



THE NEW
HOSTESS
OF
TO-DAY



• LINDA HULL LARNED •

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THE NEW HOSTESS OF TO-DAY

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It is, my endeavor in this book to assist the housekeeper and hostess in selecting and serving a menu suitable for an elaborate repast or a simple meal; to show her how to prepare and serve each course and to provide a quantity sufficient for six persons. The instructions given are the result of many years of practical experience and interested observations and they are offered for the benefit of young housekeepers, or for those who have not had the time or inclination to formulate their own rules. Furthermore, it is believed that the successful hostess and housekeeper is the one who is always ready to receive and apply all new suggestions which will improve her old methods.

It is not my design to instruct beginners in the minute details pertaining to

the preparation of all the ordinary dishes in daily use, or to cover the entire duties of a butler or waitress. These departments have already been ably treated by other writers. Neither do I attempt to give any of the science which underlies the nutritive value and the preservation and preparation of all foods. In this enlightened day, women who enter the field of home-making and housekeeping without, at least, a rudimentary knowledge of this science will be hopeless failures. To such this book will not appeal. But with the many schools of domestic science now open to women and girls and with the numerous and excellent books now obtainable such a calamity as failure is easily avoided.

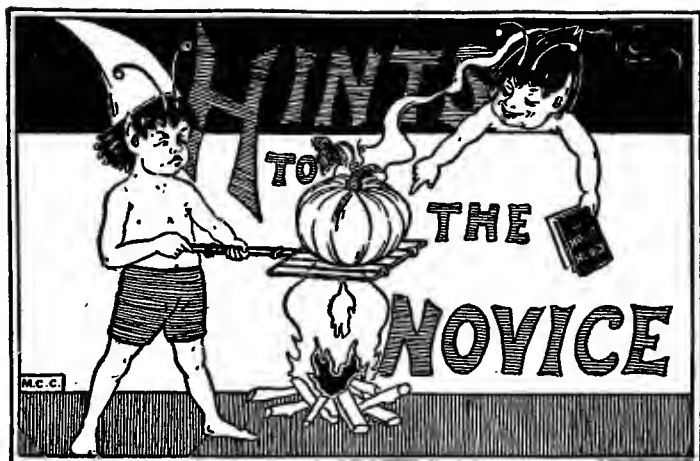
Furthermore, the so-called "fancy cookery" is rarely attempted in these pages—the cookery that requires hours of time and the skill of a chef is not often successful in the home kitchen. The very few recipes that seem elaborate are for those of experience and with time to enjoy the work. Although many of the recipes are composed of expensive materials, the majority contain simple, inexpensive ingredients which are quite as acceptable if carefully prepared, well seasoned, and daintily served. Foods of the same kind which are cooked in a similar manner are classified under one heading. If the reader will read these "Methods" she will find no difficulty in following the suggestions for the different seasonings and garnishings.

General directions are given for serving dinners, luncheons, breakfasts, and suppers in the first part of the book, while detailed suggestions will be found at the head of each section.

It is hoped that the perusal of the "Methods" and general instructions in the following pages will aid the reader to revive the often vague impressions she has gathered through

observation and experience, and to put them into the practical use which conforms with the manners and methods of the best society of the present day.

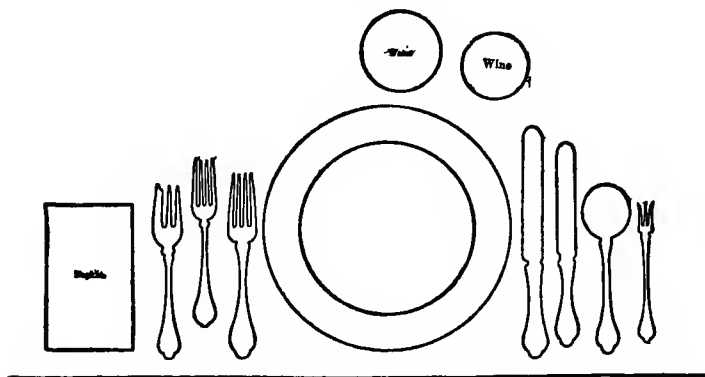
Finally, I proffer this book to those who accepted the "Hostess of To-Day" as a helpful household adjunct with the hope that a new audience will also grant the "New Hostess" as gracious a reception.



The following suggestions are for the beginner, the novice in household matters, and whether her household be a modest little apartment, with one maid of all work, or a large establishment, it is hoped that she will at least read these hints, and possibly profit by them.

On Serving.—Table setting and serving is almost an art and can never be learned by those who do not possess a correct eye for neatness and regularity. The care of the table is all-important. Now that it is the fashion to serve breakfasts and luncheons, and often suppers and afternoon teas, with nothing but lace or linen between the dishes and the beautiful dull finished wood of the table, unremitting care is required to keep that table without blemish. Napkins should be large for dinner, and always without fringe, folded four times in ironing, then once with the hand to hold the roll or slice of bread and placed at the left of the forks at the cover.

This "cover" is the place at table for each guest and should consist of plate, napkin, knives, forks, spoons, and glasses necessary for the meal. The "service" plate is a large handsome plate placed on the table before guests are seated, upon which is placed the soup or first course and not to be



THE COVER

removed until it be necessary to serve a hot plate. Butter is never served at the formal dinner or luncheon. When bread-and-butter plates are used they are placed with the spreader upon them, at the left, at the end of the forks. Knives are placed at the right, with sharp edge toward plate, and forks at the left with tines turned up. Spoons are placed at the right and glasses at end of knives. When bread-and-butter plates are used they should remain until after the salad course. Everything belonging to one course should be removed before the next course is served. Nuts and bonbons, glasses for wine and water, remain upon the table from the beginning to the end. In removing a course take the large dishes or platters first, then the plates and

silver from each "cover." The carving knife and fork should be placed side by side upon the platter.

Every dish from which guests are to help themselves should be offered at the left of the guest with handle of serving spoon or fork on side toward the guest and so low that guests may transfer the food to their plates without reaching. Plates containing individual portions should be placed from the right, with the right hand, after removing the preceding course from the left with the left hand. This makes one trip from the pantry for each plate. Plates and dishes should be carried on a folded napkin in the left hand when not using tray. When there is but one to serve and many to be served, the finished course may be removed two at a time, always from the right, transferring the first plate to the left hand and taking the second plate in the right hand. The succeeding course may be placed in the same manner, thus making one trip to the pantry for each two guests. This is not the elegant way of serving, but is often necessary. The tray is used for passing and for serving and removing small things, or courses when there is no preceding course to be removed.

All dinners are composed of soup, meat, vegetables, salads and sweets or desserts, and fruits. Salad is frequently served with chicken or game and is also often served as a last course with cheese and wafers, and the only sweets—being bon-bons which are served with the fruit—if the latter be served—after finger bowls are placed.

Luncheons consist of soups in cups; meat, fish or poultry entrées or game, salads and cheese; and a dessert or fruit. All other courses may be added at discretion. Even at a formal luncheon the soup may be left out of the menu if some one of the "beginnings" be served.

Bread, butter if served, rolls, and water should never be asked for. A careful waitress or well-trained butler will see that these are well supplied. Where a butler or dining-room maid is kept the salads and all things that do not require the cook's attention are prepared by them in the butler's pantry.

In selecting the menu for any meal the novice should remember that there should not be repetition of food or flavor, that no two courses should be cooked in the same manner, and that the sauces should be distinctly different in color, taste, and flavor.

The novice is urged to read the following cookery suggestions that she may better understand how to use the recipes in the book to the best advantage and thus save time and trouble.

COOKERY SUGGESTIONS

To Sauté.—Cook quickly, in a small amount of butter, fat, or oil until the food is brown, in a shallow pan called a sauté pan.

To Fry in Frying-pan.—Partly immerse the food in hot fat in an iron spider and fry until brown.

To Pan-Broil.—Cook the food quickly in a very hot sauté pan or spider, in a very little butter or meat suet, until one side is seared and brown; turn and cook on the other side; then reduce heat and cook until done, turning often.

To Fry in Deep Fat.—Plunge the food, in a wire basket, into a deep kettle holding sufficient hot fat to completely cover, and cook it until brown. Articles should not touch

each other in the basket and the fat should be of moderate heat for uncooked articles and very hot for cooked food. But few articles should be cooked at a time.

To Crumb and Fry.—Dip food in crumbs lightly, then in slightly beaten egg mixed with very little water—1 tbsp. water to 1 egg—and completely cover with crumbs and plunge into deep, hot fat and cook until brown. Uncooked food should be dusted with flour seasoned with salt and pepper, then rolled in the egg and covered with crumbs. All food should be very cold before frying. Test fat with a piece of bread; it should be hot enough to brown in 1 minute for uncooked foods and in 40 seconds for cooked mixtures.

To Lard Meat or Poultry.—Cut fat salt pork in $\frac{1}{4}$ -inch strips 3 or 4 inches long and with a larding needle draw it through the meat an inch apart.

To Marinate.—Cover article with French dressing unless a special marinade is mentioned in recipe, in which it is to be left for an hour or more.

Poeling.—This is cooking meats and poultry on a layer of vegetables and seasonings called “mirepoix.” The mirepoix is turned into a casserole, baking-pan, paper bag, or fireless-cooker kettle, the meat or poultry placed upon it and spread with butter, and if cooked in the oven it is basted frequently until tender. If cooked in paper bag or the fireless, it, of course, requires no basting. One or more tbsps. of stock, Madeira, or sherry wine may be poured into the spider after the mirepoix is cooked and then poured over the meat.

Mirepoix.—Carrots, onions, celery, and a little salt pork diced, a little thyme or savory herbs, and a bit of bay leaf.



**PLEASE READ CAREFULLY BEFORE USING
THIS BOOK.**

The amount given in each recipe, with the few exceptions which are mentioned, is sufficient for six persons.

All measurements are level, one cupful is one-half pint and one tablespoonful is three standard teaspoonfuls. Wherever possible, recipes are represented by measurements, cupfuls and spoonfuls rather than pounds and ounces.

Abbreviations are used to shorten recipes and thus make room for valuable material. For the same reason numerals are used to designate the amounts.

The abbreviations are:

cup for cupful or

$\frac{1}{2}$ pint.

pt. for pint.

doz. for dozen.

tbsp. for tablespoonful.

teasp. for teaspoonful.

qt. for quart.

lb. for pound.

Attention is called to the "Methods" which are given in detail for cooking such foods as may be changed in flavor and

garnishing; and to save needless repetition these are followed by the suggestions for such changes. The reader is requested to read all methods carefully before attempting to cook by the suggestions which follow.

References to other recipes in the book are represented by capital letters, and usually the number, and will be found in the index.



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THE FORMAL DINNER

A dinner of twelve or more covers, to which formal invitations have been sent, should consist of from six to nine courses, rather less if it is to be followed by any especial form of entertainment, as bridge or a dance, etc.

The Table.—The table should be covered with a “silence” cloth, upon which should be spread, without crease, the best damask one can afford. A lace or embroidered cloth may be used if preferred, and, if either of lace or damask, it should hang over a quarter of a yard on every side.

Allow at least 24 inches of table space for each guest. At each cover place the best 10-inch plate you have. This is the service plate to be left on until the first hot plate is required. Any course served in small plates or ramekin dishes is placed on the service plate. The service plate is removed only to make place for the succeeding course, if it be the main course, or a large hot plate with a portion upon it. Place all plates an inch from edge of table and at right as many knives as will be required in the order in which

they will be required, beginning at the extreme end. "We eat *in*," as some one has aptly expressed it. Place soup spoon and small spoon or fork to be used for "beginnings" at the extreme right. At the left place as many forks as will be needed, but if more than three or four are required place them just before the course for which they are to be used is served. The spoon or fork for dessert may be placed at top of plate, or placed when serving that course. At the upper right hand of plate place the glass for water and those for champagne or wine in the order in which they are to be used, toward the points of the knives. As the serving of wine is now reduced to but one or two kinds, or three at most, this will not take much room. In fact, it is now entirely a question of taste whether champagne, wines, liquors, cordials, or cocktails be served at all, as many of the best entertainments are given without them. Each hostess must decide this matter herself with the assurance that either is equally good form. Many men prefer whiskey and soda to wine, so if this highball is to be served, the glass, which is a tall, rather large tumbler, should be placed next to the water glass. Napkins should be large and of fine quality and embroidered with the initials or monogram of the hostess. They are placed at left of forks and are folded to hold the roll or piece of bread. Place cards are laid upon the napkin or against the goblet if they be those that stand. A small bunch of flowers or a single flower may be placed at each lady's cover and a boutonnière for the men, if desired. Menu cards are seldom used at home dinners. They are used at large dinners or banquets, to allow guests the privilege of saving capacity for especially delectable courses, or as a souvenir for some unusual celebration. They are, however, used at the home table and even

at luncheon in the large establishments of European countries.

In decorating the table, appearance of millinery must be avoided; consequently, lace and ribbon furbelows are rarely used. A centre piece of embroidery, or heavy lace and embroidery, serves as a background for a dainty arrangement of a few choice flowers and vines in low vases, bowls, or baskets. Small dishes containing relishes, bonbons, and salted nuts are placed on the table. Chinese or Japanese bronze or pottery are quite the vogue for the few choice flowers and accessories. Very beautiful and artistic receptacles for salt and pepper may be placed on the table, but unless they are unique it is better to have them on the side table. It is presumed that each course is sufficiently seasoned and a well-bred guest will refrain from asking for them. Coasters holding decanters of wine may be placed on the table if they are handsome and wine be served, also handsome candlesticks with candles to be lighted, or electric lamps. It is a matter of taste whether candles be shaded. Unless carefully protected from danger of igniting, it is better to use them without the shades. Of course, electric lights are always shaded. Further illumination may come from a low centre light over centre of table, if necessary. Avoid the light from the ceiling, which is always cold and unbecoming.

The Placing of the Party.—The selection and placing of guests is important if one desires a successful and harmonious entertainment. Husbands and wives, and even engaged couples, are never placed side by side. The hostess either tells each man as he is received the name of the particular lady he is to take out to dinner, or he finds this information on a card in an envelope addressed to him in the

dressing-room. R. or L. designates the side of table on entering room. When dinner is announced the host offers his arm to the lady for whom the dinner is given, or the one chosen to be seated at his right, and leads the way to the dining-room as soon as the maid or butler announces dinner. If hors d'œuvres and cocktails are served in the drawing-room, this is the announcement also that dinner is served.

The Serving of the Dinner.—The best and simplest way of serving is to have any one of the “beginnings”—those that are not served in the drawing-room—placed upon the service plate before guests are summoned. The soup is served from the butler's pantry, very hot, in soup plates, and each successive course is artistically arranged and cut in individual portions in the butler's pantry and placed on a large dish or platter, accompanied by the necessary serving spoon or fork. These are held in the hands, on a napkin, if too large for the tray, and are offered at the left of each guest in rotation, beginning with the hostess and going in opposite directions for each successive course. If thought best to serve a course already placed on the plates, then the preceding course is removed and successive one placed at the same time. Plates are removed from the left and placed from the right. This continues throughout the dinner until the last course before dessert, then everything from each cover is removed except the glasses, the table is crumbed with a napkin, and then plates for dessert or finger bowls for bonbons and fruit are placed in front of each guest. Dishes containing jellies or relishes are removed before the dessert.

Black coffee in small cups, the demi-tasse, followed by cordials in thimble-sized glasses, is served to the ladies soon after they reach the drawing-room and is at the same time

served to the gentlemen who linger over the cigars in the dining-room. In these days of "auction" dinners men do not linger long over the cigars and liqueurs, and many hostesses prefer to delay the serving of coffee either until they are all together at the bridge tables or in the drawing-room.

The Menu.—The writer does not presume to give a series of menus, as she believes every hostess is able to carry out her own ideas in accordance with the supplies of local markets, the season, and the resources and capability of her cook. Suggestions for serving each different course are given at the heading of each section, and but a few hints are here offered in the selection of courses. Of course, our hostess will avoid similarity in the courses and will serve a clear soup with a heavy dinner, and will begin a very light dinner with a semi-thick one, and she will rarely serve a heavy salad with any dinner unless there be some special reason for so doing. Salads with French dressing are suitable for dinners, while mayonnaise, if it appears at all, will masquerade in a "beginning." For the dinner of many courses there should be a "beginning," a soup, a fish course, which if it be of whole or large pieces of fish is called a "relevé," or this course may be a fish entrée, and with either serve cucumbers or cabbage with salad dressing, and usually potatoes. The next course should be a meat or poultry entrée, followed by the roast or "pièce de résistance" with one or two vegetables and a sweet relish, sweet pickles, or jellies. A vegetable entrée comes next, then the game, followed by the salad and cheese course, or the game and salad, without the cheese, may be served together. Now the table is cleared, and the sweet course, which may be a warm pudding or tart, or any of the

hot desserts, or any dainty cold sweet or ice-cream, then the finger bowls and fruit and bonbons. Fruit may be omitted, but never the bonbons and salted nuts. These are as much in evidence as bread upon our tables of entertainment. There should, of course, always be bread in the shape of a dinner roll or longstick or a square piece of plain bread without crust, and with the different courses other breads or wafers may be introduced. In order to shorten this menu, the fish course or the entrée may be omitted, also the vegetable entrée as a course, and it is perfectly good form to omit the sweet course and even the "beginning." Often a hearty meat entrée takes the place of the roast, or a grill or something "en casserole" may be the "pièce de résistance." The greatest latitude is given in shortening and lightening one's dinners and luncheons in these days of abstemious eating and drinking, on account of that most desirable of all things, good health.

THE INFORMAL DINNER

The informal dinner should be easy of accomplishment by the average hostess. In fact, if she is a careful housekeeper and appreciates the delights of hospitality, her everyday dinner will need but little embellishment for those who are invited informally. A few well-chosen courses, simply garnished but well served, make any home dinner a success. It is quite like the formal dinner, however, with a few exceptions. If one so desires, the bread-and-butter plates and pepper and salt may be on the table. Soup is always served from the side as the soup tureen is rarely used. Fish may be served by the host and the roast or "pièce de résistance," which is often not a roast but may be a grill or a casserole,

or even a dish of boiled or broiled meat, is placed on the table in a large platter to be carved by the host with old-time hospitality. All vegetables and sauces are placed on the side table and are passed as required. The host or hostess serves the salad and often makes it, or it may be made in the pantry and passed, and the hostess serves the dessert. When host or hostess serves a course, have one more plate than the number of guests, so that there may be a plate in front of the server while those that are filled are being placed. Coffee may be served on the table, if preferred, after finger bowls are placed, and the hostess may pour it or it may come from the pantry, hot, in the usual demi-tasse. It is not at all formal, however, to take coffee in the drawing-room. Sugar is passed with coffee but not cream. Bonbons, nuts, and relishes are on the table, to which every one may help himself. The service of placing and removing the plates, etc., is as near like that of the formal dinner as the amount of assistance will permit. The service plate is almost always used, as it is a convenience, and if the courses are not more than five or six, or less than three, this is one of the most attractive forms of entertainment. The informal dinner requires no effort whatever by those who have enough well-trained servants, but with but one to do all the serving for a large tableful there is need of good judgment to have it done well and yet quickly and easily. The suggestions thus far are for those who have more than one to wait and serve, but realizing that there are many, particularly among those who live in apartments, who are quite able to entertain occasionally, with but one maid of all work, the following suggestions are offered for their especial benefit, and, it is hoped, with their hearty co-operation and approval.

THE INFORMAL DINNER WITH BUT ONE BOTH TO COOK AND SERVE

The table should be set quite as for the informal dinner, with all the extras on a side table and all knives, forks, etc., on table from the beginning. Goblets are filled with iced water, and everything needful in readiness as much as possible. If butter be served the bread-and-butter plate is placed at end of forks and the butter ball, spreader, and bread or roll placed upon it. The plates for each course are placed, one at a time, in front of host and hostess, the maid taking each one as it is filled and placing it in front of the guest from the right with the right hand. She must be cautioned, above all, never to reach in front of any one at table in placing or removing. The service plate may be dispensed with, although it is a simple matter to have it on the table before dinner is ready, to hold the soup plate or the first course. In "Hints to the Novice" will be found all further directions for serving, where two plates must be removed or placed at once in order to make but few trips to the pantry and kitchen and also to give time to finish cooking the succeeding courses. At this dinner guests, as well as the family, help others and themselves by passing the necessary accessories from one to the other. In spite of all these departures from accepted rules this informal dinner with but little service is often the most enjoyable of all entertainments.

THE FORMAL LUNCHEON

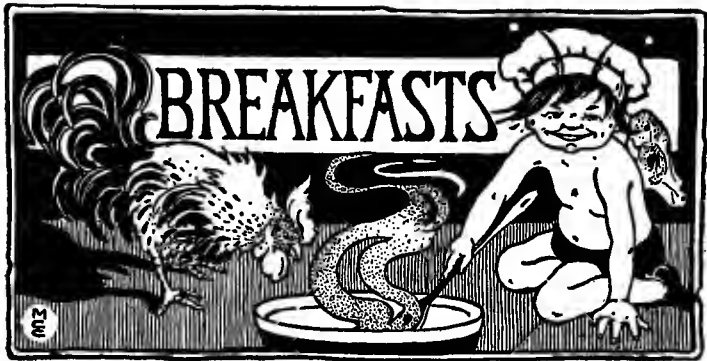
The serving of the formal luncheon is quite like the formal dinner, but the menu is slightly different and the table may be bare, with doilies of lace or linen, or a combination of both,

under the plates and dishes and a centre piece to correspond. A handsome embroidered or lace-trimmed all-over cloth is often used and it is always good form to use a fine damask cloth. This is merely a question of taste and convenience. There are always flowers as for dinner, and candles or low-shaded electric lights are often used on the table. When luncheon is announced the hostess asks her friends to follow her without formality and they find their places at table by means of the place cards. A simple, plain card is always in good taste, but so also are the novelties which one may find in the shops or make at home. The service plate is on the table, just as for dinner, and if the beginning be oysters, fruit, canapés, or any of the larger hors d'œuvres or *bonnes bouches*, they are placed in small plates on the service plate before guests are called. The hostess, if she is so disposed, may serve a tiny wafer or any of the hors d'œuvres or canapés, such as may be taken in the fingers, with a cocktail, in the drawing-room before the luncheon. The luncheon menu may be chosen from the suggestions given for the dinner menu, with the following exceptions. - After the "beginning" soup is served, from the pantry in two-handled cups, an entrée of fish, meat, poultry, or mushrooms comes next, then filets of poultry, chops, beef, or any small arrangement of meat with its sauce and a harmonious vegetable and relish. The roast or "*pièce de résistance*" is omitted, although anything "*en casserole*" is quite appropriate. This may be followed by a vegetable entrée and then a salad of mayonnaise or cooked or French dressing with cheese wafers or cheese and wafers, or the vegetable entrée may be left out; and then comes the dessert, which may be, as for dinner, any dainty, sweet dish or simply fruit. These courses are all arranged in the kitchen or pan-

try and served from platters or dishes, or some of them may be served on plates and placed. The hostess may serve the salad and the dessert, although these are often served from the pantry. Wines are not always offered and never more than one kind. Sauterne, being the favorite wine for ladies' luncheons, or a fruit, tea, or wine cup is always acceptable, especially in warm weather. The "cup" is poured from handsome glass or silver pitchers into tall glasses, and the white wine is served from decanters or pitchers, or even from the bottle, wrapped in a napkin, into attractive sauterne glasses. Of course, there are bonbons and salted nuts and the usual relishes. Coffee is served in the drawing-room, and also cordials if they be served at all.

THE INFORMAL LUNCHEON

This is a simple affair, the first course of which may be soup in cups, or fruit in glasses, or these may be omitted and the luncheon begin with the main course which may be fish, meat, eggs, mushrooms, or poultry in some dainty fashion. Salad may follow and then the dessert or sweets, and cake or fruit, and then finger bowls and coffee. It is quite the fad now to banish all sweets from the informal luncheon, and even the formal luncheon may be sweetless and perfectly proper, because of the universal desire of the women of to-day to keep lithe and slender.



FORMAL AND INFORMAL BREAKFASTS

These breakfasts are not the early kind where one breaks one's fast with a cup of tea or coffee and the roll or slice of toast. They are sometimes quite elaborate and they take place any time from ten to twelve-thirty. They may be served in the house in winter but never in summer. The "al fresco" breakfast is a deservedly popular repast. The table should be set and served almost as for luncheon, but the food is not the same. Fruit is served, and perhaps after the fruit a mild hors d'œuvre, but no soup. We may then have fish of any kind, broiled or sautéd, or kidneys broiled or devilled, with an accompaniment of cucumbers or tomatoes in French dressing. With these may be served hot rolls, muffins, or gems, then we may have lamb chops, little tenderloins of beef, or small veal cutlets, and mushrooms, with potatoes cooked in any of the hundred different ways except plain mashed. The next course may be chicken broiled or sautéd or fried with hominy or rice, and the coffee in breakfast cups, hot, rich, and deep amber for those who take cream. We will finish with any of the omelette souf-

flés with jam or fruit, or we may omit either the fish, meat, or chicken course and have a savory omelette. In this case we would finish with hot waffles with maple sugar, or with sugar and cinnamon or vanilla sugar, or with any of the good American griddle cakes with maple sirup to pour over them. If in season, a strawberry or any fresh-fruit shortcake may be served, if it be made with biscuit crust.

If it be a slightly informal affair the coffee may be served by the hostess from a large tray at her place, upon which is her "cover" as well as cups and saucers. Cream and sugar are passed and teaspoons are placed at right of knives or at top of plate. Finger bowls are placed before guests are seated and the fruit, which is always more or less prepared, is passed. Grape-fruit and oranges are cut in halves and then cut free from skin and pulp. Peaches, apricots, and apples are served whole, and berries are always placed on small plates. A silver fruit knife is placed with the knives for such fruit as must be cut at table, and a teaspoon for melons and berries. The finger bowls are removed after this course and placed again at the end of the meal, if necessary. A suitable menu would be: the fruit, always ice-cold, then the old-fashioned dish of ham and eggs with creamed potatoes and johnny-cake, or we may begin with the most favored cereal of the fifty-seven different varieties, providing it be cooked in the fireless cooker, and after that some frizzled beef, or creamed codfish with strips of broiled bacon around it, or fresh or salt mackerel, kippered herring, or finnan-haddie broiled and covered with plenty of cream, and potatoes baked a half-hour in a quick oven, then broken open so that their well-scrubbed skins will be crisp and give forth a delicious aroma. In the winter delicately cooked sausages, or broiled pork tenderloin with apples

sautéd in unpeeled slices and dusted with sugar, and buck-wheat or cornmeal cakes; and if the weather be warm, there is nothing better than salt codfish balls and bacon, or crisp bacon and shirred eggs, hot rolls, and marmalade, jam, or honey.

THE WEDDING BREAKFAST

The wedding breakfast, being a formal function, should be served in the dining-room with all the flowers and fur-belows that usually appear at weddings. The menu may be quite like the formal luncheon. If guests can be seated at the table, or at small tables, the following suggestions are appropriate.

Begin with hors d'œuvres, canapés, or fruit, follow with small fish or a fish entrée with cucumber sandwiches, then serve a meat, chicken, or sweetbread entrée with buttered rolls. Coffee in teacups, with sugar and cream, may be passed after this entrée is served. Salads of chicken, lobster, crab meat, or celery, and fruit, with mayonnaise and rolled-bread or toasted-cheese sandwiches. Finish with ice-creams and fancy cakes, and have the usual black fruit wedding cake in boxes for the guests when leaving. There may also be a white cake for the bride to cut. If it be a large affair, where guests are to be served while seated around the room, nothing should be served that may not be eaten with a fork or spoon. Bouillon or consommé in cups with whipped cream may be served first, or hors d'œuvres instead of the broth; cooked lobster may follow, then sweetbreads or chicken and mushrooms creamed and in ramekin dishes, or patties, followed by the salad and ices. Champagne, possibly preceded by sherry, may be served, although this is not often done. The large wedding breakfast menu, in

fact, is so nearly that of a luncheon that, except for the hour when it is served, it could scarcely be called a breakfast, if it were not the fashion to do so.

THE EARLY BREAKFAST

The early breakfast is no longer, except among the few of old fashion and of vigorous digestion, what it used to be in the days when a trip to Europe was a nine days' wonder. One of the excellent innovations brought about by the closer bond of constant travel is the Continental breakfast. We can scarcely recommend, however, the cold roll and the huge cup of "café au lait" that is everywhere popular except in England, where the early breakfast is a cup of tea, but we have found that a little fruit, or a cereal followed by hot rolls, crumpets, muffins, or toast with a cup of coffee, tea, or cocoa is about all we care to begin the day with. Of course, we may add an egg or a bit of bacon, or a very little broiled fresh or smoked fish without fear of overdoing the light breakfast régime; and we may also take honey or orange or even gooseberry marmalade, or pineapple jam, with our hot rolls, muffins, or toast.



Evening collations include all kinds of suppers, beginning with the modest meal served in the majority of homes on Sunday evening, the little supper after the theatre or as a finish to an evening at cards or music, or the more elaborate affair that is served at evening wedding receptions, or toward midnight after a dance or a reception.

LITTLE SUPPERS

These little suppers may be served at the card tables after a change of partners so that those who play together do not sup together, or there may be a most informal gathering around the dining-room table, which is decorated and garnished quite as for an informal luncheon. Bare tables, doilies, flowers, bonbons, nuts, lighted candles, and olives and celery form the background for the supper menu. One may serve bouillon with whipped cream, salads, and sandwiches or biscuit, and possibly cakes and ices and, of course, coffee. But a simpler menu is more popular. Sandwiches filled with mayonnaise of celery, chicken, lobster, or sweetbread, or cheese mixed with nuts, olives, pimentoes, or green peppers or tomato sandwiches are all desirable

to serve with coffee, or beer for those who like it. Ginger ale is also served and, if any sweets at all, the simplest of cakes or gingerbread. Or the chafing-dish may be manipulated by the host or hostess for which all kinds of cheese mixtures, Newburgs, and creamed dishes are suitable. Desserts are rarely served at these little suppers, and if salads are served they may be of chicken, lobster, celery, and fruits, or potato and egg salad when in season. Toasted cheese sandwiches are always acceptable and chocolate may take the place of coffee. In the summer iced drinks and ice-creams may be served instead of heavy salads and sandwiches.

THE SUNDAY-NIGHT SUPPER

This may consist of salads, cold meats, sardines, bread and butter or warm biscuits, or any of the numerous hot entrées may take the place of the salad. The chafing-dish is often used and usually there is cake and a dish of canned or fresh fruit or preserves to finish with.

Tea, coffee, or chocolate may also be served and cold drinks in summer. Many hostesses offer nothing to the guest or guests who happen in at supper-time on Sunday evening, but thin slices of bread and butter put together like sandwiches, a plate of mixed cold meat, tea, and cakes.

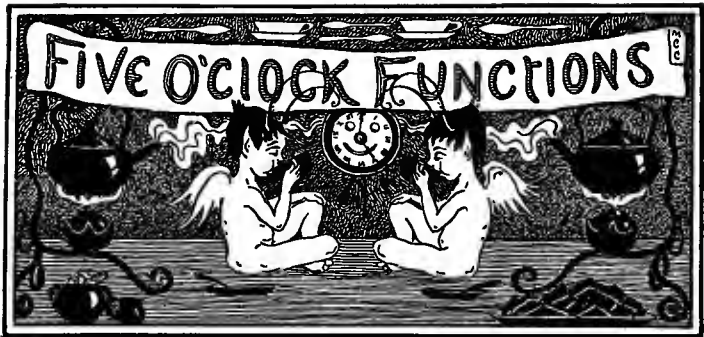
THE WEDDING SUPPER OR MIDNIGHT COLLATION

For this affair the table should be elaborately decorated and well lighted. This is usually a buffet supper with the most decorative viands on the table. At a wedding the guests usually resort to the dining-room early in the evening, also at any evening reception; while if the affair is a dance or a

musical or theatrical entertainment, midnight is a suitable time to foregather around the table. For either of these, the menu includes hot bouillon, hot entrées, light sandwiches, dainty biscuit, cold entrées, and salads with thick dressings, coffee, wine, or punch, frozen creams or ices, and the light fancy cakes, called "petits fours." This is quite as much as any one should indulge in and very much less of a menu would be, possibly, quite as acceptable. Guests are served in relays, as many as can be seated around the dining-room and ante-rooms at once, or, if the gathering be small enough, from small tables in the dining-room and adjacent rooms. The dining-room table is most elaborate with flowers, candles, bonbons, and all sorts of handsome made dishes, with piles of plates with napkins between and rows of forks and spoons at hand for the serving by experienced waiters or waitresses. Coffee is served in teacups and cream and sugar are passed. Occasionally champagne is served.

Care should be taken not to overcrowd the table and to have but one of each kind of decorated dish. Coffee and all hot dishes are served from the pantry, and ices are usually in fancy forms. At this function guests may help each other, but it is better form to have a sufficiently large corps of waiters to take care of every one. One waiter to ten persons is considered to be quite equal to the occasion.

Punches or frappés are usually served during the entire evening at a side table, in the hall or small ante-room, from a large glass bowl, and with a silver ladle poured into the punch glasses. This evening collation gives an opportunity to display ingenuity and originality, as the artistic decorations and gastronomic creations show to great advantage. Good taste demands a little restraint, however, that the hand of the caterer be not too apparent. The key-note to the success of such an entertainment is individuality and refinement.



The five o'clock function may be four of your dear friends in for a chat, or the finish of a game of bridge and a cosy cup of tea, or four hundred of your acquaintances whom you would like to see and upon whom you have no time to call, as the ceremonial visit, unless it be a "call of digestion" has fallen into "innocuous desuetude." Or it may be a reception for your débutante daughter, or, possibly, for your young son, to which all of your own friends as well as the younger folk should be invited; or you may wish to introduce out-of-town friends or new-comers into the social set of your own town or city. Whatsoever and for whomsoever it may be, these five o'clock affairs are delightful if the arrangements be in harmony with the size and cause of the entertainment.

THE CUP OF TEA

For the small reunion of friends the tea should be made and served in the drawing-room or in any living-room but the dining-room, and in the summer out of doors, if possible. For this occasion only the simplest and daintiest of sand-

wiches or thin slices of bread and butter and cakes are served with hot tea in winter and with iced tea, coffee, or punch in hot weather. No service or assistance is necessary except to bring the required articles; the hostess pours the tea and guests help each other and themselves.

THE CARD PARTY

The five o'clock function may also be the delightful ending of an afternoon card party, when the two, three, or four tables of players are augmented at the tea hour by a few others who are not addicted to the seductive game of bridge. This card party calls for a little more in food and service, although it is also an informal affair. Guests may be asked to the dining-room, where they are informally served. It is also popular, when a large number are to be entertained, for the hostess to invite players to go to the dining-room when they are "dummies." The refreshments then are most simple and the serving and "pouring" begins early and continues until the last guest departs. Friends of the hostess always preside at each end of this buffet table as they do at the regular "five o'clock."

The menu may be nothing more than tea, coffee, or chocolate and sandwiches and dainty cakes, or there may be bouillon in cups with whipped cream, and wafers, light sandwiches, and a salad with mayonnaise, either of fruit or of celery, chicken, or lobster, and ice-creams or ices in glasses, with fancy cakes. Bonbons and salted nuts are on the prettily dressed table, and candles and olives and flowers, of course. Any of these extra dishes may be omitted, the bouillon or the salad or the ices, but there are always bonbons and nuts and flowers and sandwiches, the latter being often warm bis-

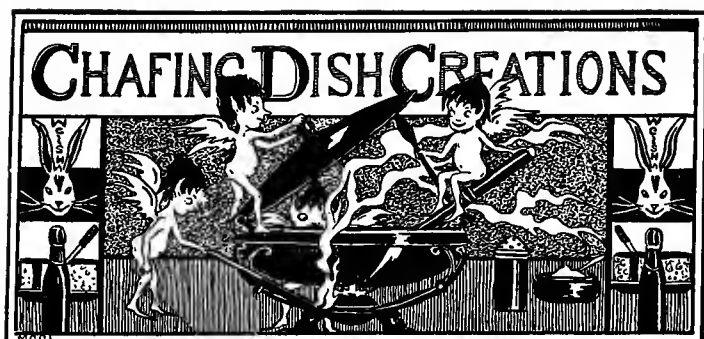
cuits or hot toast with cheese filling, as well as cold bread. If the party be small and confined to the players, the refreshments may then be served at the card tables, after they are covered with tea-cloths and the necessary accessories; the players then go to other tables so that all may have a chance to chat with one another. Perhaps it is a question of doubtful taste to serve so much at a simple afternoon card party, but as many hostesses are inclined to do so, it is best to suggest how it is done for the benefit of those who are beginning or who do not remember such trivial details.

THE LARGE RECEPTION

This is a more pretentious affair and the refreshments should be served in the dining-room. A very pretty table may be arranged with flowers and lights, a friend of the hostess seated at each end of the table to serve tea, coffee, or ices. At very large entertainments the ices and cakes are served in a room close to the dining-room, another pretty but smaller table and more friends being called into requisition. The refreshments for a large afternoon function, besides the drinks already mentioned, should consist of small sandwiches, small cakes, olives, salted nuts, and bonbons, to which may be added, at the discretion of the hostess, bouillon, salads, or even hot patties and ices and ice-creams. The simpler refreshments are always in good taste. Napkins are not always necessary and are not often used at these very large affairs if the refreshments are sufficiently simple to be taken while standing, as the tiny sandwiches and cakes are usually placed on the plate, upon which also is the cup, without saucer, and are partaken of sparingly with the gloved fingers. When arrangements are made for

seating guests around the dining-room a little more in the way of refreshments is offered than the simple sandwiches and cakes. The servants needed for this large affair are one at the door, two in the kitchen, one in the butler's pantry, three in the dining-room (or but one, with young friends of the hostess to assist in the serving), a maid in each dressing-room, and perhaps a man to give the numbers to those who come in automobiles and carriages.

There is often an orchestra at these entertainments, small or large, according to the size of the house and where the musicians must be placed. It should always be concealed from sight by a screen of foliage and flowers and placed far enough from the drawing-room to enable guests to enjoy conversation.



