

**Fancy ices / by Mrs. A.B. Marshall.**

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Marshall, A. B.

**Publication/Creation**

London : Marshall's school of cookery etc., [1894]

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# FANCY TRICES.

BY

Mrs A. B. Marshall.





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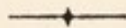


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FANCY ICES

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## INTRODUCTION

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THE object of this volume is to treat the subject of 'Ices' beyond the simple descriptions given in my 'Book of Ices'; I have therefore repeated nothing (save the recipe for Lemon Water Ice, page 215) that will be found in that little work, especially as I expect this book will be mostly patronised by those who already have the smaller volume, many of whom have constantly asked for a fuller treatise on more elaborate styles of service.

For the sake of reference and simplicity I have divided this work into three distinct parts—viz. :

FIRST.—Chapters I. and II., which together treat of custard, cream, and water ices, which should be first frozen then moulded; these chapters being respectively devoted, *the one*, to ices served in one large mould; *the other*, to ices served in little portions for individual guests.

SECOND.—Chapter III., Soufflés and Mousses, which are made with mixtures not requiring the preliminary freezing process, and are set or moulded by use of an ice cave only. 'Biscuits' have been added to this division as they in part partake of the same mixtures.

THIRD.—Chapter IV., Sorbets. The semi-frozen ices, resembling in a great measure 'iced drinks,' the origin of

which I have detailed in the 'Book of Ices,' and which require for their preparation the use of the freezer only, and are not moulded.

Under the above divisions will be found every kind of ice, and the necessity for a variety of names meaning the same thing is avoided; I have therefore omitted throughout the work many names in common use on menus of hotels and restaurants of the present day.

The English and French names are given as nearly descriptive of the dishes as possible, but the one may often not be quite a literal translation of the other.

AGNES B. MARSHALL.

30 MORTIMER STREET, W.  
*May* 1894.

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# FANCY ICES

BY

MRS. A. B. MARSHALL

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## CHAPTER I

### *GENERAL ICES*

---

#### Albani Bomb

#### *Bombe à l'Albani*

TAKE one and a half pints of raw, ripe, black-heart cherries freed from stones; pound the fruit into a pulp, add to the purée a quarter of a pound of castor sugar, the pulp from half a pound of raw ripe strawberries, and a few drops of almond essence; mix into this half a pint of St. Julien claret, and colour it with Marshall's Liquid Carmine. Put in a stewpan three-quarters of a pint of cream, just bring it to the boil, and then stir it on to ten raw yolks of eggs and two ounces of castor sugar; return it to the stewpan and stir it on the fire till the custard thickens, then set it aside till quite cold and rub it through a tammy cloth with the fruit purée; pour the mixture into the charged freezing machine and freeze it dry, then put it into a fancy bomb mould containing a pipe that has been lined about a quarter of an inch thick with Noyeau cream ('Book of Ices,' page 18); place the

mould in the charged ice cave for three and a half to four hours, then dip it into cold water, remove the cover with the pipe, and fill up the space formed by the latter with a nice compote of fresh ripe cherries and raw ripe pineapple that have been cut up into small pieces, and then mixed with a little Maraschino liqueur, a few sliced blanched almonds, and the kernels from the cherries; turn out the ice carefully and serve for dinner or dessert.

### Alexandretta Bomb

#### *Bombe à l'Alexandretta*

Prepare an orange-flower water cream ice as below and with it line a bomb mould about an inch thick; sprinkle this over with dried sweet cocoanut and dried rose leaves, mask this over with more ice, sprinkle again with the cocoanut and rose leaves, and continue this process till the mould is full, then close it up and put it in the charged ice cave for



two and a half to three hours, occasionally turning it round; when sufficiently frozen dip the mould into cold water, pass a clean cloth over the bottom to absorb any moisture, and turn out the ice on to a dish paper, and garnish it with small assorted shapes of apple ice prepared as below, and with a few small sprigs of maidenhair fern. Serve for a dinner or dessert ice.

ORANGE-FLOWER CREAM ICE FOR ALEXANDRETTA BOMB.—Take one pint of single cream, three tablespoonfuls of orange-flower water, a teaspoonful of Marshall's Vanilla Essence, three ounces of castor sugar, and one tablespoonful of Marshall's Maraschino Syrup; mix all these ingredients together, pour it into the charged freezer and freeze it to a stiff consistency.

APPLE ICE FOR GARNISHING ALEXANDRETTA BOMB.—Peel and slice one pound of good cooking apples and put them into a stewpan with the peel of a lemon, one bayleaf, half a split pod of vanilla, four ounces of castor sugar, and a pint of water; boil till tender, remove the vanilla pod (which can be used for other purposes), add a few drops of Marshall's Carmine and the juice of a lemon; rub the purée through a tammy-cloth, and when cool flavour with two tablespoonfuls of Marshall's Maraschino Syrup; put the mixture into the charged freezer, freeze it, then put it into small assorted moulds; place these in the charged ice cave for one and a half to two hours, then dip the moulds into cold water, turn out, and use as instructed above.

### Alexandra Moscovite

#### *Moscovite à l'Alexandra*

Put into a mortar one pint of fresh-gathered picked red currants and one pint of picked raspberries; pound them with six ounces of castor sugar and the juice of a lemon; add three-quarters of a pint of water in which three-quarters of an ounce of Marshall's Finest Leaf Gelatine has been dissolved; rub all through a tammy cloth; colour it a red colour with Marshall's Liquid Carmine; mix with it a quarter of a pint of good claret and a wineglass

of brandy ; stir it on ice till the mixture begins to set, then pour it into a nest mould ; place this in the charged ice cave for two and a half hours, then dip the shape into tepid water and turn out the moscovite on to a dish. It is greatly improved by being garnished with a compote of raw ripe raspberries or strawberries flavoured with Maraschino liqueur, sweetened with a little castor sugar, and coloured with Marshall's Liquid Carmine. Serve for a sweet for dinner or luncheon.

### Alhambra Bomb

#### *Bombe à l'Alhambra*

Line a bomb mould about one inch thick with the custard prepared as below, and fill up the centre with the orange-flower water cream prepared as below, then put the mould into the charged ice cave for three and a half to four hours, during which time give it an occasional turn so that the ice gets evenly frozen ; dip the mould into cold water, pass a clean cloth over the bottom to absorb any moisture, and turn out on a paper or serviette on a dish. Serve for a dinner or dessert ice with George's Cheltenham Wafers.

CUSTARD FOR LINING ALHAMBRA BOMB.—Put into a stewpan one pint of new milk with one split vanilla pod, the peel of one lemon, two ounces of castor sugar, two bay leaves, and a strip of cinnamon about one inch long ; bring this to the boil, then let it infuse in the bain-marie for about fifteen minutes, and mix it on to ten raw yolks of eggs ; return it to the stewpan and stir it on the fire till the custard thickens, then tammy it, and when cool flavour it with a wineglass of Kirsch or Noyeau, a teaspoonful of vanilla essence, and half a wineglass of Silver

Rays rum; partly freeze it in the charged ice machine, then mix in half a pint of stiffly-whipped cream, refreeze and mould.

ORANGE-FLOWER WATER CREAM FOR ALHAMBRA BOMB.—Take one pint of single cream, mix with it three ounces of castor sugar, a quarter of a pint of orange-flower water, a teaspoonful of vanilla essence, and two tablespoonfuls of brandy; colour a very pale pink with Marshall's Carmine, partly freeze it, add two ounces of finely-cut dried cherries and one ounce of crystallised rose-leaves that are cut up; refreeze and use.

### American Bomb

#### *Bombe à l'Américaine*

Take half a pint of white currants or green gooseberries freed from stalks, one pound of peeled and finely-sliced apples, one pound of white-heart cherries, two ounces of pounded pineapple, the peel of a lemon, a piece of cinnamon and two bayleaves, six ounces of castor sugar, two ounces of raspberries, a stick of vanilla pod, a quarter of a pint of rose-water, and one pint of water; boil these to a pulp, colour with a few drops of Marshall's Carmine, and rub it through a tammy; when cool mix with half a pint of stiffly-whipped cream and a wineglassful of Silver Rays rum, put it into a charged freezer and freeze it to the consistency of a batter; then mix in half a pint of stiffly-whipped cream, two ounces of desiccated cocoanut that has been baked a golden colour, two ounces of any kind of dried fruits, and the kernels from the cherry-stones; refreeze and put it into a bomb mould, place this in the charged ice cave for four hours; then dip the mould into cold water, pass a clean cloth over the bottom to

absorb any moisture, and turn out the bomb on to a dish on a paper, garnish with spun sugar (see recipe), maiden-hair fern, and gold and silver leaf, and serve for a dinner or dessert ice.

### American Cherry Water Ice

#### *Eau de Cerises à l'Américaine*

Take one and a half pounds of picked ripe cherries, remove the stones, crack them, take the kernels, pound them, and add to the fruit, with the pulp of two oranges, one lemon, four ounces of castor sugar, one pint of cold water, and a few drops of Marshall's Carmine; rub all together through a clean tammy cloth, flavour it with a wineglass of Marshall's Kirsch Syrup, a wineglass of Maraschino liqueur, a tablespoonful of rose water, and six or eight drops of Marshall's Essence of Almonds; pour it into the charged freezer, and freeze it to the consistency of a thick batter; then put it into any fancy mould with a pipe, and place it in the charged ice cave for two and a half to three hours; then remove the cover with the pipe and fill up the space formed by the latter with rose cream ice (see recipe for cream of roses with strawberries), turn out the ice in the usual way on to a dish on a paper, garnish with spun sugar (see recipe), shredded Pistachio and crystallised rose-leaves. George's Cheltenham Wafers should be handed on a separate plate. Serve for a dinner or dessert ice.

### American Coffee Ice

#### *Glace de Café à l'Américaine*

Put into a very clean stewpan half a pound of freshly-ground Mocha coffee, pour on to it one quart of perfectly

boiling new milk, then place the lid on the pan and stand it in the bain-marie for about fifteen minutes ; strain the coffee on to ten raw yolks of eggs that have been well beaten with a whisk with six ounces of fine castor sugar ; return the mixture to the stewpan and stir it in the bain-marie till it thickens, then strain it, or rub it through a tammy cloth and put it aside till quite cold ; pour it into the charged freezer and freeze it to the consistency of a batter ; add to it one and a half pints of stiffly-whipped cream that is sweetened with two ounces of castor sugar, flavoured with a dessertspoonful of Marshall's Vanilla Essence and one wineglassful of brandy ; refreeze it and put it into any ice mould, place this in the charged ice cave for three and a half to four hours, during which time turn the mould occasionally ; then turn out the ice in the usual way on to a plate on a paper, and serve for a dessert or dinner ice, or for any such service.

### Argentine Pudding

#### *Pouding à l'Argentine*

Put into a stewpan one and a half pints of new milk, four cloves, and a piece of cinnamon about one inch long ; bring it to the boil, stir into it one ounce of Brown and Polson's Corn Flour that has been mixed till smooth with a quarter of a pint of new cold milk, stir till reboiled ; flavour it with eight tablespoonfuls of Marshall's Maraschino Syrup, one tablespoonful of sherry, one tablespoonful of Silver Rays (white) rum, and the pulp of three ripe tomatoes that have been pounded with one ounce of castor sugar ; rub the mixture through a tammy cloth or hair-sieve, and when cool put it into the charged freezer and freeze it to a semi-solid consistency ; add

to it half a pint of stiffly-whipped cream, one ounce of dried pineapple, two dried greengages, two apricots, and half an ounce of dried cherries (all of which have been finely chopped); colour with a few drops of Marshall's Carmine, refreeze it, put it into any fancy pudding shape,



freeze it in the charged ice cave for three and a half to four hours, and when frozen turn out the pudding in the usual way, and arrange it on a paper on a dish. It may be garnished with pale pink-coloured whipped cream and with Fry's Chocolate Varieties. Serve for a dessert or dinner ice.

### Auvergne White Cherry Water Ice

#### *Eau de Cerises Blanches à l'Auvergne*

Take the pulp of a quart of raw ripe white-heart cherries, rub it through a fine sieve, mix with it a pint of lemon-water ice (see recipe), six or eight drops of Marshall's Almond Essence, the chopped kernels from the cherries, a wineglassful of Silver Rays (white) rum and the same quantity of Marshall's Kirsch Syrup; pour the mixture into a charged freezer and freeze it to a semi-solid consistency; then put it into any fancy mould and freeze it in the usual way for about two and a half hours, during which time turn the mould occasionally so that the ice be-

comes evenly frozen. When ready to serve turn it out on a dish-paper on to a dish, and serve for dessert. This ice may also be served in a rough state.

### Aviolat Pudding

#### *Pouding à l'Aviolat*

Prepare one and a half pints of vanilla custard ('Book of Ices,' p. 23), to which add as much ground ginger as will cover a threepenny piece, and when it is cool freeze it to a thick consistency; add to it one pint of stiffly-whipped cream that has been mixed with half an ounce of castor sugar; mix in a wineglass of rose water, the same quantity of anisette, and one tablespoonful of brandy; re-freeze, and put it into any fancy pudding mould; place this in the charged ice cave for three and a half to four hours, then take up and turn out the pudding in the usual way on to a dish. Serve round it a macedoine of fruit (see recipe), and use for a dinner sweet or for luncheon.

### Battenberg Pineapple Slices

#### *Tranches d'Ananas à la Battenberg*

Take a nice ripe pineapple, remove all the outside peel and cores with a small knife, then cut it into halves and slices, and season them with ground ginger and syrup prepared as below; sprinkle over with chopped preserved ginger and finely-shredded blanched pistachio nuts; dish up *en couronne*, pour the remainder of the syrup round the dish, and serve for a sweet for dinner or for any cold collation.

SYRUP FOR BATTENBERG PINEAPPLE SLICES.—Take six ounces of Marshall's Cane Sugar, three-quarters of a pint of water, the peel of two lemons, a clove of ginger, and a piece of cinnamon an inch long; boil to half the quantity, strain it, and when cooling add a good wine-glassful of brandy; set it in the charged ice cave till quite cold, and use.

### Berlin Cherry Cream

#### *Crème de Cerises à la Berlin*

Take two pounds of white-heart cherries, stone them and pound the kernels; mix the fruit and the kernels with one pound of raspberries, six ounces of castor sugar, and the juice of two lemons and their peel; put them to boil with half a pint of white wine and half a pint of water; then let them simmer for about fifteen minutes. Rub the purée through a hair sieve or tammy and stir into it one and a half pints of thick cream; flavour it with a wineglass of Silver Rays (white) rum and a wineglass of Marshall's Kirsch Syrup; colour it a very pale pink colour with Marshall's Liquid Carmine, pour it into the charged freezer, and freeze it somewhat dry; add a quarter pound of cut-up dried cherries and three French plums that have been stoned and cut up into little dice pieces; mix well together and put it into any fancy ice mould; place this in the charged ice cave for two and a half to three hours, then when ready to serve turn out the ice in the usual way on to a dish on a paper. Serve for a sweet for dinner or luncheon, garnishing it, if liked, with spun sugar (see recipe) and sprinkling it with blanched and finely shredded pistachio nuts or dried sweet cocoanut.

## Beriti Pudding

### *Pouding à la Beriti*

Prepare one and a half pints of vanilla custard ('Book of Ices,' p. 23), divide it into two parts: add to one part three ounces of cooked chestnut crumbs (see recipe), colour it with a few drops of Marshall's Carmine, add half a pint of stiffly-whipped cream, and a tablespoonful of brandy, and freeze it dry in the charged freezer; then put it into a charlotte mould in the charged ice cave till wanted for use. Take the remainder of the vanilla custard, add to it two ounces of dried cherries, two preserved dried greengages, both of which have been cut up into small pieces, half a wineglassful of rose water, and a teaspoonful of anisette; mix with one and a half gills of stiffly-whipped cream, and freeze it dry. Take any pretty ice pudding mould, line it on one side with the chestnut ice, and the other side with the fruit ice; then fill up the centre of the shape with orange ice cream ('Book of Ices,' p. 18), close up the mould, and put it in the charged ice-cave for three and a half to four hours. When ready to serve turn out the pudding in the usual way on a paper on to a dish and serve for a dinner or dessert ice.

## Bildah Pudding

### *Pouding à la Bildah*

Take one pint of lemon cream ice ('Book of Ices,' p. 17) and one pint of Maraschino cream ice ('Book of Ices,' p. 17), adding to this half a wineglass of brandy; freeze these separately, and add to the lemon ice a quarter of a pound of dried apricots, two ounces of dried cherries, and

the half of a fresh cocoanut that has been peeled and grated ; add to the maraschino ice a wineglass of Silver Rays (white) rum, and a quarter pound of shelled and blanched Valencia almonds that have been cut up into little square pieces and baked a deep brown. Put a pretty pudding mould into a charged ice cave for about a quarter of an hour, then fill it with the two ices in layers ; put it to freeze in the charged ice cave for about three hours, during which time turn it occasionally so that the ice becomes evenly frozen. When ready to serve turn out the pudding in the usual way, and serve for dinner or ball supper.

### Bomb with Cherry Compote

#### *Parfait Léger aux Cerises*

Take one and a half pounds of ripe black-heart cherries ; remove the stones, crack them, and take out the kernels ; pound these with a quarter of a pound of castor sugar, then crush the fruit into a pulp and mix all with half a pint of cold water, the strained juice of a lemon and of an orange, and a saltspoonful of Marshall's Liquid Carmine. Rub all through a clean tammy cloth or fine hair sieve and add a wineglass of Marshall's Kirsch Syrup and a wineglass of Silver Rays (white) rum ; then put into the ice-machine and freeze the mixture to the consistency of a batter. Add to it two and a half gills of stiffly-whipped cream and two whites of eggs that have been whipped stiffly. Quickly finish freezing the mixture and put it into any fancy bomb mould that has a pipe ; put it into the charged ice cave and freeze it for three and a half hours, during which time turn the mould from side to side that the freezing may be equal all through. When

ready to serve dip the mould into cold water, remove the cover and pipe of the mould (if the pipe does not slip from the mould quite easily, put in the pipe well a little tepid water, which will loosen it at once); fill up the inside opening made by the pipe with a compote of cherries prepared as below, turn the ice out on to the dish in which it is to be served; garnish with some small fancy shapes of iced cream prepared as below, and between the little creams arrange a compote of cherries as used in the centre of the mould. This is a nice sweet for dinner, and is enough for eight to ten persons.

COMPOTE OF CHERRIES.—Take one and a half pounds of stoned black-heart cherries, mix with them the kernels and a few drops of Marshall's Carmine, a wine-glass of Kirsch syrup or liqueur, and set away on ice till wanted; then use.

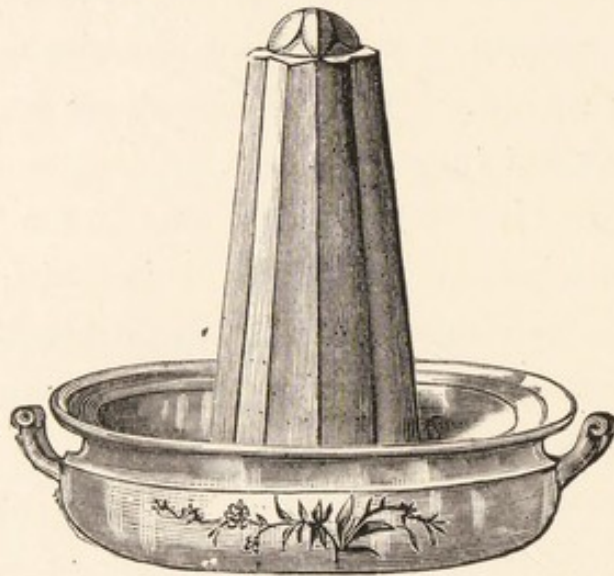
ICED CREAM FOR GARNISHING BOMB.—Take a pint of cream; mix with it eight tablespoonfuls of Kirsch syrup and a dessertspoonful of Silver Rays (white) rum; freeze it to a semi-solid consistency, put it into the shapes, and place them in the charged ice cave for about one and a half hours; then turn out in the usual way, and use.

### Boston Bomb

#### *Bombe à la Boston*

Put in a stewpan two pints of new milk, four ounces of brown sugar, one split pod of vanilla, and two ounces of Fry's Caracas Chocolate; bring to the boil, then mix into it two ounces of Brown & Polson's Cornflour that have been mixed with a quarter of a pint of cocoanut milk; stir it over the fire till boiling, wring it through the tammy, then set it aside till cool; add to it a wineglassful

of Maraschino syrup and half a pint of stiffly-whipped thick cream; put the mixture into the charged freezer and freeze it to the consistency of a batter, then mix with it a quarter of a pound of picked and well-washed sultanas that have been cut up into dice shapes and mixed with a tablespoonful of brandy, six or eight drops of almond essence, and one ounce of blanched, skinned, finely-



chopped Jordan almonds that have been baked to a deep brown colour; refreeze the mixture, put it into a long bomb mould, place this in the charged ice cave for two and a half to three hours, during which time turn the mould occasionally from side to side so that the ice gets evenly frozen, then turn out the bomb in the usual way and place it into a deep dish; serve round it cold chocolate sauce (see recipe), and use for a dinner or luncheon sweet.

### Brown Nesselrode Pudding

*Pouding à la Nesselrode Brun*

Put into a stewpan one and a half pints of single cream, a split pod of vanilla, and four ounces of castor sugar;

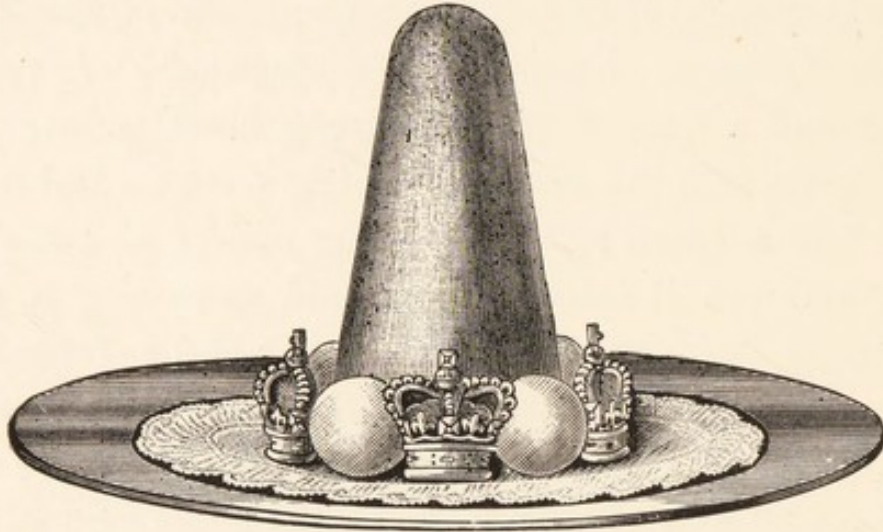
bring to the boil, then put it in the bain-marie to infuse for about ten minutes; remove the pod and stir the cream on to ten raw yolks of eggs; return the mixture to the pan, and stir it over the fire till the custard thickens, but it must not boil; add one pint of chestnut crumbs (see recipe), then rub it through a tammy-cloth and mix with it one large wineglassful of brandy, one wineglassful of Marshall's Noyeau Syrup or liqueur, a dessertspoonful of vanilla essence, and a quarter pint of strong black coffee; pour the mixture into the charged freezing machine and freeze it till like a batter; then add four ounces of cut dried fruits, and put it into an ice mould containing a pipe, first lining the mould with coffee ice-cream ('Book of Ices,' p. 13); put the mould into the charged ice cave for about three and a half hours, then remove the cover with the pipe; fill up the space made by the latter with an iced macedoine of fruits (see recipe) and turn out the pudding in the usual way on to a dish. Serve for a dinner ice or for dessert.

### Cambridge Bomb

#### *Bombe à la Cambridge*

Put into a stewpan one and a half pints of new milk, the peel of two lemons, two bayleaves, a split pod of vanilla and four ounces of castor sugar; bring to the boil, then stir it on to twelve raw yolks of eggs, a saltspoonful of Marshall's Apricot Yellow, the same quantity of Marshall's Carmine, and a quarter of an ounce of ground ginger; return the mixture to the stewpan and stir it over the fire till it thickens, then rub it through the tammy, put it aside till cool, add a quarter-pound of very finely cut up preserved ginger, two ounces of glacé cherries, two

ounces of blanched, finely-chopped, and baked almonds, a wineglassful of Noyeau, half a wineglassful of Silver Rays rum, and a teaspoonful of vanilla essence; freeze it in the charged freezer to a semi-solid consistency, mix with it two and a half gills of stiffly-whipped cream that is sweetened with an ounce of castor sugar; refreeze, and



put it into a tall bomb mould; place it into the charged ice cave for about three and a half to four hours; then turn out the bomb in the usual way on to a clean dry cloth, and dish up on a paper on a dish, garnish round with little assorted shapes of the same ice, and serve for a dinner sweet with George's Cheltenham Wafers.

### Cambridge Ice

#### *Glace à la Cambridge*

Prepare one and a half pints of custard as below, and when it is cool pour it into the charged freezer and freeze it to the consistency of a thick batter; add to it one pint of stiffly-whipped cream, half a pound of finely-cut dried cherries, and one ounce of blanched and very finely-shredded pistachio nuts; refreeze and put it into any fancy

ice-mould, and freeze it in the charged ice-cave for about four and a half hours; then turn out the ice in the usual way on to a dish on a paper, and serve it for dinner or dessert or for any cold service.

CUSTARD FOR CAMBRIDGE ICE.—Put into a stewpan one and a half pints of new milk, add to it five ounces of castor sugar; put it on the stove and bring it to the boil; then stir it on to the raw yolks of ten eggs that have been mixed with the eighth of an ounce of ground ginger and a pinch of ground nutmeg; return it to the stewpan, and stir it on the fire till the mixture thickens; then rub it through a clean tammy cloth, and when cool add a wine-glass of brandy and a wineglass of Silver Rays (white) rum.

### Catherine Basket

#### *Corbeille à la Catherine*

Take a basket mould and fill up the top part with well-frozen different-coloured custards. Various flavours can be used for the required ices from one foundation, as



explained below; or, if preferred, assorted custards, such as Pistachio, strawberry, damson, lemon, &c., can be frozen for the purpose. To arrange the ices in the shape,

remove the top of the mould and place it on some well-crushed ice that is mixed with freezing salt, being careful to prevent the brine from getting into the mould; fill it up with the frozen custards, pressing them well to the shape; remove the bottom of the mould and place the body on the filled top; then fill it up with the ice prepared as below, knock the mould on the table so that the ice sinks well into the shape; put on the bottom, and place the mould in the charged ice-cave for three and a half to four hours, turning it now and again during the freezing. Have some small assorted ice shapes, and fill these with some of the ices used for the top of the basket; let these freeze in the cave for about one and a half hours, then, when all are frozen, dip into cold water and turn out in the usual manner on to a cloth. Arrange the basket in the centre of a dish on a dish-paper; place the small shapes round it, and put a twist of spun sugar round the whole with sprigs of fern here and there. Use for a dinner or dessert ice.

ICE FOR TOP OF CATHERINE BASKET AND SMALL SHAPES. If only one custard is to be used, make one and a half pints of vanilla custard ('Book of Ices,' page 23), using only three ounces of castor sugar to each pint, instead of four ounces, as given in the recipe. When the custard is cold, partly freeze it; add the given quantity of whipped cream, refreeze it, and when quite dry divide it into four parts in the freezer. Colour one part with Marshall's Sap Green and add to it about a teaspoonful of orange-flower water; mix it up with a teaspoon, and leave it in the freezer till all are ready. Mix another portion with a few drops of Marshall's Carmine to make it a pale salmon colour; flavour it with about a teaspoonful of brandy and finish

as for the green ice. For the third portion take a little of Marshall's Apricot Yellow and three or four drops of Marshall's Pineapple or Banana Essence, and well mix together. The other portion leave uncoloured. A portion of the ice used for the body of the basket can also be used for the top part of the mould.

ICE FOR CATHERINE BASKET.—Take four large raw ripe sliced tomatoes, four peeled and pounded bananas, two tablespoonfuls of apricot jam, the finely-cut peel of four lemons, three ounces of castor sugar, one split pod of vanilla, and half a pint of water. Boil together till into a pulp, then mix with one pint of unsweetened custard ('Book of Ices,' pages 6 and 7) and the juice of four lemons; colour with a saltspoonful of Marshall's Apricot Yellow and about a teaspoonful of Marshall's Liquid Carmine. Rub all through a tammy or fine hair sieve, and when cold freeze it in the charged freezer to the thickness of a batter; add to it half a pint of stiffly-whipped cream and one and a half wineglassfuls of Silver Rays (white) rum. Refreeze quite dry and use as instructed.

### Cannes Rose Cream Egg

*Œuf de Crème de Rose à la Cannes*

Take a large egg mould and line it with rose cream (see recipe), then fill up the centre with rhubarb cream ice prepared as below; close up the mould and tie the two parts together, put it into the charged ice-cave for about two and a half hours, then turn out the ice in the usual way on to a border of plain water ice (see recipe 'Princess Melon'); surround it with spun sugar (see recipe) and sprinkle with blanched and finely-shredded pistachio nuts; garnish with small assorted shapes of the rhubarb ice; serve for

a dinner or dessert ice, and have George's Cheltenham Wafers handed on a plate.

RHUBARB CREAM ICE FOR CANNES ROSE CREAM EGG.—Take a pound of fresh washed rhubarb, cut it up small, and then put it into a stewpan with six ounces of castor sugar, one pint of water, a split vanilla pod, as much ground ginger as will cover a threepenny piece, the chopped peel of a lemon, the strained juice of three lemons, and two bayleaves; cook till tender, colour with Marshall's Liquid Carmine, then rub the whole through a tammy, and when cool partly freeze it; add half a pint of stiffly-whipped cream, refreeze, and use.

### Cecilia Cherry Water Ice

#### *Eau de Cerises à la Cécile*

Take three pints of freshly gathered raw ripe white-heart cherries, pick them, remove the stones, pound the kernels, and add them to the fruit, with one pound of raw ripe peeled melon and as much ground ginger as will cover a threepenny piece; pound all together into a paste, mix with it half a pound of fine castor sugar, add a little of Marshall's Vanilla Essence, colour a very light pink with Marshall's Liquid Carmine, mix with one and a half pints of water and the juice of four small lemons; rub it all through a tammy, flavour the purée with a quarter-pint of Marshall's Noyeau Syrup, and pour it into the charged freezer; freeze it to a thick consistency and serve it in a rough state on a dish, or it can be moulded in a fancy mould. It should be turned out of the mould in the usual way on to a dish on a paper. It would also be excellent if moulded in small shapes, and may be served either way for a dinner or dessert ice.

## Chantilly Ice

### *Glace à la Chantilly*

Put into a stewpan one and a half pints of single cream, the very finely-chopped peel of two lemons, four ounces of castor sugar, two tablespoonfuls of orange-flower water, as much ground cinnamon as will cover a threepenny piece, and a pinch of ground cloves; then stir it on to eight raw yolks of eggs, return it to the stewpan, and stir the mixture over the fire until it thickens; then rub it through the tammy, and when cool flavour it with about twelve drops of Marshall's Vanilla Essence, a wineglassful of Marshall's Noyeau Syrup, and half a wineglassful of brandy; freeze this mixture to the consistency of a batter in the charged freezer and put it into a tall ice mould; place this in the charged ice-cave for about three and a half hours; then when frozen turn out the ice in the usual way on to a dish and mask it over with snow cream (see recipe). Have some little fancy cakes handed with this ice and serve for a dinner ice.

## Chartres Bananas

### *Bananes à la Chartres*

Take some small raw ripe bananas that are not bruised, remove the peels, and dip the fruits into a thick syrup prepared as below, and sprinkle over them some blanched and skinned and finely shredded Pistachio nuts. Prepare a strawberry cream-ice ('Book of Ices,' page 22), put it in a border mould, and freeze it in the charged ice cave for one and a half to two hours. When firm dip the mould into cold water, pass a clean cloth over the bottom to absorb any moisture, then turn it out on to a dish, arrange the

bananas on it, and fill up the centre with an iced compote of French plums prepared as below; pour the syrup from the plums round the dish, and serve for a sweet for a dinner or luncheon party.

COMPOTE OF PLUMS FOR CHARTRES BANANAS.—Take a half or three quarters of a pound of French plums, open them at the side (so that the stones can be removed), close them up again and form them into an egg-shape; put them into a saucepan with the peel of a lemon, a few drops of Marshall's Carmine, two bay-leaves, half a split pod of vanilla, and four ounces of Marshall's Cane Sugar; cover these with cold water, simmer for about one hour, take up, remove the flavouring, and leave the compote till cold, then mix in a large wineglass of Marshall's Maraschino Syrup and half a wineglass of brandy, and use.

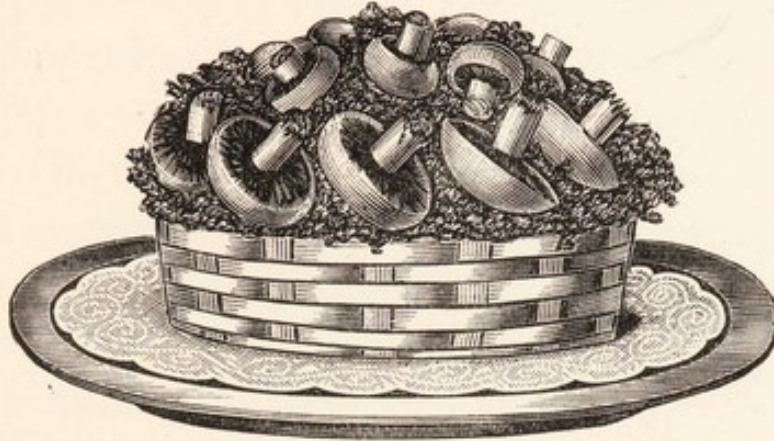
SYRUP FOR CHARTRES BANANAS.—Boil together eight ounces of Marshall's Cane Sugar and half a pint of water, with a split pod of vanilla and the peel of a lemon; reduce till as thick as single cream, then strain it and mix, when cool, with a wineglass of Maraschino liqueur or Marshall's Maraschino Syrup.

### Chocolate Mushrooms in Basket

#### *Champignons de Chocolat en Corbeille*

Well oil a basket mould and line it with nougat paste (see recipe) about a quarter-inch thick, trim off the edges evenly, and when it is cool remove the nougat from the mould and brush it over with a little boiled sugar (see recipe); sprinkle it very lightly with blanched and finely chopped pistachio nuts, and fill up the inside with layers of chocolate and raspberry ice creams ('Book of Ices,' pages 12 and 20); arrange on top of the ice, by means of a forcing

bag and large rose-pipe, some stiffly-whipped garnishing cream (see recipe) that is mottled with a little of Marshall's Liquid Carmine; place on this, as shown in engraving,



some ice mushrooms prepared as below. Serve the basket on a dish-paper for a sweet for dinner, luncheon, &c. The prepared sugar basket, or the imitation sugar basket in wickerwork, can be used instead of the nougat basket.

ICE MUSHROOMS.—Prepare a chocolate custard ('Book of Ices,' page 12), partly freeze it in the charged freezer, and with it fill some small mushroom ice-moulds; place these in the charged ice cave for one and a half to two hours; then turn them out in the usual way on to a dry cloth, sprinkle the under parts all over with Fry's Caracas Chocolate powder, place them again in the ice-cave on the shelf on a sheet of foolscap paper, and let them remain for about half an hour before serving.

### Christina Timbal

#### *Timbale à la Christine*

Prepare some Genoise paste (see recipe) and put the mixture into a plain charlotte mould that has been rubbed over with warm butter and dusted over with castor sugar and fine flour mixed together in equal quantities, and

bake in a moderate oven for forty to fifty minutes, then turn out and when cold scoop out the inside, making a hollow sufficiently large to hold the bomb of ice prepared as below. Mask over the outside with apricot jam that has been rubbed through a sieve, and sprinkle it thickly with finely chopped pistachio nuts, then arrange it with the hollow uppermost on a flat dish. Prepare a bomb of ice as below, and when frozen turn it out and sprinkle it over with finely shredded candied lemon and orange peel, and any nice dried fruits cut up in a similar manner; then when ready to serve place it in the hollow of the genoise timbal, pour some good French brandy round the dish and light it in the same way as for a plum-pudding. Use for a dinner or luncheon party dish.

BOMB OF ICE FOR CHRISTINA TIMBAL.—Take one and a half pints of vanilla custard ('Book of Ices,' page 23), and when cool partly freeze it and add to it half a pint of stiffly-whipped cream and a wineglassful of brandy or other liqueur; refreeze, and when well frozen put it into a tall bomb mould and place in the charged ice cave for about three and a half hours, then dip into cold water, turn out the ice, and use as instructed.

### Claret Jelly with Kirsch Cream Ice

*Gelée de Vin de Bordeaux au Crème de Kirsch*

Put six ounces of Marshall's Cane Sugar into a gill and a half of water, bring it to the boil, skim it, add rather better than half an ounce of Marshall's Finest Leaf Gelatine, and when this is dissolved strain it and put it aside to get cool but not set; then mix with it three-quarters of a pint of good cooking claret, one and a half wineglassfuls of brandy, and enough of Marshall's Liquid Carmine to make

it a deep red colour; pour it into a nest mould and put this on ice or in a cool place till the jelly is set; then dip it into warm water, pass a clean cloth over the bottom to absorb any moisture, and turn out the jelly on to a cold



dish; fill up the hollow in the centre with frozen Kirsch cream ('Book of Ices,' page 16), and at each end of the dish arrange a compote of French plums (see recipe). Serve for a sweet for dinner, luncheon, or any cold collation.

### Claudine Asparagus Cream

#### *Crème d'Asperges à la Claudine*

Take two pounds of freshly gathered asparagus, clean it, and rinse it well in cold water, and put it into about two quarts of new milk to boil till tender; strain it and pound it with a quarter pound of castor sugar; then add it to one and a half pints of the liquor in which the asparagus was cooked and stir it on to eight raw yolks of eggs; return it to the stewpan and stir it over the fire till it thickens; rub it all through a clean tammy cloth and put it aside till cool; then pour it into the charged freezer and partly freeze it; add two wineglassfuls of sherry, half a wineglassful of brandy, and one and a half gills of stiffly-whipped cream that is slightly sweetened; refreeze it and put it into asparagus ice moulds; place these in the charged ice cave

for two and a half hours, then turn out the ices in the usual way, tie them up in bundles with narrow blue or white ribbon at each end, arrange them on a dish on a paper, and serve for a dinner or dessert ice.

### Colville Bomb

#### *Bombe à la Colville*

Boil one and a half pints of milk with a bit of cinnamon about an inch long, the peel of a lemon and of an orange, and two bayleaves; let these infuse for about ten minutes, then stir it on to eight raw yolks of eggs; return this to the stewpan, and stir over the fire until the mixture thickens; then add eight tablespoonfuls of Marshall's Strawberry Syrup, two tablespoonfuls of strawberry pulp, two and a half ounces of castor sugar, and three pounded bananas; colour with a teaspoonful of Marshall's Carmine and the same quantity of Marshall's Apricot Yellow; add the juice of an orange and the juice of a lemon, then pass the whole through the tammy; flavour with a wine-glass of brandy, a teaspoonful of vanilla essence, and two tablespoonfuls of Maraschino syrup. Partly freeze the mixture, then mix in half a pint of stiffly-whipped cream to which has been added half an ounce of castor sugar; refreeze, and put into a bomb mould, which must contain a pipe, place this in the charged ice cave for three to three and a half hours. When frozen remove the cover from the bomb, and fill up the space formed by the pipe with an iced macedoine of fruits (see recipe); then turn out on to the dish, and serve with the sauce prepared as below over it.

SAUCE FOR COLVILLE BOMB.—Take four yolks of eggs, one tablespoonful of strained lemon juice, and mix them

in a basin till perfectly smooth; put into a stewpan a quarter of a pound of Marshall's Cane Sugar and two ounces of water, boil to half the quantity, and then mix it into the eggs on ice till cold; add half a wineglass of brandy, a quarter of a pint of stiffly-whipped cream; colour with Marshall's Liquid Carmine, and use.

### Connaught Peach Ice

#### *Glace de Pêches à la Connaught*

Skin six raw ripe peaches, take out the stones, crack them, remove the kernels and pound them till smooth, mix these with the fruit and two ounces of pounded preserved ginger, the juice and pulp from two lemons, four raw ripe pounded William pears, a few drops of Marshall's Almond Essence, a wineglass of brandy, and a few drops of Marshall's Carmine; add this to one quart of custard prepared as below, and rub it through a clean tammy or fine hair sieve; pour the purée when cool into the charged freezer and freeze it till dry; add one pint of stiffly-whipped cream that has been mixed with one and a half ounces of castor sugar; refreeze it, and fill up some small peach ice-moulds with it; place these in the charged ice cave for three and a half to four hours; then turn out the ices in the usual way, and serve them in a pile on spun sugar in the ice-tray (see recipe) that has been arranged on a dish on a paper. Serve for dinner, dessert, or any cold collation.

CUSTARD FOR CONNAUGHT PEACH ICE.—Put into a stewpan one and a half pints of new milk, the very finely-chopped peel of two oranges and one lemon, one split vanilla pod, four ounces of castor sugar, and a quarter-pint of rose water; bring to the boil; stir it on to eight raw

yolks of eggs, return it to the stewpan, stir it over the fire till it thickens, then put it aside till cool, and use as instructed above.

### Cream of Roses with Sugared Strawberries

#### *Crème de Roses aux Fraises Glacées*

Put into a clean stewpan one pound of Marshall's Cane Sugar and half a pound of water, put the cover on the pan and cook the contents until the syrup presents a bubbled appearance. Have some sound raw ripe strawberries with the stalks on and dip each one separately into the boiling syrup, place them on a well-oiled table or slab till cold, then dish them on a pile of frozen rose cream ice as below and serve for dessert, ball supper, &c. Other fruits can be prepared in a similar manner, and can be garnished with spun sugar (see recipe), arranged in little bunches or balls, or small leaves can be used as a garnish if liked.

ROSE CREAM ICE.—Take a pint of single cream and sweeten it with three ounces of castor sugar, add a teaspoonful of Marshall's Vanilla Essence and four tablespoonfuls of rose water, put it into the charged freezer, and freeze it till stiff; then use as directed above.

### Cumberland Bomb

#### *Bombe à la Cumberland*

Put into a stewpan one pint of new milk, three bay leaves, and four cloves; bring it to the boil, mix with it one ounce of Brown and Polson's Corn Flour that has been mixed with a wineglassful of rose-water, stir together till reboiled, then mix it gradually on to eight raw yolks of

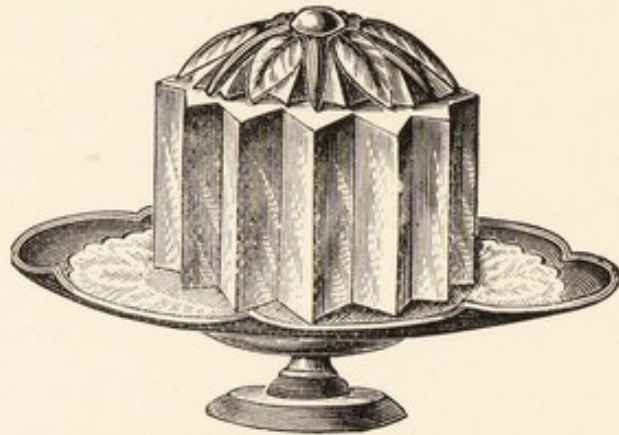
eggs ; return it to the stewpan and stir it over the fire till the mixture thickens, then mix with it eight tablespoonfuls of Marshall's Raspberry Syrup, a teaspoonful of vanilla essence, and one large tablespoonful of raspberry pulp, or whole preserved bottled fruit ; colour a very pale colour with Marshall's Liquid Carmine, then rub it through a clean tammy cloth, and when cool put it into the charged freezer and freeze it to the consistency of a batter ; mix with it half a pint of very stiffly-whipped cream, a quarter-pound of cut up, dried, mixed fruits, a wineglass of Silver Rays rum, and one ounce of macaroon biscuit crumbs ; refreeze it, and put it into a fancy bomb mould, freeze it in the charged ice cave for about three and a half hours, during which time turn the mould occasionally so that the ice gets evenly frozen. Turn out the bomb in the usual way and arrange it on a paper on a dish. It may, if liked, be garnished with spun sugar (see recipe), or a few maidenhair fern leaves, and here and there little pieces of gold and silver leaf. Serve for a dinner or dessert ice, or for ball supper, &c.

### Develle Pudding

#### *Pouding à la Develle*

Put into a saucepan one and a half pounds of peeled cooking apples, three tablespoonfuls of raspberry or strawberry pulp, two bayleaves, the peel of one lemon, one and a half pints of water, four ounces of loaf or castor sugar, and as much ground cinnamon as will cover a threepenny piece ; let the fruit cook together till into a pulp, colour it with Marshall's Sap Green or Apple Green, rub it through a tammy cloth, and when cool put it into the charged freezer and freeze it to the consistency of a batter.

Flavour it with a wineglassful of Silver Rays rum and same of Maraschino, a teaspoonful of vanilla essence, a quarter of a pound of cut mixed fruits, half an ounce of preserved ginger, two ounces of dried cherries, and half a pint of stiffly-whipped cream; refreeze it and put it into a fancy



pudding mould; place this in the charged ice cave for three and a half to four hours, during which time turn the mould from side to side, so that the ice gets evenly frozen. When ready to serve dip the mould into cold water and turn out the pudding in the usual way on a dish paper on to a dish. Serve for a sweet for dinner, dessert, &c.

### Dorothy Cucumber

#### *Concombre à la Dorothy*

Put into a stewpan two pounds of good cooking apples that have been peeled and finely sliced, the finely-chopped peel of one lemon, a split pod of vanilla, as much ground ginger as will cover a threepenny piece, one and a half pints of water, four ounces of Marshall's Cane Sugar, and a half pint of rose water; boil to a pulp; add enough of Marshall's Apple Green to make it the colour of cucumber peel; then rub the whole through a tammy cloth, and when cool put it into the charged freezer and freeze it to the

consistency of a batter; add a wineglass of Marshall's Maraschino Syrup, a wineglass of Silver Rays (white) rum, half a pint of stiffly-whipped cream, two ounces of blanched, peeled, and finely-chopped pistachio nuts, and one ounce of fresh grated cocoanut; refreeze it, put it into a cucumber mould that has been placed in the charged ice cave for about a quarter of an hour, close up the mould, and put it into the charged ice cave for about three hours; then turn out the ice in the usual way on to a cloth, arrange it on a bed of nougat paste (see recipe) that has been sprinkled with chopped pistachio, garnish with spun sugar (see recipe), and use for dinner or dessert, or for ball supper &c.

### Duchess Pudding

#### *Pouding à la Duchesse*

Take twelve nice ripe apricots, remove the peel and the stones; pound the fruit into a smooth pulp with two large tablespoonfuls of apricot jam, pound the kernels from the stones and add them to the fruit, with the juice of two lemons, the fruit of two large bananas mashed up, a tablespoonful of vanilla essence, and sufficient of Marshall's Apricot Yellow to impart to it a rich yellow colour. Prepare one and a half pints of custard (as below), add the fruit and a quarter pint of rose water; rub it through a tammy cloth, then pour it into the charged freezer and freeze it to a somewhat thick consistency; add to it one pint of double cream that has been sweetened with one ounce of castor sugar; refreeze it, and put it into any pretty pudding mould, and set this in the charged ice-cave for three and a half to four hours; then dip the mould into cold water, and turn out the ice on a fancy paper on to a plate. Garnish it with little

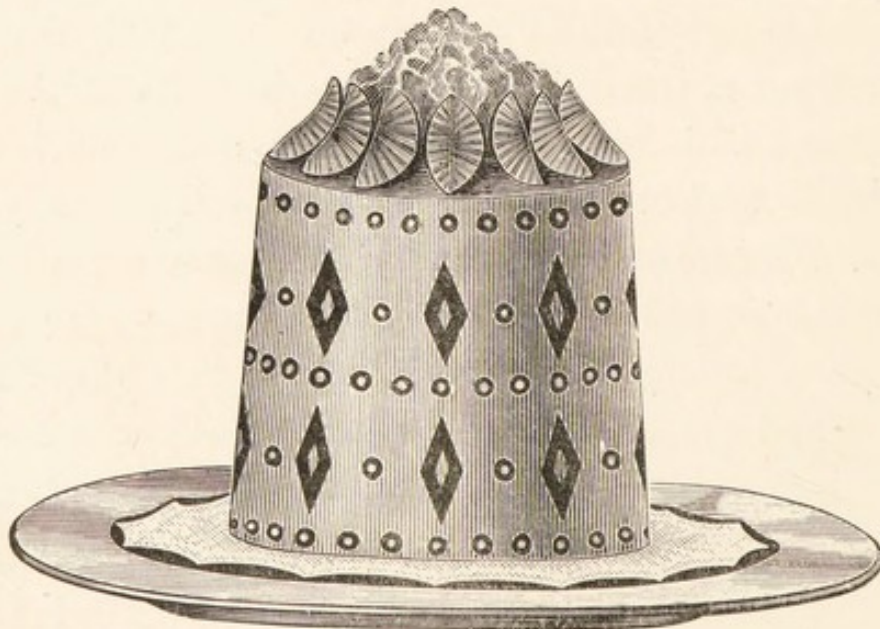
assorted shapes of Maraschino cream ice ('Book of Ices,' p. 17), and place here and there round it some little sprigs of maidenhair fern. Serve for a dinner or dessert ice with George's Royal Cheltenham Wafers.

CUSTARD FOR DUCHESS PUDDING.—Put into a stewpan one and a half pints of boiling new milk, four ounces of castor sugar, one split vanilla pod, and the very finely-chopped peel of two lemons; add to it ten raw yolks of eggs that have been well beaten, return the pan to the fire, and stir the mixture till it thickens; then use as instructed.

### Duchess of York Timbal

*Timbale à la Duchesse d'York*

Line a special timbal mould with strong lemon jelly (see recipe), and garnish it in three rows, one at the top of the mould, one in the centre, and one at the bottom, with



green rings of jelly prepared as below, and between these rows arrange some diamond shapes of red jelly prepared

as below, and between each of these place a ring of the green; set this garnish with more jelly and fill up the mould with a bavaroise prepared as below; set it aside on ice till cold, then dip the shape into warm water and turn out the timbal on a paper on a dish; fill up the centre with pistachio ice cream ('Book of Ices,' page 19), and on the top of this arrange tastefully some raw ripe fruits, such as quarters of tangerine oranges, cherries, strawberries, grapes, &c., that have been steeped in boiled sugar (see recipe). Serve for a dinner-party sweet or for ball supper, luncheon, &c.

BAVAROISE MIXTURE FOR DUCHESS OF YORK TIMBAL.

Put into a stewpan half a pint of new milk, two ounces of castor sugar, one split vanilla pod, and the peel of one lemon; bring to the boil and then let it infuse for about ten minutes in the bain-marie, dissolve in it half an ounce of Marshall's Gelatine, and stir it on to three raw yolks of eggs; stir on the fire till the mixture thickens, then tammy it, and when cool mix with a wineglassful of Maraschino liqueur, one and a half gills of stiffly-whipped cream, and two ounces of blanched and baked Jordan almonds that have been chopped fine; stir on ice till beginning to set, then use as instructed above.

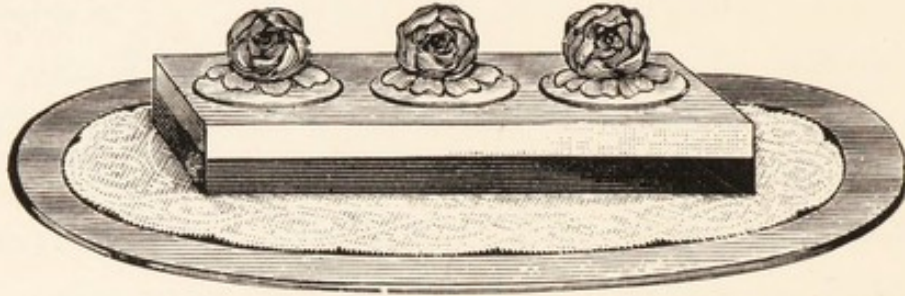
JELLY GARNISH FOR DUCHESS OF YORK TIMBAL.—

Take half a pint of strong lemon jelly (see recipe), flavour it with brandy or any liqueur, colour part of it with a few drops of Marshall's Sap Green; then pour it, about a tenth of an inch thick, on a tin or dish and let it set; then stamp it out into rings and use. For the diamond shaped garnish colour the remaining part of the jelly with Marshall's Liquid Carmine, add the flavouring, put it similarly into a tin and leave till set, then stamp it out into the desired shapes, and use.

