, following the natural direction, dividing them from the trunk; divide the trunk in two; remove the head as well as tail-end, draw the belly-side; keep the liver for afteruse; plunge the pieces of skate into boiling water, removing them, as soon as the skin can be disengaged, when scraped with a knife; refresh them, and drain. — Let some water boil in a stewpan, add to it some minced vegetables, a large bunch of parsley, some aromatics, a few cloves, and a glassful of vinegar. Ten minutes after, plunge the pieces

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of skate into this cooking-stock, cover the stewpan, remove it back. Ten minutes after, drain the pieces of fish, dish them, pour over a little brown-butter; serve the remainder of this butter in a sauceboat. — Skate may be served with chopped egg and parsley sauce.

458. Salted codfish, housekeeper's way.

Take a piece of good codfish (a pound) dissalted to the degree requisite, being white and firm; distribute it in squares, which place in a stewpan with cold water; set the stewpan on the fire, and let the liquid boil; remove it, cover it, keep it thus for ten minutes. Drain the cod then on a sieve, remove its bones, then put it into a flat stewpan, add to it a pinch of nutmeg, four ounces and a half of good butter cut small, and two tablespoonfuls of butter-sauce; add then a pinch of chopped parsley, and the juice of two lemons; dish the codfish, and surround it with 'croûtons' of bread or puff-paste.

459. Carp, peasant's way.

Cut, not too thin, plenty of vegetable 'julienne', composed of carrots, onion, and celery-root; fry these vegetables in a stewpan, either with butter or oil, but on a very slow fire; when half-done, add some raw mushrooms, two tomatas freed of pips, a clove of garlic, and lastly, two middling-sized river-carp, cut up in thick pieces; season them, moisten to height with white wine; add a pinch of saffron, boil them on a brisk fire; the fish done, the liquid must be reduced to half; dish then the pieces of carp on a layer of bread-'croûtons', fried with oil; mask them with the fish-stock and vegetables.

460. Carp, housewife's way.

Kill a carp, scale and draw it; carefully wash its inside; if it has soft-roes, put them in water, with a little vinegar and salt; blanch them, giving them but one bubbling. — With minced vegetables, spread the bottom of a gratin-dish, chosen of the dimensions of the fish; set the carp on the vegetables, salt it, moisten to half its height with white wine; add some cloves, peppercorns, a bunch of parsley, and some aromatics; cover the fish with buttered paper, let the liquid boil; push the dish into a slack oven; half an hour after, turn the fish, finish boiling it gently.

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FISH. - CODFISH, CARP, PIKE.

Half an hour previous to serving, remove the carp with a large skimmer, dish it, keep it warm. Thin the fish-stock with a little broth, let it boil, strain it, and remove its fat. — Put five ounces of butter into a small stewpan, add its weight of flour, mix it up with a wooden spoon, so as to obtain a smooth paste, as for butter-sauce; moisten this paste with the stock of the carp, set the stewpan on a slow fire, stir the sauce with the spoon, till the moment it begins to boil; immediately take it off the fire, add to it four tablespoonfuls of gerkins cut in small dice, pour it on the carp, place the soft-roes on the fish, and serve.

461. Pike in court-bouillon.

Scale and draw a large pike, truss its head, and set it on a dish; sprinkle over two or three handfuls of salt, let it macerate for an hour;



refresh it then, and fill its belly with a bread-stuffing (see art. 111); set it on the drainer of a fish-kettle, letting it rest on its belly, but taking care to fasten it in the manner indicated in the drawing 156, so as to keep it steadily upright; moisten it to height with court-bouillon, nearly cooled; immediately remove it back to the side of the fire, in order to let it only simmer gently; twenty-five or thirty minutes after, remove the drainer with the fish, let it drain well, untruss the head, slip it on a dish in the direction represented by the drawing; surround it on both sides with a garnish composed of quenelles, soft-roes, mushrooms, oysters, or muscles; these garnishes must be arranged in little groups all around the fish. Mask the fish with some sauce, prepared with the cooking-stock of the fish.

462. 'Matelote' of carp.

Take two or three middling-sized, well-cleansed carp; divide them transversally in pieces, range them into a flat stewpan with a minced onion, a carrot, and a piece of celery-root; add a little salt; moisten the fish to height, with two thirds of white wine and one third of red. Cover the stewpan, set it on a brisk fire, so as to boil the fish, reducing the liquid to half.

On the other hand, take two handfuls of plucked small onions, put them into a skillet with butter, salt, and a pinch of sugar; color them, cook them, and glaze them with little broth. — As soon as the fish is done, remove the pieces of carp, range them in another stewpan with the glazed onions; pass the stock through a sieve, put it back into the stewpan, let it boil, thicken it with a piece of kneaded-butter, divided into little bits. Boil the sauce for a few minutes, add two tablespoonfuls of rum, pour it on the fish, which let simmer in this sauce for seven or eight minutes. Now dish the pieces of fish: the bottom of the dish must be masked with fried bread-'croûtons'; surround the carp with the fried onions; finish the sauce, introducing into it a piece of butter, pour it on the fish. — In order to prepare a very rich 'matelote', the fish must be of mixed species, such as: pike, eel, and carp. For a garnish, may be used mushrooms, soft-roes, and even stoned and blanched olives.

463. Pike, with horseradish-sauce.

Choose a fine river-pike, scale it, pouring some hot water over, or else passing the thin blade of a knife between the scales and uppermost skin: a very easy proceeding. Draw it, making an aperture in the belly; cut the fins, notch the meat on both sides; sprinkle the fish largely with salt, let it macerate thus for half an hour; wash it then, truss its head, set it on the drainer of a fish-kettle; add to it some salt, minced vegetables, a large bunch of parsley, a glassful of vinegar, and the water requisite to cover it; set the vessel on the fire, let the liquid boil; immediately remove it back to the side of the fire, always keeping it at the same degree of heat, but without allowing it to boil; if the fish weighs four to six pounds, give it one hour's cooking; if much larger, it requires half an hour more. The pike being done, remove it on the drainer of the fish-kettle, let it drain, slip it then on a long dish; surround it with green parsley, and potatoes boiled in water; serve separately a hot horseradish-sauce (see art. 147).

464. Pike-cutlets, 'à la soubise'.

Prepare some quenelle force-meat with pike-meat (see art. 122), but with only a quarter of a pound of butter to each pound of flesh. — On the other hand, mince two or three onions, fry them with butter in a stewpan, till they have taken a nice color; season them with salt, nutmeg, and a pinch of sugar; sprinkle over a pinch of flour, imme-

diately moisten them with a little milk, so as to obtain a rather thickish sauce; let it boil on a moderate fire, till the onions be done; then set the stewpan on a good fire, let the sauce reduce, without leaving it, until it be succulent and of high consistence; pass it through a sieve, let it cool, and then mix it into the force-meat.



Draw. 153.

Take this force-meat up with a spoon, dividing it into pieces of the size of an egg; put these pieces on the floured table, roll them with the hand, giving them the shape of a pear; then, with the blade of a knife, flatten the force-meat to the thickness of a third of an₄ inch; in these conditions, it is sufficient to give the end of the piece of force-meat a slightly slanting shape, in order to give it the form of a cutlet; take these cutlets up with the blade of the knife, and range them, one beside the other, on a flat stewpan; let them poach in boiling salted water, drain them immediately, when the force-meat has got firm; let them cool, dip them into beaten eggs, breadcrumb them; let them fry with butter in a flat stewpan; then dish them in a circle, pour over their butter; serve them with lemons cut in quarters, or else with a garnish in the hollow, formed by this circle.

465. Shad in court-bouillon.

Cut a shad transversally in pieces, and let these macerate for ten minutes with a handful of salt. — Boil two quarts of water with a few minced vegetables, salt, and a glass of vinegar; seven or eight minutes after, plunge the fish into the liquid, cover the stewpan, remove it on the side, and keep it there for seven or eight minutes. Now drain the pieces of fish, dish them up, and pour over some caper-sauce or anchovy-sauce.

466. Broiled shad, with sorrel.

Choose a very fresh shad, with soft-roes; scale and draw it, cut its fins, wipe it; season the soft-roes, and put them back into the hollow of the fish; notch both sides of the fish, season it, pour over a little oil, let it macerate for an hour; broil it on a slow fire, turning it, and basting it with the oil of its marinade, with the aid of some sprigs of parsley tied together, so as to form a paste-brush. Dish the shad, pour over a little melted butter, mixed with chopped parsley; serve separately a sorrelgarnish. — Broiled shad is also served with a rather thick tomata-sauce, caper-sauce, or some cold ravigote.

467. Small trout boiled in salted water.

The fish must be got while alive, and killed at the moment of cooking. — As soon as trout are killed, draw them by their gills, managing a little incision in the middle of the belly, in order to remove the gut containing the blood; but they may not be washed, nay, not even wiped; on the contrary, one must be careful not even to remove the slime, with which their skin is covered; truss their heads, range them on the drainer of the fish-kettle, plunge them at once into boiling salted water, in which there is a drop of vinegar; at the first bubbling, remove the stewpan back to the side of the fire: seven or eight minutes after, drain the trout, dish them on a napkin, surround them with fresh parsley; serve at the same time, either a good Dutch-sauce, or butter-sauce, or simply some melted butter.

468. Pickled trout.

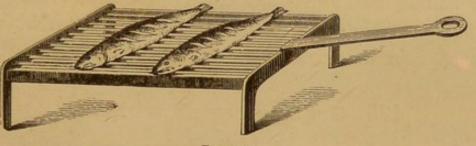
Choose quite fresh small trout, draw them without opening them; wipe them with a cloth, slightly salt them, flour them, fry them with oil, preserving them whole; drain them, range them in a deep dish, or else in a kitchen-basin. Heat a glassful of olive-oil in a stewpan, mix into the oil a fourth of its volume of vinegar, a little water, some thyme, bayleaf, basil, peppercorns, and cloves: boil this liquid on a slow fire for half an hour, pour it on the fish. Let the fish cool well, previous to serving it.

469. Perch, 'à la Normande'.

In order to scale perch, they can either be dipped into warm water, or else the blade of a knife is introduced, between the skin and scales, so as to remove the former in strips — When the perch are well cleansed, prepare them, as directed for turbot 'a la Normande' (see art. 413).

470. Broiled trout.

Take two middling-sized trout, quite fresh, draw them by the gills, notch them on both sides, in the manner represented by the drawing;



Draw. 154.

season them, pour over a little oil, range them on the gridiron, placing them side by side; broil them at a good fire, turning them; dish them, and mask them with some housekeeper's-butter.

471. 'Matelote' of trout and eels.

Divide in pieces two or three small trout, and two small eels properly cleansed; let these pieces macerate for a quarter of an hour with a handful of salt. — Mince an onion, a carrot, a piece of celery-root and parsley; put them into a stewpan, let them fry on a slow fire; add to them a bunch of parsley garnished with aromatics, some trimmings of mushrooms, and then the pieces of eel; season these fish, moisten them to cover with white and red wine; let the liquid boil on a brisk fire; five or six minutes after, add the pieces of trout, as well as a few raw mushrooms; immediately when the latter are done, thicken the liquid with a little piece of kneaded-butter, dish then the pieces of fish, taking them up with a fork; surround them with a garnish of glazed small onions and mushrooms; pour the sauce on the fish, passing it through a sieve, surround then the 'matelote' with fried crusts.

THE HOUSEHOLD COOKERY-BOOK.

472. Watersouchet of perch.

Choose three or four live perch, that is, as fresh as possible; cut off their red fins, and keep these by. Scale and cleanse the perch, place them in a stewpan, surround them with some spoonfuls of celery-root, and tender carrot, shred into 'julienne'; add also some sprigs of fresh parsley, cut the length of the vegetables; slightly salt the fish, cover them just to height with water, and a little white wine, let them boil on a brisk fire. When they are done, remove them with the aid of a skimmer, and dish them up; then stick on the top, their red fins kept by; finish boiling the vegetables cut to 'julienne', letting the liquid reduce to half; at this degree, pour the broth on the perch, and dish the vegetables all round. Serve separately some fresh butter, and some butter-sauce.

473. Gratined small whitings.

Take six properly cleansed small whitings, remove their head, notch them on both sides, season them. Butter the bottom of a 'gratin'-dish, sprinkle over a pinch of chopped onion, another of fresh mushroom likewise chopped; range the whitings on the dish, placing them side by side, sprinkle also over mushrooms and parsley, then a pinch of bread-crumb; pour over a little butter. Pour half a glassful of white wine on the bottom of the dish, which push into the oven, boil the whitings for twelve minutes; when taken out, serve them on the same dish they have been cooked on.

474. Fried whitings.

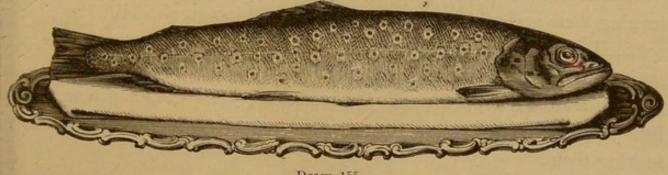
If the whitings are small, they may either be left whole, or their head only removed; season them, flour them, plunge them into hot fryingfat, and drain them immediately, when they are done. — If the whitings are large, they must be cut into slices, transversally; these slices are seasoned, floured, and fried in hot frying-fat.

475. Fried tench.

In order to scale tench, it is sufficient to dip them into warm water several times, until the scales can be disengaged by scraping them. — Slightly notch four or five small tench, fresh, and properly cleansed; season them, flour them, plunge them, by two and two, into a large pan of frying-fat; fry them at a slow fire for ten or twelve minutes; drain them, dish, and serve them, with butter-sauce, or simply with lemons cut in quarters.

476. Trout, with Genoa-sauce.

Take a fine trout of three or four pounds; draw it by its gills, without scraping it; truss its head, place it on the drainer of a fish-kettle; moisten it to cover with 'court bouillon' of white wine, nearly cooled. Set



Draw. 155.

the fish-kettle on a brisk fire; at the first bubbling, remove it back to the side of the fire, so that the liquid does but simmer; twenty-five ninutes after, drain the fish; untruss it, slip it on a board pierced with noles, as represented by the drawing 149, but covered with a napkin, and placed on a long dish; rub the skin of the fish with a piece of butter, surround it with fresh parsley, serve separately a Genoa-sauce.

477. Broiled tench, devil-sauce.

Notch two or three well cleansed tench, salt them, roll them in oil, oreadcrumb them; range them on a slightly warmed and oiled gridiron; et them fry at a slow fire, basting them, and turning them; dish them, and mask them with a devil-sauce (see art. 175).

478. Tench-fillets fried with butter.

Take the fillets of four or five well cleansed small tench, remove heir skin as well as bones; season them, flour them, dip them into beaten ggs, mixed with raw or cooked fine-herbs; when taken out of the eggs, breadcrumb them. — Pour on a baking-sheet some melted butter, let it get warm, range then the fillets of tench, placing them side by side, let them take a fine color on both sides, dish them, and baste them with the butter, surround them with cut lemons.

479. Gratinated tench.

Cleanse two middling-sized tench. Sprinkle, over a 'gratin'-dish, two tablespoonfuls of chopped onion, the same of mushroom, and a little parsley; range the tench on the dish, one beside the other, salt them, moisten them with half a bottle of white wine; bake them in the oven, turning them; when they are done, their cooking-stock should be nearly reduced; drain this cooking-stock, mix into it a little brown-sauce, and let it boil, pass this sauce through a sieve on the tench; sprinkle over the fish a little chopped parsley mixed with bread-crumb; pour over a little butter; keep them in the oven for ten minutes more, previous to serving them.

480. Small eels, with white-sauce (à la poulette).

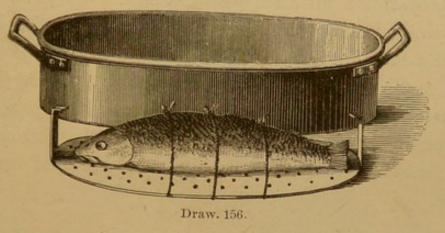
Remove the heads from three well cleansed small eels; divide their bodies into pieces two inches long, wash them with tepid vinegar, so as to remove the slime; refresh them, spunge them on a cloth. — Chop an onion, put it into a stewpan, with a piece of good butter, let it fry, without allowing it to take color; add the pieces of eel, toss them on a brisk fire, season them, sprinkle over a pinch of flour, gradually moisten them with white wine, so that the sauce covers the fish; add a bunch of parsley, let the liquid boil; a few minutes after, add a dozen plucked fresh mushrooms; cover the stewpan; twelve minutes after, take it off the fire, thicken the sauce with a liaison of three diluted yolks of eggs; add the juice of a lemon, then remove the pieces of eel with a fork, and dish them; pass the sauce through a fine colander over the fish, range the mushrooms all round.

481. Bar, or sea-wolf, in court-bouillon.

Scale a bar, and when it is properly cleansed, fill the hollow of the belly with some bread-stuffing; sew up the aperture, fix the fish on the

FISH. - BAR, OR SEA-WOLF, EELS.

drainer of the fish-kettle in the manner represented by the drawing; put it into the fish-kettle, cover it up with a good 'court-bouillon'; let the liquid boil, remove it to the side of the fire, keep the fish there for three quarters of an hour, if weighing five or six pounds; at serving-time, drain it, dish it up on a perforated board, covered with a napkin, surround it



with parsley or potatoes; serve at the same time some sauce, prepared with the fish-liquor, and finished either with anchovy-extract or soya.

482. Eel, 'à la tartare'.

Skin an eel (see art. 51), remove its head, and the thin part of its tail; draw the pieces, wash and wipe them well; range them in a flat stewpan, moisten them with white or red wine; add a little salt, some peppercorns, a bunch of aromatics. Boil them quite gently; let them nearly cool in their cooking-stock, previous to draining them; when they are cooled, spunge them on a cloth; cut the end of the bone of the pieces, season them. Beat a few yolks of eggs with oil or melted butter, dip the pieces of eel into this liquid, drain them, roll them in fresh bread-crumb; range them on a gridiron, let them heat well at a moderate fire, turning, and pasting them; dish them, and serve separately some tartar-sauce (see urt. 196).

483. Eel-cervelat.

Take half of a cleansed large eel, cut the flesh into thick pieces, which place in a kitchen-basin; add a little handful of pistachioes, a little piece of blanched bacon cut in large dice; a piece of preserved tunny-fish, some pickled raw truffles, cut like the bacon; season all this with salt, spices, and a pinch of cayenne-pepper; pour over two tablespoonfuls of cognac; thicken the preparation, first with some spoonfuls of grated bacon, and then with a little raw pike quenelle force-meat. With this preparation fill some well cleansed pig's guts, tie fast both their ends, wrap them up in large cloths, tie them again; boil them, for an hour and a half, in very fat broth, with a bunch of aromatics, some vegetables, and a little white wine; drain them, unwrap them, in order to wrap them up once more in the same cloth, wetted anew; let them cool, cut them in slices; dish these slices in a circle, surround them with aspic-jelly; serve at the same time a sauceboatful of mayonnaise, or tartar-sauce.

484. Conger-eel stewed, with curry.

Take off both the fillets of a thick piece (tronçon) of conger-eel; remove their skin, let them macerate for an hour with salt and vinegar; wash them, wipe them, whereupon divide them into square pieces.

Mince one large white onion, let it fry with butter in a stewpan, till it be of a nice color; add to the onion the squares of fish, toss them for a few moments; then season them, sprinkle over one spoonful of flour, and another of curry-powder; some minutes after, moisten the fish to cover with water and white wine; add to it salt, spices, and a garnished bunch of parsley; five minutes after, remove it back to the side, in order to finish boiling the fish quite gently; at the last moment, remove the bunch, thicken the sauce with a liaison of two yolks of eggs; remove the pieces of fish with a fork, and dish them; pass the sauce through a tammy over the fish.

485. Group of shell-fish.

This group is composed of prawns, crayfish, and lobster, boiled and cooled. — In order to dish this piece with solidity, it must be dished on a wooden support fixed on the dish, and then masked with butter; but the lobsters must be fixed on to the top by the aid of two little 'hâtelet'-

FISH. — SHELL-FISH, EELS.

skewers; the flesh of the tails may be removed, in order to be carved into thin slices, and dished up at the base of the group; the claws (*pinces*) of the lobsters may also be opened on one side, and brought back into place. The largest crayfish are dished up on the base, the lesser ones



above them: the prawns are placed on the top. — This dish must be accompanied by a sauceboatful of mayonnaise-sauce.

486. Stewed small eels.

Take three or four live small eels, bleed them, preserving the blood in a cup with the juice of a lemon; skin and draw them; remove their neads, divide the bodies into thick pieces, which wash with tepid vinegar, and spunge well; remove all the fins, and range them in a earthen stewban, with two heads of carp or pike; moisten them to cover with red vine; add a little salt, a bunch of parsley garnished with aromatics, a ew peppercorns, cloves, some fresh mushroom-trimmings, an unpeeled clove of garlic, and last of all, two spoonfuls of brandy; set the stewpan on a blazing fire, so that the flame wrap it up, in order to set light to the iquid, which let burn for five minutes; add to the stew two dozen small clazed onions; boil it for seven or eight minutes, take it off the fire, lightly thicken it, gradually introducing into it little bits of kneaded-

THE HOUSEHOLD COOKERY-BOOK.

butter; give it two bubblings more, and take the stewpan off the fire; remove the bunch, finish the sauce, introducing into it the blood of the eels; give one bubbling only, serve the stew on a dish, the bottom of which is masked with bread-crusts, dried on the gridiron.

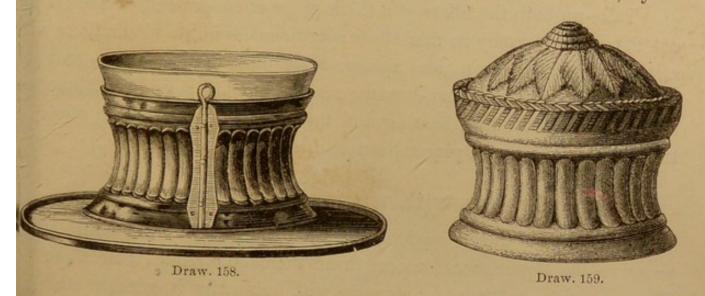
487. Cold-pie of eel.

Take a large eel, cleanse it, strip its skin, divide it into thick pieces; split these pieces on one side, in order to bone them; lard the flesh with salted anchovy-fillets, and truffle-fillets; put them into a kitchen-basin, season them with salt and spices. — Melt in a stewpan, six ounces of chopped bacon, add to it the pieces of eel, sprinkle over a few spoonfuls of chopped truffles, toss them for a few minutes, moisten them with a quarter of a glassful of white wine; cover the stewpan, boil the fish, until the moisture be reduced; remove then the stewpan off the fire, let the fish cool. — On the other hand, cut in pieces a pound and a half of pike-flesh, add to this the trimmings of the pieces of eel, pound them, take them out of the mortar. Chop a pound and a half of fresh bacon, and put it by; pound then two or three truffles with their volume of panada, as well as with the fillets of some anchovies; gradually add the pounded fish and bacon; season this force-meat highly, pass it through a sieve.

Butter a cold-pie-mould of round shape, set it on a baking-sheet covered with a sheet of paper, line it with short-paste (see art. 57, 58); mask the bottom, and sides of the paste, with a layer of force-meat, range the pieces of eel in the hollow, in alternate layers with force-meat; raise the preparation in a dome-like fashion, set on the top of this dome a bay-leaf, cover it with a flat of paste, the edges of which press to the protruding rim of the case, having moistened it with the paste-brush. Cut the paste straight two thirds of an inch above the rim of the mould (see draw. 158); then with the aid of paste-pincers, pinch this crest on its top, as well as on its outside. Make a little hole at the top of the dome; gather the trimmings of the paste, which then roll out thin; divide this paste in strips, out of which cut lozenges; form these lozenges into leaves, applying them with the back of the knife; moisten the dome,

FISH. - SMELTS, CONGER-EEL

range these leaves in a rosette. Set on the centre four rounds of paste, cut with a channeled tin-cutter to graduated dimensions, then emptied. Egg the pie, push it into a moderate, but well heated oven; a quarter of an hour after, surround it, and cover it, with paper; bake it for two hours; half an hour after it is taken out of the oven, infilter it, by the



chimney, a little good tepid jelly, mixed with a little wine. Let the pie cool for twenty-four hours, previous to serving it.

488. Gratined smelts.

Butter the bottom of a 'gratin'-dish, sprinkle over some spoonfuls of aw fine-herbs: chopped onion, mushroom, and parsley; pour over them alf a glassful of white wine. Remove the heads from the smelts, range hem symmetrically in layers on a dish, sprinkling some fine-herbs over ach of these layers; also sprinkle fine-herbs over the surface, as well as alt and bread-crumb; baste them with a little melted butter; push the ish into a hot oven, bake the smelts for ten or twelve minutes; serve hem on the same dish.

489. Fried smelts.

Choose smelts of an equal size, and quite fresh; scrape them, draw nem by their gills, without tearing the belly, and without removing the ver and roes; remove their fins, wash them quickly, drain them on a leve; salt, and flour them, taking but few at a time, without wiping them; dip them into beaten eggs, breadcrumb them, plunge them immediately into hot frying-fat; when they are of a fine color, and dry on their outside, drain them, salt, and dish them.

490. Broiled conger-eel.

Take up both the fillets of a thick piece of conger-eel, cleanse them, cut them transversally in thin slices; let them macerate for an hour with salt and vinegar; drain, and spunge them on a cloth; season, and roll them in oil, then in bread-crumb; range them on a gridiron, let them broil at a moderate fire, basting and turning them; dish them; serve, at the same time, either a piquant-sauce, or a tartar-sauce.

491. Oysters with white-sauce (à la poulette).

Open a few dozen oysters, blanch them with a little white wine; preserve the liquor, wash them, drain them on a cloth, trim them. — Chop an onion, put it into a stewpan with butter, fry it, without allowing it to take color, sprinkle over a large spoonful of flour; fry the flour for two minutes, stirring it; dilute it then, gradually, and off the fire, with the liquor of the oysters, and with broth, so as to obtain a sauce of nice consistence. At the first bubbling, remove it to the side; add to it a bunch of parsley, and some peppercorns; let the sauce clarify for a quarter of an hour; skim off its fat, pass it through a sieve into another stewpan, in order to thicken it with a liaison of three yolks of eggs; mix into it the oysters, add to it the juice of a lemon, and a pinch of parsley. Serve the stew.

492. Oysters with fine - herbs.

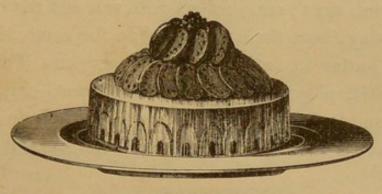
Blanch five or six dozen oysters (see art. 48); drain them, preserving their liquor; beard, and wash them. — Fry in a stewpan, with butter, three tablespoonfuls of chopped onions and shalots, to which add seven or eight spoonfuls of fresh mushrooms, also chopped; let their moisture reduce, moisten them with a little broth, and a part of the liquor of the oysters; boil the fine-herbs a few minutes, and thicken them with a small piece of kneaded-butter; then add the oysters; at the

FISH. — CRAYFISH, SEA-CRAYFISH.

first bubbling, thicken the sauce with a liaison of two yolks of eggs, finish it with the juice of a lemon, a pinch of cayenne-pepper, and another of chopped parsley; with this garnish fill eight or nine table-shells; mask their upper surface with a light layer of bread-crumb fried with butter; serve thus the shells.

493. Sea-crayfish salad.

Take the tails of two fine boiled and cooled sea-crayfish, cut them up in thin slices; range these slices on a baking-sheet, coat them with a



Draw. 160.

layer of half-set aspic-jelly, decorate them on this side, either with small rounds of gerkins, or else simply with taragon or parsley-leaves. — Remove the flesh from the paws, and body-shell of the sea-crayfish, cut it up in small dice, mix them up with vegetable-salad thickened with mayonnaise. — Set on pounded ice a flat-bottomed border-mould, decorate it with halves of eggs boiled hard, and cut lengthwise, applying their cut side against the sides of the mould; gradually fill the mould with cold aspic-jelly. One hour after, turn the border out on a cold dish, garnish the hollow with the salad, and upon this, range in circles the slices of sea-crayfish with chopped jelly at the top; serve separately a sauceboat of mayonnaise-sauce.

494. Crayfish in 'court-bouillon'.

Mince one onion, a piece of leek, a piece of celery-root; put these vegetables into a stewpan with butter, fry them on a slow fire, moisten with a little white wine; add a little salt, a bunch of parsley, and some

THE HOUSEHOLD COOKERY-BOOK.

peppercorns. Let the liquid boil for seven or eight minutes; add then twenty live crayfish; boil them, kept covered, for seven or eight minutes; toss them a little, drain, and dish them. Pass the liquid, reduce it to half, mix it with a piece of butter, pour it over the crayfish.

495. Crayfish omelet.

Cut into dice two or three dozen boiled crayfish-tails. Chop the flesh of the claws, together with the trimmings of the tails, and an equal volume of fresh mushrooms; put them into a kitchen-basin; break into this basin ten fresh eggs; season them with salt and nutmeg, add a pinch of chopped parsley, beat them with a whip for some moments. Warm five ounces of butter in an omelet-pan, mix into it the beaten eggs; thicken the omelet, place on its centre the warmed crayfish-tails, mixed with a tablespoonful of white-sauce, reduced with a little meat-glaze. Roll then the omelet up to a 'porte-manteau', and turn it out on a small oblong dish.

496. Stewed fresh herrings.

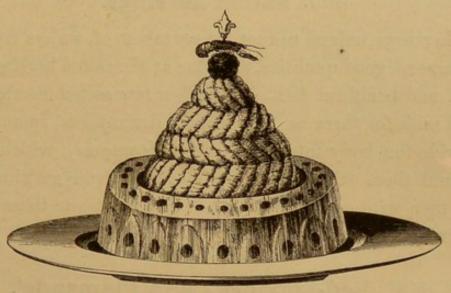
The great merit of this manner of preparation is, that in cooking, all the bones of the herrings disappear. — Cut off the heads from quite fresh, and properly cleansed herrings; range them in layers, into an earthen stock-pot; season each of the layers. — Mince some carrots and onions, let them fry with butter; add to them a few peppercorns, a clove of garlic, and a bunch of parsley; moisten these vegetables with white wine, in a sufficient quantity to cover the herrings; let the liquid boil, remove it to the side of the fire; half an hour after, pass it, through a sieve, on to the herrings; cover the vessel, lute its jointures; boil the herrings on a very slow fire, for five hours, without touching them; serve them either hot or cold.

497. Crayfish-salad with aspic-jelly.

Boil four or five dozen small crayfish (see art. 47); when they have cooled, disengage their tails and large claws, which pluck; put then into a kitchen-basin, and season them, baste them with a little oil and

FISH. – HERRINGS, CRAYFISH.

vinegar. Cut then the trimmings, mix them, as well as the flesh of the claws, into a vegetable-salad, cut in small dice, seasoned and thickened with a little mayonnaise - sauce. — Surround a border - mould with pounded ice. Take four eggs boiled hard, cut each of them in two, dip them, on one side, into a little half-set aspic-jelly; range them in the border - mould, setting them in an upright position, their pointed



Draw. 161.

end directed to the bottom, and the cut side to the sides of the mould. A few minutes after, fill the mould with the aspic-jelly, which allow to set. A quarter of an hour previous to serving, turn the border out on a cold dish. Dish the salad in a pyramid into the hollow of the border, and smoothe it with the blade of the knife. Then take the crayfish-tails, one by one, with a larding-needle, and range them, in circles one above the other, on the salad. Stick a 'hâtelet'-skewer on the top, garnished with a truffle and a crayfish; serve at the same time a boatful of mayonnaise-sauce.

498. Broiled fresh herrings.

Fresh herring is a highly estimated dish; it is excellent; its flesh, although with bones, yet is delicate and light; particularly in autumn, this fish excels in all its good qualities: soft-roe herrings being the most appreciated. — Slightly scrape eight or ten herrings; draw them by their gills, quickly wash them, spunge them; wipe the soft-roes, salt them, bring them back into the belly of the fish; place the fish on a dish, sprinkle over salt, pour over a little oil, let them broil at a slow fire; turn them, and six or seven minutes after, dish them; pour over a little housekeeper's-butter, or else serve separately a mustard-sauce, that is some butter-sauce finished with a little good mustard.

499. Salted herrings.

These herrings indeed cannot be partaken of, unless freshly salted; if old, they have no good qualities, no value at all: salted herrings constitute an aperitive and healthful dish. — Wash a few salted herrings, let them soak in cold milk for three or four hours; drain them, remove the heads of each, divide the body into thick pieces (tronçons), which range on a dish; surround them with minced onions, preserved gerkins cut in thin slices, and then with a handful of whole capers; baste them with oil and vinegar, then serve them thus.

500. Red-herrings, 'à la Flamande'.

Red-herrings are excellent, if they are smoked to the degree requisite, and smoked recently; in getting old their flesh gets pungent, and loses its good qualities. — Cut off the heads of the herrings, slightly split the back. Have boiling a large stewpan of water, range the herrings on a gridiron, which place in a stewpan, exposing the herrings to the steam of the water kept boiling, turn the herrings, take them out, as soon as the skin can be disengaged from them; remove the skin, and the soft-roes, cut away the thin parts of the belly; dish the herrings and soft-roes, pour over some housekeeper's-butter, mixed with a tablespoonful of good mustard.

501. Preserved red-herrings.

Cut off the heads of a dozen smoked herrings, range the latter in a stewpan, moisten them to cover with tepid water; set the stewpan on the fire, keep it thus, till the water be quite warm; cover the stewpan, take it off the fire. Half an hour after, drain the herrings, remove their skin, range them in a vessel with a cover to it; let them macerate for two days, previous to eating them. Let me recommend this simple preparation.

502. Red-herrings with fine-herbs.

Remove the head from a dozen good red-herrings, split the backs, in order to open them; disengage the fillets, remove the soft-roes; take out the bones of the flesh, which let soak in milk for some hours, as well as the soft-roes. — Let fry some spoonfuls of fine-herbs (*see* art. 41) with mushroom; when their moisture is reduced, mix them with a large handful of bread-crumb, and a spoonful of chopped parsley. — Drain the fillets of the red-herrings, as well as the soft-roes; remove the skin from off the fillets, which range on a 'gratin'-dish, previously sprinkled with the prepared fine-herbs; on these fine-herbs now range a layer of herring-fillets, intermingled with soft-roes; again sprinkle over tine-herbs, pour over a little melted butter; continue alternating herrings and fine-herbs; sprinkle over the top a pinch of bread-crumb, let the herrings gratinate in the oven; when they are taken out, pour over the juice of two lemons, and serve immediately.

503. Muscles, with wine.

Cleanse the muscles, drain them.

Chop an onion and a few shalots, put them into a stewpan with butter, fry them without allowing them to take color; then moisten with a glassful of white wine; give the liquid two bubblings, add to it the muscles, boil them on a brisk fire, the stewpan kept covered, and tossing them. Immediately when they have opened, drain them on a colander, preserving their liquor. Remove half of the shells, put them back into the same stewpan with their liquor, a pinch of pepper, and a large piece of butter, divided in little bits. Toss the muscles till the butter is melted, sprinkle over a little chopped parsley, and serve them.

504. Muscles, 'à la matelote'.

Choose a few dozen good fresh muscles, properly cleansed, soaked, and washed, changing the water several times; put them into a stewpan,

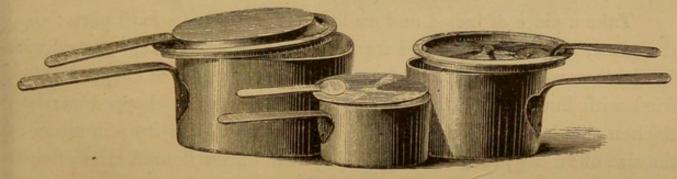
THE HOUSEHOLD COOKERY-BOOK.

toss them over the fire till they have opened, and throw them on a colander, placed on a stewpan, so as to be able to gather the liquor; remove half of the shells, that is, all those to which the flesh of the muscles does not stick. — Put into a stewpan two tablespoonfuls of chopped shalòts, as well as a whole clove of garlic, not being plucked; fry them with butter, without allowing them to take color; add the muscles, a glassful of white wine, and the liquor of the muscles; let the liquid boil for a few minutes, thicken it with a piece of butter, kneaded with fresh breadcrumb, chopped parsley, and a pinch of cayenne-pepper; toss the muscles off the fire, until the butter be dissolved, and serve them immediately.

The saucepans, of which the drawing (162) is presented on the next page (217), are of copper, tinned inside, and with straight handles, which is the usual English way: these saucepans have nothing particular in their shape, the cover alone distinguishes them: that on the left has the cover slightly raised, that on the right has it somewhat sunken or depressed, the middle smaller one quite flat. In small kitchens, where the utensils are not always over numerous, saucepans with raised covers are preferable; for this cover, turned upside down, becomes a sauté-pan: an advantage, this, facilitating kitchen-work.

BUTCHER'S MEAT.

Butcher's meat is of various nature; some sorts being white, others brown: beef and mutton belong to one side; pork, veal, and lamb, to the other. But the one, as well as the other, may



Draw. 162.

be served at a dinner as a remove, that is, appearing after the fish. I speak here of large pieces; as with butcher's meat various dishes are prepared, that cannot be served as removes; such as brains, kidneys, ears, and feet of mutton or lamb, and many other compounded or mixed dishes.

Butcher's meat is admitted to all dinners. At luncheon, rigorously taken, butcher's meat may be left unserved; but for a dinner it cannot be dispensed with, as by its substantial, and nutritive qualities, butcher's meat is highly appreciated by the guests generally. Moreover it is an established rule, to serve some piece of butcher's meat, whether braised or roasted, or even boiled; and this rule ought to be respected.

At a common daily family-dinner, where the fare is mostly composed of two or three dishes only, the piece of butcher's meat may stand for the roast, although it does not fill up the place of it. But at a dinner, where there are guests, not belonging to the family, that is, at a dinner comparatively of etiquette, the piece of butcher's meat, even when roast, must yet preserve all the character of a remove, and is served at the outstart of the dinner, without prejudice to the roast proper, which must be of necessity composed of poultry or game.

505. Little balls of beef.

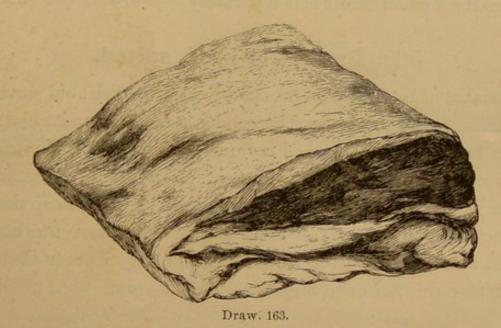
Take a piece of boiled and cooled beef, remove its hard parts; chop the meat, mix into it a third its volume of bread-crumb, softened with broth, then well pressed out; then two tablespoonfuls of chopped onion, fried with butter; add to it salt, spices, a pinch of chopped parsley; thicken this hash with a few yolks of eggs; then take it up in pieces of the size of an egg, round them, rolling them on the floured table; flatten them, dip them into beaten eggs, and breadcrumb them; give them color on both sides in a frying-pan, with butter; dish them in a group, or else round a vegetable-garnish.

506. Devil broiled beef.

Cut into not over thin slices the end of a boiled, or braised, but cold, rump of beef; trim these slices, without removing their fat; salt, and roll them in oil, mixed with mustard and pepper, the latter predominating; apply then each of these slices on a layer of grated breadcrumb, and range them on a gridiron; warm them on a slow fire, basting them with oil, with the aid of a little bunch of parsley, serving as a paste-brush. When the slices are quite warm, and slightly colored, dish them; pour on the bottom of the dish a little good gravy.

507. Broiled rump of beef, garnished.

The drawing facing this article, represents a rump of beef, raw, boned, and trimmed square. — Take a piece of rump of beef, bone it, roll it up, tie it with thread, put it into the stock-pot, cover it largely with cold water; add to it the salt requisite, let the liquid boil, skimming it carefully; at the first bubbling, remove it back to the side of the fire; garnish the stock-pot with vegetables, and roots, as for a stock-pot-soup;



boil the meat for five or six hours, according to its bulk : the rump requires generally a long time cooking; it must be served, boiled free of excess, yet without being hard : the meat must remain juicy.

As soon as the piece is drained, trim it properly, and dish it; surround it with a garnish of vegetables, boiled separately. Lettuce and cabbage, braised, are suitable, as well as sour-crout and potato-purée. If the piece is to be served without a garnish, it may be surrounded with green parsley; in any case, a tomata-sauce, a piquant-sauce, or simply a good thickened gravy, can be served separately.

508. Ribs of beef, roasted or braised.

If the piece of rib is to be roasted, the chine (*chaine*), ridge- or backbone, by which the ribs are held together, must simply be cut off, and the piece tied with thread; the operation is just as for a roast sirloin, observing, that this part of the loin requires proportionally always longer time for cooking. A piece of ribs must be accompanied by potatoes.

In order to braise a piece of the ribs, the chine-bone must be disengaged, and the flap kept rather short; tie the meat with thread, let it braise according to the common method (*see* art. 511). — A piece of braised rib may be served accompanied by a garnish of vegetables, by a purée, or by macaroni. — If the piece is garnished, the gravy of the cooking-stock must be served separately.

509. Brisket of beef, salted.

Salt brisket of beef is by no means a luxurious dish; but, nevertheless, a very excellent one. If the beef be salted at home, it must be left in the souse for a fortnight at least. — Previously to preparing the brisket, let it soak in cold water for a few hours; then boil it in water, just as for ham. Four hours after, take the stewpan off the fire; keep the meat in the cooking-stock for one hour more; drain it, remove the bones, and dish it with a little gravy over it : serve separately a purée of dry pease, or else potato-purée, or even a garnish of sour-crout.

510. Beefsteak-pie, with oysters.

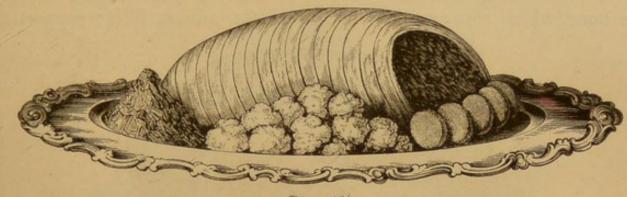
Cut six or seven thin slices out of the sirloin or tender-loin (fillet) of beef, beat them, season them with salt and pepper; flour them, and range them in a pie-dish; surround them with two dozen blanched oysters. Pour on the bottom of the dish a little cold gravy, finish the pie, proceeding, as indicated, art. 536; bake it for an hour and a quarter.

511. Braised rump of beef.

The part called rump of beef is that part of the quarter following the sirloin on the side of the tail; it is the most delicate piece of the ox, the best, the most distinguished one to be boiled or braised. If braised, the rump of beef should always be kept well hung, till quite tender, and before cooking rolled up, and bound with thread. — Choose a long stewpan of the dimensions of the piece of meat; mask the bottom with

BEEF. — BRISKET, RUMP, SIRLOIN.

some trimmings of fat, and some sliced onions; set the meat on the bottom, season it, surround it with a few carrots, a bunch of parsley and aromatics; moisten it with two glassfuls of broth; cover the stewpan, set it on a moderate fire, and let the liquid reduce to glaze; again moisten the liquid, to the same height, with broth, of which the fat has not been skimmed, and with a little white wine; cover it with a greased paper; remove it to a slow fire, or else to the entrance of the oven; thus boil the meat for six hours, and more if the piece be voluminous, but notice



Draw. 164.

carefully to remove the fat off the cooking-stock from time to time, and to lighten it with a little broth while it is reducing. When the meat is done, it must be of a fine color, quite savory and succulent.

At serving-time, drain the piece of beef, trim its upper surface as well as both ends, in order to give it a regular shape; at last dish it, and surround it with a garnish of cabbage, carrots, or small onion. — This piece can also be served with a garnish of macaroni.

Skim well the fat off the cooking-stock, which pass through a sieve, slightly thicken with a little tomata-sauce, or else with brown-sauce. Serve it separately in a sauceboat.

512. Roastbeef.

Roastbeef, that is the sirloin, is that part of the ox, running from the junction of the leg and loin, up to the last ribs. The best piece of roasting beef is the one situated not too near the ribs, nor yet too near the rump of the ox; it ought to be taken out of the middle of

THE HOUSEHOLD COOKERY-BOOK.

the sirloin. The piece represented by the drawing 165, is taken off this part; but in order to obtain a good, tender, juicy piece of roasting beef, the meat must absolutely be of high quality, and coming from a fat young animal; the piece especially must above all be kept hung to the requisite degree of tenderness: roastbeef, even if coming from a young animal, would yet be tough and hard, if the meat were not hung, till sufficiently tender.

If the piece of beef is to be roasted on the common spit, pierce the piece, transversally or lengthways, according to its thickness, just above the bone, which separates the large and the minion fillet; support the



Draw, 165.

roasting beef by two iron-skewers, one placed on the top, the other underneath. If the beef can be roasted on a cradle-spit, the operation by this proceeding is highly simplified.

But if no spit be at disposal, the roasting beef can be roasted in the oven, on a roasting-pan, or else on a large baking-sheet with upturned rim; in order to ensure the success of the operation, the roasting beef must be placed on a gridiron set on the baking-sheet, but elevated enough to hinder the fat of the baking-sheet reaching to the height of the meat. A piece of roasting beef, baked in these conditions, basted frequently, turned now and then, gives excellent results. If the roasting beef is roasted on the spit, it must be none the less basted repeatedly with the fat of the dripping-pan, but taking care to use only the fat, for if a piece of roasting beef is basted with fat mixed with watery particles, one runs a risk of producing a very bad roast.

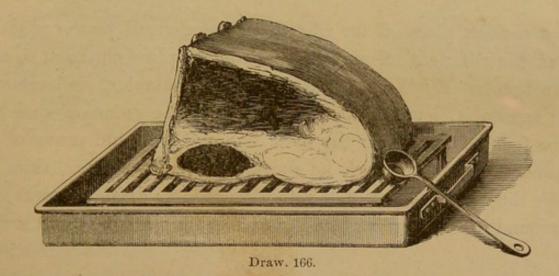
A piece of beef weighing eight or ten pounds, if prepared in the

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BEEF. - ROLL, AND RIBS, BRAISED, AND SALTED.

oven, or on the spit, will require one hour and a half, if the action of the fire is well directed, and kept up. Brown meat when roasted, (such as beef, and mutton), requires to be kept under-done, being then more tender and juicy.

The roastbeef must be disengaged of its paper, a quarter of an hour previous to being taken off the spit, and must not be salted, till the moment of being taken off the spit. Roastbeef, when done, must be served on a large dish, without gravy, or garnish: if the meat is meant to be carved at the table, the garnish, as well as gravy, are served



separately. The garnishes to be served with roastbeef consist most commonly of yorkshire-pudding, potatoes, boiled in steam, or else with salted water; beside these, other vegetables are also served, however, such as Brussels-sprouts, cauliflowers, french-beans, etc.

513. Braised roll of beef, with nouilles.

Cut half of a sirloin of beef, bone it entirely, cut it straight at the side of the fat, then lard the lean meat interiorly with seasoned fillets of bacon. Set the piece in a large kitchen-basin, season it, moisten it with a glassful of white wine; mix up with it some minced vegetables, as well as a bunch of aromatics, and let it macerate thus, for at least six hours. Then roll the meat up, bind it with thread, and let it braise, proceeding as is said in the art. 511; when it is done, it should prove glazed to a fine color, and its cooking-stock should be succulent. Dish the piece, surround it with a garnish of 'nouilles' seasoned with parmesan-cheese, and thickened with a little sauce and butter; pass the cooking-stock of the meat through a sieve, skim its fat, and serve it separately.

This piece may be garnished, with vegetable-purée, or any other vegetable garnish, as well as with any of the composed garnishes, described in the chapter of elementary methods.

514. Ribs of beef braised, with macaroni.

Cut a thick piece off the ribs, from the covered part; cut short the bones of the ribs; cut off also the back-bone; place the meat in a stewpan the bottom of which is masked with vegetables, and remains of bacon; season it, let it braise, according to the common method, for three or four hours. When the meat is done, it should prove of a nice color, and the cooking-stock be succulent; pass the latter, skim off its fat, pour the cooking-stock then into a sauceboat; drain the meat, dish it up, surround it with a garnish of macaroni with parmesan, and serve.

515. Salted roll of beef.

The sirloin of beef, boned according to the method described in the art. 33, and salted for fourteen or eighteen days, constitutes an excellent remove, especially if the meat be chosen of good qualities, and is boiled immediately after being taken out of the souse.

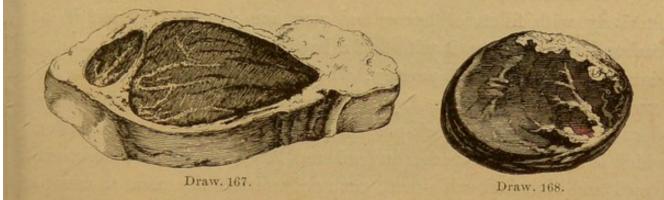
Previous to cooking the meat, let it be washed; then cut it straight on the side, roll it up, and bind it with thread; put it into a large vessel, cover it completely with cold water, add to it some vegetables, and let the liquid boil; at the first bubbling, remove it to the side of the fire, so that it only simmer gently; three hours after, remove the vessel off the fire, so that the liquid ceases to boil, but yet remains warm; two hours after, the meat should prove well done.

A piece of salted beef, served as a remove, must be accompanied by a good brown-sauce, and a garnish of fresh or dry vegetables, according to the season.

BEEF-STEAKS, BROILED, OR FRIED.

516. Broiled beefsteaks with marrow.

In order to obtain them succulent, the steaks absolutely must be cut out of the centre of a fillet, hung till tender to the degree requisite; steaks cut out of the end or head-piece of the fillet being almost always dry. The demonstration is here given, for comparison, of a trimmed beefsteak and of another untrimmed one. — Saw a marrow-bone asunder, in two or three pieces, which let soak; put them into a stewpan with



broth, boil them on a slow fire for three quarters of an hour. — Cut the beefsteaks, giving them the thickness of about half an inch; remove the chain', trim them of their sinewy skin, round them, leaving a little fat on the side; slightly beat them; season them with salt and pepper; roll hem in melted butter, or in oil, range them side by side on a gridiron; et them broil at a good fire for twelve minutes, notice turning them; ake them out immediately, when the meat, if pressed with the finger, ffers a slight resistance; dish them crossways; place between each of hem a fine slice of cooked beef-marrow, seasoned with a little cayenneepper, and glazed with the paste-brush; also glaze the beefsteaks, but erve them without gravy. — Broiled beefsteaks may also be served with garnish of potatoes, or cresses. — The art of broiling beefsteak is ot an operation apt to succeed at first: it requires to be studied with reat attention.

517. Beefsteaks with onions.

Cut and trim some beefsteaks, keeping them a little thinner than nose meant to be broiled; season them with salt and pepper. — Mince vo or three onions, spread them on the bottom of a thin flat stewpan

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buttered; fry them at a good fire, turning them repeatedly: the onions and the beefsteaks must be done at the same time. Remove the beefsteaks, with the aid of a fork, dish them, then moisten the onions with a little thickened gravy; two minutes after, pour them over the beefsteaks.

518. Cushion of beef with aspic-jelly.

Cut off half a cushion of beef, remove its bones, lard the meat interiorly with fillets of bacon and raw ham; season it, put it into a kitchen-basin, moisten it with half a bottle of white wine, add to it some aromatics, a bunch of parsley, whole spices; let it macerate in this seasoning for two or three days, after which drain it, bind it with thread, place it in an earthen stock-pot (of just its dimension), the bottom of which is masked with bacon and minced large vegetables; add to it two boned and blanched calf's-feet, cut up; moisten the meat to cover with the marinade, boil the liquid, and remove the stock-pot back on hot ashes; cover it with a round of paper, then with a common deep plate, half-filled with water; boil the meat quite gently for seven hours, then drain it, untruss it, put it into a narrow basin for cooling, placing a slight weight on.

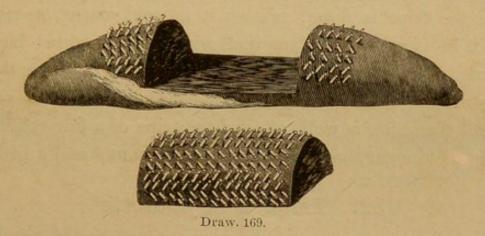
On the other hand, lighten the cooking-stock with a little broth, pass it through a sieve, carefully skim the fat, clarify it with a little lean chopped beef, a whole egg and a little white wine, proceeding as is said in the art. 130; then pass the jelly through a napkin. — When the meat has well cooled, turn it out, place it on a dish, whole or carved, surround it with cold jelly, having got firm on the ice, and cut in 'croûtons'.

519. Carved fillet of beef, 'à la Providence'.

Trim a fine fillet, which lard all over with bacon; place it in a roasting-pan, the bottom of which is masked with the remains of bacon, and some chopped beef-fat; very slightly salt it, cover it with a sheet of buttered paper, and pour over a good ladleful of stock-pot fat (*dégraissis*).

An hour previous to serving, push the fillet into the oven, baste it repeatedly with its own cooking-stock, drain it as soon as done, then carve it 'en entaille', and thus dish it; then range, on both ends of the fillet, a garnish 'à la Providence', slightly basted with brown-sauce; glaze the fillet with the paste-brush; and serve separately the remainder of the sauce.

My object in giving this drawing was to demonstrate the manner of carving a beef-fillet, previous to its being presented to the guests. For this operation the centre-part of the fillet must be disengaged in the



direction represented in the drawing, then the part removed is carved, and brought back into its place; by this proceeding the fillet absolutely loses nothing of its physiognomy, and has the appearance of being whole: this is the manner called carving 'en entaille'. The same proceeding may be also applied to other pieces of butcher's meat.

520. Rump-steak, Béarn-sauce.

To get good rump-steaks, a good rump of beef taken off a young animal, of excellent breed, must be at one's disposal. — Transversally cut, off the pointed end of a rump of beef, some slices, half an inch thick; season them with salt and pepper, roll them in melted butter, and let them broil on both sides at a moderate fire, turning them, but keeping them under-done; dish them, glaze them with the aid of the paste-brush, and surround them with a Béarn-sauce.

521. Tripe (gras-double) with onions.

Choose a thick white piece of ox-tripe; let it soak, put it then into a stewpan with water, which warm till starting to ebullition; then drain the tripe, carefully scrape its spungy surface, wash it, changing the water repeatedly; then cut it into large squares; place these squares in a stewpan, or earthen stock-pot, with a sufficient quantity of water to cover it; add to it a little salt, an onion, and a bunch of parsley garnished with aromatics; let the liquid boil, remove it back to the side of the fire; continue a very gentle ebullition for seven or eight hours, keeping the vessel covered.

When the tripe is done, refresh it in cold water, spunge it well, distribute it in long squares (one inch wide). — Mince two large onions, put them into a frying-pan with butter, let them fry quite gently, till they be slightly colored; then add the tripe, season it with salt and pepper, boil it, until the onion is well set, and the tripe of a fine color; finish it with a drop of vinegar, or the juice of two lemons, and a little chopped parsley.

522. Tripe 'à la poulette'.

Cut in long squares a pound, or more, of boiled tripe. Chop a large onion, let it fry with butter in a stewpan; when it is of a fine yellow color, add to it the cut tripe, which season; let it fry, till its moisture has reduced; then sprinkle over two tablespoonfuls of flour, gradually moisten it with warm broth; stir the liquid until ebullition, add to it a garnished bunch of parsley; two minutes after, remove it on a slow fire, boil it for twenty-five minutes; then remove the tripe with the fork, place it in another stewpan, let the sauce reduce to the degree requisite, stirring it; thicken it with a liaison of three yolks of eggs, strain it over the tripe. Finish the stew, introducing into it a piece of butter, a pinch of parsley, another of pepper, another of nutmeg, and the juice of a lemon.

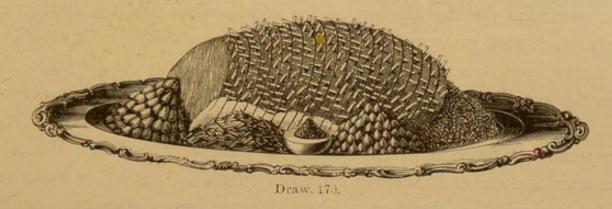
523. Middle-piece (tronçon) of beef-fillet, braised, 'à la jardinière'.

A whole fillet of beef constitutes a very copious dish, not well to be served, unless at a dinner of many guests; for a dinner, where the number of guests is a restricted one, it is convenient to serve but half of it, or a piece taken out of the centre of the fillet; moreover, both the

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extremities of the fillet, that remain at disposal, that is, the head and end, may be very usefully employed for the preparation of little fancy-dishes, which are of high value for the ordinary fare of a household; such as 'tournedos', 'paupiettes', or a beefsteak-pie.

Take the centre part of a trimmed and larded fillet of beef; place the meat in a long stewpan, the bottom of which must be masked with trimmings of bacon, onions and carrots, cut in thick slices; slightly salt



the meat, moisten it, to half its height, with broth and white wine; set the stewpan on a brisk fire, let the liquid reduce to glaze; moisten the meat again to the same height with broth; cover the stewpan, remove it back to a slow fire; finish braising the meat, basting it repeatedly; it will require an hour and a half, or two hours.

At serving-time, drain the fillet, slightly trim it on its upper surface, dish it, either kept whole or carved; surround it with a gardener's garnish. Pass its cooking-stock through a sieve, skim off its fat, thicken it with a little tomata-sauce, let it reduce to the degree requisite, and serve it separately.

524. Fillet of beef roasted, piquant-sauce.

Trim and lard a fillet of beef (see art. 32), place it on a dish, season it, pour over it a little oil and some lemon-juice; add to it one minced onion, aromatics, and sprigs of parsley; let it macerate for a few hours, turning it. — Fifty minutes previous to serving, drain the fillet, pierce it through lengthwise with an iron-skewer, which fix to the spit; roast the fillet at a brisk fire, basting it with the marinade; the meat must remain rose-colored, and savory. Slightly salt the fillet, take it off the spit, dish it, and surround it with fried potatoes; serve at the same time a piquant-sauce, mixed with the stock of the dripping-pan, the fat of which has been removed.

525. Beef-muzzle, piquant-sauce.

The piece called muzzle of beef, is that soft part situated at the end of the muzzle, to which the palate is left adhering; muzzle of beef is a great resource for the kitchen of the middle-class; as it is cheap, and excellent, if well prepared. — Singe a muzzle of beef, let it soak for a few hours, put it into a stewpan with water, let the liquid boil; then drain the muzzle, spunge it, scrape its inside, in order to disengage the white skin; let it boil, proceeding as prescribed for calf's head, but carefully removing the fillet of the palate, as soon as it is done. When the ox-muzzle is done to the degree requisite, drain it, cut it, as well as the palate, into middling-sized squares, which put into a stewpan; moisten them to nearly their height with a piquant-sauce, or a chopped-sauce; let the stew simmer on a very slow fire for a quarter of an hour, and then dish it.

526. Bullock's-heart, à la daube.

Cut into large squares the heart of an ox; remove the blood, wipe it, then lard it with fillets of raw ham and bacon; put it into a kitchenbasin, season it with salt and pepper, pour over a glassful of white wine. Let the meat macerate for a few hours. — Chop half a pound of bacon, let it melt in an earthen stock-pot, add it to the meat well drained; let it fry for ten or fifteen minutes; then add to it the stock of the marinade, a bunch of aromatics, and a few small onions. Cover the stock-pot with a round of strong paper, then with a plate; remove it back on hot ashes; boil the meat for three hours on a slow fire. At serving-time, dish the meat; skim the fat off its stock, add to it a small handful of preserved capers, pour it over the meat, after having removed the bunch.

527. 'Grenadins' of beef-fillet.

Cut slantwise, and off the thickest part of the head-piece of a beeffillet, four or five slices, the thickness of a fifth of an inch, and of an

BEEF. — MUZZLE, GRENADINS, MARROW.

oblong shape; slightly beat these slices, trim them regularly, then lard them on one surface with bacon or raw truffles; season, and range them on a buttered flat stewpan; now set the stewpan on a brisk fire; four or five minutes after, push them into the oven, and finish baking them; when they are taken out, drain off the fat, baste them with two table-

spoonfuls of madeira-wine and a little melted glaze; let the liquid reduce. — On the other hand, put into a stewpan the trimmings of the truffles, with a quarter of a glassful of madeira, and half a glassful of gravy;

add to it a garnished bunch of parsley. Let the liquid boil for five or six minutes, pass it then through a sieve; thicken it with a piece of kneadedbutter; give it one bubbling. Dish these 'grenadins', and pour the sauce all round.

528. 'Paupiettes' of beef-fillet.

Cut, off the head-piece of a trimmed fillet of beef, some slices, rather long, than wide; beat these slices with the flat part of a chopper, trim them square, and to an equal shape; season and mask them on one side, with a thin layer of veal-force-meat, mixed up with a little cooked fine-

herbs; roll them up, so as to shut up the force-meat; tie them with thread, range them in a flat stewpan, let them fry in butter for a few minutes; moisten them with broth, which let reduce to glaze; add a little white wine and broth; let the 'paupiettes' be braised on a slow fire,

and short of moisture, for twenty-five minutes; they should then prove well glazed; untruss them, and dish them; lighten their cookingstock with a little thickened gravy, and pass it, through a sieve, over the 'paupiettes'.

529. Marrow-bones.

Saw asunder the bones of two legs of beef, into thick pieces of equal length (three or four inches); scrape the surface of the bones, in order to cleanse them well, let them soak then in cold water, and put them side by side, but not in an upright position; cover them largely with broth of the stock-pot; let the liquid boil, immediately remove it back to the





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Draw. 172.

Draw. 171.

side of the fire, letting it boil there for an hour and a half. At servingtime, drain the bones, dish them on a napkin. Serve separately a plate of bread-toast, broiled, and still hot.

530. Pickled-tongue, sour-sweet sauce.

If one wishes to have tongues salted at home, it is best to salt several at a time; choose them fresh, trim them, rub them with fine salt, till the meat be softened. Place the tongues on a baking-sheet, one beside the other, with a weight on; twenty-four hours after, range them in layers in a wooden tub, or else in a wedgewood-pan; cover them with cooked and cooled souse (see art. 33), cover the vessel with a cloth, and thus keep it in a cool place. Every second day turn the tongues, placing those uppermost on the bottom.

Twelve or fifteen days after, drain one tongue, let it soak, and boil it in water for three hours; drain it again, remove its skin, glaze it with the paste-brush, dish it, mask it with piquant-sauce, finished with currant-jelly and small raisins.

531. Pickled ox-tongue, chestnut-purée.

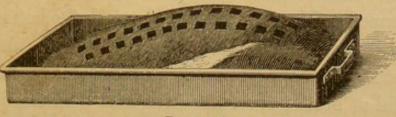
Boil in water a pickled tongue; when it is tender, drain it; then remove its skin, place the tongue in a stewpan with a little wine and melted meat-glaze; let the liquid reduce; when the tongue is glazed to the degree requisite, and has taken a nice color, dish it on a chestnutpurée of nice consistence; mix into the cooking-stock a little broth, let it boil, skim off its fat, pass it through a sieve, let it reduce to half-glaze, pour it over the pickled tongue.

532. Baked beef-fillet, studded with truffles.

Trim a good fillet of beef; stud its surface with truffles; mask it with strips of bacon, and set it on a narrow baking-sheet with upturned rim, the bottom of which is masked with trimmings of bacon and vegetables, as well as aromatics; moisten it with a glassful of wine, then bake it in a slack oven, for nearly an hour, basting it repeatedly.

BEEF. - PICKLED TONGUE.

Taking the fillet out of the oven, drain it well, dish it, and surround it with a garnish, composed of larded sweetbreads, ox-piths (*amourettes*), and farced onion; these garnishes are dished in groups. Mask the fillet with a rather consistent brown-sauce, finished with a pinch of cayenne-

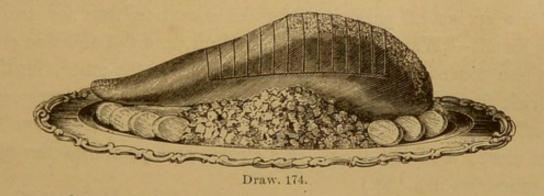


Draw. 173.

pepper. Mask the ox-piths, with a little white-sauce; glaze the sweetbreads and onions; accompany the dish by a boatful of succulent brown-sauce.

533. Cold pickled tongue, with aspic-jelly.

Boil in water a fine large pickled tongue; when done, drain it, place it between two baking-sheets, putting a weight on, and let it cool thus; thereupon remove its skin, trim it correctly; then disengage from



its thickest part one piece left whole, reaching to within a little distance from the extremities, and taken from the upper surface of the tongue; carve this piece into slices, which bring back into shape, and place; glaze the tongue with the aid of the paste-brush; dish it, with both its ends resting on the bottom of an oblong dish; raise the tongue in the middle by a support of fried bread, fixed to the dish, and masked with butter; garnish the tongue on both sides with some chopped aspic-jelly; surround the two ends with veal or poultry scollops, masked with 'chaufroix'-sauce or simply coated with aspic-jelly. Place a group of chopped aspic-jelly on the centre.

534. Larded beef-fillet, with châteaubriand-sauce.

Take a good fine beef-fillet, kept hung to the requisite degree of tenderness, trimmed and larded (see art. 32); mask the bottom of a roastingpan, or else a baking-sheet, with chopped beef-fat, and some minced vegetables; set the fillet then upon these vegetables, salt, and moisten it with a glassful of broth; cover the meat with a buttered sheet of paper; push it into a slack oven, and roast it for three quarters of an hour, or for one hour, at the most, according to its size, but repeatedly basting it with its melted fat; drain it, place it on a dish, and baste it with châteaubriand sauce (see art. 181); serve separately a vegetable-garnish.

535. 'Tournedos', Béarn-sauce.

Take a piece of beef-fillet off the side of the head-piece; cut the meat slantwise, down the length of the fillet, into thin slices; slightly beat them, trim them to an equal shape, season, and place them on a dish; pour over some oil and lemon-juice, sprinkle over a minced onion, and a few sprigs of parsley; let them macerate thus for two hours, turning them. — Warm some butter, and oil, in a flat and thin stewpan; range these 'tournedos' in the stewpan one beside the other, let them fry on a brisk fire, turning them; when they are at the degree requisite, drain off their fat, pour over a little liquid glaze; fry them for two minutes more, then dish them, in a circle, and pour into the middle a Béarn-sauce (see art. 168.)

536. Beefsteak-pudding.

Line a pudding-basin with suet-paste (see art. 52). Cut some thin slices of beef (two pounds), such as for a pie. When they are trimmed and seasoned, range them in the basin, by layers, sprinkling over chopped cooked mushrooms, and intermingling them with some slices of raw potatoes, equally seasoned; between meat and potatoes, distribute some little bits of kneaded-butter: this butter, in melting, mixing itself with the gravy of the meat, and thus forming the pudding-sauce; never-

BEEFSTEAK-PIE, PUDDING. - MUTTON.

heless the meat, without the least inconvenience, may be moistened with nelted glaze. Shut the pudding up with a flat of the same paste, soldering t carefully. Wrap the pudding-basin up in a cloth, plunge it into boiling vater, boil the pudding for two hours at least, then serve it.