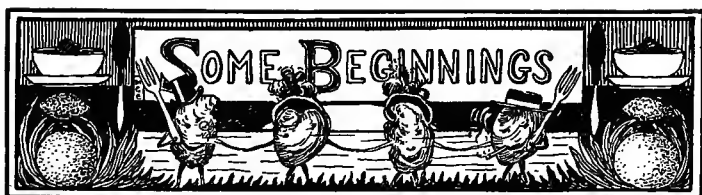
The chafing-dish has become a necessary adjunct to the modern household equipment, as it is not only convenient but conducive to sociability. It is no new thing, however, as it was popular in the eighteenth century, when it was called a "dishcross or spider." It offers now, as it did then, perhaps, an opportunity for the manipulator to display culinary skill. The achievements of the chafing-dish are occasionally quite marvellous and are always acceptable to the few who are the fortunate guests. The chafing-dish party is necessarily rather small, as no dish has yet been introduced which is large enough to serve more than six or eight persons. If the party be too large for one, often two or more are used, and guests are invited to show their skill. The chafing-dish is often used for the making of many dishes which may be cooked on the kitchen stove quite as successfully, but there are a few especial chafing-dish recipes which would spoil if carried from kitchen stove to dining-room table. All rabbits and Newburgs should be served the instant they are ready and this applies also to soufflés. There are all kinds of chafing-dishes, but one with the lamp close to the blazer and with a spreading flame is the best. The electric

chafer is, of course, the most convenient, but very good work may be done with denatured alcohol. To cook quickly, use only the blazer, (the upper pan,) and have it hot before you begin. Use a chafing-dish spoon which is of silver or metal, with a wooden or ivory handle. Have an extra fork and teaspoon to try with, if you are not sure of your seasoning, and a small napkin.

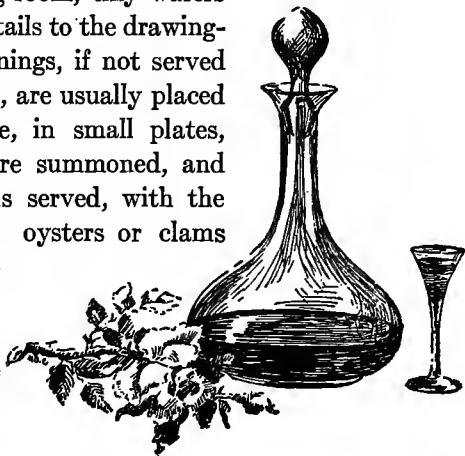
Before beginning to cook see that the table is well supplied with knives, forks, and napkins for each guest, and that all the ingredients needed are prepared and neatly arranged around your tray; to wait for one ingredient sometimes means the ruination of the whole dish.

Recipes especially suitable for the chafing-dish are given in the section on Chafing-dish Cookery.





The recipes in the following section are usually served as a first course at dinners or luncheons and are supposed to be appetizers. The *bonnes bouches*, however, are occasionally served as a garnish to meat and vegetable courses. In Europe the *hors d'œuvres* are often served at the end of dinner and always at the beginning of luncheons. It is also a Russian custom, quite popular here and in other countries, to serve such *hors d'œuvres* and *canapés* as may be eaten from the fingers with cocktails or other liquors in the drawing-room or library just before the dinner or luncheon is announced. If larger *canapés* or *hors d'œuvres* are to be served in the dining-room, tiny wafers accompany the cocktails to the drawing-room. These beginnings, if not served in the drawing-room, are usually placed on the service plate, in small plates, before the guests are summoned, and but one of a kind is served, with the following exception: oysters or clams on the shell may follow *canapés* or *hors d'œuvres*, but with the short menus one should avoid repetition of food or flavor.



CANAPÉS

Method.—Canapés are small slices of bread toasted, or sautéd in butter and spread with savory butter or cream and covered and garnished with meats, fish, vegetables, savories, etc., and served either hot or cold. Cut bread in $\frac{1}{3}$ -inch slices, then in disks, diamonds, strips, stars, or leaves; toast it, and when cool spread with the butter or cream, then garnish according to directions in following recipes. The bread may be spread with plain butter, then covered with the savory and garnished with savory butter or cream put through a pastry tube. These may be eaten with a fork, or the fingers if too difficult to cut with a fork.

1. Savory Butters.—Cream butter and wash out the salt. Mix with an equal amount of any of the following savories, or with any two that combine well. Anchovy, chervil, chilli sauce, English chutney, crab-meat, chicken, cucumber, curry, herring, horseradish, finnan-haddie, French mustard, gherkins, green peppers, lobster, olives, Parmesan cheese, parsley, pimento or sweet red peppers, boiled egg yolks, smoked salmon, sardines, shrimps, spinach, and water-cress.

2. Savory Creams.—Add to any savory butter, before adding the savory, enough thick cream to make mixture quite soft, and place on ice.

3. Anchovy Canapés, Cold.—Dip edges of toast in egg, then in finely minced parsley or chervil, spread with anchovy butter, garnish with cold boiled eggs, olives, and capers; or use Tartar Sauce, boned anchovy curled around edge, and garnish with a stuffed olive or gherkin fan—cut the gherkin in thin slices, not quite through, and put ends together; or cover toast with tomato slices, curl an anchovy in centre, and season with lemon and onion juice and paprika. Or garnish with powdered egg yolks and diced whites. Or spread toast with anchovy butter, cover with mayonnaise mixed with chilli sauce,

garnish with yolks and whites of cooked eggs and a ring of green pepper around edge.

4. Artichoke Canapés, Cold.—Toast, any savory butter, artichoke fonds—use those that are canned if necessary—fill them with the savory used in the butter mixed with mayonnaise. Garnish with minced beets.

5. Caviar Canapés, Cold.—Add 3 tbsps. lemon juice to 6 tbsps. Russian caviar, spread toast and garnish with minced water-cress, or with a stoned olive filled with mayonnaise. Or spread toast with egg-yolk butter, put rings of egg white around edge, fill centre with caviar, and place a disk of scalloped cucumber in centre, upon which place a star of beet or carrot or a large caper surrounded with tiny pearl onions. These onions may be bought in bottles. Another way: Spread toast with plain butter or mayonnaise, cover with artichoke fonds filled with the caviar mixed with lemon juice, and garnish with eggs.

6. Chicken and Ham, or Tongue Canapés, Cold.—Spread toast with mustard butter, cover with minced chicken and meat, and garnish with olives, pickles, capers, and pearl onions. Or border the edges with minced tongue or ham, fill centre with chicken mixed with mayonnaise, and garnish with minced truffle.

7. Cucumber and Bacon Canapés, Cold.—Mix equal parts of diced cold broiled bacon and minced cucumber with mayonnaise, spread on toast, and garnish with minced green pepper and pearl onions.

8. Crab, Lobster, or Shrimp Canapés, Cold.—Mix fish with anchovy paste, French mustard, and lemon juice, spread on toast, and garnish with egg whites and yolks. Or spread toast with crab-meat butter seasoned with paprika, mustard, and lemon juice or sherry, and garnish with a dusting of Parmesan. Or spread toast with cheese butter, cover with the fish mixed with mayonnaise, and garnish with eggs and capers. Or line small moulds with aspic jelly, garnish with egg white, capers, and parsley, add a little more aspic, and when slightly set fill with the minced fish mixed with aspic, cream, minced gherkins, and sweet red peppers and seasoned with salt, cayenne, and nutmeg. When set turn out on entire-wheat bread, toasted, and spread with mustard butter sprinkled with egg yolk.

9. Crab-meat and Cheese Canapés, Hot.—Cover strips of bread sautéd in olive oil with crab-meat mixed with cream, salt, paprika, and lemon juice. Dust with Parmesan and brown under gas or in hot oven.

10. Egg Canapés, Cold.—Shell, cut ends, and remove yolks from 6 hard-boiled eggs, fill with Tartar Sauce, and place in centre of rounds of toast spread with caviar, anchovy, or slices of tomato, and garnish with green and red pepper. Or cut cold boiled eggs into baskets, mix yolks with mayonnaise, fill baskets, and place on ovals of toast spread with minced ham mixed with chilli sauce. Garnish with remaining egg whites and minced gherkins, beets, and capers.

11. Ham Canapés, Cold and Hot.—Spread brown bread toast with mustard cream, cover with minced ham mixed with a little currant jelly, garnish with olives, and serve cold. Or mix ham with a little tomato, chutney, or chilli sauce, spread toast, dust with cheese, and put in oven until very hot.

12. Mushroom Canapés, Hot.—Cook fresh mushrooms in butter, place on rounds of toast spread with chervil or parsley butter, pipe a mound of beaten egg white seasoned with salt and pepper on each mushroom, and place in hot oven until meringue is brown.

13. Paté de Foie Gras and Olives Canapés, Cold.—Spread stars of sautéd bread with paté de foie gras softened with cream, trim edges of points with narrow strips of truffle, fill with strips of olives, pipe on edge of olives savory butter colored pink with paprika, fill centre with a disk of beet.

14. Prunes and Bacon Canapés, Hot.—Remove stones from large prunes and olives, stuff olives with capers and bits of anchovy, put them in the prunes, wrap each prune in bacon, and tie with a thread. Place in hot oven until bacon is crisp, remove thread, and place on disks of toast spread with Parmesan butter.

15. Salmon and Caviar Canapés, Cold.—Spread entire-wheat bread toast with horseradish butter, garnish with strips of smoked salmon, fill with caviar, and sprinkle with lime juice.

16. Salmon or Finnan-haddie Canapés, Hot.—Soak salmon or haddie in warm milk, shred it, and cover toast spread

with anchovy paste and butter or with plain butter mixed with a few drops of sherry, dot with butter, dust with paprika, and broil.

17. Sardine Canapés, Cold.—Mash sardines with tarragon vinegar, add paprika, Tabasco, and onion salt—which may be bought in bottles—and spread on entire-wheat buttered toast. Cover with cream cheese pressed through a potato ricer and garnish with water-cress and capers. Or omit cheese and garnish with cold boiled eggs.

18. Sardine and Bacon Canapés, Hot.—Spread thin slices of bacon with French mustard, cover with sardines seasoned with lemon juice and paprika, roll and tie with thread. Crisp in hot oven and serve on rounds of buttered toast dusted with cheese.

19. Sausage and Cheese Canapés, Hot or Cold.—Cover rounds of toast spread with cheese cream with half-disks of smoked sausage and imported Swiss or cheddar cheese and dust with paprika. These may also be served with salad.

20. Sweetbread Canapés, Cold.—Spread brown-bread toast with creamed butter mixed with *paté de foie gras*, cover with cooked sweetbreads mixed with minced cucumber, pepper-grass, and mayonnaise. Garnish with asparagus tips and sweet red peppers.

21. Tomato Canapés, Cold.—Put a slice of tomato on each round of toast, remove soft sections and fill alternately with boiled egg yolk and caviar. Put a mound of chopped egg white in centre, sprinkle with French dressing, and place any small flower in centre. Or fill small tomatoes with caviar, cover with whipped cream mixed with horseradish, and dust with paprika.

22. Tomato Canapés, Hot.—Place a slice of tomato on each round of buttered toast, cover with minced onion washed in cold water, and grated cheese, dust with paprika, and broil or put in oven until cheese is melted. Garnish with minced pimento.

23. Tongue Canapés, Cold.—Spread toast with mustard cream, garnish with tiny strips of tongue, put a lozenge of white

meat of chicken in centre, on this put a slice of truffle, both marinaded in French dressing.

24. Tunnyfish Canapés, Cold—Spread toast with horseradish butter, lay on strips of tunnyfish (it comes in small jars), and garnish with slices of gherkin.

OYSTERS AND CLAMS

25. Oysters and Clams on the Shell.—Serve 5 or 6 oysters or clams on lower shell, with $\frac{1}{4}$ of a lemon in centre of each plate. Salt, pepper, horseradish, and Tabasco are passed and also tiny sandwiches of brown, entire-wheat, or graham bread and butter. The shells may be placed on plates filled with finely shaved ice covered with shredded lettuce, and a lemon shell may be placed in centre, filled with the juice and pulp mixed with Vinaigrette Sauce (773). If in season surround lemon with nasturtium blossoms. Edible cocktail sauce may also be served in glasses in centre of plates. The oysters are dipped in the sauce as they are eaten.

26. Roast Oysters or Clams on Half-Shell.—Scrub oysters or clams clean, open them, loosen them from lower shell, and place lower shells in pans of rock salt, dust with salt and pepper, put 1 teasp. tomato catsup on each, cover with a 1-inch slice of bacon, and broil under gas or bake in a very hot oven until bacon is crisp. Serve 6 to each person on plate of rock salt garnished with parsley. A dusting of Parmesan may be used instead of catsup if preferred.

COCKTAILS (Edible)

The word cocktail is the anglicized pronunciation of the name of a damsel in Mexico who served her master with a mixed drink so pleasing that he gave it her name—Octel. So, while the liquid cocktail comes from Mexico, the edible cocktail is an American misnomer popularized by usage.



27. Edible Cocktail Sauce.—Mix 2 tbsps. tomato catsup, 1 tbsp. each of horseradish, Worcestershire or any good table sauce, vinegar, lemon juice, and $\frac{1}{2}$ teasp. each minced onion or shallot, salt, and Tabasco sauce. Keep on ice several hours and serve 1 tbsp. in each cocktail glass containing 5 small oysters or clams or same amount of lobster, crab-meat, etc.

28. Clam, Oyster, Oyster Crab, or Shrimp Cocktails.—With the Edible Cocktail Sauce sprinkle clams or shrimps with minced green or red pepper, and oysters with celery or cucumber. For little-neck clams add 1 teasp. very finely minced cabbage.

29. Crab-Meat, Lobster, or Scallop Cocktails.—Cook and cool and serve with Edible Cocktail Sauce and sprinkle with minced green or red pepper, or with pearl onions or capers.

30. Sardine Cocktails.—Drain best quality of boneless sardines, remove skin, and break in bits. Cover with $\frac{1}{4}$ cup chilli sauce mixed with 1 tbsp. good table sauce, 1 tbsp. horseradish, 2 tbsps. lemon juice, $\frac{1}{4}$ teasp. Tabasco, and plenty of paprika. Sprinkle with capers or tiny pearl onions.

BONNES BOUCHES

To be served as hors d'œuvres or small entrées or as a garnish to entrées. These are always small, and, as the name implies, but a "good mouthful" of deliciousness, and the foundation is either of Choux (1510) or Tartlet Paste (1220).

31. Chicken Choux Glacé.—Fill the cases with minced chicken seasoned with anchovy and capers, or with minced ham, celery, and mayonnaise. Brush the choux with aspic and serve very cold on lettuce.

32. Cream Cheese and Smoked Fish.—Mix cheese with a little aspic and spread on sticks or triangles of Tartlet Paste (1220). Garnish with tiny slivers of smoked salmon, herring, finnan-haddie, or tunnyfish.

33. Paté de Foie Gras Cups.—Fill Choux or cups of Tartlet Paste (1220) with foie gras cut in large dice and mixed with whipped cream seasoned with salt and pepper. In centre of each place a tiny mould of aspic jelly.

34. Shell-Fish Patties.—Mix any minced shell-fish, except oysters, with chopped egg white and mayonnaise seasoned with a spoonful of anchovy paste. Fill patties of Tartlet Paste (1220) and dust with powdered egg yolk, paprika, minced chervil, or parsley.

35. Choux Paste for Bonnes Bouches.—Make Choux Paste (1510) without sugar, quite small. Fill with savories mixed with cream or mayonnaise, replace cover, coat with aspic jelly or Chaud-froid Sauce (792), or put on the chaud-froid sauce first, cool, and mask with the aspic, and sprinkle with minced truffles, olives, gherkins, or pistachio nuts.

SMALL HORS D'ŒUVRES

Method.—These are much smaller than canapés and two or more varieties are often served from a glass or china dish having separate compartments. They should be served very cold and may be used, also, as a garnish for entrées of meats.

36. Anchovies in Tomatoes.—Cover anchovies with lemon juice and paprika, and in an hour or two place them on tomato slices sprinkled with powdered egg yolk and garnished with the egg white cut in strips.

37. Artichoke Fonds or Celery Cups.—Parboil 6 artichoke fonds, or celery hearts cut in cups, in salted, acidulated water, cool, and marinate in French dressing, and cover with diced or shredded mixed vegetables in mayonnaise. Or coat them with aspic and fill with caviar. Canned artichokes, which are already cooked, may be used.

38. Crab-Meat Glacé.—Turn into tiny moulds aspic jelly seasoned with French mustard, put a small spoonful of crab-meat in each, place on ice, and serve on lettuce.

39. Cucumber Crowns.—Cut peeled cucumbers into inch lengths, scoop out centres, leaving a little at the bottom, fill with

lobster or shrimp cream, and garnish edge with anchovies, minced olives, capers, or pimientos. Or fill with caviar-mixed with lemon or lime juice, and garnish with pearl onions and minced cress.

40. Dill Boats.—Peel rather small dill pickles, cut them in halves lengthwise, and scoop out seeds, thus forming boats. Fill with minced cabbage, clams, chilli sauce, and water-cress mixed with French dressing.

41. Eggs and Caviar.—Cook and shell small eggs, cut a piece from the round end, roll in aspic, then in minced truffles, and serve on lettuce on a mound of caviar.

42. Egg Quarters.—Cut hard-cooked eggs in halves, lengthwise, remove yolks, and mix with any savory butter. Fill the eggs, cut them in quarters, and dip in aspic.

43. Mushrooms Vinaigrette.—Boil small, fresh mushrooms 6 minutes, cool, and cover with a hot marinade of $\frac{1}{2}$ cup vinegar, $\frac{1}{4}$ cup of oil, bit of garlic, bay leaf, peppercorns, thyme, and parsley. Stir them often and serve them after an hour.

44. Olives Stuffed.—Stone very large olives, fill with anchovy cream, and serve on lettuce.

45. Sardines in Lemon Cups.—Scoop out lemon halves, cut a slice from bottom end so they will stand. Mix pulp with skinned and boned sardines, add French mustard, hard-boiled eggs chopped fine, Tabasco and mayonnaise. Fill cups and garnish with capers, lemon-peel straws, and straws of sweet red pepper.

46. Shrimps or Caviar and Eggs.—Cut hard-boiled eggs in halves, remove yolks, and fill with shredded shrimps mixed with mayonnaise, or caviar mixed with lime juice. Garnish with powdered yolks and serve on lettuce leaves.

47. Tomato Boxes.—Scoop out small peeled tomatoes, saving tops to replace as covers, fill with caviar mixed with the tomato pulp, celery, and mayonnaise. Or fill with crab-meat mixed with chilli sauce and mayonnaise. Place a flower across top and replace covers.

FRUITS

Method.—Whole fruit, fruit in halves or pieces, fruit cocktails, or macedoines are often served instead of oysters canapés, hors d'œuvres, etc., at luncheons, summer dinners, and twelve o'clock breakfasts. Fruit should be served very cold; even whole or halves of fruit usually served as a first course at the early breakfast. Fruit cocktails are served in a cocktail glass with plenty of shaved ice and the macedoines in sherbet glasses or in the fruit shells: for instance, grape-fruit or orange halves or baskets, apples, bananas, melons, etc.; and are to be eaten with a spoon. Large double goblets, the inside one stemless and surrounded with shaved ice, are quite popular for fruit macedoines and particularly for grape-fruit. These are in the shape of a champagne glass but much larger.



48. Alligator Pear Cocktail.—Cut inside of the pears in dice, add lime juice or grape-fruit juice and pulp, and a very little sherry.

49. Apple Macedoine.—Fill cups of unpeeled, red apples with a mixture of fruits in season, adding balls or dice of apple cooked in a sirup of 1 cup each of sugar and water colored red. Flavor sirup with geranium leaves and add lemon juice, rum, or sherry to the macedoine.

50. Banana Boats.—Cut a strip from top of each banana, remove fruit, and cut into large balls, also cut apples, pears, and peaches the same size and cover them for an hour or more with rum or sherry sirup flavored with lemon juice. Arrange alternately in the boats like peas in a pod.

51. Bananas and Strawberries.—Cut peeled bananas in two lengthwise, lay each half on a spray of rose leaves on a

plate, round side up, place a row of strawberries on each and pour over sirup flavored with red-raspberry juice, currant jelly, and rum or sherry.

52. Cantaloupe.—Scoop out pulp from melon halves in large dice, add watermelon cubes, red raspberries, or tiny balls of pear, cooked in red sirup. Dust with sugar, cover with Marsala wine or sherry, and serve in the melon shells mixed with finely pounded ice. Or serve melon cut in balls in double goblet and sprinkle with Maraschino, adding balls of watermelon for garnish.

53. Fresh Fig Cocktails.—Cut figs in dice, add grapefruit or orange carpels with the juice and plenty of ice.

54. Grape-Fruit or Oranges.—Cut fruit in halves, remove centres, and free pulp from skin. There is a knife with turned point for this purpose. Fill centres and garnish around edge with any of the following: Maraschino cherries and Malaga grapes, skinned and seeded, and mixed with sherry or rum and dusted with sugar; bar-le-duc; fresh or preserved strawberries; Toquay grapes; banana or pineapple dice; preserved kumquat slices; preserved chestnuts; or alligator-pear dice and a dash of salt. Or centres may be filled with apricot brandy mixed with candied fruits chopped rather fine.

55. Grape-Fruit Macedoine.—Mix the fruit pulp with fresh or preserved fruits, add a little rum or sherry, fill grapefruit shells or baskets, or sherbet glasses, and garnish with cubes of wine or mint jelly, or preserved ginger or chestnuts, or any candied fruit soaked in rum or sherry.

56. Grape-Fruit Suprême.—Fill double goblet with the pulp, fill outside glass with finely shaved ice, and pour 1 tbsp. of Benedictine or a cordial called "Forbidden Fruit" in each centre of fruit.

57. Kumquat Cocktail.—Cut very ripe fruit in thin slices, sweeten, and flavor with Kirschwasser or orange curaçoa, and fill glasses partly filled with ice.



58. Lemon Boats.—Cut 3 large lemons in halves, lengthwise, remove pulp, and mix it with sweet apple and banana dice and shredded almonds. Fill halves and shave a piece from bottom of each to make them stand.

59. Pineapple Points.—Cut unpeeled pineapple toward centre in pointed cubes, dust with sugar, and insert them in goblets filled with shaved ice, or in a glass partly filled with red-raspberry juice and ice. Place a Maraschino cherry in centre of each glass.

60. Tangerine Tulips.—Cut skin of fruit half-way down in sections to represent tulip petals, remove fruit, cut each petal in a round point and turn them outward. Mix fruit with grapefruit pulp and the sirup from a small bottle of Preserved Chestnuts (1801) or marrons glacé. Fill tulips and garnish with the marrons cut in dice.

61. Watermelon Hearts.—Cut melon in inch slices, then in small hearts, place the two points together on each plate, surround with shaved ice, dust with powdered sugar, and pour over each 1 teasp. of rum.

62. Witches Cocktail.—Cut the skin of mandarin oranges around the middle, turn up upper half, forming a cup, loosen skin from lower half without removing fruit. Fill cups with brandy and alcohol and turn out all the lights, have room dark, and set fire to the contents of the cup just before guests enter dining-room. The one whose cup outburns the others will have a year of good luck.



At the formal dinner a clear soup or consommé is usually served, and also at the informal dinner unless the courses be few and rather light, when a cream soup or any of the thicker soups are admissible. It is served from the butler's pantry in 10-inch soup plates, a scant cupful in each, and placed on the service plate, a tablespoon or soup spoon being already on the table. If terrapin soup, oyster-soup, or any of the very thick soups or chowders are to be served, a smaller soup plate or bouillon cup is used and but one half-cup served. The soup plates are removed, one at a time, leaving the service plate for the next course. Celery, dusted with salt, is passed, and with consommés bread sticks, with cream soups wafers or crackers or rolled croutons, and with thick soups croutons.

At luncheon bouillon, or any of the cream or thick soups, is served in cups, with a small spoonful of whipped cream added at the last moment, and these too are served from the butler's pantry. Bouillon spoons are already on the table at right of knives.

Recipes in the following section are divided into:

Stocks, for ordinary soups and sauces.

Clear soups, which include bouillon, clear and strong, stock, and consommé, clear and delicately flavored.

Cream, a slightly thickened soup, of cream sauce and vegetables.

Purée, a thick, smooth soup from stock, milk, or water and vegetables or minced meat or poultry.

Bisque, a thick, smooth soup from stock, milk, or water, and fish or shell-fish.

Chowder, from stock or water and small pieces of meat and fish, shell-fish, or vegetables.

STOCKS

63. Beef Stock.—Cut meat from a large shin bone of beef which has been cracked at market, remove marrow, and cover bones with 4 qts. cold water for an hour or more. Cook in 1 tbsp. marrow, 1 sliced onion, 4 sprigs parsley, and 1 tbsp. sugar, add meat and sear it quickly, add to water and bones and bring slowly to boiling point, skim, reduce heat, and simmer 5 hours. Take from fire and add 1 onion stuck with 6 cloves, a bay leaf, a tart apple, a small carrot, and 4 celery stalks all cut in dice, 3 peppercorns or 6 whole peppers, 3 sprigs thyme, 1 of sweet marjoram or a soup bunch, 1 teasp. salt and a bit of ham bone, if at hand. Simmer 2 hours, strain through doubled wet cheesecloth, when nearly cold turn into glass jars and keep cold. When required remove fat and use $2\frac{1}{2}$ pts. for 6 persons.

64. Chicken Stock.—Cut fowl in pieces, remove meat from bones in small pieces, cover bones with 3 qts. water, and let stand an hour. Sear meat quickly in 1 tbsp. butter and 1 teasp. sugar, add to bones and water, bring slowly to boiling, reduce heat, and simmer 3 hours. Now add $\frac{1}{2}$ of an onion sliced, 3 celery stalks, 2 peppercorns, small piece of red pepper, 1 teasp. marjoram, and simmer slowly 1 hour or more. Strain and cool. The meat may be minced and pounded fine and used for soups or soufflés.

65. White Stock.—Proceed as for Beef Stock, using a knuckle of veal instead of the beef and do not sear the meat. Any remains, cooked or uncooked, of white meat and poultry bones may be added.

66. Meat Essence.—Make beef stock, cool, and remove fat, then boil rapidly uncovered until reduced one-half. Strain

and cool, pour into jelly glasses, cover with the fat melted, when cold put on tin covers, and keep cold and use to flavor soups and sauces or to glaze meats and poultry.

CLEAR SOUPS

Method of Clearing.—Remove fat from cold stock, bouillon, or consommé and with a cloth wrung from very hot water take up any particles that remain, put stock on the fire, add 3 slightly beaten egg whites and the clean, crushed shells to each 2 qts. of stock when boiling, skim, and throw in a small piece of ice, take from fire, let stand a moment, and strain through a wet linen cloth. It should be perfectly clear.

Bouillons

67. Beef Bouillon.—Cut 4 lbs. lean beef in small pieces, crack bones, and cover them with cold water for an hour or more. Add meat and let stand another hour, heat slowly, and simmer 3 hours, or put in fireless cooker for 6 hours, add 4 tbsps. each diced carrot and celery, and 1 of onion cooked in a little butter, a small blade of mace, half a bay leaf, 3 cloves, 2 peppercorns, and 1 teasp. salt. Cook slowly 2 hours, strain, and cool. When cold remove fat and clear, and when serving reheat and add 1 tbsp. each caramel and lemon juice and 2 tbsps. sherry to each quart; 1 ox-tail cooked with the soup meat and $\frac{1}{2}$ can of tomatoes added with the vegetables adds flavor.



68. Chicken Bouillon.—Follow recipe for chicken stock, clear, and when reheating add 1 tbsp. sherry to each quart. Serve with a small spoonful of whipped cream to which may be added a dusting of salt, minced parsley, minced almonds, or pimento purée.

69. Clam or Oyster Bouillon.—Chop and parboil 1 pt. of clams or oysters, skim, and add 3 cups hot water, $\frac{1}{4}$ teasp. celery salt, and a small blade of mace; or a bit of onion and bay

leaf, a dash cayenne, and $\frac{1}{2}$ teasp. salt. Cook 5 minutes, strain into cups, add a little butter or whipped cream to each cup. Dust well with paprika and serve very hot. A mixture of clams and oysters, or either, with a little chicken broth or tomato juice, to oyster bouillon, and 1 teasp. caviar to clam bouillon, make good combinations.

Consommés

Method.—All consommés are a clear, light-colored stock to which different seasonings and garnishings may be added. All accessories to consommés should be put in a hot tureen or bowl and the boiling consommé poured into it just before serving, otherwise the soup would not be clear. A little caramel and sherry may be added to plain consommé, or a few tbsps. of clear tomato juice. When serving for dinner use $2\frac{1}{2}$ pts. of the consommé for 6 persons and 1 qt. if it be served in cups for luncheon.

70. Consommé of Meat.—Cut meat from a small shin bone of beef and small knuckle of veal, and add to the bones any chicken or white meat bones at hand, or a small uncooked fowl. Cover bones with 5 qts. of cold water and let stand an hour, then simmer 2 hours, add the meat, and very slowly bring to boiling point, throw in a little cold water and skim, wipe sides of kettle carefully, and simmer slowly 4 hours. Add an onion stuck with 6 cloves, bay leaf, a tart apple, and small diced carrot, 4 celery stalks cut in small pieces, 6 whole peppers, and a bunch of sweet herbs if at hand. Simmer 2 hours, throw in a little cold water, skim, strain into a bowl in a window or cool draught so that the cooling of the stock will be most rapid. If a strong consommé is desired, after it is cold and fat removed, cook it in an open kettle rapidly, until well reduced, then cool, remove fat, and clear.

71. Consommé Chicken.—Proceed as above, using a large fowl and no meat. Reduce after it has been strained and cooled and then clear. Any cold cooked chicken and bones, together with the well-cleaned feet, giblets, etc., may be added to stock when cooking.

72. Consommé Game.—Proceed as for chicken consommé, using slightly roasted game birds or the carcass remains, and flavor with port wine when serving.

Consommés with Different Seasonings and Garnishings

73. Consommé with Almonds.—Add hot consommé to 1 cup blanched and pounded almonds softened with a little salted cream, or mix almonds with $\frac{1}{2}$ cup soft bread crumbs salted and 1 large egg white, and roll in small balls and poach them in hot water.

74. Consommé with Cheese Balls.—Cook 4 tbsps. butter, $\frac{1}{2}$ cup water, and $\frac{1}{4}$ teasp. each salt and paprika, with $\frac{3}{4}$ cup flour until mixture leaves side of pan, remove from fire, and add, one at a time, 2 eggs. Cool and add 2 tbsps. grated cheese and drop from teaspoon on buttered paper and bake.

75. Consommé Chicken with Chestnuts.—Blanch and cut in halves 1 cup chestnuts, boil them in stock with a little lemon juice, and drop them in hot chicken consommé after it is poured in plates or cups.

76. Consommé Chicken with Lettuce.—Add hot consommé to 3 tbsps. shredded lettuce and 1 of cooked tapioca.

77. Consommé Chicken with Chicken Quenelles.—Pound $\frac{1}{2}$ cup chicken white meat with 1 egg white, add $\frac{1}{4}$ cup cream, little salt, pepper, and dash nutmeg, and place on ice. Form into small olives with 2 teasp. and poach in salted simmering water.

78. Consommé with Colored Pearls.—With a tiny cutter scoop out "pearls" the size of green peas from carrots, turnips, beets, truffles, and cucumbers. Add green peas and pearl onions—there should be 1 cup in all—boil $\frac{1}{2}$ hour in salted water. Drain and add the hot consommé.

79. Consommé with Cucumber.—Peel, mince, and squeeze $\frac{1}{2}$ of a large cucumber, strain through cloth, and add juice with thin fancy slices of the cucumber to hot consommé.

80. Consommé Chicken with Curry.—Boil $2\frac{1}{2}$ pts. consommé with 1 sour, unpeeled apple cut in slices and 1 teasp. each lemon juice and curry powder, strain, and pour onto 1 tbsp.

each of fried egg-plant and boiled artichoke fonds cut in dice and 2 tbsps. boiled rice.

81. Consommé with Egg Balls.—Add Balls to soup, and minced ham, tongue, or parsley, or even cheese may be added to the mixture. Add the whites cut in rings.

82. Consommé with Marrow Balls.—Remove marrow from bones, cream it, and to 2 tbsps. add 1 teasp. minced parsley, 1 slightly beaten yolk, $3\frac{1}{2}$ tbsps. soft bread crumbs, salt, and pepper, and form into small balls. Roll in the slightly beaten egg and boil 3 minutes in stock, drain, and add the hot consommé.

83. Consommé with Mushrooms.—Sauté $\frac{1}{4}$ lb. fresh mushrooms in butter until slightly cooked, chop fine, and boil them in stock 5 minutes. Or soak $\frac{1}{4}$ cup dried mushrooms in 1 cup stock an hour, then boil 15 minutes and drain. Add consommé and garnish with whipped cream mixed with a very little finely minced fresh mushroom, or with minced almonds or pistachio nuts, or dust cream with paprika.

84. Consommé Neapolitan.—Cut boiled macaroni in thin rings, roll in 2 tbsps. each grated Parmesan cheese and diced tongue or ham, and add the consommé.

85. Consommé with Noodles.—Cut Noodle Paste (676) in tiny squares, bake or boil them in water, or fry them in oil or butter, and add the consommé. They may be colored pale-green when making and served for a spring luncheon. Or the noodles may be made in small patties. Cut in rounds about the size of a silver dollar, put a little minced meat or chicken mixed with cream sauce or gravy in centre, dust with Parmesan cheese, wet edges and cover with top rounds, press well the edges, and boil 10 minutes.

86. Consommé with Pancakes.—Make 3 wheat-flour and a very little cornmeal griddle cakes; when cold spread half of them with forcemeat of any kind, put two together like a liver cake, cover top with the filling, garnish with minced truffes, ham, or pimento, place in slow oven until filling is slightly cooked, cut in tiny disks, and drop one or two in each soup or plate of consommé.

87. Consommé with Patés.—Mix $\frac{1}{2}$ cup cooked lamb or sweetbreads, minced fine, with 1 teasp. lemon juice, $\frac{1}{2}$ an egg

1 tbsp. fine bread crumbs, 1 teasp. parsley, 3 drops onion juice, dash each salt, nutmeg, and cayenne. Drop from teaspoon on buttered paper and bake. Drop into the consommé.

88. Consommé with Pimentoes.—Cut pimento in fancy shapes, hearts, and diamonds, and a truffle in thin slices and in clubs and spades, and add to hot consommé to serve for a card party.

89. Consommé with Port Wine and Julienne Vegetables.—Cut celery, carrots, beets, and lettuce in shreds, 1 tbsp. of each, add chives in inch lengths, cook them in butter, then in stock, add to the consommé, with $\frac{1}{4}$ cup of port wine.

90. Consommé Printanier.—Cook 2 tbsps. each of carrots, beets, and turnips (cut in slices, then in fancy shapes), peas, asparagus tips, and shredded string beans, in salted boiling water 20 minutes, drain, and add the consommé.

91. Consommé with Rice Balls.—Cook balls in boiling water, drain, and add the consommé.

92. Consommé with Royales.—Scald $\frac{3}{4}$ cup milk and cream, mixed, with slice of onion, little parsley, and a tiny blade of mace, take from fire and add to 2 egg yolks and 1 white well beaten together, add salt, pepper, and a drop or two of lemon juice, strain into a shallow, buttered pan, set pan in one of hot water on folds of paper, cover with buttered paper, and bake 10 minutes in slow oven; or separate the custard, before baking, into 3 or 4 portions, color each one differently leaving one plain, and poach them in separate pans. When cold cut in fancy shapes and add the consommé. Cooked carrots minced fine and colored red, curry powder dissolved in a little water or cocoanut milk, green peas mashed, ham minced fine, Parmesan or fine dairy cheese grated, spinach cooked, drained, and chopped fine, or tomato or pimento pulp may be added to the custard.

93. Consommé with Sweetbreads.—Cook and press sweetbreads in tiny rounds, sauté them in butter, and add the consommé. Asparagus tips and artichoke fonds cut in slivers may also be added.

94. Consommé with Timbales.—Mix 1 cup of cooked peas or chicken, chestnuts, or sweetbreads with $\frac{1}{2}$ cup stock, cook a

moment, remove from fire, add dash each salt, nutmeg, and cayenne and 2 egg whites beaten stiff. Fill tiny, buttered moulds and bake 10 minutes in a pan of hot water.

95. Consommé with Yellow Tomatoes.—Peel the small plum tomatoes and cut in slices, then in dice, toss in hot butter, drain, and add consommé.

CREAM SOUPS

Method.—Cream soups are cooked vegetables, etc., pressed through a coarse sieve and then blended with cream sauce and served in cups at luncheons or suppers. They may be served at dinner when followed by a light menu. A teaspoonful of salted and whipped cream may be added to each cup or plate when serving. This may be dusted with minced parsley, nuts, or paprika. Serve croutons or crouton sticks. Cover vegetables with salted boiling water and cook until soft enough to press through sieve or colander. Blend 3 cups of this purée with thick Cream Sauce (692), add hot water or stock to make 5 cups of soup, an ample amount for six persons. A small amount of light stock improves the flavor. Vegetables are improved by cooking them slightly in a little butter before boiling them. When raw eggs or soft bread crumbs are used in the following recipes use less flour in the cream sauce. Mix a little cold milk or cream with the eggs, add a little of the hot soup, and mix with the remainder of the soup just before serving.

96. Cream of Almonds.—Cook 1 cup blanched almonds, minced and pounded fine, in half milk and water 10 minutes. Add a little white or chicken stock, blend with cream sauce, and garnish with minced pistachio nuts, shredded almonds, or shredded cocoanut in the whipped cream.

97. Cream of Artichokes.—Parboil 4 canned or fresh artichoke fonds, drain, chop, and boil 15 minutes with a tiny

blade of mace. Blend with cream sauce and garnish with minced hazel nuts mixed with the whipped cream.