## Dudley Ice

*Glace à la Dudley*

Take a rose top Neapolitan ice mould, fill the top part with the cream ice prepared as below and the bottom part with the water ice prepared as below; fit the two parts of



the mould together and set it in the charged ice cave for about two and a half hours; then turn out the ice in the usual way on to a dish on a paper, and serve for a dinner or dessert ice.

**CREAM ICE FOR GLACE À LA DUDLEY.**—Take a pint of single cream, mix in it a teaspoonful of Marshall's Vanilla Essence, six or eight drops of Marshall's Almond Essence, two tablespoonfuls of rose water, and four tablespoonfuls of Marshall's Kirsch Syrup; freeze it in the charged freezer to a semi-solid consistency, divide it into three parts, and mottle one with a little of Marshall's Sap Green and one with Liquid Carmine and arrange in the roses and top part of the mould.

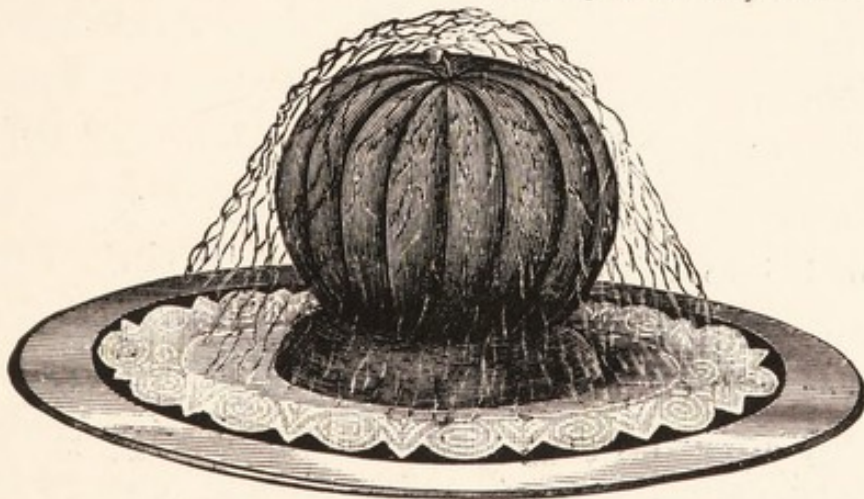
**WATER ICE FOR GLACE À LA DUDLEY.**—Take three quarters of a pint of water in which the peels of the tangerines mentioned below have been infused; then add the juice of a lemon, two tablespoonfuls of strawberry pulp, four tablespoonfuls of Marshall's Strawberry Syrup, four peeled and pounded bananas, the juice of two tangerine oranges, one raw ripe tomato, one tablespoonful of apricot

jam, as much ground ginger as will cover a threepenny piece, and one tablespoonful of Silver Rays (white) rum; colour with a few drops of Marshall's Carmine and a little of Marshall's Apricot Yellow to make it a terra-cotta colour; rub this through a tammy, partly freeze it; then mix in an ounce of finely-chopped pistachio and half an ounce of preserved ginger cut up into tiny pieces; refreeze it, and mould as instructed above.

### Ellen Terry Melon

#### *Melon à l'Ellen Terry*

Prepare a melon and apple ice as below for this dish, then line a melon mould with the melon ice, and fill up the centre with the apple ice. Close up the mould and place it in the charged ice cave for three and a half to four hours, during which time occasionally turn it; when ready



to serve turn out the ice in the usual way on to a clean dry cloth. Dish it up on a meringue border prepared as below, garnish it with spun sugar (see recipe), sprinkle it with coloured sugar, and serve at once. This can be served for a dinner or dessert ice as liked.

MELON ICE WATER FOR ELLEN TERRY MELON.—  
Take one and a half pounds of raw ripe melon that has

been peeled and pounded, and put it into a stewpan with one pint of water, the peel and juice of a lemon, a split vanilla pod, six ounces of Marshall's Cane Sugar, and three peeled bananas; bring this to the boil and simmer it till tender; then colour with a little of Marshall's Apricot Yellow, and rub it through a tammy. Flavour with half a wineglass of brandy or Marshall's Maraschino Syrup, put it into the charged freezer, and freeze till dry; then mould as instructed.

APPLE ICE FOR ELLEN TERRY MELON.—Put into a stewpan one pound of good cooking apples, the peel and juice of a lemon, two bayleaves, three ounces of castor sugar, a piece of cinnamon about an inch long, and half a pint of water; boil to a pulp; then add a few drops of Marshall's Carmine, rub the whole through a tammy, and when cool mix with a wineglass of Marshall's Maraschino Syrup and half a pint of whipped cream; freeze and use.

MERINGUE BORDER FOR ELLEN TERRY MELON.—Whip six whites of eggs with a pinch of salt till stiff, then mix with three-quarters of a pound of castor sugar, and put it into a forcing bag with a plain pipe; force the mixture out on to cold waxed tins in the shape of rings, dust over with castor sugar, and then bake in a moderate oven till a fawn colour; set them aside till cold, then mask with coffee glaze (see recipe) and arrange on the dish on which the ice is to be served.

### Elsidore Gooseberry Cream

*Crème de Groseilles Vertes à l'Elsidore*

Take one quart of picked and well-washed green gooseberries, throw them into a stewpan with one and a half pints of boiling syrup, prepared as below, let them

simmer gently on the stove till tender ; colour with a little of Marshall's Apple Green or Sap Green ; then add one ounce of Marshall's Finest Leaf Gelatine, and rub the whole through a clean tammy cloth ; return it to a clean stewpan, add to it a quarter-pint of Marshall's Maraschino Syrup, a teaspoonful of Marshall's Vanilla Essence, and the strained juice of one orange and one lemon ; stir it on some crushed ice till beginning to set, then pour it into any pretty mould and freeze it in the charged ice cave for about one and a half hours ; when required dip the mould into tepid water and turn out the shape ; arrange it on a dish, garnish it with little shapes of frozen Kirsch Cream ('Book of Ices,' page 16) and here and there some little sprigs of maidenhair fern.

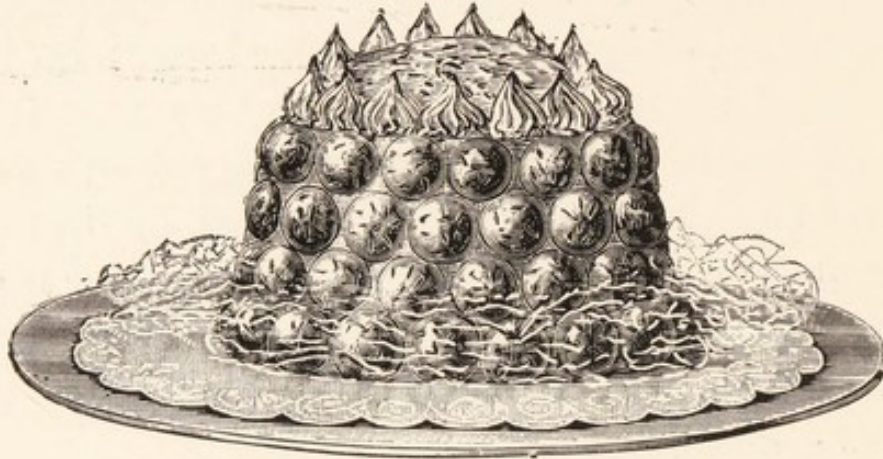
SYRUP FOR ELSIDORE GOOSEBERRY CREAM.—Put into a stewpan one quart of water, the peel of three oranges, two lemons, a strip of crushed cinnamon about three inches long, a piece of ginger about one inch long, three cloves, and twelve ounces of Marshall's Cane Sugar ; boil for about twenty minutes, then strain off, and use as instructed.

### Empress Frederick Timbal

#### *Timbale à l'Impératrice Frédéric*

Cook some Genoise paste (see recipe), and cut it into rings about four inches in diameter ; arrange about six of these one on top of the other, spreading between the layers a very little apricot jam that has been rubbed through a sieve ; mask over the outside with white royal icing (see recipe), put the timbal aside till it is cold, and the icing is firm and dry, then arrange all over it some button meringues (see recipe), sticking them to the cake

with a little royal icing ; garnish the top edge with tiny roses of royal icing, and stick in here and there strips of angelica or blanched and peeled pistachio nuts ; arrange the timbal on a paper on a dish, then fill it up with alternate layers of burnt almond, strawberry, and cinnamon



cream ices (' Book of Ices,' pages 11, 13, 22) ; smooth over the top and garnish, by means of a forcing bag and rose pipe, with garnishing cream (see recipe) mottled with a few drops of Marshall's Carmine. It may be garnished with spun sugar if liked, as in engraving. Serve for a dinner sweet or for luncheon, ball supper, &c.

### English Gooseberry Cream

#### *Crème de Groseilles Vertes à l'Anglaise*

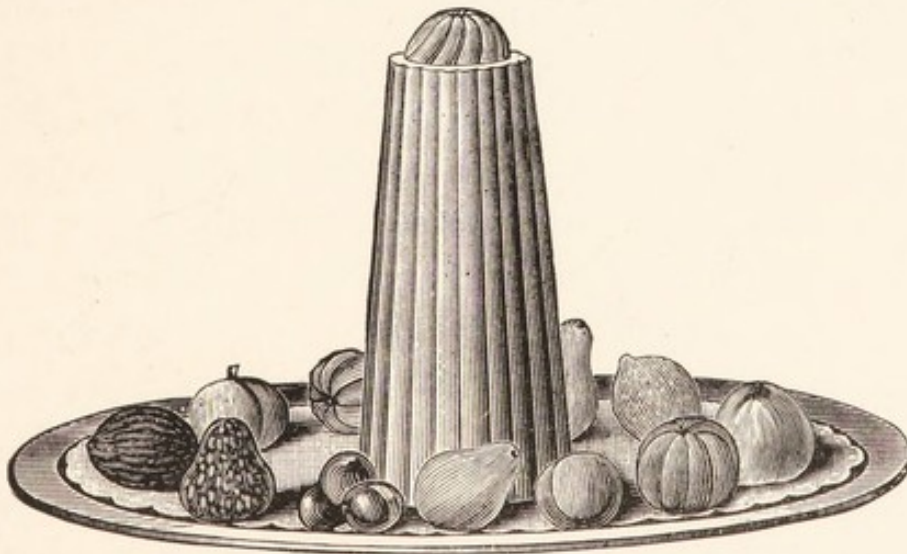
Take two pounds of fresh-gathered gooseberries, pick and cleanse them, and put them into a clean stewpan with six bayleaves, six ounces of castor sugar, and a pint of water ; let them boil to a pulp ; colour, if needed, with Marshall's Sap Green, and pass them through a fine hair sieve ; add to the purée when cold one and a half pints of thick cream that is sweetened with two ounces of castor sugar, and two wineglassfuls of Marshall's Kirsch Syrup may be

added ; pour it into the charged freezer and freeze it to a thick consistency ; then dish it up in a pile, surrounding it with little tiny button meringues (see recipe), or ratafia biscuits may be handed on a separate plate on a dish-paper. Serve for a sweet for dinner or luncheon.

### Fedora Bomb

#### *Bombe à la Fedora*

Prepare a purée of apples as below, and when cool freeze it and line a bomb mould, about a quarter of an inch thick, with it ; then fill up the centre of the mould with a Noyeau or Maraschino mousse mixture (see chap. iii.), put the cover on the mould and place it in the charged ice cave for about three and a half hours, during



which time turn it round occasionally ; when sufficiently frozen take out the mould, dip it into cold water, remove the cover, pass a clean cloth over the bottom to absorb any moisture, and turn out the bomb on a paper or napkin on to a cold dish. Garnish with small shapes of chocolate or coffee ice cream ('Book of Ices,' pages 12 and 13), and serve for a dinner or dessert ice.

APPLE PURÉE FOR FEDORA BOMB.—Take two pounds of good cooking apples, peel and slice them, and put them into a stewpan with one quart of water, the peel and juice of two lemons, a piece of crushed cinnamon about one inch long, one or two bayleaves, and six ounces of castor sugar; colour a pale salmon colour with Marshall's Carmine, boil all together into a purée, rub this through the tammy, and when cool partly freeze it; then mix it with half a pint of stiffly-whipped cream and a wine-glass of Silver Rays rum; refreeze and use.

### Fife Pudding

#### *Pouding à la Fife*

Put into a clean stewpan one and a half pints of new milk, with five ounces of castor sugar, one pounded vanilla pod, one inch length of whole cinnamon pounded, two bay leaves, and the finely-chopped peel of a lemon; bring to the boil, add to it two ounces of Brown & Polson's Corn Flour that has been mixed with one and a half gills of rose water; stir together till boiling, then wring it through a clean tammy cloth, set it aside till cold, pour it into the charged freezer, and freeze it to the thickness of a batter; add to it a pint of very stiffly-whipped cream, and six ounces of angelica that has been cut up into very tiny dice shapes and mixed with a wineglass of Kirsch syrup, a wineglass of Silver Rays (white) rum, and six or eight drops of almond essence; refreeze and put it into any pretty ice pudding mould; place this in the charged ice cave for about three hours, during which time turn it from side to side occasionally, then when sufficiently frozen dip the mould into cold water and turn out the pudding on to a dish on a dish-paper; garnish round the bottom of the shape with

cut rings of angelica and cherries that have been masked with boiled sugar (see recipe), and serve for a dinner ice.

### French Melon. Aubeis Sauce

#### *Melon à la Française. Sauce Aubeis*

Prepare two custards, one of pistachio ('Book of Ices,' page 19) and one of strawberry ('Book of Ices,' page 22), and freeze each separately. Take the melon ice-mould and line each half of it about half an inch thick with the frozen pistachio custard, and fill up the centre with the frozen strawberry custard; fix the parts of the mould together, and put it into the charged ice cave for three hours. When required turn out the ice in the usual way and serve it on a dish on a dish-paper, or arrange it on a border of frozen pistachio ice. Place round it some small frozen shapes of the strawberry and pistachio ices mixed, and garnish it with a few fern leaves. Serve with Aubeis sauce (see recipe) in a sauceboat, and use for a dinner or dessert ice.

### Fruits Suédoise

#### *Fruits à la Suédoise*

Pound together till into a pulp one quart of fresh mixed fruits, such as strawberries, raspberries, currants, cherries, and gooseberries; add to the purée one wine-glassful of brandy, one wineglassful of Silver Rays (white) rum, and the same quantity of Marshall's Maraschino and of Noyeau Syrup, also the juice of six lemons; put the peel of the lemons into a stewpan with half a pound of Marshall's Cane Sugar, pour over it one pint of boiling water, bring it again to the boil, then put it aside till cold and add it to the prepared fruits; colour it with Marshall's

Liquid Carmine; tammy it, and freeze it in the charged freezer till very dry; dish it up in a pile in a deep dish or bowl, cover it entirely with an iced macedoine of fruit (see recipe), and serve for dinner after a relevé, or for a sweet, in the latter case having some fancy cakes handed with it. It may also be served for a ball supper. It would be very effective served in an ice-bowl as Rhubarb à la Bismarck.

### Gastronome Gooseberry Water Ice

#### *Eau de Groseilles à la Gastronome*

Take three pints of picked raw fresh-gathered red gooseberries and pound them; add a few drops of Marshall's Carmine, half a pound of castor sugar, one and a half pints of water, and the juice of three oranges; rub the mixture through a hair sieve or tammy cloth, and pour the purée into a charged freezer; freeze it till somewhat dry; flavour it with a wineglassful of Silver Rays (white) rum and a wineglassful of rose water; refreeze it and put it into any suitable mould; place this in the charged ice cave for about three hours; then turn out the ice in the usual way on to a dish on a paper, and serve for dessert, or ball supper, or for tennis parties. George's Cheltenham Wafers should be handed on a separate plate.

### Gooseberry Cream Ice with Compote

#### *Crème de Groseilles Vertes au Compote*

Take one pound of fresh green gooseberries; pick, wash, and boil them with three-quarters of a pound of Marshall's Cane Sugar and half a pint of water; boil quickly into a purée, add a little of Marshall's Apple Green, and pass it through the tammy. When cool mix with

one and a half pints of whipped cream and freeze it in the charged freezer till dry; then arrange it in a pile in the centre of the ice bowl (see recipe for Bismarck Rhubarb), and serve round it a compote of gooseberries prepared as below. This is a nice sweet for dinner or luncheon.

COMPOTE OF GOOSEBERRIES FOR 'GOOSEBERRY CREAM ICE WITH COMPOTE.'—Put into a stewpan twelve ounces of Marshall's Cane Sugar, one and a half pints of water, and a little of Marshall's Apple Green; reduce to half the quantity; add one and a half to two pounds of picked and washed green gooseberries, and carefully boil without breaking them; put them aside on ice till cool, then use.

### Hanover Bomb

#### *Bombe à la Hanovre*

Put in a mortar two pounds of raw ripe stoned cherries, black for preference, one and a half pounds of raspberries, four figs, half a pound of peeled ripe melon, the pulp of



three tangerines, and the peels of the same that have been finely chopped, half a pound of castor sugar, and a quarter-pint of rose-water; pound these to a pulp, then

mix with one and a half pints of lemon cream ice ('Book of Ices,' page 17), and rub it through a tammy; colour with Marshall's Carmine, and partly freeze it in the charged freezer, add to it half a pint of stiffly-whipped cream, refreeze it, and with it fill a Kosiki ice mould; put this in the charged ice cave for three and a half to four hours, during which time turn it from side to side occasionally, then when ready to serve turn out the ice in the usual way on to a pedestal dish on a fancy paper, and garnish with little rose shapes of stiffly-whipped cream, as below. Serve for a dessert or dinner ice.

CREAM FOR HANOVER BOMB.—Take half a pint of whipped cream, sweeten it with one and a half ounces of castor sugar, add a good pinch of ground cinnamon, the seeds from a vanilla pod, and a few drops of Marshall's Carmine; put this into a forcing bag with a large rose pipe and force it out into the desired shapes.

### Hugo Bomb

#### *Bombe à la Hugo*

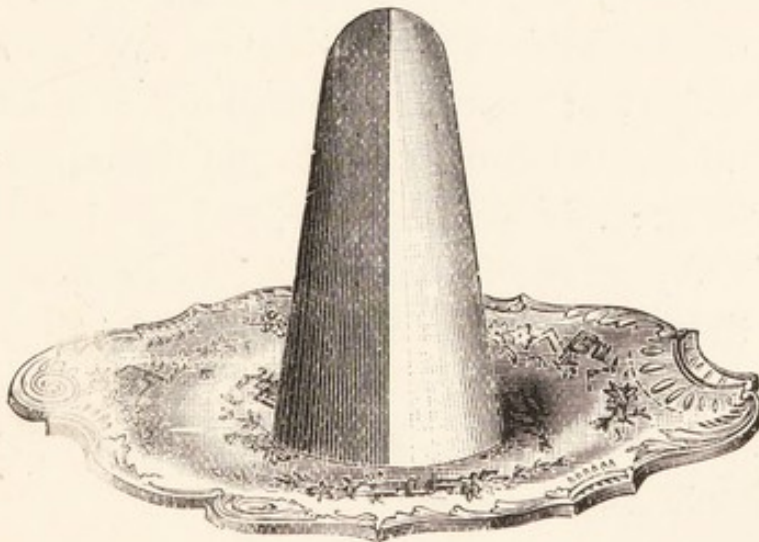
Take a tinned or peeled fresh pineapple, and pound it into a pulp with four peeled ripe bananas, the pulps of two oranges and two lemons, a split vanilla pod and the finely-chopped peel of the lemons and oranges; mix with it one and a half pints of custard ('Book of Ices,' pages 6 and 7) into which four ounces of castor sugar have been mixed, and enough of Marshall's Apricot Yellow added to make it a nice yellow colour; rub it through a tammy cloth, pour it into the charged freezer, and freeze it to the thickness of a batter, add to it one pint of stiffly-whipped cream, the contents of a small bottle of vanilla essence, a wineglassful of Maraschino liqueur, and three ounces of blanched and finely-

chopped Jordan almonds ; refreeze it, put it into any pretty bomb mould, a tall one for preference, place the mould in the charged ice cave for three and a half to four hours, during which time turn it from side to side so that the ice becomes evenly frozen ; then turn out the bomb in the usual way on a fancy paper on a dish, and serve for a dinner sweet or for dessert. This can be garnished with spun sugar (see recipe) and maidenhair fern leaves.

### Inez Bomb

#### *Bombe à l'Inez*

Line a plain or fancy bomb mould about an inch thick one half side with chocolate and one half with white coffee ice creams ('Book of Ices,' pages 12 and 13), then fill up the centre with a cream prepared as below ; put the mould into the charged ice cave for three and a half to four hours, during which time turn it occasionally ; then when suf-



ficiently frozen turn out the bomb in the usual way and arrange it on a dish-paper or folded napkin on a dish. It may be garnished with any nice fresh or dried fruits that have been masked with boiled sugar (see recipe) ; serve for a dinner sweet or for dessert.

CREAM FOR CENTRE OF INEZ BOMB.—Mix with one and a half pints of single cream two and a half ounces of castor sugar, one and a half large wineglassfuls of Maraschino syrup, a wineglass of Silver Rays rum, a teaspoonful of vanilla essence, two ounces of preserved ginger cut up in tiny square pieces, and two ounces of any other nice dried fruits; colour with a few drops of Marshall's Carmine to make it a salmon colour, freeze dry, and use.

### Irish Cream

#### *Crème à l'Irlandaise*

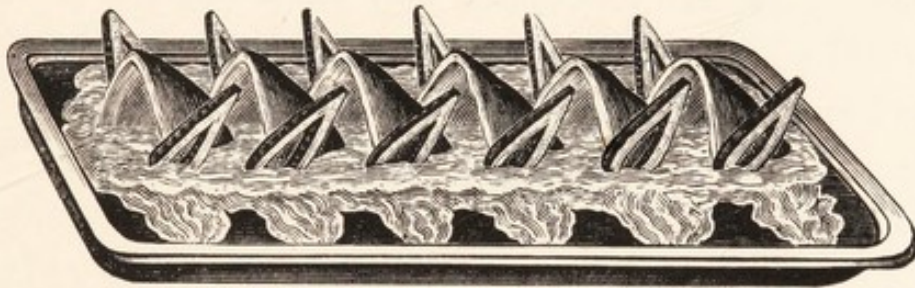
Take three pints of raw ripe black currants, half a pint of raspberries, half a pint of red gooseberries, half a pound of Marshall's Cane Sugar, and two wineglassfuls of port wine; pound them into a purée, then rub through a sieve or tammy and mix with one and a half pints of cream; colour with a few drops of Marshall's Carmine, add a teaspoonful of Marshall's Vanilla Essence, and pour it into the charged freezer; freeze it somewhat dry, then add to it a quarter pound of chopped pineapple and one ounce of dried sweet cocoanut; mix well together, add a wineglassful of Marshall's Noyeau Syrup, and put it into any fancy mould; set it for three hours in the charged ice cave, then turn it out in the usual way on to a dish on a paper, and serve for a sweet for dinner, luncheon, &c. George's Cheltenham Wafers should be handed with it.

### Leiningen Melon

#### *Melon à la Leiningen*

Remove the peel from a nice hothouse melon and cut the fruit into halves; cut from these some slices, leaving a

small portion for use as below, and place them in a clean sauté pan or tin; dust them over with castor sugar and a little ground ginger that have been mixed together and then rubbed through a sieve, then sprinkle with Marshall's Maraschino Syrup that is coloured red with Marshall's Liquid Carmine, and set the tin on ice till the melon is quite cold. Prepare a Bergamot water ice ('Book of Ices,' page 25) and partly freeze it; chop up the remaining melon and add about six ounces of it to



one pint of the ice; refreeze it quite dry, and arrange it on the dish in the form of a bed or a border; place the slices of melon on it as shown in engraving, and garnish it with cooked Genoise paste (see recipe) that has been stamped out with a heart-shaped cutter and spread over one side with a little smooth apricot jam and then dipped into a little finely-chopped blanched pistachio nuts; arrange here and there by means of a bag and pipe some whipped cream flavoured with vanilla essence, and serve for a dinner sweet or for luncheon &c.

### Lemon Ice Timbal with Fruits

#### *Timbale de Citron aux Fruits*

Prepare one pint of lemon water ice (see recipe), freeze it quite dry and fill up a special timbal mould with it; put it on the bottom of the charged ice cave for about two

and a half hours, then when ready to use turn out the shape in the usual way on to a dry cloth ; arrange it on the dish on which it is to be served, and fill up the centre with a macedoine of fruit prepared as below. Serve for a sweet for dinner, luncheon, &c.

FRUITS FOR LEMON ICE TIMBAL.—Put in a stewpan four ounces of water, half a pound of Marshall's Cane Sugar, a strip of cinnamon about one inch long, the peel of one lemon, and two bayleaves ; colour with Marshall's Liquid Carmine, and let the syrup boil for about ten minutes ; then add to it a quarter of an ounce of Brown and Polson's Corn Flour that is mixed with a little rose or orange-flower water ; stir together till reboiling ; then strain it, and when cool flavour it with Marshall's Kirsch or Maraschino Syrup, brandy, &c. ; leave it till cool, then mix with any kind of fresh-gathered ripe fruits (or preserved fruit may be used), first picking them free from stalks. If cherries are used they should be stoned, and the kernels used with the fruits ; strawberries, if large, can be cut into three or four pieces ; apricots, peaches, pineapple, melon, and bananas should be sliced, and set on ice till quite cold, then used.

### Louise White Currant Cream

#### *Crème de Groseilles Blanches à la Louise*

Take two quarts of fresh-gathered ripe white currants, pick them, and pound them with half a pound of castor sugar and four peeled raw ripe bananas ; then add enough ground ginger to cover a threepenny piece. Prepare one pint of custard ('Book of Ices,' pages 6 and 7) and mix the fruit into it ; rub it through a tammy cloth, and freeze it in the charged freezer to the consistency of a batter ; add to it a wineglassful of Silver Rays (white) rum

and half a pint of stiffly-whipped cream ; refreeze it, and put it into any fancy ice mould ; place this in the charged ice cave for two and a half to three hours, during which time turn the mould occasionally ; then when ready to serve turn out the ice in the usual way on a dish-paper on a dish, and serve for a dinner or dessert ice. George's Cheltenham Wafers should be handed with it on a separate plate.

### Marion Bomb

#### *Bombe à la Marion*

Put three pints of freshly-gathered red currants and half a pint of raspberries from which the stalks have been removed into a stewpan with one pint of water and six ounces of castor sugar ; colour with Marshall's Carmine, add six pounded cloves, a strip of crushed cinnamon about one and a half inches long, four peeled bananas, and four ripe green figs ; simmer it into a purée, then rub it through a tammy cloth, and when cold flavour it with a wineglassful of Silver Rays rum, a quarter of a pint of rose-water, and a dessertspoonful of vanilla essence ; mix with it one pint of stiffly-whipped cream and pour the mixture into the charged freezing machine ; freeze it to the thickness of a paste, then put it into a fancy bomb mould that has been lined with the jelly, prepared as below, and shredded blanched almonds ; place the mould in the charged ice cave for two and a half to three hours, turning the shape occasionally, then turn out the bomb in the usual way on a dish on a fancy dish-paper, and serve for a dinner or dessert ice, or for ball supper, &c.

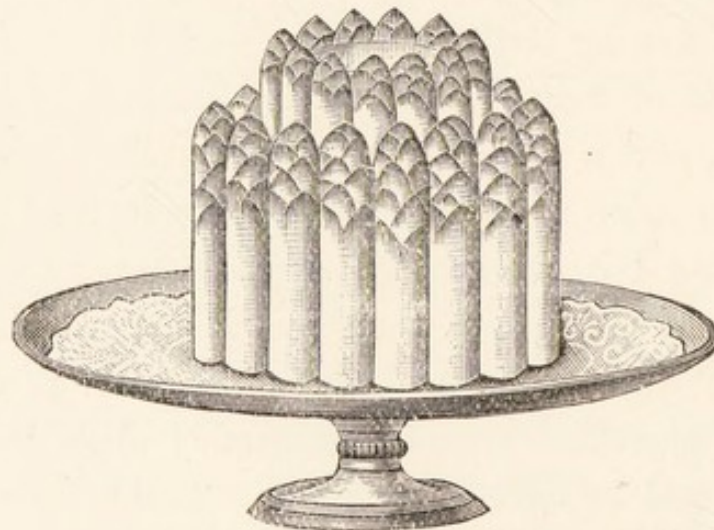
JELLY FOR LINING MARION BOMB.—Put into a stewpan one pint of freshly-gathered raspberries with half

a pint of water, and one and a half ounces of castor sugar, colour it with Marshall's Carmine and boil it to a purée, then dissolve in it half an ounce of Marshall's Finest Leaf Gelatine, and rub it through a tammy. If fresh fruits are not obtainable, take a pint bottle of the preserved fruits, warm them, add the colouring, and dissolve the gelatine in them. When tammied and cool pour the mixture into the shape to be used, and turn it about on crushed ice till it is completely coated, then sprinkle over this some finely shredded blanched Jordan almonds, setting them to the shape with more of the jelly.

### Marcelle Pudding

#### *Pouding à la Marcelle*

Put into a stewpan one and a half pints of cream, one and a half ounces of castor sugar, and stir into it the chocolate mixture prepared as below, with half a pound of



finely-chopped skinned walnuts, one wineglassful of brandy, and one wineglassful of Kirsch liqueur or syrup; freeze it in the charged freezer to a semi-solid consistency, mix with it half a pint of stiffly-whipped cream, then put

it into a fancy mould that has been lined about a quarter inch thick with pistachio ice cream ('Book of Ices,' p. 19); put the shape in the charged ice cave for about three hours, then turn out the pudding on a dish-paper on a dish, and use for a dinner or dessert ice.

PURÉE FOR MARCELLE PUDDING.—Take a quarter-pound of Fry's powdered Caracas chocolate, put it into a stewpan with two ounces of castor sugar and three-quarters of a pint of water; stir it till boiling, simmer it for about ten minutes on the side of the stove, then set it aside till cool; add to it half a teaspoonful of vanilla essence, and use as instructed.

### Mercedes Bomb

#### *Bombe à la Mercedes*

Place a bomb mould in a charged ice cave for about fifteen minutes, then remove it, take off the lid and line the inside of the mould about a quarter of an inch thick with biscuit ice cream, prepared as below; return the mould to the cave and let the ice get set, then fill up the centre with a chocolate mousse mixture (see recipe, Chapter III.), put on the cover and replace the mould in the ice cave; let it remain there for three and a half to four hours, then dip it into cold water and turn out the ice on a cold dish. Pour over it chocolate sauce (see recipe), and serve for a dinner sweet.

BISCUIT CREAM FOR MERCEDES BOMB.—Take half a pound of ratafias and half a pound of sponge biscuits, pound them together and rub through a fine wire sieve, mix the crumbs thus made with a pint and a half of cream, a wineglassful of Maraschino, a wineglassful of brandy, a saltspoonful of vanilla essence, and two ounces

of castor sugar ; let this remain for about a quarter of an hour, then put into the freezer, freeze dry, and use as directed above.

### Mexican Timbal

#### *Timbale à la Mexicaine*

Put into a stewpan one quart of milk, the finely-cut peel of six large lemons, half a pound of cane sugar, a stick of vanilla pod split, and one blade of mace ; bring to the boil, then simmer it for about ten minutes, and mix it on to ten raw yolks of eggs, stir over the fire till it thickens, and put it aside till cold ; add to it the strained juice of one lemon and the purée from two large ripe bananas, and rub it through a tammy cloth or fine hair sieve ; add to it then a wineglass of Kirsch syrup, half a wineglass of brandy ; freeze to a thick batter ; then add a quarter of a pound of cut dried fruits, such as preserved ginger, pineapple, greengages, apricots, and cherries, and half a pint of unsweetened cream that is whipped very stiff ; refreeze it to a solid consistency, put it into a timbal mould and freeze it in the charged ice cave for three and a half to four hours, then turn it out in the usual way on a paper on to a dish, garnish the top of the shape by means of a forcing bag and a large rose pipe with stiffly-whipped cream, that is sweetened and flavoured with vanilla essence, colouring one-third part of it with a few drops of Marshall's Carmine, another third with a few drops of Marshall's Sap Green, and leave the other part plain. This makes an excellent ice for dinner or luncheon.

## Monte Cristo Pudding

### *Pouding à la Monte-Cristo*

Put one pint of new milk into a stewpan with three ounces of castor sugar, one split vanilla pod, the peel of one lemon, a dust of ground cinnamon, two bayleaves, and a pinch of ground ginger; bring this to the boil, then let it infuse for fifteen minutes in a bain-marie. Put into a basin ten raw yolks of eggs and stir the prepared milk on to them; put the mixture into a stewpan and stir it over the fire till it thickens, then rub it through a clean tammy-cloth, and leave it till cool; flavour it with a teaspoonful of



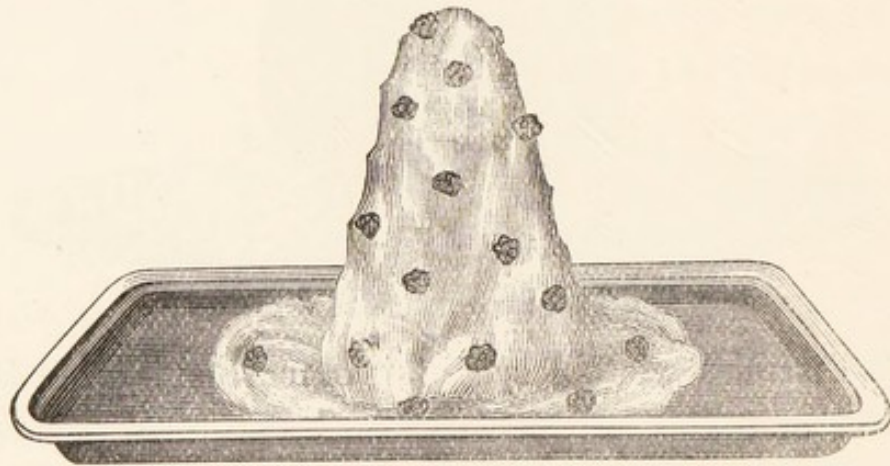
vanilla essence, two tablespoonfuls of maraschino, one tablespoonful of orange-flower water, and one tablespoonful of Marshall's Noyeau Syrup; put the mixture into the charged freezer and partly freeze it, add three-quarters of a pint of stiffly-whipped cream that is mixed with a teaspoonful of castor sugar, four ounces of cut-up dried fruits, and one ounce of dried sweet cocoanut; refreeze it and put it into a melon mould, place this in the charged ice cave for three and a half to four hours, during which time turn the mould occasionally; then, when frozen, turn out the ice in the usual way on to a dish, sprinkle over it some

finely-shredded blanched pistachio nuts and almonds; surround the pudding entirely with spun sugar (see recipe); sprinkle this with the pistachio and almond garnish, and serve.

### Monte Carlo Violet Ice

#### *Glace de Violettes à la Monte Carlo*

Take one quart of single cream, sweeten it with four ounces of castor sugar, flavour it with the seeds taken from the insides of two split vanilla pods, one and a half gills of rose water, one large tablespoonful of Maraschino liqueur and one tablespoonful of Marshall's Vanilla Essence; pound half a pound of crystallised violets into a paste and mix it with the cream, add enough of Marshall's Damson Blue to colour to the desired shade (first mixing



the colour into a smooth paste with a little milk) and rub all through a clean tammy cloth; pour the mixture into the charged freezer, freeze it to the consistency of a very thick batter, then put it into a long bomb mould; place this into the charged ice cave for three and a half to four hours, then turn out the ice in the usual way on a dish-paper on to a dish; garnish with snow cream (see recipe) or with spun sugar (see recipe) and press into the spun sugar or

snow cream, as shown in engraving, some of the crystallised violets, and serve for dinner or dessert. Have George's Cheltenham Wafers handed on a separate plate.

### Moscovite of Fruits with Vanilla Cream

#### *Moscovite de Fruits au Crème Vanille*

Take half a pound of ripe raspberries, half a pound of red currants, and six ounces of castor sugar; pound all together; then mix with three-quarters of a pint of warm water in which rather better than half an ounce of Marshall's Finest Leaf Gelatine has been dissolved and to which has been added the juice of one large lemon and a wineglass of Marshall's Maraschino Syrup; pass this through the tammy, add a little of Marshall's Liquid Carmine, and pour it into a jelly or other mould; place this in the charged ice cave for one and a half hours, then dip the mould into tepid water and turn out the shape on to a dish; garnish with whipped cream that is sweetened and flavoured with vanilla, or serve the cream separately.

### Murietta Bomb

#### *Bombe à la Murietta*

Put a bomb mould in the charged ice cave for about half an hour, then line it about one and a half inches thick with brown bread cream ice ('Book of Ices,' page 11), and fill up the centre with the custard as below, put on the cover, and place the mould in the charged ice cave for three and a half to four hours, during which time give it an occasional turn round; when the ice is frozen dip the mould into cold water, turn out the bomb on to the dish on which it is to be served, pour round the base of it some

iced purée, prepared as below, and serve for a dinner or luncheon sweet.

CUSTARD FOR CENTRE OF MURIETTA BOMB.—Take three-quarters of a pint of new milk or cream, and put in it two bayleaves, four cloves, a strip of cinnamon about one inch long, and one ounce of castor sugar; bring to the boil, stir it on to three raw yolks of eggs, return it to the stewpan and stir it on the fire till the mixture thickens, then rub it through a clean tammy cloth, and when cool add to it two tablespoonfuls of orange-flower water, a few drops of Marshall's Carmine, a teaspoonful of vanilla essence, a tablespoonful of Silver Rays rum, and half a wineglass of Kirsch liqueur or syrup; pour the mixture into the freezing machine and freeze it to the consistency of a batter, then add half a pint of whipped cream, one ounce of preserved ginger, half an ounce of dried pineapple, and two dried greengages, cutting all these up into the tiniest square pieces; refreeze and use as instructed.

PURÉE FOR SERVING ROUND MURIETTA BOMB.—Take four peeled bananas, one slice of pineapple about two inches thick, the juice of one lemon and of three oranges, two tablespoonfuls of apricot jam, a few drops of Marshall's Carmine, one ounce of castor sugar, and one wineglassful of Marshall's Maraschino or Noyeau Syrup, pound together, rub the purée through a fine hair sieve, set it aside on ice till quite cold, then use.

### Musgrave Bomb

#### *Bombe à la Musgrave*

Pound two pounds of black-heart cherries from which the stones have been removed, mix them with half a pint of Marshall's Maraschino Syrup, the pulp of three lemons,

and three ounces of castor sugar; colour with Marshall's Liquid Carmine, and rub through a fine hair sieve. Put into a stewpan half a pint of hot water, dissolve in it half an ounce of Marshall's Finest Leaf Gelatine, then strain it off, set it aside till cool, and stir into it the purée of cherries; place a long plain or fluted bomb mould on some crushed ice, and line it with the purée, turning the mould all the time till the mixture is set. Prepare some frozen cream, as below, and with it fill up the inside of the mould, fix on the cover, and place the mould in the charged ice-cave for three hours; then, when ready, turn out the bomb in the usual manner on a paper on a dish, garnish it with little fancy shapes of the frozen cream, and serve for a dinner or luncheon sweet with George's Cheltenham Wafers.

CREAM FOR INSIDE MOULD AND LITTLE SHAPES.—Take one pint of single cream, six tablespoonfuls of Kirsch liqueur, or Marshall's Kirsch Syrup, the finely-chopped peel of one lemon, one ounce of finely-chopped or ground almonds, and one tablespoonful of brandy; mix together, freeze, and use.

### Muscatel Pudding

#### *Pouding aux Raisins Muscats*

Take one and a half pounds of stoned muscatels and put them in a pint and a half of milk or cream with two split pods of vanilla, the peel of two lemons, and four and a half ounces of castor sugar; bring to the boil, stand it in the bain-marie to infuse for about half an hour; then strain off and mix the milk on to twelve raw yolks of eggs, return it to the stewpan and stir it in the bain-marie till it thickens, then strain it; pound the muscatels in the

mortar with two ounces of preserved ginger, mix in the juice of two lemons and two tablespoonfuls of orange-flower water, add the custard, and rub it all together through the tammy or hair sieve; when cold, partly freeze it in the charged freezer, add one pint of lightly-sweetened whipped cream, and a gill of sparkling Moselle or champagne, a wineglass of brandy, and a quarter of a pound of muscatels cut up fine and freed from pips; refreeze it, then put it in a fancy pudding mould, first colouring a part of the custard with a little of Marshall's Liquid Carmine to ornament the top part of the mould, which will give it a pretty appearance; place the mould in the charged ice cave for about three and a half hours, then when frozen turn the pudding out in the usual way, arrange it on a dish, and serve with Aubeis sauce (see recipe) round.

### Naples Pudding

#### *Pouding à la Naples*

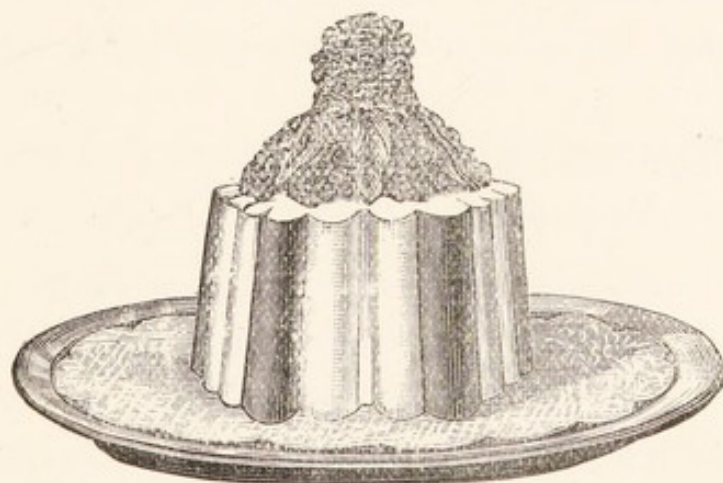
Mix together in a basin till smooth ten raw yolks of eggs, four and a half ounces of castor sugar, and as much ground cloves as will cover a threepenny piece; add to it by degrees one and a half pints of new boiling milk which has been thickened with one and a half ounces of Brown and Polson's Corn Flour; put it into a stewpan and stir it over the fire till the custard thickens, then wring it through the tammy cloth, set it aside till cold, and mix with it a wineglassful of Silver Rays rum and a wineglassful of sherry; pour it into the charged freezer and freeze it to the consistency of a thick batter; then add to it three-quarters of a pint of stiffly-whipped cream and four whites of eggs that have been whipped stiffly and mixed with two ounces of Marshall's Cane Sugar that has been boiled with two

ounces of water for five minutes ; refreeze the mixture, add to it one ounce of angelica, one ounce of dried cherries, one ounce of preserved ginger, all cut up into tiny dice pieces, and three ounces of vanilla biscuit crumbs ; colour the mixture a pale salmon shade with Marshall's Liquid Carmine ; put it into a fancy ice mould and freeze it in the charged ice cave for three and a half hours ; turn out the pudding in the usual way and dish it up on a dish on a fancy paper. Serve for dinner or luncheon, or for a dessert ice.

### Nelson Greengage Cream

*Crème de Prunes de Reine Claude à la Nelson*

Take one quart of stoned pounded greengages, crack the stones, remove the kernels, and pound them with two ounces of castor sugar and a split vanilla pod, and add this to the pounded fruit, with half a pint of unsweetened custard



(‘Book of Ices,’ pages 6 and 7), and rub the purée through a fine hair sieve. Mix one and a half pints of thick cream with eight tablespoonfuls of Marshall's Kirsch Syrup ; add the prepared fruit purée to it ; colour it with Marshall's Sap Green, and pour it into the charged freezer and freeze

it to the consistency of a thick batter; add the whites of four raw eggs that have been stiffly whipped with a pinch of salt, then mixed with two ounces of Marshall's Cane Sugar that has been boiled for five minutes with one ounce of water; refreeze; then put the ice into a fancy mould and freeze it in the charged ice cave for three and a half to four hours, turning the shape occasionally from side to side while freezing; when ready to serve dip the mould into cold water and turn out the ice in the usual way on to a dish on a dish-paper, garnish the top with stiffly-whipped cream prepared as below, and serve for a sweet for a dinner party.

CREAM FOR GARNISHING NELSON GREENGAGE CREAM.—Whip stiffly one pint of thick cream, sweeten it with two ounces of castor sugar, add as much ground ginger as will cover a threepenny piece, two ounces of very finely chopped crystallised angelica, and a teaspoonful of Marshall's Vanilla Essence; mottle it with Marshall's Sap Green, and put it into a forcing bag with a large rose-pipe, and use.

### Nougatine with Almond Cream

#### *Nougatine au Crème d'Amandes*

Line a well-oiled charlotte mould with nougat paste (see recipe) about a quarter-inch thick, pressing the paste well inside with an oiled lemon. When somewhat cool remove the nougat from the tin, take some more of the paste, roll it out on a well-oiled slab, and work it into the form of a stick about the thickness of a finger; then whilst warm cut it into lengths of three to four inches and form them as near as possible to the shape shown in engraving; stick these pieces here and there on the outside of the nougat case, using boiled sugar

(see recipe) for the purpose; put it aside till quite cold, then mask it over with Vienna chocolate icing (see recipe), and sprinkle it here and there with baked chopped almonds. Place the case on a dish on a paper and fill up



the inside with almond ice prepared as below, garnishing the top with coloured cream prepared as below. Serve for a dinner or luncheon sweet, or for a ball supper. The nougat case could be prepared a day or two before wanted for use.

**CREAM FOR GARNISHING TOP OF NOUGATINE.**—Take half a pint of stiffly-whipped cream, mix with it one and a half ounces of castor sugar and a few drops of Marshall's Vanilla Essence; divide it into two parts, colour one with a few drops of Marshall's Carmine and the other with a few drops of Marshall's Sap Green; then use by means of two bags and pipes.

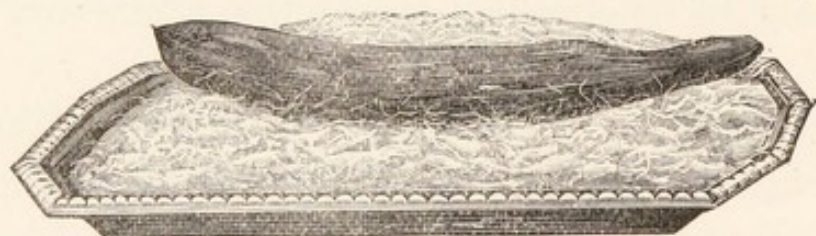
**ALMOND CREAM ICE FOR NOUGATINE.**—Take one and a half pints of single cream and flavour it with a wineglassful of cooking brandy and a wineglass of Kirsch liqueur; add two and a half ounces of castor sugar, a teaspoonful of Marshall's Vanilla Essence, and six or eight drops of

Marshall's Almond Essence ; put it into the charged freezer and freeze it to the consistency of a thick batter ; mix in it a quarter-pound of almonds that have been blanched, skinned, chopped finely, and baked till a nice deep golden colour ; refreeze it till quite dry, then fill up the nougatine with it. This cream is excellent when moulded, and is suitable for a dinner or dessert ice.

### Parisian Cucumber Cream

#### *Crème de Concombres à la Parisienne*

Peel one large or two small cucumbers, remove the seedy parts, then chop it up and put it into a stewpan with one and a quarter pints of water, half a pound of Marshall's Cane Sugar, and the finely-cut peel of six lemons ; bring to the boil, and when cool mix with the strained juice of the lemons ; colour with a little of Marshall's Sap or Apple Green and rub it through the tammy ;



flavour it with a wineglassful of Maraschino or Noyeau liqueur, half a pint of thick cream, and a teaspoonful of Marshall's Vanilla Essence ; freeze it in the charged freezer to the consistency of a batter ; mix in it two ounces of finely-chopped angelica and two ounces of finely-chopped pistachio nuts, refreeze, and with it fill a cucumber mould ; place this in the charged ice cave for two and a half to three hours ; then turn out the cucumber, arrange it on some nougat paste formed to suit the shape of the ice and

which has been placed on a dish on a dish-paper, garnish with blanched pistachio nuts that have been steeped in boiled sugar (see recipe), and, if liked, some spun sugar (see recipe) may be arranged round the ice; sprinkle over a few shredded pistachio nuts, and serve for dinner or dessert ice.

### Parisian Melon Slices

#### *Tranches de Melon à la Parisienne*

Take a nice ripe melon, remove all the peel and cut the fruit into slices about a quarter-inch thick; place these into a saucepan; sprinkle over them some mixed ginger and castor sugar prepared as below, put a paper over and place the pan aside for about one hour; then sprinkle the fruit well with a wineglass each of Maraschino liqueur and brandy, dish up *en couronne* on a border of ginger-water ice ('Book of Ices,' page 26), and serve for a sweet for dinner or luncheon, &c.

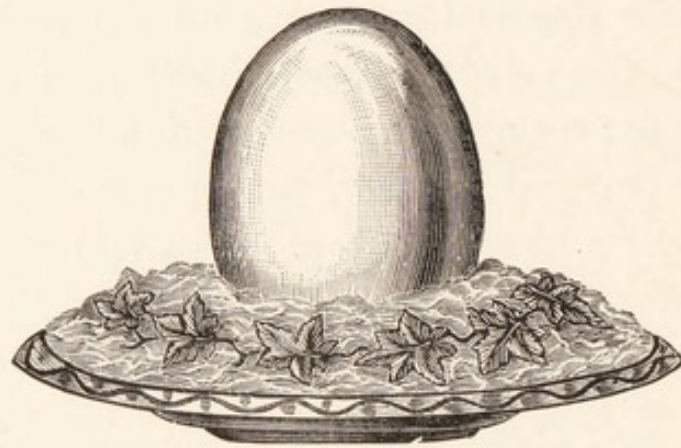
SUGAR AND GINGER FOR MELON.—Take a quarter of a pound of castor sugar, a saltspoonful of ground ginger, and two ounces of candied ginger that has been cut into tiny square pieces; mix the sugar and ground ginger well together and sprinkle it over the melon, then sprinkle it with the candied ginger.

### Parisian Walnut Cream

#### *Crème de Noix à la Parisienne*

Put in a mortar half a pound of blanched Jordan almonds, four whole bitter almonds and half a pound of walnuts freed from skin; pound all together with five ounces of castor sugar and a split pod of vanilla; add one and a half pints of unsweetened custard ('Book of Ices,' pages 6 and 7), and rub all through a fine wire sieve; then when

cold pour the mixture into the charged freezer and freeze it to the consistency of a batter ; add to it a wineglassful of brandy, a wineglassful of sherry, one pint of stiffly-whipped cream that has been sweetened with one and a half ounces of fine castor sugar, and two ounces of blanched and skinned almonds that have been finely chopped and then baked a nice golden colour ; refreeze the mixture and put it into an egg mould, tie it up, place it in the charged ice



cave for three and a half to four hours, during which time turn it about so that the ice becomes evenly frozen ; then when ready to serve dip the mould into cold water and turn out the ice in the usual way on a paper on to a dish ; garnish round the bottom with whipped cream that is mottled with Marshall's Carmine, using a forcing bag and large rose-pipe for the purpose ; place in this at regular intervals some small artificial vine leaves, and serve for a dinner or dessert ice. George's Cheltenham Wafers should be handed on a separate plate.

### Pineapple Cream and Lemon Water Ice

*Crème d'Ananas et Eau de Citron*

Put a pineapple mould into the charged ice cave for about a quarter of an hour, then open it and line the top

with pistachio ice cream ('Book of Ices,' page 19) about one inch thick, line the remainder of the mould with a well-frozen pineapple ice ('Book of Ices,' page 19), and fill up the centre with lemon-water ice ('Book of Ices,' page 27); close up the mould and place it in the charged ice cave for three and a half to four hours, during which time turn it occasionally so as to get the ice evenly frozen. When ready to serve, take out the mould and dip it quickly into some cold water, turn out the ice on to a cloth to drain, and then arrange on a dish on a paper, and garnish round it with small assorted shapes of the lemon-water ice. Serve for a dinner or dessert ice.

### Portland Bomb

#### *Bombe à la Portland*

Prepare two custards for this ice, one of banana, as below, and one of cinnamon ('Book of Ices,' page 13). Line a bomb mould about one inch thick with the banana custard, and fill up the centre with the cinnamon custard; place the cover on the mould and put it into the charged ice cave for three to four hours, during which time turn it round now and again so that the ice becomes evenly frozen; when ready to serve dip the mould into cold water, pass a clean cloth over the bottom to absorb any moisture, and turn out the ice on to a dish; garnish it with a compote of strawberries or any other nice fruit that has been freed from the stalks, and mixed with a little Maraschino syrup, and kept on ice for a little time, then coloured with a few drops of Marshall's Carmine. Serve for dinner or dessert.