537. Beefsteak-pie.

Cut a piece of fillet of beef, into very small steaks, which season with salt and pepper. Mask the bottom of a pie-dish with a layer of raw potatoes, peeled and cut in slices; season these slices also; then range

he small beefsteaks on these potatodices; add to them a few quarters of eggs boiled hard; slip on the bottom of the dish a little good cold gravy. Moisten the edges of the lish with a little water, mask them with a strip of puff-paste; moisten also this paste. Prepare a thin round



flat, likewise of puff-paste; with this flat then cover the meat of the pie; press on the flat to the rim of the dish, cut the paste with the aid of a knife, notch it all round it edges; make a small hole on the centre of the dome, place all round this hole a rosette of leaves imitated in paste. Set the pie on a baking-sheet, push it into a slack oven; a quarter of an nour after, cover it with paper, bake it for an hour and a quarter. Serve this pie on a dish.

538. Farced brisket of mutton, Robert-sauce.

Open a brisket of mutton, at the side of the ribs, by slipping the blade of the knife between the bones and the meat; season it interiorly, fill it with a mince of fresh pork, mixed with a handful of grated breadcrumb, some chopped mushrooms, a little onion and parsley, likewise chopped. Season this stuffing properly. Sew up the aperture of the brisket, and let it boil in a good broth, like that of the stock-pot. When it is done, drain it, dish it, and mask it with a 'Robert' sauce (see art. 173).

539. Broiled brisket of mutton, with sour-gravy.

Let two briskets of mutton soak in cold water, drain them, trim them, remove the bone adhering to the sinews, as well as the remainder of the skin adhering to the extremities of the ribs; tie the briskets both together, place them thus in a stewpan with water, salt, and a few vegetables; boil them according to the same method as applied to the stock-pot soup; when they are at the degree requisite, bone them, let them cool between two baking-sheets, in order to get them quite straight; as soon as they have cooled, trim them regularly, season them with salt and pepper, roll them in butter, sprinkle over a handful of cooked fine-herbs and chopped parsley, roll them in bread-crumb, and let them broil for twenty minutes on a slow fire, mind turning them; dish, and serve separately a good sour-gravy (see art. 171).

540. Roast leg of mutton with gravy.

In order to get a roast leg of mutton, which may be eaten in good conditions, the meat must be furnished by a young, well-fed animal; moreover it must be kept hanging to the degree requisite: as a leg of mutton, if too fresh, is not only tough, but also of mean succulence.

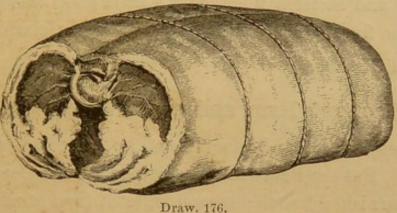
Let the leg of mutton be roasted on the spit, or in the oven; the operation is always of the plainest kind, the main thing is not to do it too much, as then it would be dry; nor yet to have it under-done, as meat with the blood in it, even in England, is less estimated than generally is supposed.

For a leg of mutton of six or seven pounds, roasted on the spit or in the oven, fifty-five or sixty minutes will do, if the fire be well managed; if the fire is slow and but little blazing, it will require a quarter of an hour more. — In order to have the leg done to the degree requisite, the meat must remain rose-colored in the interior or at least round the inner bone; but if this part is too highly attacked by the heat, the meat of course will be dry, and have lost a great part of its good qualities.

Roast leg of mutton must be served with a little good gravy, and a garnish of vegetables or vegetable-purée; in any case, the gravy is served separately.

541. Braised saddle of mutton.

The piece of mutton called a 'saddle', is that part of the back or ine, which from the extremity of the legs reaches to the first ribs. a more bulky piece is wanted, a part of the ribs is left adhering to saddle.



Remove the kidneys from off the saddle, remove the skin covering fat of both the fillets; cut off the skirts or flaps (*bavettes*), and roll em up underneath; truss the meat, in the manner represented by the awing; place it in a deep baking-sheet, or else in a braising-pan, the tom of which is masked with trimmings of bacon, then with large ces of onion and carrot; salt it, moisten it with a pint of broth; let liquid reduce on a good fire. Moisten it then to half its height, let it uise on a slow fire. — When the saddle is nearly done, drain it; pass e cooking-stock through a sieve, lighten it with a little white wine or oth, skim off its fat, place it then back in the stewpan with the saddle; ish cooking the saddle at the entrance of the oven, moistening it beatedly with its own cooking-stock, so as to let it take a nice color. sh it then, and surround it with a garnish of vegetables, or else with ourée; skim the fat off the cooking-stock, which pass through a sieve, d serve separately.

542. Sheep's kidneys, farmer's way.

Divide seven or eight fresh kidneys, distributing each of them in ir parts, splitting them in the middle; put them into a little pan with tter, season them, let them fry on a brisk fire, tossing them till they

THE HOUSEHOLD COOKERY-BOOK.

have set, and their moisture is reduced; drain them with the skimmer, place them in a small stewpan, and keep them warm. — On the other hand, mince a dozen or fifteen fresh mushrooms, put them into the pan, let them fry at a brisk fire, with butter and a clove of garlic; toss them, season them highly; when their moisture is reduced, sprinkle over a pinch of flour, and moisten them with a little good cream; let the stew boil quickly for five or six minutes, range it in a circle on the bottom of a dish, and place the kidneys in the centre.

543. Stew of sheep's liver and pluck (fraissure), with wine.

Take a sheep's liver and pluck; cut the latter in squares, and the liver in slices. Put the lights into a stewpan with a piece of butter, an onion, and a garnished bunch; season it, let it fry, stirring it; when it has taken a nice color, sprinkle over a pinch of flour; a few minutes after, moisten it to cover with either white or red wine; let the liquid boil, remove the stewpan back on a more moderate fire.

On the other hand, place a dozen small onions in a stewpan, with butter, let them fry; add a little salt, and a pinch of sugar; when they have taken a nice color, drain the fat, moisten them with a little broth; boil the onions, letting the liquid reduce. — When the lights are nearly done, season the slices of liver, fry them slightly, and mix them into the stew, add also the onions. Let the stew simmer for ten minutes; then dish it, having removed the bunch.

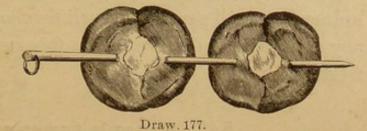
544. Farced minion-fillets of mutton.

Choose ten or twelve minion-fillets of mutton, remove their epidermis, beat them, trim them, give them the shape of a long square; season them; chop the trimmings with a like quantity of bacon and raw ham; mix into the hash a handful of bread-crumb, an egg, a spoonful of shalots, and mushrooms, a pinch of parsley, chopped; season it with salt and pepper; when well mixed, mask the fillets with it, one side only, applying it in a thin layer; then roll the 'paupiettes', traverse them with a wooden skewer; roll them in melted butter, breadcrumb them, and broil them at a slow fire for twelve or fifteen minutes, turning them; when done, glaze them with the paste-brush. Remove the skewers, dish the fillets on a purée of white haricot-beans.

545. Sheep's kidneys broiled.

In order to broil sheep's kidneys, first must be removed the skin surrounding them; then cleave them through the middle, but without detaching the two parts, lay them open, beat them veryslightly, then

pierce them across the centre with a small, metal skewer, so as to keep them open. Put two kidneys on each skewer; season them, and moisten them with



melted butter, let them broil on a good fire, turning them for seven or eight minutes.

Broiled kidneys are usually served on a quite hot dish, with a piece of hotel-keeper's-butter on each kidney. Hotel-keeper's-butter is simply fresh butter mixed with parsley, lemon-juice, salt, and pepper.

546. Sheep's kidneys, sautés.

In order to get the tossed kidneys good, one must start from the principle, that they must be fried on a brisk fire, and never be allowed to boil in the sauce. — Mince seven or eight sheep's kidneys, put them into a pan with a piece of butter, season them, fry them on a brisk fire, till they have well set, but yet are under-done, that is, the meat must have set, without being dry; drain the kidneys, to collect the gravy; but this gravy being always of a disagreeable odor, and of bad taste, it is better thrown away.

On the other hand, let fry in a stewpan two tablespoonfuls of chopped onion; when it has taken color, moisten it with a little thickened gravy or brown-sauce, as well as with a little white wine; let the sauce boil quickly, stirring it carefully; four or five minutes after, it must be well thickened, and succulent: add to it the kidneys, and take it off the fire; season the stew, then finish it with the juice of a lemon, and a pinch of chopped onion. Here is a more simple method: put into a small frying-pan two tablespoonfuls of chopped onion, and a piece of butter; let it fry on a moderate fire; add to it the minced kidneys; season them, let them fry on a brisk fire; when they have set, remove them with a skimmer, and put them into a plate; mix a little wine to the liquid, let it reduce to half; then add to it a few spoonfuls of good melted glaze; let the liquid boil, thicken it with a small piece of kneaded-butter; add to the sauce the kidneys, a small pepper, and a little chopped parsley; warm them without any ebullition, and serve. — To this stew may be always added some cut fresh mushrooms.

547. Sheep's tongues, 'à la soubise'.

Blanch and braise, short of moisture, eight sheep's tongues. Drain them, remove the skin, and trim them; place them in a sauté-pan, with the cooking-stock, reduced to half-glaze, gently warm them at the entrance of the oven, and glaze them. — When about to serve, dish them in a circle, slightly mask them with their own stock, and fill the central hollow with a onion-purée (see art. 87).

548. Sheep's tongues, with turnips.

Soak in cold water eight fresh sheep's tongues, drain, scald, and scrape them.

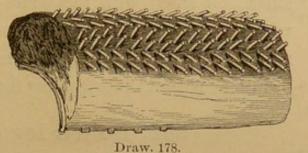
Melt in a stewpan three ounces of chopped bacon, add to it the tongues; season, and fry till of a nice color; sprinkle over a handful of flour, moisten with a sufficient quantity of white wine, and hot broth, to cover them; then add a garnished bunch, and let it boil over a slow fire.

A quarter of an hour after, add to it a garnish of turnips; whole, if they are small, but if large, in balls or quarters; let them be previously blanched, color them in a frying-pan with lard, then season with salt, pepper, and a pinch of sugar. Draw the stewpan on a moderate fire, and continue boiling: tongues, and turnips, should be done at the same time. Dish up the tongues in a circle, and fill the centre with the garnish of turnips.

549. Larded neck of mutton.

Choose a large neck of mutton, remove then the chine-bone, cut the sides straight, and shorter than commonly is done, then trim close the meat of the fillets, removing the fat covering them, but without baring the ribs (*see* the drawing 178); lard this fillet with fine bacon, on all its

length; wrap the meat up in a sheet of oiled paper, fix it to the spit with the aid of a skewer, let it roast, basting it with butter; three quarters of an hour after, unwrap it, in order to give it a nice color; take it off the spit, salt it,



dish it, and serve it with good gravy, and potato-purée. — In the same way may be served a neck of veal.

550. Sheep's tongues, with onions.

Let braise ten fresh mutton-tongues, proceeding, as indicated in the art. 551; keep them warm. — On the other hand, mince five or six fine white onions, let them fry with butter to a nice color; add to them a little sugar; sprinkle over a pinch of flour, moisten them with a little good warm milk; boil the stew for seven or eight minutes, stirring it; at last, thicken it with two yolks of eggs, diluted with cream; at this degree, it should prove of a nice consistence, like that of a purée. Put the stew on the centre of a warm dish, and range the tongues all round.

551. Sheep's-tongues, in ruffles.

Blanch five or six fresh sheep's tongues; range them side by side in a flat stewpan, previously spread with some trimmings of ham, and with minced vegetables; then moisten them to cover with white wine and broth, let them braise on a very slow fire. An hour and a half after, drain the tongues, remove their skin; let them glaze, and finish cooking them; let them cool in their own cooking-stock, then split them by the middle on their side, in such a manner as to take the form of a heart. Prepare some tablespoonfuls of cooked fine-herbs (see art. 41), let them cool, add to them two spoonfuls of raw ham, cut in very fine dice, and the same of grated fresh bacon. Mask the tongues then with this preparation, applying it on both sides. — Cut half-sheets of white and strong paper, fold them in two, round them with the scissors on their cut sides, oil them with the paste-brush; fold the tongues up in the paper without leaving any outlet, where the fat could escape; range these ruffles on a gridiron, let them warm on a very slow fire, for twenty minutes, without blackening the paper; immediately dish them.

552. Boiled leg of mutton, caper-sauce.

Get a good leg of mutton, kept hanging but a little while, and cut round, that is, without the loin adhering to it; saw the protruding bone and knuckle, plunge the leg into a long stewpan, or a braising-pan, with boiling water; add a handful of salt, cover the vessel, give the leg as many quarters of an hour for cooking as it weighs pounds; but notice keeping the ebullition violent, as well as continued. — At servingtime drain the leg, dish it, and mask it with a caper-sauce.

553. Braised leg of mutton.

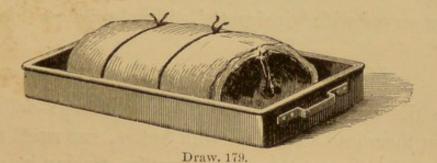
Simply bone the leg on the side of the cushion; season the meat, tie it with thread; cut the bone short. Place the leg in a long stewpan, with either melted bacon, or hog's lard; let it fry on a slow fire, turning it, so as to give a delicate color; remove it then with the aid of a fork, then mask the bottom of the stewpan with a layer of minced vegetables: onions and large carrots. Season the leg, and twenty minutes after, moisten it to half its height, with broth; place it on a slow fire; when the liquid is reduced, moisten again, but without excess, so that the meat boils short of moisture: last of all, when the meat is done, the cookingstock must be reduced to half-glaze; then skim off its fat, add to it a little white wine, and thicken it with a little 'roux' or kneaded-butter; pour it into the stewpan.

At serving-time, drain the leg, untruss it, place it on a dish; baste it with the sauce, passing it through a sieve. — Braised leg of mutton may be served with a purée of chestnut, turnip, or white haricot-beans; but it is obvious, that it may be also accompanied by any other garnish applicable to butcher's meat.

554. Mutton-saddle, roast in the oven.

If no spit is at disposal, a saddle of mutton may be roasted in the oven.

Cut off a small saddle of mutton, remove the skin covering the fat, remove also the kidneys; roll it up, bind it with thread, put it into a



baking-sheet masked with fat and some vegetables, pour on a little warm water; baste the meat with butter or fat, push it into a hot oven, let it roast for three quarters of an hour, basting it; when it is done, season, and dish it up; surround it with a garnish of potatoes, cut into the shape of small balls, and fried with butter. Serve at the same time a sauceboatful of good gravy.

555. Sheep's brains, with curry-sauce.

Choose five or six very fresh sheep's brains, let them soak in cold water, boil them, in water, with salt, vinegar, and minced vegetables; drain them, serve them on a hot dish, and mask them with a curry-sauce (see art. 576).

556. Sheep's ears, with devil-sauce.

Singe carefully a dozen sheep's ears, boil them in white broth, just as calf's head is done (*see* art. 576). At serving-time, drain them, notch their protruding tube, in order to round it; dish them, and mask them with devil-sauce (*see* art. 175).

16*

557. Sheep's trotters, 'poulette'-sauce.

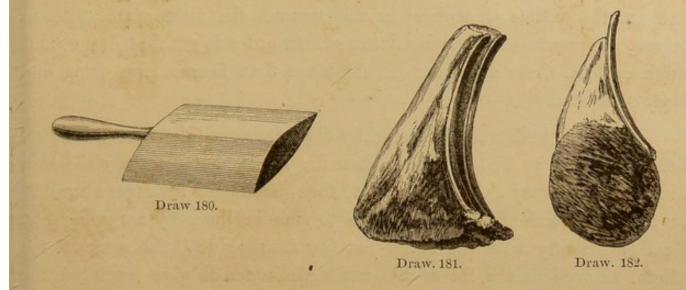
Singe a dozen sheep's feet (or trotters), remove the shaggy part between the cleft (*enfourchure*) of the foot; refresh them, boil them simply in salted water for five hours; drain them, and remove their main bone; place them in a stewpan, moisten them just to height with 'poulette'sauce, proceeding as is said for calf's feet; let the feet simmer in the sauce for twenty-five minutes. Skim the fat off the sauce, thicken it with some diluted yolks of eggs; finish it with the juice of a lemon, and a piece of butter. Dish the stew. — Sheep's trotters may, just as well as calf's feet, be served with 'vinaigrette', either broiled or fried.

558. Sheep's-tails with olives.

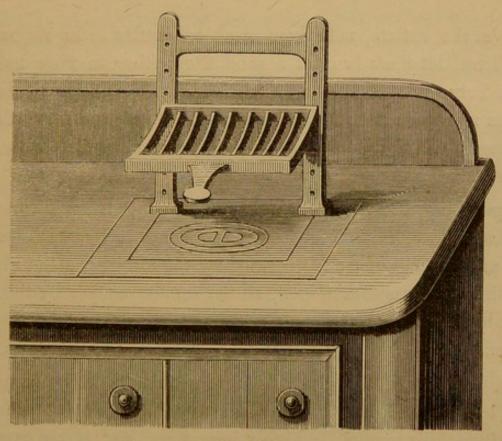
Remove the thin parts of eight or ten sheep's-tails, previously blanched; put them into a stewpan with butter, two small onions, and a piece of carrot; let the meat fry on a slow fire, tossing it, and seasoning it; when it is of a nice color, sprinkle over a handful of flour, moisten them to cover with warm broth, a little gravy, and a little white wine; let the liquid boil; ten minutes after, remove it to the side of the fire: if the sauce be not of a fine color, add to it a little caramel. When the tails are done, drain the sauce in a stewpan, passing it through a sieve; skim it carefully, add to it a quarter of a glassful of white wine, let it reduce, until it proves thickened to the degree requisite; then trim the tails, add them to the sauce; two minutes after, remove the stewpan off the fire, mix into the stew a garnish of large stoned olives, and dish it.

559. Broiled mutton-cutlets.

Not every body knows the method of trimming cutlets well; and in order more exactly to demonstrate the process, two drawings are here added, the former (181) represents a cutlet in its natural condition, the other (182) a trimmed one. It is certain, that cutlets may be also served untrimmed, without being in taste the worse for it; bone and fat do not impeach its qualities; but, it is evident, that in order to present a dish of cutlets at a table, they should be not only of a nice shape, but also in a condition giving neither too much trouble, nor too much work, to the persons eating them. A well trimmed cutlet, if done to the degree



requisite, must be agreeable to every body; in any case, it is urgent, that a cook should know the method of well trimming a cutlet. These



Draw. 183.

are the motives which induced me to give a minute description of this operation.

Choose a fine neck of mutton; cut straight the side of the rib-bones, also cut off the chine-bone. Now take the neck from the side of the loin, and cut the cutlets slantwise; in this manner the meat of the fillet is larger, and more easily to be flattened. In order to get fine, large, and thick cutlets, there must not be cut more than four or five from one neck of mutton.

When the cutlets are cut, slightly disengage the fillet from the chinebone, in order to be able to shorten the nether part of the rib-bone; remove the sinewy skin of the fillet, then disengage the meat all round on the upper end of the bone; so as to remove them by scraping this. Beat sufficiently with the cutlet-bat (*see* drawing 180) the meat of the fillets, as well as the fat of the cutlet, in order to give the latter the breadth requisite. Round the fillet with the knife, cut the fat in a pointed way, so as to give the cutlet a fine shape, like that of the drawing 182.

Season the cutlets, roll them in melted butter or in oil, range them on a gridiron, let them broil at a good fire, either in their natural condition, or being breadcrumbed; turn them, after the lapse of six minutes; five or six minutes after, dish them, remove them, and serve them either with a garnish of fried potatoes, or potato-purée, or else, with a garnish of french-beans, green-pease, or any other vegetable.

On page 103, I have represented the drawing of a gridiron (*grillade*), that is, a machine for broiling, very much in use in France, even in small kitchens; the broiling here is operated by the aid of coals or charcoal; if the machinery is established well, all the smoke escapes by the pipe, and the meat by this very fact leaves nothing to be desired, in respect to its perfection.

The drawing (183), given in this article (p. 245), represents the broiling of meat effected by the aid of mineral coal burning in the kitchen-stove; this method is highly ingenious, and if due care is taken, the meat must be good; yet under such conditions, it is not always easy to avoid the smoke's spreading in the kitchen, and from thence into the apartments, a fact not free from inconvenience.

560. Sheep's-tails with haricot-purée.

Blanch eight fine sheep's-tails, refresh them, tie them together by two and two, range them in a stewpan, the bottom of which is masked with minced vegetables; moisten them to cover with broth and white wine; add to it a bunch of aromatics, peppercorns, and cloves; let the liquid boil. After the lapse of ten minutes, remove the stewpan to the side of the fire, or at the entrance of a slack oven; braise the tails quite gently, basting them; when they are at the degree requisite, drain them, and dish them round a haricot-purée; pass the cooking-stock, through a sieve, skim off its fat, let it reduce to half-glaze, pour it over the sheep's-tails.

561. Welsh-mutton-cutlets, with macédoine.

Take fifteen trimmed small cutlets of Welsh-mutton, season them, range them in a flat stewpan with melted butter, fry them, turning them; when nearly done, drain off the fat of the stewpan, moisten the cutlets with three tablespoonfuls of good gravy, let the liquid quickly reduce to glaze. Dish the cutlets in a circle, and fill the hollow with a 'macédoine' of vegetables (*see* art. 77).

562. Minced mutton, garnished.

Carefully trim the meat of a boiled leg, or braised saddle, of mutton; chop it, but not too fine; put the mince into a stewpan, keep it covered. — Fry with butter, in a stewpan, two or three tablespoonfuls of chopped onion; sprinkle over a pinch of flour, which fry for two minutes, stirring it with a spoon; then moisten it with a little gravy, so as to obtain a sauce, which is not too clear; add to it a bunch of aromatics; boil the sauce for a few minutes, carefully stirring it; when it is relishing, remove the bunch, and add the mutton-mince; mix the sauce and meat well, without allowing the former to boil: the sauce must not be too abundant; season then the hash with salt, pepper, and nutmeg; surround it either with bread-crusts fried with butter, or else with poached eggs.

563. Mutton-mince, 'à la ménagère'.

Cut into small slices a piece of roast or braised leg, remove its hard parts, and place the slices in a flat stewpan. — Pour a quarter of a glass of vinegar into a small stewpan, add to it some peppercorns, cloves, and a bunch of parsley garnished with aromatics; let it boil, reduce it one third; add to it a gill of good gravy; after the lapse of two minutes, thicken the liquid with a piece of kneaded-butter; pass the sauce through a sieve over the slices of mutton, warm them quite gently; if the meat has been roasted, it must be carefully observed, not to boil the sauce, lest the meat should get tough; then dish the stew.

564. Mutton-stew, with vegetables.

In order to prepare good mutton-stew, there is requisite good fresh meat taken off both ends of the breast, that is, from the neck, and the side of the loin; but a good stew can also be obtained with a brisket, and a shoulder, if the thin parts, as well as the most bony ones, have been removed.

Mutton-stew is not a highly distinguished dish, but as a luncheondish appreciated by every body; it is of no difficult preparation, yet requires the most attentive carefulness, without which all kitchen-operations are far from complete.

Cut, in middling-sized squares, two pounds of meat, put it into a stewpan, with either hog's lard or chopped bacon, rather than with butter, which is more apt to burn; add to it a pinch of sugar; set the stewpan on a good fire, stir the meat continually with a spoon; when it is well fried, season it, and sprinkle over two ounces of flour; let the flour fry for a few minutes, but stirring the meat, without leaving off, then drain its fat from the stewpan, and moisten the meat, a little more than to height, but by degrees only, with warm broth, or simply with water, diluting carefully the fried flour. Stir the stew till the sauce starts to ebullition; it must be slightly thickened. If the meat has been moistened with water, a little salt must be added; a garnished bunch is requisite in every case. Cover the stewpan, remove it back on a more moderate fire, boil the stew for an hour and a half; then mix into it a vegetable-garnish, composed of

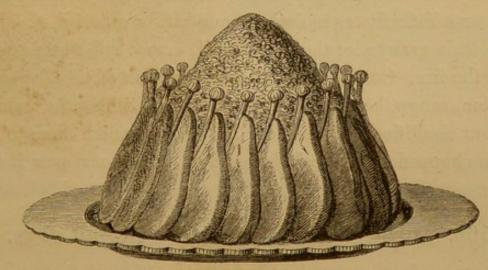
BUTCHER'S MEAT. — MUTTON-CUTLETS, IRISH STEW.

carrots, turnips, and small onions: the most tender vegetables are put in last of all; the onions must be blanched, the carrots and turnips are cut in middling-sized quarters. Season these vegetables with salt and pepper; add to it a little broth, if the sauce were short; push now the stewpan to the entrance of a slack oven; moisten the vegetables, from time to time, with the sauce.

This is the true theory of mutton-stew: it certainly may be simplified, but whoever makes it a point to prepare it well, will never dare to fail in carefulness. — The garnish, of course, may be modified; instead of intermingled vegetables it may be composed of but one species of vegetables: carrots, turnips, or potatoes.

565. Breadcrumbed cutlets of mutton, with green-pease.

Trim a dozen cutlets, season, dip them in melted butter, and breadcrumb them; let them broil at a moderate fire; put a ruffle on their bones,



Draw. 184.]

dish them up in a circle, garnish the centre with fresh or preserved green-pease.

Breadcrumbed mutton-cutlets, may be served with fried potatoes, or with potato-purée, a 'macédoine' of vegetables, or else with a purée of celery, or potatoes.

566. Irish stew.

Cut short the ribs of a neck of mutton, remove the back-bone, then divide the meat transversally; range them in layers in a stewpan, spread-

ing over each of these layers some thin slices of minced onion; season each layer with salt and pepper; the latter of which must predominate a little. Moisten the meat just to height with water, add to it a bay-leaf. Let the liquid boil, cover the stewpan, remove it back to the side of the fire, let the stew simmer till the meat be three-parts done; then mix up with it a garnish of raw potatoes, cut to the shape of large olives, season them with salt and pepper, continue gently boiling the stew; the meat and potatoes should prove done at the same time; the liquid then must be reduced to half, and be slightly thickened. Dish the meat with the vegetables all round.

567. Mutton-hash, with onions.

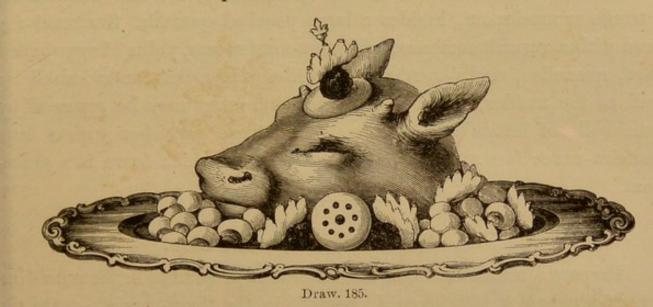
Mince four large white onions, put them into a flat stewpan, with a piece of butter; let them fry gently, stirring them with a spoon; then season them with salt and pepper; when they have taken a nice color, sprinkle over a little flour, moisten them with a glassful of white wine, and with a little gravy; let the liquid boil, remove the stewpan back to the side of the fire. Cut, in small slices, the meat of a boiled and cooled leg of mutton, range these slices in the stewpan holding the onions : warm them without ebullition, if the meat has been roasted. Season, and add to it a little chopped parsley; dish the meat, and pour over it the sauce and onions.

568. Mutton-hash, with soft-boiled eggs.

Take a pound, or a pound and a quarter, of meat from a cooked leg or loin of mutton, trim it neatly, cut it in small dice, which place in a stewpan; cut also in dice ten cooked mushrooms, add them to the meat; season the 'salpicon', and cover the stewpan, keeping it on the side of the fire. Chop two or three shalots, put them into a small stewpan with half a glass of madeira-wine, a bunch of parsley, with aromatics, and a few peppercorns; cover the stewpan, reduce the liquid to half, mix it with double its volume of brown-sauce; which reduce till well thickened, finish it with a little melted glaze, and pass it through a sieve, over the minced meat; warm the hash without ebullition, then dish it up; surround it with seven or eight poached eggs; place between each egg a bread-crust, cut in the shape of a crescent, and fried with butter.

569. Calf's head, madeira-sauce.

In order to serve a whole calf's head, such as represented by the drawing, there are but two methods of proceeding: that is, either to bone the head and farce it, or else to boil it whole, without being boned; the latter method is rather preferable. To farce a calf's head, for the sole



purpose of boiling it whole, is truly not worth the while; this mode of preparation being expensive, and taking much time; boiling it with its bones is better.

To this end, the head first of all must be well soaked; when singed, disengage the tongue, and cleanse the interior parts with the utmost care; then disengage the extremity of the jaws, both upper and nether, in order to shorten it: as by this proceeding the muzzle keeps better in shape.

In order to prevent the irregular tearing of the skin on the forehead, it is necessary to effect a small incision on that part, just bet veen the two ears. Fill the cavities of both the calf's-ears with a large piece of carrot, wrap them up separately in a small cloth, so that they may not break. Rub the calf's head then all over its suface with half a lemon, and also wrap it up carefully in a wet cloth, whereupon tie it with thread, put it into a braising-pan, with cold water, a few vegetables, salt, spices, and a bunch of parsley garnished with aromatics, and then a pinch of flour diluted with cold water.

Boil the head on a very slow fire: a calf's-head will take three or four hours for its boiling, seldom less. But for greater security, it is convenient to probe it from time to time.

At serving-time, drain the calf's head, unwrap it, set it on a long dish. Hide the opening of the skin on the skull, either with a layer of force-meat, or with a 'hâtelet'-skewer garnished with a fine cock's-comb, a truffle or mushroom, besides a large poached quenelle. Surround the head with a garnish composed of button-mushrooms, yolks of eggs boiled hard, quenelles, cocks'-combs, and truffles; the cocks'-combs indeed, as well as the truffles, may be dispensed with; they may be replaced by little balls of brains and gerkins. Mask these garnishes with a little madeira-sauce (*see* art. 183), the remainder of which serve in a sauceboat.

570. Mutton-hash, with rice.

Prepare a mutton-hash, in the conditions prescribed in the preceding art. 568; when it is thickened, keep it in the 'bain-marie'. — On the other hand, wash a pound of rice, let it drain on a sieve, a quarter of an hour previous to using it. With this rice then prepare a good risotto; when it is nearly dry, remove it back to the side of the fire; five minutes after, introduce into it four tablespoonfuls of tomata-sauce, and a piece of butter kneaded with two spoonfuls of curry-powder; pour then half this rice into a deep dish, form a hollow in its centre, dish the hashed mutton into this cavity, and cover it up with the remainder of the rice; now smoothe the surface, sprinkle over a handful of parmesan, moisten it with a little glaze, and serve it.

571. Mutton-pilaff.

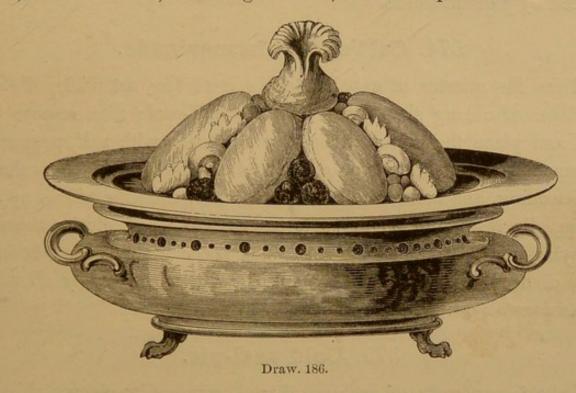
Disengage the bones, and big fillet of a neck of mutton (two pounds), remove its sinewy parts, cut them transversally in pieces of equal length and width, put them into a stewpan with a chopped onion, and some

MUTTON-PILAFF. — CALF'S HEAD.

butter; season, and let them fry for a quarter of an hour; then moisten them with a glassful of mutton-broth, prepared with the trimmings; let the liquid boil quite gently, until it be reduced to glaze; replenish the liquid, until the meat be nearly done; then moisten with three pints of broth, add to it a bunch of parsley, and aromatics; after five minutes' ebullition, mix into the liquid a pound of picked and washed rice; five minutes after, cover the stewpan, remove it to a slow fire. Twenty minutes after, the rice should be found done, and dry; dish, and serve the pilaff.

572. Calf's head, with turtle-garnish.

Take half a large calf's head, blanched and boned; when it is singed, remove its ear, rounding the root, then cut up the remainder into



pieces of an oblong shape; boil them together with the ear, proceeding as is indicated in the art. 569. At serving-time, drain them. — Prepare some turtle-garnish, composed of small quenelles, truffles, mushrooms, cocks'-combs, and yolks of eggs boiled hard: the cocks'-combs are not of strict necessity. — Fix a support in fried bread on the centre of a dish; on the top of this support set the calf's ear, having notched its

THE HOUSEHOLD COOKERY-BOOK.

tube; surround it with a small portion of the garnish; and dish the pieces of the head round the latter; range then the remainder of the garnish round the pieces of the calf's head, then mask the one as well as the other, with some good brown-sauce, reduced with madeira-wine, and finished with a pinch of cayenne-pepper. — The dish, wherein the calf's head is served, is represented set upon a hot-water dish.

573. Calf's head, Béarn-sauce.

Divide in pieces half a blanched and singed calf's-head; let them boil, proceeding, as indicated art. 576. — At serving-time, drain the pieces of head, notch the external tube of the ear, which set in an upright position on a dish; surround it now with the other pieces, mask all with a white or brown Béarn-sauce (*see* art. 168). The Béarn-sauce may be replaced by piquant-sauce.

574. Calf's head in marinade.

Take the quarter of a boiled calf's head (see art. 576), divide it into pieces of oblong shape, and let them half-cool; then remove their meat, and place them in a kitchen-basin; season with salt, pepper, oil, and lemon-juice; sprinkle over a pinch of chopped parsley, toss them in this seasoning, and before the meat is too cold, take the pieces up, one by one, dip them into frying-paste (see art. 59), and plunge them into hot frying-fat; as soon as the paste has taken a fine color, drain the pieces of head, dish them on a napkin, with fried parsley all round; serve separately some tomata-sauce (see art. 195).

575. Cold veal-pie.

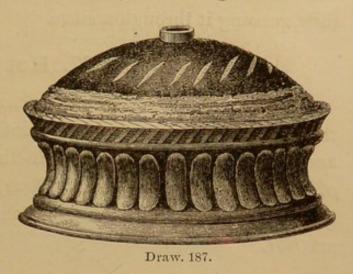
Take four pounds of cushion of veal, remove its sinewy skin; cut half of this meat into large squares, choosing the most delicate pieces; chop the rest, mix it with a little more than its weight of fresh bacon; highly season the hash, take it out, and put it into a kitchen-basin; add to it four tablespoonfuls of cooked lean ham, chopped very fine.

Lard the large squares of veal (piercing them through and through) with fillets of raw ham, intermingled with bacon, and seasoned with

VEAL. - PIE, COLD AND HOT.

spices; place these squares in a stewpan, add to them four ounces of chopped and melted bacon, let them fry for some minutes on a good fire; season, and moisten them with a quarter of a glass of white wine; as soon as the wine has reduced, turn the meat out into a basin, and let it cool; then add to it half a pound of boiled bacon, cut in large dice.

Butter a cold pie-mould of oblong form; line it with shortpaste for pies (see art. 55, 57); mask the paste on the bottom, and all round, with a layer of the previously prepared hash; raise the preparation to a dome, set a bayleaf on its top. Cover this dome with a thin flat of short-paste, then with another flat of puff-paste:



make a chimney in the centre of the dome. Egg the puff-paste, and notch it. Pinch the edges of the pie, bake it in a slack oven for two hours at least, covering it with paper; half an hour after, when it is taken out of the oven, filter into it through its top two glassfuls of aspic-jelly. Keep the pie in a cold place, serve it twenty-four hours after.

576. Calf's head with curry.

Take half a calf's head, blanch it, singe it, then distribute it in rounds or squares, but leaving the ear whole; put these pieces into a stewpan, sprinkle over a pinch of flour, moisten them to cover with cold water; add to them one onion, peppercorns and cloves, salt, and half a glassful of white wine. Let the pieces of calf's head boil on a slow fire, and kept covered.

Mince two onions, fry them with butter, to a nice golden color; sprinkle over three tablespoonfuls of curry-powder, and one of flour; fry the flour for a few moments, moisten it with a third part of the cookingstock of the calf's head, and two thirds of broth; stir the sauce until starting to ebullition; add to it some slices of raw ham, one bay-leaf, and a bunch of parsley; after the lapse of a few minutes, add the pieces of calf's head, well drained; the sauce must cover them. Now remove the stewpan back to the side of the fire; a quarter of an hour after, skim the fat off the sauce, which thicken with a few yolks of eggs. Take up the pieces of calf's head with a fork, drain, and dish them, placing the ear in the middle. Mix into the sauce the juice of a lemon, pour it on a dish, passing it through a sieve.

577. Hot veal-pie.

Take a piece of loin of veal, remove all its bones and hard parts, then cut the meat transversally into thin slices; season them with salt and pepper, range them on a pie-dish, alternating them with thin slices of raw ham or streaky bacon. Pour, on the bottom of the dish, a gill of good gravy, mixed with a little ketchup; finish the pie proceeding as said, art. 537.

578. Roast round of veal.

Cut a fine slice (*rouëlle*) of veal, out of the largest diameter of a leg, five inches thick; remove the centre-bone, which replace by a breadstuffing; support the meat by means of two iron-skewers, disposed through the meat, neatly wrap it up in buttered coarse paper, and put it on the cradle-spit; let it roast at a moderate fire, basting repeatedly.

Half an hour previous to taking the fillet of veal off the spit, unwrap it, so as to let it take a nice color; then salt it, take it off the spit, and place it on a baking-sheet; remove the thread, replace the iron-skewers by silver ones; serve the meat with a few spoonfuls of clear good gravy; glaze all the surfaces of the piece, and serve separately a dish of vegetables, boiled in salted water or in steam; these vegetables being such as: carrots, cauliflowers, turnips, french-beans, and green-pease.

579. Leg of veal, with cream.

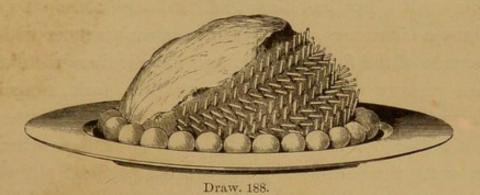
Saw off the bone from the cushion of a small leg of veal, of fine white meat; shorten the bone, place the leg on a roasting-pan, baste it with butter; roast it in a slack oven, basting, and turning it repeatedly; when it is nearly done, salt it, sprinkle over a pinch of flour, and pour

BUTCHER'S MEAT. - VEAL-CUSHION, BLANQUETTE.

on the baking-sheet a glassful of raw cream; finish roasting the meat always on a slow fire, basting it from time to time. As soon as the leg is done, drain, and dish it; put a ruffle to the bone; pour the sauce into a stewpan, passing it through a sieve; mix into it a little melted glaze, let it reduce, finish it with a drop of vinegar, pour it on the meat.

580. Cushion of veal, larded and braised.

Trim a cushion of veal, letting the udder adhere to it; lard it on its side with fine bacon, place it in a long and square stewpan, the bottom



of which is masked with trimmings of bacon, and minced vegetables; slightly salt the meat, and braise it (*see* art. 583), basting it repeatedly with its stock: when the meat is at the degree requisite, it ought to prove of a fine color, and well saturated with its own cooking-stock.

At serving-time, drain the meat on a dish, surround it with a garnish of round 'croquettes': lighten its cooking-stock, let it boil, pass it through a sieve, and skim off its fat; then thicken it with a little sauce, or serve it, as it is, in a sauceboat.

A cushion of veal, prepared thus, may be served either with a good tomata-sauce, or with a garnish of green-pease, cucumbers, savoy-cabbage; or else with a soubise-purée.

581. Veal blanquette.

Cut into squares half a brisket of veal, let these squares soak for an hour; drain them, put them into a stewpan, moisten them to cover with a glassful of white wine and water; add a little salt, let the liquid boil, skimming it. A few minutes after, pour the liquid, as well as

THE HOUSEHOLD COOKERY-BOOK.

the meat, on to a colander, placed over a kitchen-basin, so as to gather, and preserve the moisture. Refresh the squares of veal, trim them of the superfluous bones.

Chop an onion, let it fry with butter, without allowing it to take color; add to it the squares of veal, fry them on a good fire for a few minutes; slightly season them, sprinkle over a small handful of flour, moisten them (notice doing so off the fire and only gradually) with the cooking-stock preserved for that purpose; place the stewpan back on the fire, stir the liquid until starting to ebullition: the sauce then must be thickened; give it a few bubblings, add a bunch of parsley, a bay-leaf, some mushroom-trimmings, peppercorns, and cloves; remove the stewpan back to the side of the fire, cover it, and keep it thus, until the meat be done. Then remove the pieces of meat with a fork, range them in a smaller stewpan; skim the fat off the sauce, pass the latter through a sieve, let it reduce for a few minutes on a brisk fire; when it is done, thicken it with three diluted yolks of eggs, finish it with a little nutmeg, pour it on the meat, straining it. Add a pinch of chopped parsley, the juice of a lemon, and dish it.

582. Loin of veal, with cream.

Entirely bone a loin of veal, keeping the flap short; trim it, truss it, then let it roast with butter, in the oven, but notice basting it repeatedly. As soon as the loin is done, drain it, trim it square, cut it in thin slices; then bring it back into shape, on a remove-dish, alternating each slice with a spoonful of minced truffles. The loin being brought back into form, mask it with a layer of very consistent reduced béchamel-sauce, mixed with a well-whipped white of egg, so as to render it still more consistent; sprinkle over this layer a little grated parmesan, pour over a little melted butter, then glaze it by aid of the salamader. Surround the meat, on both sides, with 'croquettes', and serve separately a boatful of half-glaze.

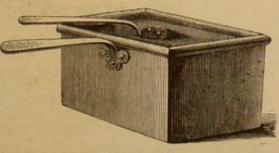
583. Glazed cushion of veal, with chicory.

Trim a cushion of veal without removing the udder; stud the meat on the sides, and above, with alternate fillets of raw ham and bacon.

BUTCHER'S MEAT. - VEAL-LOIN, AND SADDLE.

Season the meat, put it into a square stewpan with six ounces of chopped bacon, fry it on a slow fire, turning it several times; as soon as it has taken a fine color, mix into it some raw small onions, and a cut large carrot; continue frying the meat for a quarter of an hour; moisten it

with two gills of broth, add to it a few fresh pieces of swarth; cover the stewpan, remove it back on a very slow fire, or in order to braise the meat short of moisture, lightening the liquid now and then. When the meat is done, drain, and dish it on a chicory-garnish,



Draw. 189.

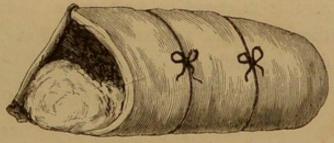
finished with a part of the gravy from the veal; serve separately the remainder of the gravy.

584. Loin, and saddle, of veal.

The 'saddle' of veal is that part of the animal, which parting off the breast goes to the point of junction with the legs. The piece called loin is half of the saddle cut lengthwise.

In those countries, where calves are of superior qualities, large and

fat, a loin (that is, half a saddle) of veal constitutes a copious remove; but in countries, where calves are small, and ill-fattened, it is nearly impossible to serve only one loin at a dinner of numerous guests; in this case, the saddle must be used.





A fine, white and fat loin of veal can be only served roasted, either in the oven, or on the spit. In order to obtain a fine loin, it must be cut so, that two bones of the neck are left adhering, then the bone of the chain is cut, the flat bones of the large fillet are disengaged, and the skirt is cut short; diminish the thickness of the fat, shutting up the kidney; roll the skirt up, bind the meat with thread. Wrap the loin up in a greased paper, roast it at a good fire, for one hour at least, basting it with butter. Unwrap the meat, a quarter of an hour previous to taking

it off the fire; salt it at the last moment, and dish it. Serve separately a sauceboatful of good gravy, and accompanied by a dish of vegetables, such as : green-pease, new carrots, braised lettuce, or else a 'macédoine' of vegetables.

585. Stewed brisket of veal, with turnips.

Cut into middling-sized squares, half of a fine brisket of veal. — Melt in a stewpan four tablespoonfuls of butter, mix into it three spoonfuls of flour; which fry for a few moments, stirring it; add then to it the pieces of veal, let them fry without ceasing to stir it, until the meat has well set. At this degree, take the stewpan off the fire, drain the fat, moisten the meat, gradually, and just to cover, with broth and white wine; season, add a pinch of pepper, a garnished bunch, and a large onion studded with cloves; stir the stew on the fire, until starting to ebullition, then remove it back.

Prepare a garnish of good turnips, cut in balls, with the aid of a vegetable-spoon, or else cut to the shape of a clove of garlic; blanch them for a few minutes, drain them well, put them into a frying pan with butter, let them take color on a good fire; season them, and add a pinch of sugar; drain their fat, and mix them into the stew: the latter should at this moment be half-done; continue the moderate ebullition. When the meat and vegetables are done, skim off the fat from the sauce, and dish the stew.

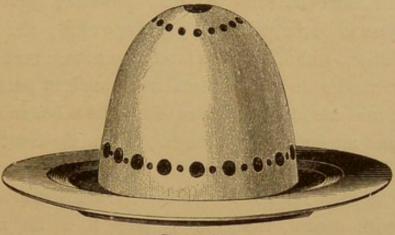
586. 'Timbale' of veal-sweetbreads.

Prepare a pound and a quarter of veal-force-meat; try a little part of it previous to employing it, and rectify it, if necessary. — Butter a dome-mould, decorate it with rounds of truffle, line it with a layer of the force-meat, of the thickness of an inch. — Blanch three sweetbreads, cut them up in slices.

Let fry in a stewpan, with butter, two spoonfuls of chopped onion; add to this half a pound of raw ham, cut in small dice, a few raw mushrooms split transversally; a few minutes after, add to it the sweetbreads, season them; as soon as their moisture has evaporated, moisten them with a quarter of a glassful of white wine; let the liquid reduce to

BUTCHER'S MEAT. - VEAL-BRISKET, SWEETBREADS, CURRY. 261

half; then, thicken the stew with a little reduced brown-sauce; remove it off the fire, and with it, fill the hollow of the 'timbale'; cover its top with force-meat and paper, let it poach in the 'bain-marie' for three quarters of an hour; then turn it out on a dish, drain its fat, and mask

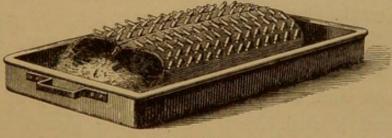


Draw. 191.

the bottom of the dish with a little sauce, reduced with the mushroomtrimmings.

587. Larded saddle of veal, roast in the oven.

Trim a small saddle of veal, removing the skin adhering to the meat of the fillets, which lard with bacon. Place the meat in a baking-sheet,



Draw. 192.

the bottom of which is masked with remains of fat and vegetables; salt it, baste it with butter, cover with paper, let it roast in a slack oven for one hour, basting it repeatedly. Dish the saddle, surround it with any garnish whatever; serve separately a sauceboatful of good gravy.

588. Veal curry.

Divide a brisket of veal into fine middling-sized squares; let these squares soak for full an hour; put them into a stewpan, moisten them

THE HOUSEHOLD COOKERY-BOOK.

to cover with broth and wine; let the liquid boil. Then drain the meat, refresh, and trim it. — Cut in dice two large onions, slightly fry them with butter; add to them the meat, and now let them fry together, till they have taken a yellow shade; season them, sprinkle over two tablespoonfuls of flour, and the same of curry-powder; three minutes after, moisten them, just to cover, with the cooking-stock; stir the liquid until starting to ebullition, which keep up for ten minutes; remove the stewpan back to a more moderate fire, add to it a bunch of parsley, garnished with aromatics, one carrot, six ounces of raw ham cut in dice, two small onions, and some mushroom-trimmings. When the meat is done, drain it, trim it, and range it into a smaller stewpan; let the sauce reduce quickly to the degree requisite; thicken it then with a few yolks of eggs, diluted with cream, immediately pour it on the meat. Dish the stew, accompany it with a dish of rice boiled in water.

589. Montglas of veal, with crusts.

Take a cooked minion-fillet of veal, trim away the sinewy parts, and divide it in slices, an eighth of an inch thick, and an inch wide; cut these slices transversally, thus obtaining some small square fillets; which put into a stewpan, add half their volume of cooked pickled ox-tongue, and mushrooms cut in fillets.

Pour into a flat stewpan, two gills of brown-sauce, work it, introducing into it a few tablespoonfuls of madeira, mix the 'montglas' with it, warm it without ebullition; season with a little cayenne-pepper, dish up, and surround it with fried bread-crusts glazed with the pastebrush.

590. Larded veal-sweetbreads, with sorrel.

The model is given here of a larded veal-sweetbread. — Previous to larding the veal-sweetbreads, they must be blanched without excess; then refresh them, and let them cool with a light weight on; they can only be larded, when perfectly cold.

Trim four veal-sweetbreads of their sinewy skin, lard them on the smoother side with four rows of bacon-fillets. — Mask the bottom of a

BUTCHER'S MEAT. - VEAL-MONTGLAS, FRICANDEAU.

stewpan with minced onions and carrots, add to this a bunch of aromatics, and spices; place the veal-sweetbreads on this layer, slightly salt them, moisten them, just to height, with broth, of which the fat is not removed; set the stewpan on a quick fire, let the liquid reduce to half; cover the sweetbreads with a greased paper, shut the stewpan, remove it back to a moderate fire. When the veal-sweetbreads are nearly done, drain their

cooking-stock, passing it through a sieve; skim off its fat, mix into it a little wine, pour it on the sweetbreads; set the stewpan on a good fire, let the liquid reduce to half-glaze; with this, glaze the sweetbreads, keep them then for a few minutes at the entrance of the

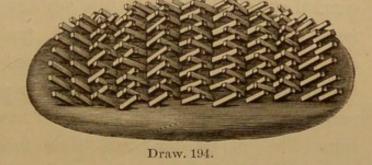
oven; when they are of a nice color, dish them, one beside the other, on a garnish of sorrel; pour over their stock.

591. Fricandeau of veal, glazed.

What is called a fricandeau, is simply a cushion of veal, trimmed, chopped down the middle, without entirely separating the two

parts, then beaten flat with the chopper, and larded on one surface in the style represented by the drawing 194.

The cooking of a fricandeau is the same is that of a cushion of veal braised; it must be cooked



short of moisture; when it is thoroughly done, the meat should be glazed to a nice color on the larded side; and the cooking-stock succulent. A 'fricandeau' glazed, may be served either with a tomata-sauce or a chestnut-purée, with sorrel or with spinach; the gravy must be rid of its fat, passed and served separately.

592. Farced brisket of veal, tomata-sauce.

Introduce the blade of a knife between the ribs and meat of a brisket of veal, in order to separate them; thus form a sort of large bag, the bottom and end of it remaining joined, season its interior.





Chop separately three quarters of a pound of fresh bacon, and a pound of lean veal or pork; mix up this meat, add to it a third of its volume of softened bread-crumb well pressed out; season the mince with salt, pepper, and nutmeg; chop it for some minutes more, then introduce into it three raw yolks of eggs, two tablespoonfuls of chopped onion, and the same of equally chopped parsley. Slip this preparation into the hollow of the brisket, sew the meat all round, so as to leave no aperture; wrap it up in a fine cloth, bind it with thread on both sides, as well as in the middle, plunge it into a stock-pot, with water or broth in ebullition; if water, some salt and vegetables must be added to it, as for a soup. — The cooking-time of a brisket depends on its size: it will require two or three hours; when taken out of the stock-pot, drain it, unwrap it, untruss it, remove the bones of both the extremities, dish it, and mask the bottom of the dish with tomata-sauce (see art. 195).

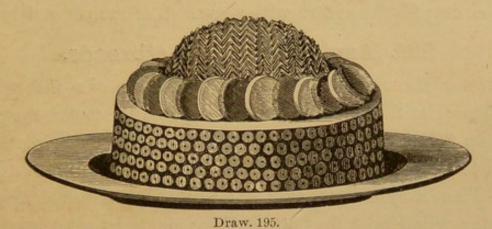
593. Veal roasted in the stewpan.

A slice of veal cut from the leg, a quasi (*jump-loin*), a cushion of veal, can successfully be roasted in the stewpan; if the operation is carried on carefully, which is besides of striking simplicity. The meat must first be trimmed, seasoned, tied with thread; put it then into a stewpan proportionate to its volume, with butter and a piece of fresh bacon, cut in small dice; set the stewpan on a slow fire, let the meat fry, turning it frequently; as soon as it has well set, cover the stewpan, put some fire on its lid, and thus finish roasting it without violence, turning it from time to time; when done, take it off the fire, and dish it; pour a little gravy into the stewpan, let the liquid boil for a few moments, pour it on the meat, passing it through a sieve.

594. Veal-sweetbread, with macaroni.

Choose two fine veal-sweetbreads, lard the finest with bacon, braise them both to a fine color, without doing them too much. — Boil a quarter of a pound of large macaroni, drain them, place them on a cloth, transversally cut them to the thickness of a fifth of an inch; then range the rings against the sides of a buttered plain border-mould, applying the cut side against the mould; interiorly support them with raw quenelle force-meat, taking care not to remove the rings of macaroni. Cover the force-meat with a round of buttered paper, and poach it at the 'bain-marie'.

With six ounces and a half of the same force-meat, form a large string of nice round shape; let it poach in salted water. Drain this sausage



transversally cut it into slices; then cut, of the same diameter as these slices, very red rounds of pickled tongue. — At serving-time, turn the border out on a dish, fill the hollow with the remainder of the macaroni, then with the unlarded sweetbreads cut into slices; moisten with brownsauce; on these slices set the larded sweetbread, surround it with a circle of rounds of pickled tongue, alternating with rounds of force-meat; glaze this circle with the paste-brush, as well as the sweetbread ; mask the bottom of the dish with the remainder of the sauce.

595. Veal-boudins, with mushroom.

Trim twelve ounces of lean veal, cut it into small pieces, and pound it, until it be converted into paste; add to it six ounces of panada

(see art. 110), pounding continually; at last add to it five ounces of butter; when the mixture is operated, season the force-meat with salt and nutmeg, add to it two yolks of eggs, one after the other, again pound it for five or



Draw. 196.

six minutes, take it out, pass it through a sieve, and put it into a kitchen-basin.

Half an hour after, mix into the force-meat a third its volume of cooked mushrooms, cut in dice; then take it up in equal parts with a



THE HOUSEHOLD COOKERY-BOOK

tablespoon, let these parts be of the size of an egg; drop these pieces on the floured table, roll them with the hand, giving them a long shape; flatten them with the blade of the knife, so as to give them an oblong shape (*see* the draw. 196); dip them into beaten eggs, breadcrumb them, and fry them in a flat stewpan with butter; when done, drain, and dish them in a circle; fill the centre with a garnish of minced mushrooms.

596. Aspic of veal-sweetbreads.

Boil two or three sweetbreads, keeping them of a nice white, and not over-done; let them cool in their own cooking-stock; then cut them into slices on their thick side; correctly trim these slices, place them on a dish, add to them some truffle-slices, and the same of rounds of pickled tongue. — Place a cylinder-mould in a basin with pounded ice all round and inside the cylinder; at the bottom of the mould let set a layer of aspicjelly, then symmetrically dish a part of the slices of sweetbread, alternated by rounds of truffles, and rounds of pickled tongue, cover them with a layer of aspic-jelly, which let set, and then recommence the operation. When the mould is full, cover it with a plate; place on this plate some pounded ice, let the aspic-jelly set for full an hour. At serving-time, dip the mould quickly into warm water, immediately take it out again, wipe it, and turn the aspic-jelly out on a cold dish.

597. Glazed veal-scollops.

Trim two fine minion-fillets of veal, remove their sinewy skin; transversally divide the meat in slices of the thickness of a third of an inch; beat them with the handle of a knife, in order to get them thin; season, and fry them in a large and thin stewpan, with butter; when done, drain their butter, moisten them with two or three tablespoonfuls of good gravy; let the gravy reduce to glaze, then baste them with wine and a little tomata-sauce; let the liquid boil, and take it off the fire.

On the other hand, prepare a risotto with twelve ounces of rice; finish it with butter and parmesan, mind keeping it rather consistent. At serving-time, pour the rice into a buttered border-mould; three minutes after, turn the rice out on a dish, and dish the scollops in the centre, pour over the sauce.

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BUTCHER'S MEAT. - VEAL-SCOLLOPS, PAUPIETTES, VOL-AU-VENT. 267

598. Paupiettes of veal, with risotto.

Take two large minion-fillets of veal, or a cushion of veal; divide them in slices of a length of four inches by two, slightly beat them with the flat side of the chopper, trim them regularly, season, and mask them with a layer of cooked fine-herbs, thickened with a little bread-crumb. Roll then each of the fillets up into the shape of small barrels, tie them with thread (see draw. 198); range them in a flat stewpan, with

butter; fry them, turning them, and moisten them with a little broth, which let reduce to glaze; again moisten them with a little white wine and broth, braise them on a very slow fire, short of moisture; unwrap, and dish them on a garnish of risotto. Mix into the cooking-stock

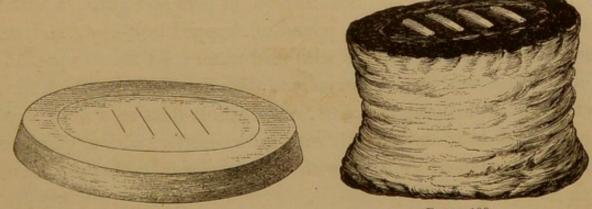
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Draw. 197.

a few tablespoonfuls of tomata-sauce, let it boil, pass it through a sieve, serve it then in a sauceboat.

599. 'Vol-au-vent' of sweetbreads.

Prepare a puff-paste, at seven turns, with a pound of flour and a pound of butter, proceeding according to the prescriptions given, art. 54;



Draw, 198.

Draw. 199.

roll it out to a square of the thickness of a third of an inch; let it rest five or six minutes, then, with the aid of a plate, or of a cardboardmodel, exactly representing the diameter, which is to be given to the vol-au-vent, cut the paste with the point of a small knife; following the outlines of the model, and keeping the blade of the knife slightly inclined to the outside. The usual diameter of a 'vol-au-vent' is six or seven

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inches. Egg the upper surface, cern it at nearly an inch from its edges, draw three lines on its centre with the point of a small knife, in the manner represented by the drawing 198. Bake the 'vol-au-vent' for twenty-eight or thirty minutes in an oven, not too hot, but well heated; take it then out of the oven, empty it, and keep it warm.

Cut in slices two blanched sweetbreads; fry them in a stewpan with butter. — With the aid of two small spoons form some veal 'quenelles', let them poach, drain them, place them beside the slices of sweetbread; add some cooked mushrooms, either whole, or minced. Moisten these garnishes with a white or brown-sauce, keep them warm, without ebullition, till serving-time. Dish then the 'vol-au-vent', fill it with garnishes, intermingling them, and pouring over them the sauce; cover the 'vol-au-vent', and serve it.

600. Boiled calf's pluck.

Choose a fresh calf's pluck of a fine white color; let it soak in water for a few hours, put it into a stewpan with water, and a drop of vinegar; let the liquid boil, and drain the pluck; refresh it, scrape carefully all its folds, wash it, replace it into the same stewpan, with an onion studded with cloves, the pulp of two lemons freed of peel and piths, a bunch of aromatics, a little salt, half a pound of chopped beef-suet, and at last a tablespoonful of flour, diluted with cold water; set the stewpan on the fire; at the first bubbling, remove it to the side; boil the pluck for two hours and a half, keeping it rather firm; drain it then on a sieve, sptnge it on a cloth, dish it, and serve it with brown-butter, with a 'vinaigrette', or with a white-sauce, finished with a little vinegar, chopped leaves of taragon and pimpernel.

601. Stewed calf's lights and liver.

Let the half of a calf's lights boil in salted water; drain it, spunge it, cut it into little slices. Cut, in the same way, half of a raw calf's liver. — On the other hand, mince four onions, let them fry quite gently in a stewpan with butter; season them; as soon as they are of a nice yellow color, add to them the lights, which let boil on a slow fire till

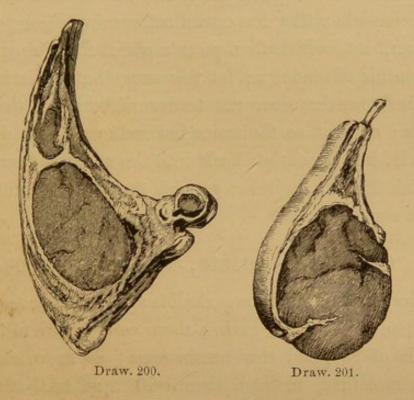
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BUTCHER'S MEAT. - VEAL-CUTLETS, CALF'S PLUCK.

all the moisture be evaporated; add hereto the liver, season it, let it fry on a good fire, until it be done; then baste it with a little good vinegar, add to it a pinch of chopped parsley, and dish the stew.

602. Broiled veal-cutlets, tomata-sauce.

In the article, mutton-cutlets, has been prescribed the practical way of proceeding for trimming the cutlets; this method is applied to all



cutlets of large sorts of meat. It cannot be highly enough recommended to all cooks, to apply themselves carefully to give the cutlet a fine shape.

If the ribs are taken off a fine calf, the cutlets may not be cut slantways, lest they might get too bulky, they must be cut straight; and it must not be forgotten, that those, taken out of the covered side of the ribs, being the most delicate ones, of course are to be chosen in preference. The two drawings given here can give a very exact idea, if not of the operation, at least of the difference there is, between a trimmed cutlet (200) and (201) one which is not.

Cut six or seven veal-cutlets, beat them, without excess, with the flat side of a chopper; carefully trim them, season, and range them on a well cleansed gridiron, placing them side by side; broil them at a moderate fire for fifteen or sixteen minutes, notice turning them, and to baste them with butter; as soon as they are done, dish them in a circle, glaze them with the aid of the paste-brush; serve separately a good tomata-sauce (see art. 195).

603. Veal-cutlets, with mushrooms.

Cut seven or eight veal-cutlets, not too large; trim them, season, and fry them in a flat stewpan, with butter, at a brisk fire; six minutes after, turn them; when they have well set, remove them; drain the butter off the stewpan, into which then pour a glassful of brown-sauce, and a few tablespoonfuls of madeira; let this sauce boil, stirring it; add to it two dozen fresh mushrooms, cut transversally; boil them for seven or eight minutes; as soon as the sauce has reduced to the degree requisite, and tastes well, put the cutlets back into the stewpan, heat them without ebullition, dish them in a circle; garnish the centre with the mushrooms, pour over the sauce.

604. Veal-cutlets, with fine-herbs.

Chop a large onion and some shalots; put them into a stewpan with butter, let them fry without giving them color; add to them five or six tablespoonfuls of chopped raw mushrooms; as soon as the latter have reduced their moisture, moisten them with a glassful of white wine and double that of broth; let the liquid boil; slightly thicken it with a little sauce, and remove the stewpan to the side of the fire.

On the other hand, trim seven or eight veal-cutlets, season, range them side by side in a stewpan with butter, let them fry and take a fine color on both sides; as soon as they have well set, drain off their fat, and mix into them the fine-herbs previously prepared; add a bunch of parsley, garnished with aromatics; let the sauce boil, then remove it back to a slow fire; finish boiling the cutlets thus, turning them; then dish them. — Lighten now the sauce with a little gravy, add to it some spoonfuls of raw truffles, the same of cooked lean ham, both of which cut into small dice; after the lapse of a few minutes, remove the bunch, add a pinch of chopped parsley, and another of pepper; turn all out over the cutlets.

605. Larded veal-cutlets, with mushroom-purée.

Trim some small veal-cutlets, keeping the side-bones very short. Lard the meat with bacon: all the cutlets must be larded on the same side; mask the bottom of a flat stewpan with minced carrots and onions; range

then on this bottom the veal-cutlets, placing them one beside the other, slightly salt them, moisten them just to cover with clear broth; cover the stewpan, set it on a brisk fire, let the moisture reduce a third of its volume; remove the stewpan then on a slow fire, and braise the cutlets for three quarters of an hour, taking care to lighten the moisture, as it is reduced; at last, glaze the cutlets with the paste-brush.

At serving-time, dish the cutlets in a circle. Garnish the centre with a mushroom-purée (see art. 84), mask the bottom of the dish with a little white-sauce,

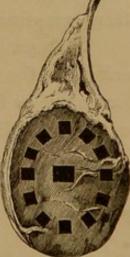
reduced with some mushroom-trimmings, and the cooking-stock of the cutlets, passed through a sieve, and its fat skimmed off.

606. Studded veal-cutlets, 'à la financière'.

Cut, off a fine neck of veal, a few cutlets; cut off the bone of the chine (chaine), shorten that of the rib; very slightly beat the meat of the fillet, then stud it in a rosette, with square truffle-fillets : all the cutlets must be studded on the same side.

Season the cutlets, range them side by side, on the bottom of a flat stewpan, masked with some minced vegetables, and braise them short of moisture, as directed, art. 605, basting them repeatedly; take them off the fire, let them nearly cool in their cooking-stock; then trim them to a fine shape, and range them into another stewpan, moisten them with their own cooking-stock,

heat them at the entrance of the oven. At serving-time, put ruffles to the bones of the cutlets, dish them, and pour on the bottom of the dish a 'financière'-sauce (art. 187).



Draw. 203.





607. Calf's liver, larded, with celery-purée.

Trim a fine white calf's liver, lard its upper surface with bacon, leaving only a little space bare at both the ends; season it with salt and spices, place it on the bottom of a stewpan, previously masked with the trimmings of bacon, and minced vegetables and aromatics; moisten the liver then, just to height, with either broth or wine, and cover it with a greased sheet of paper; set the stewpan on a brisk fire, let the moisture thus reduce one third, remove the stewpan back on to a slow fire, putting hot embers on its lid, or else keep it in a slack oven; braise the liver, carefully lightening the liquid, as soon as it reduces, but short of moisture. When once the liver is done, drain it, and glaze it with the aid of a paste-brush. Lighten the moisture with a little wine or broth, let it boil for a few minutes; thicken it with a little brown-sauce, or with kneaded-butter. Dish the liver on a celery-purée, then pour the sauce, all round it, passing it through a sieve.

608. Breadcrumbed veal-cutlets.

Cut seven or eight veal-cutlets, not too thick; trim them, slightly beat them, give them a nice shape; season them on both sides; dip them into beaten eggs, drain and breadcrumb them; this done, equalise them, pressing them with the blade of a knife.

Melt six ounces of butter, pour it into a flat stewpan, range the cutlets on the bottom, placing them side by side; fry them at a slow fire for twelve or fifteen minutes; as soon as they have taken a nice color, drain them, dish them in a circle, and place in the centre of this circle a garnish of asparagus-heads, green-pease, chicory, or any other. Pour a little gravy on the stewpan, let it reduce, thicken it with a little sauce, pour it on the bottom of the dish.