98. Cream of Asparagus Soup.—Cut tips from a large bunch of asparagus, boil tips until tender, and drain; boil the bunch until tender, about 15 minutes, in white stock or water with 1 slice onion, 2 cloves, blade of mace, 3 slices carrot, and 1 tbsp. parsley. Press through sieve and blend with cream sauce. Garnish with the tips and whipped cream.

99. Cream of Beans.—Soak 1 cup lima or kidney beans over night, drain, and cook with little onion, parsley, and celery. Blend with cream sauce and garnish with some of the beans cut in slices. A squeeze of lemon juice may be added, or $\frac{1}{2}$ cup tomato sauce.

100. Cream of Beets or Carrots.—Boil 6 small beets or use canned beets and the liquid. Add a little stock, blend with cream sauce, and garnish with diced beets. Or, use boiled carrots and garnish with asparagus tips, green peas, or shredded string beans.

101. Cream of Cauliflower.—Boil a small cauliflower with a blade of mace, blend with cream sauce, and garnish with bits of cauliflower dusted with grated cheese.

102. Cream of Celery.—Simmer slowly 2 cups celery with a sliced onion and 2 sprigs parsley for an hour, season with a dash of nutmeg, blend with cream sauce, and garnish with shredded lettuce, or, add 1 cup tomato pulp or $\frac{1}{4}$ cup pimento pulp and garnish with diced celery. Or, add a little grated cocoanut and dissolved curry.

103. Cream of Chestnuts.—Boil 1 pt. peeled and blanched chestnuts in white stock with a dash of celery salt, nutmeg, and cayenne until tender, blend with cream sauce, and garnish with some of the chestnuts shredded.

104. Cream of Chicken.—Cook $\frac{1}{2}$ cup minced almonds and 1 cup minced chicken in chicken stock 10 minutes. Or use soft bread crumbs and grated yolks of 2 cooked eggs instead of the almonds. Blend with cream sauce and garnish the cream with shredded pistachio nuts or chopped egg white.

105. Cream of Corn.—Cook 1 can, or the grated corn of five ears, with a slice of onion and sprig of parsley 20 minutes, blend with cream sauce and garnish with minced chervil, green peppers, or tomato dice. Or, add 1 tbsp. of pimento pulp to the whipped cream. An egg yolk mixed with $\frac{1}{2}$ cup cream improves this soup.

106. Cream of Cucumber.—Peel 3 medium-sized cucumbers, saving half of one for garnish. Slice and cover the remainder with cold water, heat slowly, and when boiling drain and rinse in cold water. Drain it again and sauté in 1 tbsp. butter with $\frac{1}{2}$ small onion and 1 tbsp. minced parsley. Add 2 cups white stock and simmer 1 hour. Press through colander and blend with cream sauce and garnish with diced cucumber mixed with the whipped cream and dust well with paprika.

107. Cream of Green Peas, St. Germain.—Drain 1 can of peas or use 2 cups fresh peas, add slice onion, sprig parsley and mint, $\frac{1}{8}$ bay leaf, 1 teasp. sugar, $\frac{1}{2}$ teasp. salt, and cook 20 minutes in 2 cups water. Blend with cream sauce and garnish with whole peas. A little pimento or tomato may be added to the whipped cream.

108. Cream of Lettuce or Sorrel.—Cook 2 bunches lettuce or 1 of sorrel with a tbsp. butter, $\frac{1}{2}$ teasp. sugar, and 1 teasp. tarragon vinegar, cover with white or chicken stock, and blend with cream sauce. Add 2 yolks and garnish with diced carrot.

109. Cream of Mushrooms.—Cook $\frac{1}{2}$ lb. fresh mushrooms in a little butter 2 minutes, save a few for garnish, cover the remainder with water or stock, add blade mace, 1 tbsp. mushroom catsup, if at hand, boil until tender, and press through coarse sieve. Blend with cream sauce and garnish with the diced mushrooms. Two tbsps. sauterne may be added to the soup just before serving. Dried mushrooms may be used for the soup, but there should be a few fresh ones for garnish. Soak 3 tbsps. of the dried mushrooms in stock or water an hour, then add stock, and strain through fine sieve. Two egg yolks mixed with cream may be added to the soup to enrich it.

110. Cream of Onion or Soubise.—Cook 5 sliced onions in butter, then in water, when tender press through colander,

blend with cream sauce, add 1 egg mixed with $\frac{1}{2}$ cup cream, and garnish with grated cheese or Parmesan.

111. Cream of Oysters.—Dip 1 qt. of oysters with a fork one by one in 2 cups of cold water, add oyster liquor to the water, heat, and strain it through cheese-cloth. Add oysters to water and $\frac{1}{4}$ cup fine cracker crumbs, 2 tbsps. butter, 3 drops Tabasco sauce, 1 tbsp. minced celery, little salt, and pepper. Cook until edges curl, add 2 cups rich milk and 1 tbsp. Worcestershire or any good table sauce. If desired 1 yolk with $\frac{1}{2}$ cup cream may be added.

112. Cream of Peanut.—Cook 2 cups roasted peanuts, minced fine, in water and stock, with 1 slice onion, 1 tbsp. parsley, and bit of bay leaf. Blend with cream sauce and garnish with minced parsley or with minced peanuts. Or use 3 tbsps. peanut butter instead of the nuts.

113. Cream of Potato.—Boil 5 small potatoes in water with $\frac{1}{2}$ an onion sliced, 4 stalks of celery diced, and a blade of mace. Blend with cream sauce, add 2 tbsps. sherry, and garnish with parsley, or add $\frac{1}{2}$ cup tomato pulp instead of the sherry.

114. Cream of Spinach.—Boil 1 qt. spinach, uncovered, in a very little water with 2 cups stock, bay leaf, slice of onion, and blade of mace. Press through sieve, blend with cream sauce, color green with coloring paste or liquid, and garnish with green peas. A cup of sorrel may be cooked with the spinach to add flavor.

115. Cream of Succotash.—Cook 1 can succotash with a tiny piece of salt pork and a little tomato. Blend with cream sauce and garnish with pimento or paprika or green pepper in the cream.

116. Cream of Tomato.—Cook $\frac{1}{2}$ can tomatoes with 2 slices onion, $\frac{1}{2}$ bay leaf, blade mace, 2 cloves, 2 sprigs parsley, 1 teasp. sugar, $\frac{1}{2}$ teasp. salt, and 2 drops Tabasco sauce. Before adding cream sauce add $\frac{1}{4}$ teasp. soda dissolved in a little water. A little grated cocoanut and $\frac{1}{2}$ teasp. curry or 1 cup minced celery may be added to change flavor. Add 1 tbsp. butter.

117. Cream of Water-Cress.—Cook 2 bunches water-cress in stock, blend with cream sauce, and garnish with minced cress. Lettuce or spinach may be added to the cress.

118. Cream of Vegetables.—Cook 1 cup each potato and celery, 1 tart apple, and $\frac{1}{4}$ cup each carrots, onions, tomatoes, turnips, and beets, all diced, in water. Blend with cream sauce and garnish with minced parsley, also rice and curry.

PURÉES

Method.—Purées are slightly thicker than cream soups and are not mixed with a cream sauce. They are made of vegetables cooked in stock or water. They may be served at luncheons and very light dinners. Serve croutons with all purées. Simmer vegetables, etc., in 3 pts. of beef, chicken, or white stock or water, with the seasonings, until tender. Press through coarse sieve, add garnishings, and serve. Whipped cream is not often used as a garnish unless it be for luncheon. If more thickening be necessary, add boiled rice, potato, barley, sago, or tapioca, or soft bread crumbs or a roux of butter and flour. Just before serving add a tbsp. butter. A roux is butter and flour cooked together.

119. Barley and Tomato Purée.—Simmer 2 tbsps. barley in stock, add 4 tbsps. tomato pulp and 2 of shredded celery cooked in a little butter. Or, use apples instead of celery and add 1 teasp. dissolved curry.

120. Bean or Black-Bean Purée.—Soak 2 cups dried beans or lentils, or black beans, 2 hours, drain, cover with cold water, and soak over night, or use lima or green beans, cook in water until soft with $\frac{1}{2}$ an onion, 4 stalks celery, a bit of sweet red pepper, salt, and pepper and a small piece of salt pork, and press through sieve. If black beans, use ham instead of pork, and add 4 cloves to onion, and when serving add 6 Egg Balls (160) or 1 hard-boiled egg cut in small pieces, 1 teasp. Worcestershire, and 1 tbsp. sherry, or 2 of port wine, and thin slices of lemon. To a white bean soup add $\frac{1}{2}$ cup tomatoes or a little lemon juice and croutons. To green beans add green coloring paste and lemon slices. To red kidney beans add $\frac{1}{2}$ cup claret, 1 cup

boiled rice, and 1 tbsp. butter. To lentils add tiny sausages boiled 5 minutes and cut in thin slices.

121. Carrot Purée.—Scrape and cut 4 large carrots in slices, cook in butter, add stock, 1 teasp. sugar, dash nutmeg, and sprig parsley. When soft serve with croutons. Or, dice carrots and cook with diced onion in the butter, add stock and seasonings and a little boiled rice. Garnish with pearl onions and cooked pearl tapioca. Pearl onions are about the size of a small pea and may be bought in bottles.

122. Celery Purée.—Cook 2 cups of diced celery in butter, then in white stock, thicken with mashed potato, and serve with croutons.

123. Chestnut Purée.—Boil 1 pt. blanched chestnuts in water with onion, parsley, and celery, add plenty of paprika, and serve garnished with 1 tbsp. of minced olives.

124. Chicken Purée.—Cook 2 cups minced chicken with $\frac{1}{2}$ cup minced almonds in chicken stock, press through coarse sieve, thicken with soft bread crumbs, and garnish with green peas or shredded pistachio nuts mixed with whipped cream. Or omit almonds and bread and add boiled rice and 1 yolk mixed with cream, and garnish with minced sorrel in whipped cream.

125. Chicken Liver Purée.—Add 1 cup of minced chicken livers cooked in chicken stock to Brown Sauce, add paprika, and 2 tbsps. Madeira wine.

126. Chicken and Tomato Purée.—To 3 cups chicken stock or gravy from fricasseed chicken add 1 cup tomato sauce.

127. Green Pea Purée.—Cook 2 cups green peas with 1 stalk of leek, shredded, a few lettuce leaves or sprigs of chervil, in butter, add water, $\frac{1}{2}$ teasp. salt, same of sugar, and when serving garnish with minced chervil or parsley; or with shredded lettuce and mint. This may be improved by adding 1 yolk mixed with a little cream.

128. Mongole American Purée.—Add to Split Pea Purée (133) 1 cup tomato pulp and vegetables, shredded julienne style, and 1 cup minced sorrel if at hand.

129. Mushroom Purée.—Cook $\frac{1}{2}$ lb. diced fresh mushrooms in butter, then in stock with salt, pepper, and dash nutmeg, thicken with 1 yolk mixed with $\frac{1}{2}$ cup cream, and garnish with slices of the cooked mushroom.

130. Pimento Purée.—Rub half of a ten-cent can of pimentos through colander, add 3 cups white or chicken stock and 1 cup boiled rice softened with milk, add salt and 1 tbsp. each minced onion and celery and 2 yolks mixed with $\frac{1}{2}$ cup cream.

131. Potato Purée, Julienne.—Cook 4 potatoes in white stock, season with salt, pepper, and minced parsley, and when serving garnish with all kinds of vegetables cut in match-like shreds cooked in butter.

132. Sorrel Purée.—Cook 1 cup minced sorrel in butter, add white stock, blade mace, salt, and pepper, $\frac{1}{2}$ teasp. each sugar and white-wine vinegar, and when done add 2 yolks mixed with $\frac{1}{2}$ cup cream; or, use but 1 yolk and add 2 tbsps. cooked vermicelli, sago, tapioca, or oatmeal.

133. Split Pea Purée.—Soak $1\frac{1}{2}$ cups split peas over night, cook in same water with a bit of ham bone, small piece of red pepper, and a small onion. Press through sieve and garnish with sliced lemon.

134. Tomato Purée.—Cook 1 can tomatoes in water or beef stock with slice of onion, sprig parsley, stalk celery, 3 peppercorns, 2 cloves, blade mace, 1 teasp. sugar, and $\frac{1}{2}$ teasp. salt. Garnish with minced green pepper. A little grated horseradish may be added if at hand.

135. Turkey Purée.—Cover turkey bones with cold water, add 1 carrot, 3 stalks celery, 1 tbsp. parsley, salt, and pepper, and simmer 4 hours. Add a little of the turkey, minced, and thicken with tomato pulp and boiled rice.

136. Vienna Purée (Potage Mongole).—This is a specialty of one of the hotels in Vienna and is most delicious. Cook 2 cups green peas with a tiny piece of ham in beef stock. When nearly soft add $\frac{1}{2}$ cup each, tomato sauce and minced sorrel. Press through sieve and add 1 cup julienne vegetables cooked in butter. A julienne is a mixture of carrots, celery, leeks, potatoes, and string beans all cut in match-like shreds.

BISQUES

Method.—Bisques are made of shell-fish minced and cooked in 1 qt. of salted water $\frac{1}{2}$ an hour (oysters and clams only 5 minutes), with the seasonings and combined with the following sauce. Cook 1 tbsp. butter with 1 of flour, add 1 cup fish stock, milk, or cream, and thicken with bread or cracker crumbs, or boiled rice, and press through colander.

137. Clam and Oyster Bisque.—Cook 1 pt. each clams and oysters, minced fine, with 1 slice onion, $\frac{1}{2}$ bay leaf, $\frac{1}{2}$ teasp. salt, 2 drops Tabasco sauce, and 1 tbsp. Worcestershire, 5 minutes, add to sauce made with milk, and garnish with Noodle Croutons (161). A cup of tomato pulp may be added for variety.

138. Crab Bisque.—Mince meat of 6 large crabs, cook a moment in butter, add water or white stock, slice onion, parsley, 2 cloves, tiny piece mace, little salt and cayenne, and simmer $\frac{1}{2}$ an hour. Blend with sauce made with water and the crab shells, add $\frac{1}{4}$ cup white wine and garnish with boiled rice, shrimps, or okra.

139. Lobster Bisque.—Remove meat from 1 medium-sized lobster and pound it fine with the coral, add lobster broth and $\frac{1}{2}$ cup white wine, 1 teasp. anchovy paste, little salt, and paprika. Blend with sauce made of cream and when serving add a dash of nutmeg. Or, omit anchovy and white wine and add 2 tbsps. Madeira wine and 1 tomato cut in dice, or add boiled rice mixed with 1 teasp. curry and omit all wine. The broth is made by cooking the shells in water 1 hour. When using lobster for other purposes the broth from the shells will make a good soup. Garnish with whipped cream and lobster dice.

140. Oyster Bisque.—Mince 1 pt. oysters, add the liquor and water, 1 cup minced celery, little salt, cayenne, mace, bay leaf, and Worcestershire, and blend with sauce made with cream. Or, omit celery and use minced chicken and use chicken stock instead of water. Add 1 yolk mixed with cream.

141. Oyster Gumbo Bisque.—Make as above, using 1 cup each of okra and tomatoes instead of celery or chicken.

142. Shrimp Bisque.—Cook 1 pt. minced shrimps in a little butter with $\frac{1}{2}$ cup soft bread crumbs and 1 slice onion, add $\frac{1}{2}$ cup boiled rice and 1 qt. water, add 1 anchovy freed from bones and skin, cook a moment, press through colander, and blend with sauce made with water. Add 1 tbsp. butter and 2 of sherry and serve.

CHOWDERS

Chowders are thick, rich soups, unstrained and usually served in small soup plates or shallow bowls.

143. Clam Chowder.—Sauté 4 slices salt-pork dice in a hot spider until crisp, take out and cook in the fat 1 sliced onion until quite yellow, drain from the fat, and with the pork press through colander into kettle. Add 2 potatoes diced, 1 cup tomatoes, 1 tbsp. tomato catsup, and 3 pts. water. Cook until potatoes are tender and add 2 doz. chopped clams which have been well scrubbed and cooked in a very little water until shells open, add the strained liquor, $\frac{1}{2}$ teasp. Tabasco, $\frac{1}{2}$ teasp. salt, 3 large milk crackers rolled rather fine, and 1 slice toast cut in dice. When boiling add $\frac{1}{2}$ lemon sliced in thin quarters and serve at once. If a creamy chowder is preferred add 1 cup rich milk.

144. Corn Chowder.—Sauté pork and onion as above, add 1 cup parboiled potato dice, $\frac{1}{2}$ teasp. salt, 2 drops Tabasco, and 3 cups boiling water. When potatoes are tender add 2 cups green corn cut from cob and chopped fine, 4 crackers rolled fine, 2 cups milk, and 2 tbsps. butter.

145. Fish Chowder.—Cook 3 slices salt-pork dice in spider, take out, add 1 small onion sliced, and cook until soft and brown. Press pork and onion through colander into kettle, add 1 cup potato dice, 1 cup tomato dice, and $1\frac{1}{2}$ lbs. fresh cod or halibut cut in small pieces, lay these in layers, add 1 qt. hot water, a blade of mace, and 1 tbsp. Worcestershire sauce. Cook until potatoes and fish are done, add 1 pt. milk, salt, and cayenne and 2 tbsps. butter.

UNCLASSIFIED SOUPS

These are neither thick nor clear, therefore cannot be classed with consommés, creams, or purées. They are all rich, however, and should be served at luncheons, or dinners when the menu is short and light.

146. Beet-Root Soup (Russian Bortsch).—To 1 qt. beef stock add juice squeezed from a roasted duck or duck carcass, saving a small portion of the breast, 1 cup raw beet juice or juice of canned beets, a dash each cinnamon and nutmeg, $\frac{1}{4}$ cup claret, 1 tbsp. lemon juice, and 1 teasp. brown sugar. Cook until slightly reduced and as thick as cream, add salt and paprika, and strain through colander. Add 1 cup julienne vegetables cooked in butter, then in a little water, small pieces of beef from stock, and the duck cut in slivers. Serve and pass hot cream in a gravy boat to be taken by those who like this peculiarly Russian combination.

147. Chicken Gumbo.—Sauté 2 tbsps. bacon or ham dice with $\frac{1}{2}$ sliced onion, add 3 pts. hot water or chicken stock, 1 cup tomatoes, $\frac{1}{2}$ can or 1 cup cooked okra cut in rings, $\frac{1}{2}$ teasp. salt, 3 peppercorns, 1 bay leaf, and $\frac{1}{2}$ teasp. curry dissolved in a little stock. Simmer 1 hour, add $\frac{1}{2}$ cup green corn, cook 10 minutes, add 1 tbsp. of southern sassafras or gumbo filé powder, which may be bought in bottles, and 1 cup chicken meat pounded to a paste. Add rice balls and serve.

148. Green Turtle.—Cook 1 can green turtle, without the fat, in 1 qt. of stock, with 6 peppercorns, 6 cloves, blade mace, and $\frac{1}{2}$ teasp. each summer savory and thyme, 1 hour. Brown 2 tbsps. butter with 1 sliced onion, add 2 tbsps. flour and 1 cup hot stock, strain, and blend with the turtle mixture. Add the fat cut in dice, 2 tbsps. sherry, 1 sliced lemon, and egg balls. Canned turtle is more easily prepared than the fresh turtle and much less in quantity is needed.

149. Mock Turtle.—Cook a calf's head in water until the bones are free from the meat, about $\frac{1}{2}$ hour. Add to meat $\frac{1}{2}$ lb. calf's liver, 1 teasp. vinegar, and hot water to make 4 qts.

Simmer 2 hours, remove meat, and cut it in small pieces, add bones to kettle with 1 tbsp. each onion, carrot, turnip, and celery, 1 bay leaf, 6 whole peppers, 3 whole allspice, 1 tbsp. parsley, and an inch-stick of cinnamon. Simmer 2 hours, strain, and cool. Remove fat, and add 1 tbsp. butter and 1 of flour cooked until brown, the meat, 1 tbsp. boiled-ham dice, and 3 tbsps. Madeira wine.

150. Mulligatawney.—Cook in 2 tbsps. butter, $\frac{1}{2}$ small onion, $\frac{1}{2}$ carrot, stalk celery, all cut in strips, $\frac{1}{2}$ cup cooked chicken dice, 1 tbsp. lean ham dice, $\frac{1}{2}$ tart apple diced, $\frac{1}{2}$ cup tomato diced, 1 teasp. curry, 1 teasp. salt, 3 cloves, 1 tbsp. boiled rice, 2 drops Tabasco, and 3 pts. chicken stock. Simmer $\frac{1}{2}$ hour and serve with sliced lemon.

151. Ox-Tail Soup.—Cut an ox-tail at the joints and sauté with 1 slice salt pork or bacon and 1 sliced onion, add 2 qts. water, and simmer 4 hours. Add 1 carrot, 2 stalks celery, 1 tbsp. parsley, 2 cloves, 1 teasp. salt, $\frac{1}{2}$ teasp. paprika, and cook another hour. Strain, cool, remove fat, reheat, add meat cut in small pieces, and 1 tbsp. butter cooked with 1 tbsp. flour until brown, to which add 1 cup of the soup. Add 3 tbsps. Madeira and serve.

152. Terrapin Soup.—Simmer 1-pt. can terrapin or 1 pt. terrapin meat in 1 qt. white or chicken stock $\frac{1}{2}$ hour, add $\frac{1}{2}$ teasp. salt, blade mace, and dash cayenne. Cook 2 tbsps. butter, 1 of arrow-root, 2 hard-boiled egg yolks mashed, and 1 cup hot cream. When ready to serve add to the soup, with 3 tbsps. Madeira and 6 Egg Balls (160).

COLD SOUPS

Iced bouillons and consommés as well as cold fruit soups are often served at luncheons and suppers when the weather is very hot. They are always served in bouillon or sherbet cups and most daintily taken with a small spoon. The stock soups should be slightly jellied and ice-cold. The jelly should be broken slightly with a fork when filling cups. The fruit soups may be served in cups also and should be very cold.

153. Iced Bouillon or Consommé.—Add to 1 qt. of clear bouillon or consommé 1 tbsp. granulated gelatine softened in cold water, unless the stock be sufficiently jellied. This may be flavored with Marsala, Madeira, or port wine and 1 minced truffle may be added, or a little diced ham and clear tomato juice may be used as a flavor. Add paprika or cayenne, as it should be quite sharp and a few drops of tarragon vinegar improves it.

154. Clam and Chicken Bouillon, Iced.—This should be frozen until nearly a frappé. Cover a dozen clams, which have been well washed, with $\frac{1}{2}$ cup cold water and boil until the shells open. Take clams from shells, chop them, and add to the liquor, and add same amount of chicken bouillon. Season highly without cooking, strain through double cheese-cloth, and pack in a freezer and turn until half-frozen.

155. Fruit Soup.—Cook 2 cups fruit—cherries, red raspberries, pineapple, or plums—in 1 qt. water, with sugar to taste, grated lemon rind, small stick cinnamon, and dash salt, until fruit is soft. Press through sieve and when cold add $\frac{1}{4}$ cup white wine, claret, or sherry and serve ice-cold in small cups or sherbet glasses. If a slightly thick soup is preferred, add while cooking 1 tbsp. arrow-root, sago, or tapioca softened in cold water. Garnish with pineapple cubes and cherries.

GARNISHINGS FOR SOUPS

156. Cheese Balls.—Cook 4 tbsps. butter with $\frac{1}{2}$ cup water, $\frac{1}{4}$ teasp. salt, dash cayenne, and $\frac{3}{4}$ cup flour until mixture cleaves from side of pan, take from fire, add 3 small eggs, one at a time, cover, and when cool add 2 tbsps. grated cheese. Drop from teaspoon on greased tin and bake, or fry in deep fat.

157. Cheese Fritter Beans.—Cook 1 teasp. each butter and lard with 5 tbsps. milk until boiling, take from fire, add $\frac{1}{2}$ cup flour, $\frac{1}{4}$ teasp. salt, 2 beaten eggs, and 5 tbsps. grated cheese. When cool drop tiny bits into hot fat.

158. Croutons.—Cut white bread spread with butter, in half-inch slices and then in cubes, and brown in the oven.

159. Croutons Royal.—Mash 2 hard-boiled yolks smooth with 1 raw yolk, 1 tbsp. butter, $\frac{1}{4}$ teasp. salt, and dash cayenne. Add flour to roll, roll thin, cut in $\frac{1}{2}$ -inch squares, roll into balls, and poach in hot water or sauté in butter.

160. Egg Balls.—Mash 2 hard-cooked yolks with 1 raw yolk, 1 tbsp. melted butter, little salt, cayenne, and nutmeg. Add flour to roll on floured board, cut in dice, roll in balls, and poach in boiling water or in soup.

161. Noodle Croutons.—Make Noodle Paste (676), cut into tiny squares, bake, boil, or sauté them in butter.

162. Rice Balls.—Mix 1 cup boiled rice with 1 slightly beaten egg, 1 tbsp. flour, little salt, and dash cayenne. A little minced green or red pepper, ham, or tongue may be added. Add flour to roll on board, about $\frac{1}{2}$ inch thick, cut in squares, and roll in balls and poach in boiling water, or roll in crumbs and drop in deep fat.

FISH AND FISH ENTRÉES

Whole cooked fish, fillets, or entrées are served at dinner while, with the exception of small brook trout or smelts, whole fish are not suitable for luncheon or supper.

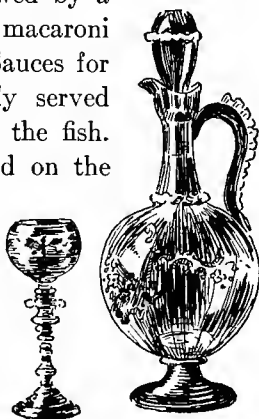
If fish be served from the butler's pantry, take each hot plate containing the portion in the right hand, remove the cold service-plate or soup-plate with the left hand from the left side of the guest, and place the hot plate from the right. Serve cucumbers, cress, or tomatoes in French Dressing, and, possibly, potatoes, or,

when not followed by a heavy course, macaroni with cheese. Sauces for fish are usually served or poured over the fish. If fish be served on the



table, the fish-platter must first be removed, then the plates used for the course at each cover. Sauterne or Rhine wine may be served, filling glasses only three-quarters full.

163. Court Bouillon.—To 2 qts. water add $\frac{1}{2}$ sliced onion, 2 cloves, 3



sprigs parsley, 3 peppercorns, 3 whole peppers, $\frac{1}{2}$ bay leaf, blade of mace, $\frac{1}{2}$ teasp. paprika, $\frac{1}{4}$ teasp. celery salt, 1 teasp. salt, and $\frac{1}{4}$ cup white wine or weak tarragon vinegar. Boil fish in this, strain, and put aside to use again.

164. Stuffing for Baked Fish.—Mix 1 cup bread crumbs, 3 tbsps. melted butter, 1 teasp. minced parsley, 1 of minced onion, 1 of Worcestershire, 1 teasp. each capers, gherkins, and olives chopped fine, 1 teasp. tomato catsup, and 1 of lemon juice or vinegar. Add enough water to make it soft enough to stuff.

FISH COOKED WHOLE

165. Fish Baked.—Clean fish without removing head or tail, stuff with Stuffing, stand it upright on a tin sheet in a pan upon a few slices of salt pork or bacon, remove eyes and fins, wrap head and tail in wax paper to prevent burning, gash it across top, and insert slices of pork or bacon, dust with salt, pepper, and flour, sprinkle with bread crumbs, and bake 15 minutes to the pound; or put it in a paper bag, laying it on the pork in the bag, without the tin, and cook 10 minutes to the pound. If cooked in pan baste often, adding a little hot water at first. It requires no basting in the bag. When done, strain liquid and add to 1 tbsp. butter and 1 of flour, cooked together, adding enough hot water to make $1\frac{1}{4}$ cups of sauce. Season with salt, pepper, 1 teasp. Worcestershire, and same of lemon juice. Serve in a boat.

166. Fish Boiled.—Wrap fish in wet cheese-cloth, place it on a rack in kettle of boiling water seasoned with 1 tbsp. salt and 2 of vinegar or lemon juice, or boil fish in Court Bouillon (163), which gives a better flavor. Boil 1 minute, reduce heat, and simmer slowly 10 minutes for each pound. Drain, remove skin, and place in hot oven a moment to dry. Salmon should be boiled more quickly to preserve its color.

167. Fish Broiled.—Remove head and tail from large fish, leave small fish whole, split, clean, and spread large fish, place on greased broiler if to be broiled over coals, and on a greased tin sheet if broiled under gas, lap under thin edges, brush flesh side with melted butter, dust with pepper and salt, and sprinkle with lemon juice and place close to fire for 5 minutes, then re-

duce heat and finish cooking. Very thick fish will take 30 minutes, thinner fish 20 minutes. Split small fish, dust inside with salt and pepper, close again, dip in melted butter seasoned with salt, pepper, and lemon juice, and broil 2 minutes on each side, then reduce heat and finish broiling on both sides.

168. Black Bass Broiled.—Prepare as above, sprinkle with bread crumbs before broiling, and when done spread with creamed butter mixed with minced parsley, chives, and lemon juice. Garnish with strips of pimento sautéed a moment in butter. If broiled over coals, lay thin slices of salt pork on broiler, under skin side of fish, and turn often.

169. Bluefish Baked or Broiled.—Follow recipes (165 or 167), if fish is long form it in a letter S by tying string around head, draw through body, and tie to tail in opposite direction. Bake 40 minutes and serve with hot Anchovy Sauce (696), or broil, and cover with the following sauce. Cook 1 peeled and sliced apple and 2 tbsps. butter until soft, add 1 tbsp. lemon juice, salt, and cayenne. Press through colander, add $\frac{1}{2}$ green pepper and 1 tbsp. parsley minced and cooked in butter. Garnish with slices of lemon covered with minced parsley. Hollandaise Sauce may also be served.

170. Brook Trout Baked.—Mix 2 tbsps. soft bread crumbs with 3 of minced mushrooms, 1 of parsley, and 1 truffle, add little salt and cayenne, and stuff well-cleaned trout. Dot with butter and bake in oven or paper bag 20 to 30 minutes. Spread with Maître d'Hôtel Sauce (763).

171. Brook Trout Broiled.—Split trout and remove backbone if possible, lay in a thin slice of bacon, dust with pepper, and fold together. Dip in melted butter and broil. Spread with butter and garnish with fried parsley and lemon slices.

172. Brook Trout Sautéed.—Roll small trout in cornmeal mixed with flour, salt, and pepper, and sauté them in 1 tbsp. salt-pork fat, adding more fat when required. When nearly done add 1 tbsp. butter. They should be brown and crisp and but few should be cooked at a time. Keep hot on paper in oven.

173. Butterfish or any small Pan Fish Sautéed.—Cook as for Brook Trout, using a little more pork fat and cover for 5 minutes while cooking, then remove cover and finish cooking.

174. Frogs' Legs Broiled.—Marinate $1\frac{1}{2}$ lbs. frogs' legs, drain, broil 5 minutes on each side, dot with butter, and sprinkle with minced parsley, dash nutmeg, and lemon juice, or parboil the frogs, dip in melted butter or bacon fat, dust with flour, and broil. Serve with Black Butter Sauce (701).

175. Frogs' Legs Fried or Sautéd.—Dry legs, roll in flour, shake free from extra flour, dip in beaten egg mixed with a little milk, pepper and salt, roll in very fine cracker crumbs, and fry in deep fat. Or roll in cornmeal mixed with flour, pepper and salt, and lay them in hot spider, with 1 tbsp. salt-pork fat, close together, and cook until brown on both sides. Add a little butter as fat is absorbed. Serve sprinkled with Braïse (789).

176. Frogs' Legs Stewed, à la Poulette.—Cook 2 lbs. frogs' legs in 1 tbsp. butter, turning quickly, add $\frac{1}{2}$ cup white wine or lemon juice and water, $\frac{1}{2}$ cup water, $\frac{1}{2}$ teasp. salt, and dash cayenne and nutmeg. Simmer 15 minutes, add 1 cup white stock, and cook until tender, drain, place on hot dish, add sauce, and serve at once. SAUCE.—Cook 1 tbsp. butter and 1 of flour, add $1\frac{1}{2}$ cups of the liquor in which they are cooked and when boiling add 1 tbsp. minced parsley and 2 yolks mixed with $\frac{1}{4}$ cup cream. Serve in ramekin dishes or put in a baking dish, cover with buttered crumbs, and place in oven until crumbs are slightly brown.

177. Pompano Broiled.—This is a Florida dish, most difficult to obtain far away from the South, but is the most delicious of all fish. Split the fish, brush well with oil or melted butter, salt, pepper, and cayenne, broil 10 minutes, cover with crumbs, and finish broiling. Serve with hot Cucumber Sauce (706). Or, to sauté them, split them in halves, dust with salt, pepper, and dash nutmeg, roll in flour mixed with a very little cornmeal, and sauté in butter. Serve with a spoonful of Cold Cucumber Sauce (760) on each piece. These may also be cooked on a plank like shad.

178. Red Snapper Boiled.—As red snapper is a very large fish, it is not often served to a small family unless part of it can be purchased. Cook in 1 tbsp. butter, 1 tbsp. each minced onion, parsley, and celery, add $\frac{1}{2}$ bay leaf, 2 peppercorns, and 2 qts. hot water. Add fish in cloth, 1 teasp. salt, and 1 tbsp. lemon juice, and simmer $\frac{1}{2}$ hour. Serve with the following

sauce: Mash 2 boiled yolks with 1 raw one, 2 tbsps. soft butter, 1 teasp. mustard, 2 small gherkins, 1 tbsp. each lemon juice, tarragon vinegar, and white wine. Cook a moment, add 1 cup of the strained liquor in which the fish was boiled, and $\frac{1}{2}$ cup cream.

179. Salmon Suprême Boiled.—Form a whole salmon in letter S with string tied through body from head to tail, tie in cloth, and boil in Court Bouillon (163) $\frac{1}{2}$ hour, drain, remove string and skin, garnish with capers and powdered egg yolks and whites cut in fancy shapes, and serve with lobster, shrimp, or Ravigate Sauce (742) hot, in a boat, or serve cold with Mayonnaise Jelly or Tartare Sauce.

180. Shad Broiled.—Follow recipe for Fish Broiled. Serve with lemon and parsley.

181. Shad or Whitefish Planked.—Have plank very hot, brush it with oil, tack the split fish upon it, head and tail removed, skin side down. Lap under the thin side to make the fish of an even thickness. Dust with salt and pepper, brush with butter mixed with a little juice and grated rind of lemon, and cook 20 minutes under gas or on top grate of oven. Pipe hot mashed potato around edge, brush with beaten yolk diluted with milk, return to oven, and cook until potatoes are slightly colored. Add cooked mushrooms, tiny button onions, and other vegetables cut in dice or shreds as a garnish. Keep garnish around edge near potatoes. A very attractive garnish is the roe, creamed and put in small, scooped-out baked tomatoes, green or red peppers, or mushroom caps.

182. Shad Roe Baked.—(In paper bag or casserole.) Boil roe in salted, acidulated water 5 minutes, drain, and cover with cold water 5 minutes, drain, and wipe dry. Brush with melted butter, dust with salt and pepper and paprika, put in bag, pour over $\frac{1}{2}$ cup stock and $\frac{1}{4}$ cup best sherry, or water, and bake 20 minutes. Add to sauce from bag 2 or 3 yolks mixed with 1 cup cream and strain over roe. Or, pour over thin Tomato Sauce.

183. Shad Roe Broiled.—Boil roe in salted, acidulated water 5 minutes, drain, dip in 2 tbsps. melted butter or oil mixed with salt and paprika, and broil 10 minutes. Serve with broiled bacon and spread roe with Maître d'Hôtel Sauce (763). Or

cut roe in slices, put on skewers alternately with bacon, and broil. Serve with a Newburg sauce made with Madeira instead of sherry.

184. Shad Roe Sautéd.—Parboil 1 minute, plunge into cold water, drain, and dry. Sauté in butter or pork fat until quite brown, cover until nearly done, place on hot dish, add 1 cup thin cream to pan, and when hot strain over roe. Garnish with water-cress, or omit cream and serve with Cucumber Sauce (760), to which add 1 tbsp. horseradish.

185. Smelts Baked.—Split fish and spread flat, remove bones, cover with parboiled and minced oysters, dust with toast crumbs, salt, and pepper, a dash nutmeg, and dot with butter. Roll and fasten with wooden skewers, place in paper bag or in a pan, cover with minced parsley and onion, dot with butter, and bake 20 or 30 minutes.

186. Smelts Fried.—Split, remove backbone and tails from 12 fish, dust with salt and pepper, roll toward head, fasten with wooden skewers, or leave backbone and fasten heads and tails together in rings, dip in egg mixed with cream, crumb, and fry in deep fat and serve with Tartare Sauce.

187. Smelts Sautéd.—Roll in flour mixed with a very little cornmeal, salt and pepper, shake well, and sauté in a very little butter or pork fat. When brown on both sides serve on thin strips of toast with Tartare Sauce and slices of lemon.

188. Smelts Sautéd—Boston Style.—Cut sides of smelts in gashes, marinate them in lemon juice, salt and pepper, drain, roll in cream, dust with flour, and sauté in butter. Place on hot platter, add 2 tbsps. flour to pan, then 1 cup white stock or water, 1 teasp. lemon juice and 1 tbsp. anchovy paste. Pour around smelts and garnish them with minced parsley and bits of butter.

189. Sole Poached à la Marguery.—Split fish and lay it in a well-buttered pan, barely cover with fish or mushroom stock, cover, and place in oven. Baste often until cooked. Place fish on warm dish, reduce liquid, add Velouté Wine Sauce (756) made with white wine and pour over fish, garnish with cooked mussels, shrimps, and small mushrooms. As we have no sole in this country, use flounders or pompano.

190. Sole au Vin Blanc.—Split fish and cut through backbone, cover with 1 tbsp. lemon juice in $\frac{1}{2}$ cup hot water, dust with salt and pepper, and bake, covered with buttered paper, 10 minutes. Cook 1 tbsp. butter and 1 of flour, add 1 teasp. parsley, $\frac{1}{2}$ teasp. minced onion, $\frac{1}{2}$ teasp. salt, dash cayenne, blade mace, and 1 cup white wine. Pour over fish and bake 20 minutes. Take up fish, strain sauce, and pour over, and serve at once.