BANANA CUSTARD FOR PORTLAND BOMB.—Boil one and a quarter pints of milk with two ounces of castor sugar, and

a split vanilla pod ; then remove the pod and stir the milk on to eight raw yolks of eggs ; return it to the pan, and stir it over the fire till the mixture thickens ; then add to it the purée of six large ripe bananas, the juice and pulp of three oranges and two lemons, a large tablespoonful of apricot jam, a wineglass of Maraschino syrup, a few drops of Marshall's Carmine, and a saltspoonful of Marshall's Apricot Yellow ; rub all through a tammy, then, when cool, partly freeze it ; add two and a half gills of stiffly-whipped cream, refreeze and use.

### Portuguese Bomb

#### *Bombe à la Portugaise*

Prepare a peach ice, as below, freeze it in the charged ice machine to a thick consistency, and add to it three or four tablespoonfuls of stiffly-whipped cream that has been lightly sweetened, a wineglassful of Kirsch syrup, and the same of Silver Rays rum ; refreeze, and then line a bomb mould with it, fill up the centre of the mould with frozen Kirsch cream ('Book of Ices,' page 16), cover up the mould, and freeze it in the charged ice-cave for three and a half to four hours, then dip the mould into cold water and turn out on a cloth. Dish up and garnish with small fancy shapes of Kirsch cream, spun sugar (see recipe), and dried fruits or maidenhair fern. Serve for a dinner or dessert ice.

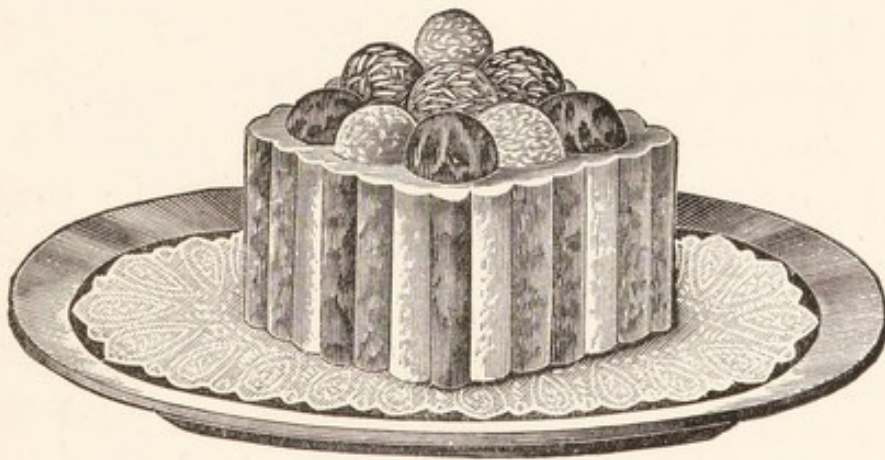
PEACH ICE FOR PORTUGUESE BOMB.—Take six large or twelve small ripe peaches, peel them, and add to them six ounces of castor sugar, and the juice of four oranges and one dozen skinned and stoned grapes ; crack the peach stones, pound the kernels, and add them to the fruit ; then add one and a half pints of cold water, colour

with a few drops of Marshall's Carmine, half a saltspoonful of Marshall's Apricot Yellow, add a wineglassful of Kirsch syrup and half a wineglass of brandy; tammy and finish as instructed above.

### Pudding with Fruits, No. 1

#### *Pouding aux Fruits*

Put into a stewpan a good pint of new milk, a split vanilla pod, three ounces of castor sugar, and the chopped peel of a lemon; bring this to the boil, cover up the pan, and place it on the side of the stove for ten minutes; then mix the boiling milk (from which the vanilla pod has been removed) on to ten raw yolks of eggs and a teaspoonful of vanilla essence; put it back into the stew-



pan and stir it over the fire till the mixture thickens, tammy it, and when cool partly freeze it in the charged freezer, add to it half a pint of stiffly-whipped sweetened cream, half a wineglass of brandy, and a wineglassful of Marshall's Maraschino Syrup; refreeze it, add to it four ounces of any kind of finely-cut dried fruits, then put it into a Succès mould and freeze it in the charged ice cave for three and a half to four hours. When sufficiently

frozen turn out the pudding in the usual way on to a clean cloth, arrange it on a paper or serviette on a flat dish, and serve for a dinner or dessert ice.

### Pudding with Fruits, No. 2

#### *Pouding aux Fruits*

Put into a stewpan one and a half pints of new milk or cream, the very finely-chopped peel of one large lemon—from which the pith has been entirely removed—four ounces of castor sugar, a split vanilla pod, and a piece of cinnamon about one inch long, crushed up. Place the pan on the fire and bring the mixture to the boil; then let it simmer for about ten minutes. Put into a basin ten raw yolks of eggs and stir them well together; then mix the milk with the flavouring on to them by degrees and return the mixture to the stewpan; stir it on the fire till it is thick like cream, then take up and rub it all through a hair sieve or, better still, a tammy cloth. Put the custard aside till cold, then pour it into the charged freezer and freeze it to the thickness of a batter. Mix with it half a pint of very stiffly-whipped cream that has been sweetened with a quarter of an ounce of castor sugar and about five ounces of very finely cut-up dried fruits, such as cherries, preserved ginger, greengages, pineapple, apricots, &c., all mixed together, and flavoured with a wineglassful of Marshall's Silver Rays (white) rum, half a wineglass of brandy, a teaspoonful of Marshall's Vanilla essence, and two tablespoonfuls of rose water. Refreeze the mixture till dry and put it into any fancy ice pudding mould. Knock the shape on the table so that the ice sinks well into the shape; close it up, put it into the charged ice cave for three and a half hours; then, when

frozen, dip the mould into cold water, turn out the pudding in the usual way on to a dish on a dish-paper, and use for a dinner or dessert ice.

### Princess Basket

#### *Corbeille à la Princesse*

Take a basket mould as in engraving, and put it into a charged ice cave for about half an hour before arranging the various custards in it; remove the top of the mould, but leave it in the mouth of the cave while putting in the ice, otherwise this may run and spoil the arrangement of the colours; fill the spaces in the top of the mould which represent cherries or strawberries with a strawberry cream



ice ('Book of Ices,' page 22), the apples and pears with Pistachio ice ('Book of Ices,' page 19), and for the grapes use a little vanilla ice ('Book of Ices,' page 23), or Maraschino ice ('Book of Ices,' page 17), coloured lightly with Marshall's Damson Blue; fill the pomegranate also with the latter ice, which has been made a somewhat deeper red than the strawberry cream ice with Marshall's Cherry

Red. When the top part of the mould is complete, fill up the bottom part with layers of the different ice creams, arranging them as evenly as possible; place the top on carefully, and let the mould remain in the cave for about two and a half hours, during which time give it an occasional turn so that the ice will be thoroughly frozen through. When ready to serve dip the mould into cold water, pass a cloth over the bottom to absorb any moisture, then have a dish with a serviette or paper ready; take off the bottom part of the mould, place the ice carefully on the dish, then remove the top of the mould, take out the pegs, and open the side pieces and remove them. A few tiny fern leaves can, if liked, be used to garnish the ice. Serve for a dinner sweet or for a dessert ice. A large sized mould would be sufficient for twelve to fourteen people.

### Princess Christian Timbal

#### *Timbale à la Princesse Christian*

Brush over a special timbal mould with warm butter, and dust it over with castor sugar and fine flour mixed together in equal quantities, and three parts fill it with the orange cake mixture prepared as below; put a band of well-buttered paper in the pipe of the mould, and in the centre of it put a large raw potato or something of a similar shape to keep the paper in place; surround the outside of the cake-tin with a band of buttered paper that has been similarly dusted over with castor sugar and fine flour, and place the mould on a baking-tin in a very moderate oven for about forty-five to fifty minutes; then take it from the oven and let the cake remain in the tin until somewhat cold; turn it out when ready, glaze it over with Maraschino glaze (see recipe), ornament it (as

shown in engraving) with chocolate and Maraschino flavoured Vienna icing (see recipe), using a forcing bag and fancy pipe for the purpose; arrange the timbal on a nougat paste bottom (see recipe), ornament this prettily with the icing, and place some of Fry's Chocolate Varieties



round it; arrange the whole on a dish on a pretty dish-paper, and fill up the centre with alternate layers of pistachio, strawberry, and Maraschino ice creams ('Book of Ices,' pages 19, 22, 17), sprinkle the top with blanched pistachio nuts and crystallised rose-leaves, and use for a dinner-party sweet.

CAKE MIXTURE FOR PRINCESS CHRISTIAN TIMBAL.—Put four large raw whole eggs into a stewpan with a saltspoonful of vanilla essence, five ounces of castor sugar, the very finely-chopped peel of one and a half oranges, and half a teaspoonful of Marshall's Carmine; whip this mixture over boiling water on the fire till it is warm, then remove the tin from the fire and continue whipping the ingredients till they are cold and thick like stiffly-whipped

cream; add to it three ounces of Vienna flour that has been rubbed through a wire sieve, one ounce of Marshall's Crème de Riz, and the eighth of an ounce of Cowan's Baking Powder, and use.

### Princess Clotilde Peaches

#### *Pêches à la Princesse Clotilde*

Put some peach moulds in the charged ice cave for half an hour, then line them with peach ice ('Book of Ices,' page 18) about a quarter-inch thick; put on this a layer of strawberry ice ('Book of Ices,' page 22), and fill up the moulds with chocolate ice ('Book of Ices,' page 12); close up the moulds and place them in the charged ice-cave for three and a half to four hours; then turn out the peaches in the usual way on to a clean cloth; brush over the outsides of each with a little powdered carmine, using a small brush for the purpose; dust them over with a little castor sugar, and return them to the charged ice cave for about half an hour before serving. Dish up on a border of plain ice (see recipe Princess Melon), which is arranged in the centre of a dish on a paper, and garnish with maidenhair-fern leaves and spun sugar (see recipe). Serve for a sweet for dinner or for a dessert ice.

### Princess Gooseberry Cream

#### *Crème de Groseilles Vertes à la Princesse*

Take three pints of green gooseberries picked and washed, and put them into a stewpan with one pint of water, three ounces of castor sugar, and the very finely-chopped peel of two lemons; boil down to a pulp, rub it through a fine hair sieve, and when cool mix with one pint

of custard, prepared as below ; colour with Marshall's Sap Green ; mix in it a tablespoonful of Marshall's Vanilla Essence, a quarter of a pound of finely-chopped blanched pistachio nuts, two ounces of angelica cut up into tiny dice shapes, one ounce of dried sweet cocoanut, three dried greengages cut up small, a quarter-pint of orange-flower water, and a quarter-pint of stiffly-whipped cream ; freeze it in the charged freezer to a semi-solid consistency ; put it into any pretty ice mould, place it into the charged ice cave for three hours, during which time turn it occasionally from side to side ; then when ready to use turn out the ice in the usual way on to a dish on a dish-paper, and serve for a dinner or dessert ice.

CUSTARD FOR PRINCESS GOOSEBERRY CREAM.—Put into a stewpan one and a half pints of new milk, two ounces of castor sugar, as much ground ginger as will cover a three-penny piece, a strip of cinnamon about one inch long, one pounded vanilla pod, and three bayleaves ; boil together for about fifteen minutes ; then stir into it one ounce of Brown and Polson's Corn Flour that is mixed with a quarter-pint of new milk until smooth ; then add to it by degrees six raw yolks of eggs that have been well beaten, and stir it over the fire till thick, but do not let it boil ; then rub it through a tammy cloth, and when cool flavour it with six tablespoonfuls of Marshall's Lemon Syrup, and use as instructed.

### Princess Marie d'Orléans Surprise Bomb

*Bombe en Surprise à la Princesse Marie d'Orléans*

Prepare and freeze a white coffee ice ('Book of Ices,' page 13), and when frozen put it into a plain bomb mould with a pipe, and place the shape into the cave to

freeze for two and a half hours ; remove the lid and pipe, and fill the hollow space with pieces of fresh sponge cake steeped in Marshall's Maraschino Syrup ; then turn out the ice on to a layer of sponge cake that is placed on the centre of the dish, and by means of a forcing bag with a large rose pipe cover it well in an ornamental style with



a stiff meringue mixture prepared as below, and sprinkle it with Marshall's Icing Sugar. Stand the dish containing the bomb in a tin with water, and place it in a quick hot oven to brown the outside of the meringue, or glaze it with a salamander, and serve it immediately with a purée of peaches (prepared as below) round the base.

**MERINGUE MIXTURE FOR PRINCESS MARIE D'ORLÉANS SURPRISE BOMB.**—Take four large or six small whites of eggs and whip well with a pinch of salt, then add half a pound of castor sugar, stirring it into the egg with a wooden spoon, and use.

**PURÉE OF PEACHES FOR PRINCESS MARIE D'ORLÉANS SURPRISE BOMB.**—Pound to a purée six fresh or tinned peaches with a gill of rose water and two ounces of castor sugar ; add a little of Marshall's Liquid Carmine and a

wineglassful of Silver Rays rum ; tammy or rub through a sieve, and keep on ice till required.

### Princess Melon

#### *Melon à la Princesse*

Peel one and a half pounds of good cooking apples and cut them into slices ; put these into a stewpan with one and a half pints of water, the finely-chopped peel of two lemons and their juice, six ounces of castor sugar, a strip of cinnamon, and two bay-leaves ; bring this to the boil, then simmer it till tender, and colour with a few drops of Marshall's Carmine ; rub it through a tammy, and when cool flavour it with a wineglass of liqueur, such as



Maraschino, Noyeau, or Kirsch ; put the mixture into the charged freezer and freeze it to the consistency of a batter ; add to it half a pint of stiffly-whipped and slightly-sweetened cream, refreeze it, and line a melon mould with it about one inch thick ; fill up the inside of the mould with a cream prepared as below ; fasten up the mould and put it into the charged ice cave for two and a half to three hours, during which time occasionally turn it from side

to side so that the ice becomes evenly frozen. When ready to serve, dip the mould into cold water and turn out the melon on to a border of ice, prepared as below, that is placed in the centre of a dish on a dish-paper; garnish with small assorted shapes of the cream ice as for the centre that have been frozen in small moulds in the charged ice cave, also with little sprigs of maidenhair fern. Use for a dinner or dessert ice.

CREAM FOR INSIDE MELON MOULD.—Take one pint of single cream, sweeten it with three ounces of castor sugar, and flavour it with a wineglass of Maraschino liqueur and a saltspoonful of Marshall's Vanilla Essence; pour it into the charged freezer and freeze it dry; then add to it three ounces of uncrystallised cherries that have been cut into halves, and use.

ICE BORDER FOR PRINCESS MELON.—Fill a Breton border mould with cold water, and set it in the charged ice-cave for two and a half to three hours; when frozen dip the mould into cold water, pass a clean cloth over the bottom to absorb any moisture, turn out the border, and use.

### Princess of Wales Bomb

#### *Bombe à la Princesse de Galles*

Take a bomb mould, line it all over with cream, prepared as below, sprinkle on the cream some dried cocoanut, and put this into a charged ice cave to set; then fill the inside with a vanilla mousse mixture ('Book of Ices,' page 35), and close up the mould with the lid; put it again into the charged ice cave, and let it freeze for about three hours; then dip the mould into cold water, turn out the bomb, and mask over with snow cream (see recipe);

ornament it with chopped pistachio nuts, place here and there little pieces of gold and silver leaf and crystallised violets, and arrange some snow cream round the dish; decorate it with some of the violets, and serve for dessert or for a sweet.

CREAM FOR PRINCESS OF WALES BOMB.—Mix together half a pint of single cream with two tablespoonfuls of orange-flower water, and eight or ten drops of vanilla essence; sweeten with one and a half ounces of castor sugar, freeze in the charged freezer, and use.

### Pyrmont Bomb

#### *Bombe à la Pyrmont*

Take one pound of white-heart cherries, remove the stones, take out the kernels and put them into a mortar with the fruit, and four blanched bitter almonds, three pints of picked ripe white currants, the pulp of three lemons, half a pound of castor sugar, three ounces of honey in the comb, and three peeled bananas; pound these into a pulp, then mix with it one pint of unsweetened custard ('Book of Ices,' page 6), and the contents of a small bottle of Marshall's Vanilla essence; rub all through a fine hair sieve or tammy, and then mix with a quarter of a pound of macaroon biscuit-crumbs, half a pint of thick cream, and a wineglass or brandy; pour it into the charged freezer and freeze it dry, then mix in three ounces of finely cut up dried cherries and one ounce of blanched, peeled, and finely-chopped pistachio nuts; mix up together and put it into a fancy bomb mould; freeze it in the charged ice cave for two and a half to three hours, then turn out the bomb in the usual way, and serve on a dish on a dish-paper for a dinner or dessert ice.

This is a very nice ice to serve in a rough state, or in cups or glasses.

### Red Currant Jelly Ice

#### *Glace de Gelée de Groseilles Rouges*

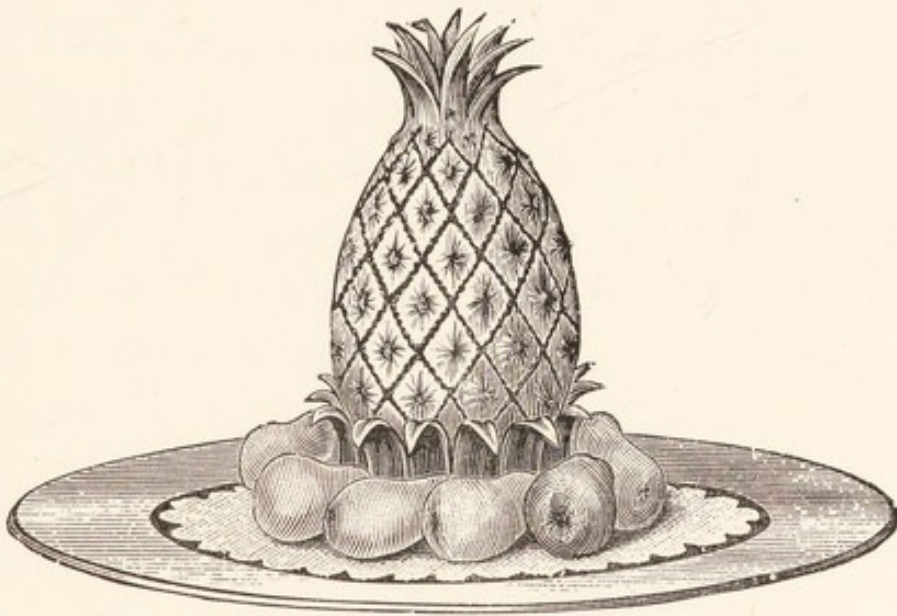
Mix six large tablespoonfuls of red currant jelly with one and a half pints of cold water, the strained juice of two oranges, and the juice of one large lemon; colour the mixture a bright red by the addition of a little of Marshall's Liquid Carmine, flavour it with two wineglassfuls of Marshall's Maraschino Syrup and half a pint of St. Julien claret, rub it all together through a tammy cloth, and freeze the mixture in the charged freezer to the consistency of batter; then mix into it half a pint of stiffly-whipped cream that is sweetened with an ounce of castor sugar; refreeze and serve in a rough state, or, if desired, the mixture can be put in a mould and placed in the charged ice cave for three and a half hours; when sufficiently frozen dip the mould into cold water, pass a cloth over the bottom to absorb any moisture, and turn out the ice on a dish on a dish-paper or serviette. It may be served with small assorted shapes of the same ice, with fern leaves placed here and there round the dish, for a dinner or dessert ice.

### Redalia Pineapple Ice

#### *Ananas Glacé à la Redalia*

Take a tinned or raw pineapple which has been freed from peel and cores, then slice it and put it into a stewpan with one and a half pints of water, half a pint of rose water, and six ounces of sugar; let this simmer for about fifteen minutes, then remove the fruit from the syrup and pound it into a pulp; mix with it the strained juice of two lemons,

one orange, a saltspoonful of Marshall's Apricot Yellow ; and when all is quite into a smooth pulp add the syrup in which the fruit was boiled, and pass all together through a clean tammy cloth, taking care that all the fruit is rubbed through, and add half a pint of thick cream. Prepare a pistachio ice cream ('Book of Ices,' page 19), and when the moulds mentioned below are ready to receive them, freeze the above pineapple mixture and the pistachio custard separately.



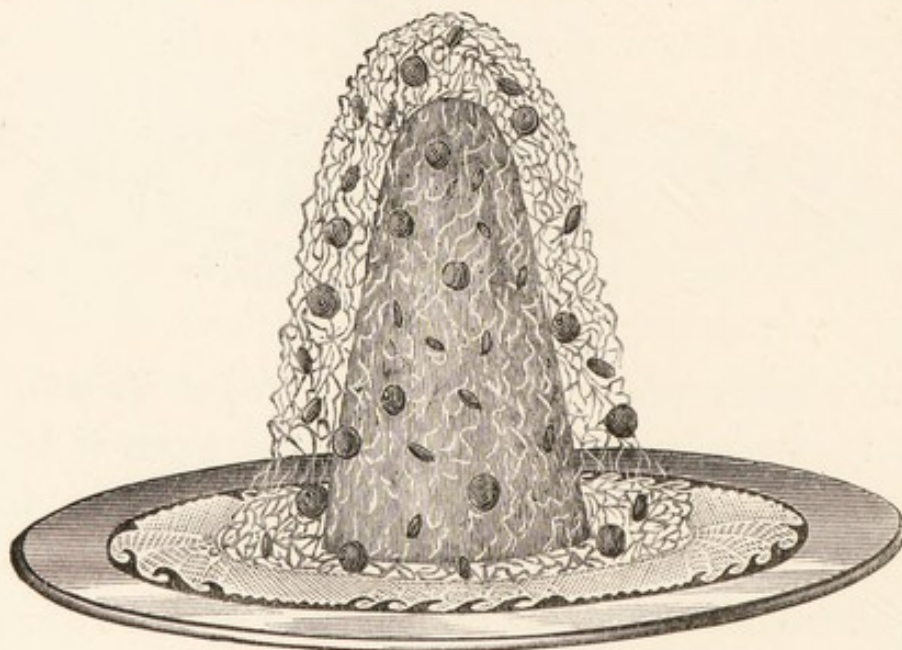
Put a pineapple mould into a charged ice cave for about twenty minutes, then take it out, open it by removing the pegs from the side, and arrange at the top a portion of the pistachio ice to represent the leaves of a pineapple ; close the mould and replace the pegs ; then fill up through the other end to within an inch of the bottom with the pineapple mixture as above, and finish filling the mould with the pistachio ice ; put the lid on the mould and place it into the charged ice cave ; leave it for three and a half to four hours, then when frozen take up, dip the mould into cold water, remove the lid and the pegs, and turn

out the ice on to a cloth, then arrange it on a glass or silver dish on a dish-paper or serviette; place underneath the bottom of the ice a circle of little fern leaves; garnish outside these, as in engraving, with small pistachio ices which have been frozen for about two hours in the cave in any pretty garnishing moulds, and serve for a dessert or dinner ice.

### Rosseline Bomb

#### *Bombe à la Rosseline*

Take one quart of single cream, and mix with it six ounces of castor sugar, eight tablespoonfuls of rose-water, a large tablespoonful of vanilla essence, one tablespoonful of Maraschino liqueur, and a large wineglass of Silver Rays (white) rum; mix well together and freeze it in the



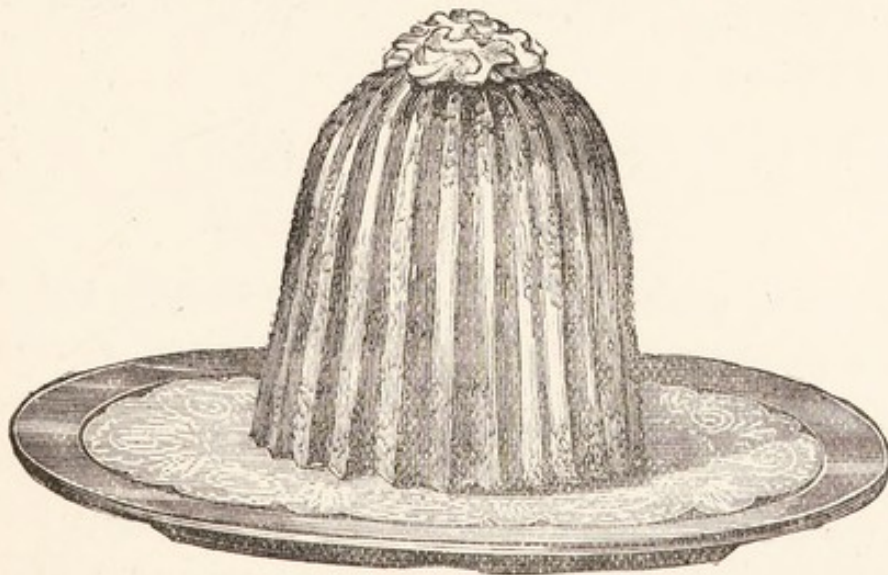
charged freezer to the consistency of a thick batter, then add to it half a pound of preserved uncrystallised cherries cut up into very small pieces, and two ounces of blanched, peeled sweet almonds cut up in little dice shapes, and baked till brown; put the mixture into a bomb mould and

leave it in the charged ice cave for three and a half hours, during which time occasionally turn the mould so that the contents may be evenly frozen; then turn out the bomb on to a dish on a paper; garnish with crystallised cherries that are masked with boiled sugar (see recipe), blanched pistachio nuts and spun sugar (see recipe), and serve at once. Have some George's Cheltenham Wafers arranged on a dish on a fancy dish-paper, and hand them with the ice.

### Rose Cream Ice with Fruits

#### *Crème de Roses aux Fruits*

Take three-quarters of a pound of puff paste (see recipe) and roll it out to not quite a quarter-inch thick, brush it over with beaten-up egg, and stamp it out in rounds about five inches in diameter; place the pieces on a wetted baking-tin, prick the paste to prevent it blistering, and



with a cutter about two and a half inches in diameter stamp out the centres so as to form the paste into rings; put these into a quick oven for fifteen to twenty minutes, then take up, and put them aside till cold. Rub some jam, such as raspberry, through a hair sieve, and with this mask

the top of each ring with the exception of the one intended for the top; arrange one on the other in a pile with the unmasked ring on top, and place the pile on a paste bottom (see recipe); then prepare a meringue mixture as below, and completely cover the pastry with it, using a forcing bag and rose-pipe for the purpose; dust over with castor sugar and ornament if liked with any dried fruits. Dish up as shown in engraving, and fill up the hollow space in the centre with Rose cream ice (see recipe) and have an iced macedoine of fruit handed in a bowl of plain ice (see recipe, 'Bismarck Rhubarb'). Serve for dinner, ball supper, &c.

MERINGUE MIXTURE FOR ROSE CREAM ICE WITH FRUITS.—Put into a stewpan half a pound of Marshall's Cane Sugar and a quarter-pint of water and boil them to pearl; whip six large or eight small raw whites of eggs with a pinch of salt, add the syrup to it, then use as instructed.

### Rosamond Timbal

#### *Timbale à la Rosamond*

Prepare some Florence paste (see recipe), and with it line a plain timbal or charlotte mould; put it aside till cold, then by means of a palette-knife loosen it from the mould, turn it out and ornament it as shown in engraving with rose-coloured Vienna icing (see recipe), and very stiffly-whipped cream, using a large rose-pipe and small rose-pipe, with a leaf-shaped pipe for the top edge; fill in the centre of the timbal with alternate layers of chocolate, strawberry, and Maraschino ice cream ('Book of Ices,' pages 12, 22, 17), smooth this over, and on the top of the shape arrange some stiffly-whipped cream, flavoured with

vanilla essence and sweetened, using a forcing bag and rose pipe for the purpose. Place here and there some of

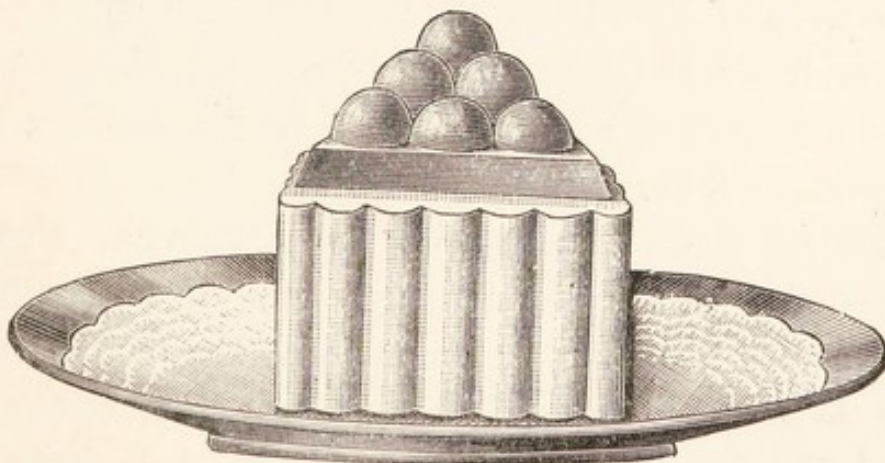


Fry's Chocolate Varieties, arrange the timbal on a dish on a paper, and serve for a dinner or ball supper sweet.

### Royal Pudding

*Pouding à la Royale*

Line a Succès mould thinly with lemon jelly (see recipe) and then mask it round with alternate layers of cut dried



cherries and pistachio nuts, prepared as below, setting them to the shape with a slight sprinkling of jelly not yet set. Prepare a custard, as below, and fill up the inside of the

shape with it; cover the mould with a lid, which should contain a pipe; place the mould in the charged ice cave for about three and a half hours, during which time turn it now and again, so as to get the ice evenly frozen; then when ready to use dip the mould into cold water, take off the lid, and in the space formed by the pipe put a nice macedoine of fresh or preserved fruits prepared as below; turn out the ice in the usual way on to a paper on a dish, and serve for a dinner or dessert ice with George's Royal Cheltenham Wafers.

CUSTARD FOR ROYAL PUDDING.—Take one pint of vanilla custard ('Book of Ices,' p. 23), mix with it half a pint of chocolate, prepared as below; put it into the charged freezer, and freeze it to the consistency of a batter; then add three ounces of cut blanched pistachio nuts, two ounces of preserved ginger, two ounces of greengages cut into tiny squares, and half a pint of stiffly-whipped cream; refreeze, and when dry put it into the mould.

CHOCOLATE FOR CUSTARD FOR ROYAL PUDDING.—Take three-quarters of a pint of new milk and four ounces of Fry's Caracas chocolate; stir together till boiling, then simmer it for about ten minutes, add a tablespoonful of coffee essence, and a teaspoonful of vanilla essence; set it aside till cool, then use.

FRUITS FOR CENTRE OF ROYAL PUDDING.—Cut two ounces of dried cherries into tiny squares, mix with one and a half gills of strong lemon jelly (see recipe), flavour with half a wineglassful of Kirsch syrup, colour with Marshall's Liquid Carmine to a bright-red shade; stir together on ice till setting, then use. Take one ounce of blanched pistachio nuts, shredded fine; mix with a gill of lemon jelly; flavour it with half a wineglass of rose-water,

colour it with Marshall's Sap Green; stir it on ice till setting, then use.

### Saint-Charles White Ice

#### *Glace Blanche à la Saint-Charles*

Mix together one quart of single cream, three-quarters of a pint of rose or orange-flower water, half a pound of fine castor sugar, a wineglassful of Marshall's Noyeau Syrup, a wineglass of Marshall's Maraschino Syrup, and when the sugar is quite dissolved pour the mixture into the charged freezer and freeze it to a thick consistency; add to it four raw whites of eggs that have been whipped stiffly and mixed with two ounces of Marshall's Cane Sugar that has been boiled with one ounce of water for about five minutes, adding this to the frozen cream when it is cool; add also two ounces of sweet desiccated cocoanut; refreeze it, and put it in any pretty mould, such as a basket mould, in the charged ice cave for about three hours, then turn out the ice in the usual way on a paper on a dish, and serve for a dinner or dessert ice.

### Saint-Cloud Chocolate Cream

#### *Crème de Chocolat à la Saint-Cloud*

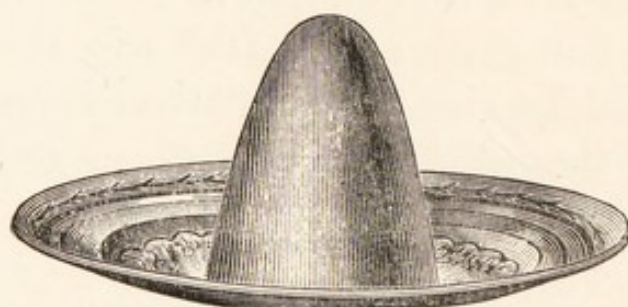
Put in a stewpan one and a half pints of new milk, bring it to the boil with a quarter-pound of Fry's Vanilla Chocolate, sweeten it with one and a half ounces of castor sugar; then let the mixture simmer for about five minutes; strain it, and when cool pour it into the charged freezer and freeze it to the consistency of a batter; add to it one and a half pints of stiffly-whipped cream that is slightly sweetened and flavoured with a dessertspoonful of Marshall's Vanilla Essence and half a wineglassful of brandy; refreeze

it and mould it in the usual way, or serve it in a rough form for tennis parties, ball suppers, &c.

### Saint-Malo Bomb

#### *Bombe à la Saint-Malo*

Peel and finely slice one pound of good cooking apples, and boil them to a pulp with half a pint of water; add to them six pounded, cooked, or raw ripe peaches, the pulp from two oranges and one lemon; mix with these a quarter-pint of orange flower-water, six ounces of castor sugar, three-quarters of a pint of cold water, a wineglass of Silver Rays (white) rum, a teaspoonful of vanilla essence, a saltspoonful of Marshall's Apricot Yellow, a teaspoonful of Marshall's Carmine, and eight drops of almond essence;



mix together, and rub it through a very fine hair sieve or tammy, then pour it into the charged freezer and freeze it to the consistency of a thick batter; add to it half a pint of very stiffly-whipped cream, refreeze it and put it into a bomb mould; place this in the charged ice cave for three and a half hours, turning the shape occasionally, then turn out the bomb in the usual way, and serve it on a dish on a paper for dinner or luncheon. Have Audois sauce (see recipe) handed in a sauce-boat if the ice is to be served for a dinner sweet, but not if it is to be served for dessert.

### Saint-Stephen's Moscovite of Red Currants

#### *Moscovite de Groseilles Rouges à la Saint-Stephen's*

Take one pint of freshly-gathered ripe red currants and one pint of picked raspberries, mix them with half a pound of castor sugar and as much ground clove as represents the weight of four whole cloves, and pound them into a pulp. Dissolve one and a half ounces of Marshall's Finest Leaf Gelatine in a pint of warm claret, colour it with Marshall's Liquid Carmine, and mix with the fruit; add a wineglass of Kirsch liqueur or Marshall's Kirsch Syrup, and rub the whole through a fine hair sieve or tammy cloth; stir the purée on ice till it begins to thicken, pour it into a mould, place this in the charged ice cave for about one and a half hours, then take up, and when ready to serve dip the shape into tepid water and turn out the ice on to a deep dish; serve round it a compote of raspberries prepared as below, and use for a sweet for dinner or luncheon.

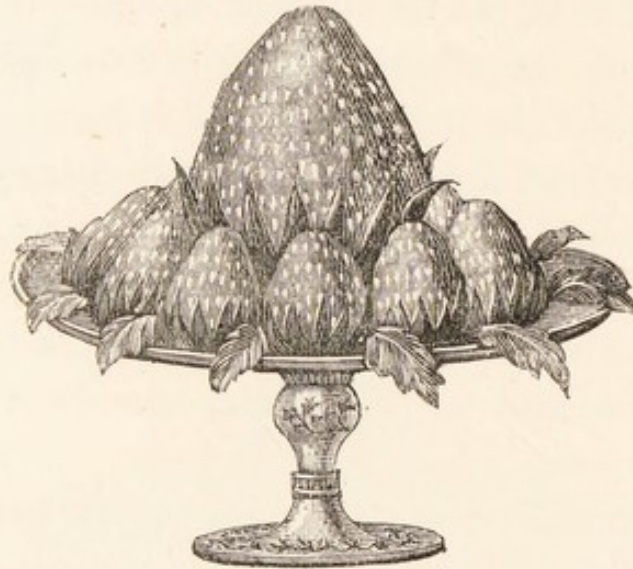
COMPOTE OF RASPBERRIES FOR SAINT-STEPHEN'S MOSCOVITE OF RED CURRANTS.—Take one pint of fresh raspberries, freed from stalks, and mix them with enough thick plain syrup (see recipe) to cover, or either of Marshall's liqueur syrups may be used instead; colour with Marshall's Liquid Carmine, and serve.

### Sandringham Strawberries

#### *Fraises à la Sandringham*

Put into a stewpan the finely-cut peel of two lemons, a split pod of vanilla, four bay-leaves, and a pint and a half of milk; bring this to the boil, then let it infuse in the *bain-marie* for about fifteen minutes, and when well

flavoured mix into it one ounce of Brown and Polson's Corn Flour that has been stirred with a gill and a half of cold milk; reboil, and stir it on to eight raw yolks of eggs that have been well mixed together; return the mixture to the stewpan and stir it over the fire till it thickens, but do not allow it to boil; add to it eight tablespoonfuls of Marshall's Strawberry Syrup (or if fresh strawberries are in season use a pound which have been crushed with six ounces of castor sugar) and two tablespoonfuls of strawberry pulp (this only to be added if syrup is used), a tea-



spoonful of Marshall's Vanilla Essence, and a few drops of Marshall's Carmine; rub all through a tammy cloth; put the custard aside till cold, then pour it into the charged freezer; partly freeze it; add a wineglassful of brandy or any liqueur, a quarter-pound of finely cut-up dried fruits, and half a pint of stiffly-whipped cream; refreeze it, and put it into a giant strawberry mould and some little strawberry shapes; close these up, place them in the charged ice cave for three and a half to four hours, during which time turn the large mould round occasionally; then when frozen take up and turn out the ices in the usual way, and

arrange the large ice in the centre of a tall dish ; garnish it round with the small shapes as shown in engraving ; if liked it may be garnished here and there with maidenhair or other ferns. Serve for a dinner or dessert ice, or for any cold collation.

The vanilla pod used for the custard may be removed and used again if it is rinsed in water and then put into the screen to dry.

### Sicilian Ice

#### *Glace à la Sicile*

Put in a stewpan one and a half pints of new milk, four ounces of castor sugar, a saltspoonful of coriander powder, and as much ground cinnamon as will cover a threepenny piece ; bring it to the boil, then stir it on to eight raw yolks of eggs that have been well stirred up ; return the mixture to the stewpan and stir it over the fire till somewhat thick ; rub it through a tammy cloth, set it aside till cold, pour it into the charged freezer and freeze it to a thick consistency, add to it one wineglass of rose water, one wineglass of Silver Rays (white) rum, and one pint of stiffly-whipped cream that has been sweetened with one and a half ounces of castor sugar ; refreeze it, add one ounce of rice prepared as below, one and a half ounces of candied citron peel that has been cut into the finest possible shreds about one inch long, one ounce of finely-shredded preserved ginger, and one ounce of dried cherries ; mix well together ; then put it into any fancy mould and freeze it in the charged ice cave for four and a half hours ; when required turn out the ice in the usual way on to a dish on a paper, and serve for a dinner ice.

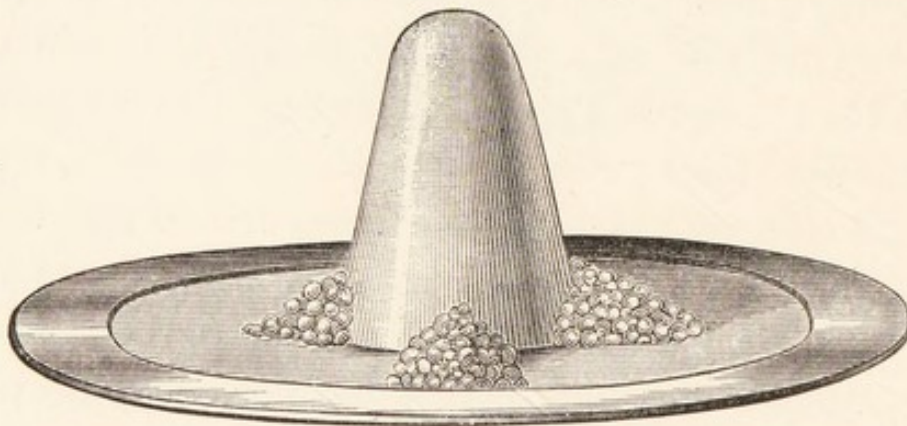
RICE FOR SICILIAN ICE.—Put in a stewpan one ounce

of Carolina rice with enough cold water to cover it; bring it to the boil, strain it, and rinse in cold water till clear; return it to the stewpan, add half a pint of single cream or new milk, half an ounce of castor sugar, and the finely-chopped peel of one lemon; boil till tender; then set it aside and use when cool.

### Spencer Bomb

#### *Bombe à la Spencer*

Take one pint of chestnut crumbs (see recipe), and mix with it one pint of single cream that is sweetened with half an ounce of castor sugar, eight tablespoonfuls of Maraschino syrup, one wineglassful of brandy, half a pint of custard ('Book of Ices,' pages 6 and 7) in which no



sugar has been used, and a teaspoonful of vanilla essence; colour with a few drops of Marshall's Carmine, freeze it in the charged freezer, and put it into a bomb mould containing a pipe; place this in the charged ice cave for three and a half to four hours, then remove the cover with the pipe, and fill up the space formed by the latter with an iced macedoine of fruits, prepared as follows: Take one or two peeled bananas, apricots, peaches, a few dried cherries, a slice or two of pineapple, and one or two greengages;

cut these all into small square pieces, mix with them a wineglassful of Maraschino, and set it on ice for about half an hour before using; turn out the bomb carefully on to a cold dish, pour the fruit purée, prepared as below, round, and arrange a compote of cherries in bunches at regular intervals round it. Serve for a dinner sweet.

FRUIT PURÉE FOR SPENCER BOMB.—Pound three or four peeled bananas into a pulp and mix with it three or four tinned peaches, one tablespoonful of apricot jam, and half a wineglassful of Noyeau syrup; colour with a few drops of Marshall's Carmine, rub it through a sieve, put it on ice till thoroughly cold, then use.

COMPOTE OF CHERRIES FOR SPENCER BOMB.—Take about one pound of fresh cherries, remove the stones, crack them and take out the kernels, put the fruit into a syrup, as below, sprinkle in the kernels, and use. If fresh fruit is not in season use some preserved fruits.

SYRUP FOR SPENCER BOMB.—Put in a stewpan half a pound of Marshall's Cane Sugar, add to it the finely-cut peel of one lemon, two bayleaves, and a quarter-pound of water; boil to a thick consistency, then strain and colour with Marshall's Carmine, add a few drops of almond essence and a tablespoonful of Kirsch syrup, and use when cool.

### Sultan Pudding

#### *Pouding à la Sultan*

Prepare the custard as below, and when it is cold, and beginning to set, pour it into a clean cold Kosiki ice-mould and put it into the charged ice cave for about two hours; then take it up, dip it into tepid water, pass a clean cloth over the bottom to absorb any moisture, and turn

out on to a cold dish ; garnish round the mould as in engraving with an iced compote of sultanas and little bunches of Rahat Lakoum that has been cut up into small



square pieces and sprinkled with half a wineglassful of Marshall's Maraschino Syrup. Both these garnishes should be kept on ice till wanted. Serve for a sweet for dinner or ball supper.

**CUSTARD FOR SULTAN PUDDING.**—Put into a stewpan one and a quarter pints of new milk, one split pod of vanilla, and four ounces of castor sugar ; bring this to the boil, dissolve in it half an ounce of Marshall's Finest Leaf Gelatine, then pour the whole on to six raw yolks of eggs that have been mixed till smooth with a wooden spoon ; return the mixture to the stewpan, and stir it over the fire until the custard thickens, then pour it into a tammy-cloth and rub it through with two wooden spoons, set it aside till cool, mix with it a wineglass of brandy, a wineglass of Marshall's Maraschino Syrup, a large wineglassful of Silver Rays rum, two ounces of Rahat Lakoum cut up into small square pieces, and two tablespoonfuls of compote of sultanas prepared as below ; mix on ice till it begins to thicken, when the fruit should be well mixed in, then use as described above.

**COMPOTE OF SULTANAS FOR SULTAN PUDDING.**—Pick and well wash half a pound of good sultanas, put them into

a stewpan with sufficient cold water to cover them, bring to the boil, then strain and wash well in cold water ; return it to the stewpan, add two ounces of castor sugar, a few drops of Marshall's Carmine, a strip of cinnamon about one inch long, which is tied up with the finely-cut peel of a lemon freed from pith, a quarter of a pint of cold water, and two wineglasses of white wine ; put these on the stove and allow them to simmer gently till the mixture is to the consistency of thick cream ; then set it on ice for about half an hour, remove the peel and cinnamon, and use.

These sultanas are an exceedingly nice sweet for luncheon or dinner with cream that is whipped and slightly sweetened and flavoured with vanilla essence served as an accompaniment. They should be served in separate dishes.

### Swiss Chocolate Ice

#### *Glace de Chocolat à la Suisse*

Take half a pound of Fry's Powdered Caracas Chocolate and mix with it a quarter-pound of castor sugar ; stir it into rather better than one quart of new milk ; bring it to the boil with the finely-chopped peel of two lemons and six bay-leaves ; stir till boiling ; set it aside till cool, and strain it through a strainer or sieve ; pour it into the charged freezer and freeze it till thick ; add to it one pint of whipped cream that has been mixed with four raw stiffly-whipped whites of eggs, a quarter-pound of dried sweetened cocoanut that has been baked till a deep brown colour ; refreeze, and fill up any fancy mould with it ; place this in the charged ice cave for about four hours, during which time turn it frequently ; then when ready to serve turn out the ice in the usual way and arrange it on

a plate on a paper. Have George's Cheltenham wafers handed with it, and use for dinner or dessert.

### Tortoni Pudding

#### *Pouding à la Tortoni*

Put one and a half pints of milk into a stewpan with a split pod of vanilla and two ounces of white Mocha coffee berries that have just been roasted ; bring the milk to the boil, then let it infuse in the bain-marie for one hour, strain it on to four ounces of castor sugar and eight raw yolks of eggs, return it to the stove, and stir it over the fire till it thickens, but do not let it boil ; tammy it, and when cool put it into the charged freezer, partly freeze it, add half a pint of stiffly-whipped cream and a wineglass of Kirsch liqueur or syrup ; refreeze it and put it into any fancy ice-pudding mould ; place this in the charged ice cave for three hours, then turn out the pudding in the usual way on to a dish, serve over it some whipped cream that is flavoured with a little vanilla essence sweetened for each half-pint with one and a half ounces of castor sugar and coloured with a few drops of Marshall's Carmine. Use for a dinner sweet.

### Torpedo Ice

#### *Glace à la Torpedo*

Make a good vanilla custard ('Book of Ices,' page 23), to which add a quarter of a pound of dried cut fruits ; also prepare a Maraschino custard ('Book of Ices,' page 17) and add to it the purée of tangerines as below ; and when both custards are cool freeze them separately in the charged freezer very dry ; then dish up both together in alternate layers, arranging them in a pile ; sprinkle all over with any

kind of dried fruits that have been cut up in little pieces, and place the dish containing the ice in the charged ice cave for about one and a half hours; remove all the fruit from six or eight tangerine oranges, keeping the peel as near as possible in half shapes of the fruit; then when about to serve partly fill these peel-cases with Silver Rays rum, place them round the ice, and just as it is going to the table set light to the spirit, and serve for a dinner or dessert ice.

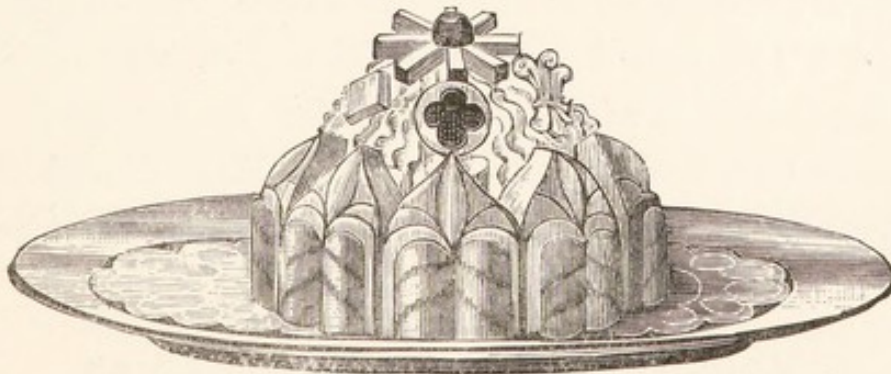
TANGERINE PURÉE FOR TORPEDO ICE.—When the fruit is taken from the tangerine oranges remove the pips and rub the pulp through a hair sieve; add a wineglass of Silver Rays rum, and use.

The spirit in the cases of peel will light easier if they are filled from a dry spoon made hot with boiling water.

### Tryon Ice

#### *Glace à la Tryon*

Prepare half a pint of strawberry custard ('Book of Ices,' page 22), partly freeze it, and add to it half a pint of cream and one and a half ounces of ratafia biscuit-crumbs;



refreeze it till quite dry, and with it fill the top part of a Maltois mould; fill up the rest of the shape with about one pint of frozen Kirsch cream ('Book of Ices,' page 16) to which

has been added a quarter of a pound of finely-cut preserved greengages, one ounce of blanched and finely-cut pistachio nuts, and one ounce of French plums similarly cut; place it in the charged ice cave for two and a half to three hours; then turn out the ice in the usual way on to a dish on a paper and partly fill up the centre with ratafia biscuits that have been steeped in brandy; ornament the top of the biscuits by means of a forcing bag and large rose-pipe with garnishing cream (see recipe), and arrange on the top, as shown in engraving, some of Fry's Chocolate Varieties. This is a very effective and pretty dish for a dinner or luncheon sweet.

### Vallombrosa Strawberry Cream

#### *Crème de Fraises à la Vallombrosa*

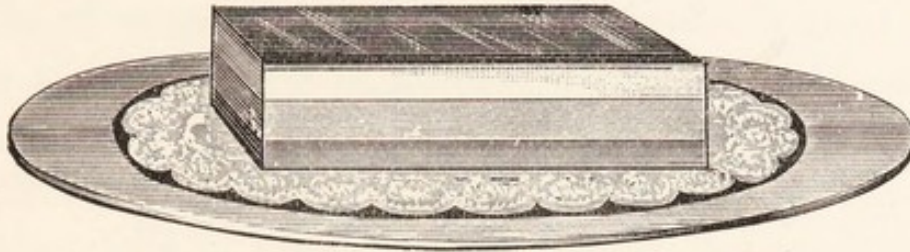
Prepare a lemon-water ice ('Book of Ices,' page 27) and a strawberry cream ice ('Book of Ices,' page 22); freeze the two mixtures separately in the charged freezer; then take a fancy dessert ice mould, and line it with the lemon-water ice; fill up the centre with the strawberry cream; put the cover on the mould, and place it in the charged ice cave for about three and a half hours; then turn out the mould in the usual way on to a dish on a paper, garnish it with small assorted shapes made from the same ices, and sprinkle over all a little blanched and finely-chopped or shredded pistachio. Use for a dessert ice.

### Valentine Cream of Vegetables

#### *Crème de Légumes à la Valentine*

Prepare the purées of vegetables as below, and as soon as they begin to set pour them into a Neapolitan box in

separate layers; place the box in the charged ice cave for one hour, then remove the lid and mask the top with a little clear meat jelly or aspic; let this set, then dip the mould into cold water, and turn out the contents on to a



dish on a paper. Serve with the sauce prepared as below in a sauceboat, and if liked the cream may be garnished with aspic jelly (see recipe). This is a nice dish for second course or luncheon, or as a vegetable entrée, or for a ball supper.

**CUCUMBER AND PEA PURÉE.**—Take a peeled and plainly-boiled cucumber and a quarter pint of plainly-boiled peas; press any moisture from them and mix with them a quarter-pint of good flavoured white sauce, a little of Marshall's Sap or Apple Green, one and a half gills of aspic jelly (see recipe) or chicken gravy, mixed with not quite a quarter ounce of Marshall's Finest Leaf Gelatine. Rub the mixture through a tammy cloth; then, when cooling, mix with a large tablespoonful of thickly-whipped cream, and use.

**TOMATO PURÉE.**—Take two large sliced ripe tomatoes, one chopped eschalot, a few drops of Marshall's Carmine, an ounce of glaze, a pinch of salt, a quarter-pint of good flavoured stock, half a wineglassful of sherry, and not quite a quarter of an ounce of Marshall's Finest Leaf Gelatine; boil together into a pulp, then rub it through a tammy, and mix when cooling with two tablespoonfuls of cream, and use.

ARTICHOKE PURÉE.—Take the contents of a small tin of artichoke bottoms, rub them through a fine hair sieve, with a quarter of a pint of veal or chicken gravy in which one-eighth of an ounce of Marshall's Finest Leaf Gelatine has been dissolved, and one large tablespoonful of rich white sauce. When beginning to set mix with a tablespoonful of thick cream, and use.