609. Calf's liver, with piquant-sauce.

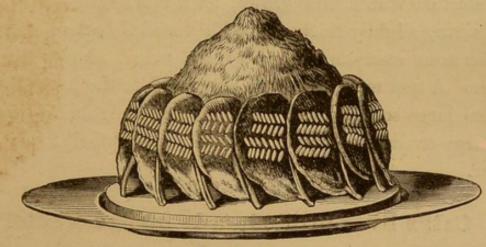
Take seven or eight thick slices of calf's liver, season them with salt and spices; fry them in a flat stewpan with butter; when about done, drain all their fat, pour on three spoonfuls of good vinegar; put the

BUTCHER'S MEAT. - VEAL-CUTLETS, LIVER.

stewpan back on the fire, let the moisture reduce, and moisten them with a little piquant-sauce (see art. 172); let them only simmer gently, off the fire, for a few moments; sprinkle over them two tablespoonfuls of chopped gerkins, dish them in a circle, pour over the sauce.

610. Larded veal-cutlets, with french-beans.

Choose some small veal-cutlets, trim them, keeping the bone very short; lard them with bacon, all on the same side; let them braise,



Draw. 204.

glazing them. At serving-time, range the cutlets in a circle, either on a dish, or else on a foundation of potatoes; garnish the centre with minced french-beans, boiled in salted water, and simply mixed up with good butter; serve the gravy separately.

611. Calf's liver with potatoes.

Cut eight or ten slices of calf's liver of the thickness of a third of an inch; slightly beat them, trim, and season them on both sides with salt, spices, and cayenne-pepper. Break two whole eggs into a basin, add to them four tablespoonfuls of cooked fine-herbs: onion, mushroom, and parsley, all of which chopped; flour the slices of liver, dip them into these eggs, roll them in fresh fine bread-crumb, and fry them in a flat stewpan with melted butter; drain them, dish them in a circle, and put into the middle of the circle a garnish of small potatoes, cut in balls, fried in butter, and seasoned.

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THE HOUSEHOLD COOKERY-BOOK.

612. Calf's liver 'à la matelote'.

Lard interiorly a good fine calf's liver, with fillets of bacon and raw ham; season it with salt and spices; place it in a stewpan with a piece of butter, and six ounces of blanched streaky-bacon, cut in slices of the thickness of nearly an inch; set the stewpan on a good fire, let the liver fry, turning it; moisten it to height, with red wine and white wine, half of each, cover it with greased paper; let the liquid boil, remove the stewpan back on a slow fire. An hour after, drain the liver and bacon; lighten the moisture with a little gravy, let it boil, skim off its fat, pass it through a sieve, slightly thicken it with kneaded-butter; put the liver back into the same stewpan, pour on it the sauce, remove the stewpan on a slow fire. A quarter of an hour after, add to the liver the streakybacon cut into large squares, two dozen glazed small onions, and at salt, four dozen large stoned and blanched olives; simply boil the sauce, and dish the liver.

613. Calf's liver broiled, 'a la maître-d'hôtel'.

Choose the half of a fat and white calf's liver, which divide in long slices nearly a third of an inch thick; season them with salt and cayennepepper, roll them in melted butter, and breadcrumb them; let them broil on a slow fire for twelve or fourteen minutes, moistening them with the paste-brush, and turning them; dish them, set upon each of them a slice of hotel-keeper's butter (see art. 545), and serve them.

614. Calf's liver, with onions.

Divide in two, lengthwise, half of a good calf's liver; cut each half in thin slices transversally, season them with salt and pepper. — Mince three large onions, put them into a flat stewpan with butter, slightly salt them, let them fry on a slow fire, turning them, till they have come to be of a nice yellow color; add then the slices of liver, as well as a bay-leaf; toss them on a good fire, till they have set, and the onions are done; at that degree, take the stewpan off the fire, pour on the liver the juice of a lemon, sprinkle over a little chopped parsley, and serve it.

615. Veal-'grenadins', with tomata-sauce.

Trim a cushion of veal; cut off the meat, transversally, seven or eight slices, being about a third of an inch thick, two or three inches long, and four inches wide; slightly moisten them, beat them with the hopper, in order to diminish their thickness, and break the sinews of the meat. Trim these slices to an oblong shape, in the style represented

by the drawing 205; lard them on one side with thin fillets of bacon; season, and range them in a sauté-pan, previously spread with trimmings of bacon, minced carrot, and onion. Moisten them just to height, with



broth, of which the fat has not been skimmed; set the stewpan on the fire, let the liquid reduce to glaze; again moisten them, and finish boiling them, short of moisture, glazing them to a nice color; drain, and dish them in a circle, pour over their cooking-stock, which is passed through a sieve, and skimmed; serve separately a tomata-sauce (see art. 195).

616. Calf's liver, with fine-herbs.

Transversally cut, off a good calf's liver, seven or eight slices a third of an inch thick; season and flour them. Let them fry with butter, turning them; when their interior has well set, without their being dry, remove them on to a dish; then put them into the stewpan with four tablespoonfuls of chopped onion and shalot, let them fry, without allowing them to take color; add to them twice their volume of mushrooms, cut in small dice, let the moisture of the mushrooms evaporate; then moisten the fine-herbs with thickened gravy, so as to get a light sauce; stir this sauce on the fire until ebullition, add to it two spoonfuls of cooked ham, and two truffles, all being chopped; let it reduce for two minutes, finish it with a little chopped parsley, and a pinch of pepper; add the liver, let it simmer for five minutes, and serve.

617. Calf's liver with butter.

Take a good calf's liver, and out of it cut transversally seven or eight slices of the thickness of a third of an inch; trim these slices to an equal shape, season them with salt, pepper, and spices. — Melt six ounces of butter, pour it into a flat stewpan; range the slices side by

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side, let them fry quickly, turning them; when done, dish them. Pour into the stewpan a few spoonfuls of melted glaze, add the juice of two lemons, and a pinch of chopped parsley. At the first bubbling, pour the sauce over the slices of liver.

618. Calf's feet, 'à la vinaigrette'.

Choose three fresh calf's feet, wipe them with a cloth, singe, and scrape them; slit them lengthwise in the middle, in order to bone them; let them soak, then put them into a stewpan, blanch them till ebullition; drain and wash them; now put two halves together, tie them with thread, put them back into the same stewpan, with water, a glassful of white wine, a bunch garnished with aromatics, an onion studded with cloves, salt, and some spices; let the liquid boil, skimming it; then remove the stewpan back on a very slow fire. Keep up the ebullition, till the feet be boiled to the degree requisite; remove them with the aid of a skimmer, drain them, untruss, and dish them; surround them with a circle of cut lemon. Serve separately a sauceboatful of 'vinaigrette' (see art. 407).

619. Loin of fresh pork, roasted in the oven.

Take a loin of pork from the thigh up to the first ribs; leave on the top only a thin layer of bacon; largely sprinkle over the meat fine salt, let it macerate thus for an hour or two. Wipe the meat then, tie it with thread, place it in a baking-sheet, or on a roasting-pan; distribute on its top some blades of sage, baste it with a little butter or hog's lard; let it roast in a slack oven, for an hour and a half, turning it: pork must always be well done.

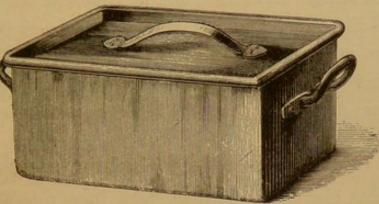
Serve the loin on a dish, accompany it by a sauceboatful of good gravy, or else by 'piquant'-sauce, 'Robert'-sauce, or 'poivrade'-sauce. — Roast loin of pork is an excellent dish, if eaten with a garnish of sour-crout.

620. Glazed ham, garnished with vegetables.

Cut off the end of the knuckle-bone, slightly trim the surface of the meat, let the ham be dissalted in plenty of water, for some hours,

BUTCHER'S MEAT. - HAM, PIG'S HEAD.

according as it may be more or less dry; drain it, place it in a braisingpan; largely moisten it with water, let the liquid boil, and remove it back to the side of the fire, so that the ebullition may be only partial, and scarcely to be perceived. Boil the ham for nearly three hours according to its size; but immediately, when the meat begins to soften, take it entirely off the fire, leaving it in its cooking-stock; it must finish cooking thus.



Draw. 206.

In order to glaze the ham, it must be removed when it has well set, but yet is not too much done; remove its swarth, trim it all round on the top, and at the side of the knuckle; put it back into the same braising-pan refreshed, pour over half a bottle of white wine, let the liquid reduce to three quarters; add to it then a little good gravy or melted glaze, place the stewpan at the entrance of the oven; let the ham glaze, basting it with its cooking-stock.

At serving-time, dish it, and put a ruffle to it; pass the stock, skim off its fat, thicken it with a little sauce, pour it then into a sauceboat. Serve separately some spinach, green-pease, french-beans, braised cabbage, sour-crout, or else a garnish of mixed vegetables.

621. Pig's head, with green-pease purée.

Take the half of a fresh pig's head, boned already, divide it into pieces of an equal size, singe them, and let them blanch; boil them, as is done to calf's head.

At serving-time, drain the meat, spunge it, dish it up on a consistent purée of green-pease, seasoned, and finished with a piece of butter. Serve separately a boatful of brown-sauce, thickened but little.

622. Broiled cutlets of fresh pork, with gerkins.

Take a fresh neck of pork (free of fat), shorten the bones of the ribs, remove those of the chine; cut six cutlets off each neck, taking them a little slantwise; beat them, trim them; season, and roll them in melted butter, breadcrumb them, let them broil for twelve or fourteen minutes, turning them. — Pour into a stewpan a quarter of a glassful of vinegar, let it reduce one third; add to it double its volume of gravy; let the liquid boil, and thicken it with a little cooked 'roux'; boil the sauce for a few minutes at the side of the fire, skim off its fat, pass it through a sieve; add to it a pinch of pepper, and some spoonfuls of chopped gerkins; dish the cutlets in a circle, and baste them with the sauce.

623. Pork-cutlets, Robert-sauce.

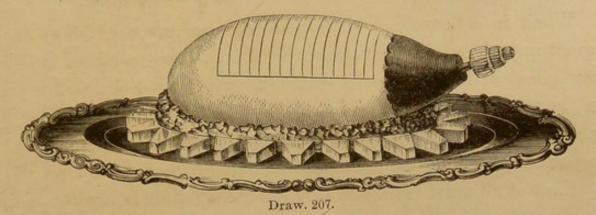
Cut seven or eight pork-cutlets, trim them to a nice shape, season them; place them side by side in a flat stewpan with hog's lard; let them take color on a slow fire, turning them; drain their fat, and moisten them with a little white wine and good gravy; let the liquid boil, remove the stewpan back, on a slow fire, with hot embers placed on its lid; finish boiling the pork-cutlets, letting the moisture reduce to glaze; then moisten them with some Robert-sauce (see art. 173); let them simmer in this sauce for a few minutes, free of ebullition.

624. Macerated minion-fillets of fresh pork.

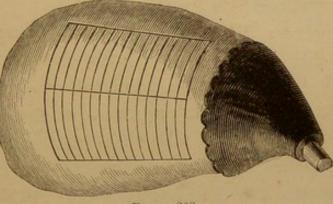
Trim two minion-fillets of fresh pork, remove the superficial skin on the top; put them into a kitchen-basin, salt them, pour over them a little cooked marinade (see art. 44), cover them with a sheet of paper; twenty-four hours after, drain them, and lard their surface with fine fillets of bacon. Spread a small deep baking-sheet with some minced vegetables, place the fillets on the top, moisten them to height, with the cooked marinade, and a little broth; let the moisture reduce one third; remove then the stewpan back to the side of the fire, and braise the fillets for an hour; then drain them, lighten the moisture with a little sauce; give it a few minutes' ebullition; pass this sauce, through a sieve, on the fillets, and serve them.

625. Cold ham with jelly.

The hams must be boiled in water, proceeding as prescribed, art. 620. Hams that are to be served cold, should not be over-done; they must be let half-cool in their cooking-stock; then drained, wrapt in a linen cloth, so as to keep them in shape, and so remain till quite cold.



The ham, represented by the drawing 207, is ranged on a long dish, surrounded with chopped jelly, and jelly-'croûtons'; it is carved along the centre; in order to carve the ham in this way, the central part, as soon



Draw. 208.

as it is trimmed, must be detached, cut up into slices, and then put back into place (see drawing 208).

626. Sausages with wine.

Let fry in a pan fifteen small sausages; when they are nearly done, remove them; pour their fat then into a stewpan, mix into this fat two small handfuls of bread-crumb, let it fry for a few minutes, in order to give them a very little color; then moisten it with half a bottle of white wine, and turn the sauce till ebullition (it must be light, and of a nice consistence); after the lapse of a few minutes, add to it the sausages, let them boil quite gently, for ten or twelve minutes, then dish them, and pour over the sauce.

627. Household black-puddings.

When in a household black-puddings are prepared, they are made in great quantities, as most generally this is done to utilise the blood of a pig killed at home. It will suffice therefore to describe this preparation, in the proportions relative to the quantity of blood yielded by one pig. — For four quarts of blood is required a pint of cream or good milk, two pounds of onion, two pounds of swarth, or of pork-suet.

First of all must be mixed into the blood, while it is warm, a quarter of a glassful of vinegar, put in by degrees, and without leaving off stirring the blood; then are added to it a few blades of thyme. If fresh guts are employed they must be macerated (after having been well cleansed) in a basin, with a handful of salt, for two hours; if the guts are dry, they must be softened in cold water.

Pluck the onions, cut them in quarters, plunge them into a vessel of boiling salted water, boil them for seven or eight minutes; then drain them on a sieve. Cut the swarth into small dice, put these dice into a stewpan, in order to warm them; mix up with them the onions, and boil them for twenty minutes, then take them off the fire. — Pour the blood into a stewpan, passing it through a sieve; warm it then on a slow fire, without ceasing to stir it with a wooden spoon. When the blood is tepid, add to it the onion and swarth, take it off the fire, season it, add to it a little rum.

Spunge the guts carefully, tie one of their extremities with thread, and with the aid of a large funnel fill them with the preparation at the opposite extremity. The gut may either be left whole, or tied at equal distances. Turn the black-pudding in a spiral way on the bottom of a large stewpan, largely cover it with tepid water; warm this water to the degree of ebullition, yet without letting the ebullition develop itself. Remove the stewpan, leave the black-pudding in the water, till the blood is poached, that is, till it has got firm. Drain the black-pudding, let it cool in the air for five or six hours, previous to letting it broil.

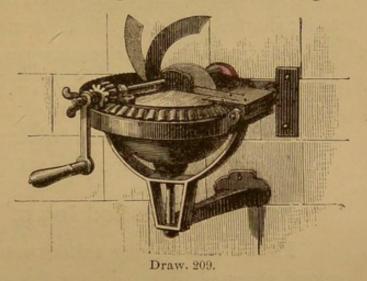
628. Sausages with rice.

Sausages are prepared with a pound of fresh bacon chopped, and a pound and a quarter of lean meat of pork, taken off the neck or shoulders of the animal.

This meat ought to be chopped with the machine, then seasoned to high relish; to this mince is sometimes added a small quantity of crumb of bread softened; some truffles, cut in dice, may also be mixed with it.

Put into a large, and thin stewpan, fifteen fresh small sausages, which let fry on a slow fire; drain them, leaving their fat in the stewpan;

to this fat mix then a chopped onion, let it fry, then add to it two glassfuls of rice previously picked, washed, and dried on a sieve; stir it with a spoon for two minutes, moisten it with three or four glassfuls of warm broth; give the liquid a few minutes' ebullition, add to it a bay-leaf, a bunch of parsley, a pinch of cayenne-



pepper, a clove, two tablespoonfuls of tomata-purée or sauce, and last of all the sausages; when the rice is dry, take the stewpan off the fire, keep it at the entrance of the oven, for five or six minutes; dish the rice, placing the sausages all round it.

On a former page (drawing 33) has been given the design of a chopping-machine of English origin. The drawing attached to this article represents a machine of cylindrical shape. This pattern is very extensively used in all parts of France; in large kitchens, and by porkbutchers, where work is carried on in large quantities.

629. Gratined sausages.

Choose fifteen fresh sausages, of the length of three or four inches; slightly let them fry in butter on a slow fire. — Prepare some potatopurée of a nice consistence, finish it with some yolks of eggs, and a piece of good butter, pile it, in a domelike shape, on a dish, which can be put into the oven; then dish the sausages all round this purée, mind applying them in an upright position one beside the other, but all in the same direction. Pour on this purée a little of the fat of the sausages, keep the dish in a slack oven, till the purée and the sausages be slightly gratinated; immediately serve it.

630. Leg of lamb, with green-sauce.

Cut round a fine leg of lamb, that is, without letting the loin adhere to it; shorten the bone, rub the surface of the meat with a pinch of flour. Put some water into a long stewpan with large vegetables, salt, pepper, and a bunch of parsley; at the first bubbling plunge the leg into the liquid, boil it for three quarters of an hour: it must have set, just to the degree requisite; drain, and dish it; put a nice ruffle to the bone, then mask it with a green-sauce (see art. 151).

631. Boiled leg of lamb, with sorrel.

Plunge into boiling salted water a small leg of lamb of very nice round shape; boil it for forty-five or fifty minutes. Drain it then, and serve it upon a sorrel purée. — Boiled leg of lamb may also be served with caper-sauce, just as boiled leg of mutton.

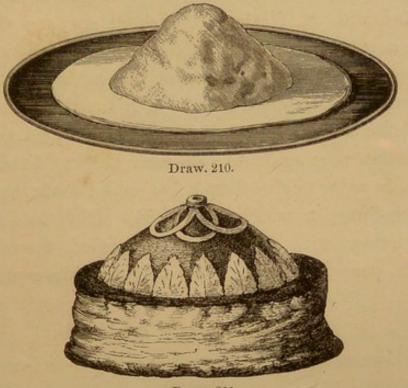
632. Tart (tourte) of lamb-lights and liver (fraissure).

Boil the lungs (*poumon*) of a lamb in water for eight or ten minutes; drain it, cut it into middling-sized squares; cut the liver, and heart, into the same shape. — Melt in a stewpan a piece of chopped bacon, add to it the meat, let it fry for a few minutes on a brisk fire; season it, mix into it a few tablespoonfuls of fine-herbs: chopped and raw onions, shalòts, and mushrooms; four or five minutes after, let the meat cool.

Spread on a round baking-dish a flat short-paste, mask its surface (up to an inch from the edges) with a layer of veal force-meat; on this

BUTCHER'S MEAT. - LAMB-LEG, PLUCK-PIE.

layer then range the meat in a domelike fashion (see draw. 210), mask it immediately with another layer of the same force-meat, which cover with a flat of puff-paste, kept not too thick; press the flat on to this former, in order to solder them together, diminishing their thickness; cut them round at an inch and a third distance from the dome; moisten the edges of the paste, upon which apply a round strip of puff-paste at six turns (see art. 54); long enough to go all round the dome; make a small



Draw. 211.

hole in its centre, then surround it with a ring of paste, and a few ornaments. Egg the dome, as well as the upper surface of the lateral strip of paste. Bake the pie in a slack oven for one hour; take it out of the oven, slip it on a dish, open it, cerning the dome, and pour into the interior some spoonfuls of good sauce.

633. Roast quarter of lamb, 'à la Bordelaise'.

Trim the bone of a quarter of lamb, which pierce through with an iron-spit, fix it on the spit by both its extremities; let the lamb roast at a good fire, basting it with butter; when it is nearly done, sprinkle over

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bread-crumb, which let take color, basting it with the fat of the drippingpan; salt the quarter of lamb, take it off the spit, dish it; surround it with a little good gravy, mixed up with some fresh, chopped leaves of mint; or serve separately a boatful of mint-sauce (see art 149).

634. Shoulder of lamb, stuffed.

Bone two shoulders of lamb, leaving only the knuckle-bone; diminish the thickness of the interior meat, which trim, chop, and pound; mix it then with some veal stuffing; add to it a few tablespoonfuls of cooked fine-herbs, and with it, fill both the shoulders; sew the shoulders up, giving them a round shape; place them in a long stewpan, the bottom of which is spread with trimmings of bacon, and with minced vegetables; season them, moisten them, to a fourth of their height, with wine and broth; set the stewpan on a brisk fire, let the liquid reduce to glaze; moisten then again to half their height; finish braising them, basting them, in order to give them a fine color; drain them, trim the meat of the knuckle-bone, to which put a ruffle. Dish the shoulders of lamb, and surround them with any garnish whatever. Serve separately their cooking-stock, passed through a sieve, its fat skimmed off, and reduced to half-glaze.

635. 'Epigram' of lamb.

Boil two breasts of lamb in water or broth; when done, drain and bone them, keeping the bone of the ribs; let them cool with a light weight on, then trim them suitably, and divide each of them into four parts, to which give the shape of cutlets; season, and dip them into beaten eggs, and breadcrumb them; immediately range them in a flat stewpan, with melted butter, and fry them on both sides, turning them; drain them, stick a little bone to each piece of breast, applying it to the pointed end.

On the other hand, trim eight lamb-cutlets, season them, range them in a flat stewpan, and fry them on a good fire for twelve minutes; baste them with a little melted glaze, put a ruffle to the bone of each, and dish them in a circle, alternating them with the pieces of breast. — Pour into the stewpan, wherein the cutlets have been cooked, four tablespoonfuls of white wine, give the liquid a few vigorous bubblings, thicken it with

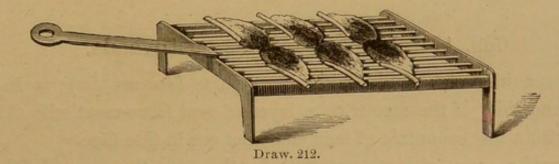
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BUTCHER'S MEAT. - LAMB-SHOULDER, CUTLETS, SWEETBREADS 285

a glassful of reduced 'béchamel'-sauce; after the lapse of a few minutes' ebullition, add to the sauce a garnish, composed of cooked lambs' brains cut in pieces, some small glazed lamb-sweetbreads, and fresh fine cooked mushrooms; give the liquid only one bubbling up, pour the garnish on the centre of the dish.

636. Broiled lamb-cutlets.

Lamb-cutlets, if cut off a fine white and fat neck, trimmed tastefully, broiled to the degree requisite, give an excellent and most distinguished dish. — Trim the lamb-cutlets according to the same method, which is



applied to those of mutton; dip them in melted butter, mixed with two yolks of eggs; breadcrumb them, baste them with melted butter, range them symmetrically on a gridiron, let them broil, turning them; dish them, and accompany, either with a garnish of vegetables, or simply with a little good gravy.

637. Lamb-sweetbreads with Villeroi-sauce.

Blanch a dozen lamb-sweetbreads, simply to set the meat; range them in a stewpan, moisten them, to half their height, with broth, which quickly reduce to glaze, so that the meat cook during the reduction, but keeping it rather firm; let the sweetbreads cool with a light weight on, then cut each of them in two, dip them by turns into some 'Villeroi'-sauce, and range them on a baking-sheet; when cooled, disengage them from the baking-sheet with the aid of a knife; roll them in bread-crumb, dip them into beaten eggs, and breadcrumb them again. At serving-time, plunge them into plenty of hot frying-fat, let them fry, drain, and dish them.

638. Lamb-cutlets, 'à la jardinière'.

Trim fifteen fine lamb-cutlets, to an equal shape, proceeding according to the same method as applied to mutton-cutlets; season, and range them on the bottom of a flat stewpan, masked with tepid butter; fry the cutlets on a brisk fire, turning them; when the meat has set to the degree requisite, drain the butter off the stewpan, baste the cutlets with a little melted glaze, roll them, over the fire; and dish them in a circle, on a border of potatoes; then fill the hollow of the circle with a garnish of new vegetables: (see art. 77). Serve separately a sauceboatful of thickened gravy.

639. 'Timbale' of lamb-sweetbreads.

Line a 'timbale'- mould with short-paste (see art. 55); mask the bottom and sides of the case with a layer of veal force-meat with chives, mixed with a few spoonfuls of lean raw ham cut in fine dice.

Blanch a score of lamb-sweetbreads, then fry them on a brisk fire with some melted bacon; season them; two minutes after, take them off the fire, and let them cool; range them in layers into the 'timbale', alternating each of the layers with the remainder of the force-meat; cover the top with force-meat, then with a round of paste, which solder to the outsides with the utmost carefulness; set the 'timbale' on a little baking-tin, push it thus into a moderate oven. An hour after, remove it, turn it out on a warm dish; make a round aperture on the top, infilter into the interior a little thickened good gravy; put back the round that has been removed, immediately serve the 'timbale'.

640. Lambs' feet, with curry-sauce.

Singe sixteen lambs' feet, which tie together by four and four, let them boil in a white-stock, as indicated for the calf's head. When done, drain them, remove the bone, range them in a sauté-pan, and mix them up with cooked mushroom-heads, and poached 'quenelles'; mask them with a good curry-sauce. — On the other haud, take some boiled rice, with which fill a dozen buttered 'dariole'-moulds; as soon as the rice has got sufficiently firm, turn it out, and dish it in a fine circle; dish the lambs' feet in the hollow of this circle, masking them with curry-sauce, the remainder of which send separately in a sauceboat.

641. Minced lamb, with curry.

Take the cooked meat of a leg of lamb, trim it, cut it in middlingsized dice. — Melt a piece of butter in a stewpan, add to it two tablespoonfuls of onion cut in small dice, let it fry to a nice yellow color; add to it twelve ounces or a pound of good rice previously washed, and dried on a sieve; warm it for a few moments, stirring it with a spoon; immediately moisten it (to twice its height) with broth, of which the fat has not been skimmed; boil the rice on a slow fire, without covering the stewpan, and feeding the liquid from time to time, so that the rice do not get dry; when it is nearly at the degree requisite, add to it two small tablespoonfuls of curry-powder, diluted with three spoonfuls of tomata-sauce; two minutes after, take it off the fire, add to it the lamb's meat; cover the stewpan, keep it thus for five minutes; dish the stew.

642. Fried lamb's-liver.

Cut in thin slices two livers of lamb, season them on both sides, flour them, dip them into beaten eggs, plunge them into plenty of hot frying fat, taking but little at a time, so that the frying-fat does not cool; immediately when the meat has well set, drain it, salt it, dish it in a group on a folded napkin, surround it with cut lemons.

643. Broiled lamb's-liver.

Cut into small slices two lamb's livers, put them into a kitchen-basin, pour over them a little oil, season them, sprinkle over some chopped parsley, roll them in bread-crumb; range them side by side on a gridiron, let them broil at a good fire, turning them, and basting them with oil, with the aid of a paste-brush, or simply with the aid of a little bunch, composed of some sprigs of parsley. As soon as the liver has set, dish the slices, basting them with a little oil mixed with chopped parsley, and the juice of a lemon, or else with dissolved hotel-keeper's butter (see art. 545).

THE HOUSEHOLD COOKERY-BOOK.

644. Stew of lamb, with rice.

Cut into middling-sized squares, a shoulder or brisket of lamb, put these into a stewpan with butter; let them fry on a brisk fire, until they have taken a nice color; add to them a little chopped onion, some tablespoonfuls of raw ham cut in dice, some salt, some pepper, and a clove of garlic; let them all fry for some minutes more, then moisten them to height with broth; let the liquid boil for three minutes, then remove it back to a slow fire; when the lamb is nearly done, add to it the rice requisite (a glassful of rice to two glassfuls of liquid); boil the stew again, for a quarter of an hour, in a stewpan kept covered; then remove it to the entrance of the oven, so that the rice may boil, preserving its grains whole; when done, dish it.

645. Lamb-stew with artichokes.

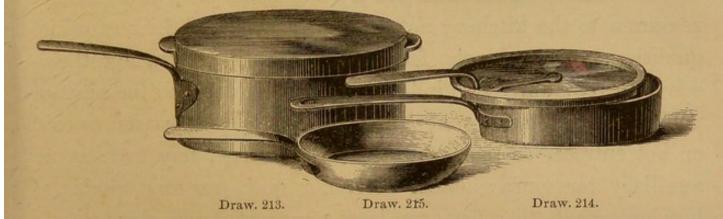
This is a simple dish, little costly, and requiring but little care or skill; it may be served for a luncheon of 'amateurs'. — Trim seven or eight young artichokes, that is, very tender; remove all the hard parts of the bottom and leaves, and cut each of them in two lengthwise; salt them, and keep them by for after-use.

Cut in pieces a small leg, or two necks, of lamb; put this meat into a frying-pan with chopped bacon, a bit of sage, and a clove of garlic; season the pieces, fry them on a brisk fire, tossing them; when they have taken a nice color, moisten them with half a glassful of white wine; add to them the cut artichokes well wiped; season the artichokes; cover the pan with a lid, remove it back to the entrance of the oven; finish boiling the stew gently; when the lamb and artichokes are done, the gravy must nearly be reduced to glaze; then add to it a little chopped parsley, and the juice of two lemons; dish the stew, and surround it with the halves of artichokes.

646. Lamb's pluck (fraissure), stewed.

Cut in squares a lamb's liver, lungs, and heart. Fry two tablespoonfuls of chopped onion in a thin stewpan with butter; when it is of a fine yellow color, add to it the cut meat, which fry on a brisk fire, and season; when it has nearly set, sprinkle over a little flour, moisten it to cover with white wine, and warm broth; add to it a bay-leaf; finish frying the meat, reducing the sauce to half on a brisk fire; immediately, when it is at the degree requisite, remove the stewpan off the fire; finish the stew with a pinch of chopped parsley, dish it, having removed the bay-leaf.

The three saucepans, of which the drawing is presented here, are of different kinds: the first (draw. 213) is a large saucepan for boiling, the cover of which tho' flat, has an inch or more depth, and shutting



down outside but flush, so that upside-down it might serve as a sautépan, or a baking-sheet; the second (draw. 214) represents a sauté-pan for braising, with its cover; the third (draw. 215) also represents a sautépan, but without any cover.

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POULTRY AND GAME.

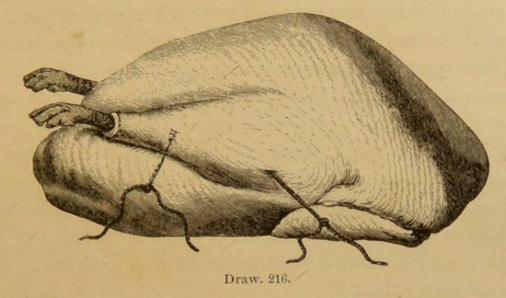
The various species of poultry and game yield considerable resources to the kitchen, not only on account of their exquisite qualities, but also by the fact, that generally they adapt themselves to very different kinds of preparation; indeed the meat of poultry, as well as of game, may be employed as roasts, as cold or hot entrées, as removes, as 'hors-d'oeuvre', nay even as an auxiliary for soups; neither beef, nor veal, nor any species of butcher's meat, therefore, can bear comparison with them.

The meat of poultry is by its nature of incomparable value; light and nourishing, it may be digested by the weakest stomach. The meat of game, with but a few exceptions, yields the

same advantages as that of poultry : both of them are equally esteemed by gourmets.

647. Turkey, with celery-sauce.

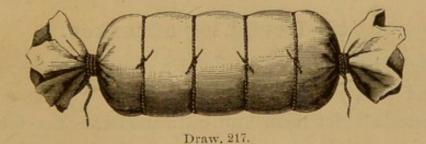
Choose a middling-sized turkey, draw it, fill its breast with breadcrumb stuffing, or else with a mince of meat; solidly truss it, with its paws cut and re-adjusted (see the drawing 216); place the turkey in a braisingpan, spread with some trimmings of raw fat, and with minced vegetables, eelery, spices, and aromatics; moisten the turkey to half its height with white-stock, or simply with broth and a little white wine; let the liquid boil, remove the stewpan on to a slow fire; thus finish boiling the turkey, basting it, and sounding it from time to time in order to trace the pro-



gress of its cooking. — At serving-time, drain it on a baking-sheet, untruss it, dish it, and surround it with a celery-sauce (see art. 182).

648. Galantine of turkey, with aspic-jelly.

The fgalantine' about to be described, will serve as a model for all poultry 'galantines'.



Choose a turkey, not too fat, but good; singe it, cut off its paws and wings, bone it, proceeding, as directed art. 23. — The turkey being boned, remove the meat of the breast, distribute it in fillets, which put into a kitchen-basin, and season. Remove also the meat of the legs, which trim and chop.

Chop a pound, or a pound and a quarter, of lean veal or fresh pork, mix it up with the meat of the legs of the turkey. Chop then an equal volume of fresh bacon, which mix up with the chopped meat; season the mince to high relish with salt and mixed spices;* pound it, put it into a kitchen-basin, add to it some plucked raw truffles, cut in dice or fillets, a piece of cooked and cut pickled tongue (taken from the tip), half a pound of cooked bacon, also cut; and some whole swelled pistachioes.

Spread the turkey on the table with its open side uppermost; season the meat, then spread the force-meat in layers on the surface, alternating these layers with the fillets of the turkey's breast.

Gather the 'galantine', giving it a round and long shape, sew up its skin, wrap it up in a napkin, pressing it close; tie it with thread on both its extremities, then round its thickness, in the manner represented by the drawing. Place it in a long stewpan, surround it with vegetables, some fresh swarths, the bones of the turkey, and last of all, two blanched and cut calf's feet; moisten it then to height with fresh broth, the fat of which has not been skimmed.

Boil the 'galantine' for two hours on a slow fire; as soon as it is drained, unwrap it, wrap it up anew, trim it, glaze it with the pastebrush, dish, and surround it with aspic-jelly, either chopped, or else cut in 'croûtons'. — This aspic-jelly, is prepared with the cooking-stock of the turkey, proceeding according to the method prescribed, art. 130. — This 'galantine' may be served in slices.

649. Devild leg of turkey.

Chisel slightly both the cold legs of a cooked turkey; sprinkle over some salt, and plenty of pepper; roll them in a little good mustard, diluted with some oil; let them broil at a moderate fire for a quarter of an hour, turning and basting them; serve them on a hot dish with a little good gravy on the bottom.

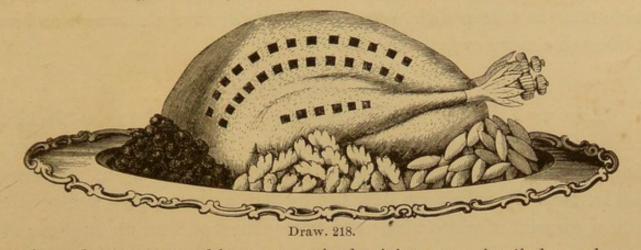
650. Studded turkey, garnished.

Choose a good small turkey; cut off the paws at the joints, fill the stomach with a bread-crumb stuffing; truss it, singe it in order to stiffen its meat; stud the meat, on the fillets and the legs, with squares of raw

* It is especially in the preparation of 'galantines', and of cold-pies, that really good and well mixed spice is indispensable.

POULTRY. - TURKEY.

truffles cut to a point on one side; let them form two rows on each side of the breast, and one row on each of the legs. Salt it, wrap it up with strips of bacon, which hold fast, in the first place by a sheet of buttered paper, then with thread. Place the turkey in a little braising-pan, moisten it to half its height with good broth unskimmed; add to it a garnished



bunch, and some vegetables; cover the braising-pan, broil the turkey on a moderate fire, keeping it under-done, and immediately take it off the fire. With the turkey's cooking-stock, passed through a sieve, and its fat skimmed off, prepare some good sauce; let it reduce with some truffles' trimmings; when it is at the degree requisite, pass it through a sieve, and keep it in the 'bain-marie'.

On the other hand, prepare a garnish composed of poultry cocks'combs, truffles, and small 'quenelles'. At serving-time, untruss the turkey, dish it up, surround it with the garnishes ranged in groups, which mask with part of the sauce, sending up the remainder in a sauceboat.

651. Turkey-giblets, with vegetables.

Take two turkey-giblets, that is, the neck, pinions, and crop, the liver, heart, and paws; carefully cleanse these various pieces, divide them, wash them in tepid water, spunge them on a cloth, keep the liver by.

Cut into dice six ounces of blanched streaky-bacon, put it into a stewpan with butter, two or three small onions, and the giblets; let the meat fry, till it has taken a nice color; season, and sprinkle over a handful of flour, then moisten them to cover with broth, and a little white wine; give the sauce a few minutes' ebullition, then remove the stewpan back on the side of the fire, and boil the meat quite gently; when they are three-parts done, add to them a garnish composed of small carrots, turnips, and blanched small onions; season the vegetables, cover the stewpan, finish the stew on a moderate fire, with hot ashes on the lid of the stewpan, or else at the entrance of the oven; add the liver, last of all, as well as a spoonful of brandy. When the meat and vegetables are done, serve them in a deep dish, remove the bunch, skim the sauce, and pass it through a sieve over the meat.

652. Giblet-pie.

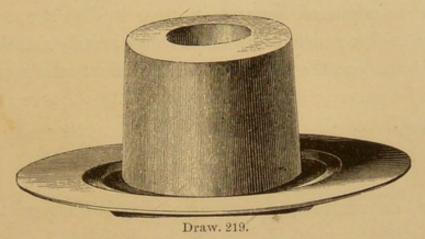
Take two clean turkey-giblets (less the livers); let them blanch for a few minutes, then trim them; place them in a stewpan with butter, a pinch of chopped onion, and half a pound of cut streaky-bacon; season, and let them fry on a very slow fire for half an hour; then moisten them with a glassful of white wint; and keep the ebullition up until the wine has evaporated. Remove then the meat, place it in a pie-dish, the bottom of which is masked with thin slices of beef; sprinkle over a pinch of chopped parsley, add the blanched livers. Pour a little broth into the stewpan, let it boil for five minutes, skim off its fat, thicken it with a small piece of kneaded-butter, pass it through a sieve, and pour it on the dish. Then finish the pie, proceeding as directed, art. 537.

653. 'Pain' of turkey-liver.

Remove the gall from seven or eight turkey-livers, which divide in pieces, put them into a frying-pan, with half their volume of bacon cut in thin squares; add some blades of aromatics, parsley-leaves, some minced mushrooms, a pinch of chopped shalots; season, and let them fry on a brisk fire until they have well set; then moisten with two or three tablespoonfuls of madeira; let the wine reduce quickly, and take the pan off the fire, in order to let the livers cool; then pound them with a third their volume of panada, and pass them through a sieve; put the force-meat into a kitchen-basin, add to it a whole egg, and six or seven yolks of eggs, doing so gradually, and working the preparation with a wooden spoon; after the eggs, introduce a little reduced sauce, or simply a little melted glaze, and two or three spoonfuls of truffles cut in dice; when the mixture is operated, pour the preparation into a

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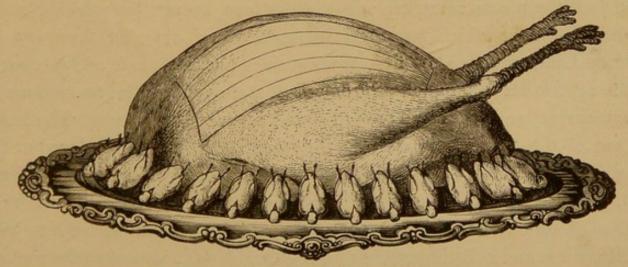
cylinder-mould, which has been previously buttered: cover it with a buttered paper, and place it in a stewpan, with boiling water up to half its height; at the first bubbling, remove the stewpan back on hot embers; place a little fire on the lid, so as to steam the preparation, without allowing the liquid to boil, but keeping it simmering, for three



quarters of an hour at least. As soon as the preparation is firm to the touch, take the stewpan entirely off the fire. A quarter of an hour after, remove the mould, wipe it, turn it out on a warm dish; surround the 'pain' with good brown-sauce, reduced with a little wine.

654. Roast turkey, garnished with larks.

A young, and tender turkey must be roasted on the spit; if it is a



Draw. 220.

little advanced, it is preferable to bake it in the oven, in a roasting-pan with butter.

When the turkey is trussed, wrap it up with bacon, or simply with a buttered sheet of strong paper; fasten the paws to the spit; let the turkey roast at a moderate fire for an hour and a half, and more if the fowl be large, carefully basting it with butter; unwrap it a quarter of an hour previous to taking it off the spit, then salt it, let it take a nice color; when it is taken off the spit, untruss it, dish it up, and surround it with a score of fine roasted larks. Serve separately a little good gravy. — The lines, traced on the turkey's breast, indicate the manner in which the meat is to be carved; it is well, however, to observe, that the slices must not be too long.

655. Turkey 'à la daube'.

It is only, on condition of having at disposal a large turkey, rather old than young, that a good 'daube' can be obtained.

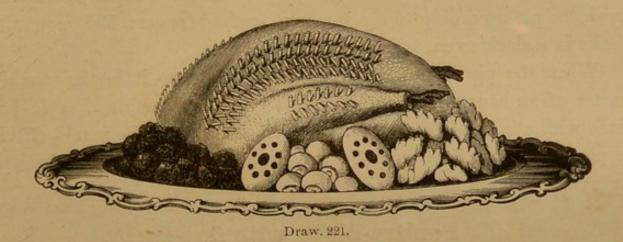
Singe and draw the turkey, pluck it carefully, divide it in two, cutting the sides transversally through the middle. Separate both the legs from the body-bones; lard them on their thickest part with fillets of ham, then tie them with thread; cut off the rest of the bones adhering to the breast, which divide in two lengthwise; lard the meat of both the fillets with raw ham, season them with salt and spices.

Melt in an earthen stock-pot, ten or twelve ounces of chopped bacon add to it the pieces of turkey; that is, the legs, breast, body-bones, neck, paws, and crop (which last must be opened and cut); let them fry for twenty minutes on a slow fire, tossing them; season, and add to them a bone of raw ham, a bunch of aromatics, a clove of garlic, two onions, a large carrot, and last of all, a boned and blanched calf's foot. The bodybones of the turkey, as well as the vegetables, must be placed at the bottom, the breast on the top; the legs and other pieces of turkey, the calf's feet, and ham, round the breast; cover the latter with two large strips of bacon, moisten the meat, to three fourths their height, with white wine and a little brandy; let the liquid boil, immediately remove the stock-pot back on hot embers, surrounding it up to half its height; cover the aperture with a round of paper, and this with a plain plate half-filled with water: put a weight on the plate (see the hare-daube), in order to concentrate the vapor, and thus boil the turkey quite gently; when three-parts done, add to it three dozen small raw onions, slightly colored. Keep up a moderate ebullition.

At serving-time, drain the breast and legs of turkey, place the legs one beside the other on a large hot dish; place the breast on the legs, and range the giblet, and onions all round; pass the cooking-stock through a sieve, carefully skim off its fat, add to it a few spoonfuls of tomata-sauce, or a small piece of kneaded-butter; pour it on the dish.

656. Larded and braised turkey, garnished.

Break and remove the breast-bone from a plump young turkey; then fill the body with some bread-stuffing, or some firm quenelle force-



meat, mixed with the trimmings of a few raw truffles; cut the paws a little above the joint, trim them, and slip them into the legs, having shortened their bone. Truss and lard the turkey; put it into a long stewpan, or into a braising-pan, the bottom of which is masked with bacon, and with minced vegetables. Let the turkey braise short of moisture, glazing it to a fine color; at serving-time, drain, and dish it. On one end of the dish, range a group of round truffles, on the other, a group of cocks'-combs; in the centre, place a group of mushrooms, surround them with two decorated 'quenelles'. Glaze the truffles, mask the bottom of the dish with the turkey's cooking-stock, serve the remainder in a sauceboat.

THE HOUSEHOLD COOKERY-BOOK.

657. Cold-pie of poultry.

Butter, and line a cold-pie mould with short-paste (see art. 55, 57). — Divide two chickens, each of them, into four pieces, remove their skin and bones, put them into a kitchen-basin, season them with salt, pepper, and spices; add to them an equal quantity of raw ham and blanched bacon, both of which cut into dice; add also some raw truffles, peeled, and cut like the bacon; moisten the meat with a little madeira, or brandy. — Prepare a mince of fresh pork, with a pound and three ounces of lean meat, and the same of bacon, salted, but not smoked; season it with spices and a little salt. With this mince mask the bottom and sides of the pie-case, applying it in a layer a third of an inch thick; fill the hollow with pieces of poultry in alternate layers of the mince, observing to raise the preparation in a dome-like fashion. Finish the pie according to the common method (see art. 537), egg it, let it bake in a slack oven, for two hours.

When the pie is taken out of the oven, leave it in the mould; a quarter of an hour after, infilter by its top two glassfuls of aspic-jelly, mixed with a little madeira; half an hour after, take the mould off. Let the pie cool, serve it twenty-four hours after. — In winter these pies improve, if eaten a few days after their preparation.

658. Poultry-blood with fine-herbs.

Take the blood of a few heads of poultry, let it coagulate in a basin; turn it out on a cloth, divide it in strips which cut transversally. — Chop a piece of bacon, let it melt in a pan with butter, add to it a spoonful of chopped onion; let the onion fry, yet without allowing it to take color; add the blood, as well as three ounces of streaky bacon cut in dice; set the pan on a brisk fire; season the blood with salt and pepper, add to it a pinch of chopped parsley; as soon as it is done, pour over a drop of good vinegar, and serve on a dish.

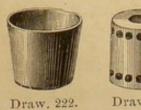
659. Small poultry -'pains', with taragon.

Choose ten large dariole-moulds (see drawing 222), surround them with pounded ice, decorate the bottoms and sides with cut gerkins,

POULTRY. - SMALL POULTRY-PAINS', TURKEY.

minding carefully to dip these slices into some half-set aspic-jelly. -- On the other hand, take three or four gills of poultry-purée, add to it a few

spoonfuls of white-sauce, put it into a small stewpan, gradually dilute it with a glassful of good aspic-jelly, and four or five tablespoonfuls of taragon-vinegar; turn the preparation then on the ice, in order to get it a little firm, and with it, fill the



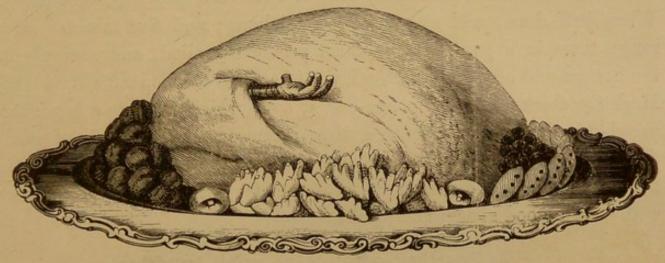


Draw. 223.

hollow of the moulds. - At serving-time, dip the moulds into warm water, turn the small 'pains' out, and serve them on a cold dish.

660. Farced turkey, garnished.

Choose a good turkey, not too large, but fat; draw it, then remove the centre-bone of the breast, which fill with raw veal or poultry force-



Draw. 224.

meat, mixed up with some cut truffles. Truss the fowl with the paws underneath, let it boil in a good white-stock, for two hours, without violence. At serving-time, drain it, untruss it, dish it up, and surround it with a garnish composed of decorated quenelles, round truffles, cocks'combs, and a few fine button-mushrooms; glaze the truffles with the aid of a paste-brush, mask the cocks'-combs with a little white - sauce, reduced with mushroom-liquor; serve separately a sauceboatful of this sauce.

THE HOUSEHOLD COOKERY-BOOK.

661. Poultry-cream.

Put into a stewpan six tablespoonfuls of poultry-purée, dilute it with ten yolks of eggs, and a glassful and a half of raw cream, or good milk; season the preparation with salt and nutmeg; pass it through a fine sieve, pour it into a small charlot-mould of low shape, previously buttered, and masked at the bottom with a round of paper; set the mould in a round baking-sheet with water up to half its height, let the preparation poach in the 'bain-marie' for full an hour. Then turn the cream out on a dish, mask it with a little white-sauce, reduced with the mushrooms' liquor; serve it immediately.

662. Case of small chickens with fine-herbs.

Divide two small chickens, each of them into five pieces. — Fry in a sauté-pan a few tablespoonfuls of fine-herbs (see art. 41); add to them the legs of the chickens, season with salt, pepper, and nutmeg. When half-done, add moreover the chickens; and five minutes after, range them in a paper entrée-case, previously oiled, and masked, on the bottom and all round, with a layer of cooked force-meat (see art. 118). Mask the chickens with the fine-herbs, over which sprinkle a handful of bread-crumb; set the case on a dish, surround it with a strip of paper, then push it into a slack oven, and keep it there for a quarter of an hour. As soon as the case is taken out of the oven, baste the chickens with a little good sauce, and send them up.

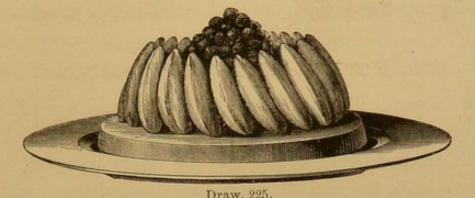
663. Poultry-quenelles with truffles.

'Quenelles' are simple but excellent entrées, yet on the condition that they be well prepared : a 'quenelle' which fails of being creamy and delicate, by these facts possesses no good qualities at all. — With the fillets of two fowls prepare a delicate 'quenelle'-force-meat (*see* art. 117); as soon as it is passed through a sieve, put it into a kitchen-basin, work it well with a spoon, gradually introducing into it three or four tablespoonfuls of raw cream.

With the aid of two spoons then mould, out of this force-meat, fourteen or fifteen 'quenelles' of a rather long shape (see art. 45); slip them

POULTRY. - CAPONS, QUENELLES.

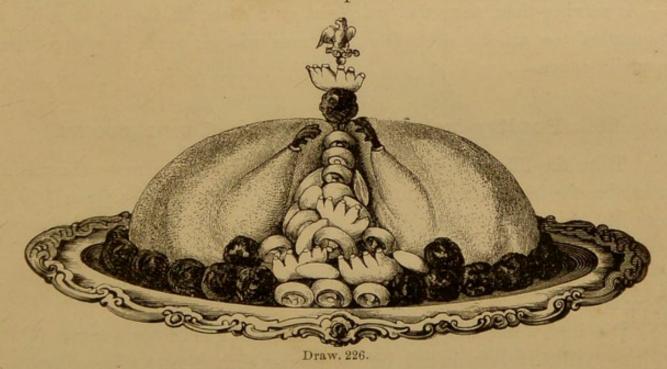
on the bottom of a buttered flat stewpan, setting them one beside the other. Spread the remainder of the force-meat on the bottom of a dish, in a smooth layer, cover it with a round of buttered paper, let it poach in the oven. — At serving-time, poach the 'quenelles' in boiling salted



water (see art. 45); drain, and dish them in a circle on the layer, fill the circle with peeled raw small truffles; moisten the 'quenelles' with a little good sauce, prepared with the legs and body-bones of fowls.

664. Capons 'à la godard'.

Break the breast-bone of two capons; fill them with bread-stuffing,



or else with veal quenelle-force-meat, buttered but little; truss them wrap them up in bacon, let them boil in a white-stock (see art. 30). At serving-time, drain and untruss the capons; dish them up, resting

THE HOUSEHOLD COOKERY-BOOK.

them on a support of fried bread, fixed to the centre of the dish; surround them with a garnish composed of whole truffles, poultry cocks'combs, and button-mushrooms. Glaze the truffles, mask mushrooms as well as cocks'-combs, with a little of good white-sauce, reduced with the mushrooms-liquor. Serve separately a boatful of this sauce.

665. Poultry-'pain' with 'montglas'.

Put into a pan a piece of butter, a shalot, and a small onion, well chopped; a piece of ham cut in dice, some mushrooms cut like the ham, and at last fifteen poultry-livers; season the livers with salt and pepper, toss them on a brisk fire until they are done; pound them, with half their volume of panada; add a few tablespoonfuls of good sauce, two whole eggs, and eight yolks of eggs; pass the preparation through a sieve, add to it five or six tablespoonfuls of chopped truffle, then two whipped whites of eggs; pour the preparation into a cylinder-mould of low shape, being buttered and floured; set the mould in a stewpan, add boiling water to half its height, let the 'pain' steam, at the entrance of the oven. — At serving-time, turn the 'pain' out on a dish, fill the centre with a 'montglas' (see art. 40) of truffles and mushrooms; mask it with a little madeira-sauce.

666. Poultry-'salpicon', with farced mushrooms.

Take the fillets of one or two cooked chickens, remove their skin as well as the hard parts; cut them in little dice. Put this 'salpicon' into a stewpan, mix it up with a third its volume of pickled tongue, some good pullet-livers, all of which cooked, and cut in the same way as the poultry; then season the preparation with a pinch of nutmeg, and keep it covered.

Put into a flat stewpan some spoonfuls of good brown-sauce; let it reduce gradually introducing into it five or six tablespoonfuls of melted glaze, and two of tomata-sauce; when it is succulent, add to it a pinch of cayenne-pepper, and take it off the fire; introduce into it the 'salpicon', serve it on a hot dish, surround it with a circle of farced mushrooms.

667. Small poultry-'timbales' with truffles.

Butter eight or ten large 'dariole'- moulds ; at the bottom of each of them, place a round slice of cooked truffle, of nice black color. Sprinkle

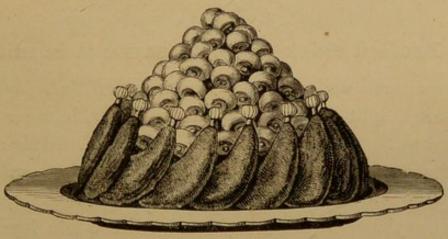
over the sides of the moulds with truffles cut up into very thin dice. — Prepare two pounds of poultry force-meat (see art. 117), and with it, fill the moulds by degrees, then cover them with a round of buttered paper, range them in a sauté-pan, with a little water at the bottom, let them steam in a slack

Draw. 227.

oven; when they are taken from the oven, turn them out, range them on a dish, the bottom of which mask with a little good white-sauce.

668. Poultry-cutlets with mushrooms.

Prepare a 'salpicon' of cooked poultry, tongue, truffles, and mushrooms; put it into a kitchen-basin, mix it up with an equal quantity of raw 'quenelle'-force-meat; take a tablespoonful of this preparation, let it



Draw. 228.

drop on a floured table, immediately roll it with the hand, into the shape pointed on one end, and round on the other; press it then with the blade of the knife, and give it the shape of a cutlet; dip these cutlets then into beaten eggs, breadcrumb them, plunge them into hot frying-fat, and let them take a nice color; drain them, put a little ruffle to their pointed end, dish them in a circle; garnish its central hollow with turned mushrooms, boiled at the moment; mask these mushrooms then with a little white-sauce.

669. Stuffed and roast turkey, with bread-sauce.

Truss the turkey, proceeding as is indicated in the draw. 220; wipe its inside, fill its breast with bread-stuffing (see art. 112), or with meatstuffing (see art. 114).

Wrap the turkey up in buttered paper, let it roast, either on the spit, or in the oven: the time wanted for roasting a turkey is, an hour and a quarter to two hours, according to its size; it must be roasted, basting it with its own fat; and must be unwrapped when three-parts done; it is salted only when removed from the fire; untruss it, dish it, serve separately a boatful of bread-sauce.

Bread-sauce. — Every body knows the preparation of bread-sauce, which moreover is very simple indeed; it is composed of white breadcrumb boiled in milk, together with a little onion or shalot, and with salt and pepper: it must be rather consistent than light. Finish it with a piece of butter.

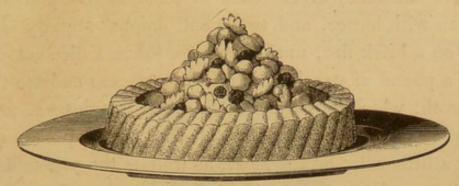
670. Broiled chickens, with sauce 'à la minute'.

Draw two small and young chickens, cut off their paws at the first joint of the bone, split the skin, slip in the finger, in order to introduce the bone beneath the skin; then singe the chickens, divide each of them in two lengthwise; place these halves in a flat stewpan with butter; let them set on both sides, and drain them on a baking-sheet; season them with salt and cayenne-pepper; mask them with a thin layer of English mustard, moisten them with the butter of their cooking-stock, roll them in bread-crumb; let them broil at a very slow fire, basting them with the paste-brush dipped in the remainder of the butter; fifteen minutes after, dish them up, pour on the bottom of the dish a little good gravy; serve separately some sauce 'a la minute' (see art. 189).

671. Rice-border, Toulouse fashion.

Prepare a garnish composed of poultry cocks'-combs, button-mushrooms, small quenelles, and truffles; place them in a stewpan, mask them with a little good white-sauce, reduced with the trimmings, and the liquor of the mushrooms, thickened with eggs.

Boil in broth, half a pound of rice, keeping it rather consistent; finish it with a piece of good butter, a pinch of nutmeg, and even with a small handful of parmesan-cheese. With this rice fill a buttered border-

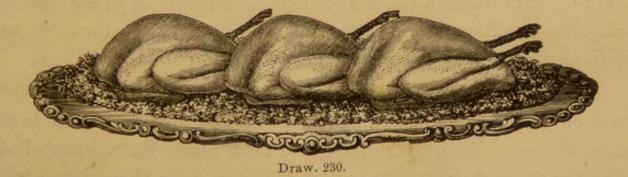


Draw. 229.

mould; five minutes after, having turned out the rice on a dish, fill its hollow with the garnish and sauce.

672. New chickens, roasted.

New chickens, that is young and tender ones, not having yet reached their development, are only good, if roasted on the spit, without being



larded, or even wrapped up with bacon. The method, about to be described, is the one that should be applied to them in preference to any other.

Draw three chickens, carefully wipe their interior, then fill their body with a firm paste, formed with fresh grated bread-crumb, mixed with butter not dissolved, with chopped parsley, a little salt, and a little pepper. Truss the chickens, put them on the spit, let them roast at a

good fire, basting them with butter; salt them when they are done; dish them up, surround them with cresses, and serve them without gravy.

673. Chickens with green-pease.

Singe two chickens, divide each of them in five pieces, put them into a stewpan with butter, and two small onions; slightly season them, let them fry on a brisk fire, until they have taken a nice color; then add to them half a pound of streaky-bacon cut in pieces; moisten them with a glassful of broth, which let reduce to glaze; at this degree, mix with the chickens a pint and a half of fresh plucked green-pease, a bunch of parsley, and a little salt; let the meat, as well as the vegetables, toss for a few minutes, moisten them with a little broth; cover the stewpan, remove it back on a slow fire, or push it in at the entrance of the oven, till the chickens and green-pease are done; then thicken the pease with a piece of kneaded-butter; a few minutes after, dish it up, having removed the bunch.

674. Fat chicken, truffled.

In order to truffle a chicken, it must absolutely be young, fat, and of superior qualities. Nothing makes so bad a figure on the table, as a luxurious dish not answering the expectations of the guests.

Take a fat and fine, singed and drawn chicken. — Peel half a pound of fresh truffles; cut them, season, and mix them with twelve ounces of grated bacon; then introduce them inside the chicken's body, letting the stomach protrude; sew up the skin of the stomach; truss the chicken, keep it in a cool place for a couple of hours; pierce it through with a small skewer, which tie to the spit. Cover the breast of the chicken with half a sheet of buttered paper, let it roast at a slow fire for three quarters of an hour; unwrap it, five minutes previous to taking it off the spit, give it a light color, salt it, take it off the spit, dish it up; serve separately a sauceboatful of good gravy, or light brown sauce, reduced with the trimmings of truffles.

675. Poultry aspic-jelly with truffles.

Prepare a garnish composed of cocks'-combs and kidneys, truffles and cooked mushrooms.

Prepare a quart of aspic-jelly (see art. 130). — Surround with pounded ice a plain cylinder-mould; let set at the bottom a layer of aspic-jelly of the thickness of a third of an inch; upon this layer range a part of the cocks'-combs, kidneys, mushrooms, and truffles, intermingling them;



Draw. 231.

cover them with a layer of aspic-jelly, which leave to set; then begin the operation again, continuing thus until the mould be full, and let the aspic-jelly set for an hour.

At serving-time, fix on a dish a little wooden column of the height of the mould, and masked with white paper; quickly dip the mould in hot water, wipe it, turn it out on a dish, introducing the little column into the cylinder of the mould. On this column fix then a little vase in 'stéarine', or simply a garnished 'hatelet'-skewer. If a vase is taken, garnish its top with some cocks' kidneys or with chopped aspic-jelly.

676. Chickens with tomatas.

Divide into five parts one middling-sized chicken; put into a flat stewpan the legs, wings, and body-bones (*carcasses*); moisten them with oil, add a clove of garlic, two small onions, and a bunch of parsley; set the stewpan on a moderate fire, let the meat fry until half-cooked; then add to them the fillets and breast-piece, season them, and finish frying them together, turning them.

On the other hand, cut seven or eight tomatas transversally, press out their seeds, range them into a large pan with oil, slightly salt them, let them fry on both sides; sprinkle over some chopped parsley; push the pan on a moderate fire, finish boiling the tomatas quite gently; then range them on the bottom of a dish, and place upon them the pieces of chicken; pour into the stewpan four or five tablespoonfuls of gravy, let it boil for two minutes, pour it on the dish, passing it through a sieve. — For a person dreading neither oil nor garlic, this yields an excellent dish.

677. Chicken with rice, burgher's-way.

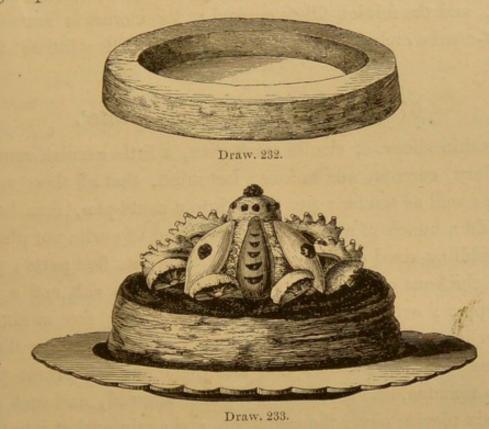
Draw and singe a good chicken. — Chop a piece of beef-marrow, and the liver and crop of the chicken; mix into this mince a handful of grated white bread-crumb; season it with salt and nutmeg; with this preparation fill the breast of the chicken, truss it with the paws put in wrap it up with bacon, place it in a stewpan of just its proportions; add to it two smoked sausages, a bunch of parsley, two cloves, and some pepper-corns; moisten them just to height with broth of the stock-pot passed through a sieve, the fat but partly skimmed off; let the liquid boil; five minutes after, remove the stewpan on to a slow fire; boil th chicken for forty or fifty minutes, according to its size.

On the other hand, put into a stewpan, twelve ounces of picked and washed rice, slightly blanched; moisten it, to three times its height, with the moisture of the chicken, passed through a sieve, but the fat not skimmed off; let the liquid boil; a few miuutes after, remove it back of a moderate fire. When the rice is done, it must be neither too con sistent, nor yet dry; then add to it a piece of good butter, a handful of grated parmesan, and a pinch of nutmeg; dish it up; untruss the chicken place it on the rice.

678. Chicken puff-paste-pie (tourte), ancient fashion.

By the demonstration of the two drawings and particulars her about to be given, this article will become the model of preparation i egard to the composition of the puff-paste-pie itself. — Take a good hicken, divide it in pieces, removing the minion-fillets; with the other pieces, the pinions, neck, body, and crop, prepare a 'fricassée' (see art. i81), and keep it in the 'bain-marie'.

Trim the minion-fillets, make some incisions on them transversally, slip into these incisions some slices of truffles cut slantwise. — Prepare our large 'quenelles' of an oblong shape, moulding them on buttered



paper, or in a large spoon; decorate them with a round of truffles on the centre, let them poach in salted water. Prepare also a 'quenelle' of round shape, decorate its sides and upper surface with truffles.

Spread on a tart-sheet (tourtière) a flat of fine short-paste; cut it round, to the requisite diameter, wet its edges; then apply all round, at a level with the edges of the paste, a strip of puff-paste at six turns, and the thickness of nearly an inch (see drawing 232); channel this strip on its sides and egg its top. Prick the flat to short-paste with the point of a knife, and set on its centre a small charlot-mould, laying it on a round of paper: this mould is intended to prevent the swelling of the paste. Push the pie into the oven, bake it to a fine color: as far as

possible, this pie should not be taken out of the oven, till the moment of serving it. Then remove the paper, as well as the mould, mask the bottom of the flat with a layer of raw force-meat, keep it at the entrance of the oven for five or six minutes.

At the last moment, slip the pie on a round-dish, and garnish the interior with the 'fricassée', mixed with a few poached small 'quenelles', and a few mushrooms; on the top place symmetrically the large 'quenelles', and the minion-fillets cooked at the moment; surround them with cocks'-combs and mushrooms, which mask with a little of the sauce kept by.

679. Chickens 'à la paysanne'.

Cut in thin slices, or else in small dice, a little garnish composed of roots of celery, carrots, and onions; but mind, that all these vegetables be fresh, as well as tender; put them into a sauté-pan, then baste with olive-oil, add a bunch of aromatics, and a head of garlic not plucked. -Cut two middling-sized chickens, each of them into five parts ; place the legs of the chickens on the vegetables, season with salt and a pinch of cayenne-pepper; set the sauté-pan on a brisk fire; five or six minutes after, cover it, and push it into a hot oven; thus let the legs three-parts fry, turning them repeatedly; now add the fillets and breast-piece, as well as two tomatas, the seeds of which are removed, and each of which is cut into six pieces; cover the sauté-pan, and again push it into the oven. A quarter of an hour after, take the pieces of chicken out, and dish them in a group. Drain the fat off the vegetables, remove the bunch of aromatics, and add a few blanched olives; thicken the vegetables with a little melted glaze, let the sauce bubble up, but once; then finish it with a pinch of chopped leaves of taragon, and pour sauce as well as vegetables over the chickens.

680. 'Croustades' of bread, garnished.

Remove the crust from a crumby loaf of household-bread of firm crumb, baked in a mould of square shape; divide the crumb into two long strips nearly two inches wide, and just as thick; with the aid of a plain

tin-cutter, cut out of each of these strips, four 'croustades' of round shape; channel them with the aid of a small knife, slightly hollowing them on the side. Cern them on the top at a little distance from the edges, plunge them into plenty of frying-fat, in order to give them a nice color; they must all be of an equal shade. Drain, and empty them, mask their inside

with a layer of cooked force-meat, composed of veal, and cooked poultry-livers : this layer of force-meat prevents the sauce from infiltering into the bread. Fill the 'croustades' with a garnish, composed of cocks'-combs, and kidneys, scollops of fat-liver and truffles, thickened with succulent whitesauce, reduced with the trimmings of the truffles. On the



top, dish in a rosette, a few small poultry-quenelles half-formed in teaspoons; mask them with a little of the sauce, then place in the centre of the rosette, a small ball of truffles. Dish the 'croustades' on a napkin.

681. Chicken 'fricassee'.

Fricassée is indeed a simple dish, and very agreeable; but female cooks do not always succeed in well preparing it, even tho' they give

themselves much trouble. Yet with proper care, and a little study, nothing is more easy.

Choose two good chickens, tender and well cleansed, cut off the paws, pinions,

and necks; divide each of the chickens into Draw, 235. Draw, 236. Draw. 237. five pieces, cutting the body in two; cut off the bone of the thigh; place all the pieces in a kitchen-basin with cold water, let them soak for full an hour; drain them, place them in a stewpan with the necks, paws, body-bones, and pinions; cover them with tepid water; let the liquid boil; add to it some salt, and peppercorns; remove the stewpan back on the side of the fire; twelve minutes after, remove the fillets and breast of the chickens, refresh them, trim them without removing the skin, keep them covered in a smaller stewpan. When the legs are done, drain them, trim, and join them to the fillets.