191. Spanish Mackerel, Broiled.—Keep fish on ice a few hours before it is required. Lay the fish, split, on a well-greased tin on a few thin slices of salt pork, brush with egg beaten with a little cold water, sprinkle with a few drops of lemon juice, and broil 20 minutes. Dot with plenty of butter and serve with water-cress, parsley, and lemon slices.

192. Whitebait Fried.—Have the little fish very cold, clean and dry. Fry but few at a time. Lay them on a cloth, dust with flour, and put them in a basket, shake slightly, and plunge in hot fat for 1 minute, turn into another basket, drain, and keep hot while cooking another lot. When all are cooked in this way, repeat the process, keeping them in the hot fat until brown. Drain and dust with salt and paprika, and serve with lemon slices covered with minced parsley.

FISH ENTRÉES OF UNCOOKED FISH

193. Fish Fillets Baked.—METHOD.—Cut fish with knife wet in cold water into small fillets. Sauté them in butter 5 minutes, press between two plates until cold. Put them in a pan with $\frac{1}{4}$ cup each hot water and white wine, or 2 tbsps. lemon juice, dust with salt and pepper, dot with butter, and bake 20 minutes. Serve with Cucumber Sauce (706).

194. Fish Fillets Baked in a Paper Bag.—Cut fillets as above, roll in flour mixed with salt and pepper, place a small piece of butter on each, and slip in a paper bag. Place on rack in pan and in hot oven, after 5 minutes reduce heat and bake 15 minutes. Pour liquor in bag over fillets and serve with Hollandaise Sauce (722).

195. Fish Fillets Baked with Anchovy.—Place fillets in buttered pan, dust with salt and pepper, and sprinkle with lemon juice. Cover with buttered paper and bake 15 minutes. Cover with Anchovy Sauce (696), then dust lightly with Parmesan, and put under gas-stove blaze or in hot oven until cheese is melted. Serve on platter with ovals of fried bread dipped in Meat Essence (69) until glazed and dusted with Parmesan cheese.

196. Fish Fillets Fried.—Dust fillets with salt and pepper and roll in flour, then in egg and crumbs, and fry in deep fat. Drain on soft paper and serve with Tartare Sauce or Hollandaise Sauce. Or fry the fillets the Jewish way, which is delicious. Roll them in flour seasoned with salt and pepper, then in slightly beaten egg, and fry in the hot fat until brown. Serve with Tomato Tartare Sauce (771).

197. Fish Fillets Sautéd.—Dust fish with salt, pepper and roll in flour mixed with cornmeal, and cook in 1 tbsp. hot salt-pork fat in a sauté pan, turning often until brown. A tbsp. of butter may be added when partly cooked. If a thick coating is preferred, they may also be rolled in fine crumbs. Or when fish is light-brown cover with the following sauce and cook 5 minutes. Cook 1 tbsp. butter with 1 of flour until brown, add 1 cup tomato pulp and $\frac{1}{2}$ cup hot water or fish stock boiled with 4 cloves, $\frac{1}{2}$ bay-leaf, and $\frac{1}{2}$ teasp. each salt and paprika. Place fish on hot platter and strain sauce over it.

198. Flounder Fillets Stuffed and Baked.—Cut flounder in six narrow strips, free from skin and quite thin. Spread with lobster, shrimp, anchovy, or sardines mixed with butter, roll, and fasten with buttered wooden toothpicks, dust with salt and paprika, sprinkle with lemon juice, dot with butter, and bake 20 minutes. Serve with sauce seasoned to harmonize with the stuffing.

199. Flounder Fillets Stuffed and Fried.—Prepare strips as above, wind them around cork-shaped pieces of carrot, and fasten with wooden skewers, cover with 1 cup stock made from bones of fish, $\frac{1}{2}$ cup white wine, $\frac{1}{2}$ teasp. salt, and $\frac{1}{4}$ teasp. paprika, and simmer 20 minutes. Drain, remove carrot, stuff with the following mixture, cool, dip in flour, egg, and crumbs, and fry in deep fat, and serve with Lobster Sauce (725). Cook 1

tblsp. butter with 1 of flour, add $\frac{1}{2}$ cup of the fish stock, $\frac{1}{2}$ cup each shrimps and oysters chopped rather fine, 1 teasp. Worcestershire, $\frac{1}{4}$ teasp. salt, 2 drops Tabasco, and 1 yolk. Or fry fish without removing the carrots, then take them out and fill with minced scallops which have been rolled in seasoned flour and cooked in a little butter. Put a spoonful of Tartare Sauce on each.

200. Halibut Fillets Baked with Cheese Sauce.—Cut 2 lbs. halibut 1 inch thick in fillets with a wet knife, dust with salt and pepper, baste with $\frac{1}{2}$ cup rich milk, and bake 20 minutes. Place on hot platter, cover with Cheese Sauce (705), sprinkle with browned bread crumbs, and place in oven a moment.

201. Halibut Fillets Baked with Cream Sauce.—Lay 6 slices salt pork in baking pan, cover with 1 minced onion and 1 tblsp. parsley, place 6 small fillets on the pork, spread them with 2 tbsps. butter creamed and mixed with 1 tblsp. flour, dust with salt and pepper, cover with soft bread crumbs, dot with butter, and bake 20 minutes in hot oven. Place fillets on platter, strain fat in pan, and to 2 tbsps. add 1 tblsp. flour, cook until slightly brown, add 1 cup cream, and pour over fish.

202. Halibut Fillets Farcis.—Cut fish in narrow strips from a slice of halibut cut $\frac{1}{2}$ inch thick, spread with a stuffing of minced mushrooms, tomato, parsley, onion, salt, paprika, and lemon juice. Roll and fasten with wooden skewers. Place in buttered pan or paper bag, pour over $\frac{1}{2}$ cup stock made from the bones and $\frac{1}{2}$ cup white wine, and bake 20 minutes. Cook 1 tblsp. butter with 1 of flour, add strained liquor from pan or bag, and pour over the fish.

203. Halibut au Jardinière, Baked.—Cover 2 lbs. of halibut steak about $1\frac{1}{2}$ inches thick with $\frac{1}{2}$ cup canned tomatoes, 1 small minced onion, 1 doz. blanched and minced almonds, 1 small green pepper or a pimento shredded, 2 tbsps. butter, and $\frac{1}{2}$ teasp. salt. Bake 30 minutes and serve with sauce from pan poured over.

204. Halibut Fillets with Tomato Mayonnaise.—Dip fillets in batter, fry in deep fat, and serve with Tomato Mayonnaise (860).

861.

205. Little Fish Moulds.—Butter small fish-shaped moulds, put in truffle eyes, a red-pepper mouth, and strips of greenish red pepper for the tail and gills. Put moulds in a pan of cracked ice and fill them with the following mixture. Rub 1 cup of uncooked white-fleshed fish through coarse sieve, add 1 tbsp. soft butter, a little at a time, $\frac{1}{2}$ teasp. salt, dash cayenne and nutmeg, and $\frac{1}{2}$ cup whipped cream. Add 2 egg whites beaten stiff and place moulds on ice for an hour. Slip the moulds in a paper bag or on folds of paper in pan of water, cover with buttered paper, and bake 20 minutes in slow oven, a little less if baked in the bag. Let them stand a moment, then unmould and serve surrounded with Mousseline Sauce (731).

206. Salmon Fillets Baked.—METHOD 1.—Place 6 salmon fillets, 1 inch thick, on a buttered pan, cover with bread crumbs, dot with butter, and bake 20 minutes, and pour over the following mixture. Cook $\frac{1}{2}$ an onion and 1 tbsp. minced parsley in 2 tbsps. butter until soft, add $\frac{1}{2}$ cup each hot water and white wine, $\frac{1}{2}$ teasp. anchovy paste, and 1 teasp. cornstarch dissolved in a little water, and cook slowly 10 minutes. Strain and pour over the fillets. METHOD 2.—Prepare fish mixture as in Little Fish Moulds, pipe it around edge of the fillets, fill centres with minced green pepper, gherkins, and olives, garnish edge with capers, place fillets in a pan of hot water in folds of paper, cover with buttered paper folded like a tent (to stand up in the middle), and bake 20 minutes. Serve with Mousseline Sauce (731) poured around.

207. Salmon Fillets Broiled or Fried.—Soak the fish in cold water an hour, drain, and cover with boiling water, drain, and broil and serve with Maître d'Hôtel Sauce (763). Or soak as above, egg and crumb, and place on ice for an hour or more, dust with flour, then in egg and crumbs, and fry in deep fat. Serve with Tartare Sauce.

FISH ENTRÉES OF COOKED FISH

Method.—Boil fish in salted, acidulated water or in Court Bouillon (163). When cold, pick in small pieces, using bones and skin for stock.

For creamed fish, flake fish in pieces of medium size.

For croquettes and cutlets, shred fish fine.

For soufflés and timbales, shred and press through coarse sieve.

208. Fish Creamed for Casseroles, Patés, Ramekins, or Swedish Timbale Cases.—**METHOD 1.**—Cook 2 tbsps. butter with 2 of flour, 1 teasp. each onion juice and parsley, and a small blade of mace. Add 1 cup rich milk, $\frac{1}{2}$ teasp. salt, dash cayenne or paprika, and 2 tbsps. white wine or 1 of lemon juice. When boiling take from fire and add 2 cups of fish, $\frac{1}{2}$ cup sliced mushrooms slightly sautéd in butter, and 1 beaten yolk mixed with $\frac{1}{2}$ cup cream. Or omit mushrooms and add minced almonds and at the last moment 1 tbsp. creamed butter. Garnish with strips of pimento and truffles. **METHOD 2.**—Marinate the fish in French dressing 2 hours, drain, and add to sauce made of 2 tbsps. each of flour and butter, $\frac{1}{2}$ cup milk, and $\frac{3}{4}$ cup fish stock. Add salt and paprika and 2 tbsps. each of tomato sauce, creamed butter, and sherry. **METHOD 3.**—Scald $1\frac{1}{2}$ cups very rich milk with $\frac{1}{2}$ an onion sliced, 2 sprigs parsley, and tiny blade of mace. Leave on back of stove 2 hours, strain, add fish, salt, and cayenne, place in buttered dish, cover with soft crumbs, dot with butter, using 2 tbsps., pipe mashed potato around edge, brush with butter, and put in oven until brown. Serve with lemon and parsley.

209. Fish Creamed in Cucumber Boats.—Add 2 cups flaked fish to Cream Sauce, add also $\frac{1}{2}$ teasp. curry dissolved in a little water. Cut rather small cucumbers in two lengthwise, parboil in bouillon, drain, and fill with the creamed fish, cover with buttered crumbs, and put in hot oven for 15 minutes.

210. Fish Croquettes or Cutlets.—Cook 3 tbsps. butter with 5 of flour, add 1 cup milk, $\frac{1}{2}$ teasp. salt, dash cayenne and

nutmeg, 2 drops of Tabasco, $\frac{1}{2}$ teasp. onion grated, 1 teasp. minced parsley, 1 tbsp. lemon juice, and $\frac{1}{2}$ teasp. Worcestershire. Add 2 cups shredded fish, spread on buttered platter, when very cold form into croquettes or cutlets. Crumb, egg and crumb, and fry in deep fat. Serve with Lobster or Shrimp or Hollandaise sauce.

211. Fish Soufflé.—Beat 3 yolks until thick, add $\frac{1}{2}$ cup cream, $\frac{1}{2}$ teasp. salt, $\frac{1}{4}$ teasp. paprika, dash nutmeg, 1 teasp. minced parsley, $\frac{1}{2}$ teasp. each lemon juice and grated onion, 1 cup soft bread crumbs, and 1 cup mashed fish. Fold in the stiffly beaten whites, turn into a buttered casserole or baking dish, sprinkle lightly with soft bread crumbs cooked in butter, and bake under buttered paper 20 minutes. Serve at once in the dish.

212. Fish Timbales, Ordinaire.—Cook 1 tbsp. butter with 1 of flour, add 1 cup milk, $\frac{1}{2}$ teasp. each salt and lemon juice, 1 teasp. minced parsley, dash cayenne and nutmeg, 3 yolks slightly beaten, and 1 cup fish. When cool add the whites beaten very stiff. Place on ice for an hour or more. Put a small round of buttered paper in the bottom of well-buttered timbale moulds, garnish moulds with red or green pepper strips, pour in the mixture filling moulds only two-thirds full, place on paper in pan of water, cover with buttered paper, and bake in slow oven 15 minutes. Turn out and serve with any fish sauce. These may also be made with $\frac{1}{2}$ cup soft bread crumbs instead of flour. The paper in moulds helps to keep the shape and is easily removed.

213. Fish Timbales, Suprême.—Add to 1 cup raw fish pressed through a sieve 12 blanched almonds minced fine, $\frac{1}{2}$ teasp. salt, dash nutmeg and cayenne, $\frac{1}{4}$ teasp. onion juice, 1 cup whipped cream, and 4 egg whites beaten very stiff. Butter and garnish moulds with pimento, green pepper, or olives, or capers and truffles, dipping them in melted butter to hold in place, fill with the mixture, leaving an inch for swelling, place in pan of hot water on folds of paper, cover with buttered paper, and bake 20 minutes for 1 large mould and 12 minutes for small ones. Turn out and serve with Cold Cucumber Sauce (760) or Hollandaise Sauce (719) poured over.

214. Salmon Curried.—Cook 2 tbsps. butter with $\frac{1}{2}$ sliced onion and 2 tbsps. grated cocoanut until onion is soft but not

brown, add mashed yolks of 2 hard-cooked eggs and $1\frac{1}{2}$ cups rich milk. Add 1 teasp. curry dissolved in a little milk, $\frac{1}{4}$ cup boiled rice, $\frac{1}{2}$ teasp. salt, $\frac{1}{4}$ teasp. paprika, and 2 cups of flaked salmon. Serve in a casserole with browned crumbs over top or on a platter with a rice border.

215. Salmon Cutlets.—Mix 2 beaten eggs, 2 tbsps. melted butter, $\frac{1}{4}$ cup rich milk, $\frac{1}{4}$ teasp. paprika, $\frac{1}{2}$ teasp. salt, and dash of nutmeg with 1 cup soft bread crumbs and 2 cups shredded salmon. Form into cutlets, egg and crumb, and fry in deep fat. Serve with Hollandaise Sauce (719).

216. Salmon Soufflé with Lobster.—Beat 3 yolks well, add 1 cup mashed salmon, 1 cup lobster, shredded fine, 1 tbsp. melted butter, $\frac{1}{2}$ teasp. salt, dash cayenne and powdered mace, and 1 cup cream. Beat well and fold in the stiffly beaten whites. Turn into a buttered mould garnished with lobster coral and slices of gherkin and pimento, cover with buttered paper and cook in a pan of water, on paper, $\frac{1}{2}$ an hour. Serve in dish and pass Hollandaise Sauce (719) in a boat.

217. Shad Roe Creamed.—Boil roe 20 minutes in hot water with salt, whole peppers, 1 tbsp. vinegar, and a slice of onion. Drain, plunge in cold water, drain again, and break in small pieces with a fork. Mix with $\frac{3}{4}$ cup cream sauce, add 1 yolk mixed with $\frac{1}{4}$ cup thick cream and 1 teasp. lemon juice. Serve in ramekin dishes or fill sweet red or green peppers, cover with buttered crumbs, and brown.

SMOKED FISH OR FISH IN OIL

218. Finnan-Haddie with Cream.—Select a thick haddie without strong odor, cover it, flesh side down, with cold water, and let stand $\frac{1}{2}$ hour. Drain and cover with water that has just boiled and is very hot but not boiling, and let stand 15 minutes. Drain, dot flesh side with butter, and broil 20 minutes. Lay on hot platter, dot with butter again, and pour over 1 cup of hot cream. Dust with paprika, garnish with lemon slices covered with minced parsley, and send to table very hot. All that is left may be flaked and served in cream sauce or cooked in the chafing-dish as a Newburg.

219. Finnan-Haddie and Lobster or Shrimps. Entrée.—Soak haddie as above, flake it rather fine, and mix with cream sauce. Make Swedish Rosettes (807) and put a spoonful of haddie on top, and in centre place a few shrimps or lobster dice. A good entrée for luncheon.

220. Finnan-Haddie with Tomato Cheese Cream. Entrée.—Press 1 cup broiled haddie through coarse sieve, heat with 2 tbsps. each butter and cream, take from fire, add paprika or cayenne, and 1 beaten egg white. Spread it lightly on ovals of toast, slip them in a paper bag, and bake 10 minutes. Cook 1 cup tomato sauce, or seasoned pulp, with 1 tbsp. dairy cheese grated, add cayenne, a very little mustard, and $\frac{1}{4}$ cup cream. Serve the haddie ovals with a spoonful of this sauce in centre of each.

221. Sardines, Broiled.—Drain sardines from the oil, lay them on a fine wire broiler, and broil 5 minutes, lay them on toasted wafers or bread, sprinkle with a few drops of lemon juice, dust with paprika, and serve at once. With Cheese.—Dust sardines with grated cheese before broiling them. With Tomato Sauce.—Spread strips of toast with a thick tomato sauce, lay a broiled sardine on each, dusted with paprika. The sardines should be large, without bones and skin.

COLD FISH ENTREE

222. Fish Fillets, Cold.—Boil 6 fillets of halibut, salmon, or white fish $\frac{3}{4}$ of an inch thick in Court Bouillon 20 minutes. While warm marinate in French dressing an hour. Have very cold, drain, and place on platter, surround with chopped aspic, sprinkle each fillet with 1 tbsp. of finely minced almonds, and cover with Tartare Sauce or Cold Cream Sauce (759).

223. Fish Forcemeat.—Press 1 cup cooked fish through a sieve, mix with $\frac{1}{2}$ cup bread crumbs cooked a moment in $\frac{1}{4}$ cup cream, add 1 slightly beaten egg, little salt and paprika, and lemon juice. Return to fire until very hot, cool, and use to line timbales, garnish fish cutlets, or to stuff fillets of fish.

224. Salmon Cutlets, Cold.—METHOD 1.—Press 1 cup cooked salmon through sieve, add 1 cup White Sauce, $\frac{1}{2}$ cup

shrimps diced, 2 anchovies or 1 tbsp. anchovy paste, little salt and paprika, and 1 tbsp. gelatine softened in 3 tbsps. white wine. When cold, add $\frac{1}{2}$ cup whipped cream, color pale pink, and turn into cutlet-shaped moulds lined with aspic. Serve with *Cucumber Cups* (794) filled with *Tartare Sauce*. **METHOD 2.**—Press 1 cup cooked salmon through sieve, add 1 teasp. anchovy paste, 2 cooked yolks pressed through sieve, a little salt and paprika, and 1 tbsp. tarragon vinegar. Color carmine and turn into a shallow buttered pan $\frac{1}{2}$ inch thick. When very cold cover with $\frac{1}{4}$ -inch layer of *Mayonnaise Jelly* (853), mixed with $\frac{1}{4}$ cup finely minced cucumber and 1 teasp. minced onion. Put onion in a piece of cheese-cloth, and squeeze it under the cold-water faucet to extract strength. Squeeze both onion and cucumber until dry before adding to the mayonnaise. With a chop-shaped cutter wet in warm water cut into cutlet shape, garnish with cooked egg white, capers, gherkins, or truffles and pimientos, and serve on lettuce as a fish course on a hot day.

225. Salmon Fillets, Cold.—Cut salmon 1 inch thick into small fillets, wrap each one in a piece of cheese-cloth, and boil in *Court Bouillon* (163) or water 20 minutes. Place on ice until very cold and serve with a spoonful of the following sauce on each: Add to $\frac{2}{3}$ cup of cold *Béchamel Sauce* (669) $\frac{1}{2}$ cup mayonnaise and $\frac{1}{4}$ cup minced pistachio nuts, and color pale green.

226. Sardines in Aspic.—Drain and skin boneless sardines, roll each in a thin sliver of smoked salmon, place in shallow pan, cover well with aspic, highly seasoned with paprika and lemon juice. Cut out when set. They should be the shape of the fish. Ham or tongue may be used instead of salmon.

SHELL-FISH

227. Clams and Crabs Creamed.—**METHOD 1.**—Cook 2 slices onion in 2 tbsps. of salt-pork fat, remove onion, and cook 1 cup flaked crab meat and 1 cup chopped clams in the fat 2 minutes. Drain them out and add another tbsp. of fat to pan and 2 tbsps. flour. Cook without browning and add 1 cup rich milk, juice of $\frac{1}{2}$ lemon, $\frac{1}{4}$ teasp. paprika, 1 tbsp. minced parsley, 1 of *Worcestershire* or *tomato catsup*, add the clams

and crab meat, and when hot serve in ramekins or in a casserole. **METHOD 2.**—Cook clams as above, omit lemon and other seasonings, and add 2 slightly beaten yolks mixed with $\frac{1}{2}$ cup hot cream and 2 tbsps. Madeira wine.

228. Clams Deviled and Broiled.—Mix 1 tbsp. each of olive oil, French mustard and lemon juice, add $\frac{1}{4}$ teasp. each salt and paprika and dip 12 large clams in this, roll in fine bread crumbs and run them on skewers alternately with thin slices of bacon, and broil slowly. Serve on the skewers.

229. Clam Fritters.—Chop 12 clams, not very fine, add to Batter for Fritters (775), to which add 1 tbsp. lemon juice, 1 teasp. minced parsley, and a little paprika. The liquor from clams may be used in batter instead of water. Drop from a spoon into hot fat, cook until brown, drain on paper, and serve on a napkin.

230. Crabs Creamed en Casserole.—Add to a Cream Sauce 2 cups flaked crab-meat, 1 cup sliced and slightly cooked mushrooms, and 1 tbsp. minced green or red pepper, or add 2 hard-boiled eggs in dice and 1 tbsp. each minced green pepper, chilli sauce, and Worcestershire. Serve in casseroles.

231. Crab Croquettes.—Add to a thick Cream Sauce a little lemon juice, minced parsley and onion, and 2 cups flaked crab-meat; when cold form into croquettes and fry in deep fat. Serve with Cucumber Sauce (706).

232. Crabs Deviled.—Boil live crabs 20 minutes, or use best quality of canned crabs, remove meat from shell, saving 6 good shells. Cook 2 tbsps. minced onion or shallot in 1 of butter, add 2 tbsps. of flour; when bubbling add 1 cup hot cream. When thick take from fire, strain, and add 2 hard-cooked eggs chopped fine, 3 or 4 sliced mushrooms, 1 raw yolk beaten with $\frac{1}{2}$ teasp. each, salt, mustard, and Worcestershire, 2 drops Tabasco and 1 tbsp. of tarragon vinegar. Fill shells and cover with buttered crumbs and bake 5 minutes. Or smooth top, immerse shells and all in egg, and cover with crumbs and place on ice until very cold; plunge in hot fat in a basket.

233. Crab-Meat au Gratin.—Cook 3 tbsps. butter with 2 of flour, add $\frac{1}{2}$ cup chicken stock, salt and paprika, $\frac{1}{2}$ cup milk mixed with 2 beaten yolks and 2 cups of flaked crab-meat.

Turn into buttered dish or small dishes, cover with grated cheese mixed with soft bread crumbs, dot with butter, and put in oven until cheese is melted.

234. Crab-Meat Soufflé.—Mash 2 cups crab-meat quite smooth, add Cream Sauce, a dash each of cayenne and nutmeg, $\frac{1}{2}$ cup of grated cheese, and 3 yolks well beaten. Fold in the whites stiffly beaten, turn into a buttered dish, and bake 20 minutes. Serve in the dish garnished with sweet red pepper and lemon slices covered with minced parsley and cut in quarters.

235. Crab-Meat Timbales.—Mince and mash $1\frac{1}{2}$ cups crab-meat, add $\frac{1}{4}$ teasp. salt, dash cayenne and nutmeg, 1 teasp. lemon juice, 3 tbsps. creamed butter, and 1 cup whipped cream. Add 3 egg whites beaten stiff, fill buttered moulds garnished with pimento and truffles, and bake 15 minutes in small moulds and 25 minutes in a large mould. Turn out and serve with Hollandaise Sauce (719).

236. Crabs and Tomatoes en Coquille.—Mix 2 cups flaked crab-meat with 1 cup of tomato pulp, 2 tbsps. soft bread crumbs, 1 teasp. lemon juice, $\frac{1}{2}$ teasp. salt, $\frac{1}{4}$ teasp. paprika, 1 teasp. French mustard, and 2 tbsps. sherry. Fill shells or ramekins or green peppers, cover with crumbs, dot with butter, and put in oven until light brown.

237. Lobsters Broiled Alive.—Split 3 lively lobsters, by holding each one with a hand-brush broom, and with a sharp knife begin at the head and cleave clear through. Remove intestines and black vein, dust with bread crumbs and broil flesh side toward fire about 12 minutes. Dot with butter and send to table, in the shell, with sauce in a boat. Melt 1 cup butter; add 2 tbsps. minced parsley, 2 tbsps. lemon juice, $\frac{1}{4}$ teasp. salt, same of paprika, and a little freshly ground black pepper. Use the pepper mill for this.

238. Lobster Cooked Alive—An Epicure's Dish.—Split the lobsters as for Broiled Lobster and cut in 4 pieces in the shell. Cook in a stewpan 2 sliced onions, 2 tomatoes, 3 fresh mushrooms, sliced, 3 tbsps. butter, 3 whole peppers, a little thyme, parsley, and bay-leaf. When this begins to cook add the lobster, dust with salt and paprika, cover, and cook gently 20 minutes. The tomatoes will furnish sufficient liquid. Now

add 1 tbsp. flour, stir and cook 2 minutes, and add $\frac{1}{4}$ cup each, claret, white wine, and sherry, 1 tbsp. anchovy paste, 1 tbsp. tarragon vinegar, and $\frac{3}{4}$ cup brown Tomato Sauce (750). Simmer, covered, 20 minutes, remove the shells, place lobster on a dish, strain sauce over it, and serve very hot. In England this is called the American way of cooking lobster. It is very delicious but exceedingly rich.

239. Lobster Chops or Cutlets.—Cook 2 tbsps. butter with $\frac{1}{2}$ teasp. each minced parsley and onion, add 4 tbsps. flour; when boiling add 1 cup hot milk, cream, or white stock—cream is best. Add $\frac{1}{2}$ teasp. salt, $\frac{1}{4}$ teasp. each paprika and mustard, and grating of nutmeg. Add 2 cups of flaked lobster and spread it on a buttered, shallow dish and place on ice. Form into chop or cutlet shape, crumb and egg, and crumb and fry in hot fat. Put a claw or a stick of macaroni in each and serve with Béchamel or any good fish sauce.

240. Lobster en Coquille.—Add to 1 cup Béchamel Sauce (699) $\frac{1}{2}$ cup cream blended with 1 teasp. of anchovy essence, $1\frac{1}{2}$ cups flaked lobster, 1 minced truffle, $\frac{1}{2}$ cup button mushrooms, and $\frac{1}{4}$ teasp. of paprika. Fill shells or small dishes, cover with crumbs, dot with butter, and put in oven until brown.

241. Lobster Creamed for Casseroles or Patés.—Cook 2 tbsps. butter with a little minced green pepper and chives and $2\frac{1}{2}$ of flour until slightly colored, add $1\frac{1}{2}$ cups hot cream or chicken stock, $\frac{1}{2}$ teasp. salt, dash cayenne and nutmeg, and a little white wine and sherry, or omit these and add parsley and lemon juice. When boiling add 2 cups lobster dice or 1 cup lobster and 1 cup sliced fresh mushrooms and 1 minced truffle. Fill patés or dishes with the mixture, or fill the lobster shell cut to represent a boat with the claws for oars, cover with soft bread crumbs browned in butter, and place in oven 2 minutes. Serve with cucumbers in aspic. Half a cup of shredded pistachio nuts may be used instead of the mushrooms.

242. Lobster in Croustades.—Add to Brown Sauce 1 tbsp. minced ham, 2 tbsps. each carrot and celery, 1 teasp. parsley and 1 of onion, all minced fine, and a dash of powdered cloves, and cook until vegetables are tender. Add 1 cup lobster dice and $\frac{1}{4}$ cup cooked mushrooms cut in small pieces. Fill

Bread Croustades (791) or Swedish Timbale Cases (806) and serve very hot.

243. Lobster Curry with Rice.—Take meat from a large, freshly boiled lobster in as large pieces as possible and cut in slices. Mash all small bits with the coral and $\frac{1}{4}$ cup cream and press through sieve. Have rice cooked in white stock moulded in an oval ring, brush with butter, and put in oven until hot; lay the lobster slices, which have been warmed in double boiler, in centre and pour over the sauce. Cook 2 tbsps. butter with 1 of flour, add 1 teasp. curry dissolved in $\frac{1}{2}$ cup white stock, add $\frac{1}{2}$ teasp. salt, $\frac{1}{4}$ teasp. paprika, the mashed lobster, $\frac{1}{2}$ cup cream, and 2 tbsps. fresh-grated cocoanut. When boiling pour over the lobster.

244. Lobster Fillets Suprême.—Take meat from 2 large lobsters in 6 large pieces, heat in double boiler, lay them around edge of platter, and keep warm while making sauce to pour in centre. Cook 1 tbsp. butter with 1 of flour, add $\frac{1}{2}$ cup white stock or milk, $\frac{1}{2}$ cup oyster liquor, $\frac{1}{2}$ teasp. salt, $\frac{1}{4}$ teasp. paprika, 10 parboiled oysters, 4 cooked and sliced mushrooms, 2 truffles sliced, and the remainder of the lobster flaked. When boiling add 3 tbsps. Madeira and 2 yolks beaten with $\frac{1}{2}$ cup cream and 1 tbsp. butter.

245. Lobster Patties.—Cook 1 tbsp. each green pepper and onion or chives, minced, in 3 tbsps. butter, add 2 cups lobster dice, 3 tbsps. flour, 1 cup chicken stock, salt, paprika, and $\frac{1}{2}$ cup cream mixed with 2 beaten yolks. Add 1 tbsp. sherry and 1 of white wine. Fill patty cases of puff paste and serve hot. This will make 10 or 12 small patties. Six patties could be filled and the remainder warmed in double boiler next day and put in Bread Croustades.

246. Lobster Soufflé.—Follow recipe for Salmon and Lobster Soufflé (216), using all lobster.

247. Lobster Timbales.—Follow recipe for Fish Timbales (212), using lobster and a dash of nutmeg instead of fish and parsley. Or use lobster, mushrooms, and truffles in a rich, thick cream sauce, line moulds with the coral pressed through a sieve, then with a layer of farci of fish, and fill with the lobster mixture.

248. Lobster and Mushroom Ragout.—Cook 2 tbsps. butter with 2 slices onion until brown, add 2 tbsps. flour and

cook until slightly brown and $1\frac{1}{2}$ cups beef or fish stock, $\frac{1}{2}$ teasp. salt, 2 drops Tabasco, and 2 cups lobster cut in small pieces. Add a few small cooked mushrooms with 2 tbsps. sherry, or add 1 teasp. French mustard in 2 tbsps. Madeira wine.

249. Oyster Boulettes.—To 1 cup minced oysters add 1 cup soft bread crumbs, salt, pepper, bit of mace, and a beaten egg. Put on ice for 2 hours, then drop small spoonfuls in hot butter in spider, and sauté on both sides. Serve with Tomato Sauce (750).

250. Oyster Chartreuse.—Line ramekins or a large casserole with minced chicken, seasoned well, and moistened with cream. Fill with parboiled oysters cut in pieces, and mushroom slices sautéed in butter and mixed with Velouté Sauce (755). Cover with more chicken, cover with buttered crumbs, and put in oven until brown.

251. Oysters Creamed.—METHOD 1.—Cook 2 tbsps. butter with 3 of flour until slightly brown, add 1 cup milk, $\frac{1}{2}$ cup strained oyster liquor, $\frac{1}{2}$ teasp. salt, dash celery salt and nutmeg, a little ground black pepper, or season with anchovy paste, lemon juice, and parsley. Add 1 pt. parboiled oysters, 2 tbsps. minced pimentos, fill dish or ramekins, and cover with buttered crumbs and put in oven, or fill puff-paste patties, or put between a split round of puff paste, or make puff paste in cornucopia shape. Cover mixture with crumbs cooked in butter. METHOD 2.—Add oysters to Béchamel Sauce (699), seasoned with a blade of mace and 1 tbsp. sherry, fill dishes, and cover with soft bread crumbs, then with Parmesan cheese, dot with butter, and place in hot oven until brown.

252. Oysters in Croustades.—Cook until brown 2 tbsps. butter and 3 of flour, add 1 teasp. onion juice, a little minced green pepper, and 1 cup hot, strained oyster liquor. Add $\frac{1}{2}$ cup beef stock or a beef extract tablet dissolved in hot water, $\frac{1}{4}$ teasp. salt, $\frac{1}{2}$ teasp. anchovy paste, dash cayenne, and 1 pt. parboiled oysters. Fill heart-shape Bread Croustades (791) with edges dipped in egg and then in minced parsley and dusted well with paprika. The anchovy may be omitted and shrimps or lobster dice added with a little cream.

253. Oysters Curried.—Cook until brown 2 tbsps. butter with 2 slices of onion and 2 tbsps. flour, add 1 teasp. curry dis-

solved in a little cream, $\frac{1}{2}$ teasp. salt, $\frac{1}{4}$ teasp. paprika, 1 cup oyster liquor, and 2 tbsps. white wine. Add 1 pt. oysters parboiled and drained and serve in a rice border glacé with Meat Essence (66) mixed with tomato.

254. Oyster Cutlets.—Cook 2 tbsps. butter with 4 of flour, add $\frac{1}{2}$ cup each oyster liquor and cream, 1 teasp. parsley, $\frac{1}{2}$ teasp. salt, dash cayenne, and $\frac{1}{2}$ teasp. anchovy essence, or season with lemon juice, nutmeg, and celery salt. Add 1 slightly beaten egg and 1 cup each, parboiled oysters and cooked veal or mushrooms minced. Cool, crumb, egg and crumb, and cook in deep fat.

255. Oysters Deviled.—Follow recipe for Clams Deviled (228), using oysters instead of clams, and add $\frac{1}{2}$ teasp. curry.

256. Oysters Fried or Sautéd.—Drain 1 qt. large oysters, wash each one in ice-water, and put them on ice for a half hour. Wipe dry, roll in flour seasoned with salt, pepper, a dash of onion salt and nutmeg, dip in beaten egg and crumb, and fry in deep fat. Or roll oysters in flour mixed with a very little cornmeal, seasoned well, then in egg diluted in 3 tbsps. milk and in crumbs, and sauté in butter and salt-pork fat. When brown on both sides serve with Tartare Sauce.

257. Oysters Masked and Fried.—Parboil 12 large oysters in the liquor 1 minute, drain, and dry. Cook 1 teasp. butter, 1 sprig minced parsley, a little grated onion, and 3 tbsps. flour; add $\frac{1}{2}$ cup white or chicken stock or oyster liquor, $\frac{1}{4}$ teasp. salt, dash cayenne and nutmeg, $\frac{1}{2}$ cup minced chicken or veal, and a little curry if liked. When thick add 2 yolks beaten with $\frac{1}{2}$ cup cream; cook without boiling until thick. Take from fire and dip oysters, one by one, in the mixture, and place on buttered tin far apart. When cold cover oysters with remainder of paste and place in the cool. Cut apart, shape, crumb, egg and crumb, and fry in deep fat. A thin slice of boiled ham or bacon partly broiled may be wrapped around oysters under the paste. Or, instead of crumbing, the oysters may be covered with batter.

258. Oyster Pie.—Drain $1\frac{1}{2}$ pts. large oysters, add 2 cups cream, pepper, salt, and dash nutmeg, and enough fine cracker crumbs to thicken. Line a buttered dish with Near Puff Paste (1220), put in mixture, put an inverted cup in centre, cover with the paste, and bake $\frac{3}{4}$ of an hour.

259. Oyster Rissoles.—Parboil and chop 1 cup oysters, add 2 hard-boiled eggs chopped, $\frac{1}{4}$ teasp. salt, 1 teasp. minced parsley, dash cayenne, ground black pepper, nutmeg, and 2 tbsps. cream. Cut puff paste in rounds, put a spoonful of mixture on the side of each round, wet edges, fold, making a half circle, pinch edges, and place in the coil. Bake or fry in deep fat.

260. Oysters Scalloped.—Sprinkle in buttered dish a layer of cracker crumbs mixed with a few bread crumbs, then add a layer of oysters, dust with salt and a little pepper, sprinkle with a little minced celery and parsley, add a few drops of oyster liquor, then another layer of crumbs, and continue, having crumbs on top. Pour in 1 cup cream, dot with butter, and bake 20 minutes. Clams may be added to the dish if desired.

261. Oyster Soufflé.—Make White Sauce with the oyster liquor and white stock, add 1 teasp. Worcestershire, 1 pt. oysters cut in very small pieces, rejecting hard muscles, 3 beaten yolks, and the whites beaten very stiff. Turn into soufflé cups or a large dish, cover with buttered crumbs, and bake in pan of hot water on paper and under buttered paper 20 minutes. Serve in dish.

262. Oyster Crabs in Croustades or English Muffins.—Oyster crabs, those tiny crabs found occasionally in the shell with the oyster, are an expensive dish and one for the epicure. Those who like them may cook them by either of the following methods: Cook 1 pt. crabs in 3 tbsps. butter, a few at a time, put them all back in the sauté pan, add 1 tbsp. each lemon juice and the crab liquor, $\frac{1}{4}$ teasp. each salt and paprika, and when hot add to Béchamel Sauce or Hollandaise Sauce, and fill Bread Croustades, dust with Parmesan, dot with butter, and put in oven until brown. Or, use but 1 cup crabs and add 1 cup sliced mushrooms, and add to Cream Sauce to which add 2 beaten yolks, and serve in hot English muffins scooped out in shells and toasted.

263. Scallops en Brochette.—Cover 1 pt. scallops with cold water and 1 teasp. salt for 1 hour, drain and boil in salted water 2 minutes, drain, dip in melted butter, and put on skewers alternately with slices of bacon, and broil quickly. Slip from skewers onto toast and cover with Hollandaise Sauce.