SAUCE FOR CREAM.—Take a quarter-pint of Mayonnaise sauce (see recipe), a quarter-pint of stiffly-whipped cream, a saltspoonful of French and the same of English mustard, a pinch of salt and castor sugar, a dessertspoonful of French Tarragon vinegar, and a tablespoonful of grated horseradish ; mix together till smooth, then use.

### Valence Moscovite of White Currants

#### *Moscovite de Groseilles Blanches à la Valence*

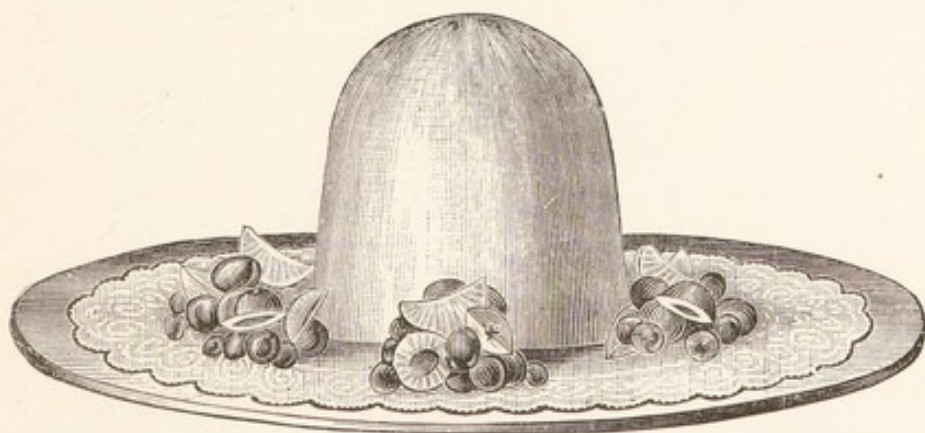
Put in a stewpan one quart of picked fresh ripe white currants, four peeled and finely-sliced apples, the peel of two lemons and their juice, half a pound of Marshall's Cane Sugar, and half a pint of white wine ; boil together till into a pulp ; then add a quarter of a pint of orange-flower water, a teaspoonful of Marshall's Vanilla Essence, and half an ounce of Marshall's Finest Leaf Gelatine ; when the gelatine is dissolved rub all through a tammy, mix with the purée half a pint of stiffly-whipped cream and stir it on ice till beginning to set ; then add a wineglass of ginger brandy and pour it into any pretty fancy mould ; put this in the charged ice cave for about one and a half to two hours, then dip it into tepid water and turn out the ice on to a dish ; garnish it by means of a bag and large rose-pipe with cream prepared as below, and serve for a sweet for dinner, luncheon, or any cold service.

CREAM FOR GARNISHING VALENCE MOSCOVITE OF WHITE CURRANTS.—Whip one pint of thick cream very stiffly, and mix with it two and a half ounces of castor sugar, a teaspoonful of Marshall's Vanilla Essence, a dust of ground cinnamon, and the very finely-cut peel of one lemon; colour it with a few drops of Marshall's Carmine, and use as instructed.

### Vanilla Bomb with Fruits

#### *Bombe à la Vanille aux Fruits*

Prepare a vanilla custard ('Book of Ices,' page 23), partly freeze it and mix into it half a pint of stiffly-whipped cream and a wineglass of Silver Rays (white) rum; freeze it again slightly, then put it into a bomb mould containing a pipe and freeze it for three and a half hours in the charged ice cave; when frozen, dip the mould into cold water, remove the cover and pipe, and fill the space formed by the latter with any nice mixed fruits that



have been cut into little square shapes, steeped in Maraschino or other liqueur, and kept on ice till wanted for use; turn out the bomb on to a dish, and place at regular intervals round it some macedoine of fruits (see recipe) that have been steeped in Maraschino and stood

on ice till thoroughly cold. This is a suitable dish for a dinner or luncheon party.

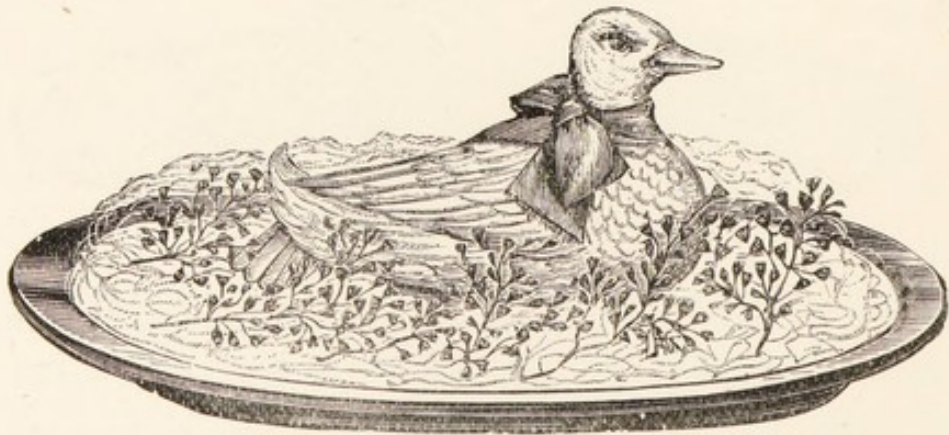
### Vanilla and Chocolate Bomb

*Bombe à la Vanille au Chocolat*

Take for six to eight people one pint of vanilla custard ('Book of Ices,' page 23), and when it is cool put it into the charged freezer and freeze it to the consistency of a thick batter; then add half a pint of stiffly-whipped cream that is lightly sweetened, refreeze it, and with it fill a bomb mould containing a pipe; close up the mould and put it in the charged ice cave for two and a half to three hours, during which time give it an occasional turn, so that the ice may be evenly frozen, then dip the mould into cold water, remove the lid with the pipe and fill the space formed by the latter with Fry's powdered vanilla chocolate; turn out the bomb carefully on a napkin or dish-paper, and serve for a dinner or dessert ice with George's Cheltenham Wafers.

### Trieste Vanilla and Chocolate Duck

*Caneton Vanille et Chocolat à la Trieste*



Place a duck mould in the charged ice cave for about half an hour; then line it with vanilla ice and fill it with

chocolate ice ('Book of Ices,' pages 23 and 12), and a little of the vanilla custard can be coloured yellow with Marshall's Apricot Yellow to represent the beak; close up the mould and put it in the charged ice cave for about three and a half hours, then dip it into cold water and turn out the shape on to a clean cloth. Dish it up on spun sugar (see recipe) on an oval dish, fix in two glass eyes, tie a piece of narrow white ribbon round the throat of the bird, and garnish round the base with maidenhair fern as shown in engraving. Serve for a dinner sweet or for dessert.

### Vanilla and Strawberry Bomb

#### *Bombe à la Vanille et Fraises*

For this ice prepare a vanilla custard ('Book of Ices,' page 23) and a strawberry custard ('Book of Ices,' page 22); line a bomb mould about one inch thick with the vanilla custard, and fill up the inside with the strawberry custard; close up the mould and put it into the charged ice cave for two and a half to three hours; fill some little fancy moulds with the same mixtures, freeze them in the charged ice cave for about one and a half hours, then turn out them and the bomb in the usual way. Dish up the bomb in the centre of a dish on a paper, arrange round it the small ices, and serve for a dinner or dessert ice.

### Venice Ice

#### *Glace à la Venise*

Put in a stewpan one and a half pints of new milk with two blades of mace, four and a half ounces of castor sugar, a good pinch of ground cinnamon, and the finely-chopped peel of two oranges and two lemons; bring to

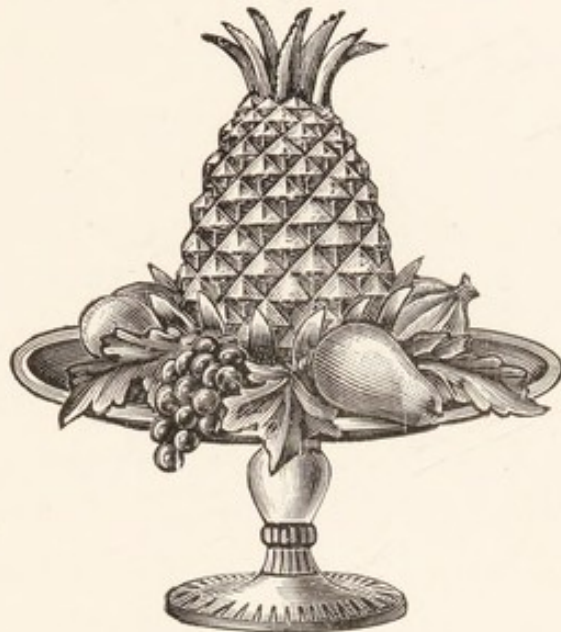
the boil, then stir it on to eight raw yolks of eggs, return the mixture to the stewpan and stir it on the fire till it is thick; rub it through a tammy or strain it; set it aside till cold, then pour it into the charged freezer and freeze it to the consistency of a thick batter; add to it two wineglassfuls of anisette, half a wineglassful of Noyeau liqueur or Marshall's Noyeau Syrup, half a pint of stiffly-whipped cream, and four raw whites of eggs that have been whipped very stiffly; refreeze it, add a quarter-pound of ratafia biscuit-crumbs and one ounce of finely-pounded preserved rose leaves; put the ice into any plain or fancy ice-mould, place this in the charged ice cave for three and a half to four hours, during which time turn the mould occasionally from side to side; then when ready to serve dip it into cold water and turn out the ice in the usual way on to a dish on a paper. Serve for a dinner or dessert ice, or for any cold collation, having George's Cheltenham wafers handed with it.

### Versailles Pineapple Cream

#### *Crème d'Ananas à la Versailles*

Put a pineapple mould into the charged ice cave for about half an hour before using; then open it and fill the top part which represents the leaves with pistachio ice cream ('Book of Ices,' page 19), and fill the body of the mould with pineapple ice ('Book of Ices,' page 19), to which add the pulp of six tangerines and the very finely-chopped peels of the same; fill the bottom of the mould with pistachio ice; close up the mould and stand it in the charged ice cave for three and a half to four hours, during which time turn it occasionally so that the ice becomes evenly frozen; when required turn out the ice in the usual

way on to a tall dessert dish on a dish-paper; garnish it with little assorted shapes of the pistachio and pineapple



ice, as shown in engraving, and little sprigs of fern. Serve for a dinner sweet or dessert ice.

### Victor Moscovite of Red Gooseberries

#### *Moscovite de Groseilles à la Victor*

Take three pints of picked raw ripe red gooseberries, half a pint of raw ripe white currants, and three peeled bananas; pound these with six ounces of castor sugar till into a paste, mix with it one pint of warm water in which one and a half ounces of Marshall's Gelatine has been dissolved, colour with a few drops of Marshall's Carmine, and rub it through a tammy cloth; then put it in a stew-pan and stir it on ice till beginning to set; pour it into any fancy jelly-mould; place this in the charged ice cave for two and a half to three hours; then dip the mould into warm water and turn out the shape on to a dish on a paper. Serve for dinner or luncheon or any cold service.

## Victoria Pudding.

### *Pouding à la Victoria*

Take one pint of vanilla custard ('Book of Ices,' p. 23), add to it the purée of six large or eight small raw ripe bananas that have been pounded with one ounce of castor sugar, the pulp of two oranges and one lemon, and a quarter-pound of raw ripe or cooked pineapple; mix these together, and colour with a little of Marshall's Apricot Yellow, and rub through a fine hair sieve; flavour with a wineglassful of orange-flower water, a teaspoonful of vanilla essence, and a wineglassful of brandy; pour the mixture into the charged freezer and freeze it to the consistency of a thick batter; then add half a pint of whipped cream that is sweetened with half an ounce of castor sugar; refreeze it and put it into a fancy pudding mould, place this in the charged ice cave for three and a half to four hours, during which time turn it occasionally from side to side, so as to get the ice evenly frozen. When ready to serve turn out the pudding in the usual way on to a dish, and serve round it a compote of bananas (see recipe).

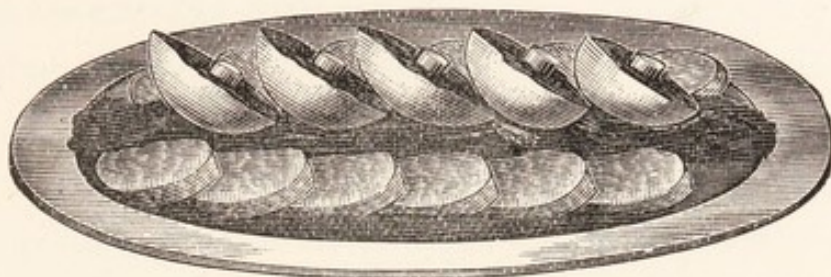
This is a nice dish for a dinner or luncheon sweet, and if the mould has a pipe the space made by it can be filled with the compote of fruit.

## Viennese Meringue Mushrooms

### *Champignons Meringues à la Viennoise*

Prepare some mushroom meringues (see recipe), and before the stalks are fitted in make a hollow in the underneath part of the mushrooms with an egg, and when ready to serve fill up the spaces thus formed with very stiffly-whipped cream, and smooth this off level with a

palette knife; sprinkle over the cream some of Fry's powdered Caracas chocolate, place a stalk in the centre of each in the cream, and then arrange the mushrooms straight down a dish on a bed of frozen strawberry ice



cream ('Book of Ices,' page 22), and on each side of these arrange similarly some thick pieces of stamped-out pineapple that are sprinkled with blanched and finely-shredded pistachio nuts. Serve for a dinner or luncheon sweet.

### Vienna Red Currant Ice

#### *Glace de Groseilles Rouges à la Vienne*

Take one quart of fresh ripe red currants freed from the stalks (see note below), put them into a stewpan with half a pint of red currant jelly, one quart of hot water, three raw ripe tomatoes, half a pint of ripe picked raspberries, the juice of one lemon, the finely-chopped peel of the same, six ounces of Marshall's Cane Sugar, and sufficient of Marshall's Liquid Carmine to make it a bright red; put the pan on the stove and simmer the contents till the fruit is into a pulp; and when it is cool add the raw yolks of eight well-beaten fresh eggs that have been flavoured with a wineglass of Silver Rays (white) rum, a wineglass of brandy, and eight drops of almond essence; then rub all through a fine hair sieve or tammy cloth, pour it into the charged freezer and freeze it to the consistency of a thick batter; add one pint of whipped double

cream and three ounces of very finely-chopped dried cherries; refreeze and put it into any fancy ice-mould; place this in the charged ice cave for three and a half to four hours, during which time turn the mould from side to side; then when ready to use turn out the ice in the usual way on to a dish on a paper, and serve for a dinner or dessert ice.

NOTICE.—Bottled red currants can be used for this ice when the fresh fruit is out of season; and if sweetened fruits are used the sugar in the above recipe should be omitted; if unsweetened fruits are taken the sugar should be used in the proportion given.

### Wafers with Cream

#### *Gaufres Glacées à la Crème*

Take some rolled pink and white ice-wafers and stand them upright on a cake bottom, prepared as below, in a circle, fastening them together with royal icing (see recipe), using a forcing bag and pipe for the purpose, and put it aside till the icing is set; then, by means of a bag with plain pipe, fill the wafers with a vanilla cream prepared as below and dish up on a dish on a dish-paper; fill up the centre of the case of wafers with any nice ice, such as strawberry ('Book of Ices,' p. 22) or maraschino ('Book of Ices,' p. 17). Serve for a sweet for dinner, or luncheon party, or for ball supper &c.

VANILLA CREAM.—Whip one pint of double cream very stiffly, then add to it three ounces of castor sugar and about a saltspoonful of vanilla essence; mix up and use.

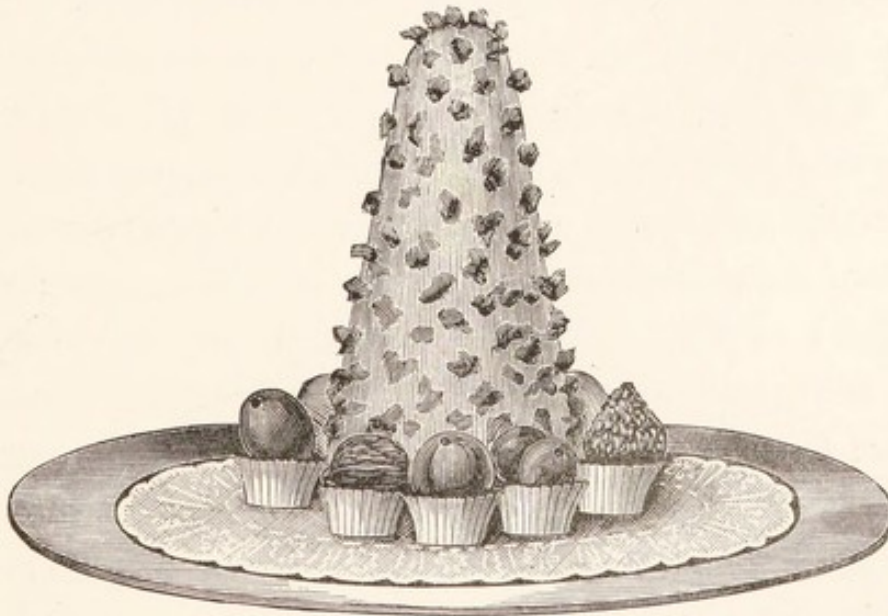
CAKE BOTTOM.—Rub two ounces of butter in half a pound of flour till smooth, then add two ounces of castor sugar and one raw egg, and mix with cold water into a very

stiff paste ; roll out about half an inch thick and trim into a nice round shape, about six or seven inches in diameter, and bake in a moderate oven for about half an hour ; put to press between two plates with a weight on top, and when cold ornament round the edge with pink and white royal icing by means of a pipe and bag.

### White Dame Bomb

#### *Bombe à la Dame Blanche*

Sweeten a pint and a half of cream with three ounces of castor sugar, add four large tablespoonfuls of rose-water, one teaspoonful of vanilla essence, and one tablespoonful of Maraschino syrup or liqueur ; put it into the charged freezing machine and freeze it to a thick consistency.



Line a bomb with this, sprinkle the sides thickly with desiccated cocoanut, and fill up the mould with a vanilla mousse mixture ('Book of Ices,' page 34). Fix the cover on the mould, and put it in the charged ice cave for three and a half to four hours, giving it an occasional turn round so that the ice gets evenly frozen ; then turn out

the bomb in the usual way and place it on a fancy paper in the centre of a dish ; arrange round the base some small mousses (see chapter iii.), or little assorted ices which have been placed in small fancy paper cases, sprinkle the bomb with crystallised rose leaves and shredded cocoanut, and use for a dinner or dessert ice.

It may also be garnished with spun sugar (see recipe).

### Windsor Bomb

#### *Bombe à la Windsor*

Boil to a pulp one quart of well-washed fresh cranberries, eight ounces of castor sugar, one pounded vanilla pod, four peeled bananas, the finely-cut peel of three oranges, half a pint of rose-water, one and a half pints of cold water, and as much ground ginger as will cover a three-penny piece, then set it aside till somewhat cool ; add the pulp from the oranges, colour it with Marshall's Sap Green or Apple Green, rub it through a tammy cloth, and mix it with one and a quarter pints of whipped cream that has been sweetened with one ounce of castor sugar ; add a wineglass of Noyeau liqueur or syrup, and one of Silver Rays rum, and two ounces of finely-chopped preserved ginger ; put the mixture into the charged freezing machine and freeze it to a thick consistency, then put it into any fancy bomb mould and freeze it for two and a half to three hours in the charged ice cave ; when ready to serve dip the mould into cold water and turn out the bomb in the usual way ; arrange it on a dish on a dish-paper, and by means of a forcing bag and large rose pipe, force round the bomb some stiffly-whipped cream prepared as below, sprinkle it over with blanched and very finely-shredded pistachio nuts, and serve for dinner or dessert ice.

CREAM FOR GARNISHING WINDSOR BOMB.—Take one pint of stiffly-whipped cream, and mix with it one and a half ounces of castor sugar and half an ounce of very finely-chopped sweet cocoanut, add a few drops of vanilla essence, and a sprinkling of Silver Rays rum, and use as instructed.

## CHAPTER II

*INDIVIDUAL ICES**(GLACES INDIVIDUELLES)**Ices served in Separate Portions*

IN the English names the word 'Little' has often been omitted on account of the context.

(SEE ALSO CHAPTERS III. AND IV.)

**Adèle Ices***Petites Glaces à l'Adèle*

Mix together in a basin one pint of single cream, three ounces of castor sugar, a teaspoonful of vanilla essence, the



very finely-chopped peel of one lemon, one and a half ounces of coarse gingerbread nut crumbs, a quarter of a pint of rose water, and six or eight drops of pineapple essence;

pour this mixture into the charged ice machine and freeze it to the consistency of a thick paste ; then fill some walnut-shaped ice moulds with it, close them up and put them in the charged ice cave for about one and a half hours ; when sufficiently frozen turn out the ices on to a cloth, sprinkle them with finely-chopped blanched baked almonds, and arrange each in a little almond case prepared as below, and on the top of each put a little pink-coloured snow cream (see recipe) and a sprinkling of finely-shredded pistachio nuts. Dish up as shown in engraving, and serve.

ALMOND PASTE CASES.—Warm some small quenelle tins, rub over the insides with a little salad oil, and line them with Florence paste (see recipe) ; put the moulds in the screen till the paste is dry ; then turn out the cases, and use as instructed above.

### American White Currant Cream

#### *Crème de Groseilles Blanches à l'Américaine*

Take three pints of picked ripe white currants, put them into a stewpan with one and a half pounds of stoned white-heart cherries and the pounded kernels of the same, six ounces of castor sugar, six drops of Marshall's Almond Essence, and a teaspoonful of Marshall's Vanilla Essence ; pound altogether till into a paste, then rub it through a fine hair sieve or coarse tammy ; add to the purée one and a half pints of single cream and a wineglassful of Marshall's Maraschino Syrup, pour it into the charged freezer and freeze it somewhat dry, then put it into a Neapolitan box and freeze it in the charged ice cave for two and a half to three hours ; when ready to serve turn out the ice on to a cloth, cut it up into slices, arrange these *en couronne* on a

bed of spun sugar (see recipe), sprinkle with blanched and finely-shredded pistachio nuts, and use for a dinner ice.

### Battenberg Ices

#### *Petites Glaces à la Battenberg*

Prepare a Neapolitan Ice as in 'Book of Ices,' page 17; cut from it some square pieces about one inch thick, and put them on the shelf in the charged ice cave on a sheet of paper for about half an hour before using. Whip some cream, sweeten it with castor sugar, flavour it with vanilla essence, put it into a forcing bag with a small rose-pipe, and form a little rose in the centre and at each corner of the



squares of ice; put on the centre rose any fruit (such as a strawberry, cherry, grape, or pieces of angelica or pistachio) that has been dipped into boiled sugar (see recipe); arrange each ice on a little silver sauté pan on a Neapolitan ice paper, and serve one to each person for a dinner or dessert ice, or for ball suppers, tennis parties, &c., and hand George's Cheltenham Wafers on a plate.

### Canadian Tea Ice

#### *Glace de Thé à la Canadienne*

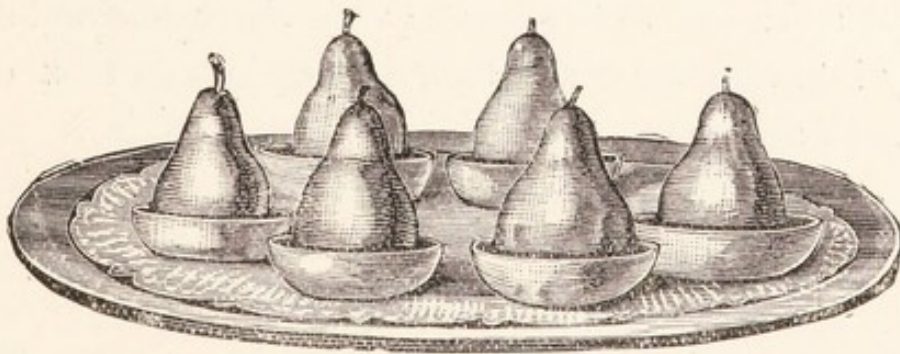
Take a quarter-pound of good tea; put it into a hot dry teapot and pour in one quart of perfectly boiling water; let it infuse for about five minutes, then strain off the liquid and set it aside till cold. Put in a basin six

whole raw eggs that have been beaten with a whisk for about five minutes with a teaspoonful of Marshall's Vanilla Essence and six ounces of castor sugar ; add the cold tea to it by degrees, whipping the mixture whilst doing so ; then strain through a strainer and mix into it one pint of very thick whipped cream and put it into the charged freezer ; freeze it well, put it into any little fancy ice-moulds, place these in the charged ice cave for about one and a half hours ; when ready to use turn out the ices in the usual way on to a clean cloth, and arrange them in little fancy nougat (see page 134) or paper cases ; place them on a dessert dish, and serve for a dessert ice, or for ball supper or tennis parties.

### Célestine Ices

#### *Petites Glaces à la Célestine*

Line some half peach moulds thinly with nougat paste (see recipe), trim the edges evenly, and when cool remove the cases from the moulds and put into each a little stiffly-whipped cream, using a forcing bag with a large



rose pipe for the purpose ; place on top of the cream a little pear-shaped ice prepared as below, stick a small piece of angelica in the top of each, arrange them on a dish on a fancy paper, and serve for a sweet for dinner or luncheon, or for ball supper, &c.

ICE FOR CÉLESTINE ICES.—Put in a stewpan one pint of new milk with the finely-cut peel of one lemon, one split vanilla pod, and three ounces of castor sugar; bring it to the boil, place the pan in the bain marie, and let the contents infuse for about a quarter of an hour, when the vanilla pod should be removed; stir the milk on to eight raw yolks of eggs that have been stirred together till smooth, return the mixture to the stewpan and stir it on the fire till it thickens; rub it through a tammy cloth, and when cool flavour it with a wineglassful of Marshall's Maraschino Syrup and a wineglass of Silver Rays (white) rum; pour it into the charged freezing machine and freeze it to the consistency of a thick batter, then mix with it half a pint of stiffly-whipped cream and refreeze it; divide it into two parts, leaving them in the machine; add to one portion one ounce of cut dried pineapple and colour it with a few drops of Marshall's Carmine; colour the remaining portion with a little of Marshall's Sap Green, and with this line the pear shapes; fill up the centres with the pink-coloured ice, close up the moulds and put them in the charged ice cave for one and a half to two hours; then dip each mould separately into cold water and turn out the ices on to a clean dry cloth and use.

### Churchill Walnuts

#### *Petites Noix à la Churchill*

Prepare an ice as below, freeze it well, and then fill up some little walnut ice moulds with it; close the two parts of the shapes well together and put them in the charged ice cave for one and a half hours, during which time turn them occasionally so that the contents get evenly frozen. Dip the moulds into cold water and turn out the ices

separately on to a cloth, sprinkle them all over with chopped pistachio nuts, put them on the shelf in the ice cave on a sheet of foolscap paper for about half an hour, then take up and arrange each in a little paper case ; force on to the top of each, by means of a small rose pipe and



bag, a little rose of garnishing cream mottled (see recipe). One of Fry's chocolate varieties may be placed in the centre of these roses. Arrange the cases on a dish paper and serve for a dessert ice for dinner, or for ball suppers, tennis parties, &c.

ICE FOR CHURCHILL WALNUTS.—Put three ounces of blanched sweet almonds in a sauté pan, with half an ounce of fresh butter and one ounce of castor sugar ; make these quite a deep brown over the fire, and then pound them quickly in the mortar till smooth ; mix the purée with three-quarters of a pint of vanilla custard prepared as in 'Book of Ices,' page 23, pass it through the tammy, and add a large wineglass of Silver Rays (white) rum ; then use as instructed.

### Coffee Ice in Cups

#### *Café Glace en Tasses*

Take four large tablespoonfuls of freshly-ground Mocha coffee, put it into a hot dry coffee-pot and pour over it rather better than one pint of perfectly boiling water ; allow the pot to stand in the bain-marie while the coffee

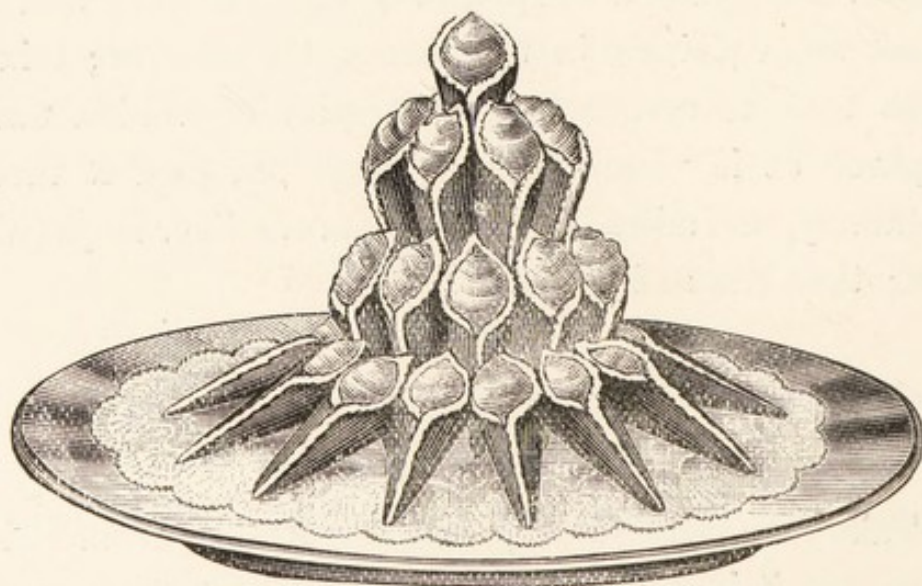
is passing through the pot ; then pour off and mix with it three ounces of castor sugar and half a pint of single cream ; when quite cold put it into the charged freezer and freeze it dry ; then pile it up quite smoothly in fancy cups



or ice-water cups (see recipe), and serve for tennis parties, &c. This coffee ice can, if wished, be served in a semi-frozen state for afternoon tea, when it should be served from a jug and poured from it into the cups.

### Christina Cornets

*Cornets à la Christine*



Prepare some cornet cases as in Margaret Cornets, and by means of a bag and small plain pipe garnish the

edges of them with royal icing (see recipe), then dip each part covered with the icing into blanched and very finely-chopped pistachio nuts, and when ready to serve fill them up with the ice prepared as below, and serve for a sweet for dinner or luncheon.

ICE FOR CHRISTINA CORNETS.—Take half a pint of vanilla custard ('Book of Ices,' p. 23), add a quarter of a pint of stiffly-whipped cream, and mix with it two ounces of any nice dried fruits, such as greengage, apricot, dried ginger, cherries, &c., that are cut into very tiny dice shapes, as much ground cinnamon as will cover a threepenny piece, the same quantity of ground ginger, and a table-spoonful of Marshall's Maraschino Syrup; mix well together, freeze dry, and use.

### Derby Ices

#### *Petites Glaces à la Derby*

Line a plain border mould thinly with lemon jelly (see recipe), garnish it all round with little star shapes of the same jelly coloured red with Marshall's Carmine, set this with a little more jelly, and when it is firm fill up the



centre with a rice cream ice prepared as below, and place the shape in the charged ice cave for about two hours; when sufficiently frozen turn out the border in the usual way on to a dish; arrange on it as shown in engraving little

ball-shaped ices prepared as below and place in the centre a compote of cherries prepared as below, or a compote of strawberries may be used if liked. Serve for a dinner sweet.

COMPOTE OF CHERRIES FOR DERBY ICES.—Take some fine large ripe cherries, remove the stalks and stones, crack the latter and add the kernels to the fruit, and just mix with a wineglassful of Marshall's Maraschino Syrup and enough thick syrup (see recipe) coloured red with Marshall's Carmine to well mask them; place them in the charged ice cave for about half an hour, then use.

SMALL SHAPES FOR DERBY ICES.—Fill some ballette moulds with the rice ice cream and put them into the charged ice cave for about two and a half hours; then dip each into cold water, turn out the ices, sprinkle them with sweet dried cocoanut, and put them back again into the cave for about half an hour before using.

RICE CREAM ICE FOR DERBY ICES.—Put into a stewpan one and three quarter pints of new milk, four ounces of castor sugar, two bayleaves, as much ground ginger as will cover a sixpenny piece, and one split vanilla pod; bring the milk to the boil, then stir into it a quarter-pound of Marshall's Crème de Riz that is mixed with about half a pint of cold milk; stir it on the fire till the mixture boils, then let it simmer on the side of the stove for about ten minutes; wring it through a clean tammy cloth, set it aside till cold, flavour it with a wine-glassful of Maraschino liqueur, a quarter-pint of rose-water, and a teaspoonful of vanilla essence; pour the mixture into the charged freezer and freeze it to the consistency of a thick batter; add to it half a pint of stiffly-whipped cream and half an ounce of dried sweet cocoanut that is chopped very fine; refreeze, and mould as instructed.

## Dorothy Cornets with Champagne

*Cornets au Champagne à la Dorothée*

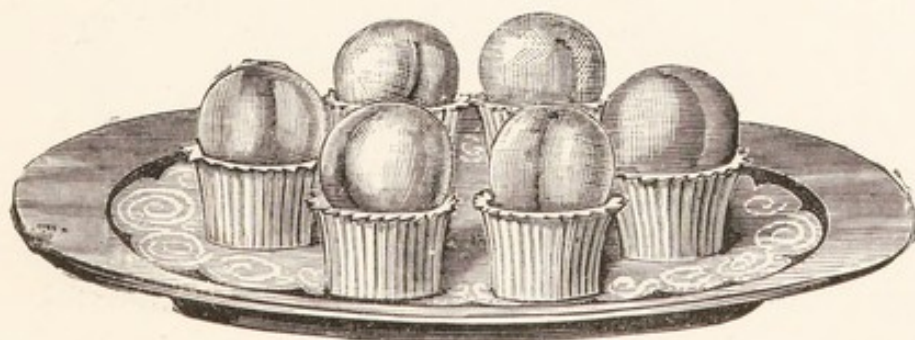
Prepare some cornet cases as in Margaret Cornets, and fill them with champagne ice prepared as below. Dish them up on a paper or napkin and serve one to each person for a dinner, or dessert, or luncheon sweet.

CHAMPAGNE ICE FOR DOROTHY CORNETS.—Take half a pint of lemon ice-water ('Book of Ices,' p. 27) and mix with it a small bottle of cooking champagne, freeze it in the charged freezer to a semi-solid consistency, add a quarter of a pound of cut-up dried greengages, refreeze, and use as instructed above.

## Drummond Ices

*Petites Glaces à la Drummond*

Put in a stewpan one pint of new milk, half a pint of single cream, four bayleaves, two blades of mace, ground nutmeg of the weight of one clove, and the very finely-chopped peel of two oranges; bring to the boil; then mix



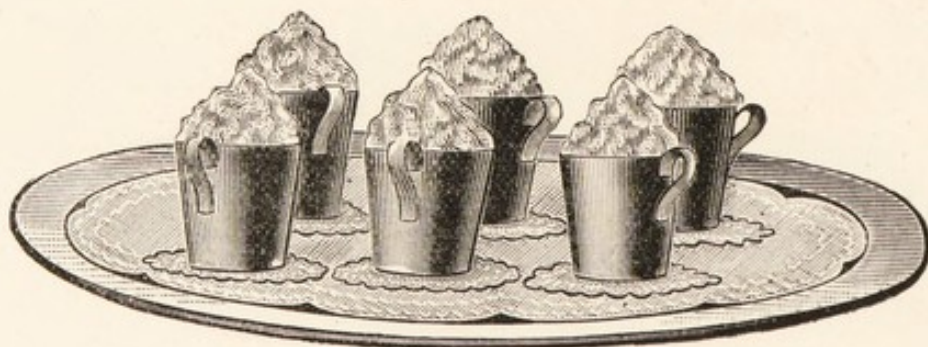
with it one and a half ounces of Brown & Polson's Corn Flour, that has been stirred till quite smooth with a quarter of a pint of cold milk; stir the mixture till boiling, then wring it through a tammy cloth, and stir it occasionally till cool; then mix with it half a pint of stiffly-whipped cream, a

teaspoonful of vanilla essence, a small wineglass of Silver Rays (white) rum, and two ounces of candied citron peel that has been cut up into the tiniest dice shapes, and half an ounce of desiccated cocoanut; freeze the mixture in the charged ice machine till dry, fill some small peach ice moulds with it, close up the moulds, put them in the charged cave for two hours; then dip the moulds into cold water, turn out the ices, and arrange each in small paper cases which have been partly filled with whipped cream that is mixed with crushed ratafia biscuits, in the proportion of one ounce of biscuit crumbs to half a pint of cream; sprinkle over them a few 'hundreds and thousands,' dish up the cases as shown in engraving, and serve.

### Duke of York Cups of Lobster (Savoury)

*Petites Tasses de Homard à la Duc d'York*

Take four ripe sliced tomatoes, two chopped eschalots, two tablespoonfuls of Espagnol sauce (see recipe), an ounce of glaze, one tablespoonful of Worcester sauce, a teaspoonful of chopped chutney, one and a quarter pints of



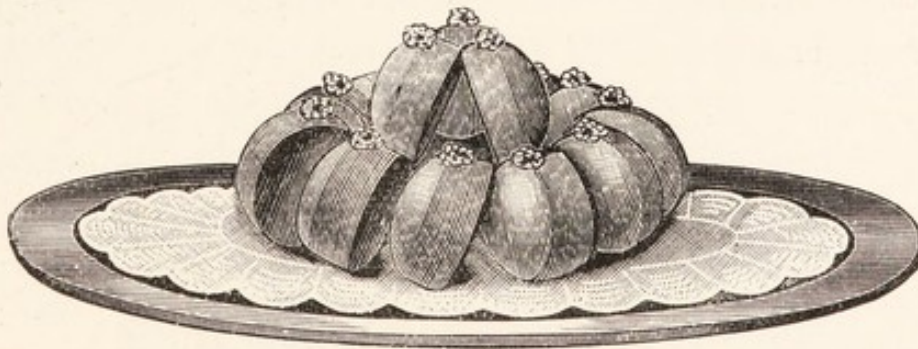
light fish stock, a teaspoonful of Marshall's Curry Powder, and the juice of a lemon; colour with Marshall's Liquid Carmine to a red colour, boil it for twenty minutes; then add half an ounce of Marshall's Finest Leaf Gelatine, rub the purée through a tammy, and when cool

mix with it the meat from a freshly-boiled lobster that is cut into small dice shapes, and add to it a teaspoonful of chopped fresh parsley; put the mixture into little cups or ice-water cups, and by means of a forcing bag and a large rose pipe force on the top of each some whipped cream that is seasoned with a little salt and Marshall's Coralline Pepper; arrange the cups on a dish on a paper, and use for an entrée for dinner or luncheon, or as a fish service, or for second-course or ball-supper dish.

### Duke of York Apricot Meringues

#### *Meringues d'Abricots à la Duc d'York*

Prepare some apricot meringue cases (see below), and when they are cooked and cold fill them with the apricot ice (prepared as below); place on the ice the half of a dried apricot that has been dipped into maraschino glaze (see recipe) and slightly streaked with Marshall's



Sap Green; dish up the meringues in a pile, as shown in engraving, and with a forcing bag and rose pipe garnish the top of each with a little stiffly-whipped cream that is sweetened and flavoured with vanilla essence. Serve for a sweet for dinner, luncheon, ball supper, &c.

**APRICOT MERINGUES.**—Whip four raw whites of eggs with a pinch of salt till quite stiff, then mix in half a pound of castor sugar, coloured slightly with apricot yellow,

stir together, and put the mixture into a forcing bag with a plain pipe; force it out by means of a bag and pipe into the desired shapes on to some cold waxed baking-tins, dust them over with a little of Marshall's Icing Sugar, set the tin in a cool oven, and when the meringues are getting dry on the surface remove them carefully from the tin with a palette knife, and with a small egg make little hollow spaces in the underneath part of each; return them to the oven to dry, then use.

APRICOT ICE FOR DUKE OF YORK MERINGUES.—Take one pint of vanilla custard, as in 'Book of Ices,' p. 23, add to it six cooked or prepared apricots that have been crushed or pounded, six drops of almond essence, a little of Marshall's Apricot Yellow, a wineglass of Silver Rays (white) rum, as much ground ginger as will cover a threepenny piece, and a dessert-spoonful of lemon juice; tammy, and when cool partly freeze it in the charged freezing machine; then add half a pint of stiffly-whipped cream, refreeze, and use as instructed.

### Empress Ices

*Petites Glaces à l'Impératrice*



Take some ice-water cups (see recipe), or the fancy cardboard cups, and partly fill each with Vanilla Cream Ice

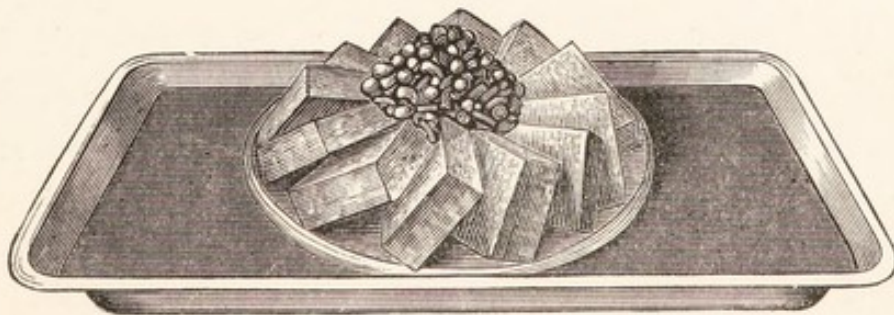
(‘Book of Ices,’ page 23), and arrange on this a small ice prepared as below. Serve on a dish on a pretty dish paper, and use for a dinner or luncheon sweet, or for dessert, garden parties, &c., with George’s Cheltenham Wafers.

LITTLE ICES.—Take some pistachio, strawberry, and Kirsch custards (‘Book of Ices,’ pages 19, 22, and 16), freeze them separately in the charged freezer, and put some of each of the different colours into small assorted ice moulds, filling them well; put the moulds on the bottom of the charged ice cave for two hours; then turn out the ices on to a clean, dry cloth, and use as instructed above.

### French Liqueur Creams (Sauce)

#### *Petites Crèmes au Liqueur à la Française*

Take one pint of double cream, two ounces of castor sugar, one wineglassful of good brandy, a teaspoonful of vanilla essence, half a gill of rose water, one tablespoonful of Silver Rays (white) rum, and a tablespoonful of Kirsch liqueur; put it into the charged ice machine and freeze it



dry; divide it into three parts, colour one with a few drops of Marshall’s Carmine, one with Marshall’s Sap Green, and leave the other plain. Fill up a Neapolitan ice mould in layers with the three colours, and when the mould is full put it in the charged ice cave for two and a

half hours; then take up, turn out on to a cloth, cut it into small square pieces about two inches in length, sprinkle these with blanched and finely-shredded pistachio nuts, and dish them up, as shown in engraving, on a dish paper. Put in the centre some stiffly-whipped cream which has been flavoured with Silver Rays (white) rum, and serve with hot plum pudding, or any nice rich cold pudding or Macedoine of iced fruits.

### French Ices

#### *Petites Glaces à la Française*

Prepare one pint of white coffee cream ice ('Book of Ices,' page 13) and one pint of raspberry cream ice ('Book of Ices,' page 20); freeze both these mixtures separately in the charged freezer; then arrange them together in small assorted ice-moulds and put them into the charged ice cave for one and a half to two hours, during which time turn them from side to side so that the ices become evenly frozen; then when ready to serve turn out the ices on to a clean cloth. Form a border with George's Cheltenham wafers, fixing them together with boiled sugar (see recipe), using the border when set; place this on a dish-paper on the dish on which the ices are to be served, arrange the ices in the border, and surround the wafers with spun sugar (see recipe). Use for a dinner or dessert ice.

### Grand Hotel Ices

#### *Petites Glaces à la Grand Hôtel*

Put three pints of freshly gathered red currants, from which the stalks have been picked, into a stewpan with half a pound of loaf sugar, the juice of three oranges, and the finely-chopped peels of the same; colour with Marshall's

Liquid Carmine, add one and a half pints of water, put the pan on the stove and let the contents simmer till into a pulp; then rub it through a hair sieve, pour it into the charged freezing machine, freeze it to the consistency of a thick batter, flavour it with a quarter pint of Marshall's Kirsch syrup and a wineglassful of brandy or Silver Rays (white) rum, add a quarter pound of blanched Jordan almonds that have been finely chopped and baked till a nice brown colour and half an ounce of desiccated cocoanut; refreeze it, then put the ice into any small fancy ice moulds, and freeze them in the charged ice cave for about one and a half hours. When sufficiently frozen turn out the ices on to a cloth and arrange each in a little fancy paper case that has been partly filled with cream prepared as below; sprinkle over the tops some blanched and shredded pistachio nuts, and serve on a dish paper for a dinner or dessert ice, or for a ball supper, &c., with George's Cheltenham Wafers.

If fresh fruit is not obtainable, bottled fruits can be used; but if these are preserved in syrup the sugar mentioned in the recipe would have to be omitted.

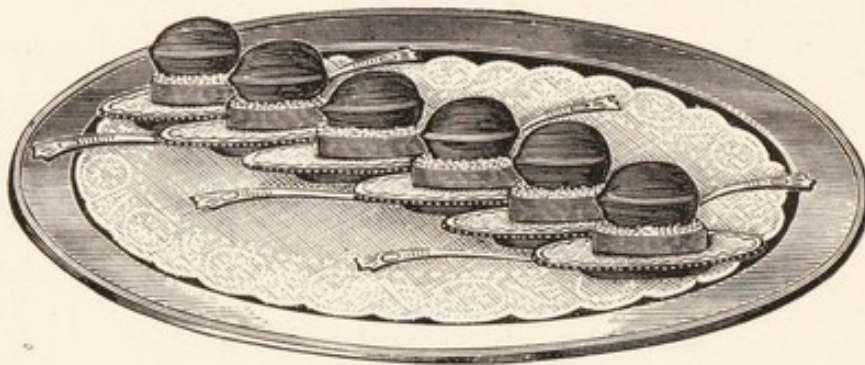
CREAM FOR CASES FOR GRAND HOTEL ICES.—Take one pint of double cream that has been sweetened with three ounces of castor sugar, add to it the contents of a small bottle of vanilla essence, and mix them well together with a quarter pint of rose water; pour this into the charged freezer and freeze it dry; then put it into the paper cases as instructed above, and place them in the cave till they are required.

### Iéma Ices

#### *Petites Glaces à l'Iéma*

Put in a stewpan one pint of new milk and two ounces of Fry's powdered Vanilla Chocolate; bring it to the boil,

and let it simmer for a few minutes, and put it aside till cool; then partly freeze it in the charged freezer, add to it half a wineglass of brandy, two tablespoonfuls of Marshall's Noyeau Syrup, one and a half pints of whipped cream in which has been mixed half an ounce of castor sugar; re-freeze the mixture till it is quite dry, then put it into little walnut ice moulds; place these in the charged ice cave to freeze for one hour, and turn them out on to



little flat meringue cases (see recipe); garnish round the bottom of each with stiffly-whipped cream that has been sweetened and flavoured with vanilla essence, using a forcing bag and rose pipe for the purpose. Some crushed preserved rose leaves or 'hundreds and thousands' may be sprinkled over the ices, and they should be arranged on little plated dishes on dish-papers, and the little dishes handed on an oval dish. Serve one ice to each person for dinner, dessert, luncheon, ball suppers, &c.

### Imperial Ices

#### *Petites Glaces à l'Impériale*

Take some small strawberry ice moulds and fill each with three different kinds of ice, such as Maraschino Cream Ice, prepared similarly to the Kirsch Cream Ice in the 'Book of Ices,' page 16, only substituting Maraschino for Kirsch,

Pistachio Cream Ice ('Book of Ices,' page 19), and red currant or Cherry Cream Ice ('Book of Ices,' page 11); the ices must be well frozen, so as to prevent the different colours running into each other; close up the shapes and put them into the charged ice cave to freeze for about two and a half hours; then, when ready to serve, turn out the ices on to a clean, dry cloth. Arrange on a tall dessert



dish with a pretty paper on it, a conical-shaped pyramid of spun sugar (see recipe), and then stick the little ices all over it as shown in engraving, placing between each some fern, fennel, or sprigs of chervil. Serve at once for dessert for a dinner party.

These can also be arranged in a nougat or sugar basket, or the imitation sugar baskets.

### Italian Apple Cream in Basket

#### *Crème de Pommes en Corbeille à l'Italienne*

Peel two pounds of good cooking apples and cut them into fine slices; put them into a stewpan with six ounces of castor sugar, one and a half pints of boiling

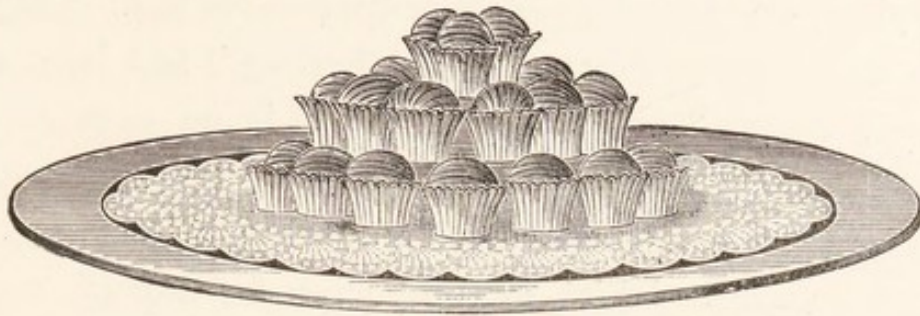
water, the finely-cut peel of two lemons, four bayleaves, as much ground ginger as will cover a threepenny piece, and one split vanilla pod; boil to a pulp, and rub the purée through a fine hair sieve or tammy cloth; colour it with a little of Marshall's Liquid Carmine, add the strained juice of one lemon, two oranges, and a quarter-pint of rose water; put the mixture into the charged freezer and freeze it to the consistency of a thick batter, add half a pint of stiffly-whipped cream, two ounces of finely-cut preserved ginger, two ounces of dried cherries, one ounce of French plums cut into small dice shapes, and four greengages cut in the same way, mixing these fruits with a wineglass of Kirsch; refreeze it, put it into little assorted ice-moulds, place these in the charged ice cave for one and a half to two hours, then turn out the ices in the usual way on to a clean cloth; arrange them in little fancy paper cases, and serve in a basket of nougat prepared as in recipe for 'Nougat Basket of Assorted Ices,' that has been arranged on a dish on a paper; garnish with spun sugar (see recipe), and serve for a dinner or dessert ice.

### Little Brown Bread Ices

#### *Petites Glaces au Pain Bis*

Make a pint of brown bread crumbs, mix with them eight tablespoonfuls of Marshall's Noyeau or Maraschino Syrup, and one pint of cream or milk, a wineglass of Silver Rays (white) rum, or brandy; put this in the freezer and freeze to a semi-solid consistency; then put the ice into little ice walnut or strawberry moulds, close them up and put them in the charged ice cave to freeze for about two

hours. When ready to serve dip the moulds into cold water and turn out the ices, and arrange each in a little



fancy paper case. Dish them up on a dish paper as shown in engraving, and serve for a dinner sweet or dessert ice.

### Little Cups with Coffee and Strawberry Ices

#### *Petites Tasses aux Glaces de Café et Fraises*

Prepare some Coffee Custard and Strawberry Custard ('Book of Ices,' pp. 13 and 22), freeze the coffee ice in the charged ice machine till dry, and put it in a charlotte mould in the charged ice cave till wanted. Freeze the strawberry custard, and with it fill some little fancy moulds; put these in the charged ice cave for about one and a half hours, then turn out the shapes in the usual way on to a cloth. Prepare some ice-water cups (see recipe), and partly fill them with the coffee ice; then place in each one of the little shapes of strawberry ice, and arrange them on a dish on a paper, garnishing each cup with a tiny sprig of maidenhair fair. Serve for dinner or for dessert, &c.

### Little Cups with Swiss Kirsch Cream

#### *Petites Tasses au Crème de Kirsch à la Suisse*

Prepare some Kirsch Cream ('Book of Ices,' p. 16), and to each pint add one ounce of dried cherries cut small,

two ounces of blanched and finely-sliced pistachios, and a quarter of a pint of rose water; freeze this dry and then pile it up in some ice-water cups (see recipe). Prepare some snow cream (see recipe), and when it has been well drained place about a tablespoonful of it on each cup as lightly as possible; sprinkle on the top of the cream a little terracotta-coloured sugar, and arrange the cups on a dish on a paper. Serve for dinner or for dessert, tennis parties, &c.