With a quarter of a pound of flour, and the same of butter, prepare a light 'roux' (see art. 135); moisten it with the poultry's cooking-stock,



stir the sauce on the fire until ebullition, remove it back on the side o the fire; add to it a small onion, a bunch of parsley garnished with aromatics, some trimmings of ham, and raw mushrooms. Twenty-five minutes after, skim the fat off the sauce, let it reduce to the degree requisite, introducing into it a little broth; pass it, through a sieve, ove the pieces of chicken, let it boil for ten minutes; thicken it with a liaison of three yolks of eggs, diluted with a little good cream. Dish up the pieces of poultry, finish the sauce with a piece of fine butter, and the juice of a lemon; pour it over the chickens, passing it through a sieve. — Sometimes there is added to the sauce a pinch of parsley of mushrooms: this addition being a matter of taste. — The article 68describes a simpler method of procedure.

682. Sauté of chickens.

The method about to be described, may serve as a model for all th preparations of chickens-'sautés'. — Peel some middling-sized truffles put them into a small stewpan with some salt, and a little wine, boil then shortly previous to employing them; boil an equal quantity of button mushrooms, with a piece of butter, and the juice of a lemon.

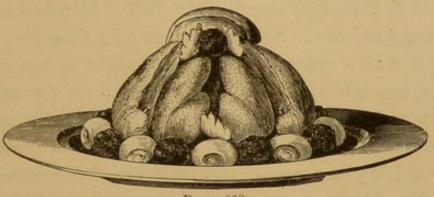
Take two good, singed and drawn chickens, cut off their paws, an pinions, dissengage their legs, divide their breast into three parts: tw fillets, and one breast-piece. Cut the body-bones in two. Break the bon of the thick part of the leg with the back of a knife, in order to be able t remove it; immediately range the legs of the chickens on the bottom of a buttered flat stewpan; add to them the pinions, necks, and body-bones season, and let them fry on a slow fire, turning them; when half-cooked add to them the fillets, and breast-pieces, a bunch of parsley garnishe with aromatics, and a clove of garlic; when the meat has well set, tak it out of the flat stewpan ; add the truffles.

Drain the fat off the stewpan, put into it the trimmings of the truffler moisten them with half a glassful of madeira; give the liquid then a fer bubblings, mix up with it double its volume of brown-sauce, and th truffles' liquor; boil the sauce on a brisk fire for ten minutes; skim it

POULTRY. - CHICKENS SAUTÉS, WITH CURRY.

fat, pour it on the chickens, passing it through a sieve ; warm it, without allowing the sauce to boil.

Fix on the centre of a dish, a little pyramid in fried bread; round this bread, dish up, firstly the pinions and body-bones, then the fillets and legs; place the breast-pieces on the top. Surround the chickens with the truffles, and button-mushrooms, add to them some cocks'- combs:



Draw, 238.

skim the fat off the sauce once more, and pour the sauce over the chickens.

683. Chickens with curry.

Take two middling-sized chickens, cut each of them into five pieces, without reckoning the body-bones and pinions; place the latter, as well as the legs, in a flat stewpan with butter, let them take color, turning them; when the legs are half-done, add to them the fillets and breast-pieces, season them only with salt; finish frying them on a slow fire.

As soon as the chickens are done, remove the pieces with the aid of a fork, put them into a stewpan, and keep them covered. Put into the fat of the chickens, which remained in the stewpan, three minced white onions; let them fry, stirring them; as soon as they have taken a nice golden color, add to them half a pound of blanched streaky-bacon cut in thin squares; a few moments after, sprinkle over all two tablespoonfuls of curry-powder, mixed up with a pinch of flour; boil it for two minutes, then dilute it with a glassful of good gravy, and the same of white wine; let the sauce boil for five minutes, stirring it; add then the pieces of chicken; warm them without ebullition; finish the stew with the juice of two lemons, serve it on a hot dish. Send up at the same time a dish of rice boiled in water.

684. Chicken fricassée, with small onions.

Cut up two fine and good chickens, into five pieces each; put them into a stewpan, with a piece of butter, the pinions, body-bones, necks, and paws; add to them four ounces and a half of blanched streaky-bacon, cut in middling-sized dice. Set the stewpan on a slow fire, let the meat fry, stirring it with a spoon; season them, eight or ten minutes after, sprinkle over two tablespoonfuls of flour, let them fry again for some minutes, then moisten them to cover with warm broth, and a glassful of white wine. Stir then the liquid until it starts to ebullition, let the sauce reduce quickly for seven or eight minutes, then remove the stewpan back to the side of the fire.

Fry, in a small pan, two or three dozen tender onions, salt them, add to them a pinch of sugar; remove them with a skimmer, mix them into the stew: onions and chickens should prove done at the same time; if the onions were not tender, they must be previously blanched. — At serving-time, skim the fat off the sauce, dish up the chickens, surround them with the small onions; reduce the sauce, if necessary, finish it with a liaison, and pour it over the chickens, passing it through a sieve.

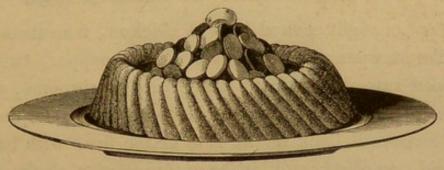
685. Force-meat border, garnished with poultry-scollops.

Butter a (lead or copper) channeled border-mould; fill it with raw poultry force-meat, cover it with a buttered sheet of paper. Set the mould in a sauté-pan, with warm water just to half its height; let the liquid boil; cover the sauté-pan, remove it back on a slow fire, so that the water is kept at the same degree of heat, without boiling: this is what is called poaching or steaming in the 'bain-marie'.

Here is the method of preparing the poultry-scollops: take three raw chicken-fillets or one turkey-fillet; trim them, season them, wrap them up with bacon, put them into a sauté-pan, with butter; let them fry on stove or in oven, turning them; taking care not to do them too much; unwrap them, transversally cut them slantwise, into scollops, which

POULTRY. — CHICKEN-BORDER, LEGS.

place in a stewpan; moisten them with white-sauce reduced, firstly with a little poultry-broth, and the raw trimmings of some mushrooms, then with a little cream, and thickened. To these scollops add either a few cooked large mushrooms transversally cut in slices, or some round slices of pickled tongue; at last, add to them a few cooked truffles of a nice black color. Warm the garnish without allowing the sauce to boil, or else keep it in the 'bain-marie'. — At serving-time, turn the border out



Draw. 239

on a dish, and put the poultry-scollops in the centre of the force-meat. Finish the sauce with the juice of a lemon, pour it over the scollops, passing it through a sieve.

686. Legs of chicken, with chaufroix-sauce.

Take twelve small chicken-legs, boned, and cooked in whitestock; when they have cooled, trim them regularly to an equal size. With their cooking-stock prepare some chaufroix-sauce (see art. 209) which let half-cool; dip then the chicken-legs one by one into this sauce, in order to mask them with a smooth layer, and range them on a bakingsheet; let the sauce cool thoroughly; then trim the legs all round, of the superfluous sauce, put a nice ruffle to their bones, dish them up in a circle on the bottom of a dish; garnish the centre with some chopped aspic-jelly.

687. Legs of chickens, 'à la Périgueux'.

Bone ten chicken-legs without splitting them, season, and fill them with a little cooked force-meat, or else with some 'quenelle' force-meat with fine-herbs; range them in a stewpan, let them boil gently in good gravy mixed with a little white wine; let them cool between two bakingsheets, then carefully trim them, range them in a flat stewpan, and moisten them with their own cooking-stock reduced to half-glaze, warm them gently; at serving-time, ornament each of them with a small ruffle, and then dish them up in a circle. Mix into the cooking-stock four or five peeled, and chopped raw truffles, half a glassful of madeira, and a little sauce; let the latter boil, pour it over the legs of chicken.

688. 'Capillotade' of chicken-legs.

Take seven or eight cooked legs of chicken, trim them, and range them into a flat stewpan; sprinkle over a little pepper, two tablespoonfuls of chopped raw shalots, and a few raw mushrooms, cut in dice; moisten them to height with white wine and gravy; let the liquid boil, immediately remove it back to the side of the fire, with hot embers on the stewpan-lid, or else keep it at the entrance of a slack oven. When the poultry is quite hot, thicken the cooking-stock with a little fine kneaded-butter, and add to it a few tablespoonfuls of madeira; boil the sauce for ten minutes more, add to it a pinch of chopped parsley. Serve the chicken-legs on a hot dish, pour over them the sauce, alternate each leg with a crust of fried bread.

689. Chicken-pie.

Cut two small chickens each into four parts; season the pieces with salt and pepper; flour them slightly. — Mask the bottom of a pie-dish with some slices of raw ham, sprinkle them over with a little pepper, a pinch of minced shalots and mushrooms. On the ham range the pieces of chicken; pour on the bottom of the dish a little cold broth, then cover the pie, proceeding as directed for beefsteak-pie (see art. 537).

690. Chicken-'timbale'.

Take two middling-sized chickens, cut each of them into five pieces, which put into a stewpan with chopped bacon; let them fry on a good fire, season them with salt and spices; when they have taken a nice color, add to them six ounces of ham or streaky-bacon, and three or four peeled raw truffles cut in thick slices; moisten them with a quarter of a glass of white wine, which let reduce quickly to glaze, then pour the meat into a kitchen-basin.

On the other hand, butter a 'timbale'-mould, sprinkle over the bottom and sides, freshly minced 'nouilles' of a nice yellow color; line then the mould with short-paste; mask this paste with a layer of hashed fresh pork, minced (*see* art. 512), pounded, and finished with a few tablespoonfuls of chopped mushrooms, and a pinch of parsley. Place the stew in



Draw. 240.

the 'timbale', leaving as little free space as possible; also mask it with a thin layer of hash, and at last with a flat of paste; quickly solder this paste to the rim of the 'timbale', and push it into the slack oven. One hour after, take it out of the oven, turn it out on a dish; make a round aperture on the top; moisten the inside with a little brown-sauce or thickened gravy, reduced with the trimmings of truffles.

691. Larded chicken-fillets, with truffles.

Trim eight or ten chicken-fillets without removing the minion-fillet of the wings, lard their smooth surfaces with fine fillets of bacon; season,

and range them side by side in a sauté-pan, of which the bottom is masked with very thin bacon; moisten _ them with butter; set the sauté-pan on a brisk fire; three minutes after, push them into a hot oven; five



Draw. 241.

minutes after, glaze the fillets with the paste-brush, so as to have them under-done, but of a nice color. Put on the centre of a dish a

mince of black truffles, Italian way (see vegetables), and thickened with a little madeira-sauce. — Round these truffles dish up the chickenfillets, setting them in an upright position, with their pointed end turned upwards; serve them.

692. Boiled pullet.

Truss a good and tender pullet with its paws brought back, rub all its surface with the pulp of half a lemon, wrap it up with thin strips of bacon, shut it up in a little cloth. Let boil a stewpanful of water; an hour previous to serving, plunge the pullet into the liquid, let it boil, without allowing the ebullition to become less violent; it requires fifty minutes at least. — At serving-time, drain it, unwrap it, set it on a warm dish; range at each end a group of cauliflowers, and at each side slices of cooked streaky-bacon; very slightly mask the breast with a little parsley-sauce, serve up the remainder in a sauceboat.

693. 'Suprème' of chicken-fillets, with quenelles.

Trim ten chicken-fillets according to the general rules, remove the stump of the wings; slightly beat them with the handle of a knife, again trim them, round on one side, and pointed at the other (see draw. 242); range them on the bottom of a sauté-pan, the bottom of which is masked with a layer of clarified and cooled butter; take care to place all the fillets in the same direction.

With the trimmings of the fillets, and the meat of the two legs of chicken, one third part of panada, a third part of butter, and one yolk of egg, prepare some force-meat; with this force-meat mould fifteen or twenty small 'quenelles' with the aid of two tea-spoons (see art. 45); let them poach in salted water, keep them by. Spread the remainder of the force-meat on the bottom of a dish in a round and regular layer, cover it with a round of buttered paper.

Cut up the body-bones and other bones of the poultry, put them into a stewpan, with a piece of butter and one onion, let them fry at a good fire; sprinkle over a handful of flour, moisten them with warm broth; add a bunch of parsley garnished with aromatics; boil the liquid thus for twenty-five minutes, so as to obtain a good white-sauce; skim its fat, and pass it through a sieve into a flat stewpan; add to it some mushroom-trimmings, let it reduce on a brisk fire, until it is at the degree requisite; thicken it then with some tablespoonfuls of raw doublecream; finish it with a piece of good butter, and thus keep it in the 'bain-marie'.

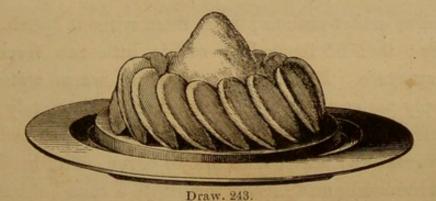
At serving-time, salt the fillets, let them poach quickly on both sides, turning them; immediately drain them. Let the force-meat on the dish poach at the entrance of the



oven; upon this force-meat dish the fillets in a circle, Draw. 242. placing them all in the same direction; range the 'quenelles' in the cavity of the circle, mask them with the sauce.

694. Chicken-fillets, with green-pease.

Take up the fillets of three chickens, carefully trim them, (see draw. 242), season, and dip them into beaten eggs, to breadcrumb them;



range them in a stewpan with melted and clarified butter; let them take color on a good fire, turning them, but keeping them under-done; serve them dished up in a circle, moisten them with butter; put in their centre a garnish of green-pease, boiled of a fine green color, at the moment, then drained, and immediately tossed off the fire with a piece of fine butter.

695. Pullet 'à la chivry'.

Truss a fine pullet with its paws within, rub it with half a lemon, wrap it up with bacon, and let it boil in a good white-stock (see art. 30); at serving-time, drain it, untruss it, place it on a dish, slightly mask it with good white-sauce reduced, mixed with a pinch of diluted currypowder; surround it then with new onions of an equal size, emptied, boiled, and filled at the last moment with a piece of 'Montpellier'-butter 'a la ravigote'.

696. Pullet-mince with tomatas.

Take the meat of a cooked pullet, remove its skin and sinewy parts, divide it into small pieces. — Put into a stewpan two tablespoonfuls of shalots, add to it a third of a glassful of vinegar, which let reduce to half; give the liquid a few bubblings up, then slightly thicken it with a little sauce; let the sauce reduce, until it is of a delicate taste; then add to it the pieces of pullet, which warm without ebullition; finish the mince with a pinch of chopped taragon, dish it up, surround it with a circle of gratinated tomatas.

697. Pullet-pinions.

Singe twelve pullet-pinions, bone them without opening them, salt them interiorly; then fill the hollow with a little raw force-meat, and sew up the aperture. Blanch the pinions in warm water for a few minutes, simply to let them set; drain them immediately, trim them, pluck them carefully; range them in a flat stewpan, spread with bacon, and minced vegetables; moisten them, to cover, with broth, the fat of which has not been skimmed; cover them with a round of buttered paper, and boil them gently. — At serving-time, drain them, dish them in a group into the centre of a border of rice with gravy, or of risot, dished up; mask them with a little thickened good gravy, or else with whitesauce.

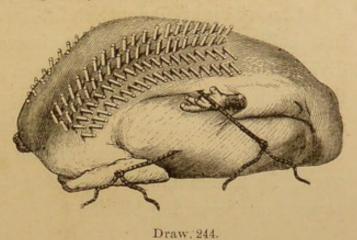
698. Larded and braised pullet, 'à la Montglas'.

Poultry and game are not so easily to be larded as butcher's meat, for the double reason, that their meat is more difficult to pierce, and that the rows of bacon are always inclined. In order to lard a piece of poultry well, its breast must be singed carefully, in order to let the skin and meat set; but previous to being larded, the meat must have well cooled. The method of larding is the same, that already has been described (see art. 36), only the form is a different one.

Previous to being larded, the pullet must be drawn, and trussed with its paws brought back (see drawing 244).

Place the pullet in a stewpan spread with the remains of bacon, and with minced vegetables; let it boil short of moisture, glazing it to a nice color.

On the other hand, prepare a 'montglas' (see art. 40) composed of cooked pickled tongue, truffles, and mushrooms; place this garnish



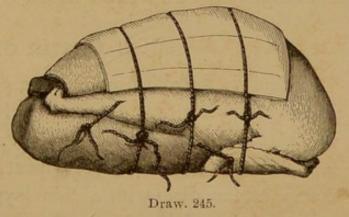
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in a little stewpan, thicken it with a few spoonfuls of reduced good 'béchamel'-sauce. Drain the pullet, untruss it, dish it up with the 'montglas' all round; pass its cooking-stock through a sieve, skim off its fat, and pour it over the pullet.

699. Barded capon, 'à l'ivoire', with mushrooms.

Singe and draw the capon; fill its body, either with bread-stuffing, or with veal force-meat; but in either case mixed with the chopped stems of some fresh mushrooms.

Mask the capon's breast with a large strip of bacon, slightly chiseled; tie it round with thread (see the draw. 245); place the capon in a stewpan, moisten it just to height, with unskimmed broth; add to it a bunch of aromatics and some spices; boil it on a slow fire for fifty or



sixty minutes. When it is at the requisite degree, take it off; with its cooking-stock, prepare a little white-sauce (see art. 139); skim off the fat, let it reduce with the liquor of a few mushrooms, thicken it with a liaison of two yolks of eggs. — At serving-time, unwrap the capon,

dish it up, surround it with a garnish of cooked mushrooms, pour over the sauce, and serve it.

700. Pullet-livers in wrappers.

Choose eight fine pullet fat-livers, remove their gall, plunge them into boiling water, drain them immediately, when they have set; then divide each of them in two, season them with salt, and spices, mask them with a little cooked fine-herbs, wrap them up separately in small sheets of paper, cut as for lamb-cutlets, and oiled; range them now on a gridiron, let them warm on hot ashes, or else at the entrance of the oven, for fifteen minutes, turning them, but taking care to prevent the paper from becoming black.

701. Pullet-livers, sautés.

Choose some good pullet-livers, from which remove their gall. — Chop an onion, let it fry with butter, without allowing it to take color; add to it the livers, and a bunch of parsley, garnished with aromatics; season, and toss them on a brisk fire, till they have well set; then remove them, and dish them up — Pour into a stewpan half a glassful of white wine, and a little gravy; let the liquid reduce to half, thicken it with a piece of butter, kneaded with a little flour and curry-powder; immediately pour the sauce over the livers, passing it through a sieve.

702. Gratin of pullet-livers.

Remove the gall from a dozen pullet fat-livers; divide each of them in two; season them, let them fry in a pan, with butter on a brisk fire, in order to set it, — At the bottom of a gratin-dish, and all round it, form a ring of raw force-meat, about an inch high; mask then the centre of the dish with a thin layer of grated bacon, mixed up with two tablespoonfuls of raw fine-herbs: chopped onions, mushrooms, and parsley; range the livers in a group upon this layer, sprinkle over them fine-herbs, mixed up with bread-crumb, moisten them with melted butter, then push the dish into a hot oven. Bake the livers and forcemeat for ten or twelve minutes; when the dish is taken out of the oven, drain its fat; moisten the livers with some spoonfuls of light brownsauce, mixed up with the juice of a lemon, and a pinch of chopped parsley.

703. Stock-pot fowl, with curry.

A fowl boiled in the stock-pot has the double advantage, of contributing highly to the goodness of the broth, and at the same time giving a very good appreciable dish, which may be served after the beef, without much pains or cost.

Plunge a good, fat fowl into the stock-pot broth, an hour after it has been skimmed. — Half an hour previous to removing the fowl, prepare a little white-sauce (*see* art. 139) add to it two tablespoonfuls of curry-powder; when it is at the degree requisite, pass it through a sieve.

Untruss the fowl, disengage both its legs, divide each of them in two, having first removed the paws; cut then one fillet off each side of the breast, in order to be able to get five pieces; range these pieces, as well as the legs, in a stewpan; skim the fat off the sauce, which pass through a sieve, over the meat; let it simmer for a quarter of an hour, then thicken the stew with two yolks of eggs, diluted with a little cream, and dish it on a layer of rice, kept rather consistent.

704. Stewed fowl.

Choose a large and fat fowl, singe it, draw it, wipe its interior with a cloth; break the breast-bone with the point of a knife, in order to be able to remove it. — Prepare a fine mince of lean veal or pork, and bacon by halves, then with a piece of raw ham, a little handful of softened bread-crumb pressed out, a pinch of chopped onion, and another of chopped parsley; with this stuffing fill the interior of the fowl; sew up the breast, and the opposite aperture, truss it with its paws brought back.

Melt in an earthen stock-pot half a pound of chopped bacon, to which add the fowl; let it take a light color on all its surface. Add to it a bunch of parsley garnished with aromatics, a clove of garlic, a handful of morils or dry mushrooms, a large tomata cut in four pieces, some spices, and last of all, two boned calf's feet, boiled in water for twenty

THE HOUSEHOLD COOKERY-BOOK.

minutes; now moisten the fowl with a large glassful of white wine; at the first bubbling, remove the stock-pot back on hot ashes, surrounding it just to half its height; cover it with a common plate, half-filled with hot water: during three or four hours the liquid must only simmer; two hours after, add to the fowl fifteen small onions, and a large carrot cut up, both of which raw; keep up the ebullition at the same degree, until the vegetables and fowl are done; then drain the fowl, untruss it, dish it up with the vegetables all round; carefully skim the fat off the cooking-stock, pour it on the dish, passing it through a sieve.

705. Stock-pot fowl, with fine-herbs.

Take a fowl boiled in the stock-pot; drain it, divide it into six pieces; which range in a flat stewpan. — Let fry, in a stewpan with butter, three tablespoonfuls of chopped onions, and shalots; add to them two handfuls of dry mushrooms previously softened, and chopped, then a bunch of parsley garnished with aromatics; when the mushrooms have reduced all their moisture, sprinkle over a pinch of flour, moisten them with a little white wine, and gravy; stir the sauce until ebullition, then remove it back to the side of the fire; ten minutes after, skim its fat, pour it on the poultry cut up; add to it a few spoonfuls of cooked lean ham, or of pickled tongue cut in small dice; let the stew simmer for ten minutes; finish it with a pinch of pepper, the juice of a lemon, and with chopped parsley; dish it up, and serve.

706. Stock-pot fowl, in marinade.

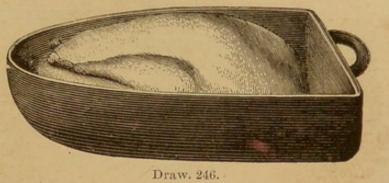
Boil a good fowl in the broth of the stock-pot; let it half-cool, then divide it in four pieces; remove the skin and bones as much as possible, then again divide every one of the pieces in two; put them into a kitchenbasin, season them, sprinkle over some chopped parsley, moisten them with the juice of two lemons, let them macerate thus for half an hour. Twelve minutes previous to serving them, dip the pieces one by one into some frying-paste, in order to plunge them in plenty of hot fryingfat; when the paste is dry, and of a nice color, drain the pieces of fowl, sprinkle over a little salt, dish them up.

707. Goose roasted in the oven.

Only young and tender geese must be roasted on the spit; as soon as they are advanced in age, it is preferable to roast them in the oven; in this case, one must take care not to keep the meat under-done, else it would be tough; it must be thoroughly done.

Singe a goose, draw it, keeping the fat and giblets by; carefully wipe the interior. — Prepare a mince of fresh pork, add to it two chopped onions fried slightly, a piece of softened bread-crumb, a pinch of chopped parsley or sage, and two whole eggs; season it; with this

stuffing, fill the body of the goose; sew up its apertures, truss it, place it in a roastingpan, of enameled cast-iron, of proportionate size, the bottom of which is masked with the cut fat of the goose; add to



it some tablespoonfuls of hot water; salt the goose, cover it with a sheet of buttered paper, let it roast in a slack oven, basting it repeatedly, and turning it; when it is done, drain it, untruss it, dish it up; pour a little gravy into a roasting-pan, let it boil, skim off its fat; pass it through a sieve, serve it separately.

Goose, roasted in the oven, may be served with a garnish of chestnuts cooked with gravy, of savoy-cabbage, or sour-crout.

708. Stock-pot fowl for a salad.

Having boiled a fowl in the stock-pot, let it cool, divide it in pieces; remove the skin and bones of the meat, which cut into irregular small pieces, kept not too thin; season them with salt, pepper, oil, and vinegar. — Prepare a vegetable-salad cut in dice (see art. 407), representing double the volume of the poultry; season it; an hour after draining it; thicken it with a little limed mayonnaise (see art. 197).

Decorate the bottom, and the sides of a charlot-mould with gerkins, whites of eggs, and beetroots, all of which cooked; dip these pieces into half-set aspic-jelly; then line the mould with a thick layer of jelly; fill the hollow with alternate layers of vegetables and poultry; keep the mould on the ice for full an hour, then dip it into warm water, and turn the salad out on a dish.

709. 'Pain' of stock-pot fowl.

Pound the meat of the breast of a boiled fowl; add to it a third of its volume of panada; season it with salt and nutmeg, introduce into it four or five tablespoonfuls of good 'béchamel'-sauce, and at last, eight raw yolks of eggs; pass the preparation through a sieve or tammy; put it into a kitchen-basin, work it for two minutes with a spoon, then pour it into a little mould of round shape, provided with a cylinder, and previously buttered; place the mould in a stewpan with boiling water, going just to half its height; let the preparation poach in the 'bain-marie', without ebullition, for three quarters of an hour; then take the stewpan off the fire. — At serving-time, turn the 'pain' out on a dish; mask it with mushroom-sauce.

710. Goose-giblets with vegetables.

Take two clean goose-giblets, that is, when the gall has been removed from the liver, as well as the crop from the gizzard; keep the liver by; then singe the pinions, and feet, divide the neck and gizzard. Put the meat into a stewpan, with a little melted goose-fat, a quarter of a pound of cut streaky-bacon, six small onions, a bunch of parsley garnished with aromatics, and a little salt; let it fry, stirring it; when it has taken color, sprinkle over a spoonful of flour; four or five minutes after, moisten them to cover with broth or hot water; stir the liquid until ebullition, then remove it back to the side of the fire; fry the meat, for three quarters of an hour, on a very slow fire.

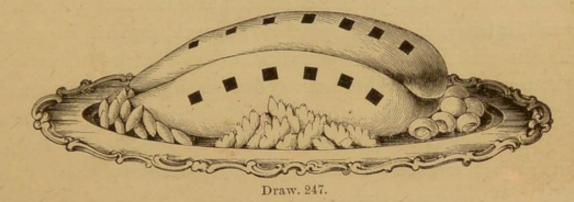
Cut, either in balls, or to the shape of corkscrews, some good carrots, and the same quantity of turnips; cut them with the aid of a columntube: if the carrots are not very tender, they must be blanched previously; let the turnips fry on a brisk fire in a pan with butter, salt, and a pinch of sugar. Mix the carrots and turnips now into the stew, add to it a pinch of white pepper: the vegetables and meat should be done at the same time.

POULTRY. - STUDDED FAT-LIVER.

There may also be added to the stew raw and cut potatoes; in this case they must be added, when the other vegetables are nearly done. Twelve minutes previous to serving, let the goose-livers fry in a pan with butter; season them, divide, and mix them up with the stew; which dish up, having removed the bunch.

711. Studded fat-liver.

Choose a fine fat-liver, kept whole; stud both its parts with a line of raw truffles, cut in fillets, which are square on one end, and pointed



at the other. Season the liver, mask it with strips of bacon, then wrap it up in a sheet of buttered paper, setting it on the trimmings of the truffles; place it on a baking-sheet with upturned rim, moisten it with butter, let it bake in a slack oven for thirty-five or forty minutes, repeatedly moistening the paper. — At serving-time, unwrap the liver, dish it up, surround it with a garnish composed of 'quenelles', mushrooms, truffles, etc: two species of garnish will do. Mask the bottom of the dish with a little brown-sauce, reduced with wine; send up the remainder in a sauceboat; the garnishes mentioned may be replaced by Périgueuxsauce; if this be the case, the sauce is poured round the fat-liver.

712. Scollops of fat-liver, to the minute.

Take a good goose fat-liver; separate the two parts, divide them in slices of the same thickness and dimension; slightly beat them, regularly trim them, season and flour them; range them in a flat stewpan, the bottom of which is masked with clarified butter kept very warm; fry the scollops on a brisk fire, turning them; drain, and dish them up in a circle; mask them with a little good brown-sauce, and serve them.

713. Duck with turnips.

Singe and draw a fine large duck, wash it inwardly, wipe, and truss it with the legs inside; put it into a stewpan with chopped bacon, and two small onions; fry it over a slow fire, season, moisten to three-parts height with wine and broth; let the liquid boil, add to it a garnished bunch, and draw the stewpan on the side of the fire; stew the duck with hot ashes on the lid; half an hour after, thicken the stock slightly with a little brown-sauce.

On the other hand, prepare a garnish of good turnips, (whole, if small; and, if large, divided in quarters); blanch, drain them on a cloth, let them take color in a frying-pan with lard on a brisk fire, and season with salt, pepper, and a little sugar. When the duck is three-parts done, add to it the turnips, and continue gently boiling, till the last moment; then drain the duck, and dish it up. Remove the fat from the sauce, take the bouquet out, and pour the garnish round the duck.

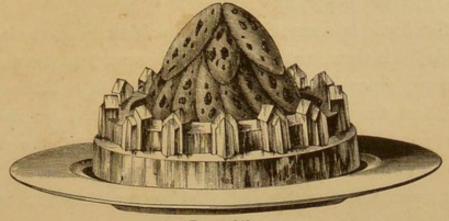
714. Ducks with olives.

Draw two young ducks, singe them, truss them, let them blanch in boiling water for a few minutes; then drain, and put them into a stewpan with melted bacon, let them fry until they have taken a fine color; then moisten them, just to height, with broth; add to this a bunch of parsley garnished with aromatics, one onion, one carrot, and some peppercorns; give the liquid a few minutes' ebullition; remove the stewpan back on a slow fire, finish braising the ducks quite gently, turning them from time to time, then drain them on a baking-sheet, and untruss them; lighten the cooking-stock with a glassful of white wine, let it boil, skim off its fat, pass it through a sieve, let it reduce to half-glaze; thicken it with a little brown-sauce or kneaded-butter; add to it four dozen large olives, blanched and stoned; dish up the ducks, baste them with sauce and garnish.

715. Potted fat-liver, with jelly.

Keep for two hours, on the ice, a jar or case of Strasburg-fat-liver; then open it, and remove the fat from off its top; then, with the aid of an iron-spoon, which is dipped into very warm water, cut the contents of the jar, from top to bottom, into pieces of an oblong shape, not too thick.

On the other hand, pour some fine aspic-jelly into a border-mould, keep the jelly on ice, until it has got very firm ; then turn it out on a cold

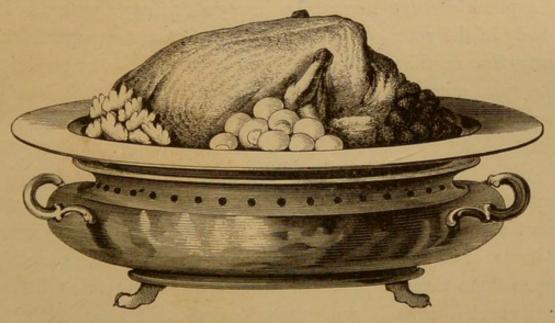


Draw. 248.

dish, having dipped the mould into warm water. Dish the fat-liver pieces in a pyramid into the centre of the aspic-jelly, and immediately serve it.

716. Braised duck, garnished.

Choose a large and good duck, drawn and cleansed well; fill the



Draw. 249.

hollow of the breast with a bread or meat-stuffing; sew up the skin of the breast. Turn over the feet of the duck, in order to slip them along the drumstick; then truss it, put it into a stewpan with butter or melted

THE HOUSEHOLD COOKERY-BOOK.

bacon, let it take a little color on a slow fire, turning it; place it with its breast uppermost, surround it with some vegetables, season it, moisten it with a glassful of broth; let the liquid reduce to glaze. Moisten the duck again, to half its height, with broth and white wine, cover it up with bacon or greased paper, and braise it.

When the duck is done, its cooking-stock should be reduced to half-glaze; drain it then, untruss it, dish it up; pass the cooking-stock through a sieve, skim off its fat, thicken it with a little good brownsauce. Surround the duck with a mixed garnish, or simply with a garnish of vegetables; moisten it with a little sauce, the remainder of which serve up in a sauceboat. — The dish is represented by the drawing (249), as set upon a hot-water dish; let me recommend this method for all hot dishes, that are to figure on the table.

717. Young-duck, roasted.

Choose a good fat young duck, singe it, draw it; chop its liver, and crop, with an equal volume of fresh bacon; season the mince, add to it a pinch of chopped onion, and parsley, a handful of grated breadcrumb, a pinch of sage-leaves, and one yolk of egg; with this stuffing fill the body of the young duck, truss it, put it on the spit, let it roast for twenty-five or thirty minutes, basting it with butter; salt it, take it off the spit, untruss it; dish it up, garnish it with halves of lemon. Serve separately a sauceboatful of good gravy.

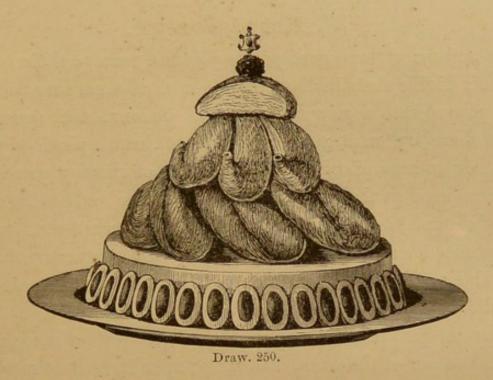
718. Ducks, hunter's way.

Truss two or three ducks, put them into a stewpan with butter, let them roast at a moderate fire. Let the livers of the ducks fry with some poultry-livers, or some slices of calf's liver; when they have cooled, pound them, pass them through a sieve; mix up with this purée a little glaze, and then garnish with it some bread-crusts, cut to an oblong shape, and fried.

The draw. (250) joined to this article, represents this entrée placed on a bottom, serving it as a stanchion; yet this bottom is not indispensable, and may be omitted.

POULTRY. - DUCK-SALMIS.

Fix to the centre of a dish a column or pyramid in fried bread; mask it with quenelle force-meat, and thus let it poach at the entrance of the oven. At serving-time, carve the ducks, trim the pieces, symmetrically, dish them up around the pyramid, placing the fillets on the legs, and a breast-piece on the top; but the last must be fixed to the pyramid in bread, by the aid of a silver 'hâtelet'-skewer, garnished with a round truffle. Mask the ducks with a little brown-sauce, reduced with madeira-



wine; mix up with the superfluous sauce some blanched olives, and then pour it into the sauceboat; range the crusts all round the dish, and serve it.

719. Salmis of young duck.

Roast a young duck in a stewpan, with butter, without any other moisture; keep the liver by. When the young duck is at the degree requisite, drain it, cut it in pieces, which trim, and range in a stewpan. Put the trimmings into the stewpan, wherein the young duck has been fried, add to it two glassfuls of red claret, a bunch of aromatics, some mushroom-trimmings; cover the stewpan, set it on a brisk fire; five or six minutes after, pass the liquid through a sieve, skim off its fat, thicken it with a little kneaded-butter or brown-sauce; pass this sauce, through a sieve, over the pieces of the young duck, and keep them warm. On the other hand, mince two onions, let them fry with butter in a stewpan; when they have taken a fine color, season them, moisten them with a little gravy, and finish doing them on a very slow fire; then add the liver of the young duck, and two seasoned poultry-livers; fry them with the onions, then pound them together, and pass them through a sieve. Dilute the purée with the sauce; dish up the duck, mask it with the sauce, surround it with crusts of fried bread.

720. Hot pigeon-pie.

Singe and draw three good young pigeons, remove their feet, necks, and pinions; divide their bodies, cutting each of them into three pieces; put these pieces into a stewpan with the pinions, and some chopped bacon, let them fry on a good fire; add to them a pinch of pepper, a little salt, six ounces of raw ham, a bunch of parsley garnished with aromatics; as soon as they have taken a nice color, add to them a tablespoonful of chopped onion, fifteen plucked raw mushrooms, cut in two; let the stew toss for some minutes, moisten it with a quarter of a glassful of white wine; when the liquid has reduced, remove the stew off the fire, and allow it to cool.

Prepare the pie, proceeding exactly, as said for hot lark-pie. When the pie is taken out of the oven, dish it up; open it on the top by cerning the cover; moisten the meat with a little thickened and good gravy.

721. Stuffed-pigeons' fillets.

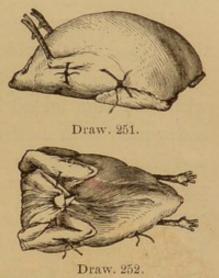
Take up the fillets of five pigeons, remove their minion-fillets, and trim them of the epidermis; beat them with the wet handle of a knife, split them on the side, so as to open them without separating the parts; season them with salt and spices.

Chop the trimmings, as well as the minion-fillets, with their same volume of fresh bacon; mix into this mince the cooked and chopped pigeon-livers, a small piece of lean cooked ham, and three or four tablespoonfuls of cooked fine-herbs, composed of onion and shalots, mushrooms and truffles; thicken the preparation with a little melted glaze; as soon as it has cooled, stuff with it the pigeon-fillets; press them slightly, immediately dip them into beaten eggs, mixed with a little melted butter; breadcrumb them, range them on the gridiron, and broil them on a very slow fire for a quarter of an hour, turning them; dish them up round a garnish of chicory with gravy, or a garnish of green-pease, alternating each of them with a crust of fried bread, glazed with the paste-brush.

722. Roast pigeons.

Pigeons must only be roasted, when young and tender. — Singe three or four pigeons, draw them, cut off the end of their pinions, and

feet, remove the necks; put the liver back into the interior; truss them with two hooks, folding over the skin of the breast (see draw. 251), wrap them up in thin strips of bacon, tie them with thread, file them on to a skewer from the side, and rather slantwise; let the pigeons roast at a brisk fire for twenty-five minutes, basting them with butter; when they are done, salt them, take them off the spit, untruss, and dish them up, leaving the bacon on their breast, and pouring a



little gravy on the bottom of the dish. — Wood-pigeons are roasted according to the same method.

723. Broiled pigeons.

Singe, draw and truss, three young pigeons; split them along the back from one extremity to the other, so that they can be flattened with the aid of the cutlet-bat; when their interior has been removed on both sides, season, and roll them in melted butter; breadcrumb them, and let them broil at a slow fire; serve the pigeons with a little good gravy.

724. Pigeons, 'à la Toulouse'.

Chop half a pound of streaky-bacon, mix it up with an equal volume of chopped mushrooms, a pinch of shalots, and a little chopped parsley; a handful of bread-crumb, and a whole egg; with this stuffing fill the body of three fine pigeons, previously drawn; truss them with their feet underneath the skin; wrap them up with thin strips of bacon, which

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fasten with thread, then file the pigeons on a little iron-skewer, piercing them through their sides; put them on the spit, and let them roast at a good fire for twenty-five minutes; when done, take them off the spit, untruss, and dish them up, mask them with a garnish composed of little 'quenelles', mushrooms, and poultry-livers, basted with a little whitesauce, reduced with the trimmings of the mushrooms and a little wine. — These pigeons may be served also with some Périgueux- or tomata-sauce.

725. Compôte-pigeons.

Choose three young live pigeons, bleed them on the neck, gathering their blood, with which mix two tablespoonfuls of vinegar, in order to keep it liquid. — Pluck the pigeons, singe them, draw, and truss them with their legs folded back, and slipped beneath the skin; place them in a stewpan, with butter, half a pound of streaky-bacon cut in squares, and fifteen tender small onions; set the stewpan on a good fire, let the pigeons and vegetables fry, tossing them until they have taken a nice color; slightly salt them, sprinkle over a handful of flour; two minutes after, moisten them to cover with white wine and broth; add to them a bunch of parsley garnished with aromatics, and a pinch of pepper; let the sauce boil, remove it back to the side of the fire. At the last moment, add to them the livers.

When the pigeons are done, untruss them, and dish them up; surround them with the garnishes; remove the bunch out of the sauce, which then thicken with the pigeons' blood; pour the sauce over the pigeons, passing it through a sieve.

726. Pigeon-cutlets, in ruffles.

Singe and draw four young pigeons, cut them in two, along all their length; remove all the bones from the back and body, remove the pinion, bone the thick part of the leg, leaving but the end; then cut the paw at the juncture, whereupon split the skin of the pinion, at half its height; slip the finger beneath the skin, in order to let the end of the pinion-bone pass by this aperture, and keeping it within; slightly beat the halves of pigeons with the cutlet-bat, and season them; let them fry slightly, on both sides, in a stewpan with butter.

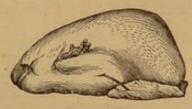
POULTRY. - COMPÔTE-PIGEONS.

On the other hand, prepare some fine-herbs (see art. 41), composed of shalots, onions, mushrooms, truffles, and some spoonfuls of cooked ham, chopped with the pigeon-livers, previously cooked; season this preparation, mix it up with the same volume of pounded fresh bacon, and a pinch of chopped parsley. Mask the half-pigeons, on both their sides, with a layer of this preparation; fold these cutlets then up in oiled half-sheets of paper (see draw. 113, 114); range these ruffles on a gridiron, the surface of which is masked with an oiled sheet of strong paper; let them warm on hot ashes, or else at the entrance of the oven, for twelve or fifteen minutes, but without blackening the paper; then dish them up.

727. Pigeons with small onions.

Truss three tender pigeons with their feet folded back, and introduced beneath the skin, by either one or the other of the methods

represented by both the drawings; put them into a stewpan with a quarter of a pound of chopped and melted bacon, let them fry for a few minutes, add to them three dozen raw small onions; salt the pigeons and vegetables, remove the stewpan back on a more moderate fire, or to the entrance of the oven, till the pigeons are done; untruss them now, dish them up, and surround them with the small onions. Pour into a stewpan half a glassful of broth or gravy, let the liquid boil,



Draw. 253.



Draw. 254.

skim off its fat, very slightly thicken it with a little piece of kneadedbutter; pass this sauce then, through a sieve, over the pigeons.

728. Roast saddle of young wild-boar (marcassin).

If wild-boar is to be roasted, it must be a very young animal, that is tender, fat, and not more than eight or ten months old. If the meat is tender, it is indeed excellent; but if tough, it is detestable. Choose a small saddle, covered with a layer of fat, trim it squarewise, cutting the ribs short; place it in a deep dish, pour over it a pint of cooked marinade; let it macerate for two or three days, turning it from time to time; then drain it, wipe it, let it roast either on the spit, or in the oven, giving it from an hour and a quarter, to an hour and a half, and basting it repeatedly with fat; when it is three-parts done, moisten it with a few spoonfuls of the marinade; at serving-time, drain it, and dish it up. Pass through a sieve the stock of the dripping-pan, skim off its fat, add to it a little good gravy, let it reduce to half, then pour it on the saddle; serve separately a sauceboatful of currant-jelly.

729. Wild-boar's-head.

The head of a wild-boar, boiled in its natural state, is to my thinking preferable to any other preparation; stuffed boar's head is naturally a more luxurious dish, but its preparation is difficult and expensive. — First of all, the boar's head must be burnt or scalded,* in order to remove the hair, or bristles; then disengage the meat from the end of the muzzle, in order to saw off its extremity; make an incision into the middle of the skull in the shape of a cross. The tongue of the boar must be left in its place, carefully removing the tube, and cleansing well the interior of the throat; for this proceeding, the boar's head must be cut with its neck very long, this part being the most relishing one.

Rub the meat of the neck with saltpetred salt, place it in a basin, pour on vinegar, add to it some aromatics, keep it in the cool for three days. The eve before the day, when the boar's head is to be served, drain it from this souse, wrap it up in a cloth, which tie up; place it in a braising-pan, surround it with aromatics, onions, carrots, peppercorns, juniper-berries, and salt; add to it the ears wrapped up separately. Moisten the meat to height with vinegar and water, let the liquid boil, remove it to the side of the fire; boil the boar's head quite gently, from four to six hours, according to its being more or less tender; drain, and

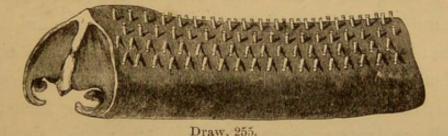
^{*} If one would scald the boar's head, either to scrape off its bristly hair, or to singe this with charcoal; it must first be rubbed with powdered rosin, but in such a manner, that the powder may penetrate to the root of the hair.

GAME. - VENISON, WILD-BOAR.

unwrap it, refresh the cloth, wrap it up again, let it cool for eight or ten hours in its natural position; then unwrap, and trim it; cut straight the neck-parts, put the ears back into place, sticking them on with a skewer, cementing the jointures with butter. Entirely glaze the surfaces, set the boar's head on a long dish; adapt to each side of the muzzle two tusks imitated in butter, in order to give it, as much as possible, its original physiognomy. Mask the skull, on the opened part, with a rosette of aspic-jelly. — The meat of the neck being the best, it is first served; it must be cut in thin slices, and is served with Cumberland-sauce (see art. 203).

730. Larded saddle of venison, roasted.

When the saddle is not very fat, the fillets, after removing their skin, may be larded with bacon; but it must previously be left to macerate, for several hours, in a cooked marinade.



A saddle of venison may be roasted, either in the oven, or on the spit, basting it with butter; it requires nearly two hours' cooking.

The roast saddle may be served with a madeira-sauce, finished with two spoonfuls of currant-jelly, and a pinch of lemon-sugar, grated on the rind. The saddle may also be served with a Cumberland-sauce (see art. 203).

731. Broiled brisket of young wild-boar.

Boil the brisket of a young boar in some vinegar-marinade (see art. 729); when it is taken out of this stock, bone it, and let it cool with a light weight on; then trim it, roll it in butter, and breadcrumb it; let it broil thus, at a slow fire, for twenty-five minutes; serve it with some poivrade-sauce. — Briskets of small, tender, and fat, young wild-boar

(marcassin) can be broiled, when raw; only let them be macerated for a few hours, then wipe them well, and broil at a very slow fire.

732. Venison-chops.

Cut the chops not too thin, remove the bones, but leaving the fat adhering; season them with salt and pepper, range them in a kitchenbasin, baste them with oil, let them macerate for twenty-four hours; at serving-time, broil them for twenty minutes, at a good fire, turning them; dish, and glaze them simply with the brush; serve them either with fried or mashed potatoes; but in any case, serve separately some fresh butter.

733. Broiled Doe-cutlets.

Cut six fine cutlets off a breast of doe, simply removing the chinebone; trim the other end of the bone, very slightly beat the fillets, in order to break the grain of the meat; season, and range them on a dish, pour over some good oil, mask them with a minced onion, and some parsley-leaves: let them macerate thus for two hours, in a cool place. — A quarter of an hour previous to serving, range the cutlets on a gridiron, let them broil, on both sides, at a good fire, turning them; place them on a hot dish, pour over them some piquant-sauce, finished with two spoonfuls of currant-jelly.

734. Roebuck-cutlets, 'à la Périgueux'.

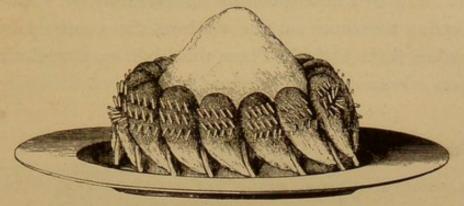
Trim eight roebuck-cutlets, season them, range them in a sautépan with butter or oil, and let them fry; when done, drain off their butter, pour over a few tablespoonfuls of glaze, let the liquid reduce, then take them off the fire, and dish them in a circle. Fill the central hollow with a garnish of small game-quenelles, which slightly mask with 'Périgueux'-sauce, the remainder of which send up in a sauceboat.

735. Larded roebuck-cutlets, with chestnut-purée.

Cut ten or twelve roebuck-cutlets, trim them, lard them with bacon all on the same side; range them on the bottom of a flat stewpan, the

VENISON. - CUTLETS, AND SADDLE, OF ROEBUCK.

bottom of which is masked with trimmings of bacon and some minced vegetables; season, and moisten them with a little gravy and white wine; let them braise thus, short of moisture; in the last place, glaze them with the paste-brush, then dish them up in a circle, and fill the centre with a



Draw. 256.

purée of chestnut; pour over the latter a little glaze, serve separately some good madeira-sauce.

736. Saddle of roebuck, with truffles, and macaroni.

Lard the fillets of a saddle of roebuck; place it in a baking-sheet



Draw. 257.

spread with vegetables; salt it, moisten it with half a bottle of white wine, let it bake, basting it.

On the other hand, prepare a garnish of cooked macaroni cut short, and mixed with some truffles shred in large 'julienne'. Thicken this garnish with a little brown-sauce, reduced with the cooking-stock of the roebuck. Place the saddle on a dish, surround it with the garnish; glaze it with the aid of the paste-brush, and serve it.

737. Venison-hash.

Cut into small, and thin slices, the meat of a piece of roast-venison, having cooled; range these slices in a stewpan, and keep them covered.

On the other hand, take the venison-gravy, having remained in the dish or fallen into the dripping-pan, mix up with it half a glassful of madeira, let it reduce to half-glaze, thicken it with a little arrowroot, diluted cold; give the sauce a few bubblings up, and finish it with a piece of glaze, and two tablespoonfuls of currant-jelly. When the jelly has melted, pour the sauce on the venison-slices cut up; warm them, without allowing them to boil. Place the hash on a well-warmed dish, which set upon a hotwater-dish (*réchaud*), and serve.

738. Hash of roebuck.

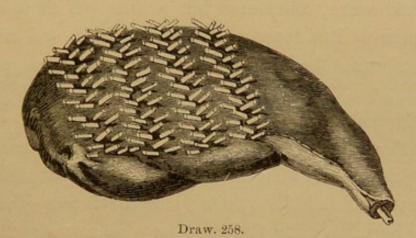
Take a piece of roasted saddle, or quarter, of roebuck, carefully trim away its sinewy parts; cut the meat in thin and narrow slices. — Pour into a stewpan a glassful of brown-sauce, or thickened gravy; let it reduce one third, adding gradually a few spoonfuls of good vinegar, and at last, a spoonful of currant-jelly; give the sauce a few bubblings more, add to it the slices of roebuck; sprinkle over the latter a pinch of pepper, remove the stewpan back on a slow fire, so as to warm the meat without ebullition, and keeping the stewpan covered. — At serving-time, place the stew in a well warmed dish, surround it with fried breadcrusts, glazed with the paste-brush.

739. 'Chaufroix' of roebuck.

For this preparation it is convenient to have at disposal half of a roasted or braised saddle of roebuck; if none such be handy, the cushion of a quarter of roebuck may be employed, but the fillets are preferable. However this may be, cut the meat in slices not too thin, trim these to an equal dimension: a dozen will be required at least, mask them with brown -'chaufroix'-sauce (*see* art. 206), dipping them one by one, by the aid of a large fork : they must remain coated with a layer of the sauce; range them gradually at intervals on a baking-sheet, and let the sauce cool; then remove the fillets, trim, and dish them in a circle on a layer of aspic-jelly, set on the bottom of a dish; fill the centre with chopped aspic-jelly.

740. Roast haunch of roebuck.

Saw off the end of the bone of a leg of roebuck, round it on the opposite extremity, having removed the bone of the 'quasi'; then remove the sinewy skin on the side opposite to the cushion, and let the meat macerate, for five or six hours at most, in a cooked marinade (*see* art. 44); then drain, and lard it with bacon, either transversally or lengthwise. — If the haunch is to be roasted on the spit, pierce it through with



an iron-skewer, which fix to the spit at both extremities. If it is baked in the oven, place it in a baking-sheet, moisten it with butter, and let it roast, from forty-five to sixty minutes, according to its size.

A roast haunch of roebuck may be served with currant-jelly, poivrade-sauce or light piquant-sauce : the knuckle-bone of the leg must be trimmed and decorated with a ruffle.

741. Hare-boudins, with olives.

Prepare a 'quenelle' force-meat with a fillet of raw hare, and the heart and liver cooked; when it is finished, divide it into equal parts of the size of an egg; put these parts on the floured table, roll them with the hand to the shape of corkscrews, flatten them with the blade of the knife, in order to give them an oblong shape : a dozen of them is requisite. Let these 'boudins' then poach in salted water, drain, and let them cool; dip them into beaten eggs, and breadcrumb them; let them fry with butter, in a flat stewpan; dish them up in a circle; pour into the centre some olive-garnish.

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742. Hare-fillets with 'quenelles'.

Trim the two fillets of a hare, removing the epidermis, cut them slantwise across, dividing each of them into five pieces; moisten them, slightly beat them, trim them to the shape of poultry-fillets, season them with salt and pepper. — Pour into a flat stewpan some melted butter, range the fillets in this stewpan, placing them side by side. — With the bones and remains of the hare, prepare a little game-gravy, and with it, a little succulent sauce, thickened but a little. With the trimmings of the fillets prepare a little force-meat (*see* art. 123), and with this, form small 'quenelles' with the aid of a teaspoon; let them poach in salted water.

A few minutes previous to serving, fry the fillets on a brisk fire, turning them: they must have set without being dry, and remain juicy in the interior; drain, and moisten them with four spoonfuls of the sauce, previously prepared, and dish them; pour over them the remainder of the sauce. — The fillets thus prepared may be served with a garnish of truffles, olives, mushrooms, or even chestnut-purée.

743. Stewed hare 'à la daube'.

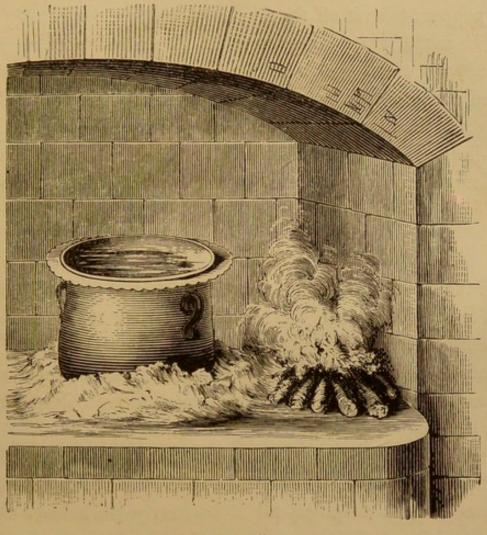
When it is clear, that a hare is tough, the only means to make convenient use thereof is, to prepare it in 'daube'; in this condition, it furnishes an excellent dish, especially if it is large and fleshy.

Cut into large pieces the shoulders, back, legs, neck, and head, of the hare; keep by, for after-use, the blood, liver, kidneys, and lungs; lard the meat with raw fillets of ham, and season them; add to this a bunch of aromatics, and a piece of dry orange-peel; moisten them with half a bottle of white wine, let them macerate in this seasoning for full twenty-four hours.

Choose an earthen stock-pot, that has been used already; mask the bottom and sides with strips of fresh bacon; place on the bottom a few small onions, and two or three cloves of garlic, then the head, brisket, the neck and shoulder-pieces, of the hare; add to them a boned and blanched calf's-foot, and a piece of raw ham: the legs, as well as the back, of the hare must be put on the top. Pour the marinade on the

GAME. - HARE, À LA DAUBE.

meat, which cover with a large piece of fresh pork swarth. Set the stock-pot on the fire; at the first bubbling of the liquid, remove it back on hot ashes, surrounding it up to half its height; cover it with a round of strong paper, then with a common plate, half-filled with water; place on this plate any weight, so that the vapor of the meat may not escape; boil the 'daube' for four or five hours; do not remove the stock-pot off the fire previous to having ascertained, that the



Draw, 259.

meat is well done; but half an hour beforehand, add to it the liver, and heart, the kidneys and lungs, of the hare. — At serving-time, remove the pieces of meat with the aid of a fork, place them on a deep dish; carefully skim the fat off the cooking-stock, which pour on the meat, keeping back the vegetables, spices, and aromatics.

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744. Hare with 'nouilles'.

Take the cooked meat of a hare, trim it of its skin and sinews, cut it up in small dice, which put into a kitchen-basin, and mix with half their volume of chopped mushrooms. — Chop a small onion, let it fry with butter, without allowing it to take color, sprinkle over a pinch of flour, gradually moisten it with a little gravy; stir the sauce until ebullition; boil it for seven or eight minutes; then add to it the hare-'salpicon', introduce it into the sauce, season it with salt, and a pinch of cayenne-pepper; take it off the fire.

Boil in salted water some handfuls of minced 'nouilles'; when they are drained, put them back into the stewpan, season them with nutmeg and rasped parmesan, pour over a little melted butter; pour half of these 'nouilles' on a dish, form a hollow in their centre, place into this hollow the hare-'salpicon', which mask with the remainder of the 'nouilles'; sprinkle over parmesan-cheese, moisten with butter, glaze with the salamander, and serve.

745. Omelet with hare's-blood.

Take the blood of two hares, kept in a liquid state by the aid of the juice of a lemon, or a drop of vinegar. — Break ten eggs into a basin, season them with salt and pepper, add to them a pinch of shalòt, of chives, and of parsley, all of which chopped. Beat the eggs with a whip for two minutes, introduce into them two or three tablespoonfuls of raw cream, at the same time with the hare's blood.

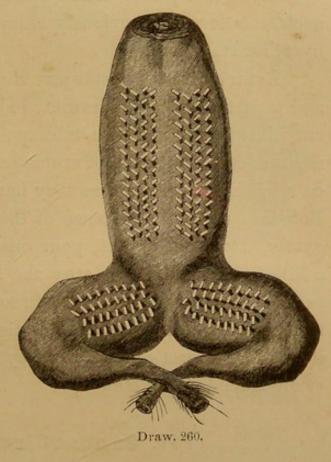
Let melt in a frying-pan four to six ounces of good butter; when it has become warm, beat the preparation quickly, and pour it into the pan; stir the omelet with a spoon, till it be nearly thickened, observing to keep it a little firm, of the same dimension as the pan, that is, flat and round; as soon as it has set, turn it with the aid of a plate, taking care to drain the butter beforehand, which ought to be plentiful, and must be brought back into the pan at the same time with the omelet. Keep the pan then at the entrance of the oven, in order to let the omelet simmer in its fat for seven or eight minutes, then slip it on a round dish, without folding it.

746. Roasted hare.

In order to let a hare roast on the spit, it must indispensably be young. In the contrary case, it is preferable to prepare it in a stew.

Choose a good hare, let it hang for at least four days in winter, as the meat of fresh hare commonly is tough and hard; skin it only on the very day it is to be roasted, draw it, keeping by, for after-use, the liquid blood. Transversally cut off the upper end of the body beneath the shoulders, cut the breast, all along its length, so as entirely to disengage

the back; remove, or break, the bone of the thick part of the legs, then cut off the end of the hind-paws, in order to intertwine them by the sinew of the knuckle. Remove the sinewy skin of the hare-fillets, (a method which is preferable,) and lard them with bacon, in the order represented by the drawing 260; pierce the legs in a horizontal way with a small wooden skewer, in order to maintain them flat; then pierce the hare lengthwise with a large iron-skewer, which fix to the spit at both extremities; moisten the larded parts with some butter, and let the hare roast at a good fire, for forty or forty-five



minutes, according to its size; place a dripping-pan underneath the spit, with a little butter in it; repeatedly baste the hare while roasting; salt it, take it off the spit, and untruss it; put a nice ruffle to the ends remaining of the paws; place the hare on a dish, and serve separately a light piquant-sauce.

747. Leverets, 'à la Bretonne'.

Divide in middle-sized pieces, the back and legs of one leveret, removing as much as possible the bony parts; let them fry on a brisk fire, in rasped melted bacon; season them, add to the meat an onion, and a bunch of aromatics. When done, drain off their fat, moisten them with a glassful of white-wine: as soon as the wine is reduced, again pour over a little glaze, in which roll them. Dish the pieces of leveret in a group, mask them with a mince of onions, thickened with brown-sauce.

748. Sauté of leveret, burgher's way.

Carve into pieces of an equal size, the shoulders, legs, back, and neck, of a leveret, previously skinned, and drawn; put aside the blood, liver, heart, and lungs.

Let melt in a flat stewpan a quarter of a pound of chopped bacon; add to it the pieces of leveret, half a pound of blanched streaky-bacon cut in squares, and two tablespoonfuls of chopped onion; season the meat, add to it a bunch of aromatics; let the pieces fry for a few minutes on a brisk fire; as soon as they have set, remove the stewpan back on a slow fire, or to the entrance of the oven; finish boiling the leveret quite gently. Drain off the fat, pour on the meat a little thickened gravy, and a little wine; add to the stew the liver and heart of the leveret, cut up, as well as a dozen fresh mushrooms, each of which is divided in two transversally; let the sauce boil vigorously for ten minutes, then thicken it with the leveret's blood, kept by for that purpose; finish it with a drop of vinegar, dish the stew up.

749. Sauté of leveret, with truffles.

Cut up a good leveret, put it into a stewpan with melted bacon, season, and let it fry on a brisk fire for seven or eight minutes; add to it an onion, a bunch of aromatics, and some trimmings of raw ham; cover the stewpan; when the meat is nearly done, add to it a few raw truffles, cut in slices, and seasoned; moisten them with half a glassful of white wine, set the stewpan; toss them from time to time; when the liquid is reduced to glaze, place the meat, as well as the truffles, on a hot dish; pour into the stewpan a glassful of brown-sauce, let it reduce for a few minutes, skim off its fat, pour it on the dish.

750. Potted-hare (terrine).

Trim and chop the meat of the legs, and shoulders of a hare, with their same weight of fresh bacon; put the meat into a mortar, season it, pound it, and pass it through a sieve.

Cut in slices the half of a small calf's liver, range them in a pan with butter or hog's lard, season them, let them fry, until they have well set; remove them off the fire, let them cool, then cut them in pieces, and pound them; add to them the force-meat previously prepared, pound both together for ten minutes, then pass it through a sieve.

Cut in squares the fillets of the hare, add to them their equal volume of blanched bacon cut in dice, as well as some cut truffles; season them,

mix them with the force-meat. Put this preparation into an earthen pan or jar (see drawing 261), able to resist the heat of the oven, the bottom of which has previously been masked with strips of bacon; cover also with bacon the preparation, and the bacon with a round of common paste; set the jar



on a deep baking-sheet, push it into a slack, but well heated oven; bake it an hour and a half, or two hours; let it cool well previous to serving it.

751. Farced leveret, farmer's way.

Take a skinned leveret, draw it, singe it, and lard it with bacon; fill the hollow of the breast with force-meat prepared thus: let fry the liver, heart, and lungs, of the leveret in a frying-pan with bacon, aromatics, onion, and parsley; season them, then pound, and pass them through a sieve; mix up, with this purée, double its volume of breadcrumb, and one whole egg.

When the leveret is filled, truss it, let it roast, basting it with melted butter; when it is done, salt it, take it off the spit, dish it, and baste it with the following sauce: Put into a small stewpan, a chopped onion, a bunch of parsley and aromatics (thyme, bay-leaf, wild thyme); add four or five tablespoonfuls of ham in small dice; moisten with a large glass of white wine, and reduce the liquid to half, then add to it a few tablespoonfuls of good gravy, or melted glaze; two minutes after, thicken with a piece of kneaded-butter; dissolve the butter by stirring; at the first bubbling, draw the sauce off the fire, remove the bunch, and add to it a pinch of pepper, a little chopped parsley, and two tablespoonfuls of capers.

752. Blanquette (white-stew) of field-rabbits.

Cut into pieces two rabbits, put them into a stewpan with melted butter and two small onions; let them fry, season, and add to them six ounces of raw ham, cut into small squares; five minutes after, sprinkle over a handful of flour, moisten them to cover with broth and white wine; stir the liquid until ebullition, add to it a bunch of parsley, garnished with aromatics, and fifteen fresh mushrooms. Boil the meat quickly for seven or eight minutes, in order to let the sauce reduce one third; immediately remove the stewpan back on the side of the fire. At servingtime, skim the fat off the sauce, and thicken it with two yolks of eggs diluted; finish the stew with the juice of a lemon, a pinch of pepper, and another of chopped parsley; serve it on a hot dish, removing the bunch.

753. Boiled rabbit.

Take two or three well-cleansed rabbits; fasten the legs with small wooden skewers, plunge them into boiling water, salted; add a bunch of aromatics, cook them for forty minutes; drain them, and range them on a dish; mask them with a mince of blanched onions, fried with butter, seasoned, then thickened with a little 'béchamel'-sauce. Range round the rabbits a circle of slices of streaky-bacon, broiled or fried.

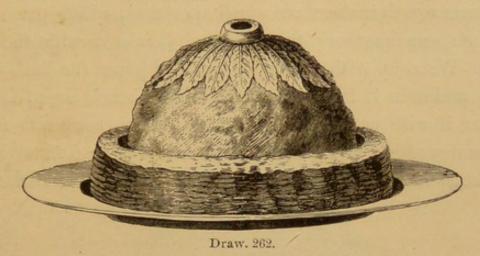
754. Rabbit-pie or tart (tourte).

Take the legs, and back, of two good field-rabbits, well cleansed; divide them into middling-sized pieces, remove the bones as much as possible; put the meat into a stewpan with scraped bacon, and six ounces of streaky-bacon or raw ham; let them fry on a good fire, stirring them; season them, add some fresh mushrooms cut in pieces; moisten them with a glassful of white wine; cover the stewpan, let the liquid reduce, take the meat off the fire.

GAME. - RABBIT, BOILED, STEW, PIE: COLD HARE-PIE.

On the other hand, prepare a pound, and six ounces, of veal forcemeat (see art. 116), to which add a pinch of chopped parsley.

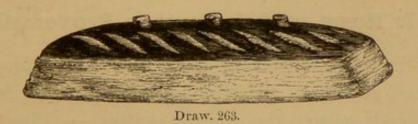
Spread, on a round baking-sheet (*tourtière*), a round flat of short-paste; on its centre spread a layer of force-meat; upon this force-meat range the rabbit-pieces previously cooled, raising it in a dome; mask the meat with the remainder of the force-meat (*see* the drawing 210); wet the



edges of the flat of paste, then cover the dome with a flat of puff-paste, kept not too thick, and finish the pie as directed, art. 632; bake it for an hour; take it out of the oven, slip it on a dish, open it, cerning the dome, and pour into the interior some spoonfuls of good sauce.

755. Cold-pie of hare.

Cut in long square pieces, two raw hare-fillets, mix these pieces up with their equal quantity of bacon, cut in the same shape; season them



to high taste. Cut up the meat of the legs, mix them with an equal quantity of calf's liver, put them into a stewpan with melted bacon, season them, let them fry on a good fire; as soon as the meat has well set, let it cool; pound it, and pass it through a sieve; then mix it up with an equal quantity of mince of fresh raw pork, chopped very fine, pounded, and seasoned.

THE HOUSEHOLD COOKERY-BOOK.