264. Scallops Fried or Sautéd.—Wash 1 qt. scallops, drain, and dry. Drop in batter one by one, fry in deep fat,

and serve with water-cress. Or, cover them with boiling water a moment, drain, and dry, roll in flour seasoned with salt and pepper and mixed with a very little fine cornmeal, then in fine crumbs, and sauté in butter and a little bacon fat until brown. Dry on soft paper and serve with the bacon.

265. Scallops au Gratin.—Put in buttered dish a layer of soft bread crumbs mixed with soft butter, cover with scallops, dust with salt and pepper, then another layer of crumbs and scallops, add $\frac{3}{4}$ cup cream, cover with crumbs, dot with butter, and bake 20 minutes.

266. Shrimps Creamed.—Shell and remove black vein from 1 pt. shrimps, follow recipe for Lobster Creamed (241), using shrimps instead of lobster, and season with parsley, onion, lemon juice, and French mustard.

267. Shrimp Timbales.—Butter timbale moulds, line with shrimps cut in halves, and fill with Fish Timbale Mixture (213); add a few diced shrimps.

268. Shrimps and Tomatoes Sautéd.—Dip shrimps in milk, roll in flour and cornmeal mixed, and sauté a few at a time in 2 tbsps. butter. Place on dish, cover with tomato sauce, and sprinkle with 3 or 4 cooked and minced mushrooms, or serve on toast with Béarnaise Tomato Sauce (698).

269. Snails Cooked.—These are rarely eaten in this country, but many epicures may like to know how to cook them. Boil them 10 minutes, drain, remove from shell with a pin, put in salted water $\frac{1}{2}$ hour, drain, and cover them with white-wine and water, $\frac{2}{3}$ water to $\frac{1}{3}$ wine. Add salt, pepper, bay-leaf, thyme, onion, carrot, garlic, and cook until tender, an hour or more, put them back in the cleaned shells, and serve.

270. Soft Shell Crabs Broiled.—Clean and dress them as soon as possible, lay on ice for a very short time before cooking them. Remove the muscles or spongy substance under the point of back shell, wash again, brush with butter, dust with salt and pepper, and broil 6 minutes, turning often. Serve covered with Maître d'Hôtel Sauce (763).

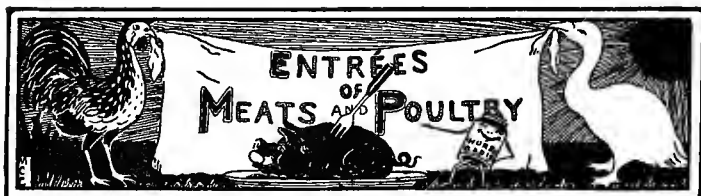
271. Soft Shell Crabs Fried.—METHOD 1.—Dip crabs in flour seasoned with salt and pepper, roll them lightly in well-

diluted egg, then in fine bread crumbs, shake off loose crumbs, and fry in deep fat. Serve with cold Ravigote or Tartare Sauce. **METHOD 2.**—Cover the cleaned crabs with 2 cups milk mixed with 3 beaten eggs, and let them stand until liquid is absorbed. Then roll them in fine crumbs and plunge in the deep fat.

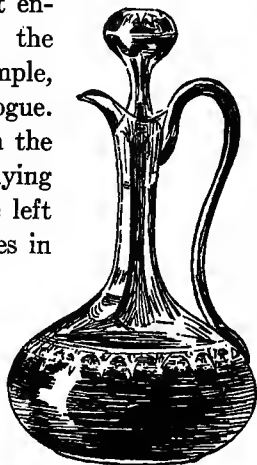
272. Soft Shell Crabs Sautéd.—Roll in flour mixed with a little cornmeal, seasoned with salt and pepper and dash of nutmeg, shake free from loose flour and sauté, a few at a time, in butter, and serve with either of the above sauces.

273. Terrapin Stewed.—Terrapin is an epicure's dish which must be most carefully prepared. They are so expensive and so difficult to obtain in some parts of the country that it may be advisable to buy them canned from responsible persons who make a business of canning them for the market. Cutters or fresh-water terrapin, which are much cheaper, may also be used as a substitute. If fresh terrapin be used, secure a diamond back, very much alive, and scrub him well, boil 10 minutes, drain and scrub again, and plunge into boiling water with 1 tbsp. salt and boil an hour or more, or until meat is tender. Remove meat from shell and cut it in small pieces. Make sauce and add this meat or the canned meat and serve in small hot copper or nickel stewpans or casseroles or in small soup plates. **SAUCE.**—Cook 3 tbsps. butter, add 2 boiled egg yolks rubbed smooth, 1 tbsp. arrow-root dissolved in 1 cup cream, salt, pepper, nutmeg, and cayenne, blade mace and Egg Balls (160), or the eggs from the terrapin. When very hot add 3 tbsps. Madeira wine.





This section includes both light and substantial entrées. Either or both may be served at dinner if care be taken not to repeat materials, sauces, or flavors. Two kinds of poultry or two kinds of meat should never be served at the same meal, even though disguised as an entrée. A light entrée may follow the fish course and precede the "pièce de résistance" at dinner, or fish may be omitted and either a light or substantial meat or poultry entrée be followed by a roast or game. The light entrées are especially popular at luncheons and the substantial entrées serve as the main course. If fish be served at luncheon, the light entrée is rarely served unless it takes the place of a substantial entrée, as simple, light, short luncheons are now in vogue. These entrées usually are served from the dish or platter with the accompanying sauce poured over, and passed to the left of each guest. Or, if served on plates in pantry, they are placed from the right. After all have finished, plates are removed from the left. If claret is the wine selected it is served with



this course. It is not necessary to serve wine at all with this course, and those who object to the use of wine in their food may substitute lemon juice or omit it altogether in the following recipes.

LIGHT ENTRÉES

The light entrées are served at dinners and luncheons after the soup or fish course and are composed of rechauffées, minces, or meats, etc., in small quantities, and those that have been cooked and cooled should have but little re-cooking; therefore, have all sauces and mixtures hot, add the cooked food, and reheat quickly.

Meats

274. Beef Marrow Bones on Toast.—Have marrow bones cut in 2-inch pieces, cover ends with thick paste made of flour and water, and bake 1 hour. Remove crusts, sprinkle marrow with salt, pepper, paprika, and a few drops of lemon juice, set each piece on a round of toast, put a spoonful of Maître d'Hôtel Sauce (763) on each, and serve.

275. Beef Tongue with Cardinal Sauce.—Boil and skin a tongue, when cold, cut in rounds with a biscuit cutter, heat them over hot water, stick the slices upright in a long narrow mound of mashed potato, and pour over Cardinal Sauce (751).

276. Lamb Croquettes.—Follow recipe for Chicken Croquettes (326), using half potato dice or rice instead of all meat, and add 1 tbs. tomato catsup or capers.

277. Lamb Soufflé.—Follow recipe for Chicken Soufflé (345), omit sherry, add minced green peppers and Worcestershire or kitchen bouquet.

278. Lamb's Tongue Salmi.—Cut 2 cups cooked lamb's tongue in small pieces, add to Madeira Sauce (727), with 1 doz. pimolas or stoned olives and 1 teasp. Worcestershire.

279. Lamb's Kidneys Broiled.—Kidneys should be skinned and boiled 5 minutes or several hours. They are usually tender if cooked quickly, but they are often cooked a long time without seasonings. They toughen if cooked longer than 5 minutes, but will become tender again if simmered slowly several hours. Split lamb kidneys in halves and soak in salted water an hour. Dust with salt and pepper, roll in minced mushrooms, shallot or onion and parsley, forcing the mixture well into the kidneys with a wet knife. Cover with crumbs and broil 5 minutes. Arrange them around a mound of mashed potato, place a stoned olive on each, and pour over the potato a Brown, Madeira, or Tomato sauce.

280. Lamb's Kidneys Deviled.—Boil kidneys as above, cut them in slices, roll in flour seasoned with salt, mustard, minced parsley, and plenty of paprika, moistened with a few drops of tarragon vinegar. Sauté in clarified butter a moment on each side, turn them into buttered baking dish with 1 cup Brown Sauce and 2 tbsps. sherry. Cover with buttered bread crumbs, then with buttered paper, and bake 5 minutes. Serve in the dish with triangles of puff paste around edge.

281. Lamb's Kidneys and Mushrooms Sautéd.—Sauté 1 small sliced onion in butter or drippings, add 1 tbsp. flour and 1 cup stock. Cook a moment, add 1 teasp. each kitchen bouquet and caramel, a little salt and cayenne, and the sliced and parboiled kidneys. Add 1 cup sautéd mushrooms. When boiling serve in ramekins or on rice toast.

282. Liver with Mushrooms.—Cut 1 cup boiled calf's liver in dice and 1 cup canned mushrooms in thin slices. Cook 2 tbsps. butter with 2 of flour, add 1 cup of the liver stock well reduced with 1 beef extract tablet, 1 tbsp. each of Worcestershire and lemon juice, little salt, paprika, dash nutmeg, and $\frac{1}{2}$ cup cream. Add liver and mushrooms, fill ramekin dishes, cover with buttered crumbs, and brown in the oven.

283. Pâté de Foie Gras Rissoles.—Roll puff paste in small rounds, put a slice of foie gras on half of them, wet edges with cold water, cover with the others, pinch edges well together, and bake them or fry them in hot oil. Serve as an entrée or as a garnish to the main course.

284. Salmagundi.—Mixtures of many meats or vegetables are here called salmagundi, as they cannot be classified elsewhere. Left-overs may be utilized in any of these recipes.

285. Savory Bouchées.—Make 6 small bouché cases (see Choux Paste 35), and fill with the following made very hot. Mix 1 cup cooked and minced chicken, game, ham, mushrooms or artichoke fonds, season with salt, paprika, lemon juice, anchovy, and truffles, or grated cheese. Serve hot with a spoonful of Madeira sauce or any good strong flavored sauce poured over each one.

286. Savory Darioles.—Darioles are small moulds with a hollow centre. Fill these with boiled rice, or a chicken, lamb or veal forcemeat, poach in a pan of water in the oven, turn out and fill with creamed chicken, sweetbreads, artichoke fonds or asparagus and green peas in cream sauce. The moulds may be garnished before filling. Serve with a Béchamel or Velouté sauce.

287. Savory Sandwiches Hollandaise.—Cut inch-thick slices of bread in rounds, scoop out centres, leaving a half-inch rim, fill with any minced meat, vegetable, or even sardine mixture, moistened slightly with cream and spread over rim also, cover with a thin slice of toast the same size, place a fresh sautéed mushroom on each and pour over a Hollandaise Sauce Rich (719), dust with minced truffles, and serve hot.

288. Sausage Bundles.—Roll out plain or Near Puff Paste in 6-inch squares and rather thin. Cut Frankfurter sausages in thin slices, reject skin and lay the slices in 2 rows, like lozenges, in centre of the pieces of paste, fold over and pinch ends together as you would do up a bundle or package, wetting the edges to make them stick, and place on ice an hour or more. Bake them in a hot oven 15 minutes and serve hot with French or German mustard, or pour over them Tomato Sauce.

289. Sweetbreads to Blanch.—Sweetbreads should be blanched as soon as they come from market and cooked as soon as possible after they are cold. Select those that come from the neck of a calf—1 pair weighs usually a pound, which is ample to serve as an entrée for 6 persons. Soak them in cold water 1 hour, changing water twice, drain and cover with warm

water, add $\frac{1}{2}$ teasp. salt, 1 tbsp. lemon juice, 2 cloves, 2 pepper-corns, sprig parsley, and $\frac{1}{2}$ bay-leaf. Simmer gently 20 minutes, drain and cover with cold water, drain again, remove skin, pipes, and fibres. To form into cutlet or round shapes cut the large pieces and shape them with the hand, or if they are in small bits, as they sometimes are, run them through the meat chopper, coarse knife, with a slice of bacon or salt pork. Bind them in shape with a raw egg, wrap in cheese-cloth, or put them in cutlet moulds or forms. They may be formed in buttered muffin rings. Put them on ice.

290. Sweetbreads Baked under Bells.—(See Mushroom under Bells, 574). **METHOD 1.**—To 1 cup Cream Sauce add $\frac{1}{2}$ cup highly seasoned stock and 2 cups sweetbreads in small pieces, the size of a walnut. Place rounds of toast on the nappies, cover with the creamed sweetbreads, put on the bells, and place in oven for 5 minutes. Send to table covered with the bells. **METHOD 2.**—Make sweetbreads into round cutlets, sauté in butter a moment, glaze with Meat Essence, lay them on the toast in the nappies, dust with salt and pepper, place a large fresh sautéed mushroom on each, pour over 1 tbsp. thick cream, put on bells, and bake 8 minutes.

291. Sweetbreads Baked and Glazed.—**METHOD 1.**—Form sweetbreads into cutlets. Put a small onion and carrot, sliced, in a buttered pan, add $\frac{1}{2}$ bay-leaf, sprig parsley, 1 tbsp. green pepper, salt and pepper, cover with the cutlets, pour over them 1 cup Meat Essence (66), put them in the oven, and cook, basting often, until cutlets are brown and glossy. Serve with Mushroom Sauce, either white or brown. **METHOD 2.**—When well glazed, place on serving dish. Cook 1 tbsp. butter with 2 of flour until brown, add the gravy from pan and enough stock to make 1 cupful, boil and strain, and add the juice of 1 blood orange, and pour around sweetbreads.

292. Sweetbreads Baked au Jardinière.—Form sweetbreads into cutlets. Sauté 1 diced onion, 2 tbsps. celery, 1 tbsp. green pepper and 1 of minced parsley in butter in baking pan, add 2 whole black and white peppers and a bit of bay-leaf. Lay sweetbreads on top, cover with buttered paper, and bake slowly 20 minutes. Now remove paper and add 1 cup stock and cook slowly $\frac{1}{2}$ hour, basting often. Place in the cool. Roll each piece in pork caul, put them in a buttered pan, sprinkle

each with 2 drops tarragon vinegar, cover with buttered paper, and bake until caul is melted, about 15 minutes. A little minced tongue, ham, or chicken may be spread on the sweetbreads before they are wrapped in the caul. They are also good in lamb's caul. Serve with Velouté Sauce (755) around a purée of carrots and potato.

293. Sweetbreads Masked and Baked.—Form into rounds in muffin rings; after mincing them, sauté on one side in butter, lay them back, still in the rings, on the plate, cooked side up, remove rings, cover with a $\frac{1}{2}$ -inch layer of masking preparation (see Lamb Chops Masked, 380), and lay them in a buttered pan and cook in hot oven 10 minutes. Place a sautéed mushroom on each, pour around a thin but brown mushroom sauce seasoned with a little Madeira, and serve around a mound of Egg-plant Straws (555).

294. Sweetbreads Stuffed and Baked.—Run sweetbreads through meat chopper, form into thick cutlets, place on ice for an hour, then split them and spread between with minced broiled bacon mixed with beaten egg yolk, soft bread crumbs, salt, pepper, and paprika, and a very little grated lemon rind. Pour over them 1 cup Meat Essence (66) and bake 20 minutes, basting often. Serve with gravy in pan strained and poured over.

295. Sweetbreads Broiled with Ham and Mushrooms.—Form sweetbreads in rather thin cutlets, dip in egg beaten with a little cream seasoned with salt, pepper, and a dash of nutmeg, roll in crumbs and run them on skewers, alternating with fresh mushrooms dipped in butter and thin slices of ham. Broil 10 minutes, lay on buttered toast, put a spoonful Maître d'Hôtel Sauce (763) on each, and garnish with nasturtium blossoms.

296. Sweetbreads Broiled with Mushroom Purée.—Dip sweetbread cutlets in melted butter and broil them. Place cutlets on toast, cover with the Purée (584), and pour a little hot cream over them.

297. Sweetbread Chartreuse.—Mix 1 cup chopped sweetbreads with 1 tbsp. butter, $\frac{1}{2}$ cup soft bread crumbs, 4 tbsps. cream, salt, dash cayenne and nutmeg, and 2 yolks. Cook a moment, add $\frac{1}{2}$ cup cream and 2 egg whites beaten stiff, turn

into small moulds, and poach in oven 10 minutes. Cool, turn out, and roll in the following mixture: Cook 1 tbsp. butter with 3 of flour, add 1 cup chicken stock, $\frac{1}{2}$ cup minced chicken, salt, cayenne, and 3 beaten yolks. Egg, crumb, and fry cutlets in hot fat and serve with Tomato Cream Sauce (752).

298. Sweetbreads and Chicken Creamed.—Follow recipe for Creamed Chicken (319), using half chicken and half sweetbreads, and add 1 tbsp. minced ham.

299. Sweetbreads Creamed in Cucumber Boats.—Add to 2 cups sweetbreads in small pieces 4 sliced mushrooms and 2 minced truffles. Cook 2 tbsps. butter with 2 of flour, add $1\frac{1}{2}$ cups hot cream, $\frac{1}{2}$ teasp. salt, $\frac{1}{4}$ teasp. paprika, and pinch mace. When boiling add sweetbreads and 1 tbsp. white wine or lemon juice. Cut small, unpeeled cucumbers into boats, bake them slightly, fill with the sweetbreads, cover with buttered crumbs and return to oven for 10 minutes. Garnish with a nasturtium blossom or sprig of water-cress at each end. The cucumbers are not eaten but they give a delicious flavor to the sweetbreads.

300. Sweetbreads Creamed à la Poulette.—Follow recipe for Chicken Creamed (319), using half stock and half cream, and add 2 egg yolks to cream and 2 tbsps. sherry. Serve in Swedish Timbale Cases (806).

301. Sweetbread Croquettes.—Chop rather fine 2 cups sweetbreads, or use $\frac{1}{2}$ cup each minced chicken and mushrooms and but 1 cup sweetbreads, or add green peas and minced almonds to the 1 cup sweetbreads. Cook 2 tbsps. butter with 4 of flour, add 1 cup cream, $\frac{1}{4}$ teasp. salt, dash cayenne, and season with parsley, onion, or shallot or chives; or lemon juice, sherry, or Madeira. If wine be used add a dash nutmeg and a minced truffle. Form into croquettes and serve with Velouté Sauce (755).

302. Sweetbreads Curried.—Add 2 cups sweetbreads to Curry Sauce (713), and serve in bread croustades.

303. Sweetbreads Fried.—Form sweetbreads into boulettes (small balls), crumb, egg, and crumb, and fry in deep fat and serve with Mushroom Sauce (732). The flavor is improved by laying them for 10 minutes in orange juice before crumbing them.

304. Sweetbreads and Mushrooms in Green Peppers.—Make Cream Sauce with chicken stock and cream, add 1 cup each mushroom slices and sweetbreads. Parboil green peppers 5 minutes, cool, cut off tops, and remove seeds. Fill with the creamed mixture and serve with a thin sauce made of stock in which the peel and stems of mushrooms have been cooked, to which add a little Madeira and cream.

305. Sweetbread Ragout.—To 1 cup sweetbreads in small pieces add $\frac{1}{2}$ cup sliced mushrooms, 1 sliced truffle, 1 cooked chicken liver diced, and 1 cock's comb cut in small pieces. Add Brown Sauce and small Chicken Quenelles (341), 3 tbsps. Madeira to the sweetbread mixture. Cook until boiling and serve in a large Vol au Vent (1219) of puff paste or in a casserole. The cock's combs are an Italian dainty which may be bought in glass jars.

306. Sweetbreads Sautéd.—Form sweetbreads into firm cutlets, sauté them in butter or bacon fat, and serve covered with Hollandaise Sauce (721).

307. Sweetbreads Sautéd au Beurre Noir.—Form sweetbreads into small cakes, sauté in butter, and place on hot dish. Cook in pan 3 tbsps. butter until brown, add 1 tbsp. each minced chervil, green pepper, and tarragon vinegar, and pour around the dish.

308. Sweetbreads Sautéd with Noodles, Spanish Style.—Lard the sweetbreads. Cook 1 tbsp. each minced onion, carrot, celery, and parsley in 2 of butter, add sweetbreads, and cook in sauté pan, basting often until brown. In another pan cook 2 tbsps. butter with 2 of flour until brown, add liquid and vegetables from pan in which sweetbreads have been cooked, $\frac{1}{2}$ cup tomatoes, 1 tbsp. pimento, 1 of horseradish, and enough stock to make $1\frac{1}{2}$ cups of gravy. Place Noodles (676), boiled, in stock in centre of dish, dust them with Parmesan cheese, surround with the sweetbreads, and cover with the strained gravy.

309. Sweetbread Soufflé.—Cook 2 tbsps. butter with 1 of flour, add 1 cup rich milk, when boiling add 2 cups minced

sweetbreads, $\frac{1}{4}$ cup soft crumbs, 2 beaten yolks, little salt, pepper, minced parsley, onion, and celery salt, and fold in egg white. Bake in buttered dish 20 minutes in slow oven and serve at once.

310. Sweetbreads in Timbale Cases.—Break sweetbreads in small pieces, cover them with sherry, and let stand in the cool 2 hours. Drain, add to Cream Sauce with a few sautéed mushrooms, and serve in Swedish Timbale Cases (806) with rims dipped in parsley and paprika.

311. Sweetbreads and Truffles Sautéed.—Sauté sweetbreads in small pieces in butter or bacon fat, add 3 sliced truffles, and add to Béchamel Sauce (699), fill ramekin dishes or timbale cases, cover with soft bread crumbs cooked in butter and dusted while cooking with 1 tbsp. Parmesan cheese. Serve at once.

312. Veal Chops Minced or Mock Sweetbreads.—Remove fibres and skin from 1 lb. veal sliced thin, mince it rather fine with a slice salt pork, add 1 tbsp. soft butter, $\frac{3}{4}$ cup bread crumbs soaked in $\frac{1}{4}$ cup milk and beaten light, a grating of lemon peel, little salt and paprika, and a dash nutmeg. Add 2 beaten eggs and form into cutlet shape and cool. Roll in beaten egg diluted with milk, and in crumbs, and sauté in bacon fat and butter, or fry in deep fat. Serve with sauce made in the pan by browning a little flour, add stock, strain, and add a little Madeira, or if fried serve Béchamel Sauce (699).

313. Veal Croquettes.—Mix 1 cup minced veal with 1 of chopped oysters or boiled rice. Cook 2 tbsps. butter with 4 of flour, add $\frac{1}{2}$ cup veal stock, $\frac{1}{2}$ cup milk, $\frac{1}{4}$ teasp. salt and paprika, the veal mixture, and 1 teasp. minced parsley and chives, grating lemon peel, dash nutmeg, and 1 tbsp. tomato catsup. Proceed as directed in Chicken Croquettes (326) and serve with Tomato Sauce. Cooked veal should be used.

314. Veal Quenelles.—Mix 2 cups minced cooked veal with $\frac{1}{2}$ teasp. salt, 1 teasp. each minced parsley and onion, $\frac{1}{4}$ teasp. paprika, and 3 beaten egg whites. Form into shape and cook as for Chicken Quenelles (341), and serve with Béchamel sauce.

315. Veal Timbales.—Follow recipe for Chicken Timbales (347), using veal instead of chicken and a little more seasoning.

Poultry

316. Chicken for Entrées.—Boil it in hot water seasoned with onion, parsley, bay-leaf, blade mace, minced celery, little salt, and a small piece of sweet red pepper. Let stand in the stock until cold, remove fat, take out chicken and cut it in small pieces or slivers or mince it. Return bones and skin to stock and cook until well reduced. Cover the chicken with a marinade of French dressing with parsley and let stand an hour or more. If mushrooms, green pepper, or truffles are used, toss and sauté them lightly in a little butter, as meat or poultry that is cooked should be reheated quickly.

317. Chicken Béchamel in Fancy Cases.—Add to 1 cup Béchamel Sauce (699) 2 cups chicken in small pieces, reheat and fill small Choux Paste cases (1510), put on tops, glaze with Meat Essence (66), and dust with minced parsley or truffles and paprika. Or fill rolls of puff paste. Roll the paste $\frac{1}{4}$ inch thick, cut in pieces 4 by 2 inches, roll around small tin cornucopia shaped or cylinder moulds, wet ends, and lap underneath and bake. These may be garnished with a purée of mushrooms, chestnuts, green peas, or pimento piped on upper side when baked. Fill with the chicken and serve at once on separate plates.

318. Chicken Chop Suey.—Cut 1 cup chicken in small slivers, add $\frac{1}{4}$ lb. mushrooms cut in slices and $\frac{1}{4}$ cup bean or wheat sprouts, and 1 teasp. minced onion. Add to 2 tbsps. butter, cooked with 2 of flour until brown, $1\frac{1}{2}$ cups stock and a little Chinese sauce, which may be bought at any Chinese shop, and the sprouts also. Serve with boiled rice.

319. Chicken Creamed.—Cook 2 tbsps. butter and 2 of flour, add $\frac{1}{2}$ cup of chicken stock, season well with salt, cayenne or paprika, minced parsley, a dash nutmeg, and 1 teasp. lemon juice or sherry; add 1 cup thick cream and 2 cups chicken in small pieces. Serve in ramekin dishes, in patés, Swedish timbale cases, bread croustades, etc. Or turn it into a buttered casserole; cover top



with buttered crumbs. Half a cup Italian cock combs or fresh mushrooms and 2 sliced truffles boiled in sherry or stock may be added to mixture.

320. Chicken Creamed à la King.—Marinate 2 cups chicken, cut in slivers, in French dressing an hour and drain. Cook 2 tbsps. butter with 1 small green pepper, shredded, add 1 cup fresh mushrooms, sliced thin, and 2 sliced truffles tossed in butter in hot sauté pan, $\frac{1}{2}$ teasp. grated onion, and 2 tbsps. flour. When boiling add 1 cup milk, little salt, paprika, dash nutmeg, and the chicken. When boiling again add 1 tbsp. chopped capers, 2 beaten yolks mixed with $\frac{3}{4}$ cup thick cream and $\frac{1}{4}$ cup creamed butter. Add a few drops lemon juice, dust with paprika, and serve garnished with triangles of puff paste.

321. Chicken Creamed with Mushrooms and Truffles.—Add to the sauce in Creamed Chicken (319), 1 cup chicken, 1 cup mushrooms, and 2 minced truffles. Add 1 tbsp. sherry and turn into a casserole, cover with buttered crumbs, and put in oven until brown.

322. Chicken Creamed, Onondaga Style.—Cook 1 small minced green pepper in 3 tbsps. butter, add 3 tbsps. minced sweet red pepper or pimento, 3 or 4 sliced mushrooms, 2 sliced truffles, and 3 cups chicken white meat cut in thin small slices. Toss all together in sauté pan, add 2 or 3 tbsps. Sauterne, turn into a double boiler, add 3 yolks mixed with 1 cup cream. Cook until slightly thick and serve in a piped border of Potato Duchesse (628), browned slightly.

323. Chicken Creamed à la Poulette.—Follow recipe for Creamed Chicken, add 2 beaten yolks to the cream, and serve in Swedish Timbale Cases (806).

324. Chicken Creamed in Rice Chartreuse.—Butter a large mould and sprinkle it with parsley and red or green pepper minced, line it with warm boiled rice mixed with a little butter, salt and pepper, fill with creamed chicken, and bake in pan of water covered with buttered paper 5 minutes. Turn out and serve with Cream Tomato, Curry, or Cream Sauce filled with diced carrots and green peas.

325. Chicken Creamed in Rice Croustades.—Add to partly boiled rice a little Tomato Sauce and butter, and finish boiling. Pack into small buttered, flat-bottomed moulds, and

place on ice until cold. Turn out, roll in egg and crumbs, and drop in hot fat until slightly colored, scoop out centres, fill with Creamed Chicken à la Poulette (323), cover with a meringue made of the 2 egg whites seasoned with salt and pepper, and brown in oven. Serve at once around a mound of asparagus tips covered with Maître d'Hôtel Sauce (763).

326. Chicken Croquettes.—Boil chicken as for Creamed Chicken (316). Chop it rather fine and add to the following sauce. Cook 2 tbsps. butter with $\frac{1}{2}$ teasp. grated onion and same of parsley, add 4 tbsps. flour, $\frac{1}{2}$ cup chicken stock, $\frac{3}{4}$ cup of cream, and $\frac{1}{4}$ teasp. salt, dash each nutmeg and cayenne. Add 2 slightly beaten eggs, 1 teasp. lemon juice, and 1 tbsp. sherry or Madeira wine. They should be as soft as possible. If too soft add soft bread crumbs until the desired consistency. Spread out on buttered platter and cool. When very cold form into croquettes or cutlet shape, dust them lightly with crumbs, roll in beaten egg diluted with a little water, cover completely with crumbs, and place on ice again until very cold. Fry, a few at a time, in deep fat for 2 minutes, or until light brown, and dry on soft paper. A little minced ham or veal or boiled rice or minced mushrooms or green peppers may be mixed with the chicken to give a variety in flavoring.

327. Chicken Croquette Apples en Surprise.—Follow recipe for Chicken Croquettes using half the amount. Press a small spoonful of the mixture in the palm of your hand, spread it out in a thin round, fill with creamed sweetbreads or peas and pinch together in balls, crumb, egg and crumb. Press balls in at each end for stem and blossom, fry and insert a clove in one end, and serve with Tomato, Cream, or Mushroom Sauce. A cooked mushroom, or a minced truffle soaked in Madeira, or minced olives and pimientos may also be placed in the centre.

328. Chicken Croquettes Suprême.—Mince 1 cup chicken white meat, $\frac{1}{2}$ cup fresh mushrooms, and 2 artichoke fonds; add them separately to the sauce. Cook 2 tbsps. butter with 3 of arrow-root or cornstarch, add 1 cup cream, season with salt, cayenne, and dash of nutmeg. Spread quite thin on buttered tin or platter, when cold cut in squares, press each square on the palm of your hand wet in cold water, fill with a spoonful of the following mixture, pinch corners together, mould into shape, egg and crumb, and fry. Mix 6 tbsps. boiled rice with 4 minced

truffles, 1 beaten egg, little salt and cayenne, and cream to soften. Serve with *Suprême Sauce* (749).

329. Chicken and Sweet Potato Croquettes.—Mix 2 cups mashed sweet potato with 2 beaten yolks, add salt and pepper, and cook until mixture leaves side of pan, and cool. Mince 1 cup shredded chicken with $\frac{1}{2}$ cup shredded almonds, add salt, pepper, and dash of nutmeg, and enough cream to hold them together. Spread the potato mixture in flat cakes, put chicken mixture in centre, and fold into balls. Crumb, egg and crumb, and fry in deep fat. Serve with *Béchamel Sauce* (700).

330. Chicken Fillets.—METHOD.—Cut chicken in oblong pieces, free from skin and bone and large enough to serve one to each person. If necessary, put two or three together in order to make them uniform in size. Brush them with egg white and tie them together until cold. These are usually made of cooked chicken for light entrées, although there are a few exceptions.

331. Chicken Fillets Deviled and Broiled.—Cut fillets from raw broilers, cover for an hour with $\frac{1}{2}$ cup sherry mixed with 2 tbsps. each tarragon vinegar and Worcestershire, 1 teasp. French mustard, and $\frac{1}{2}$ teasp. each salt and paprika. Drain, roll in melted butter, and broil them. Heat the sherry mixture and pour it over the fillets. They should be rather small.

332. Chicken Fillets with Mushrooms, Stuffed.—Cut small fillets from cooked chicken and heat them in hot butter, lay them on toast spread with minced or deviled ham, place a *Stuffed Mushroom* (585) on each, and cover with *Hollandaise Cream Sauce* (720).

333. Chicken Fillets with Sauce Suprême.—Dip boiled fillets of chicken white meat in butter, put them in the oven 2 minutes, serve on dish, cover with *Suprême Sauce* (749), and dust them with 3 truffles minced fine.

334. Chicken Livers and Artichokes.—Add to 2 cups cooked chicken livers cut in small pieces 2 artichoke fonds cut in dice and add to *Béchamel Sauce* (699). Serve in green peppers or tomatoes crumbed and browned. Sweetbreads or peas may be used instead of the artichokes.

335. Chicken Livers and Noodles.—Make noodles about $\frac{1}{2}$ inch wide and boil them (see 676). Line buttered timbale moulds with them and fill with minced chicken livers, *paté de foie gras*, and oysters in Brown Sauce.

336. Chicken Livers and *Paté de Foie Gras*.—Cook 1 cup chicken livers in 1 tbsp. pork fat a moment, cover with $\frac{1}{2}$ cup stock and 2 tbsps. sherry, and simmer until quite tender. Add 2 minced truffles, $\frac{1}{2}$ cup *paté de foie gras* cut in dice, and 1 tbsp. Madeira wine. Heat and fill small Choux Cases (1510) and serve as a very light entrée.

337. Chicken Mousses and Mousselines.—Mousses and mousselines are mixtures made very light with eggs and whipped cream, turned into buttered and garnished moulds, and poached in the oven on folds of paper in a pan of hot water and under buttered paper. When put in large moulds they are called mousses, in small or individual moulds mousselines. When to be served cold, a very small amount of softened gelatine is added to the hot mixture to make them a little more firm.

338. Chicken Mousse with Asparagus.—Mix 1 cup cooked and minced chicken, pressed through a coarse sieve, with 1 cup boiled asparagus, saving the tips, also put through the sieve. Cook 1 tbsp. butter with 1 of flour, add $\frac{1}{2}$ cup milk or chicken stock, season well with salt, pepper, paprika, a dash of nutmeg, and a few drops of lemon juice, add the chicken and asparagus, 2 yolks slightly beaten, and place in the cool. Add $\frac{1}{2}$ cup whipped cream, 4 egg whites beaten very stiff, and turn into a buttered and garnished mould, filling it but $\frac{2}{3}$ full, and poach in slow oven. It will take 25 minutes for a large mould and 15 for small ones. Turn out on a deep shell or small shells of puff paste, surround with the asparagus tips, pour over 1 cup hot cream seasoned with salt and cayenne, and serve at once.

339. Chicken Mousselines, *Béchamel*.—Cut raw white meat from a 2-lb. chicken in small pieces, press through a sieve, adding a little cream to soften, add 1 cup whipped cream, $\frac{1}{2}$ teasp. salt, and a dash of cayenne. Butter small moulds, put a small bit of paper in bottom, garnish sides with slices of truffle, stars of pimento, and diamonds or strips of boiled egg white. Add to the mixture 4 beaten egg whites, fill moulds $\frac{2}{3}$ full, and poach in oven on paper in pan of water and covered with but-

tered paper 15 minutes. Turn out, remove paper, and serve with Béchamel Sauce (699). Royal Custards (92), in different colors and shapes, may also be added to garnish.

340. Chicken Liver Mousselines.—Mix $\frac{3}{4}$ cup chicken livers pressed through a sieve with $\frac{1}{2}$ cup boiled rice, add $\frac{1}{4}$ teasp. salt, dash nutmeg and cayenne, $\frac{1}{2}$ teasp. French mustard, and $\frac{1}{2}$ cup whipped cream. Fill small moulds and poach in oven 10 minutes. Serve with Truffled Mushroom Sauce (754).

341. Chicken Quenelles.—Mix 2 cups raw minced chicken with 1 tbsp. minced ham, 1 teasp. onion juice, 2 tbsps. butter, 2 of cream, and 2 yolks, well beaten. Add to $\frac{1}{2}$ cup bread crumbs beaten in $\frac{1}{2}$ cup scalded milk, and place on fire until boiling, fold in the stiffly beaten egg white, form into small ovals with 2 wet tablespoons, and sauté in butter until brown. Cover with 2 cups stock, and simmer $\frac{1}{2}$ an hour. Put quenelles on hot plate, add gravy in pan to 2 tbsps. butter and same of flour cooked together, and pour over them.

342. Chicken Ragout Espagnole.—Cut 2 cups cooked chicken in small pieces. Cook 2 tbsps. butter with 2 of flour until brown, add 2 cups highly seasoned and well-reduced stock, 8 button onions just parboiled, 1 cup cooked green peas, the chicken livers minced, and 2 sweet red peppers cut in shreds. When boiling add the chicken and garnish with parsley and lemon.

343. Chicken Rissoles in Noodle Paste.—Make Noodle Paste (676), and while fresh cut into squares, fill with Creamed Chicken, cover with the paste squares, pinch edges together, and boil in stock 20 minutes. Serve with a mild tomato sauce.

344. Chicken Shortcakes.—Make and split rich baking-powder biscuits, spread between and on top chopped chicken, and pour over Hollandaise Sauce, Colbert (723).

345. Chicken Soufflés.—Soufflés are very light mixtures served in the dishes in which they are baked. Cook 1 tbsp. butter with 1 of flour, add $\frac{3}{4}$ cup cream, 1 cup minced chicken, $\frac{1}{2}$ cup soft bread crumbs, and 4 well-beaten yolks. Butter baking dish or casserole, pin a stiff buttered strip of paper around edge, add salt, paprika, and 6 egg whites beaten very stiff to the mixture, and partly fill the dish. If but $\frac{2}{3}$ full it will swell

above the edge of the dish, and the paper will hold it. Bake $\frac{1}{2}$ an hour in a slow oven, remove paper, and serve at once. Minced mushrooms, truffles, sweetbreads, or bacon may be added to the chicken, reducing the amount of chicken, or a layer of small, fresh mushrooms tossed in butter may be laid on the soufflé just as it is put in the oven.

346. Chicken and Cheese Soufflé.—Cook 2 tbsps. butter with 1 of flour and 1 of rice flour, add 1 cup cream mixed with 4 beaten yolks, 1 cup minced chicken, 2 tbsps. cheese, a little salt and paprika, and the 4 egg whites beaten stiff. Fill small dishes not quite full and bake 15 minutes. Serve in the dishes. Or omit cheese, use a little less chicken, and add 2 tbsps. of shredded pimento.

347. Chicken Timbales.—Timbales are really thimble-shaped cases, either large or small, of one mixture filled with another mixture, but any moulds that have a lining and are filled with mixtures are called "timbales." These linings are usually a thick layer of bread crumbs, forcemeat, macaroni, etc. The fillings are either forcemeats or creams. Timbales may be colored to match decorations or the sauces which cover them may be colored.