### Little Devilled Ices in Cups (Savoury)

#### *Petites Glaces en Tasses à la Diable*

Pound till smooth half a pound of cooked chicken or other white meat, a dessertspoonful of warm glaze, a teaspoonful of chutney, a teaspoonful of Marshall's Curry Powder, one and a half tablespoonfuls of Worcestershire sauce, three hard-boiled yolks of eggs, and four boned anchovies; rub the purée through a fine hair sieve, mix



with it half a pint of strong chicken gravy in which has been dissolved a quarter of an ounce of Marshall's Finest Leaf Gelatine, straining the stock after the gelatine has been added, and then mix in one and a half gills of stiffly-whipped cream; stir together till quite smooth, then by means of a forcing bag with a plain pipe force the mixture into little glass cups that have been thinly lined with

aspic jelly and round the inside of which have been placed little sprigs of chervil; put them in the charged ice cave for about one hour, then take up and sprinkle over each some chopped devilled almonds (see recipe), place on this little blocks of aspic jelly, and arrange on the top some sprigs of chervil. Dish up on a dish on a dish-paper, and serve one to each person for a luncheon or second-course dish, or for a ball supper.

### Little Iced Jellies with Fruits

#### *Petites Gelées Glacées aux Fruits*

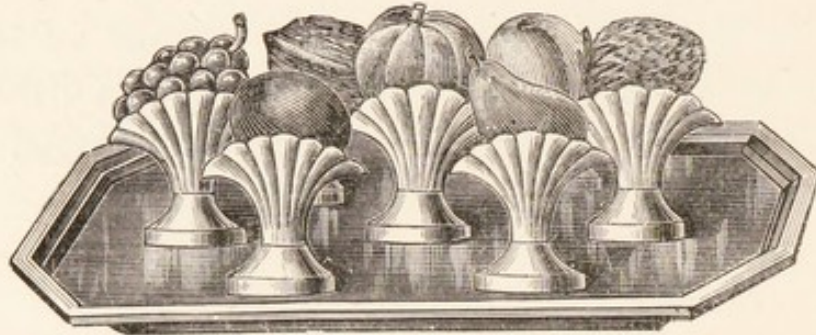
Put in a stewpan one quart of picked red currants, half a pint of picked ripe strawberries, and the strained juice of two lemons; colour with Marshall's Liquid Carmine, and mix with one quart of cold water; put the pan on the stove and cook the contents until the fruit is in a pulp; then add to it rather better than half an ounce of Marshall's Finest Leaf Gelatine, and when this is dissolved rub the whole through a tammy cloth, and when cool flavour it with a wineglass of Marshall's Maraschino Syrup and a wineglass of rose or orange-flower water; put it in a plain Charlotte mould and set it in the charged ice cave for about one and a half to two hours; then when ready to serve arrange it in ice-water cups (see recipe); dish up on a dish on a paper, and serve for a luncheon or dinner sweet. Whipped cream and any little fancy cakes can be handed with the jelly if liked.

### Little Ices in Pastry Baskets

#### *Petites Glaces en Corbeilles Pâtisseries*

Prepare some little pastry baskets as below, and when ready to use arrange in each, by means of a forcing bag

and large rose pipe, some very stiffly-whipped cream that is flavoured and sweetened; place on top of the cream small assorted ices made of different flavoured and coloured



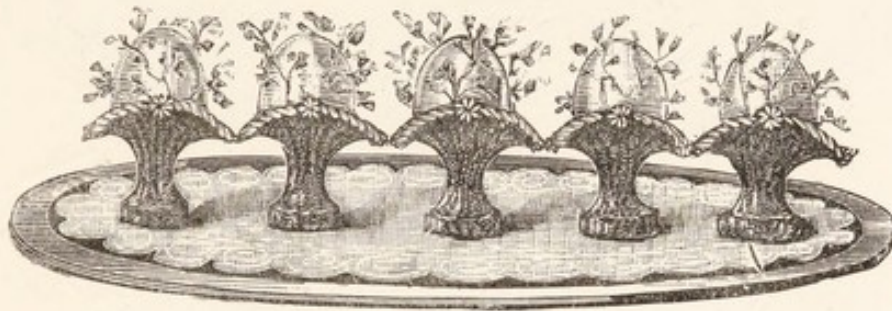
custards, such as pistachio, ginger, orange, and strawberry ('Book of Ices,' pp. 19, 15, 18, and 22); dish up the baskets on a dish on a fancy paper, and serve for a sweet for dinner, &c.

**LITTLE PASTRY BASKETS FOR ICES.**—Take six ounces of fine flour and rub into it till smooth three ounces of good butter, the chopped peel of a lemon, and one ounce of castor sugar; when well mixed together add to it one and a half whole raw eggs, a few drops of vanilla essence, and enough cream to make it into a stiff paste. Roll this out thinly, and with it line both parts of the little basket moulds that have been buttered; trim the edges evenly, line the paste with well-buttered paper, and fill them up with raw rice. Bake them in a moderate oven till a nice golden colour, then remove the papers and grain, take the cases from the moulds, dust over the insides with castor sugar, return them to the oven to get quite dry, take them up, and when cool join the two parts of the baskets together with a little boiled sugar (see recipe), and use as instructed above.

### Little Strawberry Creams in (Nougat) Baskets

*Petites Crèmes de Fraises en Corbeilles (de Nougat)*

Well oil some little fluted basket moulds and line them thinly with nougat paste (see recipe); trim the edges evenly, and when the nougat is cool turn it out of the moulds and fasten the two parts of the baskets together with a little boiled sugar (see recipe). Prepare a pint of



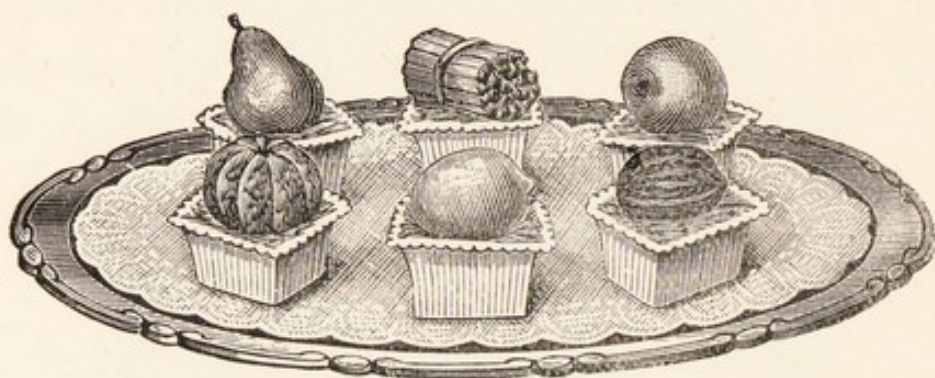
Strawberry Custard ('Book of Ices,' p. 22), freeze it to a semi-solid consistency, and fill up some little egg-shaped ice moulds with it; freeze them in the charged ice cave for two hours, then dip each into cold water; turn out the creams on to a cloth, and arrange them in the little baskets on the top of some stiffly-whipped cream that has been sweetened and flavoured with vanilla and forced into the baskets by means of a forcing bag and rose pipe. Garnish with little sprigs of maidenhair fern, dish up on an oval dish, and serve for a dinner or dessert ice.

### Little Strawberry and Raspberry Creams in (Nougat) Cases

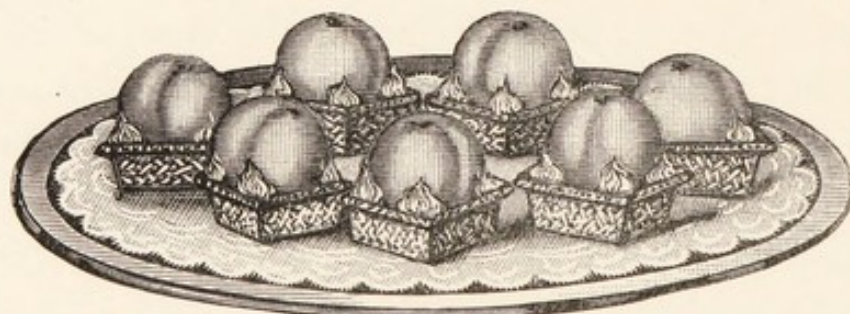
*Petites Crèmes de Fraises et Framboises en Caisses (de Nougat)*

Prepare some Strawberry Custard and Raspberry Custard ('Book of Ices,' pp. 22 and 49), freeze them separately in

the charged freezer, and arrange them in little assorted ice moulds, putting the strawberry ice on one side and the raspberry on the other ; close up the shapes, put them in the charged ice cave and freeze them for about two hours ;



then turn out the creams on to a clean cloth, place each in a little paper or nougat case, prepared as below, which has been first filled, by means of a forcing bag and a large rose pipe, with stiffly-whipped garnishing cream (see recipe) flavoured



with vanilla and sprinkled with a little finely-shredded or chopped blanched pistachio nuts. Dish up the cases, as shown in engraving, on a dish-paper, and serve for a sweet for dinner, or luncheon, or for tennis parties, &c.

**NOUGAT CASES.**—Prepare half a pound of nougat paste (see recipe), and with it line some well-oiled little square tins ; trim off the edges of the paste evenly, and when cold turn out the cases ; garnish the edges with Royal icing (see recipe) by means of a small forcing bag and rose pipe ;

sprinkle over the icing some chopped pistachio, and use as instructed above.

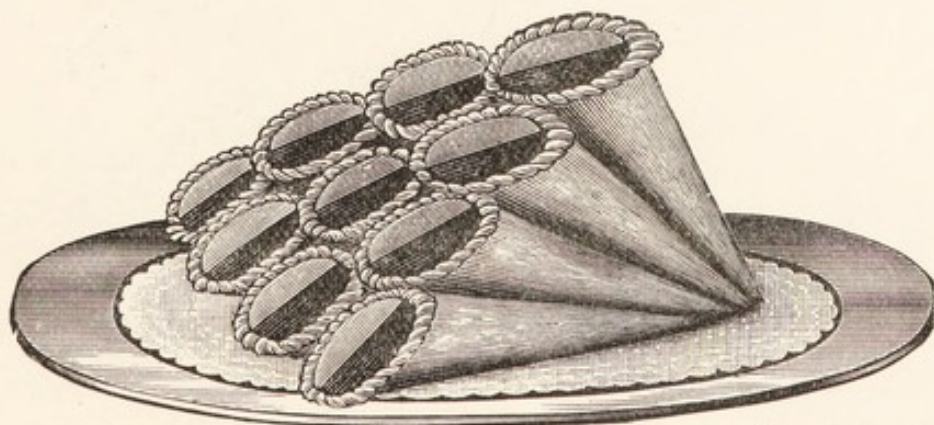
### Margaret Cornets

#### *Cornets à la Marguerite*

Prepare some cornets as below, and just before serving fill them partly with ginger ice-water ('Book of Ices,' p. 26) and partly with apple ice-cream ('Book of Ices,' p. 9) frozen quite dry, and dish them up on a paper or napkin. Serve for a dinner sweet or for dessert.

CORNET CASES.—Mix well together half a pound of finely-chopped or ground almonds with four ounces of castor sugar, and four ounces of fine flour, two whole eggs, a saltspoonful of vanilla essence, and one tablespoonful of orange-flower water.

Put one or two baking tins into the oven, and when they are quite hot rub them over with white wax, and let the tins get cool; then spread the paste smoothly and thinly over the tins (say one-tenth of an inch thick), and



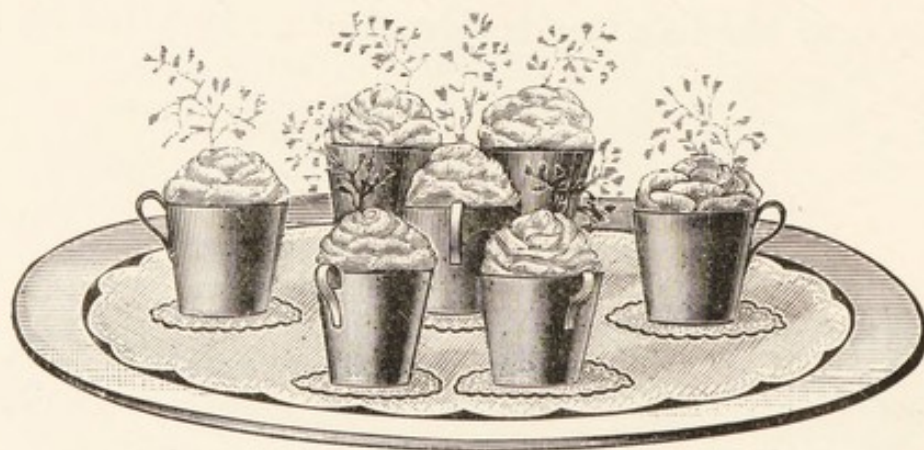
bake in the oven for three or four minutes; take out the tins and quickly stamp out the paste with a plain round cutter, about five inches in diameter, and immediately wrap these rounds of paste on the outside of the cornet

tins, which have been lightly oiled inside and out, pressing the edges well together, so that the paste takes the shape of the cornet, then remove the paste and slip it inside the tin, and put another one of the tins inside the paste, so that it is kept in shape between the two tins ; place them in a moderate oven, and let them remain till quite crisp and dry ; take them out and remove the tins, and garnish the edges of the cornets with royal icing (see recipe) and blanched and chopped pistachio nuts.

### Neapolitan Cups

#### *Petites Tasses à la Napolitaine*

Prepare some ice custards, such as Pistachio, Strawberry, Vanilla ('Book of Ices,' pages 19, 22, and 23), freeze them separately to a semi-solid consistency and fill up some little rose ice moulds with them, varying the colours as much as possible ; close up the moulds and put them in the



charged ice cave for about one and a half to two hours, then take them up, and turn out the creams on to a clean dry cloth. Partly fill some ice-water cups (see recipe) with stiffly-whipped cream that is sweetened and flavoured with vanilla essence ; arrange one of the little ices in

each cup on the cream, garnish with little sprigs of maidenhair fern, then dish up as shown in engraving on little dish-papers, and serve for a dinner or dessert ice.

### Nordica Ices

#### *Petites Glaces à la Nordica*

Line some little leaf moulds about a quarter of an inch thick with Pistachio Cream Ice ('Book of Ices,' p. 19), leaving a little hollow space in the centre of each; fill these spaces up with the ice prepared as below, smooth them over with a palette knife, sprinkle each thickly with baked blanched Jordan almonds that have been cut up into tiny square pieces or been chopped roughly, and then put the moulds at the bottom of the charged ice



cave and let them remain for about two hours, when the ices should be well frozen and dry. Take up the moulds, dip the outsides into cold water, and turn out the ices on to a cloth; place them with the almonds downwards on a sheet of paper on the shelf of the cave, replace them in the cave, and let them remain until they present a frosted appearance. Arrange a bed of spun sugar (see recipe) on a dish on a gold or silver dessert paper, place the little ices prettily and lightly on this and use for a dessert or dinner ice with George's Cheltenham Wafers.

ICE FOR CENTRE OF MOULDS.—Take one pint of Orange Cream Ice ('Book of Ices,' p. 18) that is flavoured with a wineglass of Silver Rays rum, mix with it one ounce of angelica, half an ounce of green brochettes, and half an ounce of preserved ginger, all finely chopped, about eight drops of Marshall's Carmine, and a quarter of a pint of stiffly-whipped cream; freeze it to the desired consistency, then use as instructed above.

### Norwegian Ices

#### *Petites Glaces à la Norvégienne*

Prepare some small shapes of lemon cream ice as below, and arrange them in little paper cases; then fill up with Maraschino mousse (see recipe), and place them on the bottom of the charged ice-cave for one and a half hours; then when frozen take up and sprinkle each with pounded crystallised rose leaves. Serve on a dish-paper for dessert or for a ball-supper dish.

LEMON CREAM ICE FOR LITTLE NORWEGIAN ICES.—Put in a stewpan one pint of new milk with four ounces of castor sugar and the very finely-chopped peel of two lemons that have been entirely freed from pith; bring to the boil, simmer for about five minutes, then strain it on to the raw yolks of eight eggs; return the mixture to the stove and stir it on the fire till thick, but the custard must not boil; rub it through a hair sieve or tammy cloth, put it aside till cold, then pour it into the charged freezer and freeze it to the consistency of a batter; add to it the strained juice of two large or three small lemons, half a wineglassful of Silver Rays (white) rum, and half a pint of whipped cream; refreeze, and fill any little fancy shapes with it; put them on the bottom of the charged ice cave

for about one hour, then dip each separately into cold water, turn out, and use.

### Nougat Basket with Little Assorted Ices

#### *Corbeille de Nougat aux Petites Glaces Assorties*

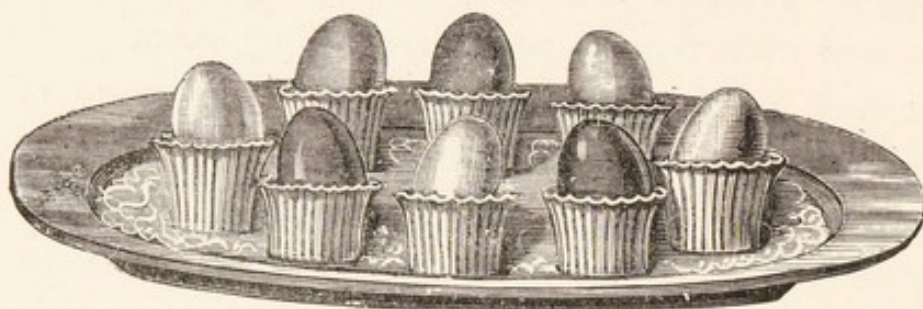
Oil the top and bottom parts of a basket mould and line them with nougat paste (see recipe) about a quarter of an inch thick, pressing this well to the parts of the mould, trim off the edges, and put the mould aside till the nougat is cold; then remove it from the shape, stick the top part on the bottom part with some boiled sugar (see recipe), tastefully ornament the top by means of a forcing bag and small rose-pipe with pink and white royal icing (see recipe), and arrange here and there some blanched pistachio nuts. Prepare a custard ('Book of Ices,' pages 6 and 7), and when frozen dry divide it into portions in the freezer; colour and flavour each one differently, and fill some little assorted ice-moulds with them, putting into each shape a portion of each of the various mixtures; close up the shapes, place them in the charged ice cave for about two hours, then dip each into cold water quickly and turn out the ices on to a cloth. Arrange them in a pile in the prepared basket, and garnish it with spun sugar (see recipe) and maidenhair fern leaves. Use for a ball-supper or dinner-party sweet.

### Portuguese Ices

#### *Petites Glaces à la Portugaise*

Prepare a fruit ice as below, put it into the charged ice machine and freeze it to the consistency of a thick batter, then add to it a wineglass of Marshall's Kirsch or

Noyeau Syrup and a wineglass of Silver Rays (white) rum, and two ounces of any nice dried fruits that are cut up into tiny dice shapes; refreeze, then put the ice into little egg shapes that have previously been put into the ice cave to get quite cold, place the shapes on the bottom of the ice cave, and let them remain for one and a half hours, during



which time turn them round occasionally so that the contents become evenly frozen. When ready to serve take the moulds from the cave, dip them into cold water, turn out the ices on to a clean cloth, and arrange each in a little fancy paper case. Serve for dinner, or dessert, or for ball suppers, &c., with George's Cheltenham Wafers handed.

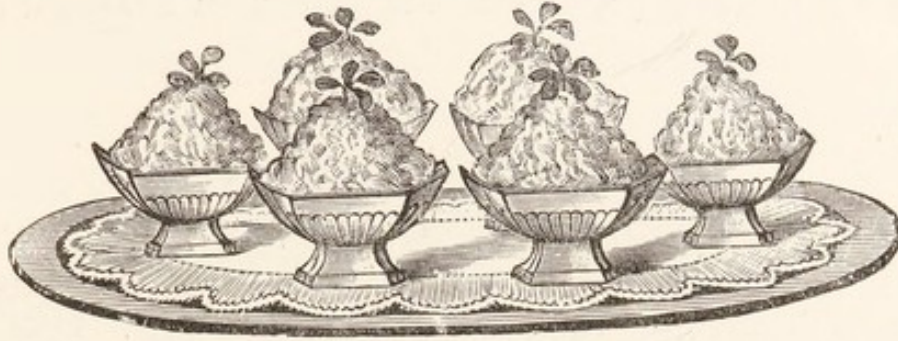
**FRUIT ICE FOR PORTUGUESE ICES**—Take six whole peeled apricots or six peaches, using raw, ripe, or tinned fruits for the purpose, four peeled bananas, one tablespoonful of apricot jam, pound them, add one pint of water, four tablespoonfuls of Marshall's Maraschino Syrup, the juice of two lemons, half a teaspoonful of Marshall's Liquid Carmine, and as much of Marshall's Apricot Yellow as will cover a sixpenny piece; rub all through a tammy or fine hair sieve, then freeze and mould as directed above.

### Princess May Ices

#### *Petites Glaces à la Princesse May*

Prepare a custard as below, and with it fill some strawberry ice moulds; place these in the charged ice cave

for about one and a half hours, then turn out the ices in the usual way on to a cloth. Take some small silver-plated cases and arrange one of the ices in each. Then cover over the ice with snow cream (see recipe) and place



on the top of this a tiny sprig of maidenhair fern and a few crystallised violets that have been dipped into boiled sugar (see recipe), and then put on a pastry slab till cold; arrange the cases on a paper on a dish, and serve one to each person for a dinner or dessert ice.

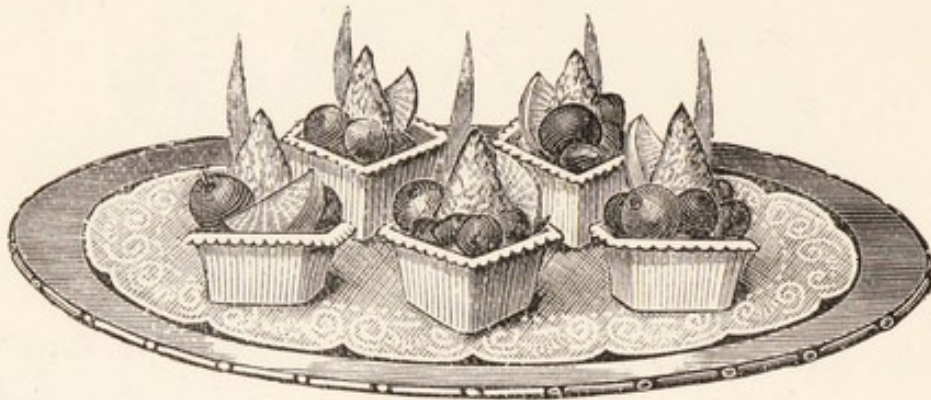
CUSTARD FOR PRINCESS MAY ICES.—Take one pint of strawberry ice cream ('Book of Ices,' page 22), partly freeze it in the charged freezer, add to it two ounces of cut dried cherries and one ounce of cut-up preserved pineapple, as much ground cinnamon as will cover a threepenny piece, half a wineglassful of ginger brandy, and half a pint of stiffly-whipped cream; refreeze it, and mould as instructed above.

### Sultan Cups

#### *Petites Tasses à la Sultan*

For six persons take half a pint of double cream which has been stiffly whipped and mixed with two ounces of castor sugar and flavoured with vanilla or other essence; mix carefully into this a quarter pound of dried cherries cut in slices, three apricots cut in dice shapes, a

teaspoonful of finely-shredded blanched pistachio, and one slice of pineapple cut in dice shapes; put the mixture into a bag with a large plain pipe sufficiently large to allow the fruit to pass through, and force it out into cone shapes on a sheet of foolscap paper which is placed on the shelf of an



ice cave; put the shelf in the charged ice cave, and let the cream freeze for one hour; then place each in a little square nougat case (see p. 134), garnish with any kind of fresh or dried fruits that have been dipped into boiled sugar (see recipe), and serve for a sweet for dinner or for ball supper.

### Tosca Orange Cream Ice

#### *Crème d'Oranges à la Tosca*

Peel six oranges very thinly, and put the peels in a stewpan with one and a quarter pints of new milk or single cream, and five ounces of castor sugar; boil together for about ten minutes; then mix on to ten raw yolks of eggs, and stir over the fire till it thickens, but do not allow it to boil; then rub through the tammy, and when cool add the strained juice from the six oranges; pour the custard into the freezer and freeze it to the consistency of a batter, when half a pint of whipped double cream should be added; then continue the freezing until

the custard is quite dry. If cream has been employed in the first instance, it has simply to be frozen until dry, when it is ready for use. Prepare some ice-water cups (see recipe), and when they are frozen fill them with the orange cream ice, and garnish the top of each with quarters of tangerine oranges, uncrystallised cherries, and blanched pistachio kernels; when ready to serve dish up on a paper or serviette on a silver dish, and serve for a dinner sweet, or for a ball supper.

### Trebelli Artichokes

#### *Artichauts à la Trebelli*

Line some of the new registered artichoke moulds very thinly with a pale-coloured pistachio custard ('Book of Ices,' page 19) and fill up the centre with rhubarb cream ice ('Book of Ices,' page 21); close up the moulds and place them on the bottom of the charged ice cave for about two hours; then when ready to serve turn out the ices in the usual way, arrange them on a bed of lemon cream ice ('Book of Ices,' page 17) which has been arranged straight down the dish. Have George's Cheltenham wafers handed on a plate, and serve for a dinner or dessert ice.

## CHAPTER III

*SOUFFLÉS, MOUSSES, AND BISCUITS*

THE plain soufflés and mousses do not require the freezer but only the ice cave. The biscuits will sometimes require the freezer for the ices which are used in conjunction with the mousses.

They may be served (with the exception of the savoury ices) either as a dinner sweet or at dessert.

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 SOUFFLÉS
 

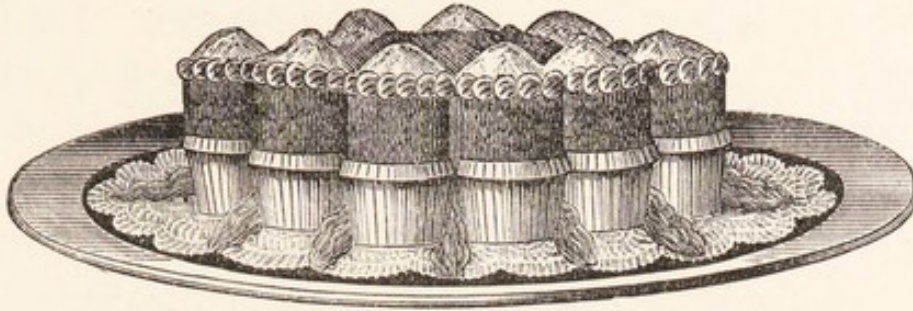
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## Alva Salmon Soufflés (Savoury)

*Petits Soufflés de Saumon à l'Alva (Savoury)*

Surround some little paper or china soufflé cases with bands of foolscap paper, so that they stand two inches above the rims of the cases; fill them up with the mixture prepared as below, put them in the charged ice cave, and when set, remove the paper bands, garnish the top of each soufflé with a purée of green peas prepared as below, using a forcing bag and large rose pipe for the purpose, and garnish round the edge of the peas with a little finely-chopped aspic jelly (see recipe); dish them up on a

paper as shown in engraving, and arrange between each soufflé some hard-boiled white and yolk of egg that have



been rubbed separately through a wire sieve. Serve for a second-course dish or for ball supper, &c.

**MIXTURE FOR ALVA SALMON SOUFFLÉS.**—Mix one pound of finely-chopped cooked cold salmon into one pint of aspic jelly, which has been well whipped while cooling, then add half a pint of whipped cream; season it with a teaspoonful of French mustard, a teaspoonful of mixed English mustard, a little salt, a dust of Marshall's Coralline Pepper, and one and a half tablespoonfuls of Worcester sauce; colour a pale pink shade with Marshall's Liquid Carmine, add a teaspoonful of finely-chopped raw green parsley and a teaspoonful of anchovy essence; mix together, put it into a forcing bag with a large plain pipe, and use as instructed above.

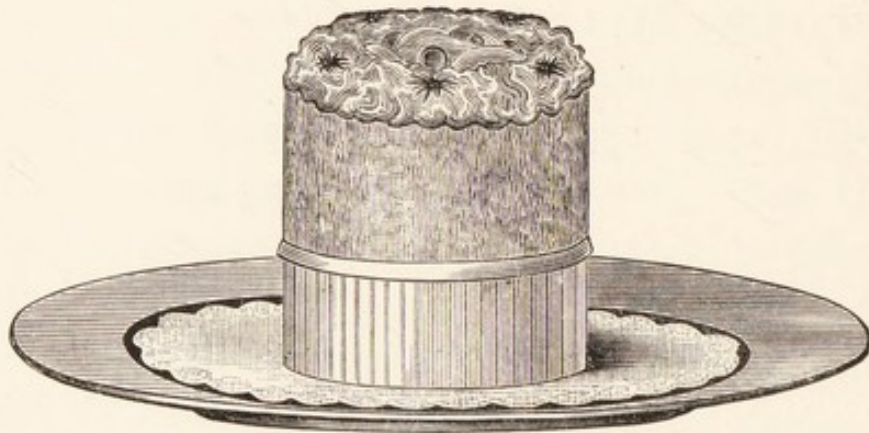
**PURÉE OF PEAS FOR ALVA SALMON SOUFFLÉS.**—Rub one pint of cooked peas through a wire sieve, season the purée with a little salt, a dust of castor sugar, a tablespoonful of whipped cream and a little chopped mint; mix together and use.

### Brown Bread Soufflé with Fruits

#### *Soufflé de Pain bis aux Fruits*

Take one pint of freshly-made brown bread crumbs, eight tablespoonfuls of Marshall's Kirsch Syrup, a tea-

spoonful of vanilla essence, and half a wineglass of brandy or Silver Rays (white) rum; let the crumbs steep in this a quarter of an hour, then mix with it one quart of stiffly-whipped cream and six stiffly-whipped whites of eggs that have been mixed with three ounces of cane sugar that has been boiled for five minutes with one and a half ounces of water; stir all together, then pour the mixture into a soufflé case which is surrounded by a band of paper standing three inches higher than the case, in the centre of



which a bottle has been placed; put the soufflé in the charged ice cave for three and a half to four hours, then remove the bottle, using a hot, wet knife to loosen it from the soufflé, and fill up the space thus formed with an iced macedoine of fruits (see recipe); remove the paper from the outside of the case and garnish the top of the soufflé by means of a bag and rose pipe, with stiffly-whipped cream flavoured with vanilla and slightly coloured with Marshall's Liquid Carmine. Dish up the soufflé, and serve for a dinner sweet.

The above quantities are sufficient to make a soufflé for fourteen to sixteen people.

## Chocolate Soufflé. Aubeis Sauce

### *Soufflé au Chocolat. Sauce Aubeis*

Put in a whipping tin twelve raw yolks of eggs, five whites, and four ounces of castor sugar; cook six ounces of Fry's Caracas Chocolate with rather better than half a pint of milk till it becomes a smooth paste, and mix it with the eggs and a wineglass of Silver Rays (white) rum; whip all together over boiling water until lukewarm, then take it off the fire and whip it for about a quarter of an hour, when it should be cold and stiff; add to it a pint of whipped cream that is sweetened with a teaspoonful of castor sugar, and flavoured with a teaspoonful of vanilla essence; surround a soufflé case with a band of kitchen paper so that it stands four or five inches above the edge of the case, pour in the mixture to within an inch of the top, and freeze it for four hours, placing it on the bottom of the cave; take up the soufflé when frozen, remove the paper band, replace this with a folded serviette or fancy paper band; sprinkle the top of the soufflé with a little blanched and shredded pistachio. Dish up on a dish-paper and serve with Aubeis sauce (see recipe) in a sauceboat. This mixture may be served in little soufflé cases; the quantities given are enough for eight to ten people.

## Duchess Soufflés

### *Petits Soufflés à la Duchesse*

Prepare a white coffee cream ice ('Book of Ices,' p. 13), and arrange it by means of a bag and pipe in cone shapes in the centre of little paper cases around which have been fastened bands of foolscap paper standing two inches above

the rims ; place them in the charged ice cave for about half an hour, then remove them from the cave and fill them up with the soufflé mixture, prepared as below ; return them to the ice cave for one and a half to two hours ; then take them up, remove the bands of paper, and garnish the soufflés with preserved rose leaves or violets, and desiccated cocoanut. Serve for a dinner sweet or for ball supper or dessert with George's Cheltenham Wafers.

**SOUFFLÉ MIXTURE FOR DUCHESS SOUFFLÉS.**—Put in a whipping tin nine raw yolks and three whites of eggs, two ounces of castor sugar, two ounces of blanched and skinned and very finely chopped almonds that have been baked a pale brown colour, two tablespoonfuls of the purée prepared as below, four drops of essence of almonds, a tea-spoonful of vanilla essence, and a wineglass of Silver Rays (white) rum ; whip the mixture over boiling water till warm, then take it from the fire and continue whipping it until it is cold ; add to it a quarter-pint of sweetened cream that has been stiffly whipped and pour into the cases as instructed above. The quantities given are sufficient for fourteen soufflés.

**PURÉE FOR DUCHESS SOUFFLÉS.**—Take and pound two skinned bananas with the pulp of two tangerines freed from pips, and rub through a hair sieve and use.

### French Tangerine Soufflé

#### *Soufflé de Tangerines à la Française*

Put into a whipping tin twelve raw yolks and five whites of eggs, the very finely-cut peel of six tangerine oranges, that have been pounded into a powder with five ounces of castor sugar and then rubbed through a sieve, a saltspoonful of Marshall's Apricot Yellow, a tea-spoonful of vanilla essence, three tablespoonfuls of the

strained juice of the tangerines, and half a wineglass of Marshall's Maraschino Syrup; whip this mixture over boiling water till it is warm, then remove the pan from the fire and continue whipping the mixture till it is cold and quite thick, then add to it half a pint of stiffly-whipped cream. Surround a soufflé case with a band of kitchen paper, so that it stands five or six inches above the case; place a bottle or jar in the centre of the case, and pour round it the prepared soufflé mixture; place the soufflé on the bottom of the charged ice cave and let it freeze for three and a half to four hours, turning it occasionally so that it gets evenly frozen; take it out of the cave, remove the paper and the bottle by means of a hot, wet knife; fill up the space thus made with an iced compote of tangerines prepared as below, and when ready to serve arrange on the top of the soufflé quarters of tangerines from which the skin and pith have been removed and the quarters then dipped into boiled sugar (see recipe); arrange the soufflé on a dish on a paper or napkin; garnish with spun sugar (see recipe), sprinkle over some pistachio kernels that have been blanched and finely shredded, and serve for a dinner-party sweet with George's Cheltenham Wafers.

COMPOTE OF TANGERINES FOR SOUFFLÉ.—Remove the peel from the tangerines and divide the fruit into its natural divisions; free these from skin and pith, sprinkle them with Marshall's Maraschino Syrup, put them aside on ice until thoroughly cold, then use.

### Gooseberry Soufflé

#### *Soufflé de Groseilles Vertes*

Put into a stewpan or jar one and a half pounds of picked and well-washed gooseberries with half a pound of

castor sugar, the strained juice of one lemon, a wineglass of water, and a little of Marshall's Sap Green or Apple Green; put the pan or jar in the oven in a bain-marie and cook the contents till they are quite into a pulp, then rub this through a clean tammy cloth. When cold mix with it six whites of eggs that have been stiffly whipped with a pinch of salt and mixed with four ounces of cane sugar that has been boiled with two ounces of water for five minutes; stir into this one pint of stiffly-whipped cream that is sweetened with one ounce of castor sugar, and a wineglass of Marshall's Noyeau Syrup and a wineglass of Silver Rays (white) rum. Surround a soufflé case with a band of paper so that it stands about four or five inches above the rim of the case, pour in the prepared mixture to within an inch of the top, and place it in the charged ice cave for three and a half to four hours, during which time give it an occasional turn so as to get it evenly frozen. When ready to serve remove the paper band, dish up the soufflé in the usual way, dust over it some castor sugar, and sprinkle with a little finely-shredded pistachio nut. Use for a dinner or dessert dish.

### Grand Duchess Soufflé

#### *Soufflé à la Grande Duchesse*

Surround a soufflé case with a band of kitchen paper, so that it stands about four to five inches above the top of the case; place a bottle in the centre of the case and pour round it the soufflé mixture, prepared as below. Place the case in the charged ice cave for three and a half hours, during which time turn it occasionally from side to side, so that the soufflé becomes evenly frozen; when the soufflé is firm remove the bottle by passing a hot wet knife round it,

and place in the space formed by it some strawberry mousse ('Book of Ices,' p. 33); replace the soufflé in the cave for one and a half hours, then, by means of a forcing bag and large rose pipe, ornament the top of it with stiffly-whipped cream that is sweetened and flavoured with vanilla essence and lightly coloured with a little of Marshall's Liquid Carmine. Remove the band of paper, surround the soufflé with spun sugar (see recipe), sprinkle here and there some crystallised rose leaves and blanched and finely-shredded pistachio nuts. Serve for a dinner or luncheon sweet, or for dessert, with George's Cheltenham Wafers.

SOUFFLÉ MIXTURE FOR GRAND DUCHESS SOUFFLÉ.—Take ten raw yolks and three whites of eggs, two ounces of castor sugar in which a vanilla pod has been pounded and the sugar then rubbed through a fine hair sieve (or two ounces of prepared vanilla sugar), a teaspoonful of vanilla essence, as much ground ginger as will cover a sixpenny piece, a similar quantity of ground cinnamon, a little of Marshall's coffee brown, a teaspoonful of orangeflower water, and a tablespoonful of maraschino liqueur or Marshall's Maraschino Syrup; whip this mixture over boiling water till warm, then take it from the fire and whip it till cold and as stiff as a batter; add to it a small teacupful of stiffly-whipped cream, stir carefully together, then use. The quantities given are sufficient for ten to twelve persons.

### Greengage Soufflé

#### *Soufflé de Prunes de Reine-Claude*

Put into a whipping tin eight raw yolks and three whites of eggs, the contents of a small bottle of vanilla essence, sufficient of Marshall's Sap Green to make it a

nice pistachio colour, a dessertspoonful of rose water, a tablespoonful of Marshall's Maraschino Syrup, half a wine-glass of Silver Rays (white) rum, a gill of the purée from raw ripe greengages that have been rubbed through a hair sieve, six or eight drops of almond essence, and a quarter-pound of castor sugar; whip the mixture over boiling water till it is warm, then take from the fire and continue the whipping till the mixture is cold and thick; add a pint of whipped cream that is slightly sweetened, but be careful not to stir the mixture much after the cream is added. Surround a soufflé case with a band of paper, so that it stands about five or six inches above the rim of the case; pour in the mixture to within an inch of the top, place the soufflé in the charged ice cave for three and a half to four hours, during which time turn it occasionally from side to side so as to get it evenly frozen; then when ready to serve take up the soufflé, remove the paper band and replace it with a gilt paper band or a folded serviette, sprinkle the soufflé with blanched, skinned and finely-shredded pistachio nuts, and serve for a sweet for dinner or any cold service.

### Lemon Soufflés

#### *Petits Soufflés au Citron*

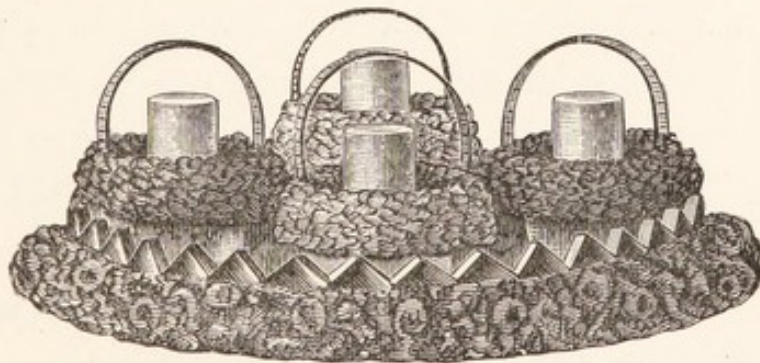
Take the peel of four lemons and free it from pith, chop it up very fine, and then cut the fruit in halves and strain the juice from them; put the chopped peel and two table-spoonfuls of the juice into a whipping pan with four and a half ounces of castor sugar, or five ounces if the fruit is very juicy, ten raw yolks of eggs, six whites of eggs, three ounces of candied lemon peel that is cut up into very tiny pieces, and a wineglass of Silver Rays (white) rum, and mix these up together with a whisk; then place a stewpan

containing boiling water on the stove, hold the whipping tin over and whip the mixture till it becomes warm, then remove from the stove, whipping continuously till the contents are cold and thick; add half a pint of stiffly-whipped cream and six drops of lemon essence, then pour into little soufflé cases (around each of which a band of foolscap paper has been fastened with sealing wax), and set these in the charged ice cave for about two hours and a half; when frozen take up, remove the paper bands, and garnish the soufflés with crystallised fruits and serve for a dinner sweet or any cold collation. The quantities given above are sufficient for twelve to fifteen soufflés.

### Marie-Louise Soufflés

#### *Petits Soufflés à la Marie-Louise*

Put into a whipping tin nine raw yolks and three whites of eggs, a teaspoonful of vanilla essence, two ounces of castor sugar, a few drops of Marshall's Carmine, and a wineglass of noyau; whip this mixture over boiling water till it is warm, then take it from the fire and con-



tinue the whipping until it is cold and thick; add to it one and a half gills of stiffly-whipped cream that is slightly sweetened, then add two ounces of blanched and skinned almonds that have been chopped and baked a nice golden colour. Surround some little paper cases with bands of

foolscap paper, so that they stand about two inches above the cases; pour in each sufficient of the prepared mixture to fill it, place them on the bottom of the charged ice cave, and freeze them for about three hours; then take them up, remove the paper bands, and dish up the soufflés in fancy girdles, as shown in engraving; arrange them on a fancy earthenware dish on a dish paper and serve. The quantities given are enough for twelve soufflés.

### Marne Red Gooseberry Soufflé

#### *Soufflé de Groseilles à maquereau à la Marne*

Pound one quart of raw ripe picked red gooseberries, a quarter of a pound of ripe raspberries, and a quarter-pound of raw ripe red currants with six ounces of castor sugar; mix in sufficient of Marshall's Liquid Carmine to make the purée a red colour, then rub it through a tammy or hair sieve. Make hot half a pint of claret, dissolve in it three-quarters of an ounce of Marshall's Finest Leaf Gelatine, and strain it into the fruit purée. Whip stiffly two pints of cream in which has been mixed two ounces of castor sugar and two wineglasses of Marshall's Maraschino Syrup, stir the fruit purée on ice till beginning to set, then add the prepared cream to it, stirring them lightly and quickly together. Fasten a band of kitchen paper round a soufflé case so that it stands four or five inches above the top of the case, pour in the prepared mixture to within an inch of the top, and place the soufflé in the charged ice cave for three and a half to four hours, during which time turn it occasionally from side to side so that it becomes evenly frozen. When the soufflé has been in the cave for about one hour, sprinkle on the top of it some ratafia biscuit crumbs. When ready to serve remove the band of paper,

and replace it with a fancy paper band or a nicely folded serviette. Dish up the soufflé on a dish on a paper, and serve for a sweet for dinner or for ball supper.

### Neapolitan Soufflé

#### *Soufflé à la Napolitaine*

Take the very finely cut peel of eight oranges, three-quarters of a pound of loaf sugar, a piece of cinnamon about one and a half inches long, four cloves, one quart of water, and two ounces of Marshall's Finest Leaf Gelatine; bring all together to the boil, simmer it gently on the side of the stove for about fifteen minutes, strain off, and when somewhat cool add to it the strained juice of the oranges, three wineglassfuls of maraschino liqueur or Marshall's Maraschino Syrup, half a wineglass of brandy and the same quantity of chartreuse and Silver Rays (white) rum; whip this all together with a whisk till it presents a spongy appearance, then mix into it the very stiffly-whipped whites of four raw eggs that have been mixed with a quarter of a pound of fine castor sugar and half a pint of whipped sweetened cream; divide it into three parts, well whipping it whilst doing so; colour one part with a few drops of Marshall's Carmine, one with a few drops of Marshall's Sap Green, and leave the other plain; pour the mixtures in layers when beginning to thicken into a soufflé case (that has been surrounded with a band of kitchen paper standing four or five inches above the top of the case), arranging them so that the white mixture is at the top; place the soufflé in the charged ice cave for about two hours, then take it up; remove the paper band, replacing it with a fancy paper band, brush over the top of the soufflé with a little raw white of egg; sprinkle over this a very thick

layer of sponge or ratafia biscuit crumbs that have been passed through a fine hair sieve; garnish it in any pretty design with prettily cut angelica or any other dried fruits, and serve for a sweet for dinner, ball supper, &c. The quantities given are sufficient for ten to twelve people.

## Pineapple Soufflé

### *Soufflé d'Ananas*

Put into a stewpan eighteen raw yolks of eggs, six whites, six ounces of castor sugar, a dessertspoonful of vanilla essence, a saltspoonful of Marshall's Apricot Yellow, a gill and a half of purée of pineapple, prepared as below, ten or twelve drops of essence of pineapple, and a wine-glass of Marshall's Noyeau Syrup: whip these all together over boiling water till quite warm, then remove the whipping tin and whip the mixture until cold and thick; then add half a pint of stiffly-whipped cream, and pour into a soufflé case that has been surrounded with a band of white paper standing about three inches above the rim of the case; stand this in the charged ice cave for three and a half to four hours, occasionally turning the case from side to side during the freezing, and when the soufflé is ready to serve remove the paper band from it, and place round it a clean folded serviette. Serve on a dish paper for a dinner sweet. A little shredded blanched pistachio can, if liked, be sprinkled on the top of the soufflé. The quantities given above are enough for sixteen people, and the mixture may, if liked, be frozen in small soufflé cases instead of the large case.

PURÉE FOR PINEAPPLE SOUFFLÉ.—Take half a cooked pineapple, remove the specks from it, and pound the fruit till smooth; then rub it through a wire sieve, and use.

## Pistachio Soufflé

### *Soufflé aux Pistaches*

Put in a whipping tin twelve raw yolks and four whites of eggs, three ounces of castor sugar, a teaspoonful of vanilla essence, a tablespoonful of orange-flower water, a few drops of Marshall's Sap Green, and two ounces of blanched and very finely-chopped pistachio nuts; whip this over boiling water till the mixture is warm, then take it off the fire and continue whipping it till cold and thick; add to the mixture half a pint of stiffly-whipped double cream that is slightly sweetened, mixing this in carefully; then pour the whole into a silver or paper soufflé case around which a band of kitchen paper has been folded, standing four or five inches above the top of the case; place it in the charged ice cave for three and a half to four hours, during which time turn the soufflé occasionally. When sufficiently frozen remove the paper, and replace it with a serviette. Dish up on a dish on a serviette, and serve for a sweet for dinner or dessert or for any cold collation.

## Princess Soufflé

### *Soufflé à la Princesse*

Take half a pint of apricot pulp (as below) that has been mixed with a saltspoonful of apricot yellow and rubbed through a clean tammy cloth; mix it with fifteen raw yolks and four whites of eggs, five ounces of fine castor sugar, a wineglass of Marshall's Kirsch Syrup, and a teaspoonful of vanilla essence. Put this mixture into a whipping tin and whip it over boiling water till it is quite warm, then remove the tin from the fire and continue the whipping till the mixture is cold and thick; add to it one and a half pints of

stiffly-whipped cream in which has been mixed a wine glassful of Marshall's Maraschino Syrup. Fold a band of kitchen paper round a paper or other soufflé case, so that it stands five or six inches above the top of the case, pour in the prepared soufflé mixture, place the case on the bottom of the charged ice cave, and freeze the soufflé for three and a half to four hours, during which time occasionally turn it round, so that it becomes evenly frozen; then take it up, remove the band of paper, dish up the soufflé on a dish on a fancy paper or napkin, surround it with a band of clean white paper or a folded serviette, garnish the top with snow cream (see recipe), and with finely-shredded blanched pistachio nuts. Serve for a sweet for dinner or any cold collation. The quantities given are sufficient for ten to twelve people.

APRICOT PULP FOR PRINCESS SOUFFLÉ.—Take the contents of a tin of apricots freed from the syrup and rub them through a wire sieve, and use. Fresh ripe fruits can be used similarly, having first boiled them in syrup.

### Princess May Chicken Soufflés (Savoury)

*Petits Soufflés de Volaille à la Princesse May (Savoury)*

Take half a pint of hot veal, rabbit, or chicken stock, and dissolve in it a teaspoonful of Liebig Company's extract of meat, and a quarter ounce of Marshall's Finest Leaf Gelatine; strain it and add to it one and a half gills of aspic jelly (see recipe); whilst cooling whip it till it is becoming spongy; add to it three-quarters of a pint of stiffly-whipped cream, a wineglass of sherry, a dust of Marshall's Coralline Pepper, a little salt, and three-quarters of a pound of cooked chicken that has been freed from bone and skin and chopped very fine. Stir together

quickly, and then pour it into little china or paper cases that have been surrounded with bands of foolscap paper standing above the cases about one and a half inches; place these in the charged ice cave for about half an hour, then pour on the top of each a layer of meat jelly prepared as below, about a quarter of an inch thick, and return the



soufflés to the ice cave for about a quarter of an hour. Remove the paper bands and arrange on the soufflés, by means of a forcing bag and rose pipe, a little foie-gras cream prepared as below; dish them up on a paper and serve for an entrée for dinner or luncheon, or for any cold service. They may be garnished with a little green parsley.

**MEAT JELLY FOR TOPS OF PRINCESS MAY SOUFFLÉS.**—Put in a stewpan one pint of light stock, a teaspoonful of Liebig Company's extract of meat, one chopped eschalot, two raw whites of eggs, and a half ounce of Marshall's Finest Leaf Gelatine; bring to the boil, then strain, and use when cooling.

**FOIE-GRAS CREAM FOR PRINCESS MAY SOUFFLÉS.**—Take half a pint of stiffly-whipped cream, season it with a little salt, Marshall's Coralline Pepper, a pinch of chopped raw parsley, a tablespoonful of pâté de foie gras that has been rubbed through a coarse wire sieve; mix carefully together, and use as instructed.

## Prince Soufflés

### *Petits Soufflés à la Prince*

Take some little paper soufflé cases ; surround each with little bands of foolscap paper, so that they stand about two inches above the tops of the cases ; fill them up with a soufflé mixture prepared as below, put them on the bottom of the charged ice cave, and let them freeze for three and a half hours ; take off the bands of paper, sprinkle the soufflés with blanched and shredded pistachio, arrange them up on a dish on a paper, and serve for a dinner sweet or for any cold collation, or for a ball supper, &c.

SOUFFLÉ MIXTURE FOR PRINCE SOUFFLÉS.—Put in a whipping tin two ounces of blanched and finely-chopped pistachio nuts, three ounces of vanilla sugar, a tablespoonful of orange-flower water, a few drops of vanilla essence, a little of Marshall's Sap Green to make it a pale pistachio colour, a tablespoonful of maraschino or Marshall's Maraschino Syrup, a wineglass of Silver Rays (white) rum, nine raw yolks and three raw whites of eggs, and six drops of essence of almonds ; whip the mixture over boiling water till warm, then remove the tin from the fire and continue the whipping till the contents are cold and as thick as a batter ; add to it half a pint of stiffly-whipped cream. The quantities given are enough for ten to twelve soufflés.

## Raspberry Soufflés

### *Petits Soufflés de Framboises*

Put into a whipping tin nine raw yolks and three whites of eggs, two ounces of castor sugar, a few drops of Marshall's Carmine, a gill of raspberry purée and a teaspoonful of vanilla essence ; whip the mixture over boiling water

till it is hot, then remove the pan and continue whipping the mixture till it is cold and thick, and add to it one and a half gills of stiffly-whipped cream, and pour it into some little papered cases. Put these into the charged ice cave for two and a half to three hours, remove the papers, then dish up the cases on a dish paper, sprinkle over the soufflés a little finely-shredded pistachio, and serve for a dinner sweet or for dessert with George's Cheltenham Wafers.

RASPBERRY PURÉE FOR RASPBERRY SOUFFLÉ.—Take half a pint of freshly gathered ripe raspberries freed from stalks and rub them through a wire sieve and use. When fresh raspberries are not in season, take one and a half tablespoonfuls of bottled raspberries that have been rubbed through a fine wire sieve. The quantities given are sufficient for ten to twelve soufflés.

### Tolstoi Soufflés

#### *Petits Soufflés à la Tolstoi (Savoury)*

Take one pint of hot rich brown gravy and dissolve in it a teaspoonful of Liebig Company's extract of meat and half an ounce of Marshall's Finest Leaf Gelatine; add to it a quarter of a pint of sherry, two tablespoonfuls of Worcestershire sauce, a teaspoonful of French mustard, and a good dust of Marshall's Coralline Pepper. Take the meat from a cooked lobster, and pound it with six boned anchovies and six raw sauce oysters with their liquor; then add the purée to the other ingredients and rub all through a fine hair sieve. When it is beginning to cool mix with it a quarter-pint of very stiffly-whipped cream, stir together carefully, then put the mixture into a forcing bag with a plain pipe, and with it fill some little china or paper cases that have been surrounded with little bands of foolscap

paper standing two inches above the rims of the cases; put them in the charged ice cave for one hour; then take up, remove the paper bands, and by means of a forcing bag with a large rose pipe garnish the tops with savoury cream prepared as below, and sprinkle the top of the cream with a little finely-chopped raw green parsley and Coralline Pepper. Serve for a savoury or second-course dish, or for ball supper &c.