Roll out twelve or fifteen ounces of short-paste (see art. 55, 57) to the shape of a long square; mask it on its centre with a thick layer of forcemeat; and upon this layer, place then the remainder of the fillets and bacon; mask all this with a layer of force-meat; fold the edges of the paste over the meat; moisten, and cover it with a thin strip of the same paste, upon which place again a strip of puff-paste; into this strip of puff-paste, manage to make three small apertures, which place at a little distance from one another; then egg, and rule it with the aid of a small knife. Wrap up with a strip of buttered paper the basis of the pie, in order to maintain it in shape; bake it in a slack oven, for full two hours; cover it with paper, as soon as the paste begins to take color. Twenty minutes after the pie is taken out of the oven, infilter into it, by its top, some spoonfuls of aspic-jelly; when it has well cooled, serve it.

756. Roast heath-cock.

When heath-cocks are no longer young and tender, it is convenient to remove the skin of the breast, and to lard its meat with bacon; in this condition let it roast on the spit, basting it with butter, and keeping it under-done. It requires the same cooking-time as pheasant.

757. Roast wild-duck, 'à la Provençale'.

The wild-duck is a wandering bird, common in Europe; its species are various and abundant, the best being those living far distant from the marshes, and on quickly running waters. — Pluck a wild-duck, remove all its down, singe it, draw, and wash its interior, changing the water several times, then spunge it well.

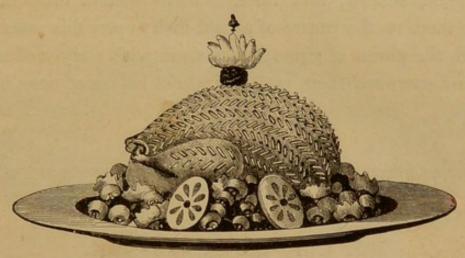
Prepare some panada with softened bread-crumb pressed out; add to it one chopped onion, and a pinch of chopped parsley; season the stuffing with salt and pepper, add to it a whole egg, and with this, fill the body of the duck; truss it, wrap it up in a sheet of oiled paper, let

GAME. - HEATH-COCK, WILD-DUCK, GUINEA-FOWL.

it roast on the spit for twenty-five minutes; unwrap it a little time before taking it off the spit; salt it, untruss, and serve it accompanied by piquant-sauce (see art. 172) finished, with a little anchovy-butter.

758. Guinea-fowl, 'à la financière'.

Singe and draw a guinea-fowl, remove the breast-bone; fill the body with some quenelle-force-meat, mixed up with two raw truffles cut in dice. Truss the guinea-fowl with its paws brought back, lard it with



Draw. 264.

bacon on the fillets and legs; place it in a stewpan, spread with remains of bacon and vegetables; season, and moisten it with two gills of white wine; let the liquid reduce to glaze; then moisten it once more with four gills of broth, and let it braise on a very slow fire; last of all, glaze it, to a nice color, with its own cooking-stock reduced.

On the other hand, prepare a 'financière'-garnish composed of button-mushrooms, truffles, cocks'-combs, small 'quenelles', and large ones which are nicely decorated; but it is nowise rigorously necessary that all these costly elements be combined; in smaller kitchens, where the means are limited, one must shift as one can. These garnishes may either be mixed together, or dished up in groups: the large decorated 'quenelles' are placed on the sides of the guinea-fowl; but previous to applying them, the garnishes must be masked with some good 'financière'sauce, that is, brown-sauce reduced with the skimmed cooking-stock of the guinea-fowl, some trimmings of truffles, and a little good dry whitewine. Stick on the centre of the guinea-fowl a little 'hâtelet'-skewer, garnished with a truffle, and a large cock's-comb.

759. Game-salad.

With grouse, partridge, and pheasant, excellent salads may be prepared. — Divide the game into joints or pieces, remove the skin, and bones as much as possible; season them, pour over oil and vinegar, keep them in a cool place for a few hours. — Mince some fresh and wellwashed lettuces, season, and thicken them with a little mayonnaisesauce; place them on the centre of a cold dish; upon this salad then dish, in a pyramid, the pieces of game, mask them with a layer of mayonnaise with eggs, and surround them with a circle of halves of eggs boiled hard.

760. Grouse-pie.

The grouse must be chosen young. — One proceeds according to the same method, as for pigeon-pie.

761. Cold-pie of pheasant.

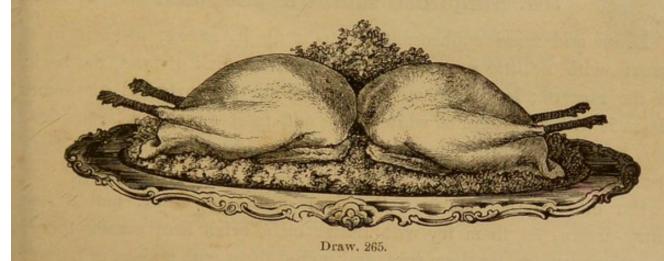
Bone a good pheasant, divide its meat into pieces, which place in a kitchen-basin, together with six plucked raw truffles; season, and pour over them a little madeira-wine; let them macerate thus for an hour.

Trim the meat of two legs of hare, cut it into pieces, which let fry slightly with the pheasant-liver; when the meat has cooled, mix it up with an equal quantity of lean veal, or fresh pork; chop, and pound them together with the same weight of chopped fresh bacon; then add to it the trimmings of the truffles; season this force-meat, add to it six ounces of cooked bacon cut in dice, the pheasant-pieces, as well as the truffles.

Line a cold-pie mould with short-paste (see draw. 158), garnish it and finish it, proceeding as indicated in the art. 487. Bake the pie for two hours; twenty minutes after it is taken out of the oven, infilter into it a glassful of good gravy, prepared with the body-bones of the pheasant, some trimmings of meat, the trimmings of the truffles, a little wine, and a little aspic-jelly.

762. Young-pheasant (faisandeaux) roasted, with cresses.

These pheasants (*faisandeaux*), are the young brood, not having yet reached their full development. In the North young pheasants yield a good dish from the beginning of September. — Draw two young pheasants; let their livers fry, mixed with a few poultry-livers; pound them with an equal quantity of fresh bacon; season, and pass them through a sieve; with this force-meat fill the bodies of the pheasants; truss, and pierce them with an iron-skewer, which fix on the spit; let them roast



at a good fire, without wrapping them up in bacon, but carefully basting them with butter: twenty minutes will do. Take them off the spit, dish them up, surround them with cresses; serve separately a little good gravy.

763. Roast pheasant, with Périgueux-sauce.

If one wishes to eat a good pheasant, it must be chosen tender and fat, and not too severely damaged by the gunshot; then suspend it by its paws, hanging it up on a dry and cool place, with its neck downwards. When it is become tender to the degree requisite, that is, when some liquid drops flow from its beak; pluck and draw it; put the liver back into the body, singe and truss the pheasant; pierce it through with an iron-skewer, which fix on the spit, taking care to fix the paws. Make up a good fire underneath the spit, let the pheasant turn; then place beneath it a thoroughly clean dripping-pan, with slices of bread ranged on a gridiron, placed immediately under the pheasant, which baste with

23

butter, with the aid of a paste-brush: at the outset of the roasting, it is convenient to keep the spit a little distant from the fire, carefully approaching it by degrees. Let it roast from thirty-five to forty minutes: previous to taking the pheasant off the spit, remove the bread-crusts out of the dripping-pan; then salt it, and pour over two tablespoonfuls of madeira; then take it off the spit, untruss it, serve it on a hot dish. Serve separately a sauceboatful of Périgueux-sauce.

764. Simplified salmis of pheasant.

Draw and truss a pheasant, wrap it up in bacon, place it in a stewpan with a little scraped bacon, some remains of ham, the neck and the gizzard; let it fry on a slow fire for a quarter of an hour; moisten it with a glassful of white wine; add to it a bunch of aromatics, and a handful of truffle-pluckings; let the liquid boil, remove the stewpan then to the entrance of the oven.

Put into another stewpan the liver of the pheasant, and a few poultry-livers, let them fry with butter on a brisk fire, season them; when they have set, let them cool, and pound them with a piece of butter; dilute them with a little sauce, and pass them through a sieve. — The pheasant being done, drain it on a baking-sheet, untruss it, cut it into eight pieces; remove their skin, glaze them, shut them up in a little stewpan, and keep them warm.

Pound the body-bones, and the trimmings of the pheasant in a mortar, put them into the stewpan, wherein the pheasant has been prepared, having drained off its fat; add half a glassful of madeira-wine, and a little gravy; give the liquid a few bubblings up, pass it through a napkin, which is wrung by two persons. With this gravy, gradually dilute the liver-purée, add to it three minced truffles cooked at the moment; stir the sauce until ebullition, pour it over the pheasant-pieces, which then range on a warm dish, and mask them with the sauce.

765. Game-cutlets with olives.

Prepare a 'salpicon' of cooked game: partridge, pheasant, thrushes, etc.; place it in a little stewpan, add to it half its volume of cooked

GAME. — PARTRIDGE-CUTLETS, AND GALANTINE.

truffles and mushrooms, in equal parts, and cut in thin dice like the game; now thicken this 'salpicon' with some brown-sauce reduced with a little glaze: the sauce must not be too abundant. Season the preparation with a pinch of nutmeg, spread it on a baking-sheet, in a

layer of the thickness of a third of an inch; let it cool well, then cut out of this preparation a dozen pieces of the shape of cutlets; mask them, over all their surface, with a thin layer of raw 'quenelle' force-meat; dip them into beaten eggs, breadcrumb, and plunge them into hot frying-fat, taking but a little at a time; when they are well drained, dish them up in a circle; then fill the hollow of this circle with a garnish of stoned olives, very lightly blanched, and mixed up with a little

brown-sauce. — After the same method, may be prepared cutlets of either poultry, lobster, or crayfish.

766. Partridge-'galantine', 'à la belle-vue'.

Transversally cut into slices a partridge-'galantine', let the slices not be too thick; trim them to an equal diameter, and oblong shape; glaze them with the aid of a paste-brush, then apply on the centre of each of them a slice of cooked truffle. Range then the 'galantines' side by side,

on the bottom of a sauté-pan, masked with a layer of set aspic-jelly; this sauté-pan must be placed firm, and upright on the ice. Immediately pour between the 'galantines' some cold and liquid aspic-jelly, so that it

comes up just to the height of the slices. Let this aspic-jelly set well, then cern each of the slices with the point of a small knife, cutting the aspicjelly; dip then the bottom of the sauté-pan into warm water, in order to remove the 'galantines', to which the aspic-jelly should adhere; dish them, and surround them with chopped aspic-jelly, or jelly-'croûtons'.

767. Pheasant with chestnut-purée.

When a pheasant is no longer tender, one must never risk roasting it, far better is it to have it braised or stewed. — Draw and singe a pheasant; fry its liver, and pound it with double its volume of chopped



Draw. 267.



Draw 266.

bacon; with this preparation fill the body of the pheasant; truss it with its paws brought back, lard it with bacon on the two fillets, and on the legs; place it in a stewpan, spread with remains of ham and bacon, as well as with some minced vegetables; slightly salt them, add to them a bunch of aromatics; moisten to the height of the legs with broth and white wine; let the liquid reduce to half; remove the stewpan back on a slow fire with hot ashes on the lid, or else at the entrance of the oven; boil it quite gently, repeatedly pouring on its own cooking-stock. — At serving-time, moisten the pheasant by the aid of the paste-brush dipped into melted glaze; let it take color; then drain it, untruss it, and place it on a chestnut-purée, disposed on the centre of a dish; pass the cooking-stock through a sieve, skim off its fat, and with it, moisten the pheasant.

768. Pheasant-mince.

Take the meat of a cooked pheasant, remove its skin, cut it into slices, and range them in a middling-sized stewpan; keep them covered. Break up the bones, put them also into a stewpan with minced vegetables, trimmings of ham, a bunch of parsley garnished with aromatics, a little white wine, and a little broth, in order to prepare a pheasant-extract. — Let fry in a stewpan two tablespoonfuls of chopped onion, add to it two handfuls of raw and chopped mushroom-trimmings; when the mushrooms have reduced their moisture, sprinkle over a handful of breadcrumb, moisten them with the extract previously prepared, give the sauce three or four minutes' ebullition, add to it the pieces of pheasant, warm them without ebullition; add a pinch of pepper, another of chopped parsley, a spoonful of Harvey-sauce, and the juice of a lemon; serve this stew in a warm dish.

769. Partridges with bread-sauce.

Singe and draw two good partridges, prepare a little stuffing with their cooked and chopped livers, a piece of softened bread-crumb pressed out, a pinch of chopped onion and parsley, salt and pepper. — With this stuffing fill the partridges; truss, and place them in a stewpan with

GAME. - PHEASANT; PARTRIDGES, ROAST, AND SALAD. 357

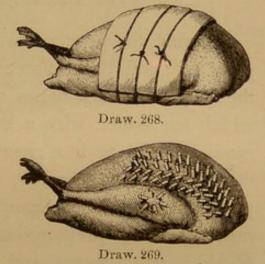
butter, let them roast on a good fire for fifteen or twenty minutes, basting them carefully; slightly salt them, drain them, untruss them, and dish them up; put into the stewpan, wherein the partridges have been roasted, a pinch of chopped shalòts, let them fry for a few moments, and add to them two handfuls of bread-crumb, let it fry slightly, gradually moisten it with half a glassful of broth; add to this sauce a piece of glaze, let it boil, then take it off the fire; finish it with the juice of two lemons, a pinch of parsley, and some pepper; pour the sauce on the partridges.

770. Roast partridges.

The partridges, destined to be roasted, may be either larded, or wrapped up in bacon, if done on the spit. Partridges may however be

roasted either in the oven or on the spit; yet the latter is certainly preferable.

Draw two fine partridges, truss them, lard or wrap them up in bacon, pierce them through (filing them on) with an iron-skewer, which fix to the spit; roast them at a good fire, for twelve or fifteen minutes, basting them with butter; salt them previous to taking them off the spit; dish them up, either whole or carved; surround them with



halves of lemons, serve up a little good gravy in a sauceboat. — Heathpout (gélinotte) is roasted in the same manner.

v771. Partridge-salad.

Take two cooked partridges, divide each of them into six pieces: two legs, two fillets, and the breast-piece split in the middle lengthwise; remove the skin and bones as much as possible; place them in a kitchenbasin, moisten them with oil and vinegar, season them; two hours after, drain, and place them on a layer formed of vegetable-salad, alternating the pieces of partridge with some mayonnaise-sauce, mask the pyramid also with mayonnaise, surround it at its base with hearts of lettuce.

772. Partridge-cutlets with Colbert-sauce.

Draw and singe three young tender partridges, cut each of them in two lengthwise, then split the meat of the pinion-bone of each leg; introduce the finger between the skin and meat, in order to bring the paw back into the aperture by folding it, and making it come out on the opposite side; slightly beat each half-partridge, trim them, diminishing as much as possible the bones of the sides; season them on both their sides with salt and pepper, roll them in melted butter, breadcrumb, and broil them on a slow fire for twelve minutes, turning them; when done, dish them up, pour on the bottom of the dish some good Colbert-sauce (see art. 180).

773. Partridge-'pain' with aspic-jelly.

Pound the meat of two cooked partridges, and their livers, with a piece of good butter; season, and pass them through a sieve. — With the body and other bones of the partridges prepare a little game-sauce, which let reduce with a little madeira-wine; when it is at the degree requisite, add to it a glassful of very firm aspic-jelly; with this sauce, dilute the partridge-purée, which then pour into a plain cylinder-mould; place this mould in a basin, surround it to height with pounded ice, in order to let the preparation get firm. — An hour after, quickly dip the mould in warm water, and turn the 'pain' out on a cold dish.

774. Legs of partridge, in ruffles.

When an entrée of partridge-fillets has been served, there is a process of utilising the legs.

Take a dozen raw legs of partridge; bone them, leaving only the pinion-bone, cutting the paws at the joint. Place the legs in a flat stewpan with butter, let them fry on both sides; sprinkle over two tablespoonfuls of chopped onion, and a handful of fresh mushrooms, also chopped; remove the stewpan back on a slow fire, or to the entrance of the oven; when the moisture of the fine-herbs has reduced, the legs should prove done; let them cool in the stewpan, and take them out; then mix

GAME. - PARTRIDGE-CUTLETS, 'PAIN', SOUR-CROUT, PURÉE. 359

into the fine-herbs half their volume of rasped bacon, and a spoonful of chopped truffles; with this preparation mask the legs on both sides; wrap them up separately in oiled paper, folding it all round; range them on a gridiron, and heat them on a very slow fire, without blackening the paper; then dish them up.

775. Partridges with sour-crout.

Take the crust of a fat-liver pie of Strasburg, already emptied; wrap it up with a few leaves of paper, which fasten with thread, and set



the crust on a baking-sheet; let it warm in a very slack oven for a quarter of an hour. — On the other hand, boil two pounds of good sourcrout with the fat removed from off the pie, and a piece of blanched streaky-bacon; when it is nearly done, add to it two partridges; last of all, drain the meat and sour-crout on a colander; cut each of the partridges in five pieces, cut the bacon in slices after trimming it. Place then the sour-crout in the pie-crust in alternate layers of partridges, bacon, and some slices of raw truffles; cover the pie, keep it in a slack oven for half an hour; when it is taken out, pour over the meat, and sour-crout, a little brown-sauce reduced with wine; dish the sour-crout up, accompany it with a boatful of the same sauce.

776. Partridge-purée, with poached eggs.

When a dish of roast has been served, this dish can be easily prepared with the remainder of the roast, to be served for luncheon. As much as possible should be employed the meat of the breast and thick part of the legs, that of the drumstick being too sinewy. Cut up the meat, put it into a mortar with two or three tablespoonfuls of cooked rice; as soon as the meat and rice are braised, mix into them two tablespoonfuls of sauce, and pass them through a tammy. Put this purée into a stewpan with a piece of good butter, season it, baste it with a little glaze; warm it without ceasing to stir it, but not allowing it to boil; dish it up, surround it with a few poached eggs (*see* art. 803); pour over the purée a little good gravy, got from the bones and body of the partridges.

777. Salmis of plovers, or lapwings.

Remove the crop and gizzard from four plovers; singe them, truss them without drawing them; wrap them up in bacon, let them roast, either on the spit, or in the oven; when they are done, divide each of them in four pieces, remove their bones and superfluous skin, range them in a stewpan, setting the legs underneath, and the fillets uppermost; glaze them with the paste-brush, and keep them in the 'bain-marie'. — With the body-bones of the game prepare a little extract (see art. 126), and finish the salmis, as that of thrushes (see art. 786).

778. Hot plover-pie, on a dish.

Singe three or four plovers, draw them, cut each of them in two, season them with salt and pepper. Mask the bottom of a pie-dish with some thin slices of raw ham; sprinkle over a chopped small onion, range on top of these the halves of plovers, surround them with some raw mushrooms, and two or three eggs boiled hard and cut in two; moisten the game, to half its height, with a little cooled gravy, cover the pie with a flat of puff-paste trimmings or with fine short-paste, proceeding as indicated, art. 537. Set the pie on a baking-sheet, bake it for one hour in a slack oven; cover it with a sheet of paper, as soon as the paste has taken color; when the pie is taken out of the oven, dish it up.

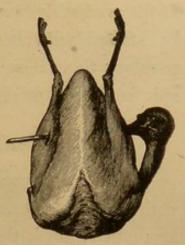
779. Roast woodcock, burgher's way.

The meat of the woodcock, as well as that of the pheasant, requires keeping a certain time, to get it tender; otherwise it is dry, and without

GAME. - PLOVFRS, WOODCOCK, SNIPES, THRUSHES, MOORFOWL. 361

the least delicate flavor. Woodcocks must be kept till tender, by hanging up in a cool and airy place; they are plucked but a few hours previous to roasting them. This rule, by the bye, applies to all feathered game. Pluck two woodcocks, remove the crop, splitting the skin of the neck,

then slightly singe them; truss them, piercing their legs with their own beak, wrap them up in bacon, pierce them slantwise with a small iron-skewer, which fix on a spit with both ends. Let the woodcocks roast at a good fire, place beneath them a dripping-pan, with a few slices of bread, baste the woodcocks with the aid of the paste-brush, dipped in butter, let them roast for twenty minutes; salt, and take them off the spit, untruss them, serve them on the crusts of bread, spread on the bottom of a dish;

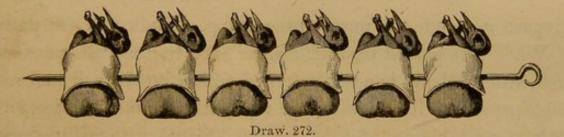


Draw. 271.

range the pieces of bacon on their breasts. — Snipes (bécassines) may be roasted, in the same manner, after the same method.

780. Roast thrushes, wrapped in bacon.

Singe six thrushes; remove their crop, cross the paws behind, hooking them to the nether part of the beak; wrap up each of them with a



strip of bacon, file them on transversally to an iron-skewer, which fix to the spit; moisten the thrushes with a little butter, let them roast at a good fire, for twelve minutes, with some slices of bread, ranged underneath them in the dripping-pan; at the last moment, salt them, range the crusts on a dish, and the thrushes upon them.

781. Roast moorfowl.

The waterhens, or moorfowl, which feed along the banks of streams of running water, constitute a very delicate game, just as appreciable as the snipe; but this is not the case, if these birds live in marshy places by putrid waters, as their meat then takes a fishy taste, that is very disagreeable. In the former case, the moorfowl is prepared like the woodcock, that is, without drawing it, and with slices of bread underneath. If the waterfowl have taken some fishy taste, they must be drawn, and be stuffed with bread-stuffing, mixed with a little chopped onion and parsley; then they must be pierced with a skewer, and roasted on the spit for fifteen or eighteen minutes.

782. Teal (sarcelles or cercelles) with olives.

Draw, and wash two or three teal (*cercelles*), spunge them interiorly with a cloth, put into the hollow of their body a bunch of parsley, and aromatics; mask their breast with a strip of bacon, or an oiled sheet of paper; then pierce them through the side with an iron-skewer; fix the skewer then on the spit, let the teal roast at a brisk fire for fourteen or fifteen minutes; when they are done, unwrap them, cut them up, dividing each of them into four pieces, dish them, placing the fillets on the top, mask them with brown-sauce, mixed up with stoned and blanched olives.

783. 'Souffle' of woodcocks with truffles.

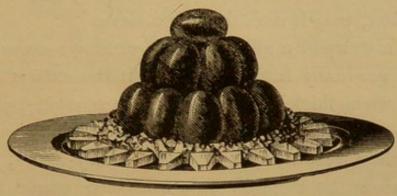
Prepare a woodcock-purée, proceeding as indicated for partridgepurée. When it is passed through a sieve, add to it a little game-extract, prepared with the body-bones, thickened with a little sauce, and reduced to half-glaze; add to it besides seven or eight raw yolks of eggs, a piece of butter, four tablespoonfuls of truffles, boiled with a little madeira, and cut into small dice. Season the preparation, then introduce into it six whipped whites of eggs, pour it into a 'soufflé'-pan previously buttered; bake the 'soufflé' in a slack oven for twenty-five or thirty minutes; when taken out of the oven, set the pan on a dish, and serve it immediately.

784. 'Chaufroix' of thrushes.

Bone ten or twelve thrushes; season them inside, then fill them with a game force-meat (art. 123) finished with truffles cut into small dice.

GAME. - TEAL, WOODCOCKS, THRUSHES.

Roll the thrushes to a round shape, surround them with a band of paper; range them, one beside the other, in a flat stewpan; salt them, moisten them, nearly to height, with a little gravy unskimmed; let them braise at a very slow fire, or at the mouth of the oven, for twenty minutes; let them cool in their cooking-stock; drain them, trim them; take them, one by one, with a fork, dip them into a brown chaufroix-sauce; (see art. 206)



Draw. 273.

range them on a baking-sheet; when the sauce has well cooled, trim them all round; range them in a pyramid, on a cold dish; surround them with jelly-'croûtons'.

785. Salmis of woodcocks, burgher's way.

Roast two woodcocks in the conditions prescribed, art. 779, with bread-crusts; when done, divide each of them into five pieces, which trim properly, remove their skin, and the greater part of their bones; place them in a middling-sized stewpan with the two heads of the woodcocks; glaze them with the paste-brush, and keep them covered. Remove the intestines from the bodies, pound and pass them through a sieve.

Boil a gill and a half of brown-sauce, or thickened gravy, adding to it four tablespoonfuls of madeira, the body-bones and trimmings of woodcocks cut in pieces, some peppercorns, two shalots, and a bunch of aromatics; give this sauce a few minutes' vigorous ebullition, then pass it through a sieve; skim off its fat, and with it, gradually dilute the purée; pour it over the cut woodcocks, in order to warm them, but free of ebullition. Trim the crusts, place them on the bottom of a warm dish; upon these crusts range the woodcocks in a group, with the heads all round them; pour over the sauce.

786. Salmis of thrushes.

Roast seven or eight thrushes, without drawing them; when they are done, divide each of them in two; trim each of these halves, range them in a stewpan, glaze them, and keep them in the 'bain-marie', reserving the intestines. Put the trimmings into a stewpan with some aromatics, a little gravy and white wine; cover the stewpan, give the liquid a few minutes' ebullition, pass it then through a sieve.

Pour into a stewpan a gill and a half of brown-sauce, let it reduce, stirring it, and gradually introducing into it the extract obtained from the trimmings; when thickened to the degree requisite, pour it over the half-thrushes. — On the other hand, put into a frying-pan the intestines and livers of the thrushes, two or three poultry-livers, and some cut bacon; season them, let them fry on a brisk fire; pound them, and pass them through a sieve; mix into this purée a little glaze, and with it mask eight or ten small bread-crusts, cut either in a round or oblong shape, and fried with butter; mind letting the preparation arch a little; glaze the purée with the paste-brush, keep the crusts at the entrance of the oven. — At serving-time, dish the halves of thrushes, and mask them with the sauce; place the farced crusts all round the thrushes.

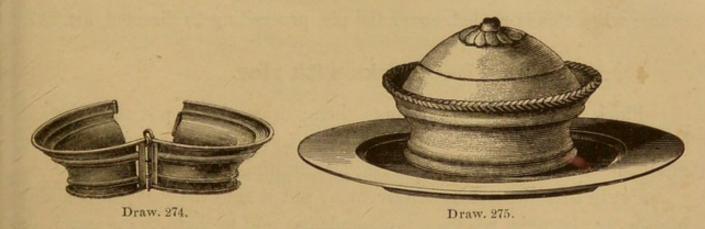
787. Cold-pie of snipes.

Singe, and entirely bone ten snipes, stuff them, proceeding as indicated in the art. 784.

With the intestines of the snipes, some cooked poultry- or gamelivers, prepare some cooked force-meat (see art. 124). Prepare equally a mince, composed of lean pork and bacon, by halves; season it to high taste, mix into it the cooked force-meat, and a few raw truffles. — Butter a cold-pie mould, set it on a thick baking-sheet, covered with a round of paper, and line it with short-paste (see art. 55, 57); mask this paste on the bottom with a thick layer of force-meat; upon this layer range a part of the snipes and truffles, mask them with some force-meat, and thus alternating fill the mould up. Raise the preparation in a dome-like shape; cover the pie, decorate it (see drawing 159), bake it for two hours. A quarter of an hour after it is taken out of the oven, infilter into it by its top, a glassful of gravy (prepared with the body-bones of the snipes), mixed up with an equal quantity of aspic-jelly. Let the pie cool previous to serving it.

788. Hot lark-pie.

Bone twenty-five or thirty larks, season them interiorly, fill each of them with a little bit of game force-meat (see art. 123); round them, tie them with thread, then let them slightly fry in a stewpan with melted



bacon; season, and let them cool. — Let fry with butter half a pound of minced calf's liver, add to it the lark-livers; season, and let them cool; pound, and pass them through a sieve.

Butter a pie-mould of low shape; line it with short-paste. Mask the bottom and sides of the paste-case, with a layer of force-meat: it should be thick on the bottom; upon this layer, range another of larks untrussed; fill the mould thus, alternating force-meat and game. Form a dome above the level of the rim; cover this dome with a round flat of paste, which solder at its sides; cut both the flats, regularly pinch them. Decorate the dome with some small leaves imitated in paste; make a little aperture on the upper part of the pie, push it into the oven; ten minutes after, cover it with paper, bake it thus for an hour and a half: it must be done at the moment of serving it; dish it up. Cern the dome, remove the top, pour into the interior two or three gills of brown-sauce, prepared with the body-bones of the larks; put the cover back on the pie, which serve.

789. Lark-pie, in a dish.

Cut off the paws, and the neck, of a score of singed larks; remove the gizzard; put them into a frying-pan with some butter, and some thin slices of streaky-bacon, or of ham; season them, let them fry on a brisk fire for five or six minutes, drain them on a dish; pour a little gravy into the pan; let it boil for two minutes, thicken it with a little sauce, or simply with some kneaded-butter, and pour it over the larks.

Mask the bottom of a pie-dish with a few thin slices of beef or veal, season them, and on these arrange the larks; baste them with the sauce; when this is cooled, cover the pie, proceeding as directed, art. 537.

790. Larks with rice.

Pluck two dozen larks, singe them, draw them, put them into a stewpan with a piece of butter; let them fry quickly for seven or eight minutes; then drain them on a dish, leaving the fat in the stewpan.

Cut in dice six ounces of raw ham, put it into the stewpan containing the fat, let them fry for a few moments, add to them two glassfuls of rice picked, but not washed; a few moments after, moisten the rice with four or five tablespoonfuls of broth, let the liquid boil; five minutes after, add to it the larks, a little pinch of powder-pimento, a small bunch of parsley garnished with aromatics, and two tomatas peeled, freed of their seed, and chopped; cover the stewpan, remove it back to the side of the fire; when the rice is done, dish it up with the larks, having removed the bunch.

791. Roast quails.

Singe six quails, draw them, put their livers back into the body, pierce them near the legs with a small skewer, alternating each of them with a small slice of bread cut off the crumb; fix the skewer on a spit by both its ends; butter the quails with the paste-brush, let them roast at a good fire, basting them: ten minutes will do; salt them, take them off the spit, serve them on a hot dish; pour over them the fat of the dripping-pan, and surround them with cut lemons.

792. Quails with rice.

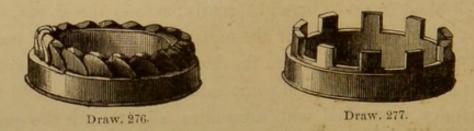
Singe, and draw eight or ten fat quails, truss them with their paws beneath the skin, put them into a stewpan with some hog's lard, and six ounces of streaky-bacon cut in small dice; let them fry quickly, tossing them; when they are three-parts done, moisten them with two glassfuls of good broth; add to them a bunch of parsley, a bay-leaf, a pinch of cayenne-pepper; give the liquid a few bubblings up, add to it nine ounces of picked and washed rice; three minutes after, cover the stewpan, immediately remove it back to the side of the fire, or to the entrance of a slack oven; leave it there until the rice is done, then remove the parsley, dish up the rice, placing the quails all round it.

793. Quails in 'macédoine'.

Draw, and singe seven or eight quails; season the livers, mix them with a little chopped bacon, put them back into the quails' body; truss them, range them side by side on the bottom of a stewpan, spread with the remains of bacon, ham, and some minced vegetables; add to them a bunch of parsley, garnished with aromatics, slightly salt the quails, then moisten them nearly to height with broth and white wine; cover them with a buttered paper; let the liquid reduce to half, then remove the stewpan back on a slow fire; finish braising the quails quite gently; at serving-time, drain them, untruss, and glaze them with the paste-brush; pass their cooking-stock through a sieve, mix it up with a little 'béchamel'sauce; let the sauce reduce, until it be thickened to the degree requisite, and succulent; then add to it a little 'macédoine' of vegetables of the season, as varied as possible (see art. 77); pour the 'macédoine' on a deep dish, and place the quails, in a rosette, on the vegetables.

EGGS, FRITTERS, VEGETABLES.

Eggs and fritters are often served for luncheon; but they are served likewise in a dinner, either at the same time with the vegetables, or instead of them.



Vegetables are served in a dinner generally after the roasts. But a great part of the vegetables, which are served as entremets, may also be served as garnish to an entrée or remove.

Now that vegetables can be preserved, by proceedings, which do not sensibly alter their qualities, a great many vegetables can even in winter-time be used in the kitchen, which formerly could only be procured in the season producing them; such are: green-pease, kidney-beans, asparagus, tomatas, artichokes, spanish artichokes (*cardons*), celery, truffles, etc.

With so great resources it is possible at any place, and any season, to serve a selection of choice vegetables more specially adapted to various dinners. This is a considerable advantage, from which the kitchen derives the greatest benefit.

794. Farced eggs.

Boil hard ten eggs, cut each of them in two lengthwise; separate the whites from the yolks, which chop; also chop in equal parts, but not too fine, some cooked mushrooms, pickled tongue, and cooked poultrymeat, or veal-fillets; mix this meat up with the chopped yolks into a kitchen-basin; season the preparation, thicken it with a few spoonfuls of good 'béchamel'-sauce, so as to keep it of a nice consistence. With this preparation fill the hollow of the halves of eggs, smoothe it, giving the halves of eggs the shape of a whole egg; let them cool well, then roll them in bread-crumb; dip them into beaten eggs, and breadcrumb them again. — At serving-time, plunge the eggs into plenty of hot frying-fat; when they have taken a nice color, drain them, dish them up in a group, on a folded napkin.

795. Eggs, with onions.

Boil hard ten fresh eggs, let them cool in plenty of water, previous to removing their shell. — Mince five or six white onions, let them slightly blanch, drain them well; put them into a stewpan with butter, et them fry at a slow fire; season them, sprinkle over a tablespoonful of dour, another of curry-powder; then moisten them with a little gravy; tir the stew till ebullition, remove it back to a moderate fire, and thus inish cooking the onions.

In the meanwhile, remove the shells from the eggs, which warm in vater; drain them, cut them in slices transversally, range them on a ish. When the onions are done, finish them with a liaison of two or nree yolks of eggs, mixed with a spoonful of curry-powder, and diluted vith a little raw cream; pour the stew over the well warmed eggs.

796. Fried eggs with tomatas.

Warm some butter, hog's lard, or oil, in a small frying-pan; hold the an in a sloping direction, so that all the liquid may gather to one side; when is quite hot, break an egg over the liquid, season it, boil it so, that the olk, while remaining liquid, proves wrapped up entirely by the white,

that is become firm: the egg, in boiling, must preserve an elongated shape; when at the degree requisite, drain it, then break in another, up to the number of seven or eight of them; when they are all done, place them on a layer of tomatas 'à la provençale', or simply on tomata-sauce. — Fried eggs are often served as a garnish. They may be also served with 'poivrade'-sauce.

797. Eggs with cream.

Mince two or three white onions, put them into a flat stewpan with butter, let them fry quite gently, stirring them; season them; when they have taken a nice color, sprinkle over a pinch of flour, moisten them with a little cream, so as to keep the stew a little consistent; finish cooking the onions in the sauce. — On the other hand, boil hard six or seven eggs, mince the whites, mix them up with the stewed onion, season them, dish them up; form a hollow in the centre, in this hollow place the yolks of eggs passed through a sieve.

798. Montglas eggs.

Boil the eggs, with their shell on, in water : if large, boil for five minutes, if small, four minutes and a half. As soon as done, plunge them into cold water ; twenty minutes after, drain them, remove their shells, then open them on one side with the aid of a column-tube, empty part of them, and fill them with a 'montglas' composed of truffle-fillets, poultry and pickled tongue, thickened with a little good reduced sauce.

The eggs filled, close the aperture with a little force-meat, dip them into beaten eggs, breadcrumb, and fry them.

799. Gratined eggs.

Boil hard seven or eight eggs; when they have well cooled, remove their shells, cut the eggs in slices, which then range in a stewpan; mask the slices with some spoonfuls of tomata-sauce, reduced with a little gravy; cover the stewpan, keep it in the 'bain-marie'. — Boil in salter water four handfuls of minced 'nouilles', drain them, and put then back into the stewpan; season them, introduce into them four ounces of

EGGS. - MONTGLAS, WITH ONIONS, CREAM, CHEESE, &c.

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good butter, thicken them with some spoonfuls of 'béchamel'-sauce; then sprinkle over two handfuls of grated parmesan; pour three quarters of the preparation on a dish, form a hollow in its centre, pour into this hollow the eggs; immediately mask them with the remainder of the 'nouilles', smoothe the upper surface, sprinkle over some grated parmesan, pour on them a little melted butter, and let them gratinate for twelve or fifteen minutes.

800. Mixed eggs, with asparagus-heads.

Boil in salted water three or four handfuls of green asparagus-heads, keeping them rather firm; then drain them. — Break ten fresh eggs, beat them well for two minutes, season them.

Half-melt three ounces of good butter, in a stewpan; pour into this pan the beaten eggs, and immediately set it on a moderate fire; stir the preparation quickly with a spoon, thicken it to cream, in order to get it as smooth as possible; when it begins to set, take it off the fire, introduce into it two spoonfuls of raw cream, or sauce, a piece of good butter, divided in little bits, and the asparagus-heads; dish the mixed eggs up on a dish, surround them with a circle of little bread-crusts of round shape, fried in butter.

801. Mixed eggs, with cheese.

Break into a basin seven or eight eggs, beat them up for two minutes, season them with salt and pepper, and a little nutmeg; add to them a handful of grated parmesan. — Melt a quarter of a pound of butter in a stewpan, which set on a slow fire; mix the eggs into the butter, stir the preparation with a spoon, thicken it without making it grainy; when it has taken the consistence of a batter, add to it two spoonfuls of good raw cream, and four ounces of fresh 'gruyère'-cheese, cut in small dice. Two moments after, pour the eggs on a dish; surround them with a circle of bread-crusts, cut in a triangular shape, fried with butter, and set round the eggs in an upright position.

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802. Eggs boiled soft, and hard.

Eggs can only be boiled soft, if they are quite fresh, new-laid; nothing being more disagreeable, and injurious to the health, than an egg which is not of perfect freshness.

Place the eggs carefully in a stewpan of cold water, which cover; let the liquid boil, immediately remove it off the fire: five minutes after, drain the eggs. — If the eggs are plunged into boiling water, one must give them three minutes or three minutes and a half, according to their size; the chief point is, not to break them in plunging them in. Boiled eggs are served, wrapt up in a folded napkin; but they may also be served in a dish imitating a hen hatching her eggs. — In order to boil the eggs hard, it is sufficient to boil them for ten minutes, then plunge them into cold water, and not to drain them till a quarter of an hour after, in order to remove their shell.

803. Poached eggs.

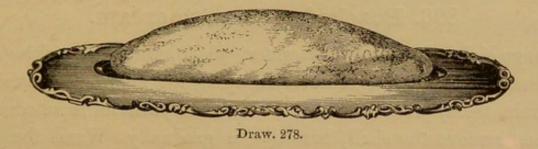
Just as eggs for boiling soft must be of extreme freshness, that is, new-laid the very day; even so is it the same for poached eggs, which can be good only on this condition.

Let some water boil in a middling-sized stewpan; salt it, add to it a drop of vinegar, remove it back on the side of the fire, so that it boils on one side only; then break six eggs one after the other, opening them just above the water, and letting them drop in, right on the place that is in ebullition. As soon as the eggs, are set, take the stewpan off the fire, just enough to let the ebullition cease; three minutes after, take it off entirely; take the eggs now carefully up with aid of a skimmer, touch them with the finger, in order to ascertain if the cover be of sufficient resistance; if this be the case, plunge them into a vessel of cold water; a quarter of an hour later, trim them carefully, and serve.

Eggs are also poached in their shell; to attain this result, they must be plunged into boiling water, and boiled for four and a half or five minutes, according to their size; then drain, and plunge them into cold water; ten or twelve minutes after, carefully remove their shell. When it is time to serve the eggs, plunge them into warm water, immediately remove them, and serve. — Poached eggs may be served with a garnish of sorrel, or endive, a purée of poultry, or game, or even with tomatasauce.

804. Omelet with fine-herbs.

The drawing, accompanying this article, is the exact representation of an omelet folded in 'porte-manteau'; many cooks prepare omelets, but only a few know how to give them a nice shape, so rendering them pleasant to the eye. The omelet with fine-herbs, and generally all the



folded omelets, must be of a very smooth surface, and remain creamy within.

Break* eight or ten eggs into a kitchen-basin, season them with salt and pepper, add to them a large pinch of parsley, gathered fresh and chopped, then a pinch of chives, and another of chervil: the bottom of the basin may be rubbed with half a clove of garlic. Vigorously beat the eggs with a fork. Put three ounces of good butter into an omelet-pan,** kept quite clean; set the pan on the fire, which must be brisk; when the butter is warm, add to it the beaten eggs; stir this preparation with a spoon, in order to thicken it, without allowing it to get dry; as soon as it sets, turn the pan round, in order to disengage the omelet from the bottom; immediately gather it to one side of the pan, and fold it up, bringing back to the centre both its extremities; pour into the pan a tablespoonful of melted butter, then turn the omelet

** Omelet-pans may on no account serve for any other purpose; they must not be washed, but simply be well rubbed and wiped.

^{*} In breaking an egg, as soon as the shell is broken, and previous to dropping it, it should be tested by the smell, in order to ascertain, that it has no ill odor.

out on a small oblong dish; fold back both the ends to the inside, in order to give it a nice shape; serve it immediately.

805. Poached eggs, on anchovy-crusts.

Poach some fresh eggs, one shells, taking care to keep them quite round. — Cut into oval shape several slices of household-bread, a fifth of an inch thick; let them fry in butter to a nice color. At serving-time, mask them on one side with a thick layer of anchovy-butter; range them on a dish, and set a poached egg upon each of them.

806. Poached eggs, with cream.

Plunge eight eggs into warm water, whole, without breaking them; let the water boil for five minutes, keeping the stewpan covered; this done, drain them, plunge them into cold water, and let them completely cool; then remove the shell, breaking it gradually. Warm the eggs in warm water for a few moments, drain them, dish them up, mask them with a reduced 'béchamel'-sauce, finished with a few tablespoonfuls of tomata-sauce, and a piece of butter.

In order to have these eggs just boiled to the degree requisite, they must maintain themselves well in shape, while the yolk is liquid in the interior. These soft eggs may be served as a garnish.

807. Omelet with potatoes.

Take some raw potatoes, which turn to the shape of corkscrews, cut off both their extremities, chop them into thin slices; put these slices into a pan with butter, season them, let them toss on a moderate fire, until they are done, and have taken a fine color; then drain them on a sieve.

Break into a kitchen-basin ten fresh eggs, season them, mix into them a pinch of chopped parsley, and beat them up quickly. — Let melt in an omelet-pan a quarter of a pound of butter; when it is warm, pour the beaten eggs, as well as the potatoes, into the pan; spread the potatoes over all the surface of the pan, and with the prongs of a fork prick the omelet all over, in order to make the liquid parts slip underneath; as soon as the eggs are set, turn the pan round, in order to disengage

OMELET. — WITH FINE-HERBS, POTATOES, NEW ONIONS. 375

the omelet from the bottom of the pan. Now, take a plate of just the dimension of the pan, and with it remove the omelet, turning the pan over at the same time with the plate; pour a little melted butter on the pan, upon which slip the omelet; as soon as it has well set, slip it on a round dish, keeping it round and flat.

808. Omelet, with new onions.

Mince some small new onions, place them in a pan with butter or oil; season them, let them fry on a slow fire, stirring them, till they have taken a light color, but are done; then take them off. — Rub the bottom and sides of a kitchen-basin with a peeled clove of garlic, break into this basin ten fresh eggs, season them, beat them up, add a pinch of chopped parsley, and the prepared onions. — Pour into an omelet-pan three ounces of melted butter; when it is warm, add to it the beaten eggs; thicken the omelet, fold it up, turn it out on a dish.

809. Gardener's omelet.

Trim two young artichokes, which are very tender, remove the hard leaves, divide each of them in two, then mince them in thin slices ; place these slices in a pan with some oil, let them fry, tossing them until they are nearly done; then drain them. Mince six comestible mushrooms, fresh, and well cleansed; put them into the pan, wherein the artichokes have been, let them fry at a brisk fire, until their moisture be reduced; this done, remove the pan off the fire, mix the artichokes up with the mushrooms, add to them a pinch of chives, another of taragon-leaves, another of parsley, all of which chopped together. - Rub the bottom of a kitchen-basin with a cut clove of garlic; break into this basin ten very fresh eggs, season them, beat them up vigorously for a few moments. -Let a quarter of a pound of butter melt in an omelet-pan; when the butter is quite hot, mix into it the beaten eggs; thicken the omelet, gather it at the side of the pan; spread then on its centre the artichokes and mushrooms; fold it up, turn it out on a dish; mask the bottom of this dish with a little tomata-sauce.

810. Omelet with crusts.

Break ten eggs into a basin, season them, add to them a pinch of grated parmesan, beat them up quickly for a few moments. — Cut into small dice a piece of household bread-crumb; put them into a colander, in order to sift through the fine crumbs, let the dice fry in a pan with butter; when they have taken a nice color, drain them on a sieve.

Melt in an omelet-pan three ounces of butter; as soon as it is warm, pour the eggs into the pan, adding to them the bread-crusts; thicken the omelet, fold it up, turn it out on a dish.

811. Omelet with mushrooms.

Mince some fresh, well cleansed, good hot-bed mushrooms; put them into a thin stewpan with either oil or butter, season them, let them fry on a brisk fire, until their moisture be reduced; add to them a pinch of chopped parsley, immediately take them off the fire. — Rub the bottom and sides of a kitchen-basin, with half a clove of garlic; break into this basin ten fresh eggs, season them, add to them a pinch of chopped parsley and chives. — Pour a quarter of a pound of butter melted into an omelet-pan, let it warm, add then to it the beaten eggs; thicken the omelet, spread on its centre the mushroom-preparation, immediately fold it up, turn it out on a small oval dish.

812. Omelet with ham.

Cup up a piece of very tender ham, let it soak for a few hours in cold water or milk, in order to dissalt it; then spunge it, and cut it into dice. — Break ten fresh eggs into a basin, season them, beat them vigorously, add to them a pinch of chopped parsley. Melt three ounces of butter into an omelet-pan, add to it the ham, which warm for two moments; pour the eggs into the pan, thicken them, stirring them with a wooden spoon; fold the omelet up to a 'porte-manteau' (see draw. 278), turn it over on a small oval dish, well warmed, glaze it with the pastebrush, and serve it.

813. Omelet with kidneys.

Trim and mince a good raw veal-kidney; cut it up in fine slices, not too large; put them into a frying-pan with a piece of butter, season them,

OMELET, WITH CRUSTS, MUSHROOMS, HAM, KIDNEYS, SORREL. 377

let them fry on a brisk fire; as soon as they are set to the degree requisite, drain the moisture, pour over them a little melted glaze, sprinkle over a little chopped parsley.

On the other hand, break into a kitchen-basin ten fresh eggs, season them, add to them a pinch of chives, beat them up quickly. — Pour three ounces of melted butter into an omelet-pan, and when it is well warmed, mix up with it the beaten eggs; thicken the omelet, gather it to the rim of the pan, opposite to the side with the handle; turn the slices out on the centre of the omelet; which fold up, and turn over on a dish.

814. Omelet with sorrel.

This is an omelet most commonly partaken of in spring-time, the sorrel then being tender.

Melt a piece of butter in a stewpan, add to it four tablespoonfuls of sorrel-purée; season it with a little salt, and a pinch of sugar; let it fry, stirring it, until its moisture be reduced; thicken it then with two spoonfuls of reduced 'béchamel'-sauce; boil it for five minutes, without leaving it, then take it off the fire. — Break ten fresh eggs into a kitchen-basin, season them with salt, pepper, and nutmeg; add to them two or three spoonfuls of cream, beat them up quickly. — Melt a quarter of a pound of butter in an omelet-pan; when it is well heated, add to it the beaten eggs; immediately thicken the omelet, place the sorrel on its centre, fold it up, turn it out on a small oblong dish.

815. Macaroni with gravy.

Before boiling the macaroni, prepare a little good succulent vealgravy, skim off only part of the fat; mix with it some spoonfuls of tomata-sauce, a small bunch of aromatics, a few grains of pepper, and a little raw ham; let it simmer by the side of the fire.

The macaroni of Naples is that to be preferred, for it is superior to all that is manufactured elsewhere, especially when it is fresh. There are several species of macaroni; the large, the middling-sized, and the small; all three sorts may be prepared with gravy.

THE HOUSEHOLD COOKERY-BOOK.

The macaroni must, first of all, be boiled in salted water, till it has attained the degree requisite; lovers of macaroni eat it rather underdone, and they are right; for if it is eaten too much done, it is not so good, and far more difficult of digestion; but this is a question of taste and preference. The macaroni takes more or less time to cook, according to the length of time since it was made; to secure its being rightly done, it must be tried from time to time, that is, by taking a little morsel between the teeth; as soon as it has ceased cracking, it is ready to be served.

As soon as the macaroni is done, drain it in a colander, but without letting it cool; then take it up in small portions with a skimmer, range it by alternate layers in a deep dish, sprinkling each layer with a handful of good, fresh, scraped parmesan, and moistening them with a part of the prepared gravy, passed through a sieve, mixed with a little good butter. If the gravy should be thin, it would be requisite to mix with it a little good meat-glaze, melted. Macaroni with gravy, ought to be eaten quite hot.

816. Macaroni, 'à la hussarde'.

Boil in salted water a pound of little macaroni, drain them well, then put them back into the same stewpan again, introduce into them four ounces of butter, and three ounces of parmesan; then mix into this a pinch of cayenne-pepper, two spoonfuls of 'béchamel'-sauce, four spoonfuls of melted glaze, and four peeled cooked truffles, shred to 'julienne'; range the macaroni on a warm dish, sprinkle over a handful of grated parmesan, moisten it with a little tomata-sauce.

817. Gratinated macaroni.

Plunge into boiling salted water nine ounces of large macaroni; when they are done, drain them; pour them on a colander without refreshing them; put them into a stewpan, season them with pepper and nutmeg, thicken them with a few tablespoonfuls of good 'béchamel'-sauce, introduce into them, off the fire and tossing them, four ounces of good butter, the same of grated parmesan and gruyère-cheese, in equal parts; pour then the macaroni on a gratin-dish, sprinkle over a little

MACARONI, AND CHEESE - 'SOUFFLÉS'.

cheese, moisten them with melted butter, let them gratinate for twenty or twenty-five minutes, under the field-oven. — The field-oven, of which the sketch is given here, may on some occasions replace the large oven. Beneath a field-oven, heated to the degree requisite, can be



Draw. 279.

baked a soufflé-omelet, a tart, and a great variety of pastry, that by their nature do not require too long a cooking-time.

818. Cheese -'soufflés'.

There are two methods of preparing cheese-'soufflés': both will be indicated here. — Prepare a 'béchamel'-sauce, with two tablespoonfuls of flour, six gills of milk, and a little salt; as soon as it is thickened, remove it back to the side of the fire, let it boil thus for a quarter of an hour; pass it, through a sieve, into a flat stewpan, let it reduce without leaving it, introducing into it a little good cream; when it has got a nice consistence, take it off the fire, pour it into a kitchen-basin, stir it with a spoon, till it be nearly cold; then mix up with it a handful of grated parmesan, a little nutmeg, a pinch of sugar, a piece of butter,

THE HOUSEHOLD COOKERY-BOOK.

and five or six raw yolks of eggs; the yolks must be introduced one by one, working the preparation vigorously; at this point, incorporate with it, gradually, four whipped whites of eggs; introduce, at the same time with the whites of eggs, two handfuls of grated parmesan. When the mixture is operated, pour the preparation into a buttered 'soufflé'-pan, bake it for fifteen minutes in a very slack oven, or else in the field-oven.

Here is the second method: Let boil three gills of good milk, take it off the fire, introduce into it, gradually, with the aid of a spoon, two handfuls of grated fresh bread-crumb, so as to get a batter of not too great consistence; add to it a little salt, a pinch of sugar, and a little nutmeg; put the stewpan back on the fire, boil the preparation for a few minutes without leaving it; take it off the fire, let it nearly cool, stirring it; then introduce into it a piece of butter, six yolks of eggs, and last of all, four or five whipped whites, and cheese, operating as has just been said.

819. Cheese-tartlets.

With the trimmings of puff-paste rolled out thin, line two dozen tartlet-moulds of a round or oval shape. — Put into a stewpan one tablespoonful of flour, four tablespoonfuls of grated parmesan, and six yolks of eggs; add to this two ounces of butter, and a pinch of sugar. Stir this preparation on a slow fire till the butter be dissolved, then take it off the fire, let it cool, introduce into it four whipped whites of eggs. With this preparation fill the moulds, range them on a bakingsheet, bake the cakes in a slack oven; when they are taken out, sprinkle over grated parmesan, and serve them without delay.

820. Talmouses, with cheese.

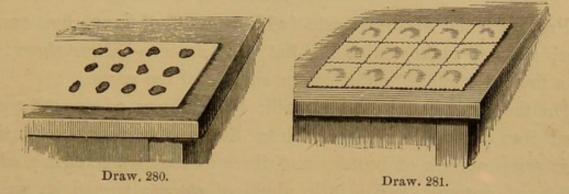
Prepare four eggs of choux-paste (see sweetmeats), without sugar or zest, keeping it a little stiffer than is usually done; mix up with it four tablespoonfuls of gruyère-cheese, cut in little dice, and a pinch of pepper or nutmeg. — Roll out nine ounces of puff-paste, divide it in rounds, by the aid of a large channeled paste-cutter; slightly moisten the edges of each of these flats, then set on their centre a small part of the choux-paste; round this paste; egg it, then fold over the edges of

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the puff-paste flat, on three sides, so as to obtain a kind of tricorn; sprinkle over a pinch of grated parmesan, range them on a baking-sheet, at little distances from one another, bake them in a slack oven for twenty minutes, and serve them immediately.

821. Ravioles with parmesan.

'Ravioles' are prepared with 'nouille'-paste, and force-meat; this force-meat is prepared thus: pound together eight ounces of cooked



fowl, and a piece of cooked lean ham; add the fourth part of a calf's brains, and two yolks of eggs; pass the force-meat through a sieve, put it into a kitchen-basin, mix with it a little nutmeg, and a handful of scraped parmesan.

Prepare twelve or thirteen ounces of 'nouille'-paste, divide it into two parts; flatten out very thin one of these halves, giving it the shape of an oblong square; out of this flat, by the aid of a small spoon, or of a bag (*poche*), arrange in straight rows a number of little balls of forcemeat, of equal size, at intervals from one another (*see* draw. 280).

When the surface of the flat is garnished, wet the paste on the intervals, with the paste-brush; then cover this flat with another flat in paste of the same dimensions; press the paste down between the lines, in order to solder the two flats together; cut the paste then all round the sides, and then cut out the 'ravioles' by the aid of a pastry-wheel, slipping this, between the lines, but down the length, and across, so as to get three 'ravioles' of a square form (see draw. 281); range these 'ravioles' on leaves of paper, and cover them, that the paste may not get dry.

A few minutes before serving, plunge the 'ravioles' into boiling water, salted; boil them for two minutes; then remove the stewpan to the side, keep it thus for four or five minutes, then drain the 'ravioles' with a skimmer, and range them, one by one, in layers, in a deep dish, sprinkling each layer with scraped parmesan, moisten them with a little good gravy, thickened with tomata-sauce, moisten them also with a little brown-butter ('a la noisette'), and serve them immediately.

822. Rice-quische.

Prepare a flat of short-paste (with a pound of flour, five ounces of butter, and two yolks); with this flat, line an iron baking-sheet; distribute a few little bits of butter on the surface of the paste.

On the other hand, boil in milk four ounces of rice; it must be melted into batter, finish it with a little cream; at last introduce into it three ounces of butter, and three or four whole eggs; add to it a pinch of nutmeg, and a little pinch of sugar; spread it, in a thin layer, on the paste; sprinkle over a little grated parmesan; push the baking-sheet into the oven. When the paste is done, take the 'quische' out, and serve it.

823. 'Ravioles' with spinach.

Chop some blanched spinach, well pressed out; let it fry with butter, then sprinkle over a little flour, season it, and moisten it with a little milk, keeping it rather consistent. Let the preparation cool, and with it prepare a few dozen 'ravioles', proceeding according to the method prescribed in art. 821. — Ten minutes previous to serving, plunge the 'ravioles' into boiling salted water; boil them for three minutes, drain them on a sieve, place them on a deep dish, ranging layer by layer, sprinkling over some grated parmesan, and moistening them with brownbutter mixed up with a little tomata-sauce.

824. Small patties, for Lent.

Prepare fifteen little patties with puff-paste (see art. 54, and 335); when they are taken out of the oven, disengage them from the baking-sheet,

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empty them, and keep them warm. — Break into a basin fifteen or sixteen fresh eggs, season them with salt and a pinch of nutmeg; beat them up quickly for a few minutes. Peel three raw truffles, cut them

into small dice, which place in a stewpan with butter; season, and let them warm; then add to them the beaten eggs, as well as a piece of butter divided in little bits; stir the preparation, with a spoon, on the fire, until



Draw. 282.

it be thickened; mix up with it a few tablespoonfuls of cream or 'béchamel'-sauce; take it off the fire; fill the patties, place their cover on their top, and dish them up.

825. 'Nouilles', with parmesan.

Prepare some 'nouille' paste with twelve ounces of flour, five whole eggs, a little salt, and a little tepid water; keep the paste stiff, let it rest for ten minutes; divide it then into two or three parts, which roll out, one after the other, to the shape of a thin square (using the rollingpin); largely sprinkle over the paste some fine flour, fold the paste up several times, then cut it up into fine strings. — Seven or eight minutes previous to serving, plunge the 'nouilles' into a stewpan of boiling water, salted but a little; give the liquid three minutes' vigorous ebullition, then drain the 'nouilles' on a sieve without refreshing them; pour them into a sauté-pan, introduce into them (off the fire, and with the aid of a fork) six ounces of fresh butter divided in little bits, and at the same time four ounces of grated parmesan; serve them in a deep dish, pour over them some good beef-gravy, mixed with a little tomata-sauce.

826. 'Nouilles'-croquettes.

Boil a pound, and a quarter, of minced 'nouilles' (see art. 825); drain them quickly, place them in a stewpan, season them, introduce into them half a pound of butter, then three or four handfuls of grated parmesan; thicken this preparation with two spoonfuls of reduced 'béchamel'-sauce, immediately pour it into a small buttered baking-sheet of square shape, smoothe its upper surface, give it the thickness of two thirds of an inch, or of one inch; cover it with a sheet of buttered paper, let it cool; then divide it into squares about two inches long; roll these squares in grated parmesan, dip them into beaten eggs, and breadcrumb them; fry them in plenty of hot frying-fat; let them take a fine color, drain, and dish them up in a group.

827. Risot with parmesan.

Chop an onion fine, put it into a stewpan with a piece of butter, or of beef-marrow chopped, and melted; stir it with a wooden spoon, till it is slightly colored; then add a pound of best rice, rubbed, but not washed; let it fry for a few seconds; moisten it to three times its height with broth, cover the pan, boil the rice at a good fire, on a low trevet, so that it may not adhere to the bottom of the pan; fifteen to sixteen minutes' ebullition will suffice: at this point, the rice ought to be still firm, but well done, and no longer crackling between the teeth: it ought to be about dry; withdraw then the pan from the fire, keeping it covered for five minutes: then incorporate with the rice two handfuls of fresh scraped parmesan, as well as four or five ounces of good butter, divided into little bits; range the risot in a deep dish, moisten it with a little melted glaze; send up separately a plate of scraped parmesan.

828. Dumplings (kloese), with bread.

Cut into dice the white crumb of six or eight dinner-rolls; put it into a kitchen-basin, pour some boiling milk over, and leave it to soak; a quarter of an hour after, extract all the moisture, place it in a stewpan, bray with a spoon, and heat it in order to thicken it; then remove it off the fire, season, and introduce into it five ounces of butter in little bits, three or four eggs, two handfuls of small fried breadcrusts, in dice, and six ounces of streaky-bacon, also cut into small dice and fried: the preparation should be compact enough to be divided into small parts, which roll on a floured table.

A little previous to serving, plunge the dumplings into salted boiling water, boil the liquid for seven or eight minutes (keeping the stewpan covered), then remove it back. Eight or ten minutes after, drain the dumplings, dish them up, and pour over some brown clarified butter.

RISOT, KLOESE, GNOQUIS, NOQUES.

829. 'Gnoquis' of potatoes.

Let boil, in water, eight or ten potatoes with their peel on; peel them, grate them, or pass them through a sieve; place this purée in a stewpan, season it, mix into it a piece of butter, one whole egg, two yolks of eggs, and a handful of grated parmesan; pour the preparation then on the floured slab, introduce into it, working it with both hands, a third its volume of flour; immediately divide the paste into several parts, which roll to strings of the thickness of a finger; cut these strings transversally, round the cut parts; let them poach in salted water; as soon they have got firm, drain them, put them into a flat stewpan, pour over them melted butter, sprinkle over grated parmesan, pour on a little gravy, and dish them up.

830. Swiss gnoquis.

Prepare some choux-paste (see sweetmeat) with a glassful of milk, the same of flour, four ounces and a half of butter; as soon as the paste has dried to the degree requisite, take it off the fire, and put it into another stewpan; season it with a little salt, and a pinch of sugar; gradually introduce into it two whole eggs, and three yolks of eggs, then finish it with a handful of grated parmesan. Now divide the paste into two or three parts, which place on the floured slab, and roll up to thick strings; let them poach in salted water, till they have got firm; drain them, dip these pieces in melted butter, roll them in grated parmesan, range them in a vegetable stewpan, and let them gratinate in the oven for twenty minutes.

831. Noques, with butter.

Put into a kitchen - basin two large handfuls of white bread - crumb, moisten it with milk, let it soak for full a quarter of an hour; then press out its moisture, and bruise it with a spoon.

On the other hand, pour into a basin six ounces of butter halfmelted, work it with a spoon till it be thickened and creamy; then add to it seven or eight yolks of eggs, introducing them one by one; when it is frothy, mix into it the bread-crumb, and a pinch of flour; season the preparation with salt and nutmeg, try a little portion of it; when it is at the degree requisite, take it up with a tablespoon, let it drop into boiling salted water; let the water boil, immediately remove the stewpan back to the side of the fire; cover it, and keep thus for ten or twelve minutes. The 'noques' must then be firm and set; drain them, dish them up, mask them with a sauce, composed of bread-crumb fried with butter until dry.

832. Black truffles with wine.

Choose a few fresh black truffles, being rather firm; put them into water, carefully brush them, pluck them with the point of a knife, removing any particles of earth, that could have remained in their cavities. — In such conditions the truffles may be boiled with their peel on; if this be the case, put the truffles into a stewpan; moisten them to a third their height with dry white-wine, a little salt, and a bunch of parsley and aromatics; cover the stewpan, and boil the truffles on a brisk fire, for eight or ten minutes, according to their size; take them off the fire, glaze them with the paste-brush, serve them, dry, in a deep vegetable-dish, covered with its lid; serve at the same time some fresh butter. — If the truffles are boiled with the peel on, five minutes will do. Peeled truffles generally are served as a garnish.

833. Truffles with 'montglas'.

Mince into montglas (see art. 40) the white-meat of a cooked chicken, put it into a stewpan, thicken it with some spoonfuls of whitesauce, reduced and well warmed; keep the stewpan in the 'bain-marie'. Choose five or six middling-sized raw truffles of an equal size; peel them, mince them to 'montglas', put them into a stewpan; moisten them with a quarter of a glassful of madeira-wine; let the liquid reduce on a brisk fire. Thicken the truffles then with a little melted glaze, add to them a piece of butter, divided into little bits, and the juice of a lemon; dish up the chicken-meat, form a hollow in its centre, into this hollow put the truffles.

TRUFFLES, MORILS, MUSHROOMS.

834. Truffles, Italian way.

Take six large raw well cleansed truffles already plucked; mince them, put them into a frying-pan with oil, and butter; season them, add to them a clove of garlic; let them fry on a slow fire, tossing them; when they are well warmed, moisten them with half a glassful of madeira-wine, and a little melted glaze; boil them for three or four minutes, then take them off the fire; thicken the liquid with a little kneaded-butter, and at the same time a little bit of anchovy-butter; give the sauce but one bubbling up; remove the garlic, adding a pinch of chopped parsley. Pour the stew on a dish, surrounding it with breadcrusts fried with butter.

835. Crusts with truffles.

Cut off a household-loaf some slices of the thickness of about two thirds of an inch; out of these slices cut then seven or eight crusts in

the shape of a semi-heart, round on one side, and pointed on the other; cern them with the point of a small knife, on one surface only, in order to mark the aperture; let them fry with butter in a flat stewpan, open them, empty

them, and keep them warm. — Cut in small dice, seven or eight raw and plucked truffles; place them in a stewpan with butter, season them; warm them on a brisk fire, moisten them with four tablespoonfuls of madeira-wine, and the same of melted glaze; let the liquid reduce to half; immediately take it off the fire, thicken it with a little consistent sauce, finish the stew with a piece of good butter, and with it fill the crusts.

836. Morils with butter.

Choose fresh and good morils, trim the end of the stems, split the buttons crossways in order to wash them well; plunge them into boiling, and acidulated water, immediately drain them; then put them into a stewpan with butter, and the juice of a lemon; cover them, let the liquid boil till it be completely reduced; at this degree the morils should prove done. — Morils prepared thus may be served with any sauce whatever, and are served either as a garnish, or as a vegetable.



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837. Crust with mushrooms.

Choose two dozen fresh, very firm, and not too large hot-bed mushrooms; separate the stems or feet, from the heads, or buttons, which wash quickly and spunge carefully; put them into a stewpan with butter, season them, let them fry, till all their moisture be gradually evaporated; pour over them a little white-sauce, and remove them back on a slow fire. — Take a round one-pound loaf of bread; cut it at its base, in order to remove the bottom-crust, and then the crumb of the interior; grate then the exterior crust; whereupon butter its inside, as well as outside, with the aid of a paste-brush; place it on a gridiron, and let it dry in the oven; then place it on a dish with its hollow part uppermost. Finish the mushrooms with a liaison of two or three yolks of eggs, diluted with a little cream; add to them a piece of butter, and the juice of a lemon; pour it into the crust.

838. Shells with cèpes (mushrooms).*

Choose small, but very firm cèpes, mince their heads, put them into a frying-pan with a little butter, let them fry quite gently, toss them repeatedly; season them, add to them a garnished bunch; as soon as their moisture is reduced, thicken them with some spoonfuls of good 'béchamel'-sauce of a nice consistence. With this stew fill some table-shells, smoothe their surface, sprinkle over a little bread-crumb, glaze it with the salamander; dish the shells up on a folded napkin.

839. Potato-quenelles.

Let the potatoes boil with their peel on; then peel them, grate them, or else pass them through a sieve; take then a pound of this purée, put it into a stewpan, introduce into it three ounces of butter, a handful of grated parmesan, four yolks of eggs, and one whole egg; season it with salt, nutmeg, and a pinch of sugar; pour the paste on the floured slab, work it with the hands, introducing into it six ounces of flour;

* A species of mushroom, called cèpes in France, gribouis in Russia, where they abound.

CÉPES, POTATOES, QUENELLES, PURÉE.

try then a little piece of this paste by plunging it into boiling water: if it is at the degree requisite, roll it up in strings, which divide in little pieces; roll these pieces to a long shape, let them poach in boiling water; when they have got firm, drain them, place them, by layers, on a deep dish, pouring over each layer a little bread-crumb, fried with butter, or else seasoned with melted butter, and grated parmesan.