348. Chicken Timbales with Cardinal Sauce.—Line small moulds with rings of boiled macaroni placed close together and fill with the following. Mix 1 cup minced chicken, $\frac{1}{2}$ cup minced ham, $\frac{1}{4}$ cup soft bread crumbs, 1 teasp. parsley, $\frac{1}{2}$ teasp. onion juice, $\frac{1}{4}$ teasp. paprika, $\frac{1}{2}$ cup chicken stock, and 2 yolks mixed with $\frac{1}{2}$ cup cream. Cook a moment, remove from fire, cool, and add 3 egg whites beaten stiff. Fill moulds and poach as for mousses. Serve with Tomato Sauce Cardinal (751). The ham may be omitted and 3 tbsps. white wine added for flavor. Another way is to make half the amount of mixture, fill moulds half-full of thick Cream Sauce mixed with minced green peppers and pimientos, and then fill with the mixture.

349. Chicken Timbales with Mushrooms, Sweetbreads, or Peas.—Line a large mould with chicken forcemeat $\frac{1}{2}$ inch thick, fill with creamed sweetbreads or peas, and poach in oven as directed. Turn out and serve with Velouté Sauce (755).

350. Chicken Terrapin.—Marinate 2 cups cooked chicken cut in large dice, 1 hour. Cook 3 tbsps. butter with 2 of flour, add 3 boiled egg yolks pressed through a sieve, little salt, pepper, and 2 cups rich milk. Cook until slightly reduced, skim, and add 1 tbsp. butter, dash nutmeg, the egg whites cut in dice, the chicken, and 2 tbsps. Madeira wine. Serve in a casserole or in individual ramekins.

351. Chicken Vol au Vent.—Mix $1\frac{1}{2}$ cups cooked chicken dice with 1 cup cooked green peas. Cook 2 tbsps. butter with 3 of flour, add 1 cup chicken stock, $\frac{1}{2}$ cup strained tomatoes, $\frac{1}{2}$ teasp. salt, 1 tbsp. sweet red peppers diced, $\frac{1}{4}$ teasp. onion juice, and 1 teasp. lemon juice. Cook 5 minutes and serve in a hot Vol au Vent (1220).

352. Turkey Entrées.—Turkey that is left from the roast or boil may be cooked after any of the recipes for chicken, although the following recipes, one of which is a specialty of a famous New York restaurant, are especially recommended.

353. Turkey with Chestnuts and Puff Paste Biscuits.—Marinate 1 cup of cold turkey cut in small pieces in a very little French dressing. Add to the left-over gravy, which should contain the minced giblets, enough stock in which 2 tbsps. dried mushrooms have soaked to make $1\frac{1}{2}$ cups of sauce. Strain sauce and add the turkey and 1 cup boiled and sliced chestnuts which have been buttered, dusted with salt and pepper, and slightly browned in the oven. When hot add $\frac{1}{4}$ cup finely minced celery, cook 10 minutes, and add $\frac{1}{2}$ cup cream. Serve between small biscuits of puff paste. These are split like shortcakes.

354. Turkey Tetrizzini, Knickerbocker.—Cut cold turkey breasts in small slivers, add to a rich Cream Sauce with a few slices of mushrooms. Put a layer of this in a buttered dish, then a layer of boiled spaghetti, dust with grated cheese, and continue, having the last layer of turkey. Cover with buttered bread crumbs, add a delicate dusting of Parmesan, and place in oven until brown. Serve in the dish.

SUBSTANTIAL ENTRÉES

Substantial entrées are much in favor for the main course at informal dinners, and even at formal dinners the roast or joint is not always in evidence, especially if game be served. Fillets, chops, steaks, casseroles, etc., while always suitable to serve as entrées at large dinners, often take the place of the "remove" or "pièce de résistance" at any dinner. The following entrées are all suitable to be served as the "pièce de résistance" at luncheons, although the light entrée, especially if it be of chicken, beef, lamb, sweetbreads, or game, is quite sufficient for the dainty luncheon of but few courses so popular to-day.

Meat Entrées

355. Beef en Casserole, Algerian Style or Chilli con Carni.—Cut 2 lbs. of beef from the round in inch cubes, sear quickly in very little butter or salad oil, and put them in a buttered casserole in alternate layers with fresh diced tomatoes and minced green peppers, dot each layer with butter, add $\frac{1}{2}$ cup stock, cover, and bake 2 or 3 hours, or until meat is tender. Serve in casserole. If plenty of sweet red peppers and a little onion be added, it is chilli con carni.

356. Beef Rolls, Stuffed.—Cut $1\frac{1}{2}$ lbs. thin, round steak in narrow strips, 4 by 2 inches, and spread with the following mixture. Mix $\frac{1}{2}$ cup soft bread crumbs with $\frac{1}{2}$ cup minced mushroom stems or 1 tbsp. sweet red pepper or green pepper, add $\frac{1}{2}$ teasp. salt, dash cayenne, little pepper, and onion salt, and cook in 2 tbsps. butter or bacon fat. Roll and fasten with wooden skewers, marinate in French dressing 12 hours. Cook 1 tbsp. butter with 1 of flour, add 2 cups well-seasoned stock, add rolls, cover, and simmer until meat is tender and stock well reduced, about 2 hours. Take up meat and place it in centre of a ring of mashed potato brushed with butter and browned in the oven, add 1 tbsp. tomato pulp to sauce, cook a moment, and strain over meat.

357. Beef Ragout, Hungarian Goulash.—Meat from neck or chuck ribs will do for this. Cut in inch squares and marinate in French dressing with parsley and onion 12 hours. Cook 2 tbsps. drippings with 1 small minced onion and 2 tbsps. minced sweet red pepper until slightly brown, add 1 cup diced potato, the meat, a good grinding of black pepper, $\frac{1}{4}$ teasp. savory herbs, and 1 teasp. Hungarian paprika. Steam in double boiler an hour or more, add 1 teasp. minced parsley, 2 tbsps. minced tomatoes, 1 tbsp. slightly browned flour softened in $\frac{1}{2}$ cup stock, cook until sauce is well reduced, add $\frac{1}{2}$ teasp. salt and $\frac{1}{2}$ cup cream. Serve dusted well with paprika. This dish is almost too hot for American palates.

358. Beef Fillets.—Fillets are thick slices of tenderloin or sirloin cut into individual portions. They should be an inch or more thick and may be cut into any shape with a knife wet in cold water. When tenderloin fillets are shaped in medium-sized rounds they are called fillets mignon, and if cut quite small and accompanied by vegetables, etc., they are called tournedos. These may be tied with a thread to keep in shape and place them in a marinade of French dressing, to which add bit of bay-leaf and parsley, for several hours.

359. Beef Fillets Mignon or Tournedos.—Broil or panbroil them and serve with any of the following accessories. Cover each fillet with spoonful of Béarnaise or horseradish sauce and serve garnished with bananas sautéed or baked. Surround them with mushroom sauce and place a banana fritter on top of each. Cover each with a slice of tomato cooked in butter and sprinkle with minced green pepper, also sautéed in butter. Broil and serve them on large artichoke fonds and cover with Hollandaise or Soubise sauce. Broil them and cover with large, stuffed mushrooms, and surround with Cream Mushroom Sauce (733). Sauté them and cover with Maître d'Hôtel sauce, and surround with Egg-plant Straws (555). Surmount each, either broiled or panbroiled, with a small sweet potato croquette, surround with puff-paste triangles and pour over Madeira sauce. Broil them and spread with paté de foie gras, and garnish with minced truffles and minced sweet red pepper. Serve with rich Brown Sauce. Or glaze them, after they are broiled, with meat essence, add the foie gras, and serve with Marsala Sauce (728).

360. Filets Mignon Deviled.—Broil or sauté the filets 4 minutes, roll them in 1 tbsp. of English mustard mixed with 2 tbsps. Worcestershire, $\frac{1}{4}$ teasp. salt and paprika, and then in bread crumbs, and sauté in butter until crumbs are brown, also sauté tomato slices dipped in egg and crumbs, and arrange alternately on platter with the filets, and pour over Espagnole Sauce (716).

361. Filets Mignon, Stuffed.—Split the filets from the side, not quite through, and spread between a mince of mushrooms and truffles sautéd in butter, to which add salt and paprika, dot with butter, and bake in a paper bag 12 minutes. Serve with mushroom sauce, to which add 2 tbsps. sherry.

362. Beefsteak.—There is no better meat than beefsteak properly cooked. The best steaks are the first cuts of sirloin, with a bit of tenderloin on one side of the bone; these are called in and near New York State, porter-house—if without the tenderloin they are called club or Delmonico steaks; in other sections of the country and in England they are called sirloin. In many places a very thick steak cut from the largest part of the tenderloin is called Châteaubriand, but the real Châteaubriand is an entirely different matter. Broiled steak may be served with Béarnaise or Horseradish sauce, or after spreading with butter add a little port wine.

363. Beefsteak Châteaubriand.—Have 2 slices of tenderloin cut 2 inches thick, and put them between 2 slices of round or rump steak cut very thin; broil quickly until the outside steak is quite brown. Remove them and broil the inside steaks quickly. Tenderloin, although very tender, lacks juice; the round steak helps to retain the juice until steak is partly cooked. These steaks should be rare and juicy and quite brown on the outside. Place them close together on a platter, spread them with plenty of butter, and dust with salt and pepper on both sides, and turn the steak until the butter on both sides is nearly melted. Steak should never be put in the oven after it is broiled. The heat of the meat will melt butter sufficiently. The butter may be omitted and the steak spread with Maître d'Hôtel or Béarnaise Sauce.

364. Beefsteak Châteaubriand.—ORDINARY METHOD.—Have 2 large tenderloins cut 2 inches thick, form them into

rounds,—these are always served in pairs,—broil quickly, with the hottest fire at first, then reduce heat and finish broiling. They should be turned frequently at first, and it will take about 12 minutes to broil a steak of this thickness. Spread with butter as above. **TO STUFF THEM.**—Cut the steaks nearly through from the side and spread with marrow from bones mixed with minced and seasoned mushrooms, and broil. Serve with Truffled Mushroom Sauce (754), using the stems for the stuffing.

365. Beefsteak en Casserole.—Marinate a sirloin or round steak, $1\frac{1}{2}$ inches thick, over night, cut it in individual portions, free from fat and gristle, and sear them quickly on both sides in a hot spider with a very little butter, place in buttered casserole, add enough beef fat to spider to make 2 tbsps. when melted, add 1 sliced onion, 1 sliced carrot, and a few sprigs of parsley, cook a moment, and add 1 tbsp. flour and cook until brown. Add $1\frac{1}{2}$ cups of stock and when boiling pour over the beef, cover casserole, and put in oven for 30 minutes. Now add 1 cup potato balls sautéd in a little fat or butter and 1 cup mushrooms, if at hand. Season gravy with salt, pepper, and paprika, add 1 tbsp. sherry, and cook 10 or 15 minutes uncovered. Dust with parsley and pimentoes minced fine and send to table in casserole.

366. Beefsteak Filets, Farci.—Have sirloin filets cut $1\frac{1}{2}$ inches thick, split them nearly through from the side, and fill them with soft bread crumbs mixed with minced olives, chives, and red or green pepper, well seasoned, or with minced mushrooms and truffles seasoned with salt, pepper, and a dash of nutmeg. Fasten with wooden skewers, cover with French dressing, and place on ice for several hours. Broil and serve with a spoonful of Cream Horseradish Sauce (762) on each.

367. Beefsteak, Vienna Style.—Mince round or sirloin steak, add to 2 cups of the meat little salt, pepper, paprika, parsley, and minced shallots, and $\frac{1}{4}$ cup soft bread crumbs and 2 tbsps. minced ham or bacon. Mix well and add 2 eggs and form into individual steaks. Roll them in flour, egg and crumb them, and fry in deep fat. Serve around a mound of potato purée and pour over Spanish or Mushroom or Tomato sauce. This is the one exception to the rule that fried beefsteak is impossible.

368. Beefsteak Planked.—Broil a 1½-inch-thick steak quickly and but 6 minutes. Place it in centre of an oval hardwood plank, pipe around edge a border of mashed potato, brush it with beaten egg yolk mixed with a little milk, put cooked peas, string beans, and button onions at intervals inside the potato border, and put the plank in a very hot oven, or under the gas until potatoes are brown, about 6 or 8 minutes. Dust steak with salt and pepper, dot with butter, arrange stuffed mushrooms or tomatoes, already cooked, down the centre, or place Swedish Timbale Cases (806) filled with creamed carrots and peas on the steak and send to table on the plank. The plank may be placed on a large silver tray or platter.

369. Beefsteak with Port Wine Sauce.—Marinate the steak, broil it and spread with butter, dust with pepper and salt, and pour over it ¼ cup of hot port wine and serve at once.

370. Beefsteak Smothered in Onions.—This sounds like a most plebeian dish, but it is one that is much favored by men epicures. Slice 2 Spanish onions and put them in ice-water to which add 1 tbsp. each salt and sugar, and let them stand 2 hours. Drain, dry, and separate them into rings and sauté them in hot spider in a very little salt-pork fat, covered, until tender, remove cover, add salt and pepper, and cook until they are light brown. Place in hot dish in oven and panbroil the steak in the very hot spider. Place on platter and cover with the onions, and place in oven 1 minute to insure its being very hot.

371. Calf's Head with Parsley Sauce.—Have butcher bone ½ a calf's head, scald it, and cover with cold water and parboil it 5 minutes. Cool, roll it in cheese-cloth, and simmer it in water with carrots, onions, turnips, celery, bay leaf, thyme, parsley, peppercorns, cloves, and a blade of mace, 3 hours. Remove cloth, place meat on platter, surround with triangles of bread browned in butter, and pour the sauce over meat. Sauce: cover ½ cup minced parsley with cold water and let it come to a boil, drain and pound it with 3 tbsps. of butter, add to Cream Sauce, color green with a little paste dissolved in 1 tbsp. tarragon vinegar, add a pinch of mace, and serve very hot.

372. Calf's Head, à la Vinaigrette.—Clean and scald ½ a calf's head and tongue, cover with cold water, and boil ½ an hour, plunge into cold water, drain, remove meat, and cut it

in small pieces. Cook 1 tbsp. butter with 2 of flour, add 1 qt. hot water, 4 cloves, 3 peppercorns, a small onion and a carrot, 2 bay leaves, $\frac{1}{4}$ teasp. savory herbs, 3 tbsps. vinegar, and the meat, and simmer 2 hours. Take out meat and pour over it Vinaigrette Sauce (773), and garnish with quarters of hard-boiled eggs and beet dice.

373. Calf's Liver en Casserole.—Cut 1 lb. calf's liver in small fillets and lard them with bacon, and marinate in French dressing an hour. Cook in bacon fat 1 minced onion, 2 diced carrots, and 1 tbsp. minced parsley. Turn into casserole, add meat, 1 cup tomato pulp, 1 cup stock, cover, and cook an hour in oven. Add 1 cup mushroom slices, little salt, pepper, and paprika, cook 15 minutes or until meat is tender, thicken sauce with 1 tbsp. flour rolled with same of butter, add if liked 1 or 2 tbsps. Madeira wine, and serve in casserole.

374. Calves' Tongues.—Boil and skin the tongues, lard and roast them on a rack in a pan until done, basting often with stock and butter. Just before they are done cover them with buttered crumbs and cook until brown. Take up, cut in slices, and lay them on a platter, overlapping each other. Thicken gravy in pan, add 2 tbsps. sherry, and strain over the tongue, and surround with mashed potato riced.

375. Lamb Chops.—Lamb chops should be cut 1 inch thick, trimmed, and bone scraped. These are then called French chops. Cover with marinade of a few drops of oil and vinegar, and pepper and salt, and let them stand several hours.

376. Lamb Chops with Champagne Sauce.—Broil chops 5 minutes, dip them in 2 tbsps. melted butter seasoned with salt, paprika, and cayenne, cover them with the following mixture. Soak 1 cup soft bread crumbs in $\frac{1}{2}$ cup hot milk with 1 tbsp. minced tongue or ham, 1 tbsp. minced parsley, salt, and paprika, and 1 egg. Mix and cool, cover the chops, and when very cold crumb, egg and crumb them, and fry in deep fat. Serve around a purée of green peas and pour Champagne Sauce (704) over them.

377. Lamb Chops with Chestnuts.—Simmer 1 pt. shelled and blanched chestnuts cut in small pieces in well-seasoned stock or broth made from trimmings of the chops. When tender place them on hot broiled chops, thicken the sauce

with a roux of butter and flour, and pour over the chops. A little Madeira may be added.

378. Lamb Chops en Casserole.—Sear the chops quickly in hot butter, put them in the buttered casserole, and keep hot while cooking 2 tbsps. butter in pan with 1 tbsp. minced onion, 2 of green pepper, 1 cup sliced mushrooms, 1 cup stock, $\frac{1}{4}$ cup stewed tomatoes, $\frac{1}{4}$ cup minced celery, salt, pepper, and 1 teasp. of curry dissolved in a little stock. Add 1 cup of potato balls, cover and cook 10 minutes, turn into the casserole, cover and cook 15 minutes. Thicken sauce with 1 tbsp. butter and 1 of flour rubbed together, cook a few moments, and serve.

379. Lamb Chops au Julienne.—Broil, or fry chops in deep fat, and serve with Brown Sauce, to which $\frac{1}{2}$ cup tomatoes have been added, and all vegetables in season cut in match-like threads and boiled in stock.

380. Lamb Chops Masked.—Sauté chops in a very hot pan on one side only, cool and cover with the following, and cool again. Parboil $\frac{1}{2}$ of a small onion cut in slices, drain, and sauté in 1 tbsp. butter until it colors slightly, add 1 cup strong stock, a blade mace, and cook until soft enough to press through a sieve. Cook 3 tbsps. butter with $\frac{1}{4}$ cup flour, add salt, pepper, and the onion, $\frac{1}{2}$ cup cream, and soft bread crumbs to thicken. Spread this thick on the cooked side of chops, then cover with bread crumbs rolled in melted butter, place on a buttered pan, garnish with a mushroom, minced truffles, and sweet red pepper, and place in hot oven 10 minutes. Or cover with a mixture of minced tongue, truffles, soft bread crumbs, and enough sherry to moisten. Garnish and finish as above. Another masking mixture is $\frac{1}{2}$ cup minced chicken mixed with bread crumbs and seasoned with salt, pepper, and dash of nutmeg. Serve the chops with either a Mushroom or Velouté Wine Sauce (756).

381. Lamb Chops Piquant.—Dip chops in port wine, dust with salt and pepper, add a few drops of oil, and let them stand in the cool several hours. Broil and serve with Port Wine Sauce (741), using the wine used in the marinade.

382. Lamb Chops with Soubise Sauce.—Flatten 6 large French chops, dip in 2 tbsps. melted butter mixed with $\frac{1}{2}$ cup bread crumbs, salt and pepper, broil them, and serve with Soubise Sauce (736).

383. Lamb Chops Suprême.—Slit thick French chops from the side to the bone, spread with minced mushrooms and truffles seasoned with salt, paprika, and dash nutmeg, fasten with skewers, egg and crumb, and sauté in hot butter 5 minutes on each side. Spread pieces of toast with paté de foie gras, lay the chops upon them, and pour over a Madeira sauce.

384. Lamb Chops Stuffed and Cooked in Paper Bag.—Have chops boned and rolled, removing fat, unroll them, and spread with the minced stems of $\frac{1}{2}$ lb. mushrooms mixed with soft bread crumbs, salt, pepper, and dash nutmeg. Roll and tie with a string and marinate them in French dressing over night. Drain and cover with buttered crumbs, dot with butter, and place in buttered paper bag. Cover the mushroom caps with bits of butter, dust with salt and pepper, and place them in another paper bag. Bake them both 15 minutes, lay chops on platter, add mushrooms, take juice from both bags, add 2 tbsps. Madeira wine, strain, and pour over chops and serve them around a mound of Sweet Potato Purée (660). A little cream may be poured over the mushrooms when putting them in the bag, if a creamy sauce is desired.

385. Lamb Chops with White Wine Sauce.—Marinate chops and when ready to broil them sprinkle with a few drops of sherry and serve with the following. Sauté 1 small onion with 1 tbsp. butter until soft, add $\frac{1}{2}$ cup white wine and 2 egg yolks mixed with $\frac{1}{2}$ cup cream.

386. Lamb en Casserole.—Cut 2 lbs. of lamb from the shoulder in large cubes, sear them quickly in buttered sauté pan, dip each piece in melted butter or good dripping, dust with salt and pepper, and put in a buttered casserole. Put casserole in oven, uncovered, 15 minutes, add 1 cup potato balls or cubes, $\frac{1}{2}$ cup cooked carrot dice or sticks, 2 slices onion, 1 tomato, chopped, and stock or water to cover. Cover and cook until meat is tender, about 2 hours. Add 1 tbsp. flour dissolved in 1 cup stock or broth from lamb trimmings, cook 10 minutes, add 1 tbsp. butter, dust with paprika and minced parsley, and serve in the dish.

387. Lamb and Ham Fillets.—Parboil inch-thick fillets of lamb steak, marinade them an hour or more, roll in egg and in finely minced boiled ham, then in crumbs. Dot with butter and

broil under gas or bake in a paper bag. Serve with Brown Sauce, to which add a little lemon juice and $\frac{1}{4}$ cup currant jelly.

388. Lamb Steak Stuffed and Rolled.—Spread thin slices of lamb from the leg with minced chicken and tongue mixed with minced olives, green pepper, parsley, capers, salt, pepper, and a little butter, or spread with sausage meat. Roll like jelly cake, fasten with skewers, and broil, turning often until done and brown. Or it may be cooked in a casserole on a layer of vegetables and with a little stock. Serve with Brown Sauce, to which add a little tomato or chilli sauce.

389. Mutton Chops, English.—The English mutton chop is large and should be cut rather thick and always marinated several hours in French dressing. One chop is almost too much for each person unless this course is the main course. Trim each chop, season with salt and pepper, brush both sides with melted butter, place 1 slice of tomato on each, surmount with a fresh mushroom, pour 1 tbsp. of Meat Essence (66) over each, place in buttered pan or in paper bag well buttered, and bake 20 minutes. Serve with a teaspoon of Maitre d'Hôtel Sauce (763) in centre of each mushroom.

390. Pork Tenderloin, Baked.—Split 2 pork tenderloins, spread with poultry stuffing, put together and fasten with wooden toothpicks or string, dust with salt and pepper, lay them in a rack in pan, and bake an hour or more, according to the thickness of the tenderloins, basting often with butter and hot water. Serve on platter, pour over the meat a little melted butter mixed with lemon juice, and dust with sage. Add 1 tbsp. tomato catsup to gravy in pan, thicken it slightly, and pour around the meat. Serve with cooked apples.

391. Veal en Casserole.—Cut $1\frac{1}{2}$ lbs. of veal from the leg in inch squares, draw a piece of larding pork through each one. Sauté a tiny piece of very fat ham in hot spider, sear the veal in this about 5 minutes, turning often. Put veal in buttered casserole, add 1 small onion, 2 cloves, tiny bit of bay leaf, piece of lemon peel, a pinch of savory herbs, and 2 peppercorns. Add stock to cover veal, cover casserole, and put in oven an hour. Sauté 1 minced green pepper in 1 tbsp. butter, add 1 small tomato, diced, or 2 tbsps. canned tomato, $\frac{1}{2}$ teasp. salt, and $\frac{1}{4}$ lb. fresh mushrooms, or canned, cut in slices. Return to oven

and cook until meat is tender, add $\frac{1}{4}$ cup white wine or 1 tbsp. lemon juice, and thicken gravy with 1 tbsp. cornstarch dissolved in cold water, and cook 5 minutes.

392. Veal Collops (Wiener Schnitzel).—Cut $\frac{1}{2}$ -inch slices of veal from leg into individual portions, beat them until flat and somewhat cut, dust with salt, pepper, and flour, egg and crumb them. Smooth them with a wet knife and sauté them 5 minutes on each side in 1 tbsp. each of bacon fat and butter. Lay them on platter, and garnish with rolled bits of anchovy which have been soaked in cold water an hour or more, capers, and half-slices of lemon covered with minced parsley. Add a very little water to pan, cook a moment, and strain around the collops. This gravy is called essence and requires no thickening, as there is but little of it, and it should be quite thin and brown.

393. Veal Cutlets Breaded and Sautéd.—Cut veal slices $\frac{3}{4}$ inch thick in cutlets, pound until tender, and shape them in buttered muffin rings. Cook in 3 tbsps. of brown fat, 1 tbsp. each finely minced parsley, onion, carrot, and celery until brown, lay in the cutlets, in the rings, and cook on both sides, turning with griddle-cake turner, reduce heat, just cover with hot stock or water, cover and steam 10 minutes, place cutlets on hot dish, strain gravy into a bowl. Remove rings, roll cutlets in fine crumbs, and cook in the pan in 1 tbsp. butter until brown on both sides. Place on hot platter, add 1 tbsp. flour to pan and gravy, and cook until boiling, add $\frac{1}{2}$ cup cream, and strain over the cutlets and garnish with lemon and parsley. A half-cup of sliced and cooked mushrooms may be added if at hand.

394. Veal Cutlets and Mushrooms in Batter.—Cut a thin slice of pounded veal in small rounds, dust with salt and pepper, dip in batter, and fry slowly in deep fat. Also dip large mushrooms in the batter and fry them. Arrange them on platter and pour around them Madeira Sauce (727).

395. Veal and Oyster Pie.—Cut $\frac{1}{2}$ lb. veal in small pieces, roll in flour, and sauté them in butter or bacon fat until slightly brown, cover with boiling water, and simmer slowly $1\frac{1}{2}$ hours. Put veal in well-buttered baking dish, add $\frac{1}{2}$ cup diced ham to broth, salt, pepper, dash cayenne, small blade of mace, and 1 tbsp. cornstarch softened in a little cold broth, cook 10 minutes, and pour over the meat. Add 1 cup oysters and 1 tbsp.

butter, cover with baking-powder biscuit or puff paste crust, about $\frac{1}{2}$ inch thick, and bake 20 minutes. An inverted custard cup put in centre will hold up crust and also draw up the sauce. Extra sauce may be passed in a boat as the dish should not have enough to reach the crust. Crust should rest on meat and cup.

396. Veal Pot Pie.—Cook a large slice of salt pork cut in dice 3 minutes, add to kettle 1 small sliced onion, and cook until it is slightly brown, add 2 lbs. veal from the shoulder cut in pieces and sear it quickly in the fat, add 1 qt. warm water and a tiny piece of red pepper or a peppercorn, cover, and simmer 1 hour or more. Add 2 cups potato dice and 1 teasp. salt, and cook until potatoes are nearly done. Add 2 tbsps. flour softened in $\frac{1}{2}$ cup water or cream. Place Dumplings (795) on top of meat or in a steamer in top of kettle, cover closely, and steam them 12 minutes.

397. Veal Ragout au Parmesan.—Cut $1\frac{1}{2}$ lbs. of veal from leg in small pieces, roll in flour, and sauté them in 1 tbsp. butter, slightly, turn them into casserole, cover with 1 qt. hot water, add 1 teasp. salt, $\frac{1}{2}$ teasp. paprika, cover, and cook slowly in oven 2 hours. Add 1 cup tomatoes, cook $\frac{1}{2}$ an hour, add a layer of freshly boiled spaghetti, dust with Parmesan cheese, and serve in casserole.

398. Veal Roll, Glazed.—Cut thin, long strips from slices of veal leg and pound them well. Spread them with minced ham or bacon mixed with soft bread crumbs soaked in stock or milk, sprinkle with finely minced parsley and green pepper, roll, and fasten with wooden toothpicks and sauté until brown in butter. Pour the essence from pan over them and place in the cool. Put them in buttered pan, cover them with 1 cup of Meat Essence (66), cover, and bake $\frac{1}{2}$ an hour, basting often. Place on hot dish, add 1 tbsp. cornstarch dissolved in a little cold water to pan, and, if at hand, a few diced mushrooms, sweetbreads, or oysters tossed in butter, and pour over the meat.

Poultry Entrées

Poultry in this section includes uncooked fillets or individual portions. Both young chickens and yearlings may be used, but for all dishes excepting for the casserole or to

fricassce the yearlings should be steamed or parboiled before following the recipe. Poultry cooked whole will be found in "Pièces de Résistance."

399. Chicken Baked or Broiled.—Cut 3 young broilers in quarters, marinate them an hour or more in French dressing, dust them with salt and pepper, roll in egg diluted with milk, then in soft bread crumbs, place on rack in pan, flesh side up, dot well with butter, and bake in quick oven until brown, or slip them in a paper bag and bake 20 minutes or longer according to age of chicken. Add strained pan liquor to 1 cup of Béchamel Sauce (700). Or broil the chicken and pour over them 3 tbsps. softened butter mixed with 1 tbsp. lemon juice, 2 of Madeira wine, and 2 of minced cooked ham, or spread breasts and legs with $\frac{1}{4}$ cup butter mixed with $\frac{1}{2}$ cup currant jelly. Serve with new potatoes, hominy, fried or in croquettes, and green peas, and Egg Tomato Sweets, or any fruit jelly.

400. Chicken Fillets.—METHOD.—These are cut from the uncooked chicken in individual portions, free from bones and skin, and are served covered with sauce made from broth of the bones, skin, well-cleaned feet, giblets, and liver, with onion, parsley, carrot, minced celery, bit of bay leaf, and 1 or 2 cloves. It improves flavor and makes them tender to marinate them in French dressing a few hours before cooking.

401. Chicken Fillets, Baked with Cream Sauce.—Spread fillets with butter, dust with salt, paprika, and a grating of nutmeg, put them in a buttered pan or in a paper bag, and cook from 20 to 45 minutes, according to age. Place on hot dish, add 2 tbsps. flour to the fat, cook, and add $\frac{1}{2}$ cup stock, 1 teasp. of Brand sauce or Worcestershire, 1 tbsp. minced parsley, 1 of green pepper, and $\frac{1}{2}$ cup cream. Or egg and crumb the fillets, dot with butter, bake, and serve with Béchamel Sauce (700). Serve boiled rice or croquettes, corn fritters or baked tomatoes, and sweet pickled fruit. If Béchamel Sauce be used add 2 tbsps. sherry when serving.

402. Chicken Fillets en Casserole, au Jardinière.—Dust fillets with salt, pepper, and flour, and lay them in a well-buttered sauté pan and cook until slightly colored. Boil 20 minutes 3 cups of stock, 1 small onion or shallot sliced, a tiny

bit of bay leaf, a little thyme and minced parsley, 6 whole peppers. Put chicken in casserole, strain over the broth, add diced carrots, turnips, artichoke fonds, potato balls, button onions, button mushrooms, and 2 tbsps. diced bacon, cover dish, and bake 45 minutes. Add 1 beef-extract tablet and $\frac{1}{4}$ cup sherry, and serve at once.

403. Chicken Fillets en Casserole with Mushrooms and Peas.—Spread young fillets with butter, dust with salt and pepper, place in casserole, cover with broth, and bake until chicken is tender, about 30 minutes. Add 1 cup fresh mushrooms cut in pieces, 1 cup cooked peas, and cook 10 minutes. Add 1 cup cream mixed with 1 tbsp. flour and cook 3 minutes, and serve.

404. Chicken Fillets en Casserole with Okra and Tomatoes.—Cook as above 10 minutes, add 1 cup sliced okra and 1 cup diced fresh tomatoes, season well and finish cooking, and just before serving add 1 cup freshly boiled rice. A little cream or butter may be added the last moment if chicken is not very fat.

405. Chicken Fillets Curried.—Sauté a sliced apple and a small onion in 2 tbsps. butter, add salt, pepper, and 1 teasp. curry powder dissolved in a little stock, cover with stock, and simmer until tender, using as little stock as possible. When nearly tender add $\frac{1}{2}$ cup fresh-grated cocoanut, $\frac{1}{2}$ teasp. of good table sauce (try Escoffier's chutney), and serve in a rice border.

406. Chicken Fillets Deviled and Broiled.—Cover fillets with $\frac{1}{2}$ cup sherry mixed with $\frac{1}{2}$ teasp. each mustard, salt, and paprika, and 1 tbsp. Worcestershire 1 hour or more. Drain and brush with melted butter and broil. Lay them on toast, add 2 tbsps. butter to sherry mixture, heat, and pour over chicken.

407. Chicken Fillets Fried with Cream Sauce.—Cut young chickens in small pieces, cover with salted ice-water for 5 minutes, wipe dry, and place on ice. In an hour dry them and roll in white cornmeal mixed with a little flour and seasoned with salt, pepper, and drop into hot oil or lard, and cook until golden brown; drain on paper, and serve covered with a rich

Cream Sauce made with a tiny blade of mace and 1 teasp. minced parsley. For older chickens, parboil them until nearly tender; when very cold, egg and crumb, and fry as above.

408. Chicken Fillets Masked and Baked.—Put fillets of white meat in a well-buttered pan, set pan in one of hot water, cover with buttered paper, and bake 10 minutes. Take from pan and press between 2 plates until cold. Mask them with the following mixture and return to oven under buttered paper, and cook 20 minutes. Mince and pound the dark meat and press through sieve, add $\frac{1}{2}$ cup Cream Sauce and 2 well-beaten egg whites, cover with soft bread crumbs rolled in butter. Serve the fillets around a purée of chestnuts, green peas, or potato, and pour over a sauce made from the broth, thickened with corn-starch or arrowroot, and seasoned with 1 tbsp. of sherry and 1 teasp. tarragon vinegar.

409. Chicken Fillets Sautéd with Cream Almond Sauce.—Sauté fillets of white meat in butter, remove to hot platter, add 2 tbsps. flour to pan, then $\frac{1}{2}$ cup strained broth and 1 cup cream cooked slightly with 1 cup finely minced and pounded almonds.

410. Chicken Fillets Sautéd, on Toast.—Cut white meat in fillets; cook dark meat with the giblets, mince and pound, add a little butter, salt, pepper, and dash nutmeg, and spread on toast. Sauté fillets in salt-pork fat and butter, lay them on the toast, and cover with the broth well reduced, to which add 1 cup finely minced fresh mushrooms.

411. Chicken Fillets Suprême.—Cut white meat, with knife wet in cold water, in 3 thin slices from each breast, flatten them with a cleaver wet in cold water. Insert thin slices of truffle in the fillets, dip in cream seasoned with pepper and salt and dash nutmeg, roll in flour and sauté in butter or oil until light brown, place on similar-shaped, very thin slices of boiled ham, around a bed of asparagus tips or plain boiled asparagus, and pour over Madeira or Truffled Mushroom Sauce (754). These may also be egged and crumbed, and fried in deep fat. Cool them after crumbing before frying.

412. Chicken Fricassee White or Brown.—Singe and wipe chicken with cloth after washing it well inside and out, disjoint, put in kettle on a rack, rough pieces at bottom, and

white meat pieces on top, with flesh side down, cover with 3 or 4 cups boiling water, add a small piece of salt pork and red pepper, 1 teasp. salt, cover, and simmer 2 or 3 hours. Cook 1 tbsp. butter with 3 of flour, add the hot gravy, and strain over the chicken. Or use but 2 tbsps. flour and add just before serving 1 cup cream mixed with 1 beaten yolk. Also add 1 cup sliced mushrooms tossed in butter. For a brown fricassee prepare as above, cook in 2 tbsps. butter in sauté pan until a light brown, put in kettle, add 3 tbsps. flour to pan, cook a moment, add the broth, 1 teasp. salt, 1 teasp. grated onion, 1 tbsp. minced celery, piece red pepper and 1 of salt pork cut in dice, and 2 cloves. Cover and simmer as above, and serve with gravy strained over chicken.

413. Chicken Fricassee Espagnole.—Prepare chicken as above and cook it in 2 tbsps. butter in sauté pan until a delicate brown on both sides, place chicken on a rack in kettle, add 3 tbsps. flour to fat in pan, cook a moment, add 3 or 4 cups broth (3 if cooked in fireless cooker), 1 teasp. salt, and simmer until nearly tender. Add 1 small sliced onion, 2 minced green peppers, $\frac{1}{2}$ a red pepper, minced, and 3 large tomatoes cooked in 2 tbsps. butter, and cook until quite done. Serve around a bed of rice covered with the cooked vegetables and pour over gravy.

414. Chicken Sautéd with Asparagus Tips.—Sear chicken pieces in butter in hot spider a moment, cover with 2 cups hot stock, cover, and simmer $\frac{1}{2}$ an hour. If chicken is very tender this parboiling may be omitted. Roll in flour mixed with a very little fine cornmeal seasoned with salt and pepper and a dash nutmeg, and sauté in salt-pork fat and butter until brown. Place on hot dish, add 2 tbsps. flour to pan, cook a moment, add 1 cup of the broth well reduced and $\frac{1}{2}$ cup cream mixed with 1 yolk, add salt, paprika, a pinch of ground mace, and a few drops of tarragon vinegar. Strain over chicken and add 1 cup freshly boiled asparagus tips and serve.

415. Chicken Sautéd with Ham and Pimento Balls.—Sauté chicken pieces in butter and salt-pork fat, arrange on a dish. Mix 1 cup cooked minced ham with $\frac{1}{2}$ cup soft bread crumbs and $\frac{1}{4}$ cup pimento pressed through sieve, 2 beaten yolks, pepper, little onion juice and minced parsley, and moisten with melted butter. Shape into tiny balls, egg, crumb, and fry in hot fat. Arrange around chicken. Add to sauté pan 1 cup

stock and $\frac{1}{2}$ cup white wine, and cook 5 minutes; pour this over 3 well-beaten yolks, cook a moment, and strain over ham balls.

416. Chicken Sautéd or Fried à la Maryland.—Roll chicken pieces (parboiled if not very young), in beaten egg, mixed with salt and pepper, and 1 tbsp. cream, then dust lightly with white cornmeal, and cook in spider in butter, salt pork, or bacon fat, turning until well browned. Reduce heat, cover, and let steam until tender, about $\frac{1}{2}$ an hour. Remove cover the last 5 minutes to crisp chicken. Place on platter, strain fat into a bowl leaving 1 tbsp. in pan, add 1 tbsp. butter, 2 tbsps. flour, and cook without browning, add little salt, pepper, and dash nutmeg, and 1 cup cream mixed with a tiny pinch of soda. When boiling pour over chicken, sprinkle with minced parsley which has been dipped in boiling water to make it green, and dust with paprika. Serve on fried mush, hominy, or cornmeal.