SAVOURY CREAM FOR TOLSTOI SOUFFLÉS.—Take half a pint of stiffly-whipped cream, season it with a little salt and a quarter-ounce of grated Parmesan cheese; mix up and use.

### Vanilla Soufflé with Pistachio Sauce

#### *Soufflé de Vanille au Sauce Pistaches*

Put into a whipping tin fourteen raw yolks and six whites of eggs, six ounces of vanilla sugar, and one tablespoonful of vanilla essence; whip the mixture over boiling water till warm, then take from the fire and whip it till cold and thick, add three and a half gills of stiffly-whipped cream, and then pour the whole into a large soufflé case that is surrounded by a band of kitchen paper standing about six inches above the case. Place the soufflé on the bottom of the charged ice cave for three and a half to four hours, during which time turn it occasionally so that it gets evenly frozen; take it up, remove the band of paper, replace this with a folded serviette, and sprinkle the top with crystallised rose leaves and blanched and finely-shredded pistachio nuts. Arrange it on a dish on a paper or serviette, and serve for a dinner sweet with pistachio sauce, prepared as below, handed in a sauce boat.

PISTACHIO SAUCE FOR VANILLA SOUFFLÉ.—Put a

quarter of a pound of pistachio kernels into cold water and bring them to the boil, rub them in a cloth to remove the skins, pound them in the mortar till perfectly smooth, and add four tablespoonfuls of cream, four tablespoonfuls of rose-water, and a quarter of a pint of cold water with which half an ounce of the best arrowroot has been mixed; stir till it boils, then colour with a little of Marshall's Apple Green, and add a quarter of a pint of Marshall's Maraschino Syrup, two ounces of castor sugar, and a salt-spoonful of essence of vanilla; then rub it through the tammy and use when cold.

### Vanilla Soufflé with Strawberries

#### *Soufflé de Vanille aux Fraises*

Put into a whipping tin nine raw yolks of eggs, four whites, two and a half ounces of finely-sifted castor sugar, and a teaspoonful of vanilla essence; whip the mixture till smooth, then put the pan containing it over some boiling water and whip it till warm; then remove the pan from the water and continue the whipping till the contents are cold and quite thick like a batter; add to it half a pint of stiffly-whipped cream that has been sweetened with half an ounce of castor sugar, but be careful not to stir the mixture about more than possible while adding the cream; surround a soufflé case with a band of kitchen paper, so that it stands three or four inches above the case; then pour the mixture into it, and place the soufflé in the charged ice cave for three and a half to four hours, during which time occasionally turn it from side to side, so that it becomes evenly frozen. When ready take up the soufflé, remove the band of paper, sprinkle the soufflé with shredded blanched pistachio nuts, and

garnish the top with some strawberries prepared as below. Spun sugar can be served round the soufflé.

STRAWBERRIES FOR VANILLA SOUFFLÉ.—Take some nice sound ripe strawberries, dip them separately into boiled sugar (see recipe), and leave them on an oiled dish or slab till cold, then use.

### Victoria Soufflé

#### *Soufflé à la Victoria*

Put into a stewpan ten raw yolks and five whites of eggs, two ounces of castor sugar, one tablespoonful of orange flower water, about sixteen drops of essence of vanilla, a dessertspoonful of brandy, and enough of Marshall's Sap Green to make the mixture a pretty pistachio colour; whip these ingredients all together over boiling water till the mixture is warm; remove it from the stove and whip again until it is quite stiff and cold, then mix into it half a pint of cream lightly sweetened with about a quarter of an ounce of castor sugar. Take a soufflé case and arrange a band of paper round it, so as to stand three or four inches above the edge of the case; place a jar or bottle in the centre of the case and pour the above soufflé mixture all round the jar, so that it stands two or three inches above the edge of the case; place the soufflé in the charged ice cave and let it freeze for four hours; about half an hour before serving remove the jar by passing a wet warm knife round it; also remove the paper band and put a nice macedoine of fruit into the space where the jar was taken from, and then garnish the top of the soufflé all over with very stiffly whipped cream sweetened and flavoured with vanilla; return the soufflé to the cave for half an hour, and then dish it up and sprinkle it here and there with gold

and silver leaf and a little blanchéd and finely shredded pistachio (see engraving to Brown Bread Soufflé with Fruits).

MACEDOINE OF FRUITS FOR VICTORIA SOUFFLÉ.—Any kinds of fresh or preserved fruits cut up into little dice shapes and mixed with a little of Marshall's noyau or maraschino syrup, put on ice till wanted.

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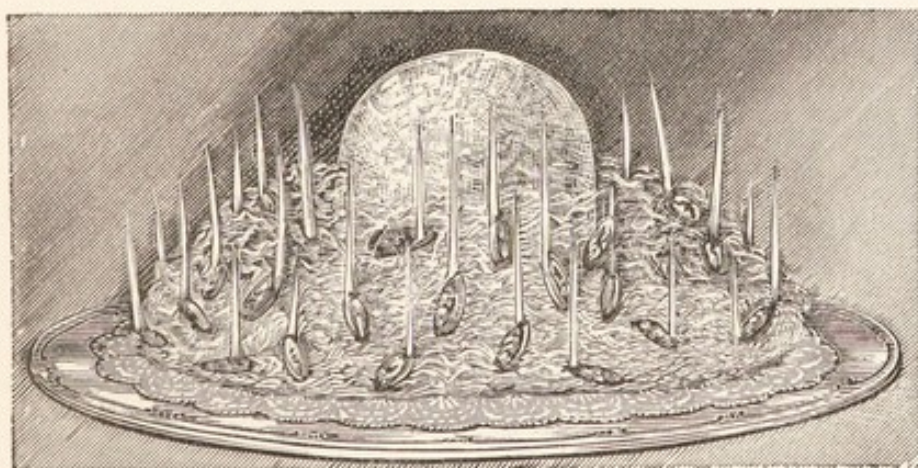
## MOUSSES

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### Burnt Almond and Vanilla Mousse

#### *Mousse de Pralines et Vanille*

Take a quarter pound of blanchéd and skinned Jordan almonds, chop them very finely ; put them on a baking tin in a moderate oven till a nice brown colour ; pound them



into a smooth paste with a split pod of vanilla, two tablespoonfuls of brandy, and about six drops of Marshall's Almond Essence ; then rub all through a fine wire sieve and mix with half a pint of very stiffly-whipped cream.

Put in a whipping tin nine raw yolks and three whites of eggs, and three and a half ounces of castor sugar; whip them over boiling water until the mixture is warm, then remove it from the fire and continue the whipping until it is cold and thick like a batter. Add to it the prepared almond purée and pour it into a low bomb mould. Put this into the charged ice cave for about three and a half hours, during which time turn it from side to side, and when ready to use dip the mould into cold water and turn out the mousse on to a dish-paper. Garnish it round the dish here and there with almonds, prepared as below, arranging them as shown in engraving on a bed of spun sugar. Serve for a dinner or dessert ice as liked.

ALMONDS FOR MOUSSE.—Take some blanched, skinned, and dried Jordan almonds, put them into a moderate oven, and bake till a nice golden colour. Put them aside till cold; then dip them into boiled sugar (see recipe), sprinkle them with shredded Pistachio nuts, and use when cold.

### Banana Mousse

#### *Mousse de Bananes*

Remove the skin from six bananas and mix the fruit into a pulp with one tablespoonful of brandy, the same of Marshall's Maraschino Syrup, eight or ten drops of banana essence, a saltspoonful of Marshall's Apricot Yellow, a saltspoonful of Marshall's Liquid Carmine, a teaspoonful of vanilla essence, and two ounces of castor sugar; rub all through a fine hair-sieve, then put it into a whipping tin with nine raw yolks of eggs and four whites, and whip it over boiling water till warm; then remove it from the fire and continue the whipping till the mixture is cold and quite thick like a batter, then add half a wineglassful

of Silver Rays Rum (white), and mix in half a pint of stiffly-whipped cream that is slightly sweetened, being careful not to stir the mixture more than possible after this is added. Take any nice fancy mould, put it in the charged ice-cave for about a quarter of an hour, then pour the mixture into it, replace it in the charged ice cave for two and a half to three hours, during which time give it an occasional turn, so that the mousse gets evenly frozen; dip the mould into cold water, turn out the mousse on to a dish on a paper, and have handed with it on a separate plate some of George's Royal Cheltenham Ice-wafers.

### Carême Mousse

#### *Mousse à la Carême*

Fill a large Charlotte mould with a maraschino mousse (see recipe in this chapter), place the mould in the charged ice cave for about two hours, then take up and scoop out a hollow in the centre of the mousse, partly fill the space thus formed with a coffee custard, prepared as below; then fill up with the mousse mixture, replace the mould in the cave for about four hours, then dip it into cold water, pass a clean cloth over the bottom to absorb any moisture, turn out the mousse on to a dish on a dish-paper, and serve for a sweet for dinner or any cold collation.

CUSTARD MIXTURE FOR CARÊME MOUSSE.—Make half a pint of strong coffee, add to it six well-beaten raw eggs, three ounces of castor sugar, a wineglass of brandy, a wineglass of Silver Rays (white) rum, and a few drops of vanilla essence; mix well together with a whisk and then strain it, butter a smaller sized plain charlotte mould than that used for the mousse, pour the prepared mixture

into it, place it in a stewpan on a piece of paper, surround it to three-fourths its depth with boiling water; watch the water reboil, then cover the pan, and let the custard steam till quite firm; set it aside till cold, then turn out and use in the hollow of the mousse.

### Chocolate Mousse

#### *Mousse au Chocolat*

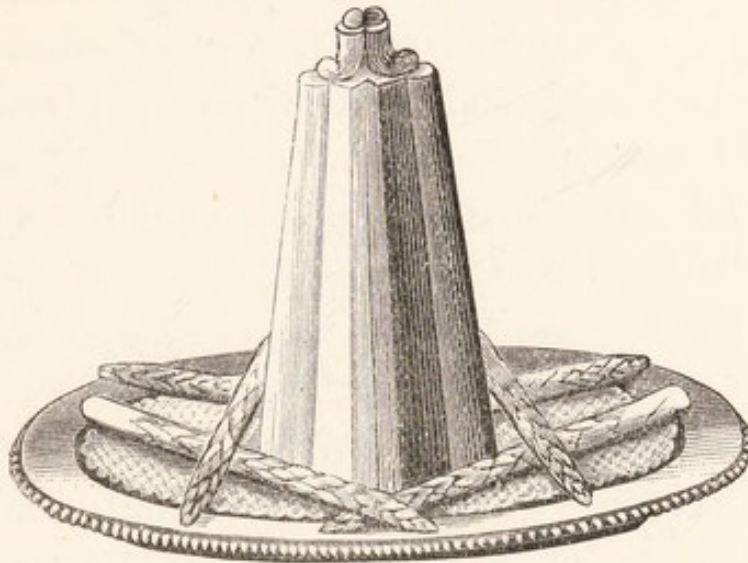
Put into a stewpan six ounces of cut-up Fry's Caracas Chocolate with one and a half gills of milk; cook them until they become a smooth paste, and put it into a whipping tin in which has already been placed eleven raw yolks of eggs, three whites, and two and a half ounces of castor sugar; whip it over boiling water until just warm; then remove the pan from the fire and continue the whipping for about a quarter of an hour, when the mixture should be cold and stiff; add a good pint of whipped cream that is sweetened with a teaspoonful of castor sugar, pour the mixture into any fancy mould, put it in the charged ice cave for about three and a half to four hours; then dip it into cold water, and turn out the mousse on to a dish-paper or serviette; sprinkle it with shredded pistachio, serve Audois sauce (see recipe) in a sauce-boat, and use for a dinner or luncheon sweet or for dessert.

### Coffee Mousse with Biscuit Cream Ice

#### *Mousse au Café et Crème de Biscuits Glacée*

Take a long bomb or fromage mould and fill it with a coffee mousse ('Book of Ices,' p. 33); close up the mould, place it in the charged ice-cave, and let it remain for three and a half to four hours, during which time occasionally turn it from side to side so as to get the ice

evenly frozen; when ready to serve dip the mould into cold water, turn out the mousse, and arrange it in the



centre of a dish on a paper, garnish it round, as shown in engraving, with biscuit cream ice, prepared as below, and serve for a dinner or dessert ice.

**BISCUIT CREAM ICE FOR COFFEE MOUSSE.**—Take half a pint of vanilla biscuits that have been rubbed through a wire sieve, mix with them four tablespoonfuls of Marshall's Kirsch Syrup, a wineglassful of Silver Rays (white) rum, a teaspoonful of vanilla essence, one pint of stiffly-whipped cream, that is sweetened with one ounce of castor sugar and flavoured with as much ground cinnamon as will cover a threepenny piece; put the mixture into the charged freezing machine and freeze it dry, then put it into asparagus moulds; place these in the charged ice cave for three hours, then turn out in the usual way and use as instructed.

### Constance Mousse

#### *Mousse à la Constance*

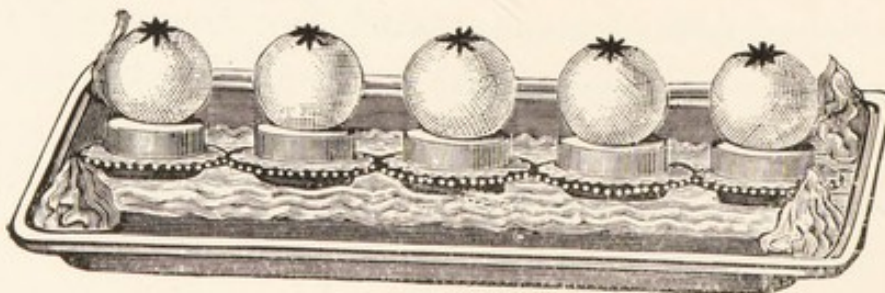
Take one pint of fresh raw ripe black currants, pound them with three ounces of castor sugar; add a little of

Marshall's Carmine, a teaspoonful of vanilla essence, and eight drops of almond essence; rub the purée through a fine hair sieve and put it in a whipping tin with twelve raw yolks of eggs, three raw whites, three ounces of castor sugar, and a wineglassful of brandy; whip it over boiling water till beginning to get thick and warm, then remove the tin and continue the whipping until the mixture is cold and thick; add to it three-quarters of a pint of very stiffly-whipped cream that has been coloured with a few drops of Marshall's Carmine; stir these carefully together and pour it into any nice long bomb mould; place the mould in the charged ice cave for three and a half to four hours, then turn out the bomb in the usual way and serve it on a dish on a fancy paper. This makes a very nice ice for dinner or dessert. The quantities given would be enough for twelve people.

### Duchess of York Mousses

#### *Petites Mousses à la Duchesse de York*

Fill some ballette moulds with the mousse mixture prepared as below, put them in the charged ice-cave for about two hours, then dip each into cold water separately,



and turn out the mousses; return these to the cave for half an hour, then arrange each on a little stamped out round of lemon ice-water prepared as below, and place these in a little case of nougat (see page 134); dish up

straight down the dish on a paper, with some threads of spun sugar (see recipe) down both sides ; place on the top of each mousse a little star shape of red coloured lemon jelly (see recipe), and serve for a sweet for dinner or luncheon, or ball supper &c.

**MOUSSE MIXTURE FOR DUCHESS OF YORK MOUSSES.**—Put in a whipping tin five raw yolks of eggs, two whites, one ounce of castor sugar, the inside from a split vanilla pod, a teaspoonful of vanilla essence, one table-spoonful of Marshall's Maraschino Syrup, or the liqueur, as much ground ginger as will cover a threepenny piece, and a few drops of Marshall's Carmine ; whip these ingredients over boiling water till warm, then remove the tin from the fire, and continue the whipping till the mixture is cold and thick and like a batter ; add a gill of stiffly-whipped cream, but be careful not to stir the mixture more than possible after the cream is added, or it will curdle ; then use.

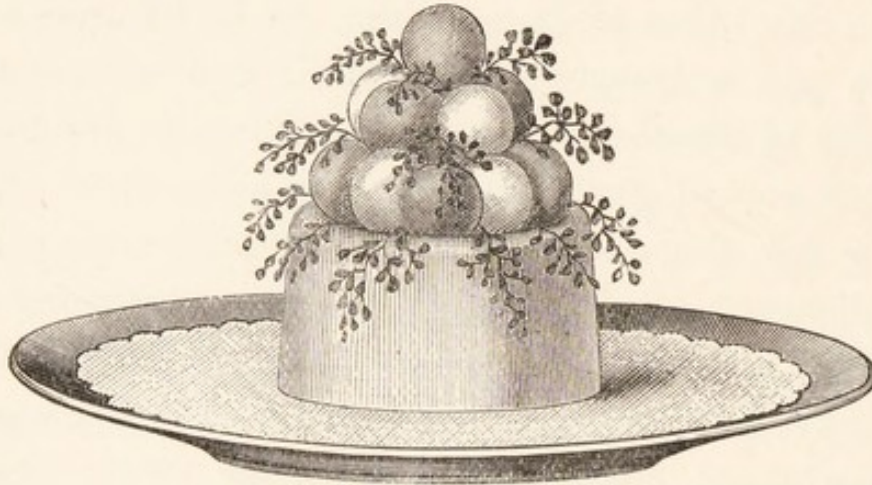
**JELLY FOR GARNISHING DUCHESS OF YORK MOUSSES.**—Take half a pint of lemon jelly (see recipe), flavoured with maraschino syrup ; add to it a few drops of Marshall's Carmine, pour it out on a dish or tin, place it on a little crushed ice, and when set stamp it out into the desired shapes, and use as instructed.

**LEMON ICE FOR DUCHESS OF YORK MOUSSES.**—Take one pint of lemon ice-water (see recipe), freeze it to a semi-solid consistency, and put it into a Neapolitan ice-box ; place it in the charged ice cave to freeze for two hours, when it should be quite dry ; dip the shape into cold water, and turn out the ice on a clean cloth ; cut it into slices and stamp it out into rounds, and use.

## Florida Mousses

*Petites Mousses à la Florida*

Prepare a strawberry mousse ('Book of Ices,' page 33) and a maraschino mousse (see next page), using in both cases only half the quantities given therein, and with these mixtures fill up some little ballette moulds, putting the



maraschino mousse in one, the strawberry mousse in another, and soon, until the required number are filled; place them on the bottom of the charged ice cave for about two hours, during which time turn them round occasionally.

Prepare one pint and a half of lemon-water ice (see recipe), partly freeze it in a freezer, then put it into a special timbal mould, and place this in the charged ice cave for about two and a half hours. When the timbal and the mousses are sufficiently frozen dip the former into cold water, pass a clean cloth over the bottom to absorb any moisture, then turn it out on to a serviette or dish-paper in the centre of a dish. Dip the ballette moulds separately into cold water, and turn out the mousses on to a clean cloth, and arrange them in the timbal as shown in engraving, garnish it with maidenhair fern, and serve at once for a dinner sweet or for dessert.

## Maraschino Mousse

### *Mousse au Marasquin*

Put into a whipping pan ten raw yolks of eggs, three whites of eggs, a wineglass of maraschino liqueur, two ounces of castor sugar, and a dessertspoonful of vanilla essence; whip these over boiling water till the mixture is warm, then remove the pan from the fire and continue the whipping until the mixture is cold and thick; add to it half a pint of slightly-sweetened, stiffly-whipped cream, and put it into a mousse mould that has been in the charged ice-cave for about a quarter of an hour; put the cover on the mould, place it on the bottom of the cave, and freeze the mousse for about four and a half hours, giving the mould an occasional turn round, so that the mousse becomes evenly frozen. When frozen, dip the mould into cold water, remove the cover, pass a clean cloth over the bottom to absorb any moisture, and turn out on to a cold dish on a paper. Serve for a dinner sweet or for dessert.

## Princess de Sagan Mousse

### *Mousse à la Princesse de Sagan*

Prepare a mousse mixture, as below, and a pistachio custard ('Book of Ices,' page 19). Take a mould which has a pipe in the cover, and line it about one inch thick with the pistachio custard, then fill up the mould with the mousse mixture, force on the lid, and place the mould in the charged ice cave for three and half to four hours; then take it up, dip it into cold water, remove the cover, and fill up the hollow left by the pipe with an iced compote of strawberries, prepared as below, and serve with the same fruits round the dish in bunches.

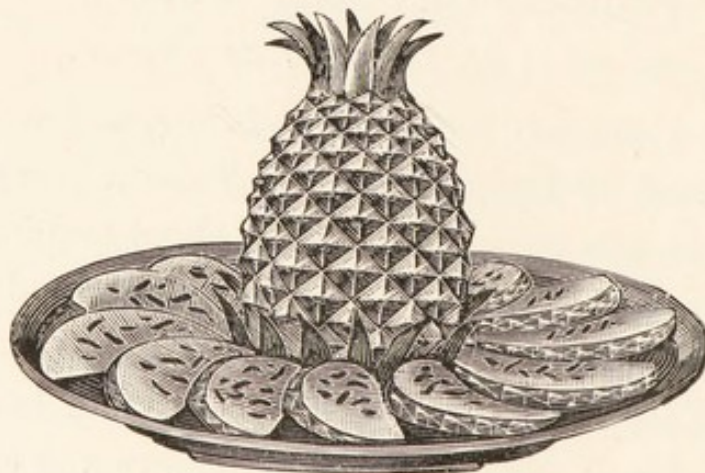
**MOUSSE MIXTURE FOR PRINCESS DE SAGAN MOUSSE.**—For six to eight persons take six raw yolks of eggs, two whites, one and a half ounces of castor sugar, a tablespoonful of Silver Rays (white) rum, and a dessertspoonful of essence of vanilla; whip these ingredients over boiling water, then remove the pan from the water and continue the whipping till the mixture is cold and thick; add a quarter of a pint of stiffly-whipped cream that is slightly sweetened, pour into the mould as directed.

**COMPOTE OF STRAWBERRIES FOR PRINCESS DE SAGAN MOUSSE.**—Pick the stalks from the fresh fruit, sprinkle the strawberries over with Marshall's Maraschino Syrup and a little castor sugar, colour with carmine, and keep them on ice till ready to serve.

### Rice Cream Mousse with Bananas

#### *Mousse de Crème de Riz aux Bananes*

Put into a stewpan one pint of single cream, one and a half split pods of vanilla, and the finely-chopped peel of a lemon; bring to the boil, then let it infuse in the bain-



marie for fifteen minutes; mix with it one and a half ounces of Marshall's Crème de Riz that has been mixed with a quarter of a pint of cold milk; stir together till

boiling, let it simmer for a few minutes, then wring it through the tammy-cloth, and when cool, mix with it a wineglassful of Marshall's Maraschino Syrup, or any liqueur, a wineglass of brandy, one pint of stiffly-whipped cream, and three raw whites of eggs whipped stiff, and mixed with three ounces of cane sugar that has been boiled with one and a half ounces of water for five minutes and left till cool; then pour the mixture into a pineapple ice-mould or any other pretty shape, put it in the charged ice cave for three and a half to four hours, then dip it into cold water and turn out the ice in the usual way, and dish it up on a flat dish, as shown in engraving; pour round the base a banana purée prepared as below, arrange on this some slices of banana, sprinkle them with chopped pistachio nuts. Use for a sweet for dinner or luncheon; the banana purée may be handed in a separate dish. Have George's Cheltenham Ice-wafers handed on a plate on a paper. This ice may be plainly served for dessert without the slices and compote of banana.

BANANA PURÉE FOR RICE CREAM ICE.—Put two tablespoonfuls of thick apricot jam into a basin, with the pulp of four bananas, a wineglassful of Marshall's Maraschino Syrup, a tablespoonful of Silver Rays rum, a few drops of Marshall's Carmine, the juice of a lemon and an orange; mix these all into a pulp, then rub it through the sieve and use.

### Tangerine Mousse

#### *Mousse de Tangerines*

Take eight tangerine oranges, and rub on to the peel of them two and a half ounces of loaf sugar; then dissolve the sugar in three tablespoonfuls of the juice of the

oranges, add about a saltspoonful of Marshall's Apricot Yellow, strain it, and put it into a whipping tin with the raw yolks of eight eggs, the whites of three, a teaspoonful of vanilla essence, and a tablespoonful of Silver Rays (white) rum; whip over boiling water till warm, then take off the fire, and whip the mixture till cold and thick; add to it half a pint of stiffly-whipped cream, being careful not to stir it more than necessary to mix it smoothly together; then pour it into a fancy mould, which has a cover and pipe, and which has been made cold in the charged ice cave, and put it in the cave for about four hours, during which time give it an occasional turn, so that the mousse becomes evenly frozen. When ready to serve dip the mould into cold water, remove the lid with the pipe, pass a clean cloth over the bottom to absorb any moisture, and fill up the space formed by the pipe with a compote of tangerines, prepared as below; then turn out on a dish on a paper, and use for a dinner sweet or for a dessert ice. Have wafers handed on a separate plate.

COMPOTE OF TANGERINES.—Cut the peel from four or five tangerines, remove all the pith, and shred the peel finely; then cut the fruit into its natural divisions, sprinkle it with a little of Marshall's Noyeau or Maraschino Syrup, and sprinkle the shreds on it, and set it on ice till wanted.

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## BISCUITS

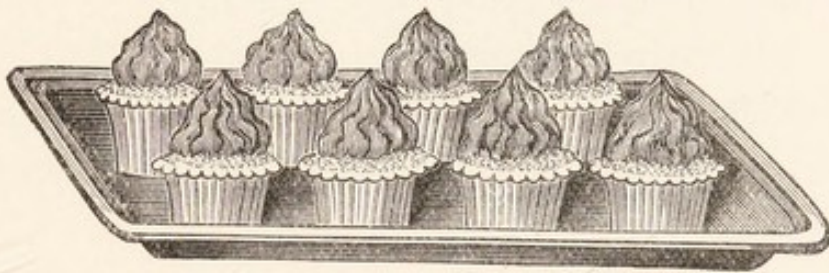
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### Belgravia Biscuits

#### *Biscuits à la Belgravia*

Put in a whipping tin six raw yolks of eggs, two small whites, one and a half ounces of castor sugar, the

very finely-chopped peel of one lemon, a teaspoonful of vanilla essence, and three or four drops of almond essence ; beat the mixture with a whisk till it is smooth, then put the tin over a stewpan containing boiling water, and whip the mixture well till it is warm ; take the pan from the water, and continue the whipping till the mixture presents the appearance of a thick batter and is quite cold ; add to it two tablespoonfuls of thickly-whipped cream and stir



carefully together ; pour it into fancy paper or nougat cases (see page 134), place them on the bottom of the charged ice-cave for one and a half to two hours, then sprinkle on them some tiny square pieces of blanched almonds that have been cut up and baked till a pretty golden colour, and place on the top of each a little pink ball meringue ; garnish the tops with whipped cream ; arrange the cases on these on a dish-paper and serve one to each person. Use for dessert &c.

MERINGUES FOR GARNISHING BELGRAVIA BISCUITS.— Put in a pan four large fresh eggs, a pinch of salt, and six or eight drops of Marshall's Carmine ; whip them together till quite stiff, then add half a pound of castor sugar, stir together, and put the mixture into a forcing bag with a plain pipe and force it out on to a cold waxed baking-tin ; dust over the tops with icing sugar and put them in a very moderate oven till firm, then use when cold.

## Diplomat Biscuits

### *Biscuits à la Diplomate*

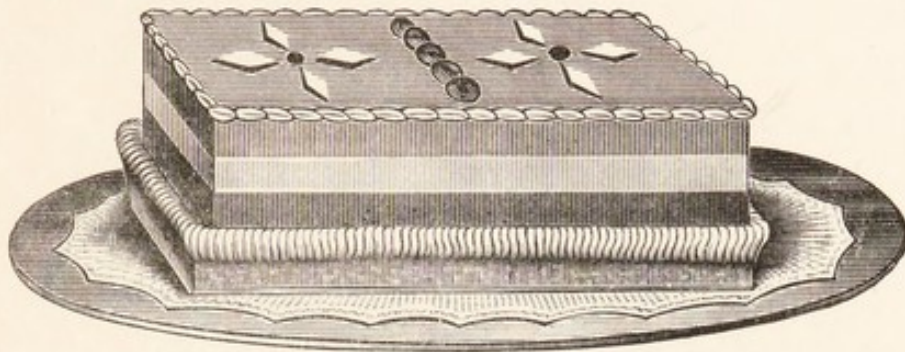
Put in a whipping tin six raw yolks of eggs, two ounces of castor sugar, two whites of eggs, a few drops of vanilla essence, and a few drops of Marshall's Carmine; whip this over boiling water till the mixture is warm, then remove it from the fire and whip it till cold and thick; add to it a small teacupful of stiffly-whipped cream, one and a half ounces of macaroon biscuit crumbs that have been rubbed through a wire sieve and mixed with a table-spoonful of brandy and a quarter of an ounce of crystallised pineapple that has been cut up into the smallest possible dice pieces; pour the mixture into little fancy paper-cases, place them on the bottom of the charged ice cave, and let them freeze for about two hours; then take up and sprinkle over each a few blanched and very finely-shredded pistachio nuts; dish up and serve for dinner or dessert.

## Duchess Marie Biscuit

### *Biscuit à la Duchesse Marie*

Prepare a strawberry mousse and a maraschino mousse, as below, and fill up two Neapolitan moulds with them; put them into the charged ice-cave for about three hours, during which time occasionally turn the boxes from side to side, so that the mousses get evenly frozen; then dip each box separately into cold water and turn out the mousses on to a clean dry cloth; spread over the top of the strawberry mousse a layer of stiffly-whipped cream flavoured with vanilla and lightly sweetened with castor sugar; place the maraschino mousse on the top of this, press them lightly together, then arrange the biscuit

on a prepared piece of cardboard and return it to the cave for about one hour. When ready to dish up fasten a band of gold or silver paper round the biscuit, garnish the top,



as shown in engraving, with any nice candied fruit cut in fancy shapes; dish up and serve at once for dessert or for a dinner sweet.

**MARASCHINO MOUSSE MIXTURE FOR DUCHESS MARIE BISCUIT.**—Put into a whipping tin six raw yolks and two raw whites of eggs, one ounce of castor sugar, a saltspoonful of vanilla essence, half a wineglass of maraschino, and half a wineglass of Silver Rays (white) rum; whip these over boiling water till warm, then remove the tin from the fire and whip the contents till cold and thick; add a quarter of a pint of whipped cream; then pour the mixture into the mould and finish as directed above.

**STRAWBERRY MOUSSE MIXTURE FOR DUCHESS MARIE BISCUIT.**—Put in a whipping tin five raw yolks and two whites of eggs, one ounce of castor sugar, a few drops of Marshall's Carmine, a quarter of a pint of strawberry pulp, and a saltspoonful of vanilla essence; prepare this mousse as in the foregoing recipe, add a quarter of a pint of whipped cream at the proper time, and finish as instructed.

## French Orange Biscuits

### *Biscuits d'Oranges à la Française*

Remove the peel from two oranges and free it entirely from pith and chop it up very finely ; put it in a whipping tin with two ounces of castor sugar, one tablespoonful of strained orange juice, the raw yolks of eight eggs, a teaspoonful of vanilla essence, and two whites of eggs ; whip it over boiling water till the mixture is warm, then take the pan from the fire and continue whipping the contents till quite thick ; add a quarter of a pint of double cream and pour the mixture into little paper-cases ; place them on the bottom of the charged ice cave, and let them freeze for about two hours ; then stick in the top of each some very finely-cut shreds of candied orange peel, sprinkle a few biscuits or wafer crumbs on the top, and serve on a dish on a dish-paper for dessert or ball supper.

## Modern Biscuits

### *Petits Biscuits à la Moderne*

Prepare one pint of white coffee ice ('Book of Ices,' p. 13), mix with it one ounce of desiccated cocoanut that has been chopped very fine, freeze the mixture in the charged freezer to a semi-solid consistency, then put it in a Neapolitan box and freeze it in the charged ice cave for about two and a half hours ; when sufficiently frozen dip the box into cold water, turn out the ice on to a cloth, cut it through into slices, and cut these out into finger lengths. Surround some little fancy paper-cases with a band of foolscap paper standing about two inches above the cases ; put into each case one of the pieces of the prepared ice, then fill them up nearly to the top of the

paper with the biscuit mixture (prepared as below), place the cases in the bottom of the charged ice cave, and let them remain for two and a half to three hours; then take up, remove the paper bands, sprinkle well over the biscuits some blanched finely-chopped and baked almonds, dish up the cases in a pile on a dish-paper, and serve for dessert &c.

MIXTURE FOR MODERN BISCUITS.—Put in a whipping tin eight raw yolks of eggs, two raw whites, a few drops of Marshall's Carmine, one ounce of castor sugar that has been pounded with half a vanilla pod and rubbed through a fine hair-sieve, and two ounces of preserved pineapple that has been chopped very fine, and a tablespoonful of Marshall's Kirsch Syrup; whip these over boiling water till warm, then remove from the fire and whip them till cold and thick; add one and a half gills of stiffly-whipped cream, and use.

### Norwegian Biscuits

#### *Biscuits à la Norvégienne*

Prepare some small shapes of lemon ice-cream as below, and arrange them in little paper-cases; then fill up with maraschino mousse (see page 173), place them on the bottom of the charged ice cave for about one and a half hours; then, when frozen, take up and sprinkle each with pounded crystallised rose-leaves. Serve on a dish on a dish-paper for dessert or for a ball-supper dish.

LEMON CREAM FOR NORWEGIAN BISCUITS.—Put in a stewpan one pint of new milk with four ounces of castor sugar and the very finely-chopped peel of two lemons that have been entirely freed from pith; bring to the boil, simmer it for about five minutes, then strain it on to the

raw yolks of eight eggs, and return the mixture to the stove ; stir it on the fire till thick (but the custard must not boil), rub it through a hair-sieve or tammy-cloth, and put it aside till cold ; then pour it into the charged freezer and freeze it to the consistency of a batter ; add to it the strained juice of two large or three small lemons, half a wineglass of Silver Rays (white) rum, and half a pint of whipped cream ; refreeze, and fill any little fancy ice-moulds with it ; put them on the bottom of the charged ice cave for about one hour, then dip each separately into cold water, turn out, and use.

## CHAPTER IV

*SORBETS*

FOR service between the remove and roast, and for garden and tennis parties &c.

The freezer only is needed for these ices generally, but if they are served in 'cups of ice' or ice tray, the cave is needed to make such.

**Antoinette Sorbet***Sorbet à l'Antoinette*

Remove the pips from a nice pineapple and pound the fruit till smooth; mix it with half a pint of cold water and the pulp of three oranges, four skinned pounded bananas, four ounces of castor sugar, a saltspoonful of Marshall's Apricot Yellow, and the juice of two lemons; flavour with a wineglassful of cooking brandy and one of curaçao syrup, tammy this, then freeze it in the charged ice machine to a semi-solid consistency, and serve it in prepared ice-water cups (see recipe) which have been coloured with any of Marshall's liquid colours; place a few shreds of French plums prepared as below in the centre of each and serve one to each person. These can also be served for a dessert ice.

If using tinned pineapple add the syrup from the tin to the fruit when pounded with a pint of cold water, tammy it, and finish as for the fresh fruit.

FRENCH PLUMS FOR ANTOINETTE SORBET.—Put a quarter of a pound of shredded French plums into a stewpan with one ounce of castor sugar and two bay-leaves; cover with claret, add a few drops of Marshall's Carmine, boil till the liquid is as thick as cream, then set it aside on ice till required for use.

### Apple Moscovite Sorbet

#### *Sorbet de Pommes à la Moscovite*

Peel and slice one pound of good cooking apples, and put them into a stewpan with six ounces of Marshall's Cane Sugar, one and a half pints of water, a piece of cinnamon about one inch long, and one bay-leaf. Cook till tender; then mix with them the juice of three large lemons and a little of Marshall's Apple Green or Sap Green. Rub the mixture through the tammy, and, when cool, add a wineglass of brandy or liqueur (such as Maraschino or Noyeau). Put the mixture into the freezing machine, and when sufficiently frozen dish up in ice-water cups (see recipe) or in an ice-tray (see page 187 'Bismarck Rhubarb'). Garnish them with any cut, mixed, fresh, or dried fruits that have been flavoured with a little liqueur and placed on ice till thoroughly cold, and serve after the remove as a sorbet for a dinner party, or the same mixture can be used as an ice for a ball supper or garden party.

### Apple Sultan Sorbet

#### *Sorbet de Pommes à la Sultan*

Peel and slice one and a half pounds of good cooking apples, put them into a stewpan with six ounces of castor sugar, the peel of a lemon, a piece of cinnamon about one inch long, and one pint of water; cook these till the apples are tender, then add the juice of two lemons, and

colour lightly with Marshall's Apple Green; rub the mixture through a tammy, and when cool add a wine-glassful of brandy; freeze it in the charged freezer till like a thick batter, add a quarter of a pint of stiffly-whipped cream slightly sweetened, and refreeze; then serve it in the prepared ice-water cups (see recipe) or glasses with a small quantity of the compote of sultanas, prepared as below, on the top of each

COMPOTE OF SULTANAS FOR APPLE SULTAN SORBET.—Take half a pound of sultanas, pick off the stalks and blanch the fruit; put them in a stewpan with half a pint of cold water, half a wineglass of Silver Rays rum, three ounces of castor sugar, one bay-leaf, a little piece of lemon peel, and a few drops of Marshall's Carmine; cook till the syrup is as thick as cream, then remove the bay-leaf and lemon peel, and put the fruit on ice to get quite cold before using.

### Apricot Sorbet

#### *Sorbet d'Abricots*

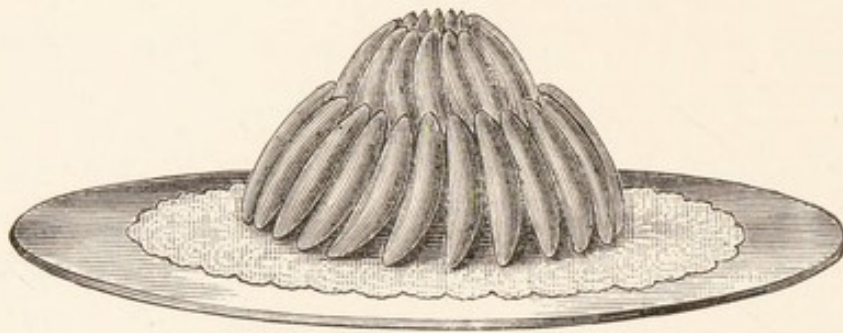
Take four tablespoonfuls of apricot jam, about a salt-spoonful of apricot yellow, and one pint of cold water; pass it through the tammy, and freeze it; then add one wineglassful of maraschino and half a wineglassful of Silver Rays rum or brandy, and freeze till firm, and use. This sorbet can be served in sorbet cups or glasses, with little square pieces of dried apricots, cherries, and angelica on the top.

### Banana Sorbet in Pods

#### *Sorbet de Bananes en Coquilles Naturelles*

Take some very small, unbruised bananas, allowing one to each person, and split them down on one side; remove

the fruit, and for every eight bananas add four ounces of castor sugar, one pint of cold water, the juice of four oranges and one lemon; mix these all together till into a pulp, colour with a little of Marshall's Apricot Yellow, then rub through a hair sieve; partly freeze this mixture, and flavour with (for the above quantities) a wineglassful of maraschino and half a wineglassful of brandy; then freeze dry, and fill up the banana cases with



it, placing the cases, if the weather is warm, in the charged cave before filling them. Make them resume their original shapes as nearly as possible, and place them in the charged ice cave for about a quarter of an hour before serving; arrange some apricot sorbet (see page 185) in a pile on a dish on a serviette or paper, place the prepared bananas round this, as shown in the engraving, and serve after the remove for a dinner party. This may also be served for a ball supper dish.

### Banana Sorbet with 'Silver Rays' Rum

*Sorbet de Bananes au Rhum 'Silver Rays'*

Peel six or eight bananas and pound them with six ounces of castor sugar, the juice of two oranges, and half a pound of grapes that are peeled and the pips taken from them; mix with one pint of cold water and rub through the tammy, partly freeze it, and add two wineglasses of

Silver Rays (white) rum and a half-pint of champagne, refreeze, and then dish up in the prepared ice-water cups (see recipe) and garnish the top with shredded cherries that have been mixed with a little of the rum; sprinkle with a little castor sugar, and use.

### Belgrade Sorbet

#### *Sorbet à la Belgrade*

Make one and a half pints of purée from raw ripe black cherries and mix with it one pint of lemon ice-water ('Book of Ices,' p. 27); make it a rich red colour with Marshall's Liquid Carmine, then mix with it half a pint of claret, a wineglass of cherry brandy, and two ounces of candied orange peel that has been chopped quite fine; freeze it in the charged ice machine and serve it in prepared ice-water cups (see recipe) or glasses for a sorbet for dinner or for a dessert ice, tennis parties, &c.

### Bismarck Rhubarb

#### *Rhubarbe à la Bismarck*

Cut up two pounds of young ripe well-washed rhubarb into short lengths; put it into a stewpan with the finely-cut peel of four lemons, a split pod of vanilla, two pints of claret, ten ounces of Marshall's Cane Sugar, and a strip of cinnamon about one inch long, crushed up finely; colour a deep red with Marshall's Liquid Carmine, place the pan on the stove and cook the rhubarb till tender; then have it rubbed through a fine hair sieve, and when cold add to the purée the strained juice of four lemons; pour it into the charged freezer and freeze it dry; then, when ready to serve, dish it up in an ice-tray prepared as below, and

arrange with it a compote prepared as below. Serve after the remove, or for ball supper, &c.



COMPOTE FOR BISMARCK RHUBARB.—Take one pint of water coloured a pretty red colour with Marshall's Liquid Carmine, and put it in a stewpan with six ounces of Marshall's Cane Sugar; bring it to the boil and add to it some well-washed rhubarb that has been cut up in lengths of about two inches; cook carefully until tender; then take up and thicken the syrup with Brown & Polson's Corn Flour that is mixed with a little strained lemon juice, making it to the consistency of cream; set it aside till cold, then use.

ICE-TRAY FOR BISMARCK RHUBARB.—Fill the ice-tray mould with plain cold water and place it in the charged ice cave for three and a half to four hours; then turn out, and use.

### Black Currant French Sorbet

*Sorbet de Cassis à la Française*

Pound together one quart of raw ripe black currants, one pound of fresh black-heart stoned cherries, and the kernels of the same; mix them with six ounces of castor

sugar, one and a half pints of cold water, the juice of two lemons, and a teaspoonful of Marshall's Liquid Carmine ; rub the purée through a fine hair-sieve or tammy, add to it a wineglassful of Marshall's Kirsch Syrup and a wineglassful of noyau syrup ; freeze it in the charged ice machine to the consistency of a thick batter, then serve it in the prepared ice-water cups (see recipe) or in glasses for a sorbet or for dessert.

### Célestine Sorbet

#### *Sorbet à la Célestine*

Mix with four tablespoonfuls of black currant jam one pint of cold water, the juice of four lemons, about a teaspoonful of Marshall's Liquid Carmine, and a wineglass of Kirsch Syrup ; rub all through a tammy-cloth and freeze it in the charged freezing machine to a semi-solid consistency ; dish it up in prepared ice-water cups (see recipe), or glasses, and serve for a sorbet or for afternoon parties, receptions, &c.

### Cherry Augustus Sorbet

#### *Sorbet de Cerises à l'Auguste*

Take two pounds of ripe black-heart stoned cherries and pound them into a pulp with six ounces of raw ripe picked raspberries and the kernels from the cherry-stones which have been separately pounded ; add the juice of two lemons, half a pound of castor sugar, a quarter-pint of brandy, and one quart of water ; colour the mixture with Marshall's Liquid Carmine, then rub all through a clean tammy-cloth, put it into the charged freezer, and freeze it to the consistency of a batter ; add to it four whites of eggs that have been stiffly whipped with a pinch of salt and

then mixed with cool syrup prepared as below<sup>1</sup>; refreeze till dry, then serve it in a pile in ice-water cups (see recipe) and use for a sorbet, or it may be piled up in the centre of a dish for dessert. It is also excellent when moulded in the usual manner, and it can then be served as a dinner sweet.

SYRUP FOR CHERRY AUGUSTUS SORBET.—Put into a stewpan a quarter of a pound of Marshall's Cane Sugar and two ounces of water; boil them together for five minutes, let it cool, and use as instructed above.

### Cucumber Sorbet

#### *Sorbet de Concombres*

Take one large or two small cucumbers, peel them, cut them up into small pieces, also one pound of good cooking apples peeled and sliced, and put them into a stewpan with a pint of water and three ounces of castor sugar; boil them for fifteen to twenty minutes, then take them up and pound or mash them till smooth; pass the purée through a tammy or hair sieve with the syrup it was cooked in and the juice of three oranges if in season; if not, use lemons and a little of Marshall's Apple or Sap Green. When the purée is cold partly freeze it, and mix with it one wineglass of cognac brandy and half a wineglass of Marshall's Kirsch Syrup; freeze it again and then serve it in the prepared ice-water cups (see recipe). These can be served after the remove for a dinner party, and also be used for evening parties &c.

### Damson Sorbet

#### *Sorbet de Prunes de Damas*

Take two pounds of raw ripe damsons, remove all the stones, and crack them to obtain the kernels; pound the

fruit and the kernels separately, and mix together with half a pound of castor sugar and about a saltspoonful of vanilla essence; colour with a little of Marshall's Damson Blue colouring if needed, add the strained juice of two lemons and a pint of claret, then rub all through a clean tammy-cloth; flavour with a large wineglassful of Kirsch Syrup, a wineglass of Silver Rays (white) rum, and six drops of almond essence, and freeze it in the charged freezer. When ready to serve, dish up the sorbet in prepared ice-water cups (see recipe), place them on a dish on a paper or folded serviette, and serve after the relevé, allowing one cup to each person.

### Dominic Sorbet

#### *Sorbet à la Dominique*

Take the peel from six oranges and four lemons, put it into a stewpan or basin with one pound of loaf sugar, two bay-leaves, and a two-inch strip of crushed cinnamon; pour over these one quart of perfectly boiling water and let it remain until quite cold; then add the strained juice of the fruit, tammy it, add one wineglassful of curaçao syrup, one of sherry, the peel of a lemon and of an orange (freed from pith and thinly cut into Julienne shreds about one inch long), a quarter of a pound of angelica cut in the same way, and four whites of eggs prepared as below; mix up all together, then freeze it to a thick consistency, and serve in prepared ice-water cups (see recipe) or glasses for a sorbet.

This may be served for dessert, in which case the mixture should be dished up in a pile on a glass dish and George's Cheltenham Wafers handed with it.

EGGS FOR DOMINIC SORBET.—Whip stiffly four whites of eggs with a pinch of salt; then mix with them four

ounces of Marshall's Cane Sugar that has been boiled with two ounces of water for five minutes; use when cool.

### Gooseberry Sorbet

#### *Sorbet de Groseilles Vertes*

Take two pints of picked and washed green gooseberries, and put them to cook to a pulp with six ounces of castor sugar and one and a half pints of water; when cooked add the juice of one lemon and a little sap green to colour, and rub it through a tammy-cloth or hair sieve,



and when cold pour it into the charged ice machine and partly freeze it; then add a wineglass of Marshall's Maraschino Syrup or liqueur, a wineglass of Silver Rays (white) rum, and refreeze to a semi-solid consistency. Dish up in prepared green-coloured ice-water cups (see recipe), and serve one to each person on a dish on a paper

### Greek Sorbet

#### *Sorbet à la Grecque*

Put into a stewpan the very finely cut peel of six large or eight small oranges with half a pound of loaf sugar, two bay-leaves, a crushed stick of cinnamon about two inches long, and four cloves; pour over these one and a half pints of boiling water; put the pan on the stove,

bring the contents to the boil, then remove the pan and set it aside till the mixture is quite cold; strain the juice from the oranges, and add to it the above mixture with the juice of two lemons; then rub the whole through a clean tammy-cloth and mix with the purée a wineglassful of curaçao liqueur or syrup and a wineglassful of ginger brandy; then pour it into the charged freezing machine and freeze to a thick consistency. Mix into this two ounces of preserved ginger, one ounce of uncrystallised angelica, and one ounce of dried cherries or brochettes which have all been cut up into small dice shapes; refreeze together in the freezing machine, and then fill up some of the prepared ice-water cups (see recipe) with it; sprinkle the tops with some finely-shredded blanched orange peel (see recipe) that is flavoured with a little liqueur, and on the peel sprinkle a little blanched and finely-shredded pistachios (see recipe). These should be handed one to each person after the remove at a dinner party, and can also be used for dessert ice.

### Imperial Sorbet

#### *Sorbet à l'Impériale*

Take some of the ice-water cups (see recipe) or glasses, fill them up partly with pineapple sorbet and partly with strawberry sorbet (prepared as below), and serve one to each person. When ripe strawberries are in season, serve two or three on the top of each cup, having first sprinkled them with a little Silver Rays (white) rum and castor sugar.

PINEAPPLE SORBET FOR IMPERIAL SORBET.—Take a pint of water, eight tablespoonfuls of Marshall's Pineapple Syrup, and six or eight drops of pineapple

essence. Have half a cooked or raw ripe pineapple peeled and pounded, add it to the above ingredients, and rub it through the tammy; then partly freeze it, and add to it one wineglassful of Silver Rays (white) rum; refreeze and use.

STRAWBERRY SORBET FOR IMPERIAL SORBET.—For one pint of water take eight tablespoonfuls of Marshall's Strawberry Syrup and twelve to eighteen large raw ripe strawberries, or two tablespoonfuls of the bottled fruit, and a little liquid carmine; tammy and partly freeze the mixture, add to it half a pint of champagne; refreeze and use.

### Italian Sorbet

#### *Sorbet à l'Italienne*

Prepare some lemon ice water ('Book of Ices,' page 27) and some Noyeau ice water prepared as below, and arrange them in the little sorbet cups in alternate teaspoonfuls, leaving a space in the centre, in which place two or three prunes prepared as below, with some of the liquor in which they were cooked; when full dish up the cups on a serviette or dish paper, and serve for a sorbet.

NOYEAU ICE WATER.—Mix one pint of water with eight tablespoonfuls of Noyeau syrup and a wineglassful of Noyeau liqueur; freeze and use.

PRUNES FOR GARNISH.—Put a quarter of a pound of French plums into a stewpan, with enough claret to cover them, five ounces of loaf sugar, a strip of lemon peel thinly cut, and a few drops of Marshall's Carmine; let them stew till the liquor is as thick as cream; then take up and set it aside on ice till thoroughly cold, and use.

## Lalla Rookh Sorbet

### *Sorbet à la Lalla Rookh*

Prepare one and a half pints of vanilla custard (see 'Book of Ices,' p. 23), and when it is cold pour it into the charged freezing machine and freeze it to the consistency of a batter; then mix with it half a pint of stiffly-whipped unsweetened cream, a wineglass of Marshall's Maraschino Syrup, and a wineglass of Cognac brandy; refreeze, and serve it in prepared ice-water cups (see recipe) or in glasses, and use for a sorbet, or for tennis parties, ball suppers, &c.

## Lemon Sorbet

### *Sorbet de Citron*

Take the very finely-cut peel of six large or eight small lemons and six ounces of loaf sugar, pour on to this one and a half pints of boiling water, and let it infuse till cold; then mix with it the juice from the lemons and strain or wring it through a clean tammy-cloth, pour the mixture into the charged freezing machine, and freeze to a semi-solid consistency; then flavour with a wineglass of Cognac brandy, a wineglassful of Marshall's Maraschino Syrup, a wineglass of Madeira, and a wineglass of Silver Rays (white) rum. Prepare some ice-water cups (see recipe), fill them with the sorbet, arrange the cups on a dish-paper or folded serviette, and serve one to each person between the remove and the roast. These would also be nice to serve for dessert.

### Louisville Sorbet

#### *Sorbet à la Louisville*

Prepare a pint of lemon ice-water ('Book of Ices,' p. 27), put it into the charged ice machine, and freeze it to the consistency of cream; then mix with it half a pint of stiffly-whipped cream, a wineglassful of curaçao syrup or liqueur, two ounces of dried cherries cut up small, six drops of essence of almonds, and a quarter of an ounce of finely-chopped preserved ginger; refreeze the mixture, put it into prepared ice-water cups (see recipe), and serve one to each person after the remove.