840. Potato-purée.

Peel some good potatoes raw, cut them up in pieces, wash them, moisten them to cover with water; salt them, let them boil on a brisk fire, keeping the stewpan covered; drain the water, as soon as they are nearly done, and remove them back; cover them, keep them in the hot-closet for ten minutes, then pass them through a sieve; put this purée into a stewpan with a piece of butter, some salt, and nutmeg; warm it, stirring it, and adding to it some spoonfuls of good raw cream.

841. Dauphiness-potatoes.

Prepare some potato-purée, place it in a stewpan, season it with salt, nutmeg, and a pinch of sugar; gradually introduce into it a third its volume of 'choux'- paste, finished, but not sweetened at all; now take the preparation in parts of the size of an egg, roll them on the floured slab, giving them a half-flat shape, or the form of a cor¹⁻; plunge them into hot frying-fat; as soon as they have taken a nice conor, drain them on a cloth.

842. Housekeeper's potatoes.

Peel potatoes already boiled, but nearly cooled; cut them up in large dice, put them into a stewpan with salt, pepper, nutmeg, and a piece of butter; moisten them, just to height, with broth, boil them, keeping the stewpan covered, till the liquid be nearly reduced; they should then prove tender, and the liquid slightly thickened; take them off the fire, add to them a piece of good butter, a pinch of chopped parsley, and the juice of a lemon; serve them, as soon as the butter is dissolved.

843. Lyonnaise potatoes.

Boil the potatoes with their peel on; then drain them, and peel them, without allowing them to cool; turn them into the shape of corks, cut both the extremities, and mince them in slices. — Chop an onion, let it fry in a frying-pan with butter; add to it the minced potatoes, let them toss on a slow fire, season them with salt and pepper, finish them with a little chopped parsley.

844. Fried potatoes.

Choose some good potatoes; cut them in slices either lengthwise or transversally, plunge them into plenty of hot frying-fat, let them fry, stirring them with the skimmer, till they have taken a nice color, and have well set; drain them, salt, and dish them up in a group. — Potatoes are also fried, cut into little balls with the aid of a vegetable-spoon. These potatoes can be served as a garnish.

845. Farced potatoes.

Choose a dozen large, mealy potatoes; range them on a bakingsheet, bake them in a slack oven for full an hour; when they are taken out (being well set), choose seven or eight of them, having remained whole, and cern them on the top in order to contrive a round aperture; by this aperture remove the interior pulp, which put into a stewpan, bruise it with a wooden spoon; add to it three ounces of good butter, a little salt, a pinch of nutmeg, a pinch of sugar, three yolks of eggs, and two spoonfuls of grated parmesan. — With this preparation fill the potatoes kept warm; shut the aperture, with the cover kept by for that purpose; moisten them with a little melted butter, and bring them back into the oven; five minutes after, serve them.

846. Border of potatoes.

Prepare some potato-purée (art. 840), put it into a stewpan, mix with it a piece of butter, a little cream, some yolks of eggs, a handful of grated parmesan, a little nutmeg; pour it out into a buttered, and floured mould; bake the border in a slack oven, or else let it poach in the 'bain-marie'. — These potato-borders may be served with a garnish of vegetables in the centre, but they are often used also for dishing hot entrées.

847. Potatoes with cheese.

Peel some raw potatoes, trim them to an equal size, cut them up in thin slices. Butter largely a vegetable-dish, and in this range the slices of potato, in layers, seasoning each layer with salt and pepper, and sprinkling them over with grated parmesan; sprinkle over the top also, moisten it with a little butter, pour into the bottom of the dish two dessertspoonfuls of broth; let the potatoes gratinate at a slack oven, serve them as soon as they are done, and of a nice color.

848. Macédoine of vegetables in salad.

This salad is composed of carrots, french-beans, green-pease, white and green heads of asparagus, cauliflower, kidney-beans, lentils, preserved mushrooms (in vinegar), potatoes, gerkins, and beetroots. The smaller vegetables remain whole, the larger ones are cut in dice, or else in lozenges; they are boiled, or blanched, according to their nature, and seasoned separately with salt, oil, and vinegar. The vegetables are then drained on a sieve, placed in a salad-dish, with as much taste, and elegance as possible; then is poured over a 'vinaigrette', mixed with fine-herbs, and yolks of eggs boiled hard, and pounded.

849. Haricot-beans.

In order to prepare haricot-beans (*haricots-blancs*), very good water is requisite : hard water is always bad for boiling dry vegetables.

Wash the beans in tepid water, plunge them also into tepid water, boil them quite gently, salt them as soon as they are nearly done. — When the haricots are boiled, and drained, they can be eaten as a hot salad, 'a la maître d'hôtel', with cream, with gravy, and 'a la Lyonnaise'. In order to prepare them 'a la maître-d'hôtel', it is sufficient to put them into a stewpan with a piece of kneaded-butter, toss them for a few minutes, season them, take them off the fire, and finish them thus, introducing into them a large piece of fresh butter divided in little bits, a pinch of chopped parsley, and the juice of a lemon. To prepare haricots with gravy, it is sufficient to pour over them a little good gravy; thus let them simmer for a quarter of an hour, finish them, introducing into them a piece of butter. — To prepare them with cream, the gravy is replaced by 'béchamel'-sauce.

The haricots may simply be sautéd with butter; season them, and finish them with chopped parsley; but they may also be fried with butter, and a little chopped onion, wherewith to sauté the beans: this is the manner called 'a la Lyonnaise'.

850. Kidney-beans.

Kidney-beans or broad-beans, (*flageolets*), are fresh haricots, shelled (*en grains*) out of the pod; the beans are boiled in salted water, and served simply with butter, or thickened with a little white-sauce, then finished with the juice of a lemon, and a piece of butter. — Preserved kidney-beans are to be bought in the shops.

851. Boiled french-beans.

If the french-beans (*haricots-verts*) are fine and tender, they must be boiled rather whole than sliced, being much better thus; if they are large, then they must be shred, or sliced. — Refresh the french-beans, plunge them into salted water in a red vessel; boil them quickly, keeping them rather firm; drain them well, dish them up, serve at the same time a plate of good fresh butter. — French-beans boiled in salted water, can be served either as a garnish, or as a vegetable, with butter, or as salad.

852. Violet asparagus, butter-sauce.

Cut the asparagus to equal lengths, having scalded, and scraped them; tie them together in little bundles, keep them in cold water till the moment of plunging them into boiling salted water; the asparagus must be boiled to exactly the degree, when they no longer crackle between the teeth, yet being still firm enough to remain upright, when taken by the stalks with the fingers. Drain them, range them on a folded napkin; serve separately some butter-sauce. — These asparagus can be served, either with Dutch-sauce, or vinaigrette-sauce.

853. Green asparagus.

Take two or three bundles of green asparagus; break off the stems, put aside all the tender parts, cut them in pieces, a third of an inch long; boil the heads, and the stalks, in salted water, in two different red sugar-pans; keep them green, and not over-done; drain them, put them into a flat stewpan with butter, let them fry for a few minutes, tossing them; season, and add to them a pinch of sugar, thicken them with a little white-sauce, dish them up. — These aspargus may be garnished, either with fried crusts, or else with poached eggs.

854. Green-pease, Flemish way.

Choose a pint of fresh, tender, but large green-pease; plunge them into boiling salted water; add to them a score of small new potatoes properly cleansed; one onion, and a bunch of parsley or mint. Cover the stewpan, boil the vegetables thus on a slow fire: the potatoes and green-pease should be done at the same time; drain them, dish them up, pour over them a little melted butter. — Serve at the same time fresh butter on a plate.

855. Green-pease, 'à la bourgeoise'.

Chop a little onion, let it fry with butter, without however allowing it to take color; then add to this two handfuls of streaky-bacon cut in dice; add to these a quart of green-pease, the hearts of three or four fresh lettuces, cut in squares, and a bunch of parsley; cover the stewpan, remove it back on a slow fire; let the moisture of the vegetables reduce; at this degree, moisten them with broth: continue boiling them, then thicken them with a piece of kneaded-butter, adding to it a pinch of nutmeg; dish them up.

856. Green-pease with butter.

Put a quart of fresh green-pease into a stewpan, with a piece of butter, a bunch of parsley, a little salt, and half a glassful of water; cover them, and boil them thus on a brisk fire; thicken them, in the first place, with a little piece of kneaded-butter, then finish them with

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four ounces and a half of good butter, divided in little bits; add to them a pinch of sugar, and another of nutmeg; surround them with fried crusts.

857. Green-pease (au naturel) plain-boiled.

Choose freshly gathered pease, which pluck; remove the largest ones, plunge them into boiling water; add to them a bunch of parsley or mint, and a little salt; boil them on a brisk fire for twelve or fifteen minutes; drain them immediately, when done, in a colander; dish them up, accompany them by a plate of fresh butter. — In order to get the pease of a nice green color, they must be boiled on a brisk fire; and in a red basin, or copper sugar-pan.

858. Preserved green-pease.

If no fresh green-pease are at disposal, there may be procured now-a-days in every country preserved green-pease, which, if prepared well, are not without good qualities, and are very useful as a diversion.

The method how to prepare these green-pease, is a very simple one: the box must be opened, then its contents turned out on a colander; now this is dipped in boiling salted water; drain the green-pease well, put them into a stewpan with a piece of butter, a pinch of sugar, salt and nutmeg; warm them, and thicken them either with a little white-sauce, or else simply with a piece of kneaded-butter.

859. Hop-sprigs.

I will describe in one single article the different manners of preparing hop.

In order to prepare hop 'a la poulette', the tender sprigs must be taken; pluck them, slightly scrape them, wash them, boil them in acidulated salted water; drain them, put them into a stewpan with a piece of butter, season, and let them fry for a few minutes; thicken them with a little white-sauce, finish them with a liaison, a little chopped parsley, and the juice of a lemon.

Hop-sprigs boiled in salted water, may also be served as salad.

In order to let the hop-sprigs fry, they must be three-parts boiled in salted water; this done, drain them, season them with salt and vinegar;

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half an hour after, drain them on a cloth, flour them, put them into beaten eggs, immediately drain them, and by degrees let them drop into hot frying-fat; when they are drained, salt them, and dish them up.

860. Carrots with cream.

Peel some large tender carrots, mince them in slices, or cut them up in dice; let them blanch for two minutes in salted water; then drain them, put them into a stewpan with some butter, add a little salt, and sugar; let them fry on a slow fire, till their moisture be reduced; then sprinkle over a little flour, moisten them to three-fourths their height with good broth; let the sauce boil, then remove it on a slow fire. — When the carrots are done, thicken them with a few yolks of eggs, diluted with a little cream; add to it a pinch of nutmeg, and a piece of butter.

861. Sorrel with gravy.

Remove the ribs from a little basketful of garden sorrel-leaves; wash them, changing the water, several times; put them into a stewpan with a little water, let them boil till their green color is lost. Pour them on a sieve, let them drain well, and chop them; put the sorrel then into a stewpan, season it with salt and pepper, moisten it with a little gravy, boil it then quite gently for half an hour, taking care to add a little gravy from time to time; mind, it must nevertheless remain rather consistent.

862. Spinach, with gravy, and with cream.

Carefully pick a pound of fresh, and young spinach, wash it well, let it blanch in salted water, in a basin, for five or six minutes; drain it well, refresh it, press it between the hands, in order to extract all the water; this done, chop it.

Melt a little piece of butter in a stewpan; mix into it a tablespoonful of flour, which fry for two minutes; then add to it the spinach, and let it fry for three or four minutes, without leaving it; season it, then moisten it, either with a little gravy, or else with raw cream; fry it for a few minutes; finish it, introducing into it three ounces of butter.

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863. Spinach - custard, or cheese.

When the spinach is chopped, and prepared with butter, add to it a handful of grated bread-crumb; moisten it with a little cream, but keeping it a little consistent; boil it for a few minutes, stirring it; season it, let it cool a little; introduce into it three whole eggs, and four yolks of eggs. Butter a 'timbale'-mould, fill it with the preparation, which let poach in the 'bain-marie' for three quarters of an hour; turn it out on a dish, mask it with a little sauce.

864. Farced mad-apples.

Mad-apples (*aubergines*) are the produce of hot climates; if they are indeed tender, and fresh, they are good. — Choose six small mad-apples, split them in two down their length, remove their pulp, with the aid of a spoon, leaving only a thin part; let them drain on a sieve, then press out their moisture; spunge them lightly, let them fry with a little oil.

Chop the mad-apples' pulp; chop also two or three white onions, which let fry with oil; add to them the chopped pulp; when these vegetables have reduced their moisture, mix up with them two small handfuls of bread-crumb, in order to give the preparation some consistence; add to it some parsley chopped together with a little garlic, and a pinch of pepper; thicken it, off the fire, with a few yolks of eggs. With this preparation, fill the halves of the mad-apples, range them on a bakingsheet, one beside the other, moisten them with oil, or butter, sprinkle over a little bread-crumb, and bake them in a slack oven.

865. Salsifies with butter.

Cut the leaves and thin parts, off a score of salsify-heads; scrape them; when done, plunge them into acidulated water; then divide them in two, and let them boil in salted water, also slightly acidulated, and mixed with a pinch of flour diluted with cold water, in order to blanch the liquid. — As soon as the salsifies are done, drain them, then cut them up transversally into pieces of the length of about an inch; place these pieces in a stewpan, with a piece of butter, warm them, tossing them, season, and finish them with the juice of a lemon, and a pinch of chopped parsley.

866. Farced tomatas.

Open eight or ten tomatas on the top, let the seeds come out, pressing the tomatas; slightly salt them, and let them drain on a sieve for a quarter of an hour.

Chop some pieces of cooked beef, poultry, mutton, or pork : these

species also may be mixed. Put into a stewpan two tablespoonfuls of chopped onion, let it fry with butter or oil, mix into it a handful of bread-crumb, and some spoonfuls of gravy, or broth, in order to obtain a stuffing of some



Draw. 284.

consistence; add to it the chopped meat, some salt, pepper, and parsley, chopped together with a little garlic; mix the preparation well, take it then off the fire, and thus thicken it with a few raw yolks of eggs, and with it, fill the tomatas; sprinkle over their top a little bread-crumb, range them side by side on a gratin-dish, moisten them with oil, let them bake in a slack oven.

867. Salsifies 'à la poulette'.

Boil the salsifies, as indicated, art. 865; then cut them up, place them in a stewpan, moisten them, just to cover, with some whitesauce; let them simmer for a few minutes in this sauce, whereupon thicken the latter with a liaison of a few yolks of eggs; finish the stew with a pinch of chopped parsley, a piece of butter, and last of all, the juice of a lemon.

868. Fried salsifies.

Take the boiled salsifies, cut them up to equal lengths; place them in a kitchen-basin, season, and baste them with lemon-juice or vinegar, sprinkle over them a pinch of chopped parsley; one hour after, drain, and mask them with a little frying-paste (*see* art. 59); take them up, one by one, and plunge them into hot frying-fat. As soon as the paste has taken a nice color, drain them, salt them, and dish them up.

869. Farced cucumbers.

Cut off the extremities of the cucumbers, divide them into thick pieces nearly two inches long; peel them, and plunge them into boiling water; let them boil for a few minutes, remove them, refresh them, and empty them; fill them with 'quenelle' force-meat, mixed up with a few spoonfuls of fine-herbs. Range these pieces on the bottom of a stewpan, spread with bacon, moisten them just to cover with broth, of which the fat has not been skimmed; add to it some salt and spices, cover them with buttered paper, and braise them on a very slow fire; drain them, then trim, and dish them up. Pass the cooking-stock, through a sieve, skim off its fat, thicken it with a little sauce or kneaded-butter, finish it with the juice of a lemon, and some chopped parsley; pour it then on the cucumbers.

870. Glazed cucumbers.

Cut the cucumbers in quarters, split them in the middle, remove their seeds; peel them, let them blanch for a few minutes; then range them in a stewpan, spread with slices of raw ham; moisten them with a little gravy, let them boil, letting the moisture reduce to glaze; then dish them up. Dilute the stock of the stewpan with a little white-wine, let it boil, thicken it with a little kneaded-butter; pass the sauce, through a sieve, over the cucumbers. — Glazed cucumbers may be masked with 'béchamel'-sauce, white-sauce, brown-sauce, and even with tomata-sauce.

871. Turnips, 'à la bourgeoise'.

Peel, and cut in dice, a few large turnips; plunge them into boiling water, let them blanch for a few minutes only; drain them, put them into a stewpan with butter, salt, and a pinch of sugar; cover the stewpan, and thus boil the turnips on a moderate fire: if the turnips do not get tender, add to them from time to time a little broth; when they are nearly done, thicken them with kneaded-butter, add to them a pinch of pepper, and dish them up.

872. Large artichokes, whole or cut.

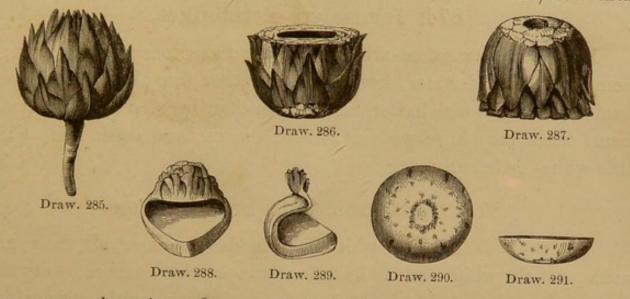
In order to serve the artichokes whole and boiled, it is sufficient to shorten their leaves, to trim the bottom (see draw. 286) in removing all tough leaves; boil them, kept covered, in salted water, slightly aci-

VEGETABLES. - TURNIPS, ARTICHOKES, CELERY.

dulated, until the centre-parts, called the choke (*foin*), disengage themselves; then drain them, and remove this choke; put them back into their liquor, then drain them, and dish them up. Boiled artichokes are served, either with butter-sauce, or else with Dutch, or vinaigrette-sauce.

In order to prepare the artichokes in quarters, the leaves must be shortened, more than if they are boiled whole.

Trim the bottom of the artichokes, divide each of them in four parts; then trim them to a nice shape (see drawing 288, 289), rub them with half a lemon; half-boil them in acidulated salted water; now drain



them, range them in a flat stewpan with butter, placing them side by side; season them, and finish boiling them on a slow fire, stirring them. - Artichoke-quarters may be served with brown-sauce, or with white-sauce finished with some chopped parsley, and the juice of a lemon.

In order to prepare artichoke-bottoms, all their leaves must be removed; this done, trim them to a fine shape (see draw. 290, 291); rub them with half a lemon, range them in a stewpan, moisten them with broth, of which the fat is not skimmed; add to it the juice of two lemons, and a little white-wine; cover them with a sheet of buttered paper, boil them on a slow fire. — Artichoke-bottoms may be served with either white-or brown-sauce; either Colbert-, or Dutch-sauce.

873. Celery-sticks with cream.

Previous to boiling celery-sticks, they must be properly trimmed; this done, remove their hard stems, cut them to the length requisite, wash them well, let them boil in plenty of water for ten minutes; then drain, refresh, and equalise them; range them in a stewpan spread with remains of bacon; salt them, moisten them to height, with broth from which the fat has not been skimmed, a little white-wine, or the juice of a lemon; cover them with paper, boil them on a moderate fire; when they are at the degree requisite, drain them well; trim and dish them up; mask them with good 'béchamel'-sauce, reduced with cream. — Celery may be served simply with a little gravy or brown-sauce.

874. Jerusalem-artichokes.

Peel some Jerusalem-artichokes, trim them to a round shape; let them boil in salted water, keeping them rather firm; drain them, place them in a stewpan with butter, and thus let them fry on a slow fire; season them; when they have well set, dish them up, and mask them with a little white- or brown-sauce.

875. Cardoons, with brown-sauce.

Choose the cardoons white and tender; remove all their green stems, cut the white ones to lengths of two or three inches, wash them, plunge them into boiling salted water, acidulated with citric-acid, or white vinegar : add to them a piece of bread-crumb, in order to absorb the natural bitterness of the cardoons; let them boil, kept covered, for twenty minutes; then remove them with the skimmer, refresh them, wipe them well with a cloth, in order to remove the thin skin sticking to them, then range them in a stewpan spread with the remains of bacon, and moisten them to cover with light broth, of which the fat is not skimmed; add to them a little white-wine, a little acid, a teaspoonful of flour, diluted with water, a little salt, and spices. Cover them with paper, let them boil on a slow fire.

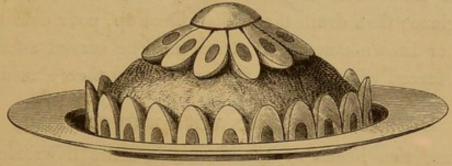
At serving-time, drain the cardoons, dish them up, mask them with a little brown-sauce. — Cardoons, prepared thus, may be served also with butter-sauce, 'béchamel'-sauce, or brown-sauce. They may be surrounded by crusts garnished with beef-marrow. — Cardoons may be also gratinated.

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876. Endive with eggs.

Choose seven or eight heads of succory (*chicorée*), or endive, nicely white and fresh; cut them up, wash them quickly, changing the water several times, plunge them into boiling salted water; boil the endive for twenty minutes, drain it on a colander, let it cool, press the water out, and chop it.

Melt in a stewpan a piece of butter, add to it a tablespoonful of flour, which let fry for a few moments; add to this the endive, stir it on the fire, until it has quite dried off; season it, gradually moisten it with



Draw. 292.

good milk, but keeping it consistent; at the first bubbling up, remove it back to the side of the fire, boil it thus for ten minutes, then put it back on the fire, let it reduce quickly, but without leaving it, and gradually introduce into it a third of a glassful of good raw cream; as soon as it has got creamy and relishing, take it off the fire; add to it a pinch of sugar and nutmeg, introduce into it a piece of butter, and dish it up; surround it with halves of eggs boiled hard, placing them in an upright position: form a rosette on the centre. — Endive prepared thus may be served as an entrée-garnish.

877. Roasted chestnuts.

Choose the chestnuts large, split their skin on one side only; place them in a pan with perforated bottom, let them roast at a moderate fire, and if possible on wood-charcoal; as soon as they are done to the degree requisite, wrap them up in a cloth, and thus keep them for ten or twelve minutes; then dish them up under the folds of a napkin, and serve them with butter.

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THE HOUSEHOLD COOKERY-BOOK.

878. Braised lettuces.

Choose the lettuces fresh, and with fine heart; remove their first leaves, wash them, changing the water several times, plunge them into boiling water, let them boil for five or six minutes; remove them with the skimmer, refresh them; extract their moisture, pressing them between the hands, fold them at the extremity, and range them, side by side, on the bottom of a stewpan spread with bacon; season the lettuces, moisten them to height with unskimmed broth, cover them with a greased round of paper; braise them for an hour and a quarter on a slow fire, with hot ashes on the lid; when they are done, their moisture should prove reduced to glaze; then drain them, dish them up, pour over them a little good gravy or brown-sauce. — Lettuce may be served as a garnish; it may be also farced with common force-meat, and then glazed.

879. Cauliflowers with mayonnaise.

Distribute two heads of cauliflower in little flowrets; trim their stems to a point, let them boil in water, let the water be only salted when the cauliflower is nearly done; drain it, let it cool; place it in a kitchen-basin, season it with salt, pepper, oil, and vinegar; then sprinkle over a pinch of parsley, and of taragon, both of which chopped; one hour after, drain it on a sieve; now take the flowrets up one by one, dish them up in a dome-like fashion, on a cold dish, masking each layer with a little egg-mayonnaise; as soon as the dome is raised, mask the cauliflowers, also with a layer of mayonnaise.

880. Gratinated cauliflowers.

When the cauliflowers are boiled and drained, let them cool; then divide them into flowrets, which range by layers on a gratin-dish, alternating these layers by a little 'béchamel'-sauce, and sprinkling over them a little grated parmesan; now mask them likewise with 'béchamel'-sauce, and again sprinkle over some grated parmesan; moisten them with butter; push them into a slack oven; let them gratinate for twenty minutes, or else glaze them with the salamander. — Boiled cauliflowers may be served with butter-sauce, or Dutch-sauce.

881. Artichoke-bottoms, 'à la Villeroi'.

Choose some small artichoke-bottoms, cooked; if they should be large, cut them across, dip them in a 'Villeroi'-sauce, range them, one by one, at equal distance, in an iron-plate; let the sauce be well cooled, then roll the artichokes in grated breadcrumb; dip them in beaten eggs, and breadcrumb them again. Let them fry to a nice color, and serve them.

'Villeroi'-sauce. The sauce, called 'Villeroi', is prepared with whitesauce, consistent, reduced, then thickened with raw yolks of eggs; these yolks ought to be simply brayed (*broyés*), and mixed with a little butter, divided into small pieces.

882. Cabbage 'timbale'.

Choose the cabbage large, either crisped, or with fine heart; remove its hard stems, disengage, one by one, all the tender leaves; wash them well, let them blanch in salted water for a quarter of an hour; drain them, refresh them, spread them on a cloth. — Chop two onions, let them fry, without however allowing them to take color; add the chopped leaves of the cabbage, fry them on a slow fire, season them, take them off the fire, let them nearly cool; then mix them up with an equal quantity of sausage-meat, two handfuls of bread-crumb, a few eggs, and last of all, with a pinch of parsley chopped.

Mask the bottom and sides of a large 'timbale'-mould, with thin slices of bacon, against which set some blanched cabbage-leaves, placed one upon the other, so as to leave no free space; place then on the bottom of the mould a layer of the force-meat previously prepared; mask this layer with cabbage-leaves; finish filling the mould thus, layer by layer, alternating force-meat and cabbage-leaves; cover the upper surface with bacon, push the mould into a slack oven, and leave it therein for an hour and a half. — Drain the fat off the mould, turn the 'timbale' out on a dish, remove the bacon from the top; carefully spunge away the fat of the dish; pour over the cabbage a little brown-sauce.

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883. Minced cabbage.

Cut up in quarters one or two white cabbages; remove the hard stems; mince the tender leaves, wash them, and drain them well. — Mince an onion, which let fry with butter; when it is of a nice color, add to it the minced cabbage, pour over it a glassful of vinegar, and a little broth; season them, let them boil thus, quite gently, for three hours. Last of all, the moisture must be reduced; thicken the cabbage, then, with a piece of kneaded-butter, and add to it a pinch of powder-sugar; ten minutes after, dish it up.

884. Sour-crout.

In regard to the general alimentation of the people, it is a pity that sour-crout is not more appreciated and propagated; this is the more to be regretted, as the preparation of sour-crout is a simple one, and it furnishes an aliment little expensive, wholesome in winter, very agreeable, as well in regard to taste, as change. — Sour-crout is prepared with cabbage-heads, common-cabbage, and colewort; but colewort is to be preferred.

Remove from the cabbages the outer leaves, and the stalk; mince them fine, either with the knife, or better, being more expeditions, with the aid of a cabbage-cutter, against which it is simply pressed, and rubbed off. Take one or more well cleansed half-casks, from which on one side the bottom is removed; spread on the bottom some large cabbage-leaves, over which sprinkle a layer of pulverised salt;* on this salt, range a layer of crout of the thickness of five or six inches, sprinkle over this layer a handful of salt, then press it close together, by the aid of a pestle, in order to diminish full half the thickness of the layer; again sprinkle over the crout a little salt, and on this place another layer of vegetable, proceeding as before. The cask being almost full, mask the minced vegetable with large whole leaves of cabbage, over which also sprinkle salt, then mask them with a

* Fifty heads of cabbage will require two or three pounds of salt.

wooden round, which press down with stones: this operation must be done in the cellar.

As soon as the fermentation of the crout has begun, the vegetable, by this process, is covered with water it has given out; it is convenient therefore to remove this water, as it augments. After the lapse of seven or eight days, the fermentation having abated, and the liquid diminished, it is replaced by common souse, boiled and cooled. — It is well to observe, that sour-crout, while in the cask, must be kept under pressure of a weight, sufficient to make its moisture continually run out: sour-crout can be cooked and eaten, four or five weeks after being placed in the cask.

Previous to boiling sour-crout, it must be well drained; then put it into a stewpan or an earthen vessel, with a large onion, a large carrot, and a piece of streaky-bacon or raw ham; boil it for three or four hours, on a very slow fire, keeping the stewpan well closed: the sour-crout being done, all the liquid should be evaporated. Now remove the meat, as well as the onion and carrot, thicken the sour-crout with a little sauce, or a piece of kneaded-butter; serve it, either as a garnish, or else with the bacon carved.

885. Macerated beetroots.

Boil a few beetroots, peel them, mince them, range them in a jug, by layers, alternating with minced horseradish-root; add to them a few peppercorns, cover them up with vinegar. — These beetroots are employed as a garnish for cooked salads.

886. Black plums, preserved in vinegar.

Choose the plums not too ripe, prick them with a fork, and range them in a jug, with cinnamon, cloves, and orange-zest; cover them up with vinegar, and let them macerate. Twenty-four hours after, pour the vinegar into a skillet, in order to let it boil for ten minutes on a quick fire; let it cool, and again pour it over the fruit. After the lapse of twenty-four hours, repeat this operation, then let the vinegar boil with sugar (six ounces to a quart of liquid), and pour it over the fruit. When the liquid is quite cold, cover the vessels with paper. — In the same way are prepared, mirabels, and cherries.

887. Pickled gerkins.

Take two pounds of fresh gerkins, wipe them, cut off their extremities, put them into a cloth, mix up with them two handfuls of fine salt; shake the cloth, then hang it up in a cool place, carefully placing a vessel underneath it; twelve hours after, add two handfuls more of salt, renew this operation after the lapse of another twelve hours; the next day, range the gerkins into jugs, cover them with good raw vinegar, mixed with half a glassful of spirits of wine, add to them spices, and taragon-leaves; three weeks after, the gerkins are good to be eaten.

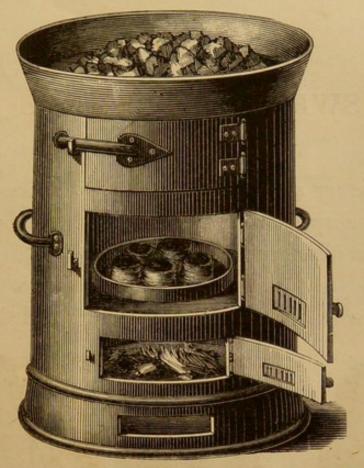
888. Portable oven.

The portable oven is by far preferable to the common field-oven, the drawing of which I have given before, as with the former the heat may be regulated so, that pastry, and a great many other dishes can be baked therein.

These small and inexpensive ovens are generally very useful, as their construction is simple and ingeniously contrived; moreover, they have the advantage, that they can be easily transported, and placed in that part of the kitchen, where they will be least in the way.

These ovens may be heated with either wood or coal, and both compartments can be used for baking; but, in order to obtain a more vivid heat in the upper compartment, it is sufficient to charge the top with embers. In order to demonstrate this operation, the figure represents the oven heated below with wood, and on the top with embers. In these conditions, in the upper compartment pastry can be glazed, or different dishes gratinate.

To my thinking, this oven ought to be found in every kitchen of the middle classes, it being truly indispensable, not only because of the little trouble it gives, but also by reason of the great facility it imparts to various operations. Mistresses of families, as well as cooks, are therefore earnestly advised to make this acquisition; as they ought not to



Draw. 293.

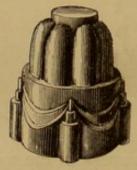
forget, that in a kitchen without an oven the resources of the work are beyond measure limited.

The three drawings, on the following page (408), represent 'entremets'-moulds; the first (294) is a biscuit-mould, full size; the second (295) is a 'baba'-mould, fluted; the third (296) is a full-sized 'macédoine'mould, which can also be employed for fruit-cheeses (*pains*), creams, and blanc-manger.

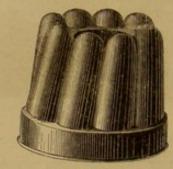
SWEET-ENTREMETS.

Sweetmeats, or sweet-'entremets' (*de douceur*), either cold or warm, are indispensable at a dinner, where there are guests; that is to say, a dinner of some importance.

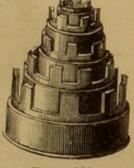
Sweetmeats (entremets sucrés) are always served either following the vegetables, if the dinner is provided with such, or



Draw. 294.



Draw. 295.



Draw. 296.

else following the roast; speaking generally, it is the dish terminating the dinner, and preceding the dessert.

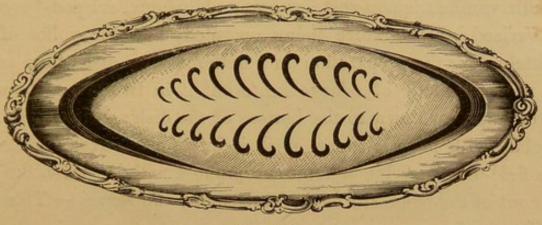
If in a dinner two sweetened entremets are served, it is convenient to give one dish cold and one warm; if this be the case, it is scarcely necessary to observe, that the warm one is always served before the cold one.

889. Omelet with preserves.

Break eight or ten eggs into a basin, add to them a little salt, and one tablespoonful of powder-sugar.

SWEET-ENTREMETS. — OMELETS.

Melt three ounces of butter in an omelet-pan; mix into it the eggs, then thicken the preparation, stirring it; when the omelet has set, so that it can be disengaged, gather it on one side of the pan, then place on its centre some spoonfuls of currant-jelly or fruit-marmalade; roll the omelet up, so as entirely to enclose the preserves, and turn it out on a dish; give it a nice shape, sprinkle over fine sugar, and glaze it with the aid



Draw. 297.

of a carved iron made red-hot, forming thus a little ornament (see drawing 297).

890. Omelet 'soufflee', with preserves.

Mix up in a kitchen-basin a quarter of a pound of flour, and three ounces of powder-sugar, dilute this with two gills and a half of milk; pass the liquid through a sieve, add to it a little zest, a grain of salt, and three ounces of butter; remove the zest; five minutes after, introduce into it, one by one, six yolks of eggs, without ceasing to work the paste; then add to it six whipped whites.

Pour into a large omelet-pan, four or five tablespoonfuls of melted butter; when it is warm, pour the preparation into this pan; two minutes after, push the pan into a slack oven, setting it on a trevet; as soon as the upper surface is set, turn the omelet over on the lid of a large stewpan; immediately bring it back into the pan, and again push it into the oven; five minutes after, take it out; garnish then its centre with a few spoonfuls of preserved fruit, marmalade, or jelly; fold it up, and turn it out on a dish; sprinkle over fine powder-sugar, and serve it immediately.

THE HOUSEHOLD COOKERY-BOOK.

891. Plain omelet 'soufflée'.

Break six fresh eggs; put the yolks into a kitchen-basin, and the whites into a copper-basin. Mix up with the yolks four tablespoonfuls of powder-sugar; work the preparation for ten minutes with a wooden spoon, in order to get it frothy. — Whip the six whites; as soon as they are quite stiff, introduce into them four tablespoonfuls of sugar, mixed either with vanilla, lemon-zest, or orange-blossoms, crisped (*pralinées*) and pulverised; this mixture being operated, add the yolks of eggs. Immediately pour the preparation on a buttered long dish; then equalise it, and with the blade of a large knife cut it in two along the middle, letting the knife go down to the bottom of the dish; sprinkle the omelet over slightly with powder-sugar, push it into a slack oven, or else bake it in the field-oven : twelve or fourteen minutes will do; when the omelet is taken out of the oven, sift over it fine sugar, and serve. — This omelet may suffice for five persons.

892. Celestine-omelet.

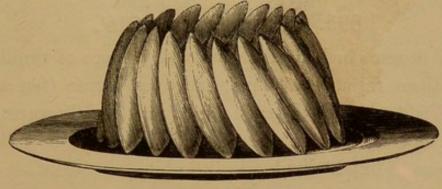
Put into a stewpan four yolks of eggs, and one whole egg; beat them up well with a spoon, mix into them four tablespoonfuls of flour, the same of powder-sugar, and three ounces of butter; dilute this preparation with two glassfuls of milk; pass it then, through a sieve, into a stewpan, stir it on the fire, till it be well thickened, and of a nice consistence; then take it off the fire, add to it a little sugar grated on lemon, a grain of salt, two spoonfuls of chopped almonds, and four tablespoonfuls of brown-butter.

Prepare a pancake-batter (see art. 905), with four ounces of flour; with this preparation get ready six or seven pancakes, larger, and a little thinner, than they generally are prepared; spread them on a baking-sheet, garnish them transversally with a part of the 'frangipane'cream previously prepared; then fold the omelets up, so as to enclose the preparation; immediately range them on a baking-sheet, placing them one beside the other; sprinkle over them some powder-sugar, keep them at the entrance of the oven for ten or twelve minutes, previously to serving them.

893. Eggs 'à la neige'.

Break six or seven fresh eggs, putting the yolks into a kitchenbasin, and the whites into a copper-basin. With the yolks, half a pint of milk, six ounces of sugar, and a little zest, prepare then some good lemon-cream (see art. 899).

Whip the whites of eggs, until quite stiff, introduce into them, gradually, six ounces of powder-sugar, and a pinch of grated lemonsugar. Let a quart of water boil in a stewpan; take up the sweetened



Draw. 298.

whites of eggs, by the aid of a ragoût-spoon of long shape; immediately dip the spoon into the liquid, in order to disengage the whites of eggs, and to poach them; as soon as they have got firm, remove them with the aid of a skimmer, range them on a sieve, and thus let them cool; trim, and dish them up in a neat circle; pour over them a part of the cream previously prepared, the remainder of which pour then on the bottom of the dish.

894. Household 'crèpes'.

Beat four whole eggs with a little salt, and four tablespoonfuls of good olive-oil or melted butter, then with two spoonfuls of double cream. — Pass, through a sieve, into a kitchen-basin, half a pound of flour, form a hollow in its centre, and into this hollow pour the eggs; gradually introduce into them the flour, by the aid of a wooden spoon, so as to obtain a smooth paste, without giving it too much consistence; add to it two tablespoonfuls of brandy: the paste must be rather light than consistent.

Melt four ounces and a half of butter, let it settle, decant it; pour a spoonful of this butter into a pancake-pan, warm it, and then pour into the pan two spoonfuls of the paste; spread this paste over the whole breadth of the bottom of the pan; as soon as this paste takes consistence, turn the pan about itself, in order to disengage the 'crèpe'; immediately turn it over, tossing it; a minute after, slip it on to a warm small dish, and sift over it powder-sugar. Prepare thus all the other 'crèpes', immediately placing them one upon the other, and sprinkling over each of them a little sugar: 'crèpes' must be eaten when quite warm.

895. Chestnut-'soufflé'.

Boil four dozen plucked chestnuts with a piece of vanilla and some sugar; pass them through a sieve, place the purée (ten ounces) in a kitchen-basin, add to it a little more sugar; and slightly warm it, working it with a spoon; take it off the fire, add to it four yolks of eggs, and four ounces of butter divided in little bits.

Half an hour previous to serving, introduce into this preparation five whipped whites of eggs very firm, as well as three or four tablespoonfuls of whipped cream; pour it into a buttered 'souffle'-dish, which set on a baking-sheet, and push it into the oven; twenty minutes after, sprinkle over fine sugar; as soon as this is glazed, serve the 'souffle'.

896. Sweet-spinach.

Choose young tender spinach freshly gathered, boil it in salted water; drain it, press the water well out, chop it fine, let it fry with butter for a few moments; sprinkle over a pinch of flour, gradually moisten it with raw cream; add to it a grain of salt, powder-sugar, and a little zest; boil it for a few minutes; thicken it, off the fire, with a few yolks of eggs, diluted with cream; finish it, introducing into it a piece of good butter; dish it up, and surrounding it with finger-biscuits cut in a triangular shape.

897. Small vanilla-'soufflé'.

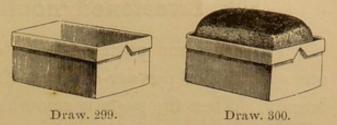
Put into a stewpan three yolks of eggs, four tablespoonfuls of flour, four of powder-sugar; dilute the preparation with two glassfuls of milk,

SOUFFLES, SWEET-SPINACH, CRUSTS WITH FRUITS.

pass it through a sieve; add to it a little salt, butter (the size of an egg), and a stick of vanilla cut up; stir the preparation on a slow fire; when it has thickened, let it reduce till it has got consistent; take it off the fire, remove the vanilla, let it half-cool; then introduce into it five

raw yolks of eggs, a little piece of butter, and last of all, six whipped whites of eggs.

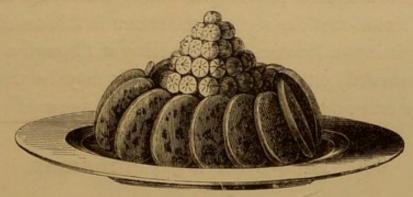
With this preparation, fill eight little paper-cases, of the form of a



long square (see drawing 299), previously buttered. Place the cases on a baking-sheet, push them into a slack oven, bake them for eighteen minutes.

898. Crusts with fruits.

Prepare a 'salpicon' of various dried fruits; wash them in hot water, place them in a sugar-pan, add a handful of smyrna-raisins,



Draw. 301.

properly cleansed, and washed likewise in warm water; add also a few pistachioes, and a few almonds, peeled; moisten these fruits with two glasses of madeira-wine; let the liquid boil for three or four minutes, then thicken it with a few spoonfuls of apricot-marmalade.

Cut, off a loaf of household-bread, a dozen crusts of long shape, a third of an inch thick; range them, one beside the other, in a flat stewpan, with some clarified butter; let them take color on both sides, turning them; drain them, sprinkle them over slightly with sugar, range them in a circle; place the cut fruits in the hollow of the circle, and on the top a nice bunch of preserved cherries, washed in hot water; mask the fruits and the crusts with the sauce, and serve.

899. Sweetened 'nouilles', with lemon-cream.

Prepare some paste with six ounces of flour, three yolks of eggs, one spoonful of powder-sugar, a little salt, and five or six spoonfuls of brandy. When the paste is smooth, turn it then like puff-paste, giving it five turns; roll it out thin, distribute it in ribbons, a third of an inch wide, and four or five inches long. Plunge these pieces into hot fryingfat, taking a small quantity at a time; drain them, as soon as they are dry, and have taken a nice color; place them on a long deep dish, moisten them with lemon-cream, prepared thus:

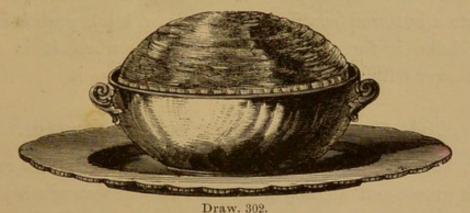
Lemon-cream. — Bray in a stewpan six yolks of eggs, add to them nine ounces of powder-sugar; dilute the preparation with a pint and a half of milk, stir it on the fire, without leaving it, so as to prevent any ebullition. A few moments previous to taking the cream off the fire, add to it a piece of lemon-zest; as soon as the cream is thickened to the degree requisite, pour it into a kitchen-basin, passing it through a sieve. — This cream may be served, either cold or warm; it may be perfumed, either with vanilla, or orange-blossoms, or else with orange-zest.

900. Rice-milk with cinnamon.

Wash nine ounces of rice, let it blanch for eight or ten minutes, drain it on a sieve; put it back again into the stewpan, moisten it, to cover, with warm milk, let it boil, then remove the stewpan back to the side of the fire; when the moisture is absorbed, again moisten the rice to cover with milk, and thus continue boiling it until it be tender, adding from time to time a little warm milk; slightly sweeten it; two minutes after, place the rice on a deep dish, sprinkle over its surface some powder-sugar, mixed up with powder-cinnamon. — The rice may also be sprinkled over with lemon-sugar, rubbed against the fruit, and grated.

901. Ginger-'soufflé'.

Take four ounces of flour, which dilute with a glassful of milk; pour the preparation into a stewpan, passing it through a sieve; add to it a little piece of butter, and two spoonfuls of sugar; stir it on the fire till it begins to thicken, whereupon take it off the fire immediately, smoothe it, working it vigorously with a spoon; place it back on the fire, let the purée reduce, until it has taken a nice consistence; at this degree, introduce into it four ounces of ginger, pounded, passed through a sieve, and then six or seven yolks of eggs; ten minutes



after, introduce into this preparation six whipped whites of eggs kept very stiff, and at the same time four tablespoonfuls of whipped cream; immediately pour it into a 'soufflé'-dish, which push into a slack oven; twenty-five minutes after, sprinkle over the 'soufflé' fine sugar; when it is glazed, take it out of the oven, set it on another dish, and serve it.

902. 'Soufflé', 'à la Dauphine'.

Prepare a 'soufflé'-batter, in the same conditions as prescribed in art. 903; butter a 'soufflé'-pan, spread a layer of the preparation on the bottom of the pan, and push it into a hot oven; as soon as the surface of this layer has set, remove the pan to the entrance of the oven, and mask the preparation with a slight layer of apricot-marmalade; upon this layer, spread another of the 'soufflé'-preparation, and continue thus, until the pan be full, and then sprinkle over the surface fine sugar; this done, push it into a slack oven, in order to bake the 'soufflé' for twenty-five minutes, glazing it to a nice color; immediately serve it.

THE HOUSEHOLD COOKERY-BOOK.

903. Arrowroot-'souffle'.

Dilute four or five tablespoonfuls of arrowroot with a glassful of cold milk; pass the preparation, through a sieve, into a stewpan; add to it a grain of salt, four ounces of sugar, some lemon-zest or vanilla, and a piece of butter; stir the preparation on the fire, to obtain a smooth batter; reduce it for a few minutes, and pour it into another stewpan; remove the vanilla, and introduce into it five or six yolks of eggs; when the preparation has cooled, mix into it four whipped whites of eggs, as well as two or three tablespoonfuls of whipped cream; pour the preparation into a buttered 'soufflé'-dish (*see* draw. 302), push it into a slack oven, and bake it for twenty-five minutes; when it is taken out, sprinkle it over with sugar, and immediately serve it.

904. Green-gooseberries with cream.

Pluck, and let dissolve on the fire, a few handfuls of green-gooseberries, yet green, but already large; pass them through a sieve. Pour then this purée into a sugar-pan, add to it half its volume of sugar, let it reduce to the degree of a common marmalade; it must remain of a light green shade; pour it out then into a pie-dish, smoothe its surface, and let it cool; then mask it with a little whipped cream, sweetened and perfumed with orange or lemon-zest.

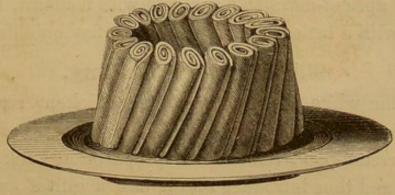
905. Pancakes with preserves.

Put into a kitchen-basin six ounces of flour, a grain of salt, and four tablespoonfuls of powder-sugar; mix into the flour (by the aid of a spoon) a quarter of a pound of melted butter, five or six whole eggs, then four gills of milk; add to it a little grated zest: the paste must be smooth and light; try it, and rectify it if necessary.

Warm two little pancake-pans, moisten the bottom, with the aid of a paste-brush, dipped into melted and clarified butter; pour into each of the pans two spoonfuls of paste, which spread over all the surface of the pan, so as to obtain a round and thin 'crèpe'; as soon as the paste has got firm, turn it; a few moments after, slip it, or turn it over on a

SWEET-ENTREMETS. — PANCAKES, PUDDINGS.

sheet of paper. As soon as the pancakes are done, another person must immediately mask one of their sides with a layer of apple, apricot, or greengage, marmalade, or else with cream; then fold the pancake to the width of nearly an inch; cut both its extremities, dish them up in a circle: fifteen will be wanted at least. — The pancakes may simply be



Draw. 303.

sprinkled with fine sugar, or else be masked with a few spoonfuls of apricot-marmalade, diluted with a little madeira, kirsch, or maraschino.

906. Nouille-pudding.

Prepare a nouille-paste with four eggs; mince it, and boil it in salted boiling water, but for a few minutes only; drain it then on a sieve, and immediately pour it into a stewpan, add a piece of good butter, and a little more than a quarter of a pound of sugar. Cover the stewpan, and keep the preparation thus for a few minutes; now introduce into it one whole egg, and six yolks of eggs, six pulverised macaroons, the chopped zest of half a lemon, and half a pound of preserved cedrat cut in dice; finish with a piece of butter, and two tablespoonfuls of whipped cream. — Pour the preparation into a buttered 'timbale'-mould, glazed with sugar; cover it with paper, set it on a baking-sheet, and push it into a slack oven, thus to bake for three quarters of an hour. At the last moment, turn the pudding out on a dish, masking it with almond-cream.

907. Rice-pudding, 'à la Bourdaloue'.

Prepare a rice-pudding, proceeding as said in the preceding article 906; when taken out of the oven, empty it on the top, leaving the paste all round, and on the bottom, two inches thick. Fill the hollow with a

warm 'frangipane'-cream (see art. 892) mixed with a large 'salpicon of preserved fruits, two yolks of eggs, and one whipped white of egg. Cover this preparation with a layer of rice, keep it in a slack oven for twenty-five minutes. When about to serve, turn the pudding out on a dish, and mask it with apricot-sauce. — Apricot-sauce is composed quite simply of apricot-marmalade, mixed with madeira, kirsch, or rum, and perfumed with a little zest; give it only a few bubblings up.

908. Chicken-pudding.

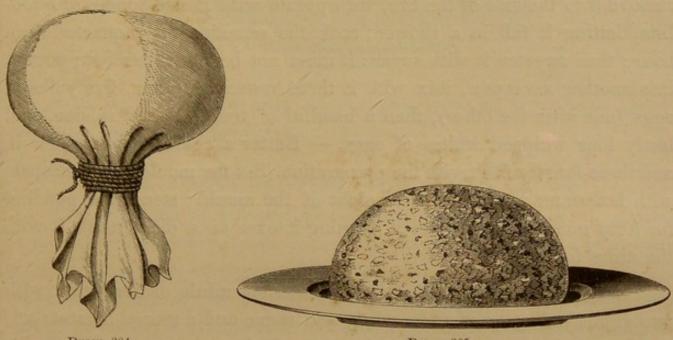
Take off the white meat of a roasted chicken, remove the skin, pound the meat, together with about five ounces of beef-marrow; add a gill of cream-pap; remove the preparation back, put it into a kitchen-basin, and thus introduce into it half a gill of apple-marmalade, a pinch of pounded pulverised mace, three whole eggs, four yolks of eggs, the chopped zest of half a lemon, and six ounces of smyrna-raisins; pour the preparation into a buttered and floured plain cylinder-mould, let it poach at the 'bain-marie' for an hour, without allowing it to boil. When about to serve, turn the pudding out on a dish, mask with a little cream-sauce finished with rum or madeira.

909. Rolled-pudding.

Take twelve ounces of suet-paste (see art. 52); roll it out flat in square form; give it two or three turns, as for puff-paste; let it rest for a few minutes, then flatten it out into a long square, giving it the thickness of a quarter of an inch: wet the edges of the paste with water, then spread over the surface of the paste, which is not wetted, a layer of fruitmarmalade, such as : apricots, apples, raspberries, or green-gooseberries: this marmalade should be cold, and consistent rather, than light. Roll the paste on its own length, together with the marmalade; after which wrap the pudding up in a linen-cloth, first wetted, then buttered and floured; tie it at both ends, after the manner of the 'galantine' represented by the drawing 217; plunge it then into a vessel of boiling water, cook it for about two hours, the vessel being covered ; as soon as it is drained, unwrapped, and dished, mask it either with some orange-syrup, with a syrup of raspberries, or else with a cream perfumed with zests.

910. Plum-pudding, with marrow-sauce.

Weigh five ounces, of fresh plucked, and chopped beef-suet; put it into a kitchen-basin; add to the suet the same weight of raw sugar (*cassonnade*), and the same of flour, the same of stoned malaga-raisins, the same of currants, and smyrna-raisins mixed; the same of preserved peel of cedrat, orange, and lemon, cut in dice. Add moreover a pinch of powder-ginger, another of nutmeg, a grain of salt, and the grated zest of a lemon. Mix these ingredients up, with the aid of a spoon; introduce into it five or six yolks of eggs, half a glassful of rum, and the same of raw cream.



Draw. 304.

Draw. 305.

Moisten with cold water the centre of a napkin, butter the moistened place, and flour it; spread it over a kitchen-basin, and pour the preparation on to the floured part of the napkin; gather up the corners of this napkin, tie them firmly, and plunge it into a stock-pot with water in ebullition; remove it back to the side of the fire, keep the ebullition up for two hours and a half at the least.

Drain the napkin, dip it into cold water, open it, then turn the pudding over on a dish; mask it with the following sauce:

Frothy marrow-sauce. — Refresh five or six ounces of marrow, which cut up in pieces, let dissolve at the 'bain-marie', and pass, through a napkin,

into a glazed basin. Work it with a spoon till beginning to get frothy, then add to it nearly half a pound of fresh butter, divided in little bits, and introducing it gradually. The preparation being frothy, and light, add to it a light orange-sugar, and four or five tablespoonfuls of rum, kirsch, or cognac; then pour into a sauceboat.

The plum-pudding may be served, however, either with a butter- or rum-sauce, or with a syrup of punch.

911. Semolina-pudding, arrowroot-sauce.

Boil a pint of milk, adding a pinch of salt, and a little lemon-peel; remove it to the side of the fire, incorporate with it five ounces of semolina, letting it fall in a shower; cook the semolina for a quarter of an hour; then sweeten it with sugar: it must not be too consistent; pour it into another saucepan, mix with it three ounces of butter, five yolks of eggs (one after the other), then a handful of well cleansed raisins, and lastly four whipped whites of eggs. — Butter a charlot-mould, flour it, and three-fourths fill it with the preparation. Set the mould in a saucepan, with hot water up to half the height of the mould; steam the pudding for forty minutes; after which, turning it over on a dish, mask it with the sauce following:

Arrowroot-sauce. — Dilute two desserts poonfuls of arrowroot with two gills of milk, or of white-wine, add sugar and a morsel of zest; stir the preparation on a slow fire; when it is thick enough, remove it to the side; ten minutes after, take out the zest, add a few spoonfuls of rum, of maraschino, or of any other liqueur; pour the sauce over the pudding.

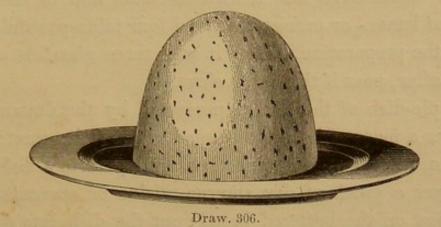
912. Pear-'timbale', with raisins.

Prepare a short-paste with half a pound of flour, five ounces of butter, three ounces of powder-sugar, two whole eggs, a grain of salt, and a little water. With this paste, line a buttered dome-mould.

Divide into quarters a dozen good pears; peel them, mince them, put them into a stewpan with butter, let them boil on a slow fire; when halfdone, sweeten them; as soon as their moisture is reduced, add to them

SWEET-ENTREMETS. - PUDDINGS

a piece of vanilla, and two handfuls of plucked smyrna-raisins, previously softened in warm water; thicken the pears with two spoonfuls of apricot-marmalade, and let them cool. With these pears fill up the mould. Close the aperture of the 'timbale', with a flat of the same paste, bake it in a slack oven for forty-five minutes; when taken out of the oven, turn



it over on a dish, mask it with apricot-sauce (see art. 907) with kirsch, sprinkle over some chopped pistachioes.

913. Bread-pudding, with cherry-sauce.

Cut a pound of household-bread-crumb into large dice; moisten with warm milk; when well soaked, press it out, taking but a small quantity at a time, then place it in a stewpan, and bruise with a spoon, but notice doing so, off the fire. Add to the preparation a quarter of a pound of butter, a little salt, nearly half a pound of flavored sugar, four yolks of eggs, six whole eggs, three quarters of a pound of currants, and a few tablespoonfuls of raw cream. Pour the preparation into a buttered 'timbale'-mould, which set in a stewpan placed on a trevet, and filled with water to half its height; start the liquid to ebullition, cover the stewpan, push it into the oven, keeping up the ebullition for full an hour. When about to serve, turn the pudding out on a dish, mask it with the sauce following:

Cherry-sauce. — Put into a sugar-pan two handfuls of sour cherries, pounded with their kernels; add a glass of claret, a piece of sugar, a little cinnamon, a little zest of lemon; let the preparation boil till the cherries be well done, then pass them through a sieve, put them back

into the pan, thicken with a tablespoonful of potato-flour, diluted cold. Let the sauce boil, add to it six tablespoonfuls of preserved cherries, previously refreshed in tepid water.

914. Bread-and-butter-pudding, in pie-dish.

Put four whole eggs into a kitchen-basin, add to them a grain of salt, a piece of lemon- or orange-zest, and four tablespoonfuls of powdersugar. Beat the preparation, dilute it with three glassfuls of cold milk; five minutes after, pass it through a sieve.

Take a pie-dish of the kind represented by the drawing 175. Cut into thin slices a piece of household-bread, without its crust; butter each of these slices, on one side, range them by layers in a dish, sprinkling over each layer a pinch of dry smyrna-raisins or currants. Then pour the preparation on the buttered bread; put the dish into a flat stewpan with a little water on the bottom, push it into a very slack oven; let the pudding bake for twenty-five or thirty minutes; when taken out of the oven, sprinkle over powder-sugar, flavored with lemon, and serve it immediately.

915. Bread-and-marrow-pudding.

Parboil in boiling water nine ounces of bread-crumb, immediately press out its moisture, bray it in a stewpan with the aid of a spoon; then add to it nine ounces of chopped beef-marrow, a quarter of a pound of powder-sugar, a little chopped zest, and a pinch of powder-ginger. Dilute the preparation with four whole eggs, and a glass of brandy; add to it twelve ounces of whole raisins, and four ounces of preserved cedrat cut up in dice. Wrap the preparation up in a buttered and floured napkin, which tie up firmly; plunge the pudding into boiling water, boil it for two hours; then drain it, unwrap it, dish it up, pour over a little apricot-sauce with kirsch (see art. 907).

916. Rice-pudding with apples.

Blanch half a pound of good rice, drain it, refresh, and put it into a stewpan; moisten it, to twice its height, with warm milk, and thus let it boil on a slow fire; when it is dry and tender, sweeten it, add to it a little zest, keep it covered, for ten minutes more, on hot ashes; pour it out then into another stewpan, introduce into it three whole eggs, and a piece of butter; remove the zest, pour the rice into a plain 'timbale'mould, previously buttered, and breadcrumbed; push it into the oven.

When the pudding has got firm, and is of a fine color, remove it, disengage it from the mould with the aid of the blade of a knife, cern it on the top, and by the aid of a spoon remove a third of the preparation; fill the hollow immediately with a mince of apples, prepared as for charlot, sweetened and thickened with two spoonfuls of apricot-marmalade; then turn the pudding out on a dish, sprinkle over some fine sugar.

917. Hot cabinet-pudding with raisins.

Break into a kitchen-basin four whole eggs; add to them six yolks of eggs, four ounces of powder-sugar, and a little zest; bray the eggs, dilute them with two glassfuls and a half of raw milk; ten minutes after, pass the preparation through a sieve.

Butter a charlot-mould; decorate the bottom with fragments of angelica, or any other preserved fruit. Mask the decoration of the bottom with a layer of finger-biscuit; sprinkle over this layer a small handful of currants and raisins, mixed with some preserved peels cut in small dice. Mask the fruit with another layer of biscuit, and continue thus until the mould be full. Then gradually pour the cream-preparation into this mould; which place in a stewpan on a trevet; pour warm water into the stewpan, till half the height of the mould; let this water boil, remove the stewpan on a very slow fire, or else keep it at the entrance of the oven. — When the preparation has got firm, remove it back; a quarter of an hour after, turn the pudding out on a dish, mask it with lemoncream, or wine-sabayon.

918. Light pudding with sabayon.

Put into a stewpan six ounces of flour, three ounces of powdersugar, three ounces of butter, and a grain of salt; mix the butter, flour, and sugar well, by the aid of a spoon, dilute them with three gills of tepid milk. Set the stewpan on the fire, then stir the preparation till it

THE HOUSEHOLD COOKERY-BOOK.

begins to thicken, then remove it back, work it vigorously until it is smooth; put it back on the fire, let it boil again for five minutes, then take it off the fire. When it has half-cooled, add three tablespoonfuls of lemon-sugar, then eight or nine yolks of eggs, one after the other, and a piece of butter. When the paste is well worked, and has become light, then introduce into it eight very stiff whipped whites of eggs; pour it into a large buttered and floured mould; set the mould in a stewpan with water, going up nearly to half the height of the mould; let the pudding steam on a very slow fire, or in a slack oven, for forty minutes, turn it out on a dish, mask it with the following sauce:

Sabayon. — Put into a stewpan seven or eight yolks of eggs, together with six ounces of powder-sugar; mix the eggs up with the sugar, dilute them with half a gill of white-wine. Set the stewpan on a very slow fire, whip the liquid without leaving it, until it is quite frothy, and preventing its boiling: it must get as light as whipped whites of eggs; serve it immediately.

919. Méringuéd apples.

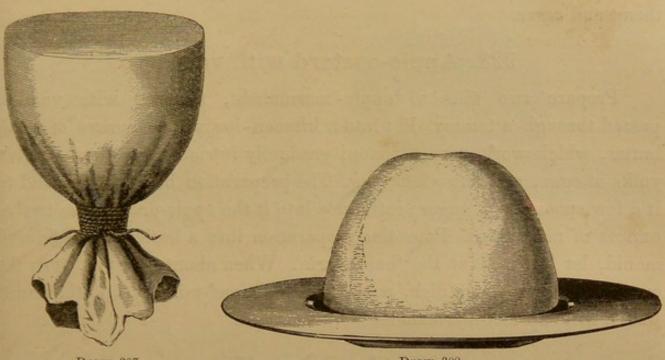
Prepare a mince of apples, as for a charlot; thicken the fruit with a little apricot-marmalade; let them cool, dish them up in a pyramid on the centre of a dish. — An hour previous to serving, mask the pyramid formed by the mince with a layer of marmalade: apple or apricot; then with a layer of 'méringue'; introduce a little 'méringue' into a bag, and with it, decorate the dome; sprinkle over the 'méringue' a little sugar.

920. Soon-done (tôtfait).

Mix up, in a kitchen-basin, five ounces of powder-sugar, the same of flour, three ounces of melted butter, four whole eggs, a grain of salt, and a little grated zest; thicken this paste, without working it, dilute it gradually with a gill of cold milk, introduce into it four whipped whites of eggs; pour it on a buttered baking-sheet with rim; bake the cake in a slack oven for three quarters of an hour; when it is taken out, turn it over on a dish, sprinkle over fine sugar, serve it, without delay, either with sabayon, or cream, or simply with fruit-syrup.

921. Apple-pudding.

Prepare a mince of apples, as for a charlot; sweeten it, thicken it with a little apricot-marmalade. Butter a dome-mould, line it with very thin short-paste; fill the hollow with the apples, applying them by layers, and sprinkling over each of these layers, a pinch of currants, and of smyrna-raisins. — Close up the aperture of the mould with a round of the same paste, solder it with the paste of the mould.



Draw. 307.

Butter the centre of a napkin, apply it to the top of the mould, and tie it underneath it (see draw. 307); plunge the mould into boiling water. Boil the pudding for two hours on a slow fire, but keeping the vessel covered, and boiling it without interruption. — Drain the mould, remove the napkin, turn the pudding out on a dish, pour over it either some apricot-sauce or a little syrup, mixed with a little kirsch, or maraschino.

922. 'Profiteroles' with chocolate.

Prepare a 'choux'-paste, with a little less butter than commonly is taken, that is, not too fine; take it up in equal parts with a spoon, let these parts then drop on the floured slab; roll them with the hand; when done, range them, at a little distance from one another, on a baking-

Draw. 308.

sheet; they must be of the size of a small greengage. Bake these 'profiteroles' in a slack oven, keeping them rather dry; when they have cooled, open them on the top, and garnish them with some 'frangipane'-cream (see art. 892), flavored with lemon-zest and almonds. Mask the bottom of a dish with a layer of 'frangipane', on which then place the 'profiteroles', applying them in a pyramid; keep them in the hot-closet.

Prepare two gills of liquid chocolate, but keeping it firmer, than commonly is done, as it is meant to coat the 'profiteroles'; pour it over them, and serve.

923. Apple-custard with vanilla.

Prepare two gills of apple-marmalade, flavored with vanilla, passed through a tammy. Put into a kitchen-basin then ounces of good butter, which work with a spoon, gradually introducing into it twelve yolks of eggs, and one whole egg. The preparation being frothy, add to it a few spoonfuls of sugar; introduce into it the apple-purée, then twelve ounces of macaroons. Pour this preparation into a buttered and floured mould, let it poach at the 'bain-marie'. When about to serve, turn the custard out on a warm dish, mask it with almond-milk syrup, thickened with a little apricot-marmalade.

924. Apple-soufflé.

Prepare with good apples the value of a gill and a half of marmalade, not too sweet, and flavored either with zest or cinnamon; let it slightly reduce, withdraw it from the fire, and incorporate with it six or seven whites of eggs, whipped, and sugared; pour the preparation into a buttered 'soufflé'-pan; smoothe it on the top with the blade of a knife, and bake it in a slack oven.

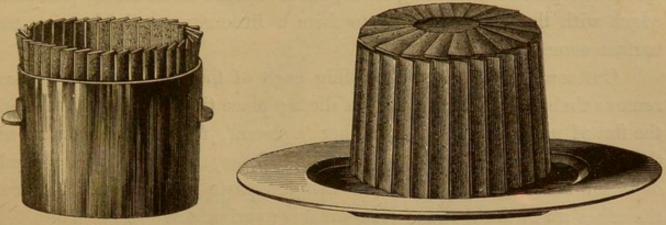
925. Apple-charlot.

Butter a charlot-mould, mask the bottom with a rosette of slices of household-bread, cut round on one side, and to a point on the other; but previous to ranging these slices in the mould, they must be dipped with one side into tepid melted butter. This done, cut some slices of bread

SWEET-ENTREMETS — APPLE-CUSTARD, SOUFFLÉ, CHARLOT. 427

to the height of the mould, and about an inch wide; dip them also on one side into melted butter, and this done, apply them against the sides of the mould, placing them 'à cheval', and one upon the other, in the manner represented by the drawing 309.

Cut in quarters twelve or fourteen rennet-apples, remove their skin as well as their core, then divide each of these quarters into three or four pieces; place these pieces in a thin sauté-pan, with four ounces of butter, two handfuls of sugar, and a piece of zest. Let the apples fry on a brisk



Draw. 309.

fire, tossing them, so as to let the moisture reduce, without allowing them to melt, and doing them but a little: they must remain firm and whole. Then mix into them four spoonfuls of apricot-marmalade; ten minutes after, pour them into the hollow of the mould: they must fill it up; cover them with a large slice of bread, cut round and thin; mask the top with a layer of butter. Set the mould now on a little baking-sheet, let the charlot bake in a brisk oven: twenty minutes should suffice, to give the bread a nice color. A few minutes after the charlot has been removed from the oven, turn it over on a dish, drain the butter, then remove the mould, and slightly sprinkle the top of the charlot with fine sugar.

926. Apples with butter.

Choose four or five large rennet-apples, divide each of them in four pieces; peel them, removes their cores; range them in a buttered flat stewpan, moisten them with a few spoonfuls of water, add to them a

Draw. 310.