417. Chicken Sautéd with Pimento Timbales.—Roll chicken in seasoned flour, sauté in a little fat and butter, and serve with Pimento Timbales (601), and sauce made of stock thickened with butter and flour and cream.

418. Chicken Pie.—Disjoint and parboil chicken, and also the livers. Add to 1 cup of chicken cut from bone in rather large pieces, the livers diced, 2 hard-cooked eggs in slices, 2 slices broiled bacon diced, $\frac{1}{2}$ cup fresh mushrooms, 1 sliced truffle, and sauce made of 3 tbsps. butter, 2 of flour, 1 cup well-seasoned chicken stock, and $\frac{1}{2}$ cup cream. Or omit cream and add a little diced ham and Madeira wine. Place an inverted cup in buttered dish, add the chicken mixture, and cover with puff paste or rich creamy baking-powder biscuit crust. If of puff paste, cover with a plain piece and decorate with fancy pieces of crust. Both crusts should be pricked to let steam out. Bake $\frac{1}{2}$ an hour. If a lower crust is preferred, cover outside of a basin with a thin layer of crust, prick it, and bake. Stand it on serving dish. Make a round of paste the size of top of this baked shell, decorate it with triangles of the paste, and bake it on a tin sheet on buttered paper. When done, fill the shell with chicken mixture, slip on the cover, and send to table at once. Serve extra gravy in a boat.

419. Chicken Pie, English Style.—Cook 2 tbsps. butter with 2 of flour, add 2 cups chicken broth, 2 tbsps. diced ham, 2

sliced truffles, and $\frac{1}{4}$ lb. sliced mushrooms. Fill a buttered dish with the best parts of a disjointed chicken boiled until nearly tender, add 2 tbsps. Madeira, 2 sliced gherkins, and a generous sprinkling of paprika. Arrange to have the bones hold crust from gravy. Cover with crust $\frac{1}{2}$ inch thick, decorate with crescents of paste, prick, brush with beaten egg and bake an hour. Crust paste: mix $1\frac{1}{2}$ cups pastry flour with $\frac{1}{4}$ cup butter, add 3 teasps. baking-powder, $\frac{1}{2}$ teasp. salt, and cream.

420. Duckling Breasts with Hominy.—Use breasts of young ducks, brush with melted butter, and roll in minced onion and parsley seasoned with salt and pepper, cook $\frac{1}{2}$ an hour in buttered pan with a very little water and covered, uncover, spread with butter, and cook until brown. Serve on squares of hominy fried or sautéed, with gravy made of broth of duck's trimmings, thickened with flour and butter. A few sliced olives may be added.

421. Guinea Chicken Breasts, Béarnaise.—Take breasts from bone and remove skin of small guinea chickens, dust with salt and pepper, and place in buttered pan and in the oven covered with a buttered paper for 15 minutes, remove paper, pour over them a little melted butter, finish cooking until they are slightly brown, place each one on a piece of toast, cover with a very thin slice of boiled ham, pour over each a spoonful of Béarnaise Sauce (698), and garnish dish with artichoke fonds and small sweet red peppers, the fonds filled with asparagus tips and the peppers filled with mushrooms minced.

422. Guinea Chicken Breasts en Casserole.—Remove breasts from 2 guinea chickens, and make a broth of the remainder. Cut breasts in fillets and sauté them in a little butter, adding salt and pepper, until slightly cooked, then put them in a buttered casserole, cover with 1 cup of the broth, well reduced, and cook in oven 15 minutes. Add 2 tbsps. butter to sauté pan and $\frac{1}{4}$ lb. mushrooms—peels and chopped stems should have been cooked in the broth; when slightly cooked add 6 small thin slices of cold boiled ham, when hot add these to casserole. Dissolve 1 tbsp. cornstarch in a little cold broth, add to casserole, and cook 5 minutes. Add 2 beaten yolks mixed with 1 cup cream, salt, paprika, a drop of onion juice, 1 tbsp.

lemon juice or 1 teasp. of tarragon vinegar, and 3 tbsps. butter. Cook a moment and pour over the birds.

423. Guinea Chicken Fricassee.—Follow recipe for Chicken Fricassee, when cooked place in a buttered pan, dust each piece with soft bread crumbs rolled in melted butter, put in oven or under gas broiler until brown, and serve with sauce poured around.

424. Turkey Sautéd Béarnaise.—Steam or boil the turkey, remove meat in large fillets, roll them in egg and crumbs, and sauté in olive oil or butter until brown. Sauté $\frac{1}{2}$ lb. fresh mushrooms, place them around the turkey fillets and put on each a spoonful of Béarnaise Sauce (698).

Cold Meat and Poultry Entrées

Many cold entrées are made with aspic jelly in large moulds or small moulds, and garnished. To garnish, put mould in a pan of ice, melt aspic, and pour in a little, turning the mould until it is completely lined with the aspic. Leave it on the ice until nearly set, then dip the garnish in melted aspic, and with a long pin or skewer pick up the garnish and drop it on the lining. When this is hard turn in the mixture or filling, a little at a time and most carefully, so as not to disturb the garnish.

425. Aspic Jelly.—See No. 787.

426. Beef Galantine.—Cut 3 lbs. of round of beef in small pieces. Cover a knuckle of veal with cold water and let it slowly come to the boiling point. When quite hot put in the beef, a little onion, celery, parsley, and 1 tbsp. vinegar, and simmer until the beef is quite tender. Cool in the liquor, and when cold remove fat, take out beef, chop it fine, and boil liquor until reduced to 2 cupfuls. Mix the meat with 1 cup of the liquor, add 2 tbsps. tarragon vinegar, salt, pepper, celery salt, paprika, cloves, and allspice, and a very little nutmeg, press in a wet mould, pour the remainder of the liquor over, and when cold serve with a salad of lettuce or cress.

427. Chicken in Aspic Mayonnaise.—Cut 2 cups of cold boiled chicken in small dice. Line a mould with aspic jelly, and garnish it with olives, pimentoes, and hard-boiled eggs, put in $\frac{1}{2}$ -inch lining of Mayonnaise Jelly (853), add the remainder to the chicken, and fill mould.

428. Chicken or Game Cream in Aspic.—Mince and pound 2 cups of cooked chicken or game, add 1 tbsp. horseradish, $\frac{1}{4}$ teasp. salt, and paprika, dash of nutmeg and celery salt, and 1 cup whipped cream. Line small moulds with aspic jelly, fill with the cream, and place on ice for 3 hours. Serve with green salad.

429. Chicken, Duck, Birds, or Turkey, Boned.—To do this well requires a lesson at cooking-school or from a first-class chef. In England the birds are not drawn before boning. They retain leg and wing bones, trimming them loose from the carcass. They also have a way of stuffing a large bird with a small one, all of which is too intricate to write about.

430. Chicken Chaud-froid.—Truss the chicken and poel it on a mirepoix (see page xiii). When quite tender, cool and separate it into uniform fillets, discarding skin and as much bone as possible. Use second joints and breasts. Cover each one well with white Chaud-froid Sauce (792). When cold and firm garnish with fancy slices of truffle, pimento, and hard-boiled egg white, glaze with aspic, and serve on lettuce around peas or asparagus in French dressing, and surround with chopped aspic upon which the yolks are pressed through a sieve.

431. Chicken Fillets with Remoulade Sauce.—Place chicken fillets in a buttered pan, sprinkle with a little white stock and white wine or lemon juice, salt and pepper, cover, and cook until tender. When cool pour over them a Béchamel Sauce, in which 1 tbsp. gelatine has been dissolved. Take up and place on a platter and mask again with the sauce. When cold serve on lettuce with Remoulade Sauce (768).

432. Chicken Galantine.—Boil a 3-lb. chicken, remove skin, and cut from bones in strips. Reduce the stock, clear it and line an oblong pan or mould, garnish with blanched and shredded almonds, pistachio nuts, sliced olives, and capers, and pour in a half-inch layer of the consommé at the bottom. Lay

in the chicken in alternate layers of white and dark meat, leaving a half-inch space at the sides, pour in the remainder of the stock, and put on ice for several hours. Serve cut in slices.

433. Chicken Legs in Chaud-froid Sauce.—This is an expensive entrée as it requires 4 chickens, but the remainder may be utilized in many delectable ways. Remove legs and white meat from the boiled chickens, cut off ends of drumsticks close to the meat, and skin them. Mince $1\frac{1}{2}$ cups white meat, add 1 egg white, and press through a sieve, add 2 tbsps. soft butter, $\frac{1}{2}$ teasp. salt, $\frac{1}{8}$ teasp. paprika, and a dash of nutmeg. Fold in 2 egg whites beaten stiff and 3 tbsps. whipped cream. Press this into the large ends of the legs, set them up in a steamer, and steam them 10 minutes. When cold cover them with White Chaud-froid Sauce (792), garnish with truffles cut in fancy shapes, and serve very cold.

434. Chicken Mousse.—Chop and pound until smooth 1 cup boiled chicken, 1 minced truffle, 1 tbsp. paté de foie gras, and 1 of sherry, and press through a sieve. Strain 1 cup hot chicken stock over 2 beaten yolks, add $\frac{1}{4}$ teasp. each salt and paprika and 1 tbsp. granulated gelatine softened in a little water and a dash of celery salt, add the chicken mixture, and when cool add 1 cup whipped cream and 3 egg whites beaten stiff. Mould and when very cold turn out and serve with lettuce or celery salad. Or add $\frac{1}{2}$ cup minced ham to mixture and serve with mayonnaise.

435. Chicken Mousse with Celery Sauce.—Add to 1 cup hot stock, well seasoned with bay leaf, salt, paprika, parsley, and a dash of nutmeg, 2 scant tbsps. gelatine softened in $\frac{1}{4}$ cup of cold water and 2 cups minced chicken, and when cold add $\frac{1}{2}$ cup whipped cream. Turn into baking-powder boxes or round moulds, adding slices of hard-cooked egg, and when very cold serve with Celery Sauce (758).

436. Chicken and Ham Mousse.—Follow recipe for Chicken Mousse, using but $1\frac{1}{2}$ cups chicken and $\frac{1}{2}$ cup minced cooked ham, and serve with mayonnaise.

437. Duck Farci.—Bone the duck carefully and sprinkle the inside with salt, pepper, minced parsley, and shallot and lemon juice. Fill it with raw potatoes to keep it in shape,

spread it with butter, dust with flour, and roast it 35 minutes. When cold remove the potato and fill with the stuffing. Mix $\frac{1}{2}$ a jar of paté de foie gras with $\frac{1}{4}$ cup of sherry and press it through a sieve. Add 1 tbsp. gelatine softened in a little cold water to 1 cup of well-reduced and highly seasoned stock, cool, and whip until cloudy. When nearly set add the foie gras and fill the duck. Brush the duck with aspic, garnish with pimentoes, olives, cucumbers, etc., when set cover with Brown Chaudroid Sauce (762), and when very cold cut in slices, but hold together with skewers until serving time. Place on a dish of Orange Salad, remove skewers, and serve.

438. Ham and Eggs in Aspic.—Cut cold boiled ham in thin slices and then in rounds the size of the bottom of individual nappies or ramekins, cover each with a cold poached egg cooked in rings in bacon fat, pour over a thin layer of aspic colored pink, and garnish with minced truffles and pistachio nuts.

439. Ham Farci.—Have the bone removed from a whole ham and fill it with the following stuffing, roll it in cheese-cloth, and boil it in water and either champagne, cider, white wine, or a little tarragon vinegar 5 hours. When done, press it under a plate in the liquor until cold. Cut in slices and then in disks and serve with water-cress. **FARCI.**—Mix 1 cup bread crumbs with 1 tbsp. melted butter, 1 teasp. each chopped chives, onions, chervil, parsley, Worcestershire, tomato catsup, and 2 truffles sliced or minced.

440. Ham Mousse.—Mix 2 cups boiled ham chopped and pounded very smooth with 1 tbsp. French mustard and a dash of cayenne. Add $\frac{1}{2}$ cup of melted aspic to the ham, and when cold add $\frac{1}{2}$ cup whipped cream. Turn into garnished square moulds, and when cold cut in long, narrow slices, lay a long slice of raw cucumber, marinated in French dressing, on each piece and serve with Cold Cream Sauce (759), piped around edge of each.

441. Ham Rondelles.—Roll square, thin slices of boiled ham in cornucopia shape or over lady-lock forms until ready to use. They may be fastened with aspic. Fill with boiled pigeon or squab meat, or chicken mixed with paté de foie gras, and serve on lettuce with French dressing. Or fill the ham with

any salad mixture and fasten with wooden toothpicks until ready to serve.

442. Lamb or Veal Chops Chaud-froid.—Trim inch-thick chops, remove bone, and roll them. Sauté a slice of bacon with a little onion, carrot, parsley, and celery, and cook the chops for a moment in this, then add a blade of mace and barely cover with stock. Put in oven and cook uncovered an hour, basting often. Press between two plates until cold. Cover with Brown Chaud-froid Sauce (762), garnish with boiled-egg-white petals and yolk in centre to form a daisy. When firm glaze with aspic and serve around a Cabbage Salad made with cooked dressing.

443. Lamb Chops in Jellied Mayonnaise.—Have chops trimmed and bone cut close to meat, sauté them in butter with a little minced parsley, celery, onion, and green pepper, and press until cold. Dip them in jellied mayonnaise, garnish them with pimentos, truffles, and cooked green peas that have been an hour in marinade.

444. Lamb Cutlets with Green Peas Purée.—Mince 2 cups cold cooked lamb and mix it with 1 slice of broiled bacon minced, paprika, and salt, and egg white to make soft enough to form into cutlets. Cover them with Brown Chaud-froid Sauce (762), garnish with egg whites, truffles, and beets. When set, cover with White Chaud-froid quite thin and serve with Green-pea Purée (567), both cold.

445. Lamb's Tongues in Jelly.—Cut pickled tongues in thin slices lengthwise, arrange them in a mould with slices of thin boiled ham cut in disks and shreds of green or red pepper. Fill mould with aspic jelly, and when cold turn out and serve with mayonnaise.

446. Liver Cutlets Glazed or Mock Foie Gras.—Select a firm piece of calf's liver, about 2 lbs., and have it well larded. Wash it and put in a pan with 1 onion minced, $\frac{1}{2}$ a bay leaf, blade of mace, 3 peppercorns, 3 whole cloves, 1 teasp. of salt, and 1 lump of loaf sugar. Cover with 2 cups of rich stock and cook in a medium oven 2 hours, then spread with butter and cook another hour unless it is already tender. Baste frequently, remove from the pan, and let it cool. Strain and cool the gravy. When the liver is cold and firm, cut in slices and with a cooky cutter cut in rounds. If the gravy is jellied melt it slightly and

pour it over the rounds of liver. If the liquor is not jellied melt it and add 1 tbsp. of dissolved gelatine and strain over the liver as soon as it is cold. Serve the liver on a platter surrounded by a water-cress salad. The remainder of the liver may be pounded fine and mixed with the stock and put into glass jars and covered with hot butter or fat. It will keep a long time and may be used as a sandwich filling.

447. Paté de Foie Gras in Jelly.—Paté de foie gras is so rich that it should always be used in very small amounts and only as a very light entrée. Add to 1 cup of clear chicken consommé 1 tbsp. gelatine softened in cold water and 1 tbsp. Madeira wine. Line tiny moulds with the jelly, fill with foie gras moistened in cream. When cold serve on lettuce.

448. Paté de Foie Gras Mousse.—Garnish small moulds with tiny bits of cold boiled ham or tongue and egg and line them with aspic jelly. To a small jar of foie gras add 2 tbsps. sherry, press through a sieve, and add $\frac{1}{2}$ cup of the jelly whipped until frothy, continue whipping, and add $\frac{1}{2}$ cup whipped cream, little salt and cayenne, and fill moulds.

449. Sweetbreads in Aspic.—Sweetbreads must be highly seasoned when blanched and cooked to serve as a cold entrée, and most carefully freed from stems and skin. Form in cutlets and press them. When cold dip them in aspic, and when partly set garnish them with pimentoes and cucumber slices, pour more aspic over them, and when set arrange around a mayonnaise of green peas and celery.

450. Sweetbread Mousse.—Chop fine 1 cup of sweetbreads, add $\frac{1}{2}$ cup Béchamel Sauce in which 1 tbsp. gelatine has been dissolved. Press through a sieve, add 1 tbsp. sherry, little salt and paprika, 1 cup whipped cream, and 2 egg whites beaten very stiff. Line moulds with aspic, strips of cucumbers marinated in French dressing, green or red pepper, or beets and capers. When set add a little cream to the aspic and line mould, let it set again, and fill with the sweetbread mixture.

451. Turkey Pie.—Mince 2 cups of cold turkey, season with salt, pepper, and add $\frac{1}{2}$ cup of cream. Line a buttered dish with thin strips of boiled ham, put in the turkey and an inverted teacup, cover with a thick crust of puff paste cut in rounds or diamonds, and bake. Serve cold with a salad.

452. Veal Jelly Mould.—Boil a well-covered knuckle of veal until tender with 1 teasp. each of minced onion, salt, and parsley, 1 tbsp. celery, $\frac{1}{4}$ teasp. cloves, dash cayenne, and $\frac{1}{2}$ teasp. kitchen bouquet. Remove meat from bones, chop it fine, return bones to kettle, and cook until liquor is reduced to 1 pt. Garnish a mould with hard-boiled egg slices, pour in $\frac{1}{2}$ inch of the strained liquor, mix remainder with the veal and fill mould, and serve with salad.

453. Veal Loaf.—Mix 2 lbs. of uncooked veal with $\frac{1}{8}$ lb. each ham and salt pork, all minced very fine, add $\frac{1}{2}$ cup bread crumbs soaked in milk, 2 tbsps. melted butter, $\frac{1}{2}$ teasp. each salt, paprika, and onion juice, $\frac{1}{8}$ teasp. each allspice, cloves, dash of nutmeg, grated peel and juice of $\frac{1}{2}$ lemon, and 1 egg well beaten. Fill a buttered pan and bake an hour, basting often with melted butter. Serve cold in slices.

454. Veal and Ham Pie.—Boil $\frac{1}{2}$ a scalded calf's head and 2 lbs. veal cutlet with a bunch of savory herbs, $\frac{1}{2}$ an onion, 2 cloves, 1 teasp. salt, $\frac{1}{2}$ teasp. paprika, and 1 tbsp. vinegar. Cool in the liquor, remove meat, cook down the stock until reduced to 1 pt. Cut meat into inch pieces, add 1 cup of lean boiled ham cut in strips, 2 hard-boiled eggs cut in slices, and grated peel of a lemon. Fill a buttered baking dish, cover with a pastry crust, and bake $\frac{3}{4}$ of an hour.

455. Veal Rolls Chaud-froid.—Mince fine-cooked veal, spread it out in your hand, fill with paté de foie gras, roll, and cover with Chaud-froid Sauce (762). Garnish with aspic jelly cubes and truffles and serve with salad.



Meats, roasts, or poultry, if for the formal dinner, should be neatly carved in the butler's pantry and passed after placing the largest-sized dinner plate, which should be very hot. The carving is done by the host at informal dinners. One or two vegetables usually accompany the roast; if two, one is of potatoes. A fruit relish is often served with the pièce de résistance, and sometimes Savory Bouchées (285) are served instead of potatoes. These should be passed to the guests from the left. If a vegetable requires small dishes or plates, place them at the left of each cover, but it is considered much better form to serve vegetables dry enough to be put on the plates with the roast. To remove this course, if carved on the table, first place the carving knife and fork carefully on the platter, side by side if the carver has neglected to do this; remove the platter, then all the plates or dishes belonging to the course from each cover. See that goblets are filled, not too full. Pass bread, if it is needed, and serve champagne, if it be served.



Notice if guests prefer other wine, and keep the glasses filled until after dessert is served.

To serve champagne, cut the wires and work out the cork carefully; have a napkin wrapped around the neck of the bottle, and as soon as the cork is out, pour a very little into the glass of the host to avoid giving a guest any foreign particles; then begin at the right of the host, fill the glasses slowly and not too full. Champagne is sometimes served from a glass pitcher. In that case it is not necessary first to pour any in the glass of the host. Do not serve ice with champagne or with any wine, but champagne must be kept on ice for several hours before it is used, and should be poured the instant it is opened. The napkin around the bottle is to protect the wine from the heat of the hands and to protect the tablecloth from drops.

The usual *pièces de résistance* are meats and poultry cooked whole and used as the main course, or "remove," as it is often called in the dinner menu. The fashion of serving both a joint or fillet of meat and a roast of poultry or poultry cooked whole, is on the wane. In these days one course of this kind is considered quite sufficient, especially if preceded by a substantial *entrée* or followed by game. Chicken and game are rarely served at the same meal, unless the chicken be in a light *entrée*; neither are two kinds of meat unless the first be sweetbreads. The only exception to this rule is when venison is the game served; then a substantial *entrée* of chicken or sweetbreads or even a remove of chicken may precede it. For this reason the following section includes poultry as well as meat in the removes, or *pièces de résistance*, recipes for which will be found under their separate headings.

Meat Removes

456. Beef Fillet.—Beef fillet is the whole tenderloin, larded and cooked whole; it is then sliced and served from the platter with a rich sauce, usually of mushrooms. Also serve white or sweet potatoes in any fancy way, or new boiled potatoes with butter and parsley. Hominy or rice may be served instead of potatoes; also serve peas or egg-plant, Brussels sprouts, tomatoes baked, sautéd, or broiled, green corn or cauliflower in green peppers, and currant jelly or any sweet-fruit pickle. The meat may be garnished with baked bananas or triangles of puff paste or mushrooms broiled, and a horseradish sauce is also a good accompaniment. As the meat, although very tender, has but little flavor, it should be cooked quickly in a hot oven with a mirepoix (see page xiii). The following recipe is especially recommended, just as it is served in a famous Detroit restaurant.

457. Beef Fillet of the Holland Tea Room.—Cover the bottom of a dripping pan with 4 slices of salt pork, upon which put a layer of diced onion, carrot, and celery. Lay on this a well-larded fillet, put it in a hot oven for 15 minutes, pour over 1 tbsp. brandy, dust with salt and pepper, and bake 15 or 20 minutes longer, according to size of fillet. Baste often and serve on hot platter, cut in slices, keeping them together as much as possible. Add a little flour to the pan, then 1 cup cream, and when boiling strain into sauce boat and add 1 cup of fresh mushrooms sautéd in butter. Garnish the platter with peas, beans, cauliflower, asparagus tips, or canned asparagus and potato balls browned in butter. These should be arranged around the meat, having more cauliflower than anything else, and at one end of the platter, and sprinkle it with Braisle (789). Pass currant-jelly forms and possibly Cream Horseradish Sauce (762).

458. Beef Fillet Tenderloin with Crust.—Cook as above and cover 5 minutes before it is done with a rich baking-powder or Near-Puff-Paste (1220) crust and return to oven until crust is well baked. Serve with mushroom sauce and cut through crust gently and through meat, thus serving crust and meat together.

459. Beef Roasted with Yorkshire Pudding.—Beef should be roasted in a hot oven until well seared over; then

reduce heat and cook from 12 to 15 minutes for each pound, counting from the time the meat is put in the oven. A sirloin roast with rib bones removed and the meat closely rolled gives the best satisfaction. If it be sprinkled on both sides with French dressing the day before it is required it will be tender and juicy. Wipe the meat, lay it on a rack in roasting pan, put 1 tbsp. water in bottom of pan, but not to touch the meat, dust meat with pepper and salt, and baste often while cooking. When done, place meat on platter, pour off all but 2 tbsps. of fat in pan, add 1 tbsp. flour, and stir until brown (not too brown, however), add 1 cup hot water, stir until smooth, season with salt and pepper, and a few drops of any good table sauce, strain into a boat, and serve. Serve also peeled white potatoes baked in the pan, or sweet potatoes, or white potatoes mashed and riced, or sweet potatoes caramelled, also one vegetable (Green or wax or lima beans, cauliflower, corn, baked tomatoes, turnips, egg-plant or vegetable oyster), and as a relish, currant or grape jelly, or sweet pickled fruit and, if liked, horseradish sauce either hot or cold. **YORKSHIRE PUDDING.**—Sift 2 cups flour with $\frac{1}{2}$ teasp. each salt and baking-powder, add $\frac{1}{2}$ cup milk, and beat well. Add, one at a time, 2 eggs to another $\frac{1}{2}$ cup milk, beat well with Dover egg-beater, add to the flour, with enough more milk to make soft batter, beat with beater until smooth and full of bubbles. About 20 minutes before beef is done, pour 2 tbsps. of fat from pan into a shallow pan, pour in the batter, and bake in moderate oven 20 minutes. Cut in squares and serve around the meat.

460. Beef à la Mode or Pot Roast.—Have 5 lbs. of beef round, well larded. Cook in hot kettle $\frac{1}{4}$ lb. salt pork, 2 onions, 1 carrot, bit of bay leaf, 4 cloves, and 2 peppercorns 15 minutes; add meat and sear it quickly, cover, and simmer $\frac{1}{2}$ an hour, cover with 3 pts. boiling water and simmer 3 hours, adding more water if necessary. Add 1 teasp. salt and 2 whole peppers and cook another hour. Put meat on hot platter, strain liquor, which should be well reduced and quite dark, in a boat, and serve. When cold put meat in a bowl and cover with the gravy and serve cold cut in slices on a bed of water-cress. A Prune Relish (784) should be served with pot roasts as well as boiled potatoes and turnips or cabbage and Cream Horseradish Sauce (762).

461. Beef à la Mode with Tomatoes.—Cook as above without vegetables, searing meat in suet, cover with hot water,

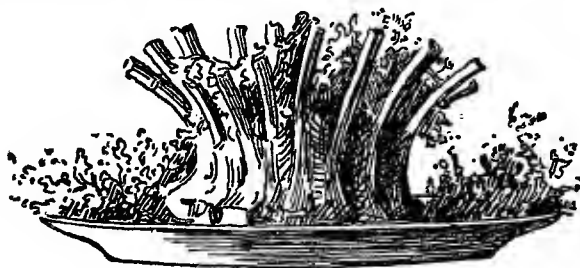
and cook 2 hours, add 1 can tomatoes, salt, pepper, savory herbs, onion, parsley, and $\frac{1}{2}$ of a small loaf of bread cut in inch cubes. When done serve with gravy strained and poured over meat.

462. Beef Pot Roast, Spanish Style.—Dust meat well with salt and pepper, sprinkle with 1 tbsp. minced onion, 1 of sweet red pepper, and $\frac{1}{2}$ cup flour, rub it in well on all sides, then pound it in. Sear the meat in hot fat, cover with water, and continue cooking as above.

463. Beef Poeled with Mirepoix.—Remove fat from a 6-lb. cross rib roast, melt a little of it, and sear the meat quickly on every side. Lay it on a Mirepoix, cover and roast $\frac{1}{2}$ hour, remove cover, and cook 20 or 30 minutes; serve with gravy made in pan. For Mirepoix, see page xiii.

464. Lamb Roasted.—Spring lamb, of course, is the greatest delicacy and should be dusted with salt and pepper, and roasted in a hot oven 18 minutes to the pound. Serve with gravy from pan and also mint sauce or mint jelly, or currant mint sauce. Also serve new potatoes boiled, green peas, or asparagus tips, or cooked cucumbers. If lamb be old serve potatoes, Brussels sprouts or creamed turnips or carrots, carrots and peas creamed together, creamed spinach, and any mint jelly or pickled sweet fruits.

465. Lamb Crown Roasted.—Have butcher chop through the bones of 2 loins of 6 chops each, trim ends of bones and tie loins in a circle with meat inside and bones standing up. As soon as it comes from market, cut a slit between each bone and insert a thin slice of lemon, cover bone ends with pieces of salt pork, and place meat on ice until ready to cook it. Dust with



salt and pepper, place on rack, and bake an hour in hot oven, basting often with butter and water or stock. It may be baked in a paper bag about 50 minutes, or in fireless cooker $1\frac{3}{4}$ hours. When done remove string and pork and lemon slices, place meat on hot platter, fill centre with a purée of chestnuts put through a ricer, or sweet potato balls slightly caramelled, green peas, and carrots in cream sauce, or white potato balls covered with bits of butter and minced parsley. Cover bones with paper frills or cranberries, and serve with mint sauce or Currant Mint Sauce (712) in a small boat.

466. Lamb Roasted in Paper Bag, Yearling.—Marinate a well-trimmed leg of lamb in French dressing over night, steam it 20 minutes, brush with egg yolk diluted with 1 tbsp. milk, dust with pepper and salt, roll in crumbs mixed with melted butter, slip in bag, and cook 1 hour. This is almost as good as spring lamb.

467. Mutton Boiled.—A boiled leg of mutton with caper sauce is a favorite remove for the English informal dinner, and if carefully trimmed and cooked, and served with boiled rice and cooked cabbage, is quite acceptable, occasionally. But those who will try the following recipe will find a remove suitable for the best of dinners and liked by the majority of diners.

468. Mutton Fillet Suprême.—Have butcher skin and remove bone from a fine leg of mutton which has hung 2 or 3 weeks. Marinate it over night in French dressing. Rub it all over with a cut onion and lemon, squeeze juice of lemon over top, dust with $\frac{1}{2}$ teasp. salt and $\frac{1}{4}$ teasp. paprika, turn $\frac{1}{2}$ cup currant jelly over top, and put in hot oven $1\frac{1}{2}$ hours, basting constantly. Place on hot dish, strain liquor from pan over it, pour over $\frac{1}{4}$ cup sherry, and serve cut in slices like a fillet of beef. Serve with it a macedoine of vegetables and Rice Croquettes en Surprise (786).

469. Mutton Leg Stuffed.—Prepare leg of mutton as above, stuff with 1 cup crumbs mixed with 2 tbsps. butter, 3 tbsps. minced almonds, $\frac{1}{2}$ teasp. salt, 1 teasp. parsley, and 2 drops Tabasco. Put on rack in pan, under which place 1 sliced onion, 1 carrot diced, 1 sliced tomato, 2 tbsps. diced celery, and 2 sprigs parsley. Add 2 cups boiling water to pan, cover, and cook in oven 2 hours. Remove cover, dust meat with salt, flour.

and pepper, add bits of butter, and cook until brown. Place on hot dish, add 1 tbsp. browned flour to liquor in pan, when boiling strain, and serve in a boat.

470. Mutton Saddle Roasted.—Have butcher skin a saddle, cut in decorations, and round into shape; the backbone may also be removed. Pour over it French dressing and let stand over night. Dust with 1 teasp. salt, dash pepper, and 1 tbsp. flour, and put in oven $1\frac{3}{4}$ hours, carve into strips parallel to backbone, and serve with currant jelly.

471. Pork.—Although pork is tabooed by many, it is a very good dinner meat for those of strong digestions. It should always be very cold when put in oven and cooked long and slow, as it must be thoroughly done. Twenty minutes to the pound should be allowed.

472. Ham Baked or Boiled.—If ham be especially fine, not too hard and salt, it may be served as a remove, always with spinach or cabbage in some attractive way, and potatoes. It may be boiled in water with a little vinegar, or half water and half cider, or champagne. A delicious sauce may be served with ham made of a little butter, pimento purée, French mustard, a good brown table sauce, Madeira wine, and Meat Essence, in proportions to suit individual taste. Champagne Sauce or Chive Sauce is also suitable to serve. Also apples baked with jelly or cider jelly or apple sauce. **HAM BAKED.**—Soak ham over night in water, to which add 1 cup vinegar and 2 tbsps. sugar, or, if at hand, soak it in buttermilk. In morning scrub it with soda water, wipe dry, and completely cover it with a paste $\frac{1}{2}$ inch thick of flour and water stiff enough to roll. Wet edges and pinch together and bake in oven or fireless cooker 5 hours. Remove dough, skin, and remove some of the fat, and pour over Madeira wine or champagne, and let it stand an hour or more, basting often; then spread with a paste made of equal parts of dry mustard, sugar, vinegar, and olive oil, add salt and pepper, and bake 1 hour.

473. Pork Roasted.—This is served as a remove occasionally, when the weather is very cold. A loin from young pig, with ribs cut nearly through, is best, and if kept very cold until put in oven it is acceptable to many. Serve plain boiled or mashed and riced potatoes, spinach, or Brussels sprouts, or cab-

bage cooked in some delicate way, and always apple sauce. Dust loin with pepper and salt and a little sage, put in the oven or slip it in a well-buttered paper bag, place on a rack across pan and in a hot oven for 2 minutes, reduce heat, and cook $1\frac{1}{2}$ hours, open bag, and if not brown return to oven until sufficiently brown. Cook 1 tbsp. butter with 2 of flour until slightly brown, add the essence from bag, and hot water to make 1 cup. A little good table sauce may be added if desired.

474. Crown Roast of Pork.—Have ribs cut as for lamb crown and cook as above, either in the oven or in bag; it takes a little longer to cook it in oven. If in pan, turn fat from pan in a bowl and set bowl in one of cold water, changing water until fat rises to top, skim it off, and make gravy as above. Serve the crown with centre filled with sweet-potato slices cooked in sugar and butter and a little cinnamon, and serve Apples Cooked with Jelly (1105).

475. Little Pig, Roasted.—Clean and scald a 5 weeks' old little pig, cut gashes in thighs and shoulders and stuff the gashes as well as inside with the following. To 2 cups soft bread crumbs add 1 tbsp. each butter and parsley, $\frac{1}{2}$ teasp. each salt, sage, and savory herbs, juice and grated peel of 1 lemon, with enough hot water to soften slightly. Put pig on rack, roll ears in greased cloth, put a piece of corn-cob or wood in the mouth, spread back with butter, dust with salt, pepper, and flour, add $\frac{1}{2}$ cup white wine to pan, and cook $2\frac{1}{2}$ hours in moderate oven, basting often. Brush the skin with cream, remove ear covering and mouth stuffing, put an apple in mouth and cranberries in the eyes and serve with gravy made from liquor in pan, thickened and strained. Have oven very hot the last 15 minutes to crisp the skin.

476. Veal.—Serve with veal rice, spinach, cauliflower, tomatoes, asparagus, white or sweet potatoes, beets, parsnips, beans, and sweet pickled fruits.

477. Veal Fricandeau.—Have a fillet cut 2 inches thick from the best part of leg, lard it, and dust well with salt and pepper, and place it on a layer of salt pork sprinkled with minced onion, carrot, turnips, celery, 2 or 3 cloves, bay leaf, and $\frac{1}{2}$ teasp. savory herbs. Cook in very hot oven 15 minutes, baste often with fat in pan, reduce heat and cook 15 minutes to the

pound. It should be almost tender enough to cut with a spoon. Pour over the meat $\frac{1}{2}$ cup Meat Essence (66) until glazed, and serve with gravy from pan thickened and strained. It is very good cooked this way in a casserole.

478. Veal Roll Roasted.—Spread a 1-inch-thick slice of veal with 1 tbsp. melted butter mixed with $\frac{1}{2}$ cup soft bread crumbs, $\frac{1}{2}$ teasp. each savory herbs, salt, pepper, 1 teasp. minced parsley, 1 bay leaf crumbled, and 1 tbsp. each diced onion and carrot. Roll, tie with string, cover with boiling water or white stock, and simmer until tender; place meat on rack in pan, cover with 3 slices of bacon, dust with pepper and paprika, and roast $\frac{1}{2}$ an hour, basting often. Remove string, place on platter, and cut in slices like a fillet. Serve with gravy made in pan with stock in which meat was boiled.

479. Veal with Sour Cream Sauce.—Have bone removed from leg of veal and stuff with soft bread crumbs mixed with sliced mushrooms, parsley, thyme, mace, salt, and paprika, softened with melted butter and a little stock. Spread veal with butter, dust with salt and pepper, and roast 20 minutes to the pound. When half-done, pour over it 1 cup of slightly sour cream and finish roasting, basting often. Serve on platter, add flour to pan and a little stock if necessary to make sufficient amount of gravy.

Poultry Removes

To Dress and Truss a Fowl.—Directions for dressing and trussing poultry in the best manner will be found in "Lessons in Cooking through Preparation of Meals," Robinson and Hammel, published by American School of Home Economics, Chicago.

480. Chicken Baked, Béchamel.—Split broilers, flatten them with a cleaver, rub them with a cut lemon, dust with salt, pepper, and moist lightly with flour, cover with egg, roll in crumbs, and place in a buttered pan. Bake until a light brown, basting often, after 10 minutes, with hot water and butter. Arrange on platter, cover with Béchamel Sauce, and garnish with finely minced green and red pepper and parsley.

481. Chicken Deviled and Baked.—Prepare chicken as for broiling, place in a buttered pan, dust with salt and pepper, spread with butter, and bake 10 minutes, basting with a little hot water. Cream 4 tbsps. butter, add 1 tbsp. French mustard, 1 teasp. tarragon vinegar, $\frac{1}{2}$ teasp. each salt and paprika, and spread over the chickens. Cover with buttered crumbs and bake about $\frac{1}{2}$ an hour, or until they are brown and tender. Garnish with Cucumber Fancies (794) and small stuffed and baked tomatoes.

482. Chicken Baked à la Poulette.—Truss chickens and parboil in salted water 10 minutes, split them through the back and press under a weight for an hour or more. Brush with beaten egg, dust with salt and pepper, and roll in fine bread crumbs. Lay it in buttered pan in a little salt-pork fat and butter, and sauté until brown. Cover with buttered paper, place in oven and cook $\frac{1}{2}$ an hour, or until tender, basting with a little hot water and butter added to pan. Place on platter, add 1 teasp. flour to pan and 1 cup broth, 1 tbsp. each minced parsley and celery, add 1 teasp. minced onion and 2 or 3 well beaten yolks mixed with a little of the broth, cook a moment, beating constantly with a spiral beater, add 1 teasp. tarragon vinegar, dust with paprika, and serve.