### Melon Sorbet with Champagne

#### *Sorbet de Melon au Champagne*

Take off the skin of a large ripe melon and pound three-quarters of the fruit till smooth; then add to it a pint of water, three ounces of castor sugar, and the juice of two oranges and two lemons; pass the purée through the tammy, add one glass of Marshall's Curaçao or Maraschino Syrup, and half a pint of champagne; freeze it in the charged freezer to a semi-solid consistency, and serve in prepared ice-water cups (see recipe) or glasses; garnish these with the remainder of the melon, that has been cut in fine slices and sprinkled with castor sugar and a little champagne, and put on ice in a pan till required; then sprinkle with shredded pistachio nuts and use for a sorbet, or for dessert, tennis parties, &c.

### Metropole Sorbet

#### *Sorbet à la Métropole*

Prepare a pint of orange ice water ('Book of Ices,' page 28), put it into the charged freezer and freeze it

dry; add to it a quarter-pound of dried cherries cut up in small dice shapes, half an ounce of cut angelica, half an ounce of chopped Valencia almonds that have been baked till a nice golden colour, as much ground ginger as will cover a threepenny piece, and a wineglassful of Marshall's Maraschino Syrup; refreeze, and then serve in ice-water cups (see recipe) for a sorbet, or it could also be used as a dessert ice.

### Orange Sorbet (Royal)

#### *Sorbet d'Oranges à la Royale*

Take the pulp from some oranges, pass it through the tammy, and to each half-pint of this purée add two table-spoonfuls of brandy, four table-spoonfuls of Marshall's Orange Syrup, a gill of orange-flower water, and half a gill of cold water; freeze till semi-solid in the charged freezer, and serve in the prepared ice-water cups (see recipe) or in glasses.

### Pineapple Sorbet (Parisian)

#### *Sorbet d'Ananas à la Parisienne*

Take the half of a ripe pineapple from which the eyes have been removed and pound it till smooth; mix with the purée one pint of cold water, eight table-spoonfuls of Marshall's Pineapple Syrup, a salt-spoonful of apricot yellow, and the juice of a lemon and of an orange; rub the mixture through a tammy cloth, add to it a large wineglass of Silver Rays (white) rum and of Cognac brandy and freeze it in the charged ice machine till dry. Cut some little rounds of pineapple about a quarter of an inch thick and two and a half inches in diameter; have some small glass plates, and arrange two of the rounds of pineapple on each; sprinkle them with a

few drops of Cognac, put about a tablespoonful of the ice on each round, and serve one plate to each guest. Use for a sorbet after the joint, or it may be used for afternoon parties &c.

### Portland Sorbet

#### *Sorbet à la Portland*

Take one quart of picked fresh raw ripe black currants, three raw ripe peaches, a quarter pound of ripe peeled pineapple, six ounces of castor sugar, the pulp of three oranges, and ground allspice the weight of four cloves; pound these to a pulp, add to them one and a half pints of claret and two wineglasses of white wine; colour with Marshall's Liquid Carmine to a red colour, then rub all through a fine hair sieve and put it into the charged freezing machine. Freeze it to the consistency of a batter, then add to it four whites of eggs as in recipe for 'Dominic Sorbet;' refreeze, and serve in prepared ice-water cups (see recipe) or glasses for a sorbet, or it may also be used as a dessert ice.

### Provençal Sorbet

#### *Sorbet à la Provençale*

Take one pint of lemon ice-water ('Book of Ices,' p. 27), freeze it to the consistency of a batter; then add to it four whites of eggs as in recipe for 'Dominic Sorbet'; mix well together, and refreeze; flavour with a dust of cinnamon, ground ginger, and a teaspoonful of vanilla essence; then pile it up in prepared ice-water cups (see recipe) or sorbet glasses; sprinkle with any kind of dried fruits cut into shreds; also some blanched almonds that have been cut into dice shapes and baked till a nice brown colour. Serve for a sorbet or as a dessert ice.

### Red Currant Cannes Sorbet

#### *Sorbet de Groseilles Rouges à la Cannes*

Take one quart of fresh ripe red currants that have been picked from the stalks, a half-pint of ripe raspberries, half a pound of raw ripe peeled melon, one and a half pints of water, and six ounces of castor sugar; put them to boil till into a pulp, then rub the purée through a tammy-cloth, add to it the strained juice of an orange and a lemon, six or eight drops of almond essence, and enough of Marshall's Liquid Carmine to colour it a pretty shade; put the mixture into the charged freezing machine and freeze it to a thick consistency; then flavour it with a wineglass of Kirsch Syrup and a wineglass of noyveau syrup, refreeze it, and serve in ice-water cups (see recipe) or in glasses after the remove. It may also be served for dessert, tennis parties, &c.

### Rhubarb Nantes Sorbet

#### *Sorbet de Rhubarbe à la Nantes*

Put in a stewpan two pounds of well-washed rhubarb cut up small, one pint of water, six ounces of loaf sugar, the peel of one lemon, two bayleaves, and sufficient of Marshall's Liquid Carmine to make it a nice red colour; bring it to the boil, let it simmer till tender, then rub through a clean tammy-cloth, and when cool flavour it with half a pint of claret and a wineglassful of Silver Rays rum; freeze it in the charged ice machine to a semi-solid consistency, dish it up in prepared ice-water cups (see recipe), place in each one or two pieces of preserved or crystallised ginger, dish up the sorbets on a folded serviette or paper, and serve one to each person after the remove. These may also be served for dessert.

### Saint-James Sorbet

*Sorbet à la St. James*

Prepare one pint of lemon ice-water ('Book of Ices,' p. 27), partly freeze it, then flavour it with a wineglass of Kirsch Syrup or liqueur; add three-quarters of a pint of stiffly-whipped cream, two ounces of finely-chopped angelica, half an ounce of finely-chopped red brochettes, half an ounce of finely-chopped blanched pistachio nuts, and a wineglass of Silver Rays rum; refreeze the mixture, and serve it in ice-water cups (see recipe) or in glasses, allowing about one large tablespoonful of the mixture to each person.

This ice if well frozen could be moulded in the usual manner, and served for a dessert or dinner ice, or for ball suppers &c.

### Saint-Julien Sorbet

*Sorbet à la St. Julien*

Remove the pips from one and a half pounds of good muscatels and pound the fruit into a pulp; mix with four very ripe raw bananas that have been freed from skins and pounded and six ounces of grapes from which the skins and pips have also been removed. Mix these all together into a pulp; then put six ounces of Marshall's Cane Sugar into a pint of boiling water and mix this with the fruit. Rub all together through a tammy, let it cool, then add to it one pint of St. Julien claret and pour the mixture into the charged freezer. Partly freeze it, then mix in the stiffly-whipped whites of three raw eggs and a few drops of Marshall's Carmine. Refreeze the mixture and serve in sorbet cups or glasses, or in an ice-tray (see recipe, 'Bismarck Rhubarb,' page 188).

### Strawberry French Sorbet

#### *Sorbet de Fraises à la Française*

Take two pounds of fresh strawberries, pick them, then pound them with six ounces of loaf sugar, add the juice of two lemons, a few drops of Marshall's Carmine, a pint of claret, a wineglassful of brandy, half a wineglass of Silver Rays (white) rum, and half a pint of cold water; rub all together through a tammy and freeze; then with this mixture nearly fill the prepared ice-water cups (see recipe); dish up on a serviette, and serve for dinner after the remove, or the same mixture can be used for dessert.

### Tokay Sorbet

#### *Sorbet de Tokay*

One pint of boiling water poured on to the thin peel of eight lemons and half a pound of loaf sugar; when cool mix in the juice of six lemons, add six drops of lemon essence, tammy or strain it through a sieve, and freeze; when nearly frozen flavour with two wineglasses of Tokay to the pint of ice, refreeze, and serve in prepared ice-water cups (see recipe) or in fancy glasses.

### Tomato Sorbet (Cannes)

#### *Sorbet de Tomates à la Cannes*

Slice one pound of raw ripe tomatoes, and put them into a stewpan with one pint of water, the juice of one lemon, three sliced apples, six ounces of loaf sugar, two tablespoonfuls of apricot jam, a little apricot yellow, and as much ground ginger as will cover a shilling; add some of Marshall's Liquid Carmine to colour, bring the mixture to the boil and simmer till tender, then tammy,

and when cool flavour with a large wineglass of Silver Rays rum, a wineglass of curaçao syrup or liqueur, and two ounces of very finely-cut preserved ginger. When this is cold, freeze in the charged ice machine, and serve in ice-water cups (see recipe), allowing one to each person. This ice is also excellent if moulded for a sweet or for dessert.

### Vera Sorbet

#### *Sorbet à la Vera*

Take four tablespoonfuls of apricot or peach jam, one pint of cold water, as much of Marshall's Apricot Yellow as will cover a sixpenny piece, a saltspoonful of liquid carmine, the juice of one lemon, a saltspoonful of vanilla essence, four drops of almond essence, a pinch of ground ginger, and a pinch of ground cinnamon; mix these well together, rub all through a fine hair-sieve or tammy, and put it into the charged freezer; freeze it to the consistency of a thick batter, then add the whites of four eggs, prepared as in recipe for 'Dominic Sorbet,' flavour with a wineglassful of any liqueur, and refreeze it; serve in prepared ice-water cups (see recipe), put some finely-shredded preserved ginger on the top of each, and use for a sorbet for dinner, or for dessert, or for a sweet.

### White Currant Sorbet (Melbourne)

#### *Sorbet de Groseilles Blanches à la Melbourne*

Take one quart of picked raw ripe white currants, pound them with three ounces of castor sugar and the seeds of two split vanilla pods, and mix them with one pint of lemon ice-water ('Book of Ices,' p. 27), and rub the whole through a clean tammy-cloth; pour the mixture into the

charged freezer and freeze to the consistency of a batter ; then add to it half a pint of champagne ; refreeze, and serve it in prepared ice-water cups (see recipe) or in glasses. Serve for a sorbet or for dessert.

### Windsor Melon in Timbal

#### *Melon en Timbale à la Windsor*

Remove the peel from a nice ripe melon and cut the fruit into long thin slices, taking away all the pips ; lay out the slices on a sauté pan, sprinkle with a little ground ginger, strained lemon juice, and a little ginger brandy, then place them on ice. Fill a special timbal mould with



clear cold water and put it in the charged ice cave for about two and a half hours, and round it, inside, place a few sprigs of maidenhair fern as soon as the ice begins to form on the sides of the mould ; when ready dip it into cold water and turn it out on to a dish ; arrange the melon inside this as shown in engraving, and place round the bottom of the timbal some more sprigs of the maidenhair fern. Serve at once for a sorbet. It is also nice to serve for dessert.

### Wine Sorbet with Fruit in Ice-cups

*Sorbet de Vin aux Fruits en Tasses de Glace*

Take three or four apricots and the same number of peaches, a tablespoonful of dried cherries, one orange and one banana, and cut them all in slices; mix them with a tablespoonful of brandy, sprinkle them with champagne and castor sugar, and place in a stewpan on ice until they



are thoroughly cold; prepare a sorbet by taking the finely-cut peels of four lemons and mix them with a quarter of a pound of loaf sugar; pour one pint of boiling water over them and leave till cold, strain the liquor and mix it with half a pint of champagne, pour it into the charged freezer and freeze, then mix in a part of the fruits and fill the prepared ice-water cups (see recipe) with it, and arrange some of the fruits on the top of each sorbet cup, and serve at once on a serviette. Allow one cup to each guest.

## CHAPTER V

*SUNDRIES*CHIEFLY ADNJUCTS REQUIRED FOR DISHES  
GIVEN IN PREVIOUS CHAPTERS**Almond Paste**

Mix five ounces of ground almonds with half a pound of icing sugar, one and a half raw whites of eggs, a few drops of Marshall's Vanilla Essence, and a dessertspoonful of Marshall's Maraschino Syrup; stir together into a stiff paste, and then use.

**Aspic Jelly**

Two and a half ounces of Marshall's Finest Leaf Gelatine, one quart of hot water, a dessertspoonful of salt, the juice of one lemon, one or two bay-leaves, two whites and shells of eggs, a small teacupful of common brown vinegar, a sprig or two of green tarragon, or a tablespoonful of tarragon vinegar, one sliced onion, and twenty peppercorns and allspice mixed. Mix up all the ingredients in a stewpan, place it on the stove, and when it comes to the boil pass and repass it through a warm wet jelly bag till clear, and use.

**Aubois Sauce**

Put half a pound of loaf sugar with half a pint of water and boil it until a little of the sugar taken between the

wetted finger and thumb forms a thread without breaking when the fingers are opened, and then pour it on to five raw yolks of eggs and whip it till quite cold; put it on ice; and before using add half a pint of whipped cream, and flavour it with Marshall's Maraschino Syrup or a wineglass of Silver Rays (white) rum; keep on ice until required.

### Blanched Orange Peel

Put the finely-shredded peel of the orange into cold water with a pinch of salt, bring it to the boil; then strain, and rinse in cold water, and use.

### Blanched Pistachios

Put the pistachios into cold water, bring it to the boil; then strain, and rinse in cold water; drain them, and rub in a dry cloth to take off the skins; then use.

Almonds are blanched in the same way as above.

### Boiled Sugar

Put into a stewpan half a pound of Marshall's Pure Cane Sugar and a quarter of a pound of water; boil to the crack, and use for spinning or for glazing fruits, &c.

### Brown Sauce

Fry four ounces of flour, four ounces of butter, four ounces of tomatoes till a good deep brown colour; then add two quarts of good flavoured stock made from cooked meat bones; stir till it boils, and let it boil till reduced one fourth part, keeping it well skimmed; when quite free from fat, tammy and use. This sauce may always be kept ready for use by being boiled up once or twice a week.

### Butter Cream (Norwegian)

#### *Crème de Beurre à la Norvégienne*

Put one pint of cream into a stewpan with the finely-chopped peel of a lemon, two tablespoonfuls of orange-flower water, and three ounces of castor sugar; bring to the boil; then mix on to twelve raw yolks of eggs, and return the mixture to the stewpan. Stir it over the fire with a wooden spoon until the mixture thickens and presents a creamy appearance; then rub it through a clean tammy, flavour with half a wineglass of Maraschino, a teaspoonful of vanilla essence, and set it aside till cold. When ready to use put the mixture into the freezer and freeze dry; then roll up with cold-wetted butter pats; print in the usual way as for butter, then put the pats into a charged ice cave for about thirty minutes before serving. Dish up in a border of lemon-ice water ('Book of Ices,' page 27), garnishing with blanched and finely-shredded Pistachio nuts, and serve with any nice cake, such as chocolate, orange, strawberry, &c., for a dinner or luncheon sweet.

### Button or Ball Meringues

Put in a whipping tin four large fresh whites of eggs and a pinch of salt; whip them together till quite stiff; then add half a pound of castor sugar; stir together carefully, and put the mixture into a forcing bag with a plain pipe and force it out on to a cold waxed baking-tin; dust over the tops with icing sugar, and put them into a very moderate oven till firm; then use when cold. These can be coloured with a few drops of Marshall's Carmine to make them a pink shade, or with Sap Green when this colour is desired.

### Chestnut Crumbs

Take a pound of chestnuts, cut off the tops, and bake the nuts for about twenty minutes; remove the skins, and put the nuts to braise in sufficient light stock or milk to cover them, bring to the boil, simmer them till tender, which will take about three-quarters of an hour, when they should be quite dry; colour with a few drops of Marshall's Carmine, and rub them through a wire sieve; then use.

### Chocolate Ice for Tennis, Ball Suppers, &c.

Take one and a half pounds of finely-cut Fry's vanilla chocolate; put it into a stewpan with six ounces of castor sugar; add to it three pints of boiling new milk, one pint of cream, or, if wished, two quarts of milk alone may be used. Bring to the boil, well stirring it until the chocolate has melted; strain it, allow it to get cool, then pour it into the freezer and freeze it till somewhat thick like batter; add to it the snow cream (see recipe) produced from half a pint of cream and add more sugar to the chocolate if liked; pour it into jugs and serve it in cups. It is a good plan to keep the mixture in the freezer till wanted for use, when it can be helped directly from it. By this means it keeps colder.

### Cold Chocolate Sauce

Put into a stewpan a pint of water, three ounces of Marshall's Icing Sugar, and three ounces of Fry's Powdered Caracas Chocolate; bring to the boil, and then mix into it not quite a quarter of an ounce of Marshall's Finest Leaf Gelatine and colour with a little of Marshall's Coffee Brown; reboil for about five minutes, then tammy, and

when cool mix with a quarter of a pint of stiffly-whipped cream and if liked a wineglass of maraschino or other liqueur ; then set on ice till wanted, and use.

### Coffee Glace

Take six ounces of Marshall's Icing Sugar, a teaspoonful of coffee essence, and one and a half tablespoonfuls of warm water. Stir over the fire till warm, then use.

### Compote of Bananas

Put two tablespoonfuls of thick apricot jam into a basin with the pulp of two bananas, a wineglassful of Marshall's Maraschino Syrup, a few drops of Marshall's Carmine, a saltspoonful of Marshall's Apricot Yellow, the juice of one lemon and of one orange ; mix these together into a pulp, then rub it through a fine wire sieve, and mix with this purée three or four raw ripe bananas that have been freed from skin and sliced about a quarter of an inch thick ; set it on ice till quite cold, then use.

### Compote of French Plums

Boil two dozen French plums in half a pint of claret, a few drops of Marshall's Carmine, and an ounce of castor sugar till the claret is the consistency of thick cream ; put aside on ice till wanted.

### Currant Water

#### *Eau de Groseilles*

Pick one and a half pounds of ripe red currants and half a pound of raspberries ; crush them and press all the juice through a sieve or tammy, and mix it with a quart of cold syrup made by putting one pound of sugar to

rather better than a quart of water into a stewpan on the stove and allowing it just to boil, and then passing it through a piece of muslin or tammy. Let the syrup be mixed with the fruit juice and allow it to stand for about one hour; then use. If preferred, a little of Marshall's Liquid Carmine may be added to brighten the colour. Pour into the decanter and set it in a refrigerator or on ice to become quite cold. This is a nice drink for garden parties, receptions, &c.

### Devilled Almonds

Put the almonds into cold water, bring them to the boil, then wash them in plenty of cold water and rub them in a cloth to remove the skins; put them on a paper on a baking-tin in the screen, and leave them for three or four hours to become thoroughly dry; then fry them in boiling salad oil till a pale golden colour, strain them, and rub them well in a good sprinkling of salt and Marshall's Coralline Pepper. They are then ready for use, and are nice for dessert, hors d'œuvres, &c., either hot or cold.

### Espagnol Sauce

Mix one and a half gills of brown sauce with half an ounce of glaze, one or two fresh mushrooms, a wine-glass of sherry, and a pinch of castor sugar; reduce a quarter part, keep it skimmed while boiling, then tammy, and use.

### Florence Paste

Put into a stewpan half a pound of blanched, skinned, and finely-chopped almonds, half a pound of castor sugar, three tablespoonfuls of brandy or Silver Rays (white) rum, the strained juice of a large lemon, and about a saltspoonful

of Marshall's Carmine ; cook together for eight minutes over a moderate fire, stirring all the time, so that the mixture does not discolour ; then line the mould with it while it is quite hot, leave it in the shape till the paste is quite cold, and dry before removing it.

### Fresh, Cooked, or Iced Macedoine of Fruits

Take any nice fresh raw ripe fruits, such as picked strawberries and stoned cherries (that have been cut in halves, and the kernels removed and thrown in), and grapes that have been skinned and freed from pips, slices of peaches, apricots, &c. ; mix well with Noyeau or other liqueur, sweeten with a little castor sugar, colour with a little of Marshall's Carmine, set it on ice till perfectly cold, and serve. Fresh or cooked fruits can be used for this macedoine, and it can be served without being iced if liked.

It would be excellent if iced and served in the prepared ice-tray (see page 188) for a dinner or luncheon sweet.

### Garnishing Cream

Whip half a pint of double cream till stiff, then add to it one ounce of castor sugar and a little of Marshall's Vanilla Essence, and use. It can be coloured or left plain, or mottled by adding a few drops of Carmine or Sap Green and then drawing a fork through it.

### Genoise Paste

Take half a pound of good butter and the finely-chopped peel of one lemon and work them in a basin with a wooden spoon or with the hand till like a cream ; add half a pound of castor sugar and work it for about ten minutes,

then mix in by degrees five small whole eggs and half a pound of fine sifted flour, adding one egg and about one tablespoonful of flour at the time; lastly add one eighth of an ounce of Cowán's Baking Powder. This mixture takes about twenty minutes to prepare, and the quantities given above are sufficient for eight to ten persons.

### Iced Cocoa

Take one quart of new milk that has been brought to the boil with two ounces of castor sugar. Put into a basin two good tablespoonfuls of Fry's Pure Concentrated Cocoa; mix with it by degrees half a pint of cold water, and when it is of the consistency of a smooth paste mix into it the boiling milk, and stir it on the fire till it is boiling; then strain it through a pointed strainer and put it aside till cold. Freeze it in the charged freezer to the consistency of a thick batter; then when ready to serve three parts fill some small cups or glasses with it, and place on the top of each about a dessertspoonful of snow cream (see recipe), sprinkling on this a little coffee sugar that is lightly coloured with a few drops of Marshall's Carmine. Serve for garden parties, ball suppers, &c.

### Iced Coffee

#### *Café Glacé*

Take a quart of coffee prepared as below, and when cold add to it six ounces of castor sugar, half a pint of cold single cream, and half a pint of cold new milk; when the sugar has dissolved put the mixture into the charged freezer and freeze it to a creamy consistency; then put it into a jug, and serve it in cups. The iced coffee should be

in a sloppy state when served, and can be used for tennis parties, ball suppers, afternoon teas, &c.

COFFEE.—To prepare the coffee put nine ounces of ground Mocha coffee into a hot dry coffee-pot and pour over it by degrees rather better than a quart of boiling water, standing the pot in the bain-marie whilst the coffee runs through.

### Iced Fruits with Cream

#### *Fruits Glacés à la Crème*

Cut some raw ripe or cooked fruits into slices, and take some whole grapes, dried cherries, or other small fruits; put them in sufficient of the syrup prepared as below to cover them, add a wineglassful of Marshall's Noyeau Syrup and the same of Marshall's Maraschino Syrup, colour with a few drops of Marshall's Carmine, and set it aside on ice till cold; then dish up in a pile in a border of orange-water ice ('Book of Ices,' page 28) and cover over with vanilla garnishing cream (see recipe). Serve for a ball-supper dish, or for luncheon or dinner.

SYRUP FOR ICED FRUITS WITH CREAM.—Take three-quarters of a pound of Marshall's Cane Sugar and half a pint of water, bring this to the boil; then skim and boil down to the consistency of thin cream, and when cool use as directed above.

### Iced Gooseberry Fool

Pick the stalks from two pounds of green gooseberries and wash the fruit in cold water; dry it in a clean cloth; put it into a stewpan with half a pound of castor sugar, about a saltspoonful of Marshall's Apple Green, and two bay leaves. Cover down the pan tightly; put it into a

bain-marie and cook the fruit till into a pulp; then rub it through a coarse hair or fine wire sieve, set the purée aside till cold; then put it into the charged freezer and freeze it somewhat thick. Add to it one pint of stiffly-whipped cream that is sweetened with one ounce of castor sugar; refreeze and dish it up in a pile on the dish on which it is to be served. Use for dinner or luncheon as liked. Little fancy cakes or finger biscuits are a nice accompaniment to this ice. The gooseberry fool can be served without being iced, when the purée should be merely mixed with the whipped cream and served in a compote glass for dinner or luncheon.

### Iced Tea

Put into a teapot which has been heated with boiling water four large tablespoonfuls of good tea; pour over it one and a half pints of perfectly boiling water, and let it infuse on the side of the stove for three and a half to four minutes; then pour off the liquid and add for a pint three ounces of castor sugar, and mix them together while the tea is hot; then set it aside till cold, and mix with it half a pint of single cream and half a pint of new milk. Pour it into the charged freezer; freeze it to the consistency of a thick batter; then when ready to serve put it into cups or glasses, filling them about three-parts full. Put on the top of each about a teaspoonful of frozen cream, prepared as below, and serve one to each person for ball supper, afternoon tea, &c.

CREAM FOR ICED TEA.—Mix with one pint of single cream two and a half ounces of castor sugar and a tablespoonful of brandy if it is liked; freeze it in the charged freezer, and use as instructed.

### Ice-Water Cups

Fill the ice-water cups three parts full with plain or coloured cold water; fix on the covers and put the moulds on the bottom of the charged ice-cave for two and a half to three hours; then take up, dip each shape separately into cold water, and turn out the cups on to a clean dry cloth, and use for a sorbet, or they can also be filled with custard or fruit ices if liked.

### Lemon Jelly

For one quart of lemon jelly, peel four lemons very thin, and then cut them in halves, squeeze out the juice, and strain it into a saucepan with half a pound of loaf sugar, a little piece of cinnamon about one inch long crushed up, four cloves, and about eight drops of Marshall's Saffron Yellow; break two eggs, put the whites and shells in the pan with the other ingredients, mix together with a whisk, add a quart of hot water and two ounces of Marshall's Finest Leaf Gelatine, put on the stove, and when it boils pass it through a warm wet jelly bag twice, or thrice till clear and when cool add three wineglasses of any liqueur, and use.

### Lemon-Water Ice

One pint of boiling water poured on to the peel of eight lemons, half a pound of loaf sugar; when cool mix with the juice of six lemons, add six drops of Marshall's Lemon Essence, tammy, or strain through sieve, and freeze. [*This recipe is repeated from the 'Book of Ices' as it is so often referred to in this volume.*]

The peel of the lemons can afterwards be used for puddings, &c.

### Maraschino Glace

Put into a stewpan three-quarters of a pound of Marshall's Icing Sugar, then mix in three tablespoonfuls of Marshall's Maraschino Syrup and two and a half tablespoonfuls of water; stir together over the fire till just warm, then use.

### Mayonnaise Sauce

For half a pint of mayonnaise sauce put one raw yolk of egg into a basin, a saltspoonful of English and same of French mustard, a pinch of salt and white pepper, and a tiny dust of Marshall's Coralline Pepper. Mix this with a wooden spoon with salad oil, just dropping the oil in carefully, drop by drop; when this is as thick as butter, add a teaspoonful of tarragon vinegar, four or five drops of chilli vinegar, and eight drops of lemon juice. This sauce should be kept quite stiff.

### Meringue Cases

Put the whites of four fresh eggs into a clean bowl with a tiny pinch of salt, and whip them till quite stiff; mix in quickly half a pound of castor sugar with a wooden spoon. The mixture must be lightly worked after the sugar is added. Warm a baking-tin, and rub it over with a piece of white wax, and when cool put the mixture out on to the tin with a forcing bag and a plain pipe in quantity about the size of a crown piece. Dredge them over with Marshall's Icing Sugar, and put into a very moderately-heated oven for two or three hours, letting them bake a nice fawn colour; when they are dry remove them from the tin, and when cold use for ices or creams.

### Mushroom Meringues

Prepare a meringue mixture and with it form some meringue cases (see recipe); put some more of the mixture in a forcing bag with a pipe about one-eighth of an inch in diameter and force it out into shapes to form the stalks of the mushrooms, and then dust these over with Marshall's Icing Sugar, and cook them in the same way as the others. When they are quite dry take the large pieces of meringue and make a little round hole about the size of a pea in the centre of the underneath part, using a small knife for the purpose; force inside this a little royal icing (see recipe), and then very lightly brush over the part of the meringue that was on the baking-tin with a little raw white of egg, and dip it into some of Fry's Powdered Caracas Chocolate; brush over the flat part of the larger pieces with a little raw white of egg, and then dip them into the chocolate; stick the small part of the meringue as a stalk into the space formed by the knife, and then use. The mushrooms, if kept in a dry place in a tin box, will remain good for a considerable time.

### Nougat Paste

Take half a pound of blanched and finely-chopped or shredded dried almonds, half a pound of castor sugar and two tablespoonfuls of strained lemon juice; put the sugar and lemon juice in a stewpan together and boil them till a nice golden colour, stirring all the time, then mix in the almonds, stir on the fire till the mixture reboils, then use at once.

### Paste Bottom for use with Timbals, &c.

Take half a pound of fine flour and rub it with two ounces of butter till smooth, add one ounce of castor sugar and one whole egg; mix with cold water into a stiff paste, roll out to half an inch thick and about the size of a small dessert plate, put it on a buttered baking-tin, prick the paste well all over and bake it for about thirty-five to forty minutes; then take up, and put it to press till cold; trim it to the desired shape and ornament it with royal icing (see recipe) in any pretty design, then use.

### Plain Syrup

Put half a pound of Marshall's Cane Sugar to boil with a quarter-pound of water to the consistency of thin cream, and use either hot or cold.

### Plain Water-Ice Borders

Fill a plain or fancy border mould with clear cold water, place it on the bottom of the charged ice cave for two to two and a half hours, then take up, dip the shape into cold water and turn out the border on to a cloth, and use.

### Puff Paste

Take half a pound of fine flour and a pinch of salt, mix to a smooth paste with cold water, roll it out to the size of a meat plate; take half a pound of butter pressed from any water and flattened like the paste, wrap it up in the water paste and set it away in a cool place or on ice for one hour; roll it straight out four times, and then set it aside again; repeat this rolling twice more, then cut it into the shapes required, bake it till a light fawn colour, and use.

### Rose Cream Ice

Take a pint of single cream and sweeten it with three ounces of castor sugar, add a teaspoonful of Marshall's Vanilla Essence and four tablespoonfuls of rose water; put it into the charged freezer, and freeze till thick; then use.

### Royal Icing

Mix a quarter of a pound of Marshall's Icing Sugar with one very small raw white of egg and two or three drops of strained lemon juice; stir for fifteen minutes with a wooden spoon, and use either plain or coloured.

### Snow Cream

Put a pint of cold water into a basin or stewpan with a quarter-pint of double cream, the strained juice of a lemon, and two ounces of castor sugar; whip this mixture quickly with a whisk until the top is frothy like snow, remove the froth with a slice, and place it on a hair sieve to drain. Repeat the whipping while any froth is obtainable, then when ready to serve take it gently from the sieve with a slice or spoon, and use.

### Spun Sugar

Put half a pound of water and one pound of Marshall's Cane Sugar into a clean copper sugar boiler or thick stewpan, cover the pan over, bring the contents to the boil, remove any scum as it rises from time to time, and continue boiling until the liquid forms a thick bubbled appearance (commonly called the crack); then take a small portion on a clean knife or spoon and plunge it immediately into cold water, and if it is then quite brittle and leaves the knife

or spoon quite clear it is ready for spinning. ' If it clings or is at all soft or pliable continue the boiling until as above.



When ready, take a small portion on a fork or spoon and rapidly throw it to and fro over a slightly-oiled rolling pin ; continue until sufficient threads of sugar are obtained.

### Tennis Coffee

Put into a pan one pound of freshly-ground Mocha coffee; pour over it rather better than a quart and half a pint of boiling water, and let it infuse in the bain-marie for about fifteen minutes; then strain it on to four ounces of castor sugar and leave it till cold; pour it into the charged freezer and freeze it till somewhat dry; add to it one pint of whipped cream, the snow cream (see recipe) produced from half a pint of cream and four raw whites of eggs that have been mixed with four ounces of Marshall's Cane Sugar that has been boiled for five minutes with two ounces of water, and then set aside till cold. Refreeze the mixture, and serve in the same way as the chocolate ice for tennis parties.

### Tennis Coffee (American)

Take one pound of freshly-ground Mocha coffee, pour over it one quart and a half pint of boiling water; let it infuse in the bain-marie for about fifteen minutes, then strain it on to six ounces of castor sugar; put it aside till cold, then pour it into the charged freezer and freeze it till thick. Add to it the snow cream (see recipe) produced from one pint of cream, and also one pint of cream that has been whipped and sweetened with two ounces of castor sugar. A wineglass of Kirsch liqueur and a tablespoonful of Marshall's Vanilla Essence can be added to it if liked. Serve in the same way as the chocolate and tea ices.

### Two-Coloured Icings

Colour some royal icing (see recipe) with a few drops of Marshall's Carmine or with Sap Green, Apricot Yellow,

Cherry Red, or Coffee Brown, &c., and put in one side of the forcing bag, and in the other side put some plain white royal icing, so that they will force out together.

### Vienna Chocolate Icing

Take a quarter-pound of fresh butter, six ounces of Marshall's Icing Sugar, and two ounces of Fry's Powdered Vanilla Chocolate, mix with it half a wineglassful of Silver Rays (white) rum and half a wineglassful of Maraschino syrup, then use.

### Vienna Icing

Take half a pound of fresh butter, three-quarters of a pound of Marshall's Icing Sugar, flavour with a wineglassful of any liqueur and work it till like a cream with a wooden spoon ; if coloured icing is required divide it into two parts and colour one with a few drops of Marshall's Carmine or Sap Green and leave the other part plain ; put both colours into a forcing bag with a fancy pipe, and use.



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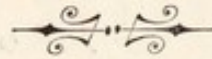
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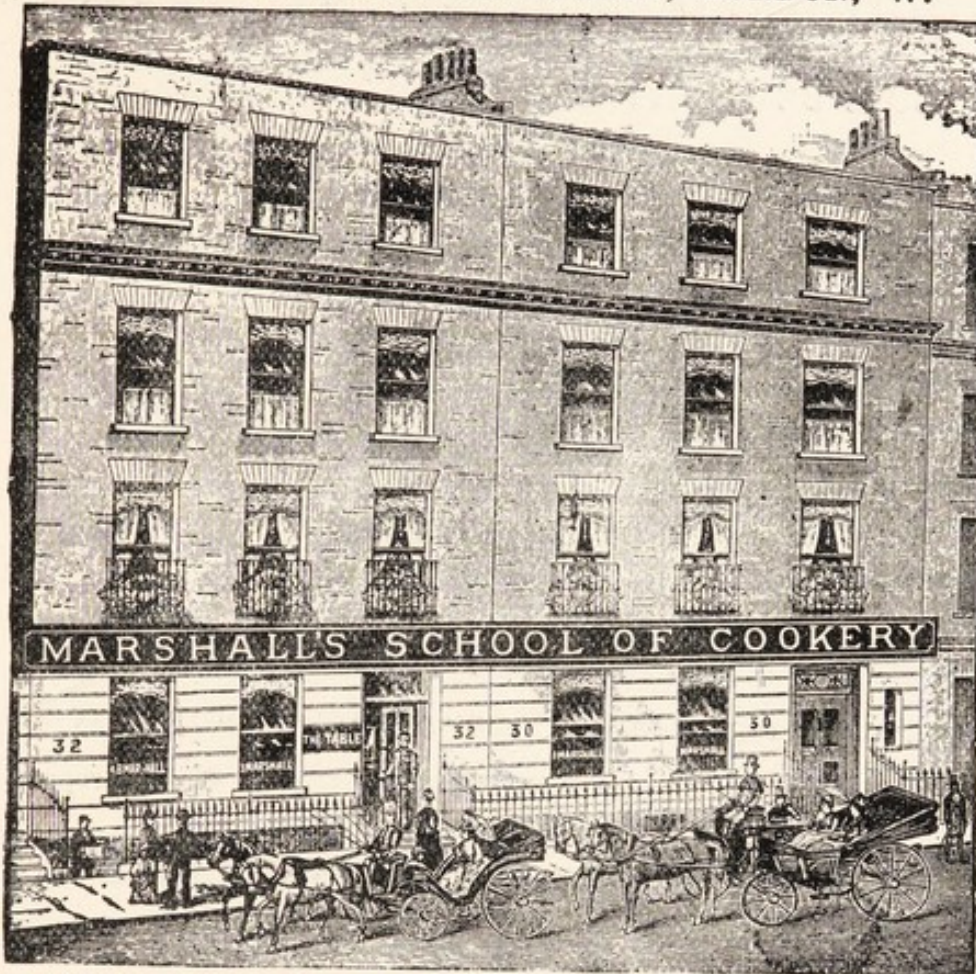
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STAFF COOKS.	Cooks sent to any part of the country for special Dinners, Ball Suppers, Wedding Breakfasts, &c.
HIRE.	For supplying all descriptions of Dinner Table and Kitchen Requisites.
STORES.	For the sale of First-class Goods.

ANY OF THE FOLLOWING CATALOGUES WILL BE SENT POST FREE.

No. 1. Catalogue of Culinary Dainties and Special Goods prepared by Mrs. A. B. MARSHALL.

No. 2. Catalogue of Culinary and Kitchen Requisites, 48 pages of Illustrations.

No. 3. Catalogue of Moulds, 68 pages of Illustrations, including all the newest designs.

No. 4. Price List of Wines, Spirits and Liqueurs. Speciality in Cooking Wines.

Every Kitchen Requisite supplied at the cheapest price compatible with quality. Catalogues and Price Lists free.

**ESTIMATES GIVEN FREE**  
FOR THE ENTIRE FURNISHING OF KITCHENS

IN ACCORDANCE WITH THE REQUIREMENTS OF

**MODERN COOKERY,**

Thus avoiding the numerous superfluous articles often supplied by those who have no practical knowledge of the use of the goods they sell. The prices of any of the articles sold in this department will compare favourably with those of any of the large 'Stores.'

## A FEW EXTRACTS FROM THE PRESS ON MRS. A. B. MARSHALL'S PUBLIC LECTURES.

*Times, October 17, 1887.*

'A PRETTY LUNCHEON.'

'A crowded audience, which filled to its utmost capacity the large banqueting hall of Willis's Rooms, assembled on Saturday afternoon to hear Mrs. A. B. Marshall demonstratively explain several of the operations of high-class cookery, and to watch her prepare many *recherché* dishes, which she classified together under the title "A Pretty Luncheon." In a few clear words Mrs. Marshall explained what she intended to do, and how she proposed to proceed, and for two hours she completely engrossed the earnest attention of some 600 people, instructing and entertaining them at the same time. At the end of the lecture, or performance, whichever it may be called, her labours elicited a unanimous outburst of applause.'

*Leeds Mercury, August 16, 1887.*

'A PRETTY LUNCHEON.'

'It was delightful to watch her and listen to her. Her operations have been compared to legerdemain, so deftly and expeditiously are they performed; but it is not the object of her conjuring to mystify, but to make clear. Her talk is not meant to divert the attention of her hearers, and so heighten the surprise that is in store for them, but to show how they may do for themselves what she so gracefully and effectively performs. Mrs. Marshall wastes nothing. She does not even waste words; still less does she waste time. When her luncheon is finished her work is done. There is no litter behind to clear up. She believes in sending out a meal from the kitchen as neatly as she serves it in the dining-room, and in leaving the kitchen as orderly at the end of her operations as at the beginning. She works, in fact, without fuss and without stain. The aprons she and her assistants wore on Monday may do for any number of "Pretty Luncheons." They must have been worn for form's sake. Their protective value was wholly fanciful.'

*Newcastle Chronicle, August 18, 1887.*

'AT THE PRETTY LUNCHEON.'

'In well-chosen words she informed her audience what she was going to cook, and how she was going to do it. Her instructions are clear and direct, but while she was talking her hands were never for a moment idle. The most difficult feats in cooking seemed ridiculously easy under her skilled manipulation. Talk of transformation scenes, or legerdemain, they were as nothing to the astounding changes Mrs. Marshall made.

'We looked with a feeling akin to awe at the graceful, kindly lady, who is rapidly raising cookery to a fine art. The most fastidious could watch Mrs. Marshall with pleasure, and the highest compliment that I can pay her is to say that after seeing her cook one longs to partake of the viands she has prepared.

'After Mrs. Marshall finishes dishing up she announces that the lecture is over, and not till then does anyone rise from a seat—a conclusive proof of how interesting her operations must have been.'

*Birmingham Daily Post, August 10.*

'None of those present could fail to see that the lady was a most accomplished artist, and such of the audience as were responsible for furnishing forth the tables of wealthy families must have longed to take a few lessons from her at her London School.'

*Manchester Guardian, August 12.*

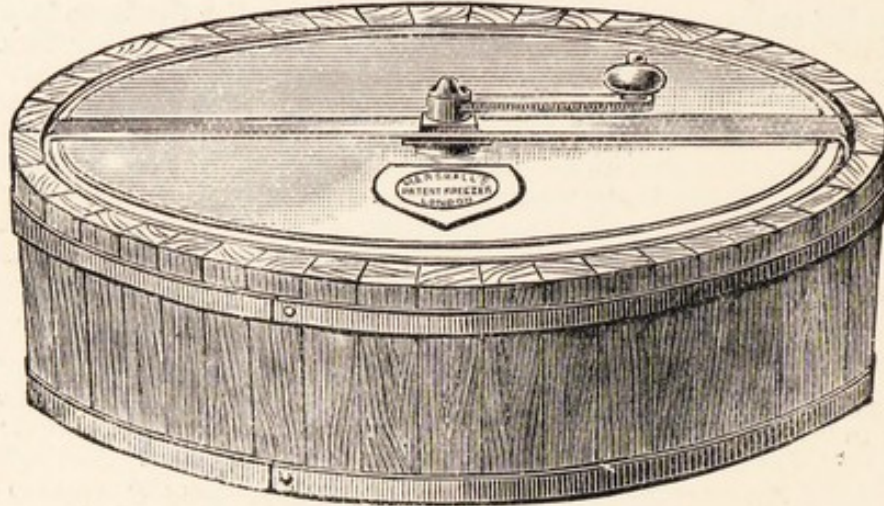
'All the processes were carried out with a skill and dexterity which must have made Mrs. Marshall the envy of every lady present.'

*Newcastle Daily Leader, August 18.*

'Mrs. Marshall managed to keep her audience perfectly spell-bound. The lecture throughout was of the most wonderful character.'

BY ROYAL LETTERS PATENT.  
**MARSHALL'S PATENT FREEZER.**

HIGHEST AWARD: INTERNATIONAL INVENTIONS EXHIBITION.



COMPLETE VIEW.

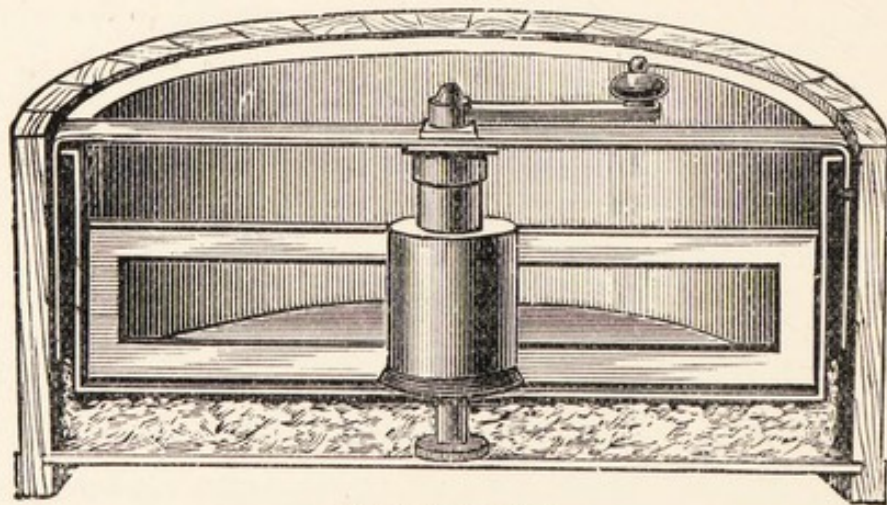
IS PRAISED BY ALL WHO KNOW IT  
 FOR

CHEAPNESS in first cost.      CLEANLINESS in working.  
 ECONOMY in use.      SIMPLICITY in construction.  
 RAPIDITY in Freezing.

**No Packing necessary. No Spatula necessary.**

*Smooth and Delicious Ice produced in three minutes.*

SIZES—No. 1, to freeze any quantity up to 1 quart, £1. 5s.; No. 2, for 2 quarts, £1. 15s.; No. 3, for 4 quarts, £3; No. 4, for 6 quarts, £4.  
 Reputed measure only. Larger sizes to order.



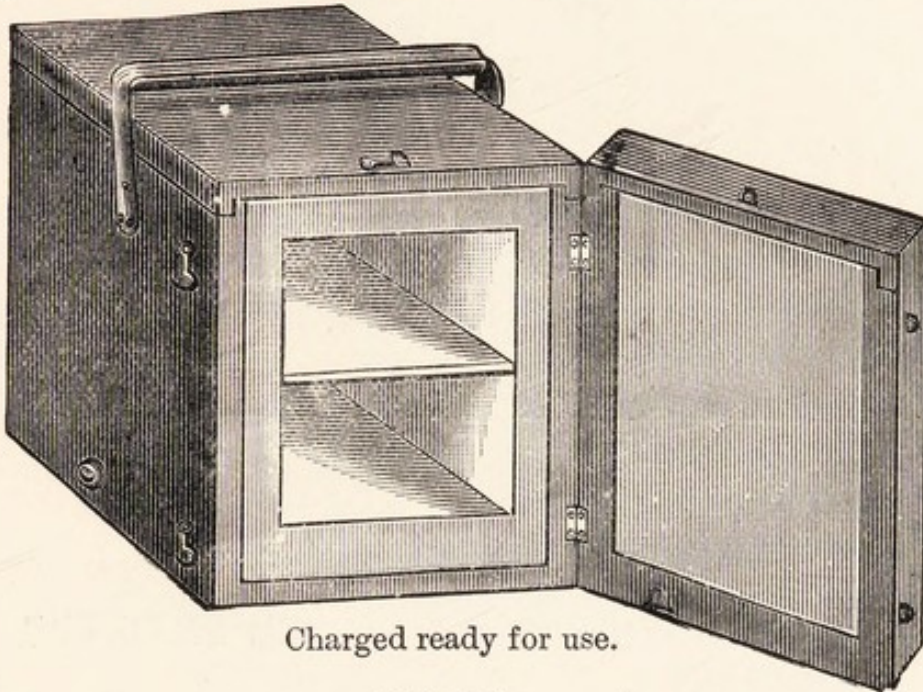
VERTICAL SECTION.

Showing the fan inside, which remains still while the pan revolves and scrapes up the film of ice as it forms on the bottom of the pan.  
 The ice and salt is also shown *under* the pan; there is no need to pack any round the sides.

BY ROYAL LETTERS PATENT.

# MARSHALL'S PATENT ICE CAVE.

HIGHEST AWARD: INTERNATIONAL INVENTIONS EXHIBITION.



Charged ready for use.

## USES.

FOR SETTING ICE PUDDINGS without the use of grease or chance of brine entering, and without the expense of special moulds. Ice puddings when moulded can be turned out and kept ready for use at any minute, so that the ice can be made and held ready before commencing to serve the dinner if necessary.

FOR FREEZING SOUFFLÉS it offers great advantages, as the progress of freezing can be examined from time to time. The soufflés can always be kept ready for use.

FOR INVALIDS to have always at hand a supply of ice or iced food or drink, or for food or drink to be kept hot for any length of time. It is especially useful in nurseries in the latter respect.

FOR CONFECTIONERS to send out ice puddings, &c., quite ready for serving; for keeping ice creams, &c., ready for selling.

FOR KEEPING ICES during Balls, Evening and Garden Parties, and for taking ice creams, &c., to Races, Picnics, &c.

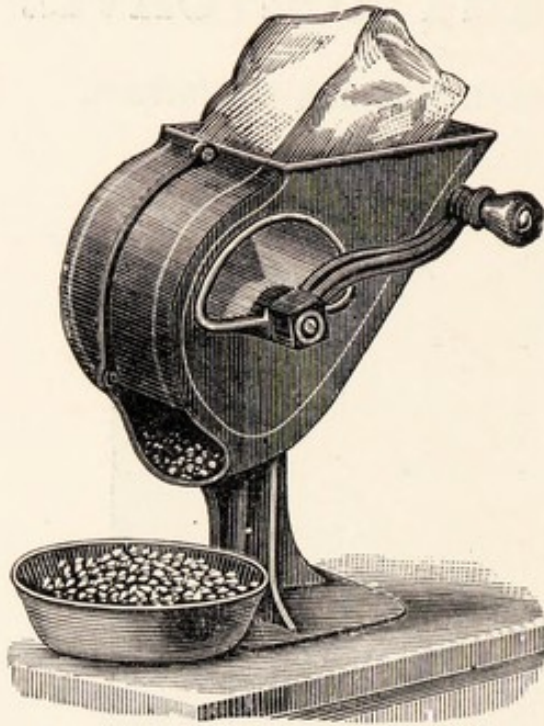
SIZE No. 1 will hold 1 quart mould. Size 2, two quart moulds. Size 3, four quart moulds. Size 4 will hold six large champagne bottles. Sizes No. 2 and upwards can be used for icing mineral waters, &c., and kept in dining, smoking and billiard rooms.

## PRICES.

No. 1, £1. 11s. 6d. No. 2, £2. 2s. No. 3, £3. 3s. No. 4, £4. 4s.

Larger and Special Sizes to Order.

# PATENT ICE BREAKER.



**No. 3, Price £3 each.**

Will take a piece of ice about 5 inches by 6 inches by 8 inches, breaking it into pieces about the size of chestnuts.

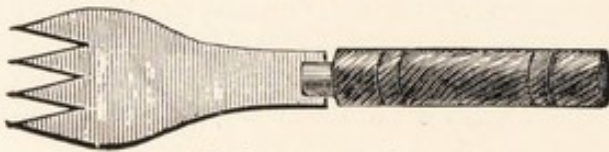
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**No. 4, Price £1. 10s. each.**

Will take a piece of ice about 4 inches by 4 inches by 6 inches, and breaks it into very small pieces.

## FOUR-PRONGED ICE BREAKER.

MADE OF BEST STEEL.



Price 3s. each.

## ICE PRICKERS.



Round, with beech handle, 8d.

Round, with boxwood handle, 10d.

Square, with boxwood handle, 1s.

## THE 'NEAPOLITAN' SOLID BRASS ICE SPOONS.



8s. 3d., 9s., and 9s. 9d. each.

## ICE SPADDLES.



Tinned gun metal, with wood handle, 4s. 6d. each.

## SACCHAROMETERS.

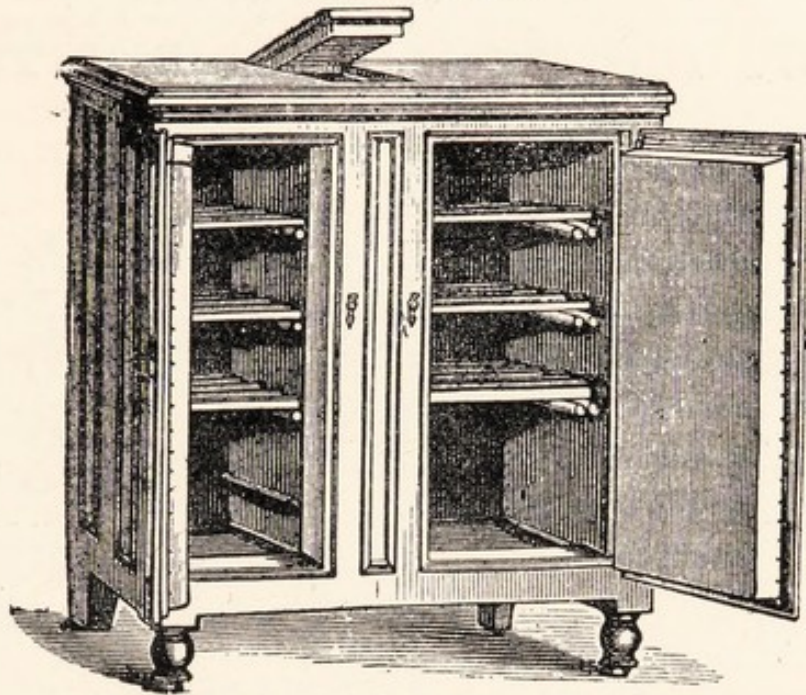
FOR TESTING THE STRENGTH OF SYRUPS.

3s. 6d. each in box.