THE HOUSEHOLD COOKERY-BOOK.

piece of zest, and the juice of two lemons, sprinkle over them some powder-sugar; cover the stewpan, let the apples boil on a very slow fire without breaking them; dish them up. Mix into the syrup a little madeira, then thicken it with a little apricot-marmalade; let it boil, pour it over the apples.

927. Apple-cakes.

Roll out thin, and to a square flat, ten ounces of short-paste; then spread the paste on a baking-sheet, cut it straight on its sides; pinch the edges with the fingers, so as to form a little rim; sprinkle over the surface some sugar.

Cut some good apples, dividing each of them in two; peel them, remove their cores, mince them in slices; place these slices, by rows on the flat of paste, setting them rather 'à cheval', that is, one leaning on the other; sprinkle fine sugar over the apples, bake them in a slack oven for thirty-five minutes. — When the paste has nearly cooled, cut the cakes up in the shape of long squares; sprinkle over fine sugar.

928. Black-bread pudding.

Work up with a spoon, in a kitchen-basin, six ounces of powdersugar, and three whole eggs; add by little and little, three yolks of eggs; when the preparation is become frothy, add two spoonfuls of scraped chocolate, a pinch of powdered cinnamon, a little chopped zest, then six ounces of chopped almonds, eight ounces of black-bread-crumb, grated, and moistened with a little red wine; add lastly four spoonfuls of preserved lemon-peel, cut into small dice, and three or four whipped whites of eggs. Pour the preparation into a mould buttered and floured, boil it at the 'bain-marie'. When the pudding is turned out on a dish, mask it with a chocolate-sauce.

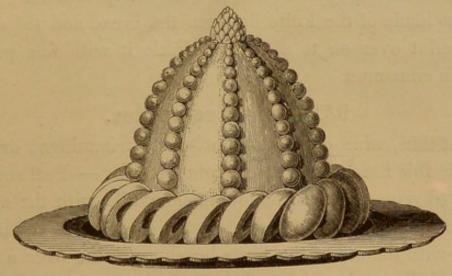
929. Méringuéd peaches with rice.

Divide fifteen peaches each in two, removing carefully the stones; whereupon plunge them into boiling water, in order to scald the peel,

BLACK-BREAD PUDDING, BROWN-BREAD CHARLOT, &c.

and to remove it. Range the peaches into a kitchen-basin, cover then with syrup at twenty-eight degrees.

Boil half a pound of rice with cream, and flavored with vanilla, keeping it rather of a nice consistence; let it nearly cool, then dish it up in a dome, and in layers, on the centre of a dish, alternating these layers with half of the peaches: mask then the rice with a layer of 'méringue', smooth its surface, and likewise decorate it with 'méringue' by the aid of a paper-cornet, or else of a funnel-bag (see draw. 342). Sprinkle over



Draw. 311.

the 'méringue' a little fine powder-sugar, let it dry in a slack oven, allowing it to take a nice yellow color; when the dish is taken out of the oven, dish all round the rice the remainder of the peaches; mix into the syrup a little maraschino, and a few drops of vegetable carmin, in order to give it color; and serve it in a sauceboat.

930. Brown-bread charlot.

A charlot of apples or pears may be prepared, after the method prescribed, article 925, working with brown-bread. But the receipt here described is of a quite different sort.

Spread out on a baking-sheet, ten or twelve ounces of crumb of brown-bread, rasped; let it dry in a very slack oven, or in the hot-closet; then put it into a kitchen-basin, and moisten it with a little claret, or madeira, so as to make of it a consistent paste; add a pinch of powder-

cinnamon, and a few spoonfuls of pounded sugar. With this paste, mask the bottom, and sides, of a charlot-mould well buttered, the bottom being previously masked with a round of paper. Give the bread the thickness of not quite half an inch. Fill the hollow then of the charlot with a mince of apples, or of pears, cooked in the conditions prescribed, art. 925, mixed with a little lemon-zest, chopped, and a pinch of cinnamon; cover also the apples on the top with a layer of bread-crumb, moistening it with butter; place the mould on a baking-sheet, bake the charlot in a slack oven for twenty-five or thirty minutes; on taking it out, pass the blade of the knife between the bread and the mould, then turn the charlot over on to a dish; sprinkle it with fine powder-sugar flavored with cinnamon.

931. Surprise-apples.

Roll out thin, nine ounces of puff-paste trimmings, or fine shortpaste; divide this flat into seven or eight squares. — Peel seven or eight middling-sized rennet-apples; hollow their middle with the aid of a tube out of the column-box. Set one apple upon each of the squares of paste, butter them with the aid of the paste-brush, sprinkle over a little sugar, then fill the hollow of each of them, with some marmalade of pears, apples, plums, or apricots. Wet the edges of the paste, and with it wrap the apples up, soldering it on the top. Mask the soldering with a thin round of paste. Range the apples on a buttered baking-sheet, placing them at a little distance from one another, and thus bake them in a slack oven; ten minutes previous to taking them out of the oven, sprinkle over them fine sugar; when they are glazed, dish them up.

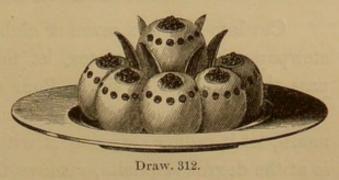
932. Apples with currants.

With the aid of a column-tube, hollow the centre of six fine rennetapples, without peeling them; range them on a buttered gratin-dish; fill the hollow of each of these apples with well cleansed currants, previously softened in tepid water; slightly sweeten them; place a little bit of butter on each of the apples, sprinkle over a little sugar or cassonade; pour a few spoonfuls of white-wine on the dish; bake the apples in a slack oven, for twenty-five minutes; serve them on the same dish.

933. Glazed apples.

Choose some small apples of an equal size; hollow them on their centre with the aid of a little tube out of the column-box; peel them, let them boil in acidulated, slightly sweetened water; in order to retain them quite whole, it is convenient to boil them almost without any ebullition at all, and keeping them covered. Drain them, place them in

a kitchen-basin, pour over them a little syrup; let them cool; drain them, then coat them repeatedly, with the aid of a paste-brush dipped into tepid apricot-marmalade, rather consistent, so that it may stick to the apples; decorate them then on



the top with a circle of little rounds in angelica. Fill the hollow of the apples with preserved cherries, or with a little fruit-jelly: quince-, currant-, or apple-jelly; the species may also be mixed. Dish them up in a group, and decorate them with angelica-leaves.

934. Apple-mince.

Pluck five or six rennet-apples, divide each of them in two, cut each of these halves into six pieces, which pieces place then in a stewpan, with six ounces of sugar, and half the zest of a lemon; moisten them to three-fourths their height with water, and the juice of some lemons; cover the stewpan, set it on the fire; give the liquid two bubblings, then take the stewpan off the fire; when the syrup is cold, remove the zest; pour the apples and the syrup out on a deep dish, sprinkle over a pinch of currants, well washed, and serve it.

935. Apples with rice.

Choose six or eight not too large Calville-apples; cut each of them into two or four pieces; peel them, remove their cores; boil them on a very slow fire, with a little sugar, a little butter, and a little water. Blanch five or six ounces of fine rice, boil it with milk, keeping it a little consistent; sweeten it only when it is done; scent it with lemon or vanilla; finish it with a little good cream, and a piece of butter; dish the rice up, surround it with the apples in syrup, pouring their syrup over them. — Pears, with rice, are prepared according to the same method.

936. Glazed apple-marmalade.

Cut into quarters seven or eight apples; pluck them, place them in a stewpan with a little water, let them dissolve on a moderate fire, then pass them through a sieve. Pour the purée into a stewpan, with two thirds of its volume of fine sugar, and a little zest; put it back on the fire again, let it reduce, stirring it with a spoon, without leaving it; when it is at the degree requisite, remove the zest, pour it on a dish; smoothe it with the blade of a knife, sprinkle over fine sugar, and glaze it with the aid of an iron-skewer, made red-hot in the fire, so as to form a little rosette; surround it with finger-biscuits, cut in a triangular shape.

937. Fritters-soufflé.

Prepare a 'choux'-paste (see art. 1031) a little stiffer and less buttered, than is usually done; add to it a tablespoonful of lemon-sugar. — Take the paste up in equal parts with a teaspoon; let these parts drop into warm frying-fat, keeping them as round as possible, pushing them with the finger; slightly stir the pan, fry the fritters to a nice color; when drained, sprinkle over powder-sugar, and group them in a pyramid on a folded napkin.

938. Rice-fritters.

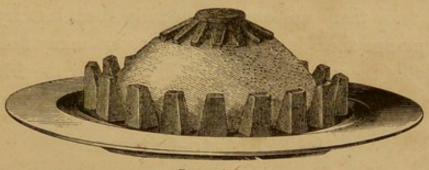
Blanch six ounces of picked rice; drain it, put it into a stewpan, moisten it largely with boiled milk; let the liquid boil, remove it to a slow fire; cover the rice, finish boiling it, keeping it consistent; when it is nearly done, sweeten it, and add to it a few spoonfuls of good raw cream, and a little zest; ten or twelve minutes after, it should be dry; take it off the fire, remove the zest, add three ounces of butter in small bits, four raw yolks of eggs, and some spoonfuls of preserved peel,

SWEET-ENTREMETS. — APPLE, PEACH, APRICOT.

orange and cedrat; pour it into a kitchen-basin, let it cool. — Take the preparation up in equal parts with a spoon, roll them round on the floured table, dip them into beaten eggs, breadcrumb, and fry them; when drained, roll them in powder-sugar, and dish them up.

939. Apple-mince with bread-crusts.

Cut in quarters seven or eight rennet-apples, remove their skin and core, mince the pulp; put this then into a flat stewpan with butter; five



Draw. 313.

ounces of powder-sugar, a little zest; vanilla; toss the apples on a quick fire, till the moisture is reduced: the apples must have set, but not be done too much, or to purée.

On the other hand, cut off a loaf of household-bread, fifteen or sixteen crusts in the shape of long triangles, of nearly half an inch diameter; cut five or six of them to a longer shape, and one quite round. Let these crusts take color, on both sides, in a flat stewpan with butter; when they are drained, sprinkle over sugar. Place the apples on the centre of a dish, surround them with the crusts, cut in triangular shape. On the centre form a rosette with the other crusts, placing the round one in the middle.

940. Peach, and apricot-fritters.

Choose the fruit ripe, divide them each in two; parts, remove their stones, and cut each half into two or three quarters, according to their size, peel them and range them in a kitchen-basin; sprinkle over a handful of sugar, moisten them with a little cognac. Half an hour after, drain them, dip them into frying-paste plunge them into hot frying-fat:

fry them, but few at a time, so as to get the paste dry; serve them, immediately, having sprinkled over some fine sugar.

941. Apple-fritters.

Genuine rennet-apples are those best adapted for fritters. — Empty three or four apples with the aid of a tube out of the column-box; peel them, then cut them in thin slices transversally. Place these rings on a dish, sprinkle over a small handful of powder-sugar, moisten them with a little cognac; let them macerate for a quarter of an hour at most. Drain them, take them up, one by one, dip them into frying-paste (see art. 59), and plunge them into hot frying-fat : too many must not be fried at a time, so that the paste may remain dry. Drain the fritters, sprinkle over them fine sugar, dish them up, and serve them without delay.

942. Potato-fritters.

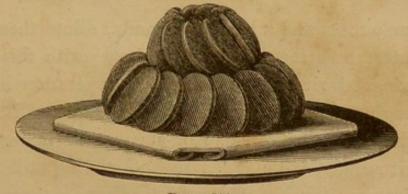
Bake, either in the oven, or on hot ashes, a dozen large potatoes; remove their pulp, pass it quickly through a sieve; put this purée into a stewpan, with the aid of a spoon add to it a third its volume of butter; add also eight or ten yolks of eggs, and a few spoonfuls of sugar flavored with vanilla or zest; when the preparation is smooth, pour it on a buttered baking-sheet, and let it cool; then distribute it in little parts, which roll on a floured slab, giving them the shape of a cork, then flattening them with the blade of the knife. — Divide the preparation with a round tin-cutter, dip these rounds into beaten eggs, then bread-crumb them, and let them fry; when they are drained, roll them in sugar, and dish them up.

943. Cream-fritters, with lemon.

Break into a kitchen-basin four whole eggs, add to them two or three yolks of eggs, a grain of salt, and two tablespoonfuls of sugar. Whip the eggs, add to them six ounces of flour; gradually dilute the paste with two glassfuls of milk, pass the liquid, through a sieve, into a stewpan; add to it a piece of orange-zest, and a piece of butter. Stir the preparation, on the fire, in order to thicken it; immediately, when it gets consistent, take it off the fire, work it for three or four minutes,

SWEET-ENTREMETS. — FRITTERS, CROQUETTES.

then bring it back on the fire, and boil it for four minutes more, without leaving it. Remove the zest out of the batter, introduce into it three ounces of good butter, divided in little bits; two minutes after, spread the preparation on a small buttered baking-sheet, in a layer a third of an inch thick. — When this preparation has got cold, and firm, turn it out on a floured slab, and distribute it in long squares with the aid of a knife, or else cut it in rounds, with a paste-cutter. Take the fritters, one by one, dip them into beaten eggs, breadcrumb them, and plunge them



Draw. 314.

into hot frying-fat; let them take color, drain them, sprinkle over some powder-sugar, dish them up on a folded napkin.

944. Acacia-fritters.

Gather some bunches of acacia-flowers, before the blossoms are in full blow; dip them, one by one, into some light frying-paste (see art. 59), and plunge them into hot frying-fat; when the paste has taken a nice color, drain the fritters, sprinkle over them fine powder-sugar, dish them up on a folded napkin.

945. Rice-'croquettes' 'à l'orange'.

Blanch in plenty of water nearly a pound of rice, which boil in milk, keeping it rather consistent; when done, mix into it a piece of fine butter, two tablespoonfuls of orange-sugar, and eight or ten yolks of eggs. Keep the preparation a little firm, finish it by introducing six ounces of chopped preserved orange-peel, as well as a little whipped cream; now spread it, in layers half an inch thick, on a buttered baking-

sheet, cover with buttered paper; and let it cool entirely. — A few hours after, divide the preparation with a round tin-cutter, dip these rounds into beaten eggs, and breadcrumb them. A few minutes previous to serving, plunge them into plenty of fat; the 'croquettes' being of a nice color, drain, and roll them in sugar flavored with orange, dish them in a group on a folded napkin. Send up separately a boatful of apricotsauce (see art. 907).

946. 'Diablotins' with almonds.

Pound four ounces and a half of almonds, dilute them with a glassful of cold water, pass them through a sieve; with this liquid, dilute four ounces of good rice-meal; pour the preparation into a stewpan, passing it through a sieve; add to it a pinch of salt, a little orange-zest, an ounce of butter, and the same of sugar; stir it on the fire, until ebullition, let it reduce, without leaving off stirring, till it is firm, and of a nice consistence; take it off the fire, add to it three tablespoonfuls of kirschwasser, or cognac; pour it into a kitchen-basin, and take it up in pieces of the size of a nut, without allowing it to get cool; roll these pieces between the hands to a round shape; this done, range them on a large dish.

Warm some frying-fat, plunge half of the little balls into the liquid, in order to let them take color; they must be of a very dark-brown shade; drain them, moisten them with a few drops of orangeflower-water; roll them in powder-sugar, dish them up on a napkin.

947. Roussettes.

Put on a table six ounces of flour, form a hollow in the centre; in this hollow, place a grain of salt, three whole eggs, two tablespoonfuls of sugar, and four tablespoonfuls of orange flower-water. Bray the eggs with the hands, introduce the flour, and form a paste of the consistence of that taken for 'nouilles'; let it rest for ten minutes, then turn it, as is done for puff-paste, at five turns. Then roll it out, and divide it with paste-cutters, of various shape, or else cut out of its surface (with the point of a small knife) little pieces imitating fish, men, flowers, etc. Now plunge the cut paste into hot frying-fat, and let it fry to a nice color; when the cakes are taken out, and well drained, pour over them a few drops of orange flower-water, sprinkle over powder-sugar, and serve them.

948. 'Nouilles'-cake, with fruits.

Butter a plain border-mould, sprinkle over its sides minced raw 'nouilles'; then line it entirely with fine and thin short-paste.



Plunge into milk in ebullition six ounces of minced 'nouilles'; three or four minutes after, drain them on a sieve, put them back again into the stewpan; sweeten them, pour over them two tablespoonfuls of cream; cover them till all their moisture be absorbed; then let them cool, introduce into them two whole eggs, a piece of butter, and a little grated zest. With this preparation fill the hollow of the border-mould, which push into the oven, and bake for thirty-five or forty minutes; when it is taken out, turn it over on a dish, fill the central hollow with cut preserved fruits, on which place a group of preserved cherries. Mask the border with a little light apricot-sauce; place on the top, all round the cherries, a circle of fine greengages in compôte.

949. Melting-cake, with sabayon.

Let half-melt five ounces of butter; when done, pour it into a kitchen-basin, and work it well with a wooden spoon, till it is frothy; then introduce into it three yolks of eggs, one by one, and one whole egg, then five ounces of sugar, a part of which is perfumed with lemon;

THE HOUSEHOLD COOKERY-BOOK.

add the same of potato-flour, a little salt, and in the last place four whipped whites of eggs; pour then this preparation into a flat, and buttered mould, previously glazed with potato-flour. Set this mould in a baking-sheet, bake it in a slack oven; when it is taken out, turn it over on a dish; pour then a 'sabayon' (see art. 918) into the hollow of the cake, and serve immediately.

950. Egged crusts.

Grate the crust of a few rolls, of round shape; divide these rolls in slices of the thickness of a third of an inch; range them, one beside the other, on a dish, moisten them with a little good raw cream, sweetened, and mixed with a few yolks of eggs. Let the crusts soak for ten or twelve minutes, moistening them with cream; then remove them, slightly press their moisture out, and dip them into well beaten eggs, slightly sweetened; let the eggs drain, and plunge the crusts into hot fryingfat; when they have taken a nice color, drain them, sprinkle over some sugar, dish them up, and serve them, either with some 'sabayon', or with some cream, or even with cherries-sauce.

951. Gratinated batter (bouillie).

Dilute five ounces of flour with a quart of tepid milk; pass the liquid, through a sieve, into a stewpan, stir it on the fire, in order to thicken it; at the first bubbling, remove it back to the side of the fire; mix into the batter two spoonfuls of sugar, a piece of zest, and a little salt; boil it thus for a quarter of an hour: it must be consistent. Pour then a quarter of this batter into another stewpan; let it reduce without leaving it, so as to give it more consistence. At this degree, take it off the fire, introduce into it three or four yolks of eggs, and let it cool. — Boil the remainder of the batter for three quarters of an hour, lightening it from time to time with a little warm milk : it must be light and free of grains.

A few minutes previous to serving it, butter a baking-sheet, and upon this spread a thin layer of the batter with eggs; bake it in a slack oven, till it has got brown, and dry; then take it out of the oven,

SWEET-ENTREMETS. — BATTER, CREAM.

cut it and disengage it from the baking-sheet, slipping the blade of the knife underneath it. Put the liquid batter on a deep dish, and mask its surface with the gratinated pieces.

952. Caramel-cream.

Put into a sugar-pan two handfuls of powder-sugar; stir it on a very slow fire, until it has taken a nice darkish color; then pour it on the bottom of a charlot-mould, and let it cool.



Break into a kitchen-basin seven or eight eggs, mix up with them a few yolks, bruise them, and dilute them with a quart of milk; add to them ten ounces of powder-sugar, and a little lemon-zest; ten minutes after, pass the liquid through a sieve, pour it into the mould holding the caramel, having buttered its sides. Set the mould in a stewpan, applying it on a little trevet; pour round some hot water, so that it may reach to half the height of the mould; let the water boil, and immediately remove the stewpan back on a very slow fire, so that the liquid preserves the same degree of heat, without boiling. Cover the stewpan, put hot ashes on its lid, and let the preparation poach for one hour at least; let the cream cool in the water; at serving-time turn it out on a dish.

953. Orange-blossom cream.

Put into a kitchen-basin four yolks of eggs, and six whole eggs; beat them up with a whisk, dilute them with a glassful and a half of raw cream; add to it a grain of salt, six tablespoonfuls of powder-sugar, and a pinch of orange-blossoms; beat the preparation; ten minutes after; pass it through a sieve, and pour it into a tart or pie dish (see draw. 175); place this dish in a deep baking-sheet, with a little warm water on the bottom; push it into a slack oven, and leave it there, till the preparation is set; then take the dish out, and serve the cream.

954. Pots of cream with lemon.

Measure six little creampotfuls of good raw milk; pour it into a kitchen-basin, introduce into it eight tablespoonfuls of powder-sugar, five yolks of eggs, and three whole eggs. Bray the eggs with a whisk, mix into the preparation half the zest of a lemon, let it infuse for ten or twelve minutes; pass the liquid then, through a sieve, and with it, fill eight or nine cream-pots, which place in a stewpan with some warm water: it must come to half the height of the little pots. Set the stewpan on the fire, let the liquid boil, immediately taking it off the fire. Cover the stewpan, keep it at the entrance of the oven, or else on a slow fire, with hot ashes on its lid, in order to keep the liquid at the same degree of heat, but without any ebullition. As soon as the cream has got firm, remove these little pots, wipe them, let them cool, previous to serving them.

In order to prepare vanilla-cream, it is convenient to boil half of the milk, in order first of all to infuse the vanilla. — To prepare little cream-pots with coffee, the coffee must be introduced roasted in berries, proceeding as indicated for coffee-glaze.

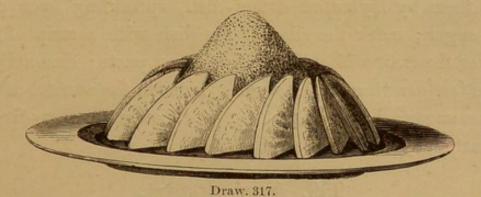
955. Marbled, or glazed, cream.

Mix up well in a kitchen-basin six or seven yolks of eggs, a tablespoonful of common flour, or of rice-meal, and half a pound of powdersugar; dilute the preparation with a pint and a half of milk, pass it through a sieve, into a stewpan; stir it on the fire till it be well thickened, and ready to boil, then remove it back immediately; mix into this cream the zest of a lemon, pour it into the basin; let it cool, stirring it from time to time; remove the zest, pour the cream on a deep dish.

In order to glaze the cream, its surface must be sprinkled with powder-sugar; this surface then is burnt, either with the red-hot salamander, or with an omelet-iron. — In order to marble the cream, there must be dropped over its surface, at little distances from one another, little drops of caramel, slightly liquored; then with the aid of a larding-pin, spread these caramel-drops, one by one, over the surface, so as to form a marbling: nothing is more simple. — This cream may be infused, either with orange-blossoms, or with vanilla.

956. Pine-apple with rice.

Pare close all the skin and pith, off half a raw pine-apple, divide it first into two pieces, then in slices not too thick ; put them into a kitchenbasin, cover them with boiling syrup, kept rather thick ; cover the basin. An hour after, pound the trimmings of pine-apple, dilute them with the



pine-apple's syrup, pass it through a fine sieve, keep the purée warm. — Let blanch half a pound of rice, boil it then with milk, keeping it consistent; when it is nearly at the degree requisite, mix into it a few spoonfuls of raw cream, and a little orange-sugar; when the liquid is absorbed, take it off the fire, introduce into it three ounces of butter, divided into little bits; then dish it up, surround it with slices of pine-apple; serve the sauce separately.

957. Apple-tart.

Cut in quarters eight rennet-apples, remove their skin and core, then divide each of the quarters in slices not too thin. — Take a pie-dish (see draw. 175); put on the bottom of it four cloves, or else a piece of cinnamon. Range the apples by layers alternating each of the layers with a little raw sugar (cassonnade), and pressing them close. — Raise the apples in a high dome, which also mask with some sugar. Ten minutes after, mask the rim of the dish with a little strip of fine shortpaste, then cover the apples, and the rim of the dish, with a thin flat of the same paste, which press close to the base of the dome, and to the edges of the dish, then cut it on the edge of the rim, and notch it at little distances with the aid of the point of a small knife. Moisten the paste of the dome with a little water, sprinkle over white powder-sugar. Set the dish on a small baking-sheet, bake the tart in a slack oven for fifty minutes, but covering it carefully, twelve minutes after its being put into the oven.

958. Plum-tart.

Skin four or five dozen raw black plums, kept whole; stone them, and range them by layers on a tart-dish, sprinkling over each layer some raw sugar; mask the rims of the dish with a strip of fine shortpaste; cover the fruit with a flat of this same paste; channel the edges of the paste (see drawing 175); slightly moisten the surface of the paste, sift over fine sugar; bake the tart in a slack oven for forty-five minutes. — These tarts may be served cold.

959. Apricot-tart.

Divide, each in two parts, a score of fine apricots, not too ripe; peel them, and divide each half in two or three quarters. Crack a part of the kernels, removing the skin. — Range the apricots in a small piedish, by layers alternately with powdered sugar: let the fruit rise into a dome; pour at the bottom of the dish two dessertspoonfuls of water; mask the edges of the dish, with a strip of puff-paste, or fine short-paste, prepared with yolks of eggs, and a little sugar. Cover the fruit with a flat of the same paste, fasten it round the edges, decorate the tart (*see* draw. 175), then moisten the paste on the top with a little white of egg, sprinkle it with fine powder-sugar; bake the tart in a slack oven for forty minutes.

960. Fruit-tart.

With six ounces of short-paste make a round flat, which spread on a round baking-sheet; cut the edges of this flat, moisten it all round, and on these wet parts apply a strip of puff-paste, an inch or an inch and a

third wide (see draw. 232); solder this strip well, and egg it on the top; prick the surface of the flat of short-paste, in order to prevent its swelling when it bakes.

Bake then this tart in a hot oven, without excess; five minutes previous to taking it out of the oven, sprinkle over the strips fine sugar, let it glaze. Let the tart cool, previous to garnishing it with fruit.

Such tarts may be garnished with a macédoine of spring-fruit cooked as for compôte, dished up taste fully, and at the last moment masked with a thick, and perfumed syrup. — These tarts may also simply be garnished with peaches, apricots, cherries, or green gages.

961. 'Savarins', with punch and fruits.

Pass through a sieve into a kitchen-basin, ten ounces of flour. Dilute half an ounce of good beer-yeast with half a glassful of warm



milk ; with this liquid, and a the fourth part of the flour, prepare a light dough in this same basin, let it rise in the hot-closet, then work it with the hand, and introduce into it, one by one, four whole eggs, at the same time gradually introducing the remainder of the flour; add to it three ounces of butter, three ounces of sugar, then four or five whole eggs, but by degrees only, and without ceasing vigorously to work the paste, in order to give it a proper stiffness; in the last place, mix up with it a pinch of lemon-zest, then two or three spoonfuls of raw cream. Cover the basin, let the paste rise, in the temperature of the kitchen; when it is light, take it with the hand, in little parts only, and with it fill a score of buttered dariole-moulds : filling them but to three quarters. Let the paste rise again, till it comes up to the height of the moulds.

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Bake the cakes then in a hot oven for twenty-five minutes; when they are taken out, turn them over, then dip them into a warm punchsyrup; let them drain well, then cut their top, and dish them up; moisten them again with some punch-syrup, and serve them.

962. Tart with preserves.

Take a pound of puff-paste, with butter, at six turns; roll it out, giving it a long shape of the thickness of a good third of an inch; let the paste rest for ten minutes, then cut out of its thickness a strip, one inch wide, and twenty-five inches long. Gather then the trimmings of the paste, divide them in two parts, roll them out, and thus shape two round flats, one of which is a little thicker than the other; spread the thicker flat on a round baking-sheet, moisten its edges, and mask its centre with a layer of consistent apricot-marmalade.

Fold the second flat in four, chisel it through and through, with the blade of a small knife, so as to form any fanciful design; then spread this flat all over the marmalade, in order exactly to cover up the first flat. Press the flat on, all round, moisten it, cut it on the edges, and apply the strip of puff-paste on the wet part, soldering both the extremities. Egg this strip, and push the tart into a slack oven; four or five minutes previous to taking it out of the oven, sprinkle over fine sugar, let it glaze to a nice color, let it cool, and serve it.

963. Hot-baba.

Pass, through a sieve, into a kitchen-basin, a pound and three ounces of fine, well-dried flour. With a quarter of this flour, half an ounce of yeast, and a glassful of warm milk, prepare some light dough; let it rise in the hot-closet.

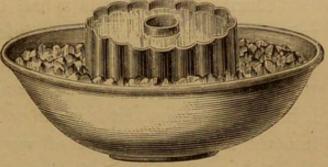
Gather the remainder of the flour into the basin, form a hollow in its centre, add to it a grain of salt, two spoonfuls of raw cream, two spoonfuls of sugar, four whole eggs, and six ounces of good butter; introduce the flour into the liquid, working the paste with the hands; when it is smooth, add to it four whole eggs more, introducing one after the other, and always working the paste vigorously; when the eggs are absorbed, add four ounces and a half of butter, divided in little bits. Five minutes after, mix the dough into the paste, which work for five or six minutes more; then add to it a handful of Smyrna-raisins, an equal quantity of currants, and nearly the same of preserved peel cut up.

Butter a cylinder-mould Take the paste up in small portions with the hands, and with it, three-quarters fill the mould; let the paste rise, in the temperature of the kitchen, for an hour: it ought then to come up to the height of the rim. Bake the cake in a slack oven, when it is taken out, turn it over on a dish, mask it with orange-cream or apricotsauce, or else with chocolate-sauce. — With this quantity of preparation two cakes can be made. — The 'baba' may be less light than the 'savarin'.

964. Calf's-foot-jelly, with rum.

Singe and bone two calf's-feet, put them into a stewpan with cold water, let the liquid boil, for six minutes; then drain the feet, and refresh

them; moisten them again with water, and a glassful of wine; add a tablespoonful of sugar; when the liquid boil, remove the stewpan back to the side of the fire, and very gently boil the feet, until they be tender; then pass the liquid,



Draw. 319.

through a sieve, into a kitchen-basin; carefully skim off its fat, first with a spoon, then with an unsized paper, in order to remove all the fat. Try a small part of the gelatinous liquid on ice in order to judge of its consistence, then take three quarters of a jelly-mould-ful of this liquid, and pour it into a stewpan; add to it six ounces of sugar in pieces. the juice of a lemon, and a little cold water.

When the sugar has dissolved, and the preparation cooled, mix up with it two whipped whites of eggs, lightened with a little cold water; clarify it, and filter it (see draw. 59); when it is nearly cold, add to it some spoonfuls of good rum, pour it into a jelly-mould set solidly in a basin, and surrounded with pounded ice (see draw. 319); cover the mould with a vessel filled with ice, keep it thus until the jelly has got firm. — At serving-time, dip the mould quickly into warm water, wipe it, and turn the jelly out on a very cold dish. — If desirous of obtaining a good, and delicate jelly, it must not be made too stiff, and glutinous, and must be left to settle in a china- or crystal vessel, wherein it is to be served.

965. Jelly with kirsch-wasser.

Prepare three gills of very clear sweetened jelly (see art. 964); pour it into a vessel, let its heat evaporate, stirring it with a silver-spoon, add to it half a glassful of good kirsch-wasser, pour it into a jelly-mould, which place in a basin, surround it with pounded ice, and let the preparation set for full an hour. At serving-time, dip the mould in warm water, wipe it, and turn the jelly over on a cold dish.

966. Jelly, with violets.

Clarify an ounce and a half of fine gelatine, with half a glassful of water, little sugar, some lemon-juice, and a pinch of sugar (see art. 964).

Clarify twelve ounces of sugar with one white of egg, a pint of water, and half the juice of a lemon. — When the syrup is filtered, put it into a sugar-pan, let it warm well; take it then off the fire, and plunge into the liquid a handful of very fresh violets, gathered recently, but especially well picked, that is, free of stems; cover the stewpan, ten minutes after, pass the infusion through a fine sieve, mix it up with the clarified gelatine; then add to the preparation a few tablespoonfuls of good cognac or kirsch; pour it into a mould, let it set on ice (*see* draw. 319). At serving-time, dip the mould into warm water, and turn the jelly out on a cold dish.

By the same proceeding may be prepared jellies with orangeblossoms, roses, lilacs, and jessamine. The quantity of flowers requisite is in the inverse ratio to the strength of their perfume: the more penetrating

SWEET-ENTREMETS. — JELLIES.

their perfume is, the fewer are required. - If the flowers prove too little perfumed, their qualities may be supplied by adding to the preparation a few drops of extract distilled from these flowers.

967. Peach-tartlets with rice.

Line a dozen tartlet-moulds with fine short-paste; fill the hollow of the tartlets with a layer of rice with cream, perfumed, and thus bake

them in the oven; when they are taken out, finish filling them with the same rice, finished with cream; then set on the top of each of them half a peach cooked for compôte ; immediately coat them with their own syrup

reduced, and set on each of them half a peach-kernel. Dish the tartlets up on a napkin.

968. Raspberry-jelly.

Prepare a gelatinous composition with fifteen 'gelatine'-leaves, proceeding, as said, art. 964.

Bray a few handfuls of very fresh raspberries, ripe to the degree requisite; add to them a small handful of powder-sugar, pour them on a sieve in order to extract their juice; add to this juice that of an orange, filter it through (see art. 73); when it is limpid, mix it up with the gelatinous preparation, being clear, cold, and liquid; pour then this preparation into a crystal vessel, let it set on ice, for one hour at least, then serve it. - This method of serving jellies may be less attractive, than the preceding ones, but it gives better results; as good jelly must not be so much limed, as to become too gelatinous.

969. Whipped jelly, with fruits.

Place in a kitchen-basin a large 'salpicon' of preserved fruit : pineapple, greengages, apricots; add to it some preserved cherries whole; moisten the fruits with a little kirsch.

Prepare about a quart of jelly (see art. 964) limed a third less than is generally done; when it is strained, pour it into a little copper-basin; then set the vessel on ice, gently stir the liquid with a whip; add to it



Draw. 320.

the juice of two or three lemons: the preparation must not be too frothy; as soon as it begins to thicken, take it off the ice, mix up with it the 'salpicon' of preserved fruit. Pour the jelly into a cylinder-mould, set in a kitchen-basin, and surrounded with ice. One hour after, turn the jelly out, and serve it.

970. Cocoa-cream jelly.

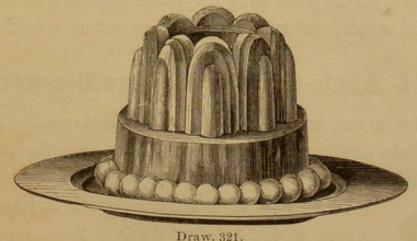
Clarify three ounces of 'gelatine' (see art. 964), with three quarters of a jelly-mould-ful of water, half a pound of sugar, two whole eggs, and the juice of a lemon; when it is filtered, and cooled, mix into it half a glassful of cocoa-cream-liqueur, pour it into a mould placed in a basin, and surrounded with pounded ice (see draw. 319); an hour after, dip the mould quickly into warm water, turn the jelly over on a warm dish, and serve it up. — Proceeding according to the same method, jellies may be prepared with any fine liqueurs: Bordeaux-anisette, cream of moka, cream of vanilla, etc.

971. Orange-jelly.

Place twenty leaves of fine 'gelatine' in a stewpan with cold water, in order to soften them; then drain this water off. Fill the jelly-mould, which is to be employed, with tepid water; pour this water on the 'gelatine', let it dissolve on a slow fire, stirring it with a spoon; add to it half a pound of sugar, immediately take it off the fire, let it nearly cool.

Very slightly whip two whites of eggs, add to them the juice of three lemons, dilute them with the dissolved 'gelatine'; whip the preparation on the fire, get it frothy, warming it; at the first sign of ebullition, mix into it the juice of one lemon more, and remove it back to the side of the fire, with hot ashes on the lid of the stewpan, in order to keep the liquid very warm, without yet allowing it to boil; when it is clear, take it up with a very clean spoon, pour it into a bag, in order to filter it until it flows quite clear.

Press out the juice of six oranges, mix into this juice a few blades of zest, filter it through (see art. 73); then mix it up with the preparation limed, but cold and liquid. — Place the jelly-mould in a kitchen-basin, surround it with the pounded ice, up to the height of the rim; put also some ice into the cylinder of the mould, then fill the hollow of the mould with the jelly-preparation, in order to let it set: it requires an hour at least, and in summer-time perhaps more. — At serving-time, plunge the



mould into tepid water, wipe it quickly, and turn the jelly out on a very cold dish; surround its base with some small round cakes.

972. Jelly with cresses.

Clarify sixteen or eighteen leaves of 'gelatine' with twelve ounces of sugar, the requisite water, two whites of eggs, and the juice of two lemons; pass it through a filtering bag (see draw. 59).

Pound, in a very clean mortar, two or three handfuls of fresh, well washed water-cresses; mix into them half a glassful of cold water, and press them out in a cloth, gathering their liquid; which then filter on a small sieve, the bottom of which is masked with a layer of torn, softened, and chopped paper. When the juice has passed, mix it into the cold jelly, which pour into a jelly-mould placed in a basin, and surrounded with pounded ice (see draw. 319). An hour after, the jelly must have set; turn it out on a cold dish, and serve it.

973. Cold chestnut-pudding, with fruits.

Pack up, with salted ice, a cheese-mould, which then keep covered. Let six leaves of gelatine dissolve with a glassful of water, and half a pound of sugar; with this liquid, dilute a pound of chestnut-purée

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(see art. 980); thicken then this preparation, stirring it on ice; add to it a fine 'salpicon' of preserved fruit, mixed up with some small raisins, and a few spoonfuls of maraschino; pour the preparation into the mould, which shut up; lute the junctures with common paste, and cover the mould with ice; let it pack thus for three quarters of an hour; then dip it into tepid water, and turn the pudding out on a cold dish.

974. Apple-tartlets, with trellice-work.

Line eight or ten tartlet-moulds with short-paste; fill them with apple-marmalade kept rather consistent; then smoothe this marmalade with the blade of a knife, then with little strips of paste, rolled on the



floured table, form a trellice-work in the manner represented by the drawing; solder these strips to the paste of the rim, which pinch; egg the surface, range the tartlets on a baking-sheet, bake them in a slack oven

for twenty minutes; three minutes previous to taking the tartlets out of the oven, sprinkle over sugar, in order to glaze them; let them cool well, previous to serving them.

975. Fecula flummery.

Dilute nine ounces of 'fecula' with half a glassful of cold milk. — Pour into a stewpan a glassful and a half of milk; add to it three quarters of a glassful of sugar, the zest of half a lemon, and a grain of salt; let the liquid boil, remove the zest, introduce into it the fecula diluted cold, whipping the preparation; immediately take it off the fire, work it with a spoon till it be thickened and smooth; then add to it four ounces and a half of bitter and sweet almonds, pounded with a little sugar; put it back on the fire, stir it until the first sign of ebullition, then introduce into it five or six whipped whites of eggs; pour it into a large mould, previously dipped into cold water; let it get firm on ice.

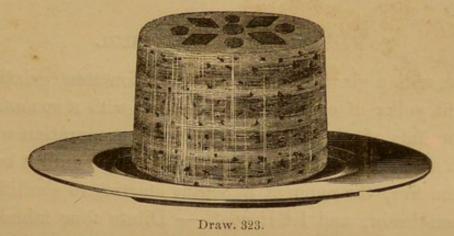
At serving-time, turn the flummery out on a dish, the bottom of which mask with a purée of raw strawberries or raspberries, sweetened and well cooled.

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976. Cold cabinet-pudding.

With eight yolks of eggs, nine ounces of sugar, a quart of milk, prepare some lemon-cream (see art. 899); when it has nearly cooled, mix into it eight leaves of fine gelatine, dissolved with a little water; pass it again.

Put into a kitchen-basin half a pound of preserved fruits, such as cherries, greengages, apricots; peel of cedrat, and orange, washed and cut up; moisten them with a few tablespoonfuls of cognac. — Butter very slightly a charlot-mould, place it in a basin, surround it with pounded ice (see draw. 319); decorate the bottom with preserved fruits,



cut up, and chosen of various shades. Mask the decoration with a layer of cut finger-biscuits; upon these biscuits, range some preserved fruits; then pour a little cream into the mould, just sufficient to cover biscuit and fruit. Let this cream set, then begin the operation again, until the mould be full. Half an hour after, dip the mould in warm water, and turn the pudding out on a cold dish; mask it with the remainder of the liquid cream.

977. Glazed 'souffle', with vanilla.

Set a 'souffle'-dish in a round stewpan, or any other vessel with cover shutting close on the outside. Set the vessel in a bucket, letting it rest on a thick layer of ice, pounded and strongly salted; surround it likewise with the same ice.

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Put six yolks of eggs into a sugar-pan, bray them, and dilute them with a gill and a half of boiling vanilla-syrup, not too stiff (25 degrees). Whip the preparation vigorously, on the fire, for two minutes, withdraw it, without ceasing to whip it, until it become quite cool again; whip it then on ice for seven or eight minutes longer; then incorporate, by the aid of a spoon, the value of two gills of whipped cream. With this preparation fill the 'souffle'-dish (see draw. 302); shut the vessel down close, and cover it with a thick layer of salted ice; an hour after, renew the ice, cover it, and keep the 'souffle' thus, another hour. At serving-time, take out the 'souffle', sprinkle it all over with a pinch of biscuit-powder, mixed with some fine vanilla-flavored sugar.

978. Cream, with rum.

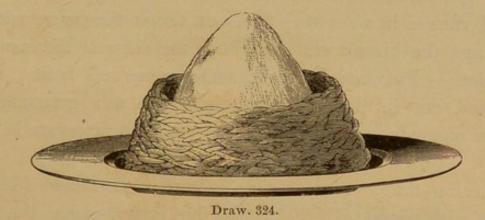
Dissolve, with a glass of water, twelve or fourteen 'gelatine'-leaves. Put eight yolks of eggs into a stewpan, with a spoonful of fecula, and four spoonfuls of powder-sugar; work the preparation with a spoon, dilute it with a glassful of water, stir it on a slow fire until it be thickened; take it off the fire, the moment it begins starting to ebullition, pour it into a kitchen-basin, and let it cool. — Dilute four tablespoonfuls of apricot-marmalade with a glassful of good rum, then with the cream; pass the preparation through a sieve, mix up with it the 'gelatine', stir it for a few minutes on the ice, in order to thicken it; pour it into a cylinder-mould, surrounded with ice. When the cream has set, dip the mould into warm water, wipe it, and turn the cream out on a dish.

979. Apple-cream, with orange.

Prepare a marmalade of rennet-apples with orange-zest, little sweetened, and reduced without excess; when it has nearly cooled, dilute it with the juice of three or four oranges, and then with eight leaves of 'gelatine' dissolved with a little water, the juice of a lemon, and a little sugar. Pass the preparation through a sieve, into a sugar-pan; which set on ice, and stir the preparation till it begins to thicken. Pour it then into a mould, previously surrounded with ice. After the lapse of an hour, the cream must have set. Dip the mould into warm water, wipe it, and turn the cream out on a cold dish.

980. Chestnut-purée, with cream.

Remove the shell and skin from fifty chestnuts, parboiling them; boil them (short of moisture, and keeping the stewpan shut) with a little water or milk, a handful of sugar, and half a stick of vanilla; when the chestnuts are done, they must be dry; then pass them through a sieve; place the purée in a stewpan, add to it half its weight of sugar; stir it on a slow fire, till it has dried, and become firm; then remove it back,



and pass it through a large sieve or colander, taking a small quantity at a time, so as to get a kind of vermicelli; this done, take the vermicelli up with a spoon, and dish them up in a circle. Now, introduce a part of the chestnut-purée into a bag with funnel, or a paper-cornet, and with it, squeeze some strings through on to the circle, so as to complete the border represented by the drawing; into the centre of this border, place then some whipped cream, sweetened, and perfumed with vanilla.

981. Maraschino-charlot.

Choose a 'charlot'-mould, mask the bottom with a round of paper, then with finger-biscuits, cut in a triangular shape, so as to form a rosette. Range in an upright position, against the sides of the mould, some finger-biscuits, cut straight on the ends, and sides, thus forming a biscuit-case. Put into a sugar-pan three quarters of a glassful of syrup perfumed with orange, the same of good maraschino, and eight leaves of 'gelatine' dissolved with a little water. Set the pan on the ice, stir the preparation till it be well thickened; then introduce into it a glassful of whipped cream, mixed with a little perfumed sugar. Stir the preparation for two minutes more, and pour it into the charlot-mould: after the lapse of an hour the preparation must have got firm; wipe the mould, and turn the charlot out on a dish.

982. Glazed charlot.

Mask the bottom of a charlot-mould with finger-biscuit cut to a point, and ranged in a rosette; then cut across the centre with a pastecutter; range the biscuit cut straight to the sides of the mould, which keep on ice. — Put into a basin some preserved fruits, which are washed, and cut in dice or quarters, such as: greengages, cherries, green almonds, apricots, quinces; let them macerate in kirsch for an hour.

At serving-time, spread on the bottom of the mould a layer of ice-'plombière' with cream or fruits; upon this layer, range the preserved fruits, and upon them, another layer of ice. When the mould is full, turn the charlot out on a dish, and surround it with a circle of nice 'reine-claudes'.

983. Fruit-charlot.

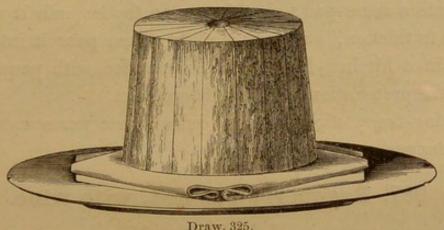
Spread a charlot-mould with sweetened short-paste (see art. 912); interiorly mask the paste with paper, then fill the hollow with common flour, in order to bake it thus; when it is taken out of the oven, empty it, mask it interiorly with a layer of apricot-marmalade; put it back into the well-wiped mould. — Prepare a coarse 'salpicon' of washed preserved fruits, such as apricots, pears, plums, cherries, and pine-apple; let them macerate in maraschino for two hours.

With a pint and a half of milk, six or seven yolks of eggs, seven ounces of sugar, a stick of vanilla, prepare some cream (see art. 899); when it is cold, let it freeze in an ice-box; when it is smooth, gradually introduce into it a quarter of a glassful of maraschino, and then six spoonfuls of whipped and sweetened cream; pack the charlot-mould with salted ice, then fill the charlot with the ice-cream by alternate layers of the drained fruits; shut the mould, lute its jointures with raw paste, cover it with salted ice, and pack it for two hours.

At serving-time, turn the charlot out on a dish, mask its surfaces with a layer of marmalade, and decorate its top with perserved fruits of various shades.

984. Apricot-charlot.

Mask the bottom of a charlot-mould with finger-biscuits cut in a pointed shape, ranging them in a manner to form a rosette; mask the sides with biscuits cut to the shape of long squares.



Draw. 325.

Peel twenty ripe apricots, pass them through a sieve, sweeten the purée with vanilla-syrup, mix up with it, eight dissolved leaves of 'gelatine', and two spoonfuls of almond-milk prepared with apricot-stones; stir the preparation on the ice until it begins to thicken, then take it up with a spoon, and with it fill the mould, alternating it with the apricot preparation, intermingled with a few halves of their almonds split in two; let the preparation get firm for an hour, turn the charlot out on a cold dish.

985. French chocolate-cream.

Prepare three quarters of a mould-ful of cream with vanilla (see art. 899); when thickened, let it half-cool, agitating it. — Dissolve half a pound of chocolate, in a stewpan, at the entrance of the oven; first bray it with a spoon, then gradually dilute it with the cream; now add to the preparation five ounces of dissolved 'gelatine', stir it on ice for a few minutes only. Then immediately pour it into a mould, embedded in ice. — When about to serve, dip the mould in warm water, turn the cream out on a cold dish.

986. Blanc-manger.

Blanch a pound of almonds, pound them, dilute them with a quart of cold water, and then pass them, through a napkin, pressing them out vigorously. — Mix into this almond-milk, nine ounces of pounded sugar, add to it a bit of zest; a quarter of an hour after, mix into it twelve or fourteen dissolved leaves of 'gelatine': pass the preparation, through a fine sieve, into a sugar-pan; set this pan on the ice, stir it with a spoon, till it begins to thicken, but very slightly; then pour it into a cylindermould, set in a kitchen-basin, and surrounded with pounded ice: an hour after, the preparation ought to be quite set.

At serving-time, dip the mould quickly into warm water, and turn the 'blanc-manger' out on a cold dish.

987. Raspberry-custard, with wine.

Mix up in a sugar-pan half a bottle of fresh raspberry-juice, and half a bottle of good red wine; sweeten the liquid, and warm it. Dilute five ounces of fecula with a little cold water, and mix it up with the warm liquid, which stir on the fire, in order to thicken it, but without allowing it to boil; pour this batter into a mould, previously dipped in cold water, and let it cool for two or three hours; then turn the custard out on a cold dish.

988. Nougat-basket with cream.

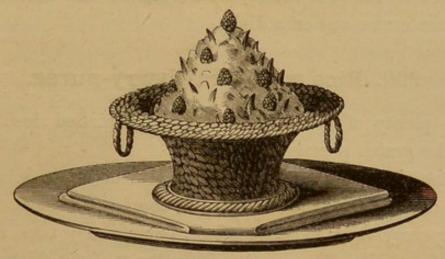
In order to prepare this sweetmeat, there must be at disposal, a basket-mould opening in two or three parts; oil this mould with the aid of a paste-brush.

Blanch half a pound of almonds (see art. 70), wipe them well, mince

them in a transversal direction, let them dry in the hot-closet, not too warm, for twenty-four hours.

Put into a sugar-pan six ounces of sugar, with the juice of a lemon; place the pan on a slow fire, stir it with a wooden spoon, till it be melted, and of a rather darkish yellow color; then add to it the almonds quite hot; take it off the fire, as soon as the almonds and the sugar form but one paste.

Put a part of the preparation on an oiled baking-sheet, roll it out thin with the blade of a knife, then apply it against the insides of the



Draw. 326.

basket-mould : for this operation two persons are wanted, as the 'nougat' must be moulded, while it is quite hot.

Trim the 'nougat' lapping over the rim of the mould, and when it has well cooled, turn the basket out; decorate it with two rings, in nougat, or in sugar, then fill it with whipped cream, flavored with orange-sugar, and mixed with fresh strawberries. Dish the basket up on a folded napkin. — The cream may be replaced by any sort of ice or 'plombière'.

989. Custard-cream, with coffee.

Let three ounces of raw coffee roast as for grinding it, yet avoiding to blacken it; as soon as it is at the degree requisite, plunge it into three gills of warm milk, placed in a vessel; which cover. Half an hour after, pass the liquid through a sieve. Bray six yolks of eggs in a stewpan, dilute them with the infused milk, add to it half a pound of sugar; stir the cream on a slow fire, in order to thicken it, without ebullition (see art. 899); pour it into a kitchenbasin; when it is nearly cooled, mix into it eight leaves of dissolved 'gelatine'; pass it again, through a sieve, into a stewpan; stir it on pounded ice, until it thickens, without being grainy; then take it off the ice, and thus introduce into it, gradually, two glassfuls of whipped and sweetened cream; immediately pour it into an ornamentally wrought cylindermould (see draw. 321), previously set in a kitchen-basin, and surrounded with pounded ice. An hour after, dip the mould into warm water, wipe it, and turn the cream out on a dish.

990. Rice with strawberry-purée.

Boil, in plenty of water, nine ounces of picked rice: it must be tender, but the grains preserved whole.

While the rice boil, pour half a glassful of water into a stewpan, add to it six ounces of pounded sugar; as soon as this sugar is dissolved, boil the syrup very thick to 'petit-cassé'; immediately take it off the fire, let it half-cool; stir it with a spoon, in order to let it thicken (graisser), that is, stir it until it becomes cloudy; then mix into it two or three spoonfuls of maraschino, then the rice, well drained and half-cooled; add to it four or five spoonfuls more of maraschino, pour the rice into a border-mould previously dipped in cold water. Keep this mould on the ice for two hours.

At serving-time, turn the rice out on a cold dish, the bottom of which mask with a purée of strawberries, mixed with powder-sugar, and well cooled on ice. — This, tho' a simple sweetmeat, is excellent.

991. Rice with strawberries.

Wash six ounces of rice, put it into a large stewpan, with plenty of cold water, and the juice of two lemons; let the liquid boil, until the rice be well done, but yet with its grains kept whole; then drain it on a sieve, pour it into a kitchen-basin, and cover it with common syrup; add

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to it a piece of orange-zest, let it be till quite cool. — At serving-time, drain the rice with a skimmer, dish it up, in alternate layers with raw strawberries; surround its base with a ring of the finest strawberries, and immediately serve it.

992. Chocolate-'mousse'.

Let dissolve, at the entrance of the oven, half a pound of good vanilla-chocolate; immediately bray it with a wooden spoon, dilute it with a little light syrup, and pass it through a sieve; put it then back into a basin, introduce into it, gradually, a pint of whipped cream, mixed with fine vanilla-sugar; immediately, when the mixture is operated, pour the preparation into a dome-mould, previously packed up with pounded and salted ice (*see* draw. 327); shut the mould, lute the junctures with raw paste; sprinkle over a handful of salt, mask it with a thick layer of salted ice. An hour and a quarter after, dip the mould quickly into tepid water, wipe it, disengage the 'mousse'; turn it out on a foldedn apkin.

993. Glazed rice.

Boil, in plenty of water, six ounces of rice, drain it on a sieve; put it into a kitchen-basin, pour over it a glassful of syrup.

With four yolks of eggs, half a pound of sugar, a pint of milk, and a little zest, prepare some cream (see art. 899), which pass through a sieve: it must be of a good consistence. Stir it on the ice, until it has cooled, mix it up with twice its volume of whipped cream, well drained.

With pounded and salted ice, pack up a cheese-mould (see art. 328), and let it cool well. Then drain the rice; whereupon distribute into the mould the cream-preparation, in layers, alternating them with a spoonful of the rice; close the mould first with a round of paper, then with its lid; cover it also with a thick layer of salted ice. An hour and a quarter after, dip the mould into tepid water, wipe it, slip the blade of a knife all round between the sides of the mould and the rice, which turn over on a folded napkin.

994. Glazed orange-cream.

Pour into a little copper-basin a glassful of cold syrup, perfumed with orange; mix into it five or six dissolved leaves of gelatine, as well as the juice of two oranges; stir the liquid on ice, until it begins to thicken; then introduce into it three glassfuls of whipped cream; the mixture operated, pour the preparation into a dome-mould, placed in a bucket, and surrounded with pounded and salted ice; close the mould, first with a sheet of paper, then with its lid, covering it also with ice, and thus keep it for forty minutes. At serving-time, wash it quickly, dip it into warm water, and turn the rice out on a dish covered with a folded napkin.

995. Glazed pistachio-cream.

Spread on the bottom of a kitchen-basin a thick layer of pound and salted ice; set upon this layer a dome-mould, which then surrounded with ice, in order to let it set well.

Blanch a handful of pistachioes, divide each of them in two, let them macerate thus in a little syrup. — Whip a pint of double-cream, let it drain well, sweeten it with sugar flavored with vanilla; take it up in small quantities at a time, by the aid of a little skimmer, place it in layers into the packed mould, sprinkling over each of these layers the pistachioes previously drained. Immediately shut the mould, and having luted the junctures of the lid with some raw paste, cover it entirely with salted ice. An hour and a quarter after, dip the mould into tepid water, and turn the cream out on a folded napkin.

996. Glazed nut-pudding.

Pluck four dozen fresh nuts, removing the skin; divide each of them in two; take half of them, pound them, mixing into them a few sweet almonds.

Prepare a pint and a half of vanilla cream (see art. 899); as soon as it is thickened, add to it the pounded nuts, take it off the fire, let it cool;

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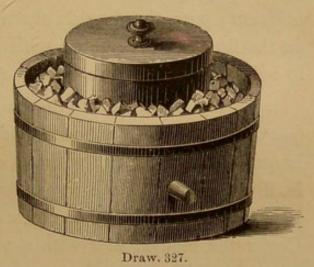
SWEET-ENTREMETS. — CARAMEL-MOUSSE.

then pass it through a sieve, then through a tammy, and with it prepare some glaze. — On the other hand, pack up a dome-mould with pounded and salted ice; ten minutes after, fill the mould up, by layers, with the nut-glaze, alternating each layer by the remainder of the nuts. Cover the mould with a round of paper, then with its lid; lute the junctures, and mask the mould then with a thick layer of salted ice; an hour after, take the mould off the ice, dip it quickly into tepid water, and turn the pudding out on a folded napkin.

997. Caramel-'mousse'.

This very simple sweetmeat is inexpensive, and of easy execution. — Put four tablespoonfuls of powder-sugar into a small sugar-pan; let it melt, stirring it with a spoon; boil it until it be melted, and of a nice dark color; moisten it then with four spoonfuls of water, let the liquid boil, until the sugar be dissolved. This is what is called 'caramel'.

Prepare a cream (see art. 899) with two glassfuls of milk, sugar, and eggs; when it is thickened to the requisite degree, take it off the fire; pass it through a sieve, then stir it, until it has well cooled; then whip it on the ice, and ten minutes after, introduce into it the caramel, and three gills of good whipped cream. Pour this preparation into a dome-mould, pack it up in a bucket,



with pounded and salted ice. Cover the mould with a round of paper, shut down the lid, and also mask it with pounded and salted ice. An hour after, dip the mould quickly into scarce tepid water, and turn the 'mousse' out on a napkin.

998. Apricot-'plombière'.

Blanch four ounces and a half of almonds, pound them with the same weight of powder-sugar, dilute them with three glassfuls of cold water, then pass them through a cloth. Pass through a sieve fifteen good, quite ripe apricots. Take two glassfuls of this purée, place it in a kitchen-basin, and introduce into it two glassfuls of sugar; dilute the preparation with the almond-milk; add to it a few bits of zest, and the juice of three oranges; ten minutes after, pass the preparation through a sieve; try a small part of it in the icebox, previous to glazing it. When the ice has set, introduce into it two gills of whipped cream, sweetened, and perfumed with orange; but the cream must only be introduced, after having mixed into it a small part of the ice; work it for a few minutes more. — At serving-time, take the 'plombière' with a spoon, pile it up, in the shape of a rock, on a folded napkin.

999. 'Parfait' of the cooks.

Whip eight or nine yolks of eggs, with two handfuls of sugar; when the preparation is frothy, dilute it with a glassful of warm coffeeinfusion; pass the liquid, through a sieve, into a stewpan, which set on the fire; stir the liquid, until it be thickened, but without allowing it to boil; then pour it into a little copper-basin, and whip it on ice.

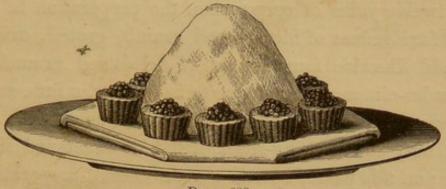
On the other hand, line a cheese-mould with white paper, pack it (see draw. 327) with pounded and salted ice. When the coffee-preparation is quite frothy, mix it with an equal quantity of whipped cream, which is firm and well drained; immediately pour the preparation into the packed mould, but by degrees only, so as not to leave any free space. Cover the mould, first with a round of paper, then with its lid; spread over the lid, a thick layer of salted ice. Pack the preparation for an hour and a half. In summer-time, it is necessary to pack the mould again, after the lapse of an hour, and to set it fast for a quarter of an hour more. — At serving-time, dip the mould into cold water, wipe it, and turn the 'parfait' out on a folded napkin.

1000. Almond -'plombière', garnished with tartlets.

Blanch half a pound of sweet almonds (see art. 70), mixed with a few bitter ones; pound them, add to them a handful of sugar, a little

orange-zest, and two spoonfuls of cold water; put them into a kitchenbasin.

On the other hand, prepare some lemon-cream (see art. 899), with a pint and a half of milk, half a pound of sugar, and six yolks of eggs; when the cream is thickened, pour it over the almonds. — Twenty minutes after, pass the preparation through a fine sieve, and then through a tammy; let it freeze in an ice-box. When the ice has set, remove a



Draw. 328.

small part of it into a kitchen-basin, add to it four or five gills of whipped and sweetened cream; then mix up cream and ice, work it for ten minutes more; a quarter of an hour after, dish it up, in a pyramid, on a napkin, and surround it with eight or ten strawberry-tartlets.

1001. 'Puits d'amour', with preserves.

With some puff-paste prepare fifteen little 'vol-au-vents' (see drawing 135); when they are taken out of the oven, press with the finger the centre part, so as to form a hollow. — When the 'vol-au-vents' have cooled, mask their upper surface with a little 'méringue', and apply them on this side to chopped pistachioes. Let the 'méringue' dry in the hot-closet, then fill the hollow of the 'vol-au-vents' either with preserved cherries or with apricot-marmalade, or with currant-, or any other jelly.

1002. Orange- and apple-salad, with kirsch.

Peel two good apples, empty them in their centre, with the aid of a column-tube; cut them transversally, in thin slices forming rings.

Choose three sweet and juicy oranges; peel them to the quick, then cut them to transversally in slices. Range the slices of apple and orange, in a circle, on a dish, alternating them; sprinkle over powder-sugar, moisten them with a little good kirsch or with rum.

1003. Biscuit, with brown-bread.

Work up together, in a kitchen-basin, half a pound of powder-sugar with ten or twelve yolks of eggs; when the preparation is become quite frothy, add four ounces of black-bread crumb, grated, dried, and then pounded; add likewise four ounces of dried and ground almonds, a pinch of powder-cinnamon, and cloves in powder, a little scraped chocolate, and lastly, eight or nine whipped whites of eggs.

Spread out, on a baking-sheet, a flat of sweetened short-paste, of square form; on this paste, spread out the biscuit-preparation, giving it about the thickness of an inch; sprinkle it with a little sugar, bake it in a slack oven; when it is cool again, mask it on the top with chocolateicing-sugar; immediately cut up the flat into cakes having the form of a long square.

1004. 'Porte-manteaux'.

Make a flat of thin puff-paste of a long shape, and two or three inches wide; mask it with some marmalade, leaving a little space free on the sides; moisten this space, then fold the paste over the marmalade, so as to wrap it up well; solder it on the extremities, pressing it on. Range these cakes at a little distance from one another on a bakingsheet, egg them, bake them in a hot oven; a few minutes previous to taking them out, sprinkle over sugar, in order to glaze them to a nice color; serve them cold.

1005. Small orange-baskets.

Choose the small oranges of an equal size; cut them in a perpendicular direction, from the top of each side of the stem, to three quarters height, leaving between the two cuts a breadth of a fifth of an inch;

SWEET-ENTREMETS. - GLAZED ORANGES.

then cut the oranges transversally, on both sides, so as to disengage both the parts: the orange then imitates a little basket with a handle to it.

Carefully remove the pulp of the oranges, which then plunge into cold water; spunge them well, and keep them on the ice. -On the other hand, prepare some orange-jelly not much limed (see art. 971); when it is cold, stir it on the ice, and immediately, when it begins to thicken, mix it up with a 'salpicon' of various Draw. 329.

fruits, raw and cooked. Take the jelly up then with a spoon; and with it fill the little baskets; which dish up on a folded napkin.

1006. Glazed oranges.

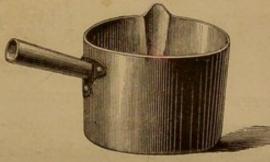
Choose three or four large oranges, very fine and ripe; remove their peel, without damaging the pulp, remove likewise their white skin or pith; disengage the quarters, without cutting them, prick each of

them with a small pointed skewer, range them on a grate, or on a sieve, let them dry in the tepid hot-closet for one hour or two.

Put into a sugar-pan (draw. 330) a pound of sugar, in pieces, moisten it with a glassful of water, boil it till brittle

(au cassé), skimming it; take it then off the fire, and two minutes after dip into the liquid the quarters of orange, one by one, so as to coat them entirely : this operation must be executed quickly. Let the sugar drain, then stick in the skewers at the opposite end, on a grate of iron-wire, in an inclined direction: in order to have the operation quickly executed, there must be two persons. When the sugar is dry, disengage the quarters of orange.*

* In order to ascertain this degree of the sugar, dip the finger in cold water; when taken out, dip it into the sugar, and then back again into the cold water; a few moments after, the sugar ought to loosen from the finger, and break off short, on trying to bend it.



Draw. 330.



1007. Bath-buns.

Five ounces of sugar, five ounces of butter, eleven ounces of flour, two eggs, a gill and a half of milk, an ounce and a half of carbonate, a pinch of nutmeg-blossoms, preserved cedrat.

Let the butter get tepid, pour it into a kitchen-basin, and work it with a spoon, so as to thicken it to cream; then introduce into it the eggs one by one, then the carbonate, sugar, flour, and milk, by degrees, and working the preparation with the spoon: the paste must be just of consistence to maintain itself without spreading when raised up; take it up then with a tablespoon in equal pieces of the size of a nut; range these pieces, at a little distance from one another, on a baking-sheet, and place on each of them a little pinch of preserved cedrat, cut in small dice. Bake the buns in a slack oven, serve them cold.

1008. Portuguese-cakes.

Put into a kitchen-basin half a pound of sugar and six yolks of eggs; work the preparation with a spoon, till it be frothy; pound four ounces of almonds with one white of egg, pass them through a sieve, place them in a kitchen-basin, mix into them a pinch of orange-sugar, and dilute them with the juice of four oranges.

When the biscuit-preparation is frothy, carefully mix into it four ounces of potato-flour; and then the six whipped whites of eggs. Pour the preparation on a baking-sheet, previously buttered and covered with paper, spreading it in a layer of the thickness of an inch; bake it in a slack oven.

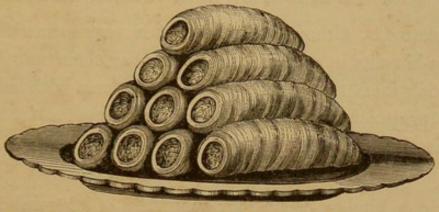
When the biscuit has cooled, trim its upper surface, mask this side in the first place with a thin layer of apricot-marmalade, then with a layer of orange icing-sugar.

Orange icing-sugar is prepared with sugar passed through a silken sieve, mixed with sugar rubbed against the peel of an orange, and then grated; this sugar is diluted, to the consistence required, with orangejuice: the preparation is of the utmost simplicity.

PASTRY. - CAKES, CANNELONS, RHEIMS-BISCUITS.

1009. 'Cannelons' with preserves.

The method how to prepare 'cannelons' has been given above (see art. 347); but when they are meant to be served as a sweetmeat, there must be sprinkled over them some powder-sugar, a few minutes previous to taking them out of the oven, in order to glaze them; when they have cooled, empty them, and fill them either with apple-, currant-, or quince-,



Draw. 331.

jelly, or with any fruit-marmalade, or even with any sort of cream, warm or cold ; dish them up in a pyramid.

1010. Rheims-biscuits.

Whip, in a copper-basin, three quarters of a pound of sugar with four eggs, introducing the eggs one by one; when the preparation is



quite frothy, whip it on a very slow fire for ten minutes, then take it off the fire, and whip it until it has cooled; add then half a pound of flour, dried, and passed through a sieve, then a pinch of fecula, a grain of salt, a bit of grated zest, and at last one whipped white of egg.

Butter some Rheims-biscuit-moulds (see draw. 332) with melted veal-suet; let the moulds drain, and glaze them with fecula; then fill them to three quarters only, and bake them in a brisk oven. The

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draw. 333 represents the baked cake. — On taking them out of the oven, set them in the hot-closet, and keep them thus for two or three hours; then turn the biscuits out. — Rheims-biscuits are served with the dessert, they are commonly eaten by dipping them into champagne; yet a receipt will be now given, how to serve them also as an entremets.

1011. Rheims-biscuits, with cream and kirsch.

This sweetmeat, although simple, yet is very estimable. — Place a dozen Rheims-biscuits in a deep dish, pour over them some good kirsch, in order to soak them thoroughly, then mask them with cold vanilla, or lemon-cream prepared in the conditions prescribed, art. 889, and serve them immediately.

1012. Condé-cakes.

Mix up in a kitchen-basin four spoonfuls of chopped almonds with an equal quantity of powder-sugar; dilute them gradually with whites of eggs, so as to obtain a liquid batter.

Form a strip of trimmings of puff-paste, keep it of a long shape, giving it two or three inches of width; mask the surface of this strip, with the almond-preparation, then cut it straight on the sides, and cut the cakes transversally to the thickness of an inch; remove these pieces, when cut, with the aid of the blade of a knife, and range them, at a little distance from one another, on a baking-sheet; sprinkle over fine sugar, bake them in a slack oven; when they are cold, dish them up.

1013. Apple-tartlets.

Line the tartlet-moulds with sweetened paste prepared as said for pear-timbale (see art. 912).

Cut some apples up in quarters, peel them, and mince them transversally, so that the slices be not too broad; put them into a kitchenbasin, sprinkle over lemon-sugar, and a handful of currants; let them macerate for an hour; then fill up the moulds, letting the apples bulk out; cover the apples with a round of the same paste, solder it to the edges of the flat; bake the tartlets in a slack oven for forty minutes; when they are taken out of the oven, sprinkle over them powder-sugar.

1014. Small brioches.

The paste for small brioches is the same as the one employed for large brioches or rings.

In order to prepare these brioches, the paste must be taken when it is broken and well cooled (see art. 1037); divide it, roll it out in strings of the thickness of at least an inch; then transversally divide these strings in such a manner as to obtain these portions all of an equal size;

mould these portions, that is fold the paste up with the fingers rounding it. This done, place each portion in a buttered briochemould, observing that the folded part of the brioche is placed below.

Form a hollow in the centre of the paste, introduce into it another little piece of paste, moulded in a long shape, and pointed at one end: this is the thing called the head of the brioche. Egg the upper surface of the brioches, bake them in a hot oven for twenty minutes.

1015. Apricot-tartlets, with cream.

Line a dozen tartlet-moulds with sweetened short-paste, such as described, art. 912; fill the hollow of the mould with a preparation of pastry-

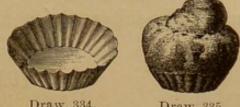
cream, bake them in a slack oven for twenty-five minutes; when they have half-cooled, mask the surface of the cream with a layer of apricot-marmalade, kept rather consistent. Place on each of these tartlets half an apricot of a nice color, peeled, very slightly cooked in

compôte, and cold; surround the fruit with two rows of little beads in 'méringue', push the tartlets again into a slack oven, in order to dry the 'méringue'; when they are taken out, serve them.

1016. 'Nouilles'- cakes, with sabayon.

Chisel a pound or a pound and a quarter of 'nouille'-paste, plunge it into three glassfuls of milk in ebullition ; add to it a handful of powder-sugar, and five or six ounces of butter; three minutes after,





Draw, 334.

remove the nouilles back to the side of the fire, let them simmer for ten minutes, then take them off the fire; add to them seven or eight yolks of eggs. Pour the preparation then on a buttered baking-sheet, giving it the thickness of a third of an inch; smoothe it with the blade of a knife, push it into a slack oven. When it has taken consistence, turn it out on another baking-sheet, and bake it for ten minutes more; take it off the fire, sprinkle over powder-sugar, divide it in rounds, or else in long squares. Dish the cakes up in a circle, serve them with some wine-sabayon, (see art. 918). — These cakes may be méringuéd.

1017. Cherry-tartlets.

With some sweetened short-paste (see art. 912) line a dozen tartletmoulds; prick the paste, mask the bottom and sides, with a layer of apricot-marmalade, or else mask it with paper, and fill the hollow with flour; bake the tartlets in a slack oven; when they are taken out of the oven, empty them, mask their interior with a little marmalade; then garnish them with raw cherries, moisten them with cold and very thick syrup.

1018. Apple and cream-tartlets.

Butter, and line with short-paste, a dozen tartlet-moulds; fill them with good apple-marmalade; bake them in a slack oven; let them cool, then mask them on the top with a layer of apricot-marmalade, which again mask with whipped vanilla-cream. Smoothe this cream, and pile it in a dome-like shape.

1019. Cheese-tartlets.

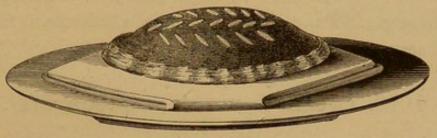
Wrap up in a fine linen cloth, four or five ounces of white curd cheese, tie it with a thread, keep it under press for several hours; afterwards pound it, mix with it a piece of butter, three or four yolks of eggs, two spoonfuls of sugar; pass it through the sieve; put it into a kitchen-basin, mix with it the zest of a lemon grated on sugar, add two desserts poonfuls of cognac, or of rum.

PASTRY. — CREAM-, CHEESE-, ALMOND-TARTLETS.

With some fine short-paste, or some trimmings of puff-paste, line fifteen tartlet-moulds; fill them with the preparation, place upon this a thin slice of preserved cedrat. Bake the tartlets in a slack oven; on taking them out, sprinkle them with sugar, and serve them.

1020. Almond-cake.

Pound a quarter of a pound of blanched almonds, the same of sugar, a bit of zest, gradually adding to it one white of egg; when the preparation is converted into paste, mix up with it two tablespoonfuls of rum, and pass it through a sieve.



Draw. 337.

Take three quarters of a pound of puff-paste at eight turns; divide it in two; roll these two pieces out in a flat of round shape. Spread one of these flats on a round baking-sheet; on this flat spread the almondpreparation: it must come up to half an inch of the edges of the paste; moisten the space left free. Cover the preparation, as well as the paste, with the second flat; press it on all round, then cut it regularly; egg the surface, then trace lines on it with the point of a knife (*see* draw. 337). Bake the cake in a slack oven for forty minutes; five minutes previous to taking it out of the oven, sprinkle over fine sugar: it must be served cold.

1021. Almond-tartlets.

Line a dozen tartlet-moulds with some sweetened paste, prepared according to the method prescribed, art. 912; cut the paste on the rims of the mould, then mask the bottom with a thin layer of marmalade.

Pound six ounces of blanched almonds, dried in the hot-closet, mixing up with them, by degrees, the same of fine sugar, a little zest,

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and six yolks of eggs; remove the preparation out of the mortar, pass it through a sieve, put it into a kitchen-basin, introduce into it eight whipped whites of eggs. Immediately fill the tartlets, sprinkle over fine sugar, bake them in a slack oven for twenty-five to thirty minutes.

1022. Apricot-flawn.

Butter a plain or channeled flawn-circle, which place either on a baking-sheet, or on a tart-dish; line it with trimmings of puff-paste, or with thin short-paste; cut the paste at a level with the rim; mask the bottom with a thin layer of powder-sugar. Upon this sugar, range halves of peeled raw apricots, so as to pretty well fill up the hollow; sprinkle over sugar. Bake the flawn in a slack oven for thirty-five minutes, and serve it cold.

1023. Cream-flawn, 'à la ménagère'.

Put into a kitchen-basin three ounces and a half of sugar, a dessertspoonful of flour; add, one after the other, four or five whole eggs. Dilute the preparation with four gills of raw milk; pass it through a sieve, add a morsel of zest, stir it over the fire, for two minutes only.

Butter a flawn-mould, line it with trimmings of puff-paste, it should be thin. Pour the preparation into the flawn, after having removed the zest; bake it in a very slack oven for forty-five minutes. As soon as the preparation begins to set, cover it with paper; on taking it out, sprinkle it with sugar. Withdraw the mould, and serve the flawn.

1024. Cherry-flawn.

Remove the stems and stones from some sour cherries, not too ripe. — Line a flawn-circle with thin short-paste; cut the paste at the level with the rim. Mask the bottom with a slight layer of powder-sugar, then range the cherries on the sugar, pressing them close together, and sprinkle them also with sugar. Bake the flawn in a slack oven, for thirty-five minutes; serve it cold.

According to this method may also be prepared cherry-tartlets.

1025. Cream-flawn, with 'frangipane'.

Break into a kitchen-basin four whole eggs, add to them four tablespoonfuls of flour, and the same of sugar; dilute the preparation with two glassfuls of milk, pass it through a sieve, into a stewpan; add to it a piece of butter, a grain of salt, and two spoonfuls of chopped almonds. Stir the preparation on the fire, in order to thicken it; let it boil for a few minutes, take it off the fire, add to it three ounces of butter and a spoonful of lemon-sugar.

Butter a flawn-circle (see draw. 338), line it with thin short-paste,

and pour into the hollow the cooled creampreparation. Bake the flawn in a slack oven for thirty-five minutes; when it is turned out of the mould, and has cooled, mask it

with a layer of marmalade, which then mask with some icing-sugar, or else with a layer of 'méringue' (see art. 1029); in the latter case, the surface must be decorated with the cornet, and the 'méringue' is sprinkled with fine sugar, and slightly colored in a very slack oven.

1026. Apple-flawn, with open-work.

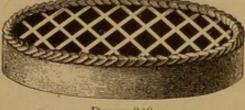
Prepare a short-paste with three quarters of butter to each pound of flour, three yolks of eggs, four tablespoonfuls of powder-sugar, a

grain of salt, and a little water. Let the paste rest.

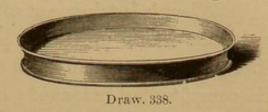
With this paste, line a flawn-circle; cut it at the level of the rim of the mould, mask the bottom of the flawn with a layer of mar-

malade; then fill the hollow with good apple-marmalade, perfumed, sweetened, and reduced to the degree requisite.

With strings of the same paste, rolled on the floured slab, form some open-work (trellice-work), soldering these strings with the paste of the rim; pinch the paste on the top all round, egg it, push it into a slack oven, bake it for thirty-five minutes; sprinkle over sugar, a few minutes before taking it out of the oven; let it cool previous to removing the mould.



Draw. 339.



1027. Pear-flawn, with cream.

Prepare a cream with four ounces of flour, five ounces of sugar, one whole egg, three yolks of eggs, a grain of salt, a piece of zest, and three ounces of butter: it must not be too thick; keep it at the side of the fire.

Line a flawn-circle with short-paste, or trimmings of puff-paste; mask the paste with buttered paper; fill the hollow with common flour, and thus bake the flawn.

When it is taken out of the oven, empty it, fill it nearly to height with the cream previously prepared; upon this cream, range then, one beside the other, and in an upright position, whole small pears, cooked in compôte, but reddened; moisten them with a little of their own syrup, and thus serve the flawn up.

In order to get the pears red, they must be blanched in water for a few minutes, then place them in a sugar-pan, with a little syrup, and a few drops of liquid vegetable-carmin. When the pears are done, they must be of a nice red color.

1028. Plum-cakes.

With ten ounces of flour, three ounces of butter, two tablespoonfuls of sugar, three whole eggs, half an ounce of yeast, and the milk requisite, prepare a raised paste, proceeding as said for that of brioche: bread-paste may also be employed. — When the paste has risen to the degree requisite, turn it out on the floured table, then roll it out thin to the shape of a square; now spread it on a baking-sheet, make a little rim to the paste, keep it thus for twenty minutes; then butter its surface, over which sprinkle a handful of bitter almonds, chopped and mixed up with a pinch of powder-cinnamon; mask it with black plums cut in two; apply them on the side with the skin on, setting them a little 'a cheval'; sprinkle over sugar, push the cake into a slack oven; bake it for twenty or twenty-five minutes; when it is taken out, again sprinkle over sugar, let it cool, divide it in long squares of middling-size.

1029. 'Méringues' with cream.

'Méringue'-preparation is made with twelve whites of eggs, and a pound of powder-sugar.

Put the whites of eggs into a copper-basin with a grain of salt, beat them up with a whip, quite gently in the beginning; augment the celerity

of the motion, in proportion as the volume augments : well - whipped whites of eggs must be stiff and smooth; then gradually add to them the sugar by the aid of a wooden spoon.

Introduce a part of this preparation into a bag with funnel (see drawing 342); squeeze it through, in a round shape, on strips of paper. Sprinkle over the 'méringues' fine sugar, press them slightly on the

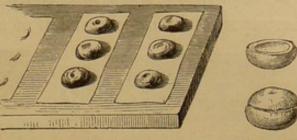
centre, in order to efface the point left by the funnel. Range these strips of paper on moistened boards, and bake the 'méringues' in a very slack oven : they must be of a fine golden color. When they are taken out of the oven, disengage them from the paper; then, with the aid of a teaspoon, remove the soft part out of each of the 'méringues', which then place on a baking-sheet, applying them on the colored part; let them dry in the well warmed hot-closet for twelve hours : a 'méringue' too fresh is not agreeable to taste.

When the 'méringues' are to be served, they must be left to cool, whereupon fill them with good whipped cream sugared and scented; then put them together

by two and two (see drawing 341), dish them up, in a group, on a folded napkin.

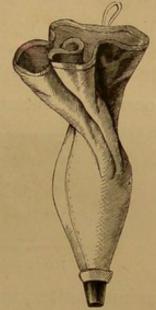
1030. Dartois-cakes.

With half of seven to nine ounces of trimmings of puff-paste, form a flat of oblong shape, three or four inches wide; mask the surface of this flat, either with perfumed 'frangipane'-cream, or with well reduced



Draw, 340.

Draw. 342.





marmalade : apple, plum, or apricot. Care must be taken to leave a little space free all round the flat, and to moisten this space.

Roll out the remainder of the paste to the same dimension as the first flat, and with it, cover the layer of cream or marmalade. Press the paste on at the edges, cut it straight; egg its surface, then with the point of a small knife trace the divisions of the cakes without cutting them, whereupon draw lines on each of these cakes (*see* draw. 343).



Draw. 343.



Draw. 344.

Eake the 'dartois' in a slack oven, in order that the lower flat may have time to dry; five minutes previous to

taking it out of the oven, sprinkle over powder-sugar, and let them glaze to a nice color. When the paste has cooled, divide the flat transversally, following the traced divisions: the drawing 344 represents the 'dartois', baked, and cut.

1031. 'Choux à la crème'.

Boil two gills of water in a stewpan; add to it a grain of salt, three ounces of butter, and two tablespoonfuls of sugar; remove the liquid



Draw. 345.

back to the side of the fire, introduce into it four ounces and a half of flour; work the preparation with a spoon, in order to get a smooth paste; immediately put it back on the fire, boil it for four or five minutes, without leaving it; take it off the fire; five

minutes after, introduce into it four or five whole eggs, one by one, two ounces of butter, and a tablespoonful of orange- or lemon-sugar. — Introduce the paste into a bag (see drawing 345), and with it, lay on a baking-sheet little round balls, which place at a little distance from one another; egg the 'choux', bake them in a slack oven for fifteen or eighteen minutes; when they are taken out of the oven, disengage them from the baking-sheet; when they are cold, open them on the top, and garnish them with 'frangipane' (see art. 1025) or with whipped and perfumed cream.

1032. 'Choux' crisped, and glazed.

Squeeze on to a baking-sheet fifteen little 'choux' (see draw. 345); egg them, then place on each of them a little pinch of chopped or minced almonds; cover the almonds with a short pinch of powder-sugar. Bake the 'choux' in a slack oven; when they are cold, they may be opened, and garnished, either with some marmalade, or else with currant-, quince-, or apple-jelly.

In order to glaze the 'choux', let them cool; then take them, one by one, and dip their upper surface into 'casse'-sugar; this done, place them on a pastry-grate,

in order to drain the sugar. — These 'choux' may be garnished in their interior with cream, flavored with rum, kirsch, or orange-flower water.

1033. 'Eclairs', with coffee.

Prepare some 'choux'-paste in the conditions prescribed, art. 1031, but with rather less butter; introduce it into a bag, and squeeze on a bakingsheet some strings of the thickness and length of a finger, that is, three or four inches long; egg them, bake them in a slack oven, in order to

obtain them dry; when they have cooled, split them on their basis, garnish their interior with whipped cream, or light 'frangipane', with coffee; when they are garnished, rub their upper sur-

face with a little marmalade; then mask them with icing-sugar, prepared thus:

Pour into a kitchen-basin half a glassful of tepid syrup; mix up with it two teaspoonfuls of water, and a few drops of coffee-extract; fill it then with fine sugar passed through a silken sieve, so as to obtain a liquid glaze. With this glaze mask each of the cakes in turn, range them one after the other on a pastry-grate, let the glaze dry, and serve the cakes.





Draw. 346.

Draw. 347.

THE HOUSEHOLD COOKERY-BOOK.

1034. 'Darioles' with vanilla.

Slightly butter eight or ten dariole-moulds, line them with fine short-paste, or trimmings of puff-paste: the paste must be thin. Place on the bottom of each mould a little bit of butter. — Break two eggs

Draw, 349.

into a kitchen-basin, add to them two dariole-moulds-ful of sugar with vanilla, the same of flour, the same of dried almonds, pounded with a little sugar, and passed through a sieve; work the preparation for two minutes, then dilute it with six dariole-moulds-ful of milk; with it, fill the moulds, which range on a baking-sheet, and keep in a slack oven for half an hour; five minutes previous to taking them out,

sprinkle over sugar flavored with vanilla; let them cool, and serve them.

1035. Apple-'chosson'.

Take a pound of trimmings of puff-paste, divide it into eight or ten equal parts, which roll up to round flats of four inches' diameter.

On the other hand, mince twenty good apples, put them into a sauté-pan with a piece of butter, a piece of cinnamon, and two handfuls of raw sugar, or powder-sugar; let them toss quickly, so that the apples boil



without breaking them, and their moisture be reduced; then take them off the fire; remove the cinnamon, let the apples cool, and with them, garnish the flats of paste, but only to half their width, and leaving a little free space on the edges; moisten these edges

with the paste-brush, then fold the flat upon itself, so as to cover the apples, forming a large 'rissole'. Press the paste on all round, cut it, channeling it; this done, range the cakes on a baking-sheet, placing them one beside the other, and draw lines on each of these cakes, with the point of a small knife; slightly egg them, bake them in a slack oven; previous to taking them out, sprinkle over fine sugar. When the paste is dry, take them out, disengage them from the baking-sheet, and dish them up.

This sweetmeat though simple, yet is very good.

1036. 'Fanchonettes'.

Line a dozen tartlet-moulds, either with trimmings of puff-paste, or with short-paste; fill these moulds with 'frangipane'-cream, and bake them in a slack oven.

When the tartlets have cooled, mask their upper surface with a layer of marmalade, then with some 'méringue' forming a dome; decorate this dome also with 'méringue' squeezed on through a cornet (*see* the drawing); sprinkle over fine sugar, let it dry in a very slack oven,

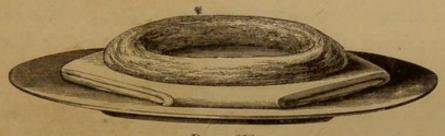


Draw. 351.

giving it a light color; let it cool, then decorate it with some apple- or currant-jelly.

1037. Ring in brioche.

Here are the proportions of brioche-paste: a pound of flour, eight or nine ounces of butter, six whole eggs, half an ounce of yeast, a pinch of salt, and two pinches of sugar.



Draw. 352.

Dilute the yeast with half a glassful of tepid water; with this liquid, and half of the flour, prepare a rather stiff dough, which place in a stewpan, the bottom of which is moistened with a little tepid water; cover it, let the dough rise in the hot-closet.

On the other hand, gather the flour on the table in a heap, form a hollow in its centre, and in it place the salt, the sugar, two spoonfuls of water, the butter, and three whole eggs; prepare the paste, introducing into it gradually the butter, the eggs, and the flour; work it vigorously with the hands for twelve minutes, by degrees introducing into it the remainder of the eggs: the paste must be soft and smooth.

THE HOUSEHOLD COOKERY-BOOK.

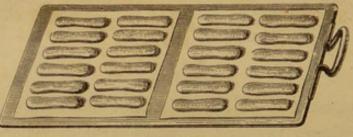
Then add to it the dough, working it again for ten minutes; then take it up with the hands, cutting it up in little bits, and thus place it in a kitchen-basin; cover it, let it rise in the temperature of the kitchen; when its volume has augmented to nearly double, turn it out on the floured table, beat it with the hands, folding it up several times, then putting it back again into the basin; four hours after, break it again, and keep it in a cool place, or on ice, for an hour.

As soon as the paste has got firm, gather it to a ball on the floured table, place it on a baking-sheet, then flatten it, and pierce its centre through with the hands, so as to form a circle, as regular as possible, by spreading the paste (see draw. 352).

With this quantity of paste two circles may be obtained, or even three. Let the paste rest for ten minutes, egg it, bake it in a hot oven for twenty-five or thirty minutes; when it is cold, dish it up on a folded napkin.

1038. Finger-biscuits.

Mix in a kitchen-basin six fresh yolks of eggs with half a pound of powder-sugar; work the preparation with a wooden spoon, till it is



Draw. 353.

frothy; at this degree, introduce into it the six whites of eggs well whipped, and at the same time a quarter of a pound of good flour, dried and passed through a sieve. — Introduce this preparation into a bag (see draw. 342), then squeeze it through, on several sheets of paper, in strips two or three inches long; apply two rows on each of the sheets of paper, sprinkle over the biscuits some fine sugar, bake them in a slack oven for twelve or fourteen minutes.

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PUNCH-BISCUIT, MADELEINES CAKES.

1039. 'Madeleines' without butter.

Work well in a kitchen-basin twelve whole eggs, together with a pound of powder-sugar; when the preparation is quite frothy, add to it

ten ounces of good flour, dry and passed through a sieve; add also a little zest of lemon or orange. With this paste fill some buttered small moulds, and bake the cakes in a slack oven. — These simple cakes are by no means expensive, but excellent, if eaten fresh.

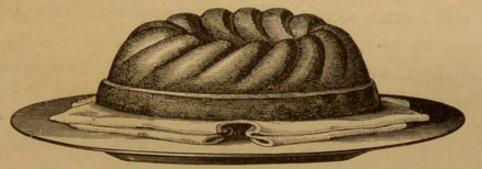


Draw, 354.

Draw. 355.

1040. Punch-biscuit.

Put into a basin half a pound of sugar, add to it a grain of salt, and two whole eggs; work the preparation with a spoon, gradually introducing into it six yolks of eggs; when it is quite frothy, add to it four ounces of nearly cooled melted-butter, two or three whipped whites of eggs, four ounces of flour, four ounces of fecula, two spoonfuls of rum, and a little lemon-zest.



Draw. 356.

Butter a flat mould with clarified butter, glaze it with fecula, fill it nearly to height with the preparation, set it on a baking-sheet, bake it in a slack oven for thirty-five minutes; when taken out, let it cool, mask it in the first place with a thin layer of marmalade, then with rum-icing-sugar. When the sugar is dry, dish the cake up on a folded napkin. The cake can be garnished, with whipped-cream.

1041. Beauvilliers-cake.

One pound and an ounce of sugar flavored with vanilla, four ounces of flour, four ounces of potato-flour, four ounces of rice fecula, ten

31

ounces and a half of butter, twelve yolks of eggs; four whole eggs, twelve whites of eggs; six ounces of almonds, a grain of salt, a little vanilla, and a little orange-zest.

Pound the almonds very fine, with three ounces of sugar, and five whites of eggs; put them into a basin with the remainder of the sugar, and four whole eggs; whip the preparation briskly till it be quite frothy, gradually adding to it twelve yolks of eggs; then introduce into it the flour and fecula, then the butter and seven whipped whites of eggs. Bake the preparation in a flat mould, and in a slack oven; when they have cooled, mask them with kirsch-icing-sugar. — These cakes can be preserved a very long time.

1042. 'Mirlitons'.

Spread two dozen tartlet - moulds of round shape, with a little flat of fine paste, cut out with a channeled tin-cutter. — Put into a kitchenbasin three dariole-moulds-ful of flour, the same of powder-sugar flavored with vanilla, six pulverised macaroons, three whole eggs, four ounces of butter, and a grain of salt. Work the preparation for a few minutes with a spoon, so as to get it smooth. Now fill the moulds, which set on a baking-sheet, and thus bake in a slack oven. As soon as taken out, sprinkle them with sugar.

1043. Génoise-cake.

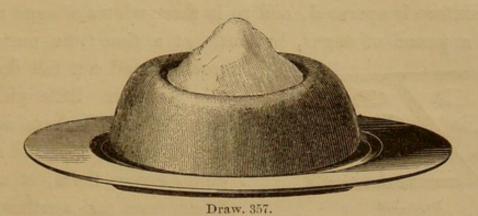
Weigh eight whole eggs, weigh the same amount of sugar, the same of butter, the same of flour, and the same of almonds.

Work the sugar and the eggs together, in a kitchen-basin, with a wooden spoon; when the preparation is frothy, add to it a grain of salt, the flour, and a pinch of fecula, then the pounded almonds, and the butter; at last add to it four tablespoonfuls of brandy. Bake the preparation in a small buttered and floured mould, (see draw. 354), or else on a buttered and floured baking-sheet.

These cakes may be served, either in their natural state, or else masked with a light layer of any marmalade whatever, then with icingsugar with kirsch, rum, maraschino, or simply with orange-icing-sugar.

1044. Biscuit with cream.

Beat in a kitchen-basin, for a quarter of an hour, six fresh yolks of eggs, with half a pound of powder-sugar flavored with orange-zest or vanilla; add to it a grain of salt. — Whip the six whites of eggs in a copper-basin. When the preparation of yolks of eggs is quite frothy, add to it a part of the whipped whites, and then pour the yolks into



the whipped whites; at the same time, add three ounces of dry flour, and one ounce and a half of fecula: the flour is dropped into the preparation, passing it through a sieve.

Butter a 'savarin'-mould of high shape, with the aid of a pastebrush, dipped in clarified butter; let it drain well, glaze its interior with fecula and fine sugar, well mixed up. Fill the mould with this preparation, set it on a baking-sheet, bake it in a slack oven for forty minutes. When the biscuit is turned out, and has cooled, dish it up; fill the hollow with whipped-cream, or with an orange-'plombière'. — If the outside of the biscuit should be not well glazed, its whole surface must be masked with a light layer of marmalade, then with a layer of icingsugar mixed with a spoonful of orange-juice.

1045. Sea-cakes with almonds.

One pound of almonds, one pound of sugar, two lemon-zests, an ounce of powder-cinnamon, twelve yolks of eggs boiled hard, half a pound of butter, and the same of flour.

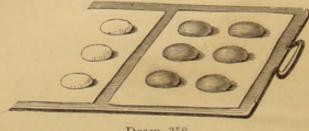
Pound the almonds, pass the yolks through a sieve. With the flour, sugar, almonds, yolks, butter, zest, and a little milk, prepare

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a smooth paste, which roll out to half an inch of thickness, then cut it up in rounds; egg the cakes, bake them in a slack oven.

1046. Macaroons of bitter almonds.

Pound half a pound of sweet almonds, mixed with a few bitter ones; add to them the white of an egg, then half a pound of pounded sugar; when the mixture is operated, add to it three whites of eggs more, then again half a pound of sugar, but little at a time: the paste must be



Draw. 358

creamy, and not fall down. Take this paste in little pieces of an equal size, roll them up between both hands to a round shape; this done, range them, at a little distance from one another, on sheets

of paper, and moisten them with the wet finger; place the sheets of paper on baking-sheets, and bake the macaroons in a slack oven.

1047. Small nougats with cream.

Prepare a nougat-paste (see art. 989) with almonds cut in small dice; spread the paste thin, taking but little quantities at a time, and arranging it on an oiled baking-sheet; with it, line a score of dariolemoulds the shape of goblets. Trim their borders straight, let them cool, and turn them out, border their aperture with a string of 'méringue', which apply against some chopped pistachioes, thus bordering the 'nougats' with a green garland. — Fix to each of the 'nougats' a little handle of cooked white puff-paste; fill them with whipped cream, flavored with vanilla, and serve.

1048. Travelling-cakes.

Work up half a pound of sugar with twelve yolks of eggs, and half the zest of a lemon; when the preparation is frothy, add to it twelve tablespoonfuls of fresh grated bread-crumb, and ten or twelve whipped whites of eggs. Bake the preparation on a buttered baking-sheet, spread it

MACAROONS, NOUGATS WAFERS, MINCE-PIES, GINGERBREAD. 485

in a thin layer, push it into a slack oven; then cut these flats with a tin-cutter, mask them with apricot-marmalade, and solder them by twos.

1049. Light wafers.

Work up, in a kitchen-basin, five ounces of butter half-melted, mixing.with it, gradually, six yolks of eggs; when the preparation is become frothy, add five ounces of flour, a grain of salt, a pinch of sugar; then dilute it with a quarter of an ounce of yeast diluted with a glass of tepid water, or of milk; cover the basin, keep it in a mild temperature.

When the paste has risen, let it cool again, and incorporate with it four or five whipped whites of eggs. Heat a concave wafer-iron (gaufrier), butter it,

with a paste-brush, with clarified butter, then put a spoonful of paste on one side only of the 'gaufrier';

close it and cook the wafer (*gaufre*) at a slow fire, turning the iron over; when it is dry and of good color, sprinkle it over with fine sugar flavored with vanilla.

1050. Mince-pies.

Chop fine two pounds of beef-kidney suet free from skin or sinew; deposit it in a kitchen-basin, mix with it one pound of cooked beef-fillet, trimmed and chopped, two pounds of sour apples, raw, peeled, and cut

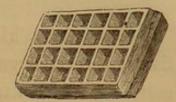
up into small dice, or else chopped; two pounds of currants, carefully cleansed; one pound of large malagaraisins without stones and chopped; two pounds of preserved peel of cedrat, of lemon, and of orange, in equal parts, also chopped, or else cut up into very

small dice; adding lastly a pound of raw sugar (cassonade).

Mix these ingredients well together, moisten them with half a bottle of brandy, and the juice of several lemons; cover them, keep them in a cool place; leave them to macerate for seven or eight days.

For two dozen mince-pies take nine or ten ounces of short-paste, flatten it out thin, and with it line twenty-four round-bottomed tartletmoulds; garnish the hollow of the paste with a portion of the preparation,





Draw. 359.

Draw. 360.

heaping it rather to a dome; moisten the edge of the paste, with the paste-brush, then cover the preparation with a thin flat of puff-paste, cut round, and with a small hole in the centre. Solder this flat with the paste of the edges, egg it; range the moulds on an iron baking-sheet, bake the tartlets in a slack oven, for twenty-five minutes, covering them with paper, for the paste ought to be thoroughly done.

At the moment of serving the mince-pies, infilter into the interior, a few tablespoonfuls of punch-syrup, quite hot, and dish them.

1051. Gingerbread.

Place in a kitchen-basin, a pound of flour, five ounces of butter, five ounces of sugar, four tablespoonfuls of powdered ginger, a grain of salt, a gill of hot treacle, three whole eggs; with the flour and the liquid form a paste, rather firm; distribute this into small portions, roll these to a round shape, of the size of a small nut; range them at intervals over a buttered iron plate, bake them in a slack oven.

1052. Cream-almond-ice.

Proportions: a quart of good milk, twelve ounces of sugar, a quarter of sweet, and bitter almonds, half a stick of vanilla, a bit of lemon-zest, and eight yolks of eggs. — Prepare the cream, as is said art. 1054; at the moment when it begins to thicken, add to it the almonds and vanilla, pounded together with a few tablespoonfuls of fresh cream: stir it for a minute on the fire; place it in a kitchen-basin, in order to swing it until it is cold; add to it the zest, let the cream infuse, until the moment of employing it; then pass it through a sieve, and pour it into the ice-box.

1053. Simple syrup.

Simple syrup, that is, without perfume, and cooked to the degree requisite, and sufficient for its preservation, ought to give thirty degrees at the syrup-scale; in order to prepare this syrup, (two or three quarts),

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SYRUP, CREAM-, & ALMOND-ICES.

it suffices to put two pounds of sugar, in lump, into a copper-basin or sugar-pan, to moisten them with a pint and a half of tepid water; set the basin on the fire, skim the liquid; at the first bubbling remove it, and let it cool.

I have deemed it requisite to attach to this article, not only the model of a syrup-scale (*pèse-sirop*), which can easily be procured every-where, but also the process employed for ascertaining, what degree the syrup weighs or measures; this procedure is one of the most simple; it suffices to pour the syrup into a flagon, nearly fitting it, and then to introduce the instrument into the liquid, and watch the syrup-scale descend.



Draw. 361. Draw. 362.

1054. Cream-ices.

Ices may be perfumed with cream, orange-zest, hazel-nut, almond,



Draw. 363.

or orange-blossom. I will sum up in this article all these preparations, which are founded on the same principles.

In order to prepare vanilla-ice, a stick of vanilla is split down the middle, and cut into two or three pieces. Let a pint of good milk boil; at the first bubbling plunge the vanilla into the liquid, cover the stewpan, and take it off the fire.

In the meanwhile, deposit eight yolks of eggs in a kitchen-basin, mix up with them nine ounces of powder-sugar, work the preparation with a spoon; when it is quite frothy, dilute it with the perfumed boiling milk, pouring it in by degres; then pour it back into the stewpan, stir it on the fire, for a few minutes, with a spoon, in order to finish thickening the cream; then pass it, through a sieve, into a basin; let it cool, stirring it from time to time; then pour it into the icebox, and let it freeze: this preparation forms the basis of all cooked cream-ices.

In order to prepare coffee-ice, it is sufficient to roast the coffeeberries just as for grinding them, that is, until the moment, when they show a kind of oily moisture; at this degree, put them into a stewpan, and pour the boiling liquid over the coffee; cover the vessel, in order to let the liquid infuse for a quarter of an hour. With this infusion, passed through a sieve, prepare the cream, proceeding as indicated above.

In order to prepare an ice-preparation with hazel-nut, almond, or walnut, the nuts must be pounded with a little water, then thrown into boiling milk. When the milk is infused, pass the liquid through a sieve, and with it, dilute the preparation of eggs, in order to get ready the cream. — For these kinds of cream, it is advisable always to add a little piece of vanilla, which advantageously relieves the taste of almonds or hazel-nuts.

In order to prepare ice flavored with fresh orange-blossoms, it is sufficient to plunge these blossoms into the cooked cream, prepared according to the method prescribed above; let them infuse for ten or fifteen minutes, then pass the cream through a sieve, and let it freeze.

As for the method of freezing these different creams, there is no difference from the one adopted for fruit-ices.

1055. Clarifying the syrup.

Put two pounds of sugar, in lump, into a copper-basin, moisten it with a quart of cold water; when the sugar is dissolved, mix into the liquid a white of egg slightly whipped, then mixed with a gill of cold water, and the juice of one lemon.

Set the sugar on a slow fire, whip it for five minutes; at the first bubbling remove it to the side of the fire, mix into it the juice of another lemon; ten minutes after, pass it, let it reduce to the degree desired.

1056. Cream-ice, with chestnuts.

Proportions: one quart of good milk, twelve ounces of sugar, seven yolks of eggs, a stick of vanilla, fifteen ounces of chestnuts. — Split the chestnuts in order to roast them; pluck them, pound them, lighten them with syrup, and pass them through a sieve; prepare the cream (see art. 1054), add to it the vanilla; then dilute the chestnut-purée with this cream, swing the preparation till it is cold; pass it then through a tammy, and let it freeze.

1057. Cream-ice, with filberts.

Proportions: one quart of simple cream, twelve ounces of sugar, a quarter of a pound of filberts, a stick of vanilla, and eight yolks of eggs. — Roast the filberts, and keep them warm. Boil to caramel (as for a 'nougat' art. 988), three ounces of sugar; add to it the filberts, operate the mixture, pour the preparation on a lightly oiled baking-sheet, in order to let it cool; pound it coarsely. Prepare the cream with the eggs and the remainder of the sugar; when it is thickened, add to it the pounded 'nougat', pour it into a kitchen-basin, let it cool until the moment of employing it; then pass it through a sieve, and let it freeze.

1058. Cream-ice, with chocolate.

Proportions: one quart of good milk, twelve ounces of sugar, half a pound of chocolate, a stick of vanilla, and seven yolks of eggs. — Let the chocolate soften at the entrance of the oven, dilute it with a fifth of the tepid cream; prepare now the cream, with the sugar, and the eggs; as soon as it is thickened, add to it the vanilla; then dilute the chocolate with this cream, let it cool, pass it through a sieve, and let it freeze.

1059. Cream-ice, with rice.

Proportions: good milk, a pint and a half; milk of sweet and bitter almonds, two gills and a half; sugar, twelve ounces; rice, three ounces; and some orange and lemon-zest. — Boil the rice in plenty of water, till quite tender; drain it on a sieve, place it in a kitchen-basin, moisten it with three gills of syrup flavored with vanilla at twenty-five degrees; let it macerate for four hours. Prepare the cream with the almond-milk, the sugar, and the eggs; when it is boiled, put it into another basin, and swing it until it is cold; add to it a little orange-zest, pass it through a sieve, and let it freeze; when the ice is thickened well, and firm, add to it the rice, after having drained its syrup; finish the ice, proceeding according to the common method.

1060. Cream-ice, Naples-way.

Proportions: three gills of double cream, a pint and a half of syrup at twenty-five degrees, fifteen yolks of eggs, and the zest of an orange. — Place the yolks of eggs in a stewpan, dilute them gradually with the boiling syrup, quickly whipping them, until the preparation be nearly cold; then add to it the zest, in order to let it infuse for twenty minutes; when it is quite cold, pass it through the sieve, let it freeze in the ice-box, proceeding according to the common method. — These ices may be prepared with any extract whatever.

1061. Raw cream-ice, with strawberries.

Proportions: a pint of raw-cream, a pint of purée of fresh strawberries, twelve ounces of sugar, and a stick of vanilla. — Pound the vanilla together with the sugar, which then add to the strawberry-purée, let it melt; add to it the cream, pass the preparation through a sieve into a kitchen-basin; let it freeze, proceeding by the general rules.

1062. Coffee-ice.

Let six ounces of coffee roast to the degree when the berries are covered with a kind of oily moisture; then pour them into four gills of milk kept warm; add to the liquid twelve ounces of cut sugar; cover the stewpan, take it off the fire, let the infusion nearly cool.

Place in a kitchen-basin eight yolks of eggs; dilute them with four gills of milk; add the infusion, then pass the liquid, through a sieve, into a stewpan; stir it on the fire, until the moment when starting to ebullition; the cream should then prove thickened; pour it into a basin, and let it cool.

Pack up an ice-box in a bucket, with pounded and salted ice. Let the cream freeze, proceeding according to the common method. Yet must it not be forgotten, that an ice, the more it is worked, the finer and the more elastic it will be.

At serving-time, dish the ice on a napkin.

1063. Ice of green asparagus.

Take twelve or fifteen ounces of green, and fresh asparagus; it is manifest that only its tender parts must be taken, in order to cut them up in pieces the length of half an inch; boil them in salted water in a sugar-pan, keeping them firm; then pound them, and pass them through a sieve; dilute this purée with a quart of syrup at thirty degrees, with vanilla, but cold; add to it two gills of good raw cream; pass it through a tammy, let it freeze, according to the common method. — The ice must be of a fine pistachio-color; if it were pale, there might be mixed up with it a little spinach-green, lightened with cold syrup.

1064. Pine-apple ice.

Proportions: eight gills of syrup at thirty-two degrees, twelve ounces of pine-apple pulp, a little zest, and the juice of an orange. Trim the pine-apple, cut its pulp, pound, and put it into a glazed basin; dilute it with the syrup, add the zest and orange-juice, and bring it to the degree requisite; pass it through a fine sieve: it must give twenty-two degrees, at the syrup-scale; let the ice freeze in the ice-box, proceeding according to the common rules.

1065. Water-ice.

Proportions: a quart of syrup at twenty-five degrees, fifteen yolks of eggs, and a stick of vanilla. — Infuse the vanilla in the boiling syrup; with this syrup then lighten the yolks, by degrees, and whipping them; pass the preparation through a sieve into a stewpan, or copper-basin; whip it for a few minutes on the fire, without allowing it to boil; pour it into another basin, and whip it again till it is cold; let it freeze then in the ice-box.

1066. Peach-ice.

Choose a few ripe peaches, peel them, stone them, pass their pulp then through a sieve; measure two glassfuls of this purée, pour it into a kitchen-basin, mix into it two glassfuls of powder-sugar flavored with vanilla; then dilute the preparation with a glassful and a half of cold water; add to it the juice of a lemon, and of three oranges.

After the lapse of ten minutes, pass the preparation through a fine sieve; try, if it is of the degree requisite, in order to rectify it if necessary; then let it freeze according to the common method, until the ice is quite smooth and firm; then gradually mix into it half a gill of maraschino, mixed with a few drops of carmin, and also with two spoonfuls of the preparation. Twenty minutes after, the ice must have frozen to the degree requisite; then take it up with a spoon, dish it up, in a rock-shape, on a napkin.

1067. Apple-ice.

Cut in quarters fifteen good Calville-apples, peel them, put them into a stewpan with a glassful of water, half a stick of vanilla, and two tablespoonfuls of powder-sugar; boil them on a quick fire, keeping the stewpan covered; then pass them through a fine sieve; dilute this purée with two glassfuls of syrup at thirty degress; add the juice of three oranges, that of three lemons, and a little zest; let it freeze according to the common method.

1068. Strawberry-ice.

Pass, through a sieve, fresh wood-strawberries. Pour into a glazed . earthen-ware basin two glassfuls of this purée, mix into it two glassfuls of powder-sugar; add to it half the zest, the juice of two oranges, and three lemons, then half a glassful of water. A quarter of an hour after, pass the preparation through a fine sieve, try a part of it in the ice-box, in order to judge, if the preparation is at the degree requisite; rectify it, if necessary, then let it freeze according to the common method.

On the other hand, choose a few dozen fine strawberries, put them into a mould, sprinkle over them fine sugar, keep them on salted ice; leave them packed, until they have got firm.

At serving-time, take the ice up with a spoon, dish it up in a rockshape, on a cold dish, covered with a napkin; sprinkle over the glazed strawberries.

1069. Apricot-ice.

Proportions: a pint and a half of syrup of thirty degrees (see draw. 361, 362), the same of fruit-purée, the juice of two oranges, two tablespoonfuls of sugar flavored with vanilla, two tablespoonfuls of milk of bitter almonds, and zest.

Choose the fruit very ripe, fresh and of a fine flavor, pass it through a sieve; mix the purée up with the syrup, the almond-milk, and the orangejuice; pass the preparation through a tammy, give it twenty-two degrees at the syrup-scale, and let it freeze. — As the syrup-scale gives but imperfectly the degrees of the sugar in purées, it is convenient in this case to put a spoonful of the preparation into the ice-box, in order to be better able to judge of its consistence; it can then be rectified with syrup, of more or less consistence, according as the ice proves thick or thin.

1070. Melon-ice.

Proportions: a pint and a half of sugar at thirty degrees, the same of melon-purée, the juice of an orange and two lemons, a bit of orange-zest, a few drops of orange-flower-water, and two tablespoonfuls of kirsch.

Cut into slices a good melon, grate or pass the pulp through a sieve; mix the purée up with the syrup, the lemon and orange-juice, the zest and the orange-flower-water; pass the preparation through a tammy: it must weigh twenty-two degrees at the syrup-scale (*see* draw. 362, 363); let it freeze; introduce into it the kirsch, as soon as the ice has got creamy and firm.

1071. Raspberry-ice.

Proportions: six gills of syrup at thirty-two degrees, six or seven gills of raspberry-purée, the juice of two oranges, a bit of zest. Pass the raspberries through a sieve, add to them the orange-juice, the vanilla-syrup, and the zest: the preparation should weigh twenty-three degrees at the syrup-scale: pass it through a tammy, into the ice-box, and let it freeze.

Strawberry-, currant-, cherry-, grenadine-, and generally all the red-colored ices, can be managed according to the same method, taking care to augment or diminish the juice of lemon or orange, according to the natural acidity of the fruit.

1072. Currant-ice.

Grain red-currants, chosen very fresh and ripe; press their juice out through a cloth; for one quart of juice, take a pint and a half of very consistent syrup; add also the zest and the juice of an orange, pass the preparation through a sieve; give it twenty-two degrees at the syrupscale (*see* draw. 361, 362), and let it freeze-

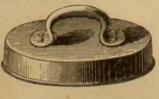
1073. Ice-cheese.

Iced cheeses simply are composed of fruit, or cream-ices, but of various shade and species; these ices are finished to the degree requisite,

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and then set in cheese-moulds, that is, in moulds of conical form, either plain or channeled, but with movable compartments; these compartments serve for separating the different ingredients the cheese is composed of. In order to prepare an ice-cheese, in the first place the mould must be packed up with salted ice, then the ices are introduced, species by species, into each of the compartments allotted thereto; if no mould with

compartments should be at disposal, the various ices may be ranged in the mould, by horizontal layers, in alternate shades. If the mould is provided with compartments, the movables sides are removed as soon as the mould is filled, disengaging them with the aid of a warmed knife; the ice is then pressed close, so as to leave no free space in the interior; the mouth of the mould is covered, firstly with a large round of paper, then with its lid, closing it up hermetically; the mould is then completely masked with pounded and salted ice, this ice is covered with a cloth, and the cheese is kept thus for two hours; particular care must be taken, that the water in the bucket, coming





Draw. 364.

from the melting of the ice, never comes up to the height of the mould. At serving-time, the mould is dipped into water, wiped, and the icecheese is turned out on a folded napkin.

1074. 'Sorbets', with champagne.

Sorbets are a sort of thin ices (maigres), that is: light, not much set, nor very consistent; they are served in ice-glasses; they are often served at dinner, as Roman punch is, before or after the roast.

Proportions: a pint of syrup, half a bottle of champagne, the juice of two oranges and one lemon, and various zests. Lighten the syrup with half of the wine, and the lemon- and orange-juice; infuse the zests for a quarter of an hour, pass the preparation through a sieve, give it eighteen degrees at the syrup-scale, let it freeze in the ice-box, working it with the spattle; when the ice has set, gradually add to it the remainder of the champagne, mixed with a little syrup. After this same method may be prepared, 'sorbets' with kirsch, with kümmel, with madeira, with malaga, etc.

1075. Pine-apple 'sorbet'.

Proportions: a pint of pine-apple-syrup at thirty-two degrees, the juice of four oranges and one lemon, a little zest, and two gills of champagne.

Prepare some pine-apple-ice, giving eighteen degrees at the syrupscale; when it is smooth and firm, gradually add to it the champagne, mixed with a little syrup; ten minutes after, serve the 'sorbet'.

1076. Maraschino-spongade.

Spongade (*spongata*) is a preparation of Italian origin. It is a confection made indifferently with either cream or fruit. Its perfect lightness depends especially on its management: 'spongade' is served in glasses, as iced punch.

Proportions: a quart of double cream, one gill of whites of eggs, ten ounces of sugar, two gills of maraschino. Let the sugar melt with the cold cream, add to it the whites of eggs not whipped, and the maraschino; then pass the preparation through a sieve twice, then pour it into the ice-box, which turn on the ice for a few minutes, kept covered; then uncover it, and turn it, with the left hand slipping the spattle between the sides and the bottom, in order to disengage the adhering parts; but immediately, when the preparation begins to thicken, leave off turning the ice-box with the hand, managing this movement with the spattle, applying it firmly against the side, on one side only going down to the very bottom. The effect of the spattle suffices to let the ice-box turn; but the spattle must act on the mass from the top to the bottom, and when taken up must lift the lid in such a manner, as to let it absorb as much air as possible. When the cream has augmented to double its volume, is smooth and light, then introduce into it the maraschino mixed up with a little syrup; introduce it, by degrees only without leaving off the work ; then serve the 'spongade' in ice-glasses.

1077. Chocolate -'spongade'.

Proportions: four gills of double cream, nine ounces of vanillachocolate, nine ounces of sugar, three gills of water, and one gill of whites of eggs; let the chocolate melt, dilute it with water, add to it the whites of eggs; pass the preparation twice through a fine sieve; let it freeze, and finish the preparation, as for maraschino-'spongade' (see art. 1076).

1078. Peach-'spongade'.

Proportions: five gills of syrup at thirty-eight degrees, five gills of purée of raw peaches, two tablespoonfuls of maraschino, and one gill of whites of eggs not whipped.

Place the peaches in a basin, dilute them with the whites of eggs and the syrup, pass the preparation through a tammy, let it freeze, proceeding as said, art. 1076. — Last of all, introduce into it the maraschino; mixed with a little syrup, but by degrees only.

1079. Currant-'granites'.

'Granites' are a kind of 'sorbets', much in use in Italy, and also in France; they are prepared only with light syrup and the juice of various fruit, such as currant, raspberry, pine-apple, orange, lemon, etc.

Proportions: six gills of syrup at twenty degrees, six gills of currant-juice, the juice of two oranges, and a few bits of zest. — Mix the fruit-juice up with the syrup, the orange-juice, and the zest; the preparation should give fourteen or fifteen degrees at the syrup-scale; pass it through a sieve, then pour it into an ice-box, with half the usual portion of salt; let the liquid freeze or set (*frapper*), turning the ice-box only from time to time; after the lapse of a few minutes, disengage the part adhering to the sides; as soon as the composition begins to set, it passes instantly to the condition of a 'granite', that is, it yields a composition of grainy, rough ice; this being the point, where 'granite' differs from all other ice-preparations. If the 'granites' are not served immediately, all the water of the bucket must be drained, and the ice-box covered.

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1080. Orgeat-granite.

Take a few gills of almond-milk, sweeten it with sugar, or syrup, at thirty-two degrees, flavored with vanilla, so as to give the liquid fourteen or fifteen degrees at the syrup-scale; let it freeze, proceeding as said above.

1081. Iced coffee, with cream.

Prepare some good coffee with water; let it cool, mix it up with the same volume of cold cream; sweeten the preparation a little more than to make it liquid; pour it into a packed ice-box, but with only half the usual quantity of ice; cover it, and keep it thus for ten minutes; then disengage the parts adhering to the sides, cover the ice-box again; after the lapse of twenty minutes, begin the operation again, shut the ice-box; twenty minutes after, slightly work the preparation, and pour it into cups or glasses: it must be slightly thickened, without being compact.

1082. Iced punch with fruits.

Proportions: a quart of syrup of apples, pears, and currants, mixed together in equal parts, the juice of four oranges, a bit of zest, half a gill of vanilla-syrup, half a gill of rum, half a gill of kirsch, and five whites of Italian 'méringue', that is, prepared with warm syrup.

Compose an ice-preparation, with the fruit-syrups, the juice of oranges, and the zest; give it twenty degrees at the syrup-scale; pass it through a sieve, let it freeze. When the ice has set, add to it the 'méringue'; work it with the spattle for ten minutes; then introduce into it, gradually, the liqueurs mixed with a little syrup. — This punch must be served, as soon as possible, when finished.

1083. Hot-punch.

Put into a copper-pan a pound of crushed loaf-sugar, which moisten with two gills of kirsch, another of rum, and a little cognac; set the liquid alight, let it burn till the sugar be dissolved, then add a bottle of champagne, the juice of an orange, and half a pine-apple in slices. Heat the punch previous to serving.

1084. Iced-champagne.

I have observed long since, that champagne is but rarely served in the condition requisite. This is the motive, that has determined me to introduce this subject into this book, in order to correct an error, the first result of which is, to prejudice an appreciated and excellent product.

Champagne must always be served iced, never otherwise; it may be iced to different degrees, this being a matter of taste, but the essential thing is that it be iced to some degree.

In order to pack, or ice the champagne, the bottles must be placed in a bucket or pail, the bottom of which is masked with a layer of pounded and salted ice, up to threefourths of its height; the proportion of salt to ice is one fourth; that is, four pounds of ice require one pound of crushed kitchen-salt. The time necessary to ice the wine is, forty minutes. In these conditions the champagne is penetrated by the cold without being congealed; these are the conditions, in which it should be taken.

The Russians, in general, drink their champagne iced, to the degree when all the aqueous parts of the wine are congealed: this



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proceeding necessarily augments the strength of the liquid, yet is far from rendering it better; it is a refinement, better left to the whims of the fanciful; as wine iced to excess, can be no longer either agreeable, or wholesome. The thing to be sought after, is a cold, but not excessive temperature.

If the wine is iced to the simple degree without congealing it, the bottles may remain corked up in the bucket: in the contrary case, if the wine is to be partly congealed, the bottles must be uncorked ten minutes after being brought on ice. In order to congeal the wine, it is sufficient to augment the quantity of salt, and to pack it longer.

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If the iced wine is meant to be placed on the table, a thing of frequent occurrence, the bottles must be packed in Ruolz-pails set on a tray. In this case, the neck of the bottles must be clothed with a leathercase, to protect the hands of those, who pour the wine out.

1085. Imperial iced-punch.

Proportions: a pint and a half of vanilla-syrup, half of a fresh middling-sized pine-apple, the juice of four oranges and two lemons, a little zest of both; mace; half a gill of cream of noyau, the same of kirsch, the same of curaçao, and two gills of champagne; five whites of Italian-'méringue' preparation.

Pound the pine-apple, let it infuse in the syrup for an hour; then add the zests, the mace, and last of all, the orange- and lemon-juice; pass the preparation through a tammy, give it twenty-two degrees at the syrup-scale, let the ice set in the ice-box; when it is quite smooth, introduce into it the 'méringue'; let it settle for ten minutes, then add to it (gradually) the liqueurs, mixed with a little syrup.

1086. Cold-punch.

Put into a stewpan half a pound of sugar, moisten it with a glassful of water; as soon as the sugar is dissolved, let the liquid boil for two minutes, then take it off the fire; when it is cold, mix into it the zest of half a lemon, and that of an orange; add to it half a gill of good brandy, and the same of tea-infusion, as well as a few spoonfuls of syrup or juice of pine-apple; ten minutes after, pass the liquid, through a fine sieve, into another vessel; keep it on the ice for half an hour previous to serving it.

1087. Milk-punch.

Put a pound of sugar in lump, into a kitchen-basin, moisten it with a glass of hot water, in order to make it dissolve, add a half-zest of lemon, and one of orange, or else a few drops of essence; the juice of three lemons, a piece of cinnamon, a few cloves, and grains of coriander; a gill of rum, as much of arrack, the same of milk, the same of teainfusion. Filter the liquid, let it ice, and serve it in glasses.

1088. Raspberry-water.

Bruise a few handfuls of very fresh raspberries, mix up with them a handful of powder-sugar, throw them on a sieve, in order to collect their juice; add to this juice a bit of lemon- and orange-zest, as well as six ounces of lump-sugar moistened with water; then dilute the preparation with the water requisite, pass it through a sieve, pour it into a decanter, which keep on ice for an hour.

1089. Iced-soda.

Put into a glazed basin, two glassfuls of currant-syrup; dilute it with two or three bottles of very cold selzer or soda water, add a few small quite clean pieces of natural ice, and serve.

1090. Orangeade.

Cut up six oranges, dividing each of them in two; press their juice out on a sieve, placed over an enameled basin; add to this juice the zest of an orange, and half a pound of crushed loaf-sugar, previously moistened with cold water; when the sugar is dissolved, add cold water, in order to bring it to the requisite degree of sweetness; then pass it through a cloth, pour it into a decanter, which keep on ice for an hour.

1091. Prince Albert's bishop.

Break in pieces a pound of sugar, which put into a china-bowl, with the juice of three oranges, and a little water, thus dissolving the sugar. Add the zest of two green oranges, as well as a bottle of good claret, infuse the liquid for half an hour, then pass it through a sieve.

1092. Cardinal.

Put a pound of loaf-sugar into a china-bowl, moisten with a glass of cold water, thus dissolving it, then add a bottle of Rhine-wine, and half a bottle of champagne, a few blades of orange- or lemon-zest, as well as the juice of two oranges; pass the liquid through a cloth, let it cool on plain ice previous to serving it.

-1093. Raspberry-drink.

Pour into an ice-box a quart of raspberry-juice already sweetened, giving by the syrup-scale twenty degrees; pack the ice-box slightly with ice, merely to grain the preparation; which stir with a spoon, from time to time, yet without working it; five minutes previous to serving it, mix into it a bottle of good claret. Serve this drink in a china- or crystal vessel.

1094. Apple-jelly in small glasses.

Fruit-jellies, meant to be served as a compôte, or garnish of a compôte, will be far best preserved in jelly-glasses of the kind represented by the drawing 366; in these conditions the jelly may be turned out on the centre of a compôte-dish; if the jelly is well prepared, it ought to maintain itself upright, and in shape; then, if a pretty circle of fruits is ranged all round the jelly, a compôte of distinguished appearance is obtained.

Choose apples exactly ripe, but a little acid; renettas and calvilles are not so suitable, as other sorts of inferior quality. Divide the apples into quarters, mince them without peeling them; place them in a well tinned stewpan, moisten them, just to cover, with warm water; cover the stewpan, set it on the fire; let the liquid boil from twelve to fifteen minutes, that is, until the moment when the apples begin to melt.

Place a sieve on a large kitchen-basin, pour the apples, as well as the liquid, on the sieve; then filter the juice.

Weigh the apple-juice, put it into a copper-basin, add to it three fourths of its weight of good sugar, broken or cut into small pieces; set the basin on the fire, carefully skim the jelly, let it boil for ten or twelve minutes; at this degree, if the skimmer is dipped into the jelly, this should coat the metal, and fall in beads; then remove the jelly back to the side of the fire, skim it again, mix into it half a stick of vanilla, and

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a few drops of liquid carmin. A few minutes after, take the jelly with a deep spoon, and with it, fill the glasses, previously warmed, in the hotcloset. Range these glasses on a baking-sheet, keep them in the temperature of the kitchen, for twenty-four hours, then cover them down.

In order to cover the glasses, firstly on the jelly must be laid a round of paper, cut of the dimension of the aperture, and dipped into brandy. Cut then some rounds of paper, larger than the jellyglasses; moisten the rim of each glass with dissolved gum, apply the paper to it, pressing it down. When

the gum has well dried, cut the paper at a level with the rim of the vessel. — Jellies in general must be kept in a dry place, well sheltered from all humidity.

1095. Currant-jelly in large jars.

Choose the currants red, but not over-ripe ; remove the berries from

the stalks; weigh them, put them into an untinned copper-basin; mix into them two pounds of sugar, to each pound of fruit; let the sugar and the fruits macerate for one hour, stirring them from time to time; set the basin on a fire, give the liquid four or five minutes' ebullition, and pour it, together with the fruit, on a sieve, placed over a kitchen-basin. The jelly passes limpid, and is set, as soon as it has cooled.

1096. Orangeade with wine.

Grate on sugar the zest of two oranges, rasp this sugar with a knife, then put it into a china-bowl, add the juice of four oranges, half a pint of syrup, being cold and rather concentrated, and half a bottle of whitewine. Pass the liquid through a cloth, let it thoroughly cool.





Draw. 367.

THE HOUSEHOLD COOKERY-BOOK.

1097. Compôte of dried prunes.

Wash the prunes in cold water, place them in a stewpan, largely moisten them with water, let the liquid boil, then remove the stewpan back to the side of the fire. A quarter of an hour after, drain the prunes on a sieve, put them back into the stewpan, with a little white or red wine, a bit of zest, a little sugar, and a little water; let the liquid boil, cover the stewpan, and boil the prunes, until the syrup is of a light consistence; pour the compôte then into a kitchen-basin; let it cool, and dish it up.

1098. Compôte of peaches.

Split up the middle seven or eight peaches, stone them, plunge them into boiling water; as soon as their skin disengages, peel them, and range them in a kitchen-basin; cover them with syrup flavored with vanilla, warm, and kept rather consistent; when the syrup is cold, dish the peaches in a circle, pour over the syrup.

1099. Compôte of whole apricots.

Peel fifteen whole apricots, not 'too ripe, plunge them into boiling water; as soon as they are slightly softened, drain them, range them in a kitchen-basin. — Pour half a glassful of their cooking liquor into a sugar-pan, mix up with it nine ounces of cut sugar; let the liquid boil, until the syrup is consistent, then pour it on the apricots; let the compôte cool, previous to dishing it.

1100. Compôte of red pears.

Cut in two five or six good pears, peel them, remove their cores; place them in an untinned sugar-pan, moisten them with water, cover, and let them half-boil; then add to them a few handfuls of sugar, and a few drops of dissolved cochineal, or vegetable carmin; finish boiling the pears, then drain off their syrup, and let it reduce to the degree requisite; then pour it on the pears, passing it through a sieve. Serve the compôte cold.

1101. Compôte of rennet-apples.

Cut six rennet-apples, dividing each of them in two; remove the cores with the aid of a vegetable-scooper, peel them, rub them with half a lemon; this done, plunge them into cold water.

Boil some water, with a pinch of sugar, and the juice of a lemon; plunge the apples into the liquid, and remove the stewpan back to the side of the fire, so as to cook the apples without letting the water boil fast: for certain qualities of apples, the water ought not even to boil.

As soon as the apples are done, drain, and range them in a kitchenbasin; immediately cover them with syrup at twenty degrees; add to them a little zest. One hour after, dish the apples in a circle; add a little sugar to the syrup, reduce it to twenty-eight degrees, let it cool, and pour it on the apples.

1102. Compôte of cherries.

Pluck the stalks off a few dozen sour cherries. — Put into a sugarpan half a pound of sugar, and a little water; let it boil till very thick (36 degrees), then add to it the cherries, which boil on a brisk fire for two minutes only; immediately pour the compôte into a kitchen-basin, and let it cool; then drain off the syrup, take a part of it, add to it a little sugar, and let it reduce, until it be again of a good consistence (30 degrees); then pour it on the cherries; when cold, dish the compôte.

1103. Compôte of black-plums.

Peel raw, two dozen plums, without stoning them; plunge them into boiling water, boil them for two minutes, then drain, and range them in a kitchen-basin; sprinkle over them powder-sugar, an hour after dish the compôte.

1104. Compôte of 'mirabelles', (yellow or egg-plums).

Pluck the stems off a few dozen good 'mirabelle' plums, put them into a skillet with powder-sugar, and a few tablespoonfuls of tepid water; boil the mirabelles for a few minutes on a brisk fire, and kept covered; then pour them into a kitchen-basin, and immediately they are cold, serve them in a compôte-dish.

1105. Apricot-marmalade.

Choose the apricots quite ripe; stone, and pass them through a sieve: weigh three pounds of the purée, place it in a copper-basin, mix into it two pounds of pounded sugar; set the basin on the fire, let the marmalade reduce without leaving it, until it coats well the spoon, and falls in large drops, add some blanched 'almonds (kernels) of the apricots; then take it off the fire, and pour it into warmed glasses.

1106. Black-plum marmalade, or jam.

Choose the plums very ripe; scald them, or peel them raw, the latter being preferable; stone them, weigh the fruit, mix them in a copperbasin with a quarter their weight of powder-sugar; let this sugar dissolve off the fire; boil the preserve, stirring it with a spoon, till it is at 33 degrees; then take it off the fire, in order to pour it into glass- or wedgewood-pots, and let it cool.*

1107. Quince-cheese-paste.

Procure the fruit, when very ripe, wipe it well; plunge into boiling water, boil the liquid, keeping the vessel covered, till the quinces are tender; take them out, one by one, and scrape off the pulp with a knife leaving only the stalk of the fruit. Pass the pulp through a sieve, press close, mix up, in a stewpan, with three-fourths of its weight of pounded sugar; reduce the preparation to the consistence of a firm compact marmalade. Now pour this preparation on a baking-sheet with upstanding rim, spreading it in layers half an inch thick; smoothe the surface with the blade of a knife, let it dry in the warm-closet, till the paste can

* The degree of coating (*la nappe*) is seen to be attained, if, when the spoon is dipped into the marmalade, and immediately removed again, the marmalade masks, or coats the spoon with a thin layer, and falls in large drops.

be detached from the baking-sheet, and managed well; sprinkle over powder-sugar, turn it over on paper. Let it dry in contact of warm air, then cut it up.

1108. Fruits in brandy.

For this purpose may be taken sour cherries, black plums, greengages, mirabelles, whole apricots, peaches, and quinces.

As for cherries, their stalks are removed, then the fruit is placed in a vessel, with cinnamon and cloves; moistened to cover with good brandy; the vessel is covered, and the fruit left to macerate for a few weeks, in a place exposed to the sun. Then drain off the brandy, and mix with it half a pound of sugar in syrup to each quart of brandy.

As for plums, they must be pricked, down to the stones, with the prongs of a fork; after blanching them very slightly in boiling water, then let them soak in cold water for a few hours, then drain, put them into a kitchen-basin, and cover them with light syrup. Twelve hours after, make the syrup boil, adding to it a little sugar, pour it again on the fruit; the next day repeat this operation, then drain the fruit, and range them in a jug (*bocal*), cover them with cold syrup flavored with vanilla, at thirty degrees, mixed with an equal quantity of brandy. The method of procedure is the same for peaches, and apricots, which must be chosen of middling-size, and not too ripe.

The quinces must be cut in quarters; peel them, remove the hard parts near the core, then boil them in water mixed with a little citricacid, keeping the stewpan covered. When they are done, let them soak in cold water for a few hours, then place them in sugar, proceeding as indicated for plums.

1109. Syrup of raspberry-vinegar.

Let ferment a quart of raspberry-juice, passed through a sieve. — Put into a copper-basin, two pounds of sugar, moisten it with a glassful of water, and a glassful of vinegar; when the sugar has dissolved, boil it to 33 degrees; then add to it the raspberry-juice, and boil

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the syrup to 32 degrees, carefully skimming it, while boiling. Let it cool, and pour it into a bottle; when the syrup has quite cooled, cork the bottles.

1110. Black-currant ratafia.

Choose the black-currant berries just ripe, remove their stalks; weigh four pounds of berries; crush, and deposit them in a glass-jug, moisten them with two quarts of brandy at 22 degrees; add to them a bit of cinnamon, a few black-currant leaves, and a bit of lemonzest; close the mouth of the jug, and expose it to the sun for six weeks; then drain off the liquid, filter it, and mix up with it four pounds of crushed loaf-sugar; when the sugar has dissolved, bottle the liqueur.

1111. Nut-liqueur.

Put into a jug eight or ten green nuts, cover them with a quart of brandy at 22 degrees; close the jug, expose it to the sun for twenty days, then mix into the liquid a pound of crushed loaf-sugar; twentydays after, filter the liqueur, and shut it up in bottles. — This liqueur is both digestive and stomachic.

1112. Stomachic liqueur.

Pour into a jug (*bocal*) a quart of brandy at twenty-two degrees, add to it a pound of crushed loaf-sugar, as well as a whole orange and a whole lemon; cover the jug, expose it to the sun for twenty days; then remove the orange and lemon, and twenty days after, bring the liqueur into another jug, decanting it. Then shut it up in bottles, which carefully cork.

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This work, on its completion, terminates a culinary series, the most comprehensive, that has yet been published.

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