# MARSHALL'S CABINET REFRIGERATORS.

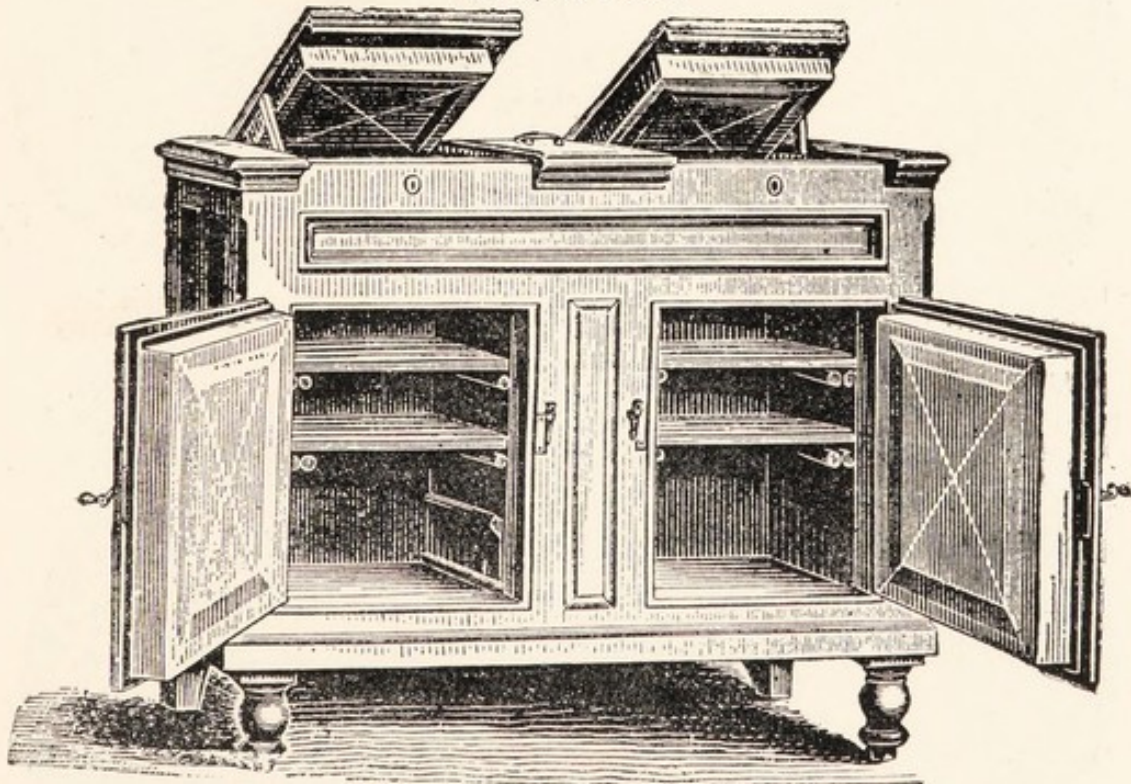
Ventilated, lock and key to each compartment, closed air valves preventing the ingress of warm air.

No. 6A, £8. 8s.



Height, 44 in. Width, 40 in. Depth, 22 in.

No. 9, £11. 11s.



Height, 46 in. Width, 52 in. Depth, 24 in.

For other sizes and descriptions see the 'BOOK OF MOULDS,' 68 pages of Illustrations, post free on application to Marshall's School of Cookery.

SPECIMENS FROM  
**THE BOOK OF MOULDS**  
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**FANCY ICE MOULDS IN PEWTER.**

No. 43. SWAN.



2 pints, £1.

No. 44. DOVE.



1½ pints, 15s.

No. 42. DUCK.



1 quart, £1. 2s.

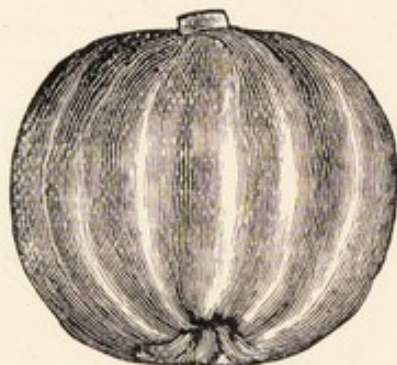
No. 50.  
BASKET OF  
FLOWERS.

1 quart, £1. 4s.

No. 47. HEN.



1 quart, £1.

No. 39g.  
FANCY MELON.No. 1. 1½ pints, 15s.  
,, 2. 1 quart, 19s.No. 49.  
PINEAPPLE.

1 quart, 19s.

No. 48.  
FISH.

1 quart, £1.

No. 39i.  
GIANT  
STRAWBERRY.

1 quart, 18s.

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**FANCY ICE MOULDS IN PEWTER.**

No. 19. BASKET OF FRUITS.



Very handsome. pints, 26s. each.

No. 15. SMALL BASKET.

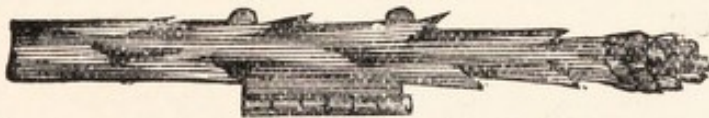


1½ pints, 21s. each.

ICE WATER CUP.



No. 31.—ASPARAGUS. For making cups of ice from water, &c. For serving Sorbets, Punch Romaine &c. In tinned coppe 30s. per doz.



8¼ inches long. 2s. 6d. each.

No. 30.—CUCUMBER.



12½ inches long. 13s. 6d. each.

No. 32. ASSORTED ICE MOULDS FOR GARNISHING OR DESSERT

Grapes, Lemon, Artichoke, Gherkin, Strawberry, Peach, Plum, Pear, Currant, Corn, Orange, Apricot, Fish, Oyster, Duck, Apple, and many others.



Peach.

Pine.

Rose.

Basket of Cherries.

Grapes.

Pear.

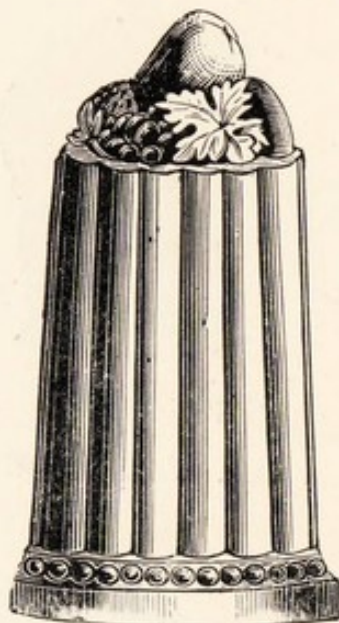
Apple.

18s. per dozen.

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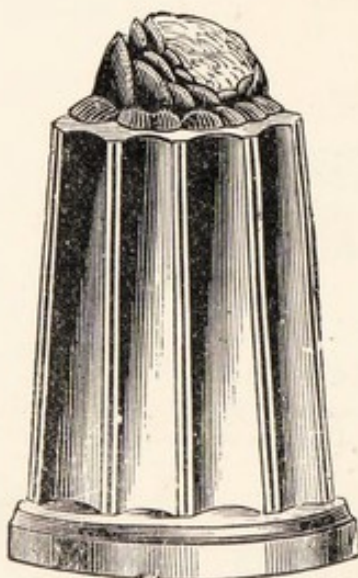
**PILLAR ICE MOULDS IN PEWTER.**

No. 1. FRUIT TOP.



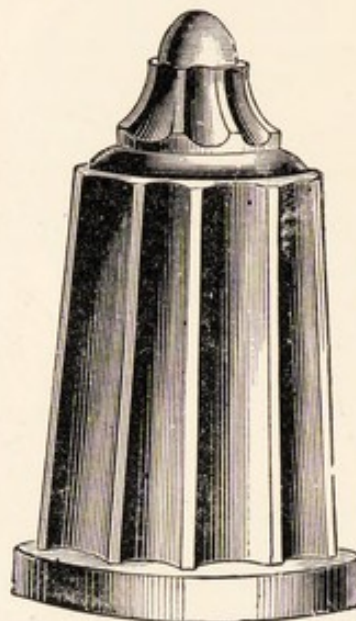
$\frac{1}{2}$  1  $1\frac{1}{2}$  2 3 pints.  
 8s. 9s. 6d. 10s. 6d. 12s. 6d. 16s. each.

No. 3. ROSE TOP.



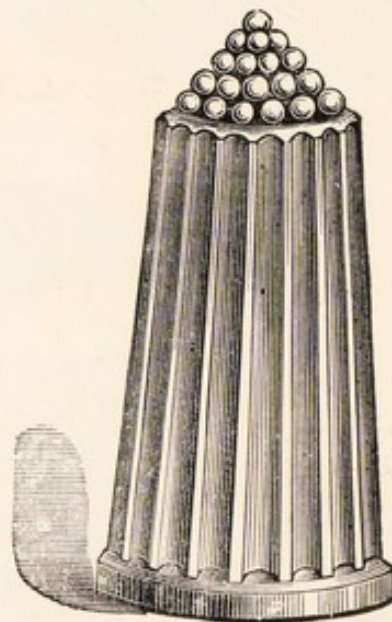
1  $1\frac{1}{2}$  2 pints.  
 9s. 6d. 10s. 6d. 12s. 6d. each.

No. 2. FLUTED TOP.



$\frac{1}{2}$  1  $1\frac{1}{2}$  2 pints.  
 8s. 6d. 9s. 6d. 10s. 6d. 12s. 6d. each.

No. 6.—CHERRY TOP.

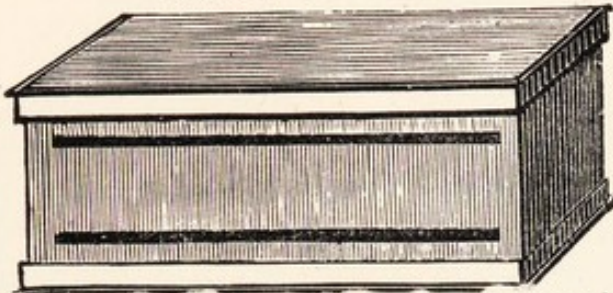


1  $1\frac{1}{2}$  2 pints.  
 9s. 6d. 10s. 6d. 12s. 6d. each.

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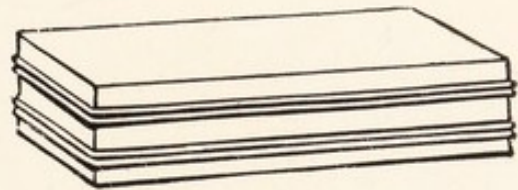
**MOULDS FOR NEAPOLITAN ICES.**

No. 35. PEWTER.



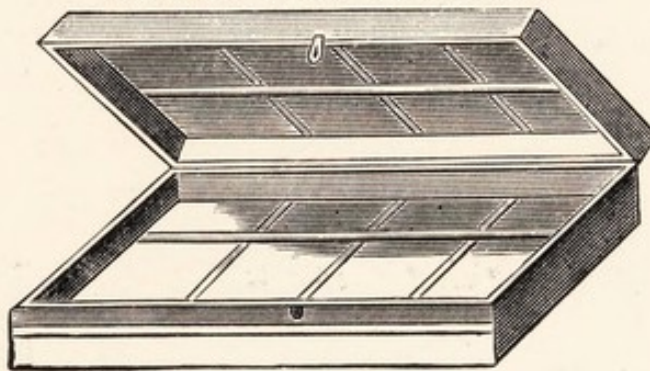
No. 1 ... 8s. 6d. each. | No. 2 ... 12s. each.

No. 33. TIN.



2s. 6d. each.

No. 63G. TIN. 7s. 6d. each.



No. 34. ROSE TOP. PEWTER. 8½ in. by 3½ in. by 5¼ in., 16s. each.



**FANCY ICE MOULDS IN TIN**

Which can be fitted with screw, 1s. 6d. extra, or with pipe, 2s. extra.

No. 39D. 2 pints, 9s.

No. 39E. 2 pints, 9s.

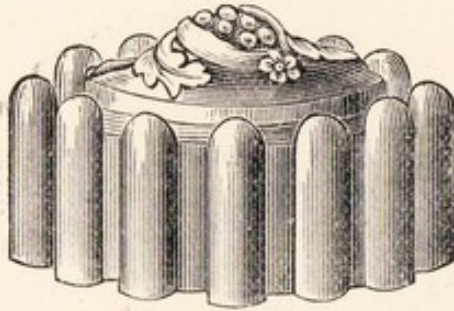
No. 56. 1 quart, 9s.



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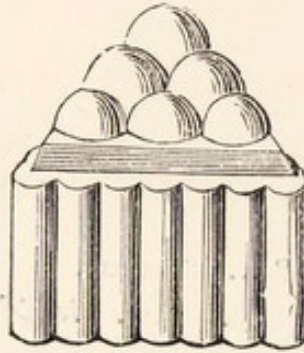
**FANCY ICE MOULDS IN TIN.**

No. 63A. OVAL.



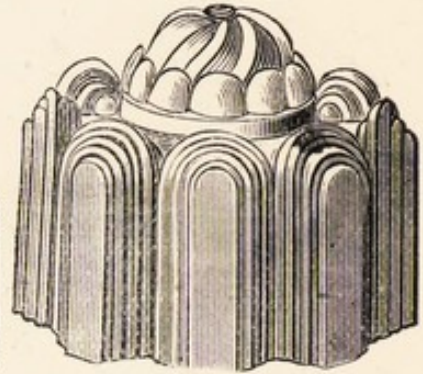
1 quart, 11s. 6d.

\*No. 57. SUCCÈS.



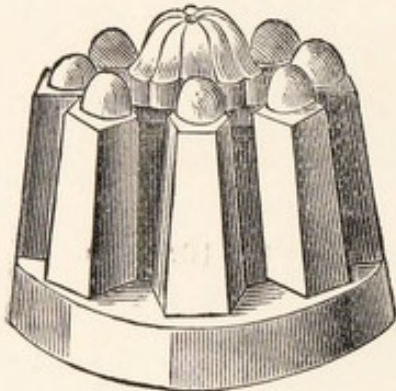
1 quart, 10s.

\*No. 63B.



1½ pints, 9s. 6d.  
 1 quart, 10s. 6d.

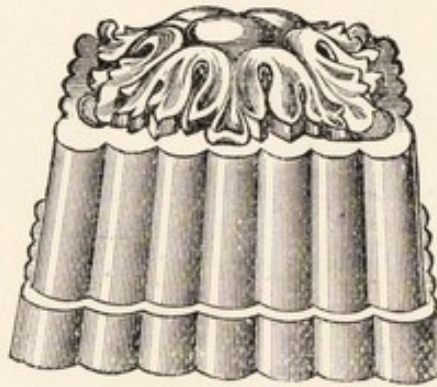
\*No. 63C.



1½ pints, 9s. 6d.  
 1 quart, 10s. 6d.

No. 51C.

No. 63I.



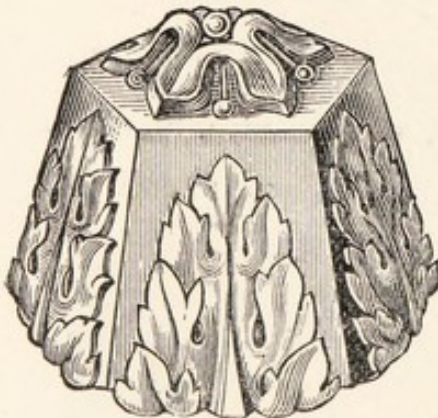
1½ pints, 9s. 0d.  
 1 quart, 10s. 0d.

\*No. 63E.



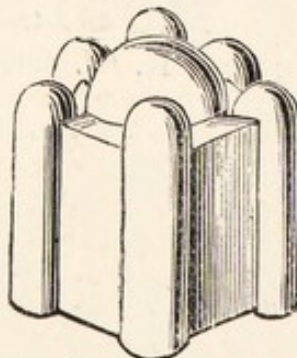
1 pint, 4s. 6d.  
 1½ pints, 5s. 0d.  
 1 quart, 5s. 6d.

\*No. 55. KOSIKI.

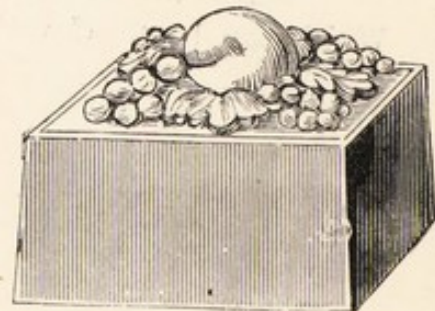


1½ pints, 8s. 3d.  
 2 „ 9s. 6d.

No. 51D.



1 quart, 10s.



1½ pints, 7s. 6d.  
 1 quart, 8s. 3d.

\* Can be fitted with screw, 1s. 6d. extra, or with pipe, 2s. extra.

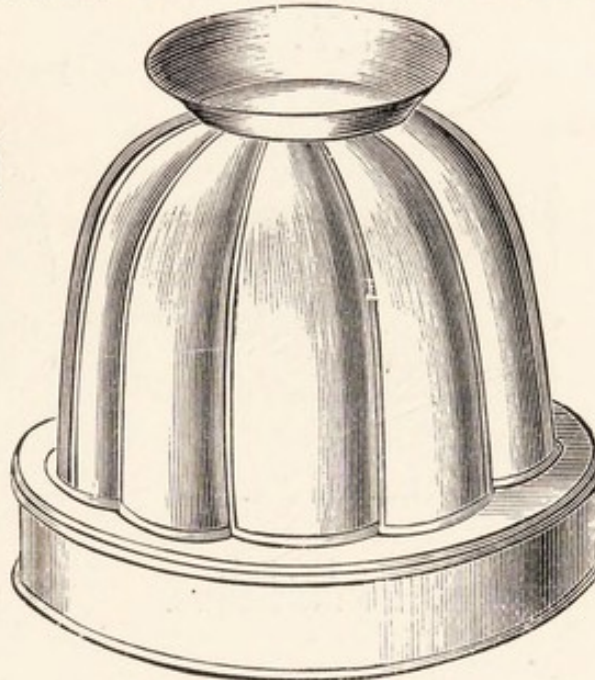
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**ICE BOMBE MOULDS.**

No. 65. MELON BOMBE.—TIN, with pipe handle and screw.



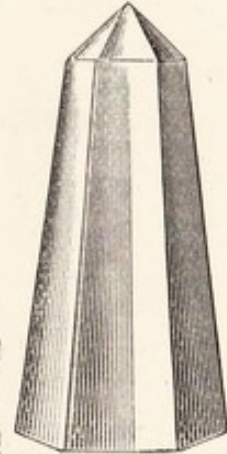
1 pint, 3s. 4d.  
1 quart, 4s.



5s. 0d., 6s. 0d., and 7s. 6d. each.

No. 23. TIN BOMBE MOULD, with Screw.

No. 63H.  
FANCY BOMBE.—  
TIN.



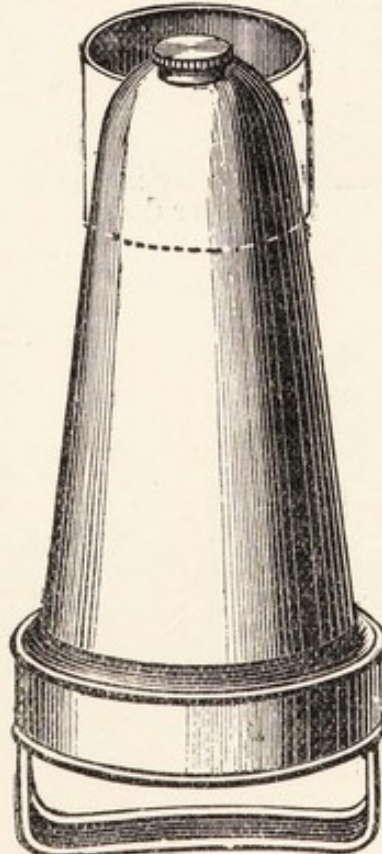
1 pint, 6s. 3d.  
1½ pints, 7s. 0d.  
2 pints, 7s. 6d.

No. 23B.  
DOME-TOP BOMBE.—  
COPPER.



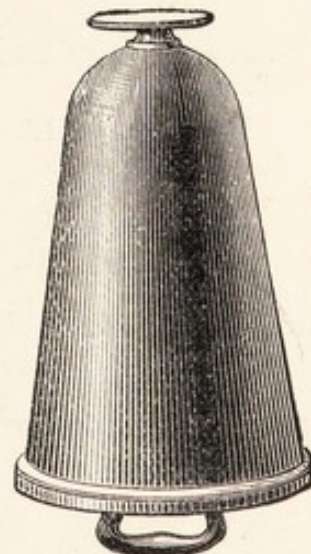
Diam.	Depth.	Each.
4 in.	3½ in.	7s. 6d.
4½ in.	4¼ in.	7s. 10d.
4¾ in.	4¾ in.	8s. 3d.
4¾ in.	5 in.	9s. 0d.
5 in.	5 in.	9s. 9d.

If with pipe, 4s. 6d. each extra.



½ pint, 4s. 6d. 1 pint, 5s. 1½ pints, 5s. 6d. 2 pints, 6s. 9d.

No. 23A.  
CONE ICE MOULD.—STEEL.

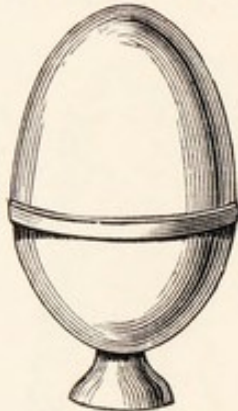


4 inches by 7 inches high.  
8s. 3d. each.

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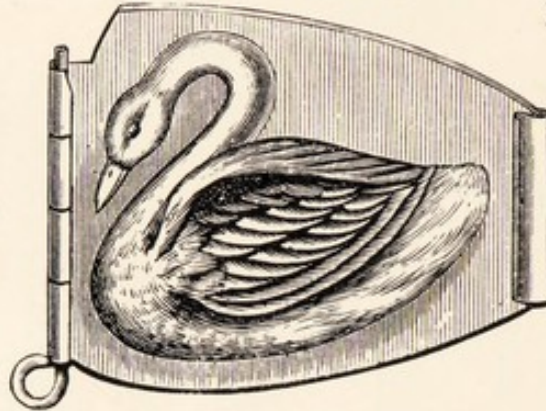
**SMALL MOULDS and FORCING PIPES.**

No. 205.  
COPPER EGG.



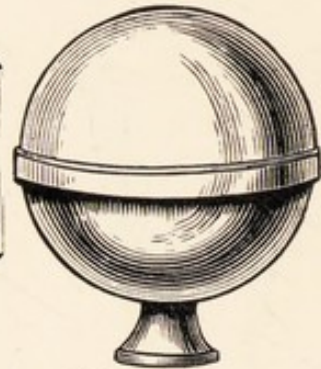
15s. per doz.

No. 217B.  
SWAN MOULD.



12s. per doz.

No. 208A.  
COPPER  
BALLETTE MOULD.



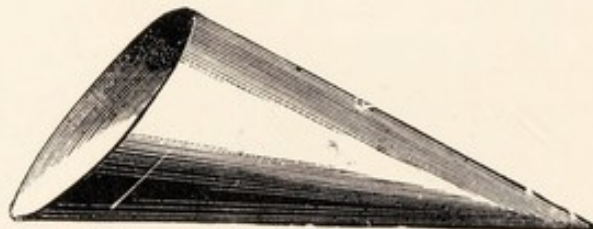
15s. per doz.

No. 220.  
ROSE  
FORCING  
PIPE.



6d. each.

No. 201.  
CORNET TINS.



2s. 6d. per doz.

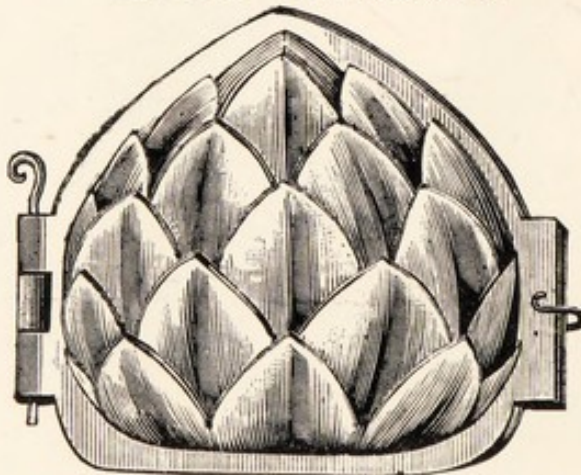
No. 222.  
PLAIN  
FORCING PIPE.



6d. each.

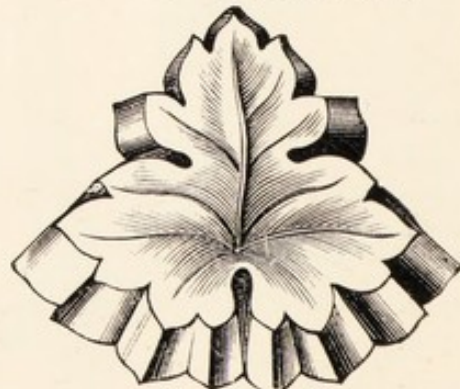
3 sizes of Mouth,  
 $\frac{1}{8}$ ,  $\frac{1}{4}$ , and  $\frac{1}{2}$  inch.

No. 223A. ARTICHOKE.



New Design (Registered),  $1\frac{3}{4}$  in. diam.  
10s. per doz.

No. 221. VINE LEAF.

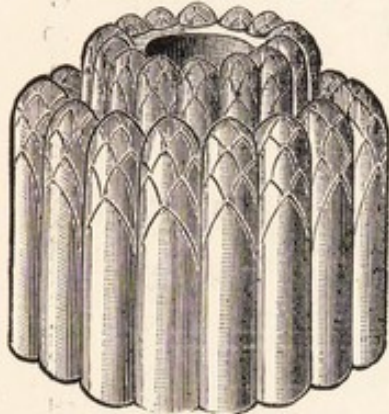


3s. per doz.

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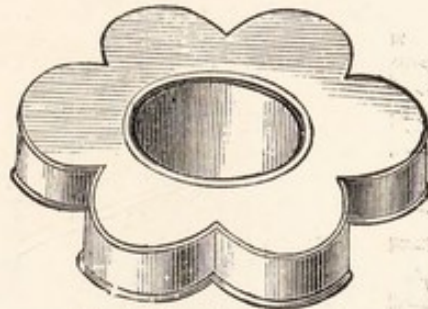
**VARIOUS MOULDS.**

No. 317c.  
COPPER. With pipe.



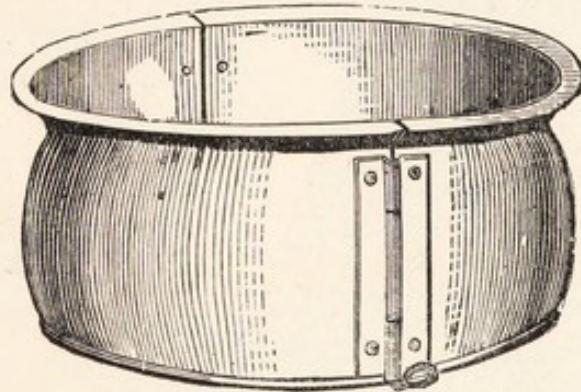
4 $\frac{3}{4}$  in. diameter, 7s. 6d.  
5 $\frac{1}{2}$  " " 10s. 0d.

No. 218.  
BRETON BORDER.



2s. 9d. and 3s. each.

No. 185.  
SOUFFLÉ TINS, OVAL AND ROUND, WITH LOOSE BOTTOMS.



4s., 4s. 6d., 5s. 3d., 6s.

No. 216.  
ROUND BASKET  
FOR NOUGAT.



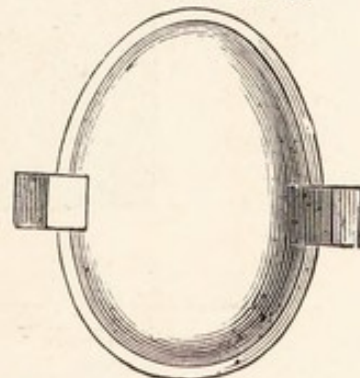
2s. 6d. each.

No. 219.  
NEST MOULD.—  
COPPER.



7s. 6d. each.

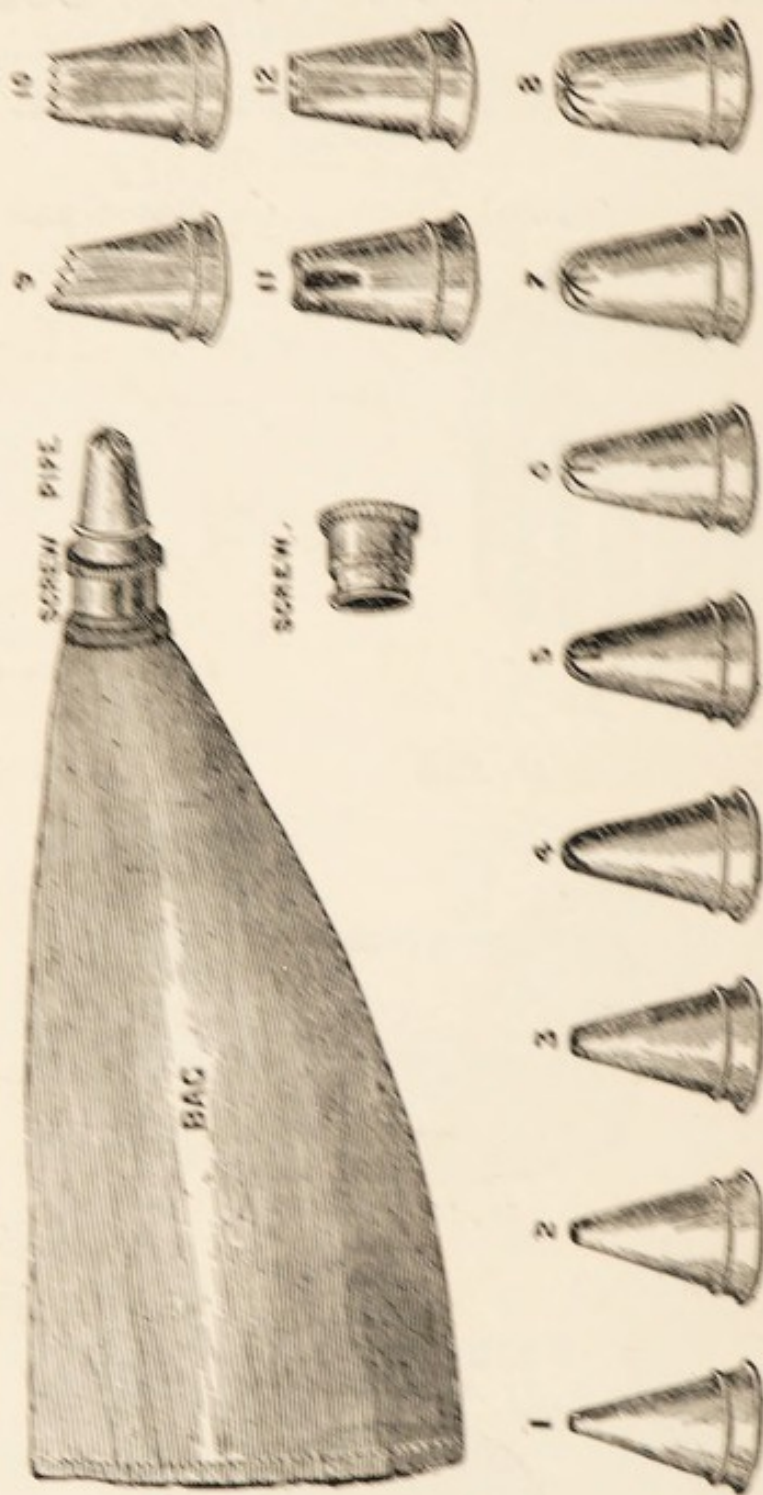
No. 212.  
OSTRICH EGG.



4s. 6d. and 7s. 8d. complete

# TIN ICING PIPES.

For Ornamental Icing.



Bags 6d. each. Pipes 6d. each. In boxes containing 1 doz. assorted, with bag and screen, 7 1/2s.

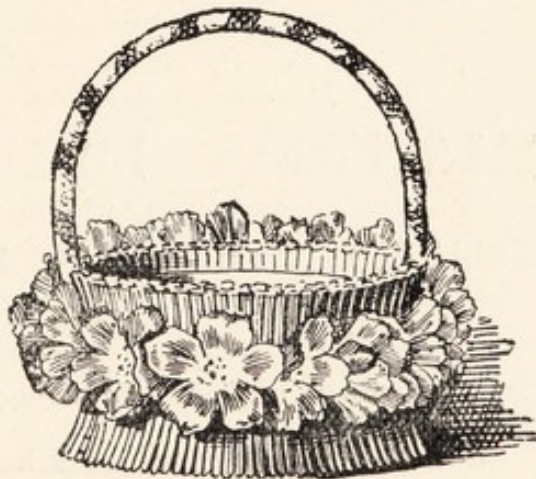
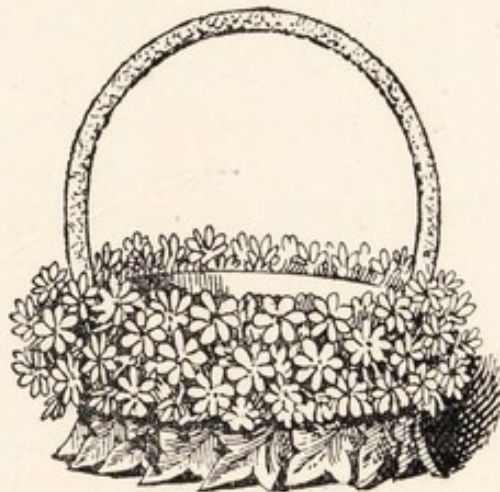
Patens 6d. each.

# FANCY BASKETS

WITH ARTIFICIAL FLOWERS.

VARIOUS DESIGNS.

For holding Soufflé and other small cases for Ices and Sweets.



Prices from 5s. to 15s. per Dozen.

♦♦♦

A. B. MARSHALL,  
30 & 32 MORTIMER STREET, LONDON, W.

**THE PUREST, BEST, AND REALLY THE CHEAPEST.**

# MARSHALL'S FINEST LEAF GELATINE

FOR DOMESTIC AND CULINARY PURPOSES.

2s. 6d. PER POUND, AND IN PACKETS, 1s. 4d., 9d., AND 3d.

*Sold only in White Cardboard Boxes, bearing Name and Address.*

**BEWARE OF UNWHOLESOME IMITATIONS.**

It is of the utmost importance that purchasers of Gelatine should buy only such as they can depend upon for PURITY and QUALITY. The injurious substances sometimes put in are not only prejudicial to health and digestion, but tend also to disappoint the cook in the results she expected, whether in the matter of brilliancy of the jelly or the flavour of some other dish.

**MARSHALL'S FINEST LEAF GELATINE,**

Sold only in White Cardboard Boxes, with Name and Address, can in every respect be DEPENDED UPON.

**MARSHALL'S FINEST LEAF GELATINE**

STANDS UNRIVALLED FOR

QUALITY, STRENGTH, PURITY, DELICACY, AND  
CHEAPNESS.

It is made of choicest materials, yields a perfectly pure, tasteless, and crystalline jelly.

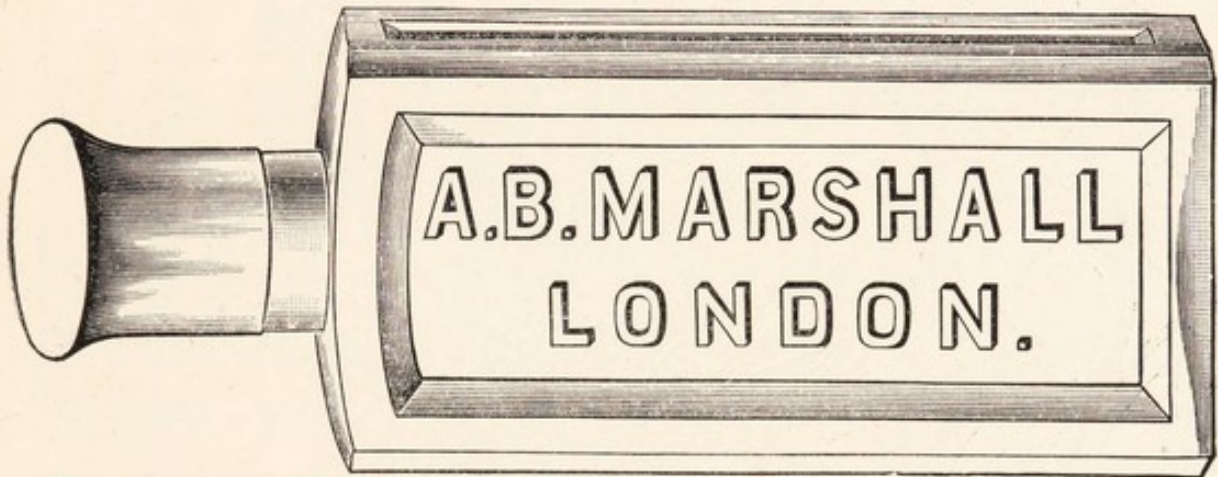
It is easy to handle, dissolves immediately, requires no soaking, and is more economical than any other.

*2-lb. Samples sent to any address on receipt of 5s. Obtainable of any respectable Grocer or Stores throughout the Country.*

**MARSHALL'S SUPERFINE FELT JELLY BAGS.**

Without Seam, various sizes. No. 10, 3s.; No. 12, 3s. 8d.; No. 15, 4s. 4d.  
Post Free, 3d. each extra. Every Bag is stamped with name and size.

MARSHALL'S  
**HARMLESS VEGETABLE COLOURS**  
 AS GUARANTEED.



Every bottle of Colouring or Essence has the name worked in the glass as above.

**LIQUID COLOURS.**

8*d.* each per bottle.

CARMINE. To produce beautiful Red of any depth.

SAP GREEN. To produce beautiful Green shades.

SAFFRON. To produce beautiful Yellow and rich Creamy shades.

For Colouring Jellies, Creams, Blanc-Manges, &c. &c., and especially where brilliancy and TRANSPARENCY are required.

**PASTE COLOURS.**

1*s.* each per bottle.

Apple Green, Cherry Red, Damson Blue, Apricot Yellow, Coffee Brown, for Colouring Ices, Sauces, &c., and especially where transparency is not required.



**MARSHALL'S CONCENTRATED ESSENCES.**

In bottles, 8*d.* each.

These bottles are the same size as those usually sold retail at 1*s.*

Vanilla, Almond, Lemon, Ratafia, Pear, Pineapple, Banana, Citron.

# MARSHALL'S CRÈME DE RIZ.

PER TIN, ONE SHILLING.

This Label, but in Colours, is on every Tin. NONE OTHER GENUINE.

**MARSHALL'S,**

**CRÈME de RIZ.**

**RICE CREAM**

**A. B. MARSHALL,**  
**30 & 32 MORTIMER ST., REGENT ST. W.**

This superior article is highly prized for Cakes, Puddings, Blanmanges,  
 Biscuits, Soups, &c.

Each Tin contains special Recipes on the Wrapper by Mrs. A. B. Marshall.

MRS. A. B. MARSHALL'S  
SELECTED PURE  
**CANE SUGAR,**

AS USED BY HER FOR

**SUGAR-SPINNING, BOILING, &c.**

Is sold only in **Packets containing 3 lbs. net.**

**IT IS GUARANTEED FREE FROM BEETROOT SUGAR,  
GLUCOSE, OR CHEMICALS.**

On account of its brilliancy it is a beautiful  
Sugar for use in the sugar-basin at Breakfast,  
Tea, &c.

**PER PACKET 1/-**


ORDER THROUGH YOUR GROCER, OR DIRECT  
FROM MARSHALL'S SCHOOL OF COOKERY.

# NOTICE—MARSHALL'S CORALLINE PEPPER.

Mrs. A. B. Marshall begs to notify that the NEW REGISTERED LABEL (Trade Mark) as hereunder will be on every red box containing a bottle of this now celebrated article. None other is genuine.

**FOR GOOD DIGESTION.**  
Mix it in equal proportions with your salt at meals.

REGISTERED



TRADE MARK.

**FOR GOOD DIGESTION.**  
Mix it in equal proportions with your salt at meals.

A pure natural pepper, of delicious, pleasant and delicate flavour.

It facilitates digestion and imparts vitality, and is much esteemed by epicures.

Being of a most brilliant red colour it can be used for decoration in place of Lobster Coral.

It is distinct from Cayenne, and is not much hotter than fine ordinary pepper.

It will be found most delicious to use alone as a Curry Powder.

It can be served at table in cellars as Salt is usually served.

It can be strongly recommended for use in Sauces, Purées, Hors d'œuvres, Soups, Fish, Hot Entrées, Cold Entrées and Removes.

It supplies a great want.

Guaranteed free from artificial colouring.

**Ask your Grocer for it, or order direct from**  
**MRS. A. B. MARSHALL, 30 & 32 MORTIMER STREET, W.**  
Per Bottle, 1s., packed in red cardboard box. By post, 1s. 3d.

# An Exquisite and Delicately Flavoured Curry.

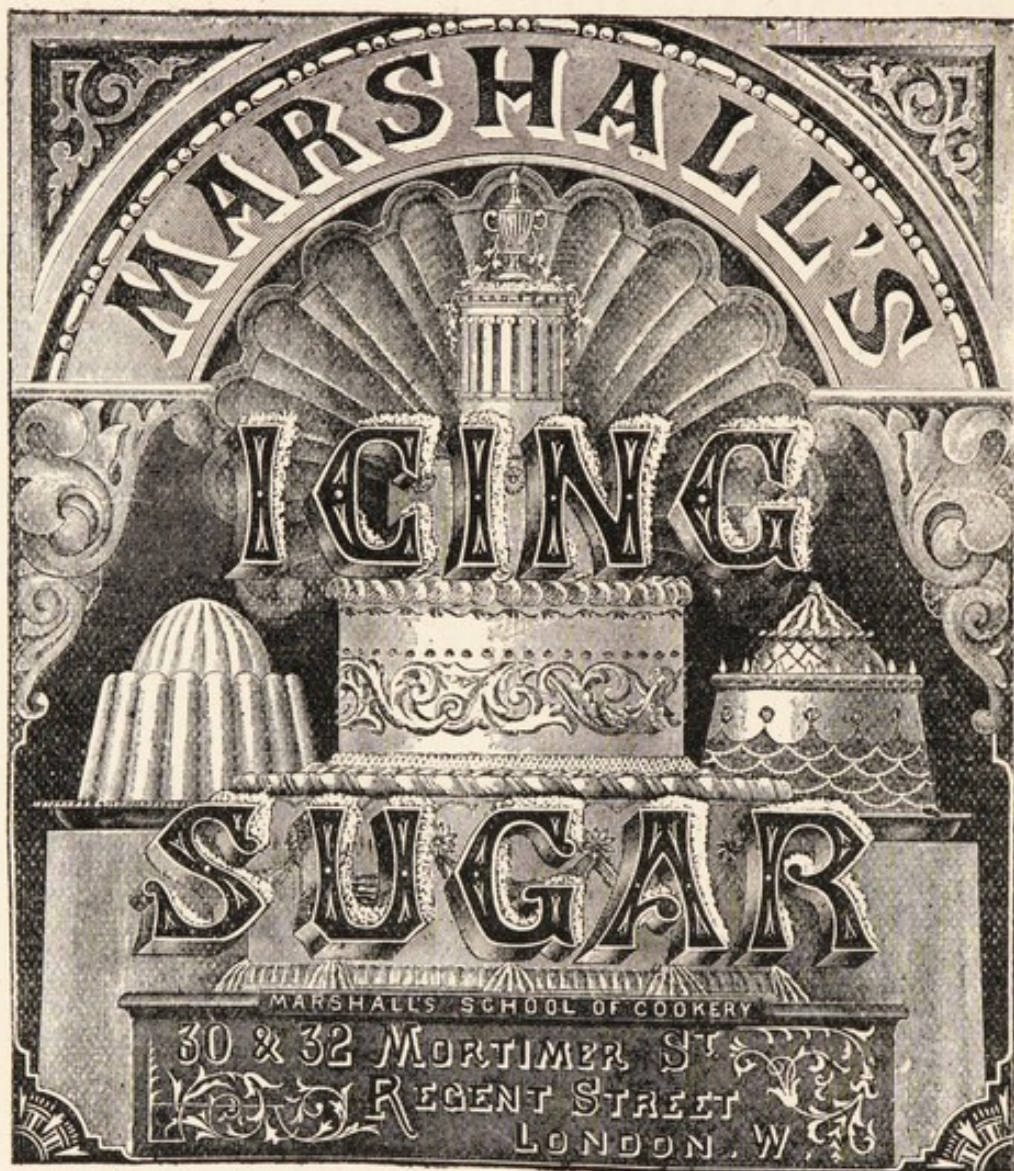


Per Bottle, 6d., 1s., and 2s.

.....  
THE ABOVE REGISTERED LABEL ON EVERY TIN.  
.....

ORDER FROM YOUR GROCER OR ANY  
OF THE LEADING STORES.

THE IMPORTANCE OF GOOD ICING SUGAR  
IS KNOWN TO ALL CONFECTIONERS.



*The accompanying Label is on all tins of MARSHALL'S FINEST ICING SUGAR.*

IN TINS, 1 lb., 2 lbs., 3 lbs., and 7 lbs., at 9d. per lb.,  
per Parcel Post, with Postage Rates added.

Recipes by Mrs. A. B. Marshall for ROYAL ICING, ORNAMENTAL ICING, PARISIAN ICING, VIENNA ICING, and ALMOND ICING are on every tin for Wedding, Christening, Birthday, and other Cakes and Sweets.

REGISTERED TRADE MARK.

*Luxette.*

MANUFACTURED BY

MRS. A. B. MARSHALL.

---

A LUXURY  
FOR BREAKFAST, LUNCHEON,  
SUPPER, &c.

FOR PICNICS AND PARTIES.  
For Hors d'œuvres & Savouries.

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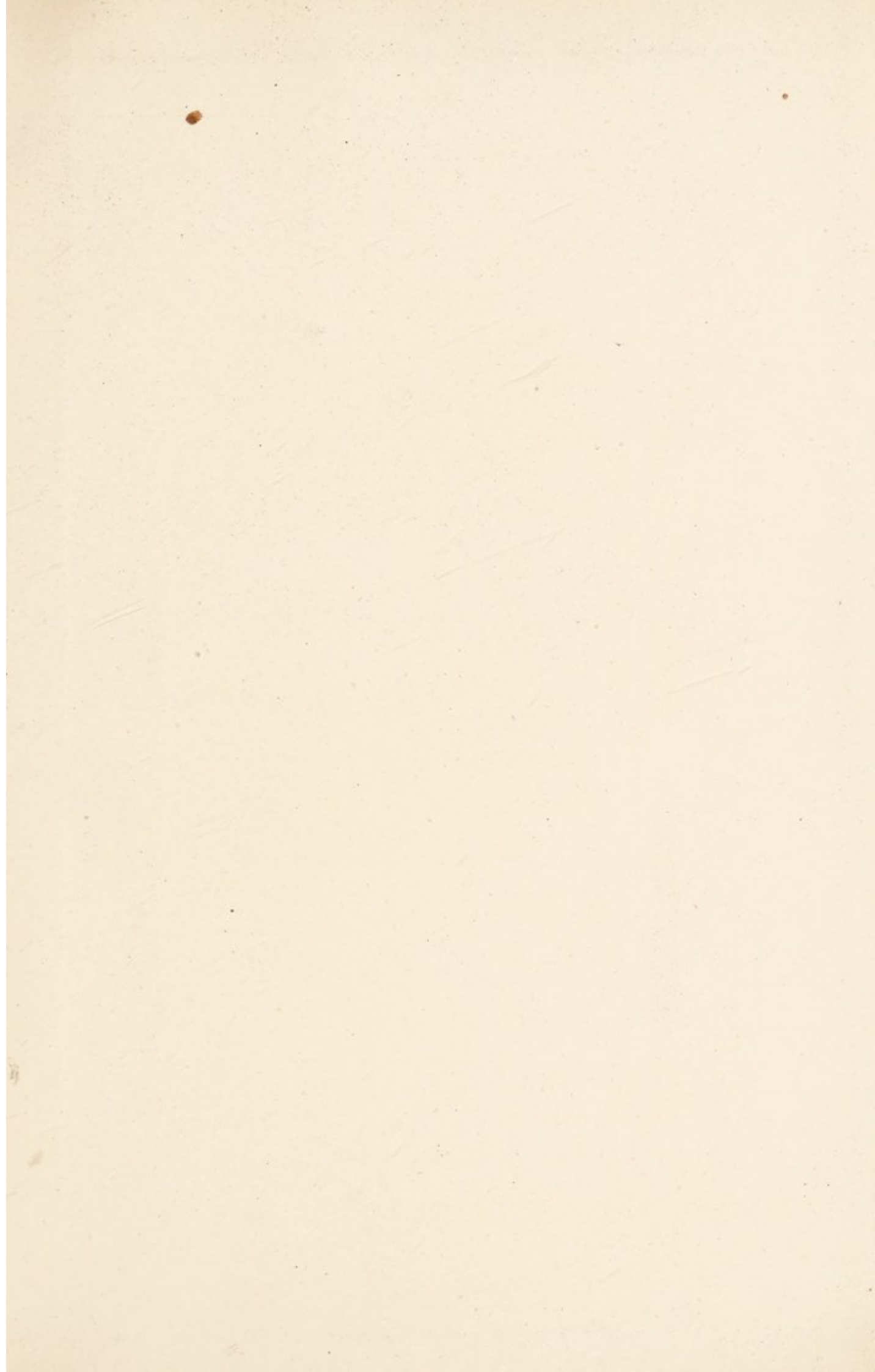
PACKED IN EARTHENWARE PANS, SURROUNDED BY CARDBOARD.

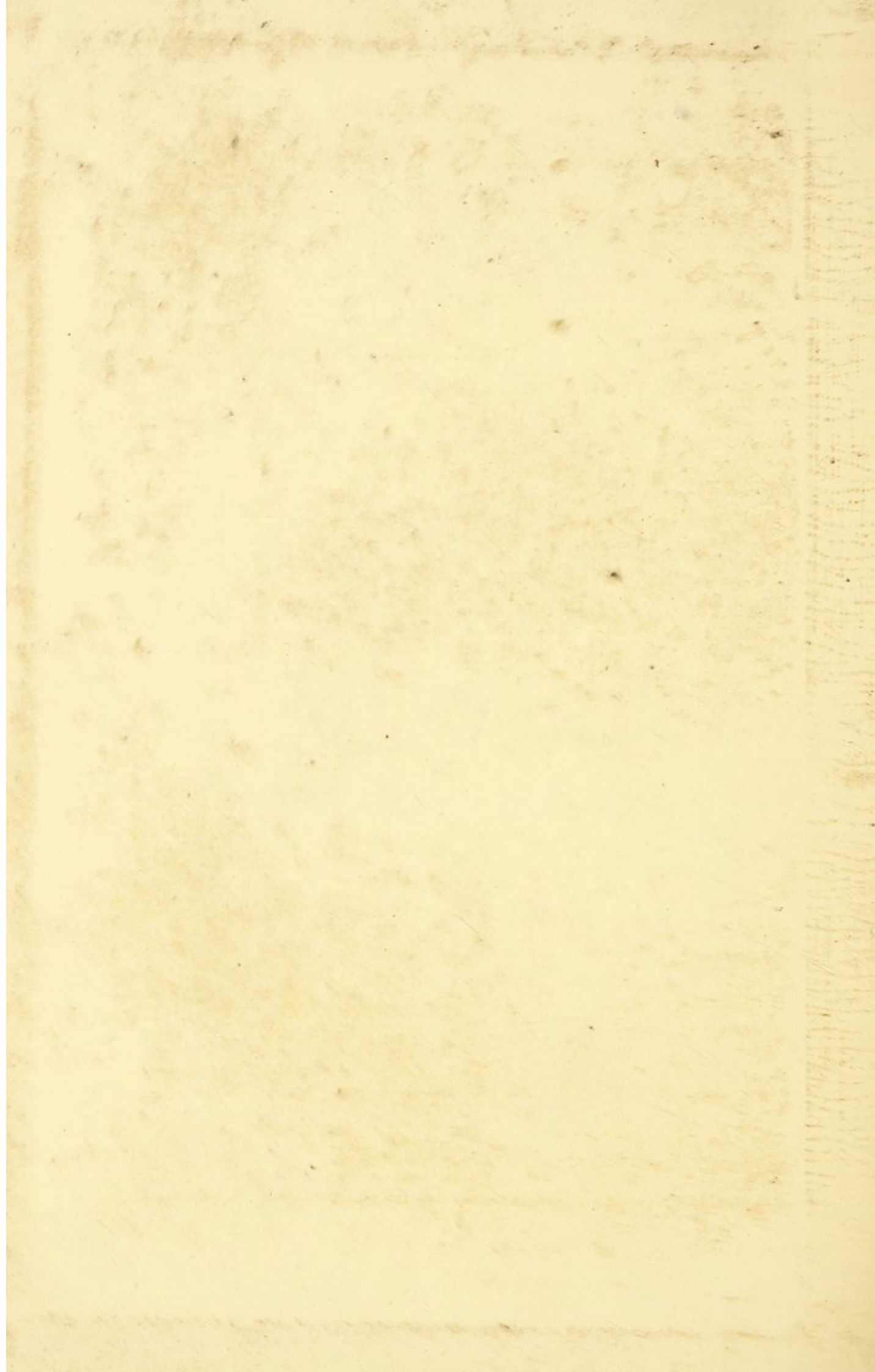
REGISTERED TRADE MARK.

**'SILVER RAYS' RUM (White).**For ICES, SORBETS, OMELETS, PUDDINGS, &c., as used by  
Mrs. A. B. Marshall.

PER DOZEN, Bottles and Case included, 43s.

Every Bottle has the above Label, and each Cork and  
Capsule is stamped with the words 'Silver Rays.'





YE PALACE BOKE SHOPPE  
2 Palace Street  
BUCKINGHAM GATE  
BOOKS BOUGHT