483. Chicken Boiled with Cream Sauce.—Truss chicken and wrap it in cheese-cloth, cover with boiling water, add 2 tbsps. each diced carrots, sliced onion, $\frac{1}{2}$ bay leaf, 4 peppercorns, a piece of dried red pepper, and 1 slice salt pork cut in dice. Simmer until tender, 2 or 3 hours if a fowl, take from kettle, and cover with buttered bread crumbs and place in hot oven until brown. Cook gravy until reduced to 1 cup, add it to 3 tbsps. butter cooked with 3 of flour, and when ready to serve add 1 cup thin cream and strain in a boat.

484. Chicken en Casserole.—Chicken cooked whole in the casserole with vegetables is braised or poeled chicken and is most popular. The casserole preserves the flavor and juices, and when food to be cooked in it requires long cooking the casserole may be covered and placed in the fireless cooker. The most popular casserole is a deep round or oval earthen basin with a cover, which may be sent to table in a nickel or silver standard. Any deep, covered earthen dish may be used. Small individual casseroles are sometimes used for small birds or tiny

broilers, or many hot mixtures, and one is placed before each guest. The contents of the casserole may be carved in the kitchen but served in the dish. Truss young chickens, put 1 tbsp. butter, a sprig of tarragon or parsley, and a dusting of salt and pepper in each bird, spread breasts with butter, place them in a buttered casserole, and put them in a hot oven, uncovered, 15 minutes, or until brown. Add 1 cup hot cream, dust with salt and pepper, cover, and cook in oven 15 minutes. Remove cover, baste well with the cream, cover with buttered bread crumbs, and leave in oven until crumbs are brown. Wipe edges of casserole, garnish with water-cress and send to table uncovered.

485. Chicken en Casserole, Hungarian Style.—Stuff chickens with bread stuffing, truss them well (it will take one large or 2 small chickens for 6 persons), tie on the breasts slices of lemon covered with salt pork. Put in a buttered casserole a few slices onion, blade mace, 2 cloves, sprig parsley, 2 peppercorns, and 1 cup white or chicken stock, adding more as it cooks down. Cover with the chicken and cook an hour or more. Remove chickens, strain sauce into $\frac{1}{2}$ cup cream mixed with 1 yolk, add 1 tbsp. butter, 1 tbsp. minced parsley and 1 teasp. Hungarian paprika. Color sauce red with a harmless coloring liquid, pour over the chicken, and send to table with a mould of boiled rice, or place small rice balls around the chicken.

486. Chicken en Casserole with Vegetables.—Put in the dish 12 button onions, 1 carrot cut in fancy shapes, and 2 cups hot water well seasoned. Place chicken on vegetables and cook uncovered $\frac{1}{2}$ an hour. Add 12 small potato balls, 6 fresh mushrooms, 1 tbsp. minced green or sweet red pepper, $\frac{1}{2}$ teasp. salt, pepper, and paprika, cover, and cook until potatoes are tender. Add 1 tbsp. cornstarch dissolved in a little cold water, cook 10 minutes, add 1 tbsp. butter and 2 of sherry, and serve.

487. Chicken or Capon en Cocotte, French Style.—A cocotte, which is called a "Dutch oven" in this country, is a smooth, deep, iron kettle with an iron cover which fits closely. This kettle should never be washed, but scraped and rubbed with soft cloths until it is perfectly smooth inside. The longer it is used the better it is. Every one knows that the cooked

chicken of France is perfection, and it is all on account of this unwashed "cocotte." Select a broiler or a yearling or a young capon and wipe, but do not wash it. Truss, put one medium onion inside, spread with butter, and dredge lightly with flour. Put $\frac{1}{2}$ cup of firm beef suet, shaved fine, in kettle and place the chicken on it. Cover and cook over moderate fire 15 minutes. Dust with salt and pepper, put on lid, and cook slowly an hour for a 4-lb. chicken and $\frac{1}{2}$ hour for a broiler. Baste and turn often, having care not to pierce the skin. When brown, with a crisp skin, place on hot dish, pour off all the fat from the kettle, add 1 cup of hot water, stir until dissolved, and strain over the chicken. If it must wait after it is cooked, keep warm uncovered over a moderate fire. Squabs stuffed with chestnuts are delicious cooked this way. It takes about 35 minutes.

488. Chicken Roasted with Chestnuts or Mushrooms.—Stuff 1 large or 2 small chickens with chestnut or mushroom stuffing, truss it, brush with butter, dust with salt and pepper, and put on a rack in pan and in a hot oven until beginning to brown, reduce heat, and cook 1 to 2 hours, basting often. Add to pan $\frac{1}{2}$ cup hot water, 1 slice salt pork, diced, tiny bit bay leaf, 1 clove, sprig parsley, and a little green celery. If with mushrooms pour over a little sherry mixed with cream. When done place chicken on platter, pour off all fat in pan but 3 tbsps., add 2 tbsps. flour and slightly color, add 1 cup stock from giblets cooked with a slice of salt pork, salt and pepper, a little lemon juice, and the minced giblets. Serve surrounded with chestnut or mushroom purée put through pastry tube in roses. Place a tiny piece of pimento on each rose and serve gravy in boat.

489. Chicken Deviled and Roasted.—Stuff chicken with bread stuffing, spread with butter, dust generously with dry mustard mixed with flour, sprinkle with salt and paprika, and roast.

490. Chicken Roasted with Ham.—Stuff and truss chicken, tie onto breast and thighs $\frac{1}{2}$ lb. ham sliced very thin, and roast, basting at first with a little water and then with the fat in pan until a fork will pierce easily through ham into chicken. Remove ham, place chicken on hot dish, lay the ham around, and pour over the sauce. Brown 1 tbsp. butter with 2 of flour,

add liquor from pan, strain, and cook with 1 cup fresh mushrooms until they are tender.

491. Chicken Roasted with Oyster Sauce.—Stuff chickens with Oyster Stuffing (512), roast as usual, basting with oyster liquor and butter, and serve with Oyster Sauce (738). Thicken gravy in pan and serve in a boat.

492. Chicken Roasted in Paper Bag.—All chickens may be roasted in paper bags, and it is advisable to do so, as the juice and flavor is much conserved and the chicken does not shrink as much in cooking as in an open oven. Stuff and prepare chicken as usual, spread breasts and thighs with butter or with slices of salt pork, dust with salt and pepper, and slip into a well-buttered paper bag placed on a wire rack on top of a pan. Place in hot oven, in 5 minutes reduce heat, and cook in a very slow oven 1 hour. Remove from oven split bag and turn chicken on hot platter. Make gravy with butter and flour slightly browned, to which add the juice from bag and enough stock to make the required amount, and serve in a boat. This, of course, requires no attention whatever during the hour of cooking.

493. Capon Boiled with Purée of Mushroom Sauce.—Stuff the bird with equal portions of bread crumbs, minced veal, and mushroom stems, minced, seasoned with salt and pepper, adding a little butter, and softened with stock. Tie 4 slices of salt pork on breast and legs, wrap in cheese-cloth, cover with boiling water or white stock, and simmer until tender, about an hour. Remove pork and serve on a platter with the sauce in a boat. Add to Cream Sauce 2 tbsps. butter, 2 egg yolks slightly beaten, and $\frac{1}{2}$ lb. mushrooms cooked in butter and pressed through a coarse sieve. It is improved by larding sliced truffles in breast. The pork will hold them while capon is cooking, and it improves the flavor. Serve with capon, sweet potato, cooked celery, Brussels sprouts or spinach, and cranberry jelly.

494. Capon Complet in Casserole.—Rub a capon with a cut lemon, cover breast and second joints with bacon slices, and put it in a buttered casserole with but little water or stock. If the bird is too large for the dish, cut off the legs and wings and tuck them down by the side of the body, add salt, pepper, and

1 tbsp. each minced onion and parsley. Cover and cook an hour in oven, adding more water if necessary. Remove bacon, cook until brown, add 1 cup gravy made from the giblets and trimmings and thickened with cornstarch, add 2 tbsps. butter, 2 or 3 minced truffles, and 1 cup mushrooms tossed in butter.

495. Ducks or Ducklings Roasted with Cherry Sauce.—Cover breasts of ducks with slices of salt pork or bacon and of ducklings with butter, dust with salt and pepper. Cook ducks $1\frac{1}{2}$ hours and ducklings $\frac{3}{4}$ of an hour, having oven very hot at first. If ducks are old, steam them an hour before roasting, in a covered roaster, with 1 cup water in pan, basting often, then remove cover and finish cooking. Serve with gravy made in pan as for chicken. Ducks may be stuffed with Potato Stuffing (515), mixed with walnuts. Serve parsnips or asparagus, browned sweet potatoes, stewed celery, and sour-grape jelly. Chop 1 cup canned red cherries quite fine and add to the duck gravy with 2 tbsps. of the juice.

496. Ducks Roasted with Green-Grape Sauce.—Stuff ducks with bread stuffing, mixed with $\frac{1}{2}$ cup celery moistened with stock, and roast them. Cook 1 cup stock $\frac{1}{2}$ an hour with a little minced ham and onion, a tiny blade of mace, 2 cloves, and a bit of bay leaf. Strain and add to 1 tbsp. butter cooked with 2 of flour, add 1 cup green grapes cooked in stock and pressed through a sieve. Add 2 tbsps. sherry and serve in a boat.

497. Ducklings Roasted, Stuffed with Mushrooms.—Fill ducklings with Mushroom Stuffing (514), roast them, and add to 1 cup gravy, $\frac{1}{4}$ cup currant jelly, or sour-grape jelly.

498. Ducks Roasted with Olives.—Stuff ducks with bread mixed with the minced liver, a little minced onion and parsley cooked in butter, 2 slices salt pork diced, salt, pepper, and plenty of paprika. Stone 1 doz. large olives, fill them with the stuffing, roast duck, and lay olives around it 10 minutes before it is done. For ducklings serve olives in the sauce and do not stuff the ducklings.

499. Ducklings with Oranges.—METHOD 1.—Put 1 very small onion and a small orange in each duck before roasting and add $\frac{1}{4}$ cup orange marmalade to gravy. METHOD 2.—Roast ducks with onion inside, when done remove onion and add juice of 2 oranges, the parboiled shredded rind, and 1 teasp. caramel

to gravy. **METHOD 3.**—Prick 3 sour oranges with a fork, cover each with 1 tbsp. sugar, and bake until tender. Cut in halves and serve around the duck.

500. Duck Salmi.—Disjoint 2 young ducks, place them in a large buttered pan, cover with 2 cups white or chicken stock mixed with 1 cup minced celery, salt, pepper, and a bit of bay leaf. Cook in hot oven, basting often, 1 hour. Place duck on platter, strain gravy, adding enough stock to make $1\frac{1}{2}$ cups. Put 1 tbsp. butter in the pan, add 2 tbsps. flour, when slightly brown add the gravy, $\frac{1}{4}$ cup tomato catsup, 1 doz. pimolas par-boiled, 1 cup canned mushrooms, sliced, and 3 tbsps. sherry. Serve with guava jelly.

501. Goose Roasted.—Select a bird with yellow bill and soft breast bone. Singe and wash it in hot soda water, scrubbing well both inside and out. Rinse in several cold waters, rub inside and out with salt, pepper, and savory herbs, and steam $\frac{1}{2}$ an hour to extract the oil. Fill with potato stuffing, brush with melted butter, and dust well with soft bread crumbs mixed with an equal amount of flour, dust with salt and pepper, and roast on a rack with a very little water in pan. Baste often, and when half-done pour off some of the fat from pan and add a little more hot water and continue basting. Serve with gravy made with a little fat in pan, flour, and hot water, to which add 1 teasp. each of Brand sauce and vinegar and a grating of nutmeg. A teasp. of mustard may be added, and the goose stuffed with sauerkraut, which is the German style of cooking goose, and it is very good. Serve with baked apples and water-cress.

502. Guinea Chickens.—These are most popular and they often take the place of game. They may be cooked by the same methods used for game or chickens, cooking them a little longer than game and not quite so long as chicken.

503. Guinea Chicken Roasted with Celery and Mushroom Stuffing.—Chop stems of $\frac{1}{2}$ lb. fresh mushrooms and mix with 1 cup each of minced celery and bread, season with salt, pepper, mace, summer savory, and thyme, and soften with butter. Add the mushroom caps to gravy. Spread breasts with salt pork, bacon, or butter, and bake an hour. Add butter to pan, then flour, and when boiling add 1 cup hot cream, salt, pepper, and dash nutmeg, and serve the caps.

504. Guinea Chicken Roasted with Malaga Grape Stuffing.—Cook 1 lb. grapes in white stock or water with $\frac{1}{2}$ cup Madeira wine 10 minutes, drain, and add $\frac{1}{2}$ of the grapes to soft bread crumbs, season, and fill birds. Cover breasts with slices of salt pork or butter, and roast about 50 minutes, basting often, or in paper bag 45 minutes. Serve on platter and add the remainder of grapes to gravy, cook 10 minutes, add $\frac{1}{4}$ cup Madeira, and serve in boat.

505. Guinea Chicken Roasted with Prunes.—Stuff birds with Bread Stuffing (512), to which add a few cooked prunes, roast, and serve with the Prune Relish (784), placed around birds.

506. Turkey.—Turkeys are nearly always roasted; occasionally one hears of boiled turkey with oyster sauce, which is very good, but whoever tries a broiled or sautéed turkey when one can be secured that is very young, small, and tender, will repeat the experiment whenever it is possible to secure a very young bird. Serve riced or mashed sweet potatoes, Onions au Gratin, and cranberry jelly or sauce.

507. Turkey Broiled.—Select a young turkey weighing 5 or 6 lbs., split it down the back, and flatten with a cleaver. Place it on rack in pan, spread it well with butter, dust with salt and pepper, cover, and steam 1 hour. Remove cover and broil it slowly until a light brown, or it may be sautéed in a large hot spider. Spread with butter, dust with salt and paprika, and garnish with lemon and parsley.

508. Turkey Roasted.—Dust inside of a well-cleaned turkey with salt and pepper, put in stuffing, truss legs and wings securely. Wet it all over with cold water, sprinkle with salt and pepper, and let it stand an hour or more. Put $\frac{1}{2}$ cup water with 1 tbsp. salt in pan, rest turkey on a trivet with breast side down to be turned in $\frac{1}{2}$ an hour. Cook in moderate oven, basting often, turn turkey, spread breast with a blanket of celery, and 15 minutes before it is done remove celery and spread breast with butter, dust with salt and pepper, and lightly with flour, and bake until brown. Fifteen minutes to the pound is the usual time. Make broth of giblets, trimmings, and 1 slice of salt pork, strain and use for gravy. Add 2 tbsps. flour to 3 tbsps. of fat in pan, cook until nearly brown, add $1\frac{1}{2}$ cups of strained

broth, salt, pepper, and 1 teasp. of any good table sauce, and the giblets and liver minced fine. It may be stuffed with Chestnut, Mushroom, Oyster, or Sausage stuffing, or add minced salt pork to a bread stuffing with minced celery and the usual savory herbs, including onions.

509. Turkey Roasted with Truffle Sauce.—Stuff turkey with Mushroom Stuffing (514), lard breasts with sliced truffles, spread breasts and legs with butter, dust with salt and pepper, put it in a buttered paper bag or in oven on rack in pan, add $\frac{1}{4}$ cup water to pan, and bake 2 hours if in bag and $2\frac{1}{2}$ hours if in pan. If cooked in pan, add $\frac{1}{4}$ cup white wine, if in bag pour over 3 tbsps. Serve with gravy made in pan, to which add sliced mushrooms and minced truffles. Peeled sweet potatoes may be cooked around the turkey the last half-hour.

Stuffings for Poultry and Meats

510. Apple and Celery Stuffing for Duck or Goose.—Sauté 1 tbsp. minced onion in 2 of butter and add 1 cup each minced celery and apple, cook 5 minutes, add 1 cup soft bread crumbs, salt, pepper, and stock to moisten.

511. Apple and Prune Stuffing.—For turkey or chicken. Mix with 1 cup bread crumbs 1 cup each of sliced apples and stoned prunes, season with salt, pepper, and sweet marjoram, add 2 tbsps. butter and water or stock.

512. Bread Stuffing.—Cut bread in small pieces, dip crusts in warm water seasoned with salt and pepper, squeeze them gently. To 2 cups of the bread, add 1 tbsp. each soft butter, minced onion, parsley, and celery; add salt, pepper, thyme, summer savory, or sage to season well. Stuff the fowl lightly an hour or more before cooking it. A few oysters may also be added.

513. Chestnut Stuffing.—Peel, blanch, and boil 2 cups of chestnuts in salted water 20 minutes, or until tender, drain and mash or cut in small pieces, add 1 cup of soft crumbs, 3 tbsps. soft butter, 1 tbsp. cream, $\frac{1}{2}$ teasp. salt, dash cayenne and nutmeg, and enough hot water to soften.

514. Mushroom Stuffing.—Make bread stuffing with half the amount of bread, add fresh mushrooms chopped fine, and

1 slice of salt pork diced, a grating of nutmeg, and soften with cream. The stems may be used for stuffing and the caps reserved for the sauce. Celery may be added to the stuffing.

515. Potato and Nut Stuffing for Roast Goose.— Mix 1 cup hot mashed potato with $\frac{1}{2}$ cup walnut or pecan meats, 1 teasp. grated onion, $\frac{1}{2}$ teasp. salt, 1 teasp. pimento pulp, 1 teasp. savory herbs, $\frac{1}{2}$ cup soft bread crumbs, and butter to soften.



At dinners and luncheons many vegetables are served as a separate course after the meat or heavy course. These entrées are served in same manner as a meat entrée.

All the following vegetables which may be served as a separate course are called "Entrées."

All boiled vegetables, with but few exceptions, are to be covered with boiling water, to which add 1 teasp. of salt and, for green vegetables, $\frac{1}{8}$ teasp. of soda. A purée is a boiled vegetable pressed through a coarse sieve or colander.

516. Artichokes, Entrée.—Cut stems and tough outside leaves from 3 large or 6 small French artichokes, soak in cold water $\frac{1}{2}$ an hour, boil them leaf side down with 1 tbsp. vinegar added to water 20 or 30 minutes. Drain, upside down, on colander and serve either a half or a whole one on a plate to each person. Pass Hollandaise Sauce, Rich. Or cool them, remove enough centre leaves to reach the furze, or choke, take it out, fill centre with a tbsp. of Vinaigrette Sauce, and serve cold. Although the whole French artichoke is very common in many localities, there may be those who do not know how to eat them. Remove each leaf with the fingers, dip the base of leaf in the sauce, which is put on side of plate and not on the artichoke, bite off the little succulent bit at the base, then with a fork remove the choke to the pile of leaves at side of plate, thus leaving the bottom or fond, which is most delicious, and may be eaten with the fork.

517. Artichokes Broiled.—Use only the fonds; canned fonds (12 in a jar) may be used for this purpose. Sprinkle the boiled fonds (those in cans are already boiled) with lemon juice, roll in melted butter, and broil 5 minutes. Sprinkle with lemon juice again, minced parsley, and paprika, and serve around beefsteak, chops, or chicken. They may also be dipped in batter and fried, or roasted in pan with meats.

518. Artichokes in Cream, Entrée.—Dice 2 cups of artichoke fonds. Cook 3 tbsps. butter with $\frac{1}{2}$ cup soft bread crumbs, add 1 teasp. minced parsley or chervil, $\frac{1}{4}$ teasp. salt, dash paprika and nutmeg, and the artichokes. Toss a moment and add $1\frac{1}{4}$ cups cream. When boiling add 1 teasp. lemon juice and a little of the grated rind, and serve in bread croustades or in ramekins or in Swedish timbale cups. Or they may be put in a buttered dish, covered with buttered crumbs, and browned in the oven and served with meats or poultry.

519. Artichokes Fried.—Marinate 6 fonds an hour, drain and dip in batter and fry in hot fat. Drain and serve with beefsteak, chops, etc.

520. Artichokes in Ramekins, Entrée.—Place canned fonds in dishes or small casserole, cover with cooked green peas and diced carrots, dust with salt and pepper, add 1 teasp. butter and 1 tsp. water to each, cover with buttered paper and cook in hot oven 10 minutes. Pour over each a spoonful of Velouté Sauce (755), and serve.

521. Artichokes Roasted.—Place the boiled or canned fonds around a roast of lamb or veal 20 minutes before the meat is done, baste often with Meat Essence to glaze them, and serve around the meat.

522. Artichokes Stuffed, Entrée.—Boil 6 artichokes, remove centre leaves and the choke, put a spoonful of either of the following mixtures in each one, replace leaves, draw them well together, and serve. Fillings: Creamed chicken, lobster or sweetbreads, and place artichokes in oven until hot; minced tongue mixed with minced truffles and mushrooms tossed in butter, cooled, and enough mayonnaise to hold the mixture, and serve very cold.

523. Asparagus, Entrée.—Immerse 3 small or 2 large bunches in water, leaving an inch of tips out of the water. Boil

15 to 20 minutes, drain on a perforated tin, cover with several old napkins and let steam 5 minutes, and serve on toast with tips covered with any of the following sauces: Black butter with Braisle, Hollandaise, or Asparagus sauce. Or serve cold with Vinaigrette Sauce (773) in place of the salad.

524. Asparagus Fried.—Use only an inch or two of tip end, boil until tender, drain, and egg and crumb, or dip in batter and fry in hot oil, and serve with meats, etc.

525. Asparagus in Rolls, Entrée.—Add 2 cups boiled asparagus tips to sauce, fill small French rolls or popovers which have been scooped out, buttered inside and out, and browned in oven. SAUCE.—Cook 2 tbsps. butter with 2 of flour, add $\frac{3}{4}$ cup asparagus liquor, $\frac{1}{2}$ cup cream mixed with 1 yolk, salt, pepper, dash nutmeg, and 1 teasp. lemon juice. This is very good made with 1 cup of asparagus and 1 cup cooked green peas.

526. Bean Croquettes, Entrée.—Boil lima beans until tender, drain, and mash them. To 2 cups of the purée add 2 beaten eggs, salt and pepper, and enough cream to soften; cool, and shape. Crumb, egg and crumb, cool, and fry in deep fat, and serve with tomato sauce.

527. Beans, Red Kidney.—METHOD 1.—Soak 2 cups beans over night, boil until tender, drain, and sauté a few at a time in bacon fat until they are crisp. Turn on hot dish, sprinkle with minced parsley, onion juice, paprika, and 1 tbsp. of lemon juice. METHOD 2.—Use canned red kidney beans, heat, and serve sprinkled with parsley and lemon juice and dusted with paprika. METHOD 3.—Sauté in butter 3 tbsps. green pepper, place on hot dish, and toss the boiled beans or canned beans in the pan until lightly colored, and add to pepper.

528. Beans, Red Kidney with Tomato and Pimento Purée.—Soak and boil the beans or heat canned beans. Cook 2 tbsps. butter with 1 tbsp. minced onion, 1 of minced parsley, add $\frac{1}{4}$ cup pimento purée, 1 cup tomato purée, and the beans, toss until beans are quite soft, add 1 tbsp. butter, and serve.

529. Beans, String, Braisle.—String and cut in inch lengths and boil 1 qt. of green or butter beans with a bit of onion, $\frac{1}{2}$ teasp. each sugar and salt, and a pinch of soda until nearly tender, in very little water with 1 tbsp. butter. Drain,

add 2 tbsps. butter, place in oven, and stir constantly until well coated with the butter. Serve dusted with salt and pepper and covered with $\frac{1}{2}$ cup of Braisle (789). A few sautéed mushrooms added to beans is an improvement.

530. Beets.—Boil fresh beets until tender, or use canned beets, rinse in cold water, slice, and cover them with 1 cup boiling water mixed with 1 tbsp. vinegar and 2 of sugar. Drain and dot with butter and serve at once.

531. Brussels Sprouts with Chestnuts.—Wash 1 pt. sprouts in several waters and cover with salt and water an hour, drain, and boil 30 minutes, when nearly done add 1 cup boiled chestnuts cut in slices. When done dot with bits of butter, dust with salt and pepper, and serve very hot with turkey. This may also be covered with Madeira Sauce (727).

532. Brussels Sprouts with Sausages, Entrée.—Prepare 1 pt. sprouts, and when boiling add 6 or 8 small sausages. Cook 10 minutes, take out sausages, and broil them. Drain sprouts, place on a dish and surround with the sausages, and serve as both meat and vegetable entrée at dinner or luncheon, or as the main course at a light luncheon.

533. Cabbage and Apples Vinaigre.—Shave a red cabbage and cook it in a sauté pan with a little water, cover, and steam. When about half-done make a hole in centre and place in 4 or 5 small, tart apples peeled and cored. Fill apple centres with sugar, sprinkle over cabbage 2 or 3 tbsps. vinegar, dust with salt and pepper, cover, and cook until apples are tender. Serve cabbage in dish with apples in centre. Serve with roasted goose, duck, or pork.

534. Cabbage or Cauliflower au Gratin.—Boil cabbage or cauliflower and chop it rather fine. Put it in a buttered dish with White Sauce, add yolks of 2 hard-cooked eggs pressed through sieve and whites chopped, and 1 tbsp. lemon juice, cover with buttered crumbs, dust with grated cheese and paprika, and brown in oven.

535. Cabbage Hot Slaw, German Style.—Shave cabbage fine, rejecting core, and boil 3 cups of it 5 minutes, drain, dust with 1 tbsp. each sugar and minced onion. Cook 2 tbsps. bacon fat with 1 of flour, add $\frac{1}{4}$ cup vinegar and water, half of

each, when boiling pour over cabbage, dust with paprika and pepper, and serve.

536. Cabbage Stuffed, Entrée.—Cut out centre of a hard, small cabbage, fill with the stuffing, steam until tender, and serve with Hollandaise Sauce, Plain (722). **STUFFING.**—Mince $\frac{1}{2}$ lb. lean beef, add $\frac{1}{2}$ teasp. salt, $\frac{1}{4}$ teasp. ginger, same of paprika, and $\frac{1}{4}$ cup bread crumbs. Add slowly 1 teasp. corn-starch dissolved in $\frac{1}{2}$ cup milk and more milk to make stuffing soft.

537. Cabbage with Tomatoes, Entrée.—Cut cabbage in quarters, remove core, tie together, soak in cold water, then boil $\frac{1}{2}$ an hour uncovered. Drain, cut in small pieces, and place in buttered dish in layers alternately with slices of fresh tomatoes, dot each layer with butter, and pour over $\frac{1}{2}$ cup milk mixed with 2 beaten egg yolks, cover with buttered crumbs, add few drops of lemon juice, and bake in slow oven 20 minutes.

538. Carrots in Cream.—Scrape and cut young carrots in thin slices, boil, and drain. To 2 cups of carrots add $\frac{1}{2}$ cup cream cooked a moment with 1 beaten yolk, add minced parsley, salt, and pepper.

539. Carrot Croquettes, Entrée.—Boil carrots and press through a sieve, to 2 cups add 2 beaten eggs, $\frac{1}{2}$ cup milk, salt and paprika, 1 teasp. Worcestershire, and soft bread crumbs to mould into shape. Egg, crumb, and fry in deep fat and serve with 1 cup green peas cooked in 1 cup Cream Sauce.

540. Carrots Fried.—Cut small parboiled carrots in halves, egg and crumb, and fry in deep fat or cut in long thin strips, dip in batter, and fry in the fat. Mash 1 hard-boiled egg yolk with 1 tbsp. butter, heat and add 1 tbsp. vinegar, and pour over the carrots. They may also be diced and sautéd in butter.

541. Carrots Glazed.—Cut carrots in thin slices, boil them 15 minutes, put in buttered baking pan, pour over them $\frac{1}{2}$ cup Meat Essence (66), 1 tbsp. butter, 1 of sugar, and $\frac{1}{4}$ teasp. salt. Bake, basting often, until carrots are brown and well glazed.

542. Carrots au Gratin.—Cut boiled carrots in slices, lay them in buttered dish, cover with Cream Sauce, then with

crumbs and grated cheese, dot with butter and dust with paprika, and bake 15 minutes.

543. Carrots and Green Pea Purée.—Boil small carrots, cut in small balls with potato cutter. Cook peas seasoned with a bit of ham and slice of onion, drain, add a little butter and green coloring paste, and press through sieve. Mould in centre of platter or put through potato ricer, add cream sauce to carrots, and pour around.

544. Carrots with Poulette Sauce.—Cut boiled carrots in thin small slices, while hot pour over 1 tbsp. butter, toss a moment, serve in dish, and pour over Poulette Sauce (707), to which add 1 tbsp. lemon juice and a dusting of paprika.

545. Cauliflower Braisle.—Soak cauliflower in cold water, head side down, an hour or more, boil and drain it, sprinkle with a few drops of vinegar, dust with salt and pepper, dot with butter, and cover with $\frac{1}{2}$ cup of Braisle (789).

546. Cauliflower Fritters.—Break cauliflower in small pieces, soak in salted ice-water an hour, drain, and boil until nearly tender in equal parts of milk and water. Drain, cool, and sprinkle with French dressing, and put away until very cold. Dip in batter and fry in deep fat, dust each piece with Parmesan as soon as taken from fat.

547. Celery Braised.—Clean and cut the best parts of celery in 4-inch lengths, boil 15 minutes, drain, and rinse in cold water. Scald 1 slice of salt-pork dice, drain, rinse in cold water, drain again, and place it on bottom of porcelain-lined pan, sprinkle with 1 tbsp. diced onion and 2 of diced carrot, lay the celery on this, cover, and place in oven until celery is dry. Cover with much reduced white stock or Meat Essence and cook, uncovered, basting often until it is well glazed and tender. Take up celery, reduce gravy and pour over, and serve very hot.

548. Celery Fried.—Boil inch lengths of celery 15 minutes in salted milk and water until tender, drain, rinse in cold water, dry, dip in batter, and fry in deep fat. Serve with Hollandaise Sauce (722).

549. Cucumbers Boiled.—Pare and cut them in long strips, boil until tender, about 10 minutes, drain, and place on

strips of toast. Cover with Maître d'Hôtel Sauce. Or with 2 tbsps. butter cooked with 1 of flour, 1 cup of the cucumber liquor, 1 tbsp. lemon juice, 1 of pimento purée, and 2 of cooked green peas. To restore green color to cooked cucumbers, add a little sap green-vegetable coloring liquid or paste.

550. Cucumbers Fried.—Peel and cut them in $\frac{1}{2}$ -inch strips, soak in salted ice-water with 1 tbsp. vinegar an hour, drain, roll in cornmeal mixed with flour and salt and pepper, or dip in batter, to which add 1 tbsp. vinegar, and fry in oil until crisp.

551. Cucumbers au Gratin.—Peel and cut them in large dice, soak in ice-water, drain, and lay them in a buttered dish, sprinkle with salt and pepper, dot with butter, cover with buttered crumbs, and bake $\frac{1}{2}$ an hour. Fresh tomatoes, green peppers, or a little minced ham may be added.

552. Cucumber Stuffed en Surprise, Entrée.—Peel 6 small, rather thick cucumbers, cut off ends, and with an apple corer scoop out centres from each end. Stuff with bread crumbs soaked and mixed with minced ham, lamb, chicken, or sweet-breads seasoned with onion, parsley, salt, and pepper. Roll each one in cheese-cloth, place in casserole, cover with stock, cover, and cook $\frac{1}{2}$ an hour. Remove cloth, place on a dish, thicken sauce in casserole, add a little Madeira or Worcestershire, and pour over the cucumbers.

553. Cucumber Timbales, Entrée.—Boil cucumbers until soft enough to press through a sieve, add $\frac{1}{2}$ cup soft bread crumbs to 2 cups of the cucumber, and 1 tbsp. lemon juice. Add to 1 tbsp. butter cooked with 1 of flour and $\frac{1}{2}$ cup of the cucumber liquor, and 2 yolks slightly beaten, season with salt, pepper, dash nutmeg, and a little onion juice, add the stiffly beaten whites, fill buttered moulds lined with soft crumbs or minced ham, and bake in pan of water 15 minutes. Serve with Hollandaise Sauce, Plain (722).

554. Egg-plant Croustades, Entrée.—Cut a large plant in inch-thick slices, press an hour, cut with biscuit cutter; remove centre, leaving a box $\frac{1}{2}$ an inch thick. Cook 1 tbsp. butter with 1 of onion and 1 of parsley, add the remaining plant minced fine, salt, and paprika, and fill the croustades. Cover

the entire tops with buttered crumbs and bake $\frac{1}{2}$ an hour. Serve with Madeira or Tomato Sauce.

555. Egg-Plant or Summer Squash Fried—French Straws.—Cut plant or squash in $\frac{1}{2}$ -inch slices, press an hour, wipe dry, and cut into $\frac{1}{2}$ -inch strips of equal length, roll in equal parts of cornmeal and flour seasoned with salt, nutmeg, and paprika, and fry a few at a time in hot oil.

556. Egg-Plant Fritters.—METHOD 1.—Boil the plant until nearly tender, when cold cut in $\frac{1}{2}$ -inch slices, then in disks or diamonds, dip in cream mixed with 2 beaten yolks, salt and pepper, dust with flour, and drop in hot oil until brown. Dust with Parmesan mixed with paprika, and serve. METHOD 2.—Cut slices in rounds with biscuit cutter, roll in cornmeal and flour seasoned with salt and pepper, brush top side of half of them with beaten egg, dust well with grated cheese and paprika, press the others on these like a sandwich, dip in batter, and fry in oil.

557. Egg-Plant au Gratin.—Slice and press the plant, cut it in small squares, lay them in buttered dish lined with soft crumbs, dot each layer with butter, dust with salt and pepper, cover with buttered crumbs, and dust with paprika and grated cheese. Bake $\frac{1}{2}$ an hour. Fresh tomatoes may be used for alternate layers, or minced ham or tongue, and serve as an entrée.

558. Egg-Plant Soufflé.—Bake an egg-plant and mash pulp, add pepper, salt, dash cayenne, and nutmeg, $\frac{1}{4}$ cup cream, 1 tbsp. minced parsley, a dash of onion salt, and 3 eggs beaten separately. Beat until very light, turn into a buttered dish, cover with buttered crumbs, and bake. Grated cheese may be added to crumbs.

559. Egg-Plant Stuffed, Entrée.—Cut a large plant in two lengthwise, scoop out inside, leaving $\frac{1}{2}$ -inch shell. Mix $\frac{1}{2}$ cup bread crumbs with $\frac{1}{2}$ cup minced chicken, lamb, veal, or ham, $\frac{1}{2}$ cup pulp, salt, pepper, and dash nutmeg, or minced celery, add 1 beaten egg and stock to moisten. Fill shells, cover with buttered crumbs, place in pan with 1 cup stock and $\frac{1}{2}$ cup white wine, or a little lemon juice, and bake 1 hour. Serve with the following sauce: Cook 1 tbsp. butter with 1 of flour,

add 1 cup liquor from pan, and 1 tbsp. sherry. Tomatoes, green peppers, or nuts may be used instead of meat. Parmesan cheese may be sprinkled with the crumbs.

560. Endive Braised, Entrée.—The imported French endive is popular as a vegetable as well as a salad; it may be cooked like celery or by the following especial recipe: Cook $\frac{1}{2}$ lb. of the endive in well-reduced stock until tender, in a baking pan in oven, basting often. Cook 2 tbsps. butter with 1 of arrowroot, add 1 cup of the stock, $\frac{1}{2}$ teasp. of good table sauce, and $\frac{1}{2}$ teasp. of caramel, and pour over the endive. Serve as an entrée or with meats.

561. Green Corn Fritters.—Score 6 ears of corn and scrape from cob with back of knife. To 2 cups add 2 beaten egg yolks, 1 tbsp. butter, $\frac{1}{2}$ teasp. salt, dash pepper, $\frac{1}{4}$ cup flour sifted with $\frac{1}{2}$ teasp. baking-powder, and the stiffly beaten egg whites. Drop from spoon into very hot fat, or sauté in small spoonfuls in a hot spider in 1 tbsp. each of lard and butter. Drain and serve at once. If liked add 2 tbsps. minced par-boiled green pepper to mixture.

562. Green Corn au Gratin, Entrée.—METHOD 1.—Cook in 2 tbsps. butter, 1 teasp. minced onion, and 1 of green pepper, add 2 tbsps. flour, $\frac{1}{2}$ teasp. salt, 2 cups rich milk, 2 cups corn scraped from the cob, and 2 beaten eggs. Turn into buttered dish, cover with bread crumbs rolled in butter, and place in oven until brown. METHOD 2.—Score and scrape corn from 6 ears or use 2 cups canned corn, add $\frac{1}{2}$ cup crumbs, 1 tbsp. soft butter, 1 teasp. sugar, $\frac{1}{2}$ cup cream, $\frac{1}{4}$ teasp. salt, dash pepper, and a beaten egg. Fill buttered baking dish or ramekins, cover with buttered crumbs, and bake 20 minutes. Minced green or sweet red pepper may be added if liked.

563. Green Corn Timbales, Entrée.—Scrape 2 cups corn from ear, add $\frac{1}{2}$ cup cream, 3 slightly beaten yolks, 1 teasp. butter, $\frac{1}{2}$ teasp. salt, dash cayenne and mace, $\frac{1}{4}$ cup soft crumbs, and the whites beaten stiff. Fill buttered moulds lined with boiled spaghetti or soft bread crumbs, bake 20 minutes in pan of water on paper and covered with buttered paper, turn out, and serve with sauce. Cook 2 tbsps. butter with 2 of flour, add 1 cup stock, salt, pepper, and 1 cup fresh tomatoes chopped rather fine and drained.

564. Green Peas in Cream or Butter.—Wash before shelling, shell, and boil pods 15 minutes in 2 cups of water, drain and add peas, without washing them, to water, with 1 teasp. salt, $\frac{1}{2}$ teasp. sugar, and a few sprigs of spinach. Cook $\frac{1}{2}$ an hour, drain, and cover them with $\frac{1}{2}$ cup hot cream and 1 tbsp. butter, dust with salt and paprika. Or cook them 15 minutes in water, drain, and finish cooking in fresh butter. The butter may be used again.

565. Green Peas in Croustades, Entrée.—Cook 2 cups peas with sprig of mint and $\frac{1}{2}$ teasp. each salt and sugar. Cook 1 cup cream with 1 tbsp. butter, little salt and pepper, add to 3 beaten yolks, cook a moment, and add the drained peas and fill Bread Croustades. One-half cup boiled and diced carrots and a few drops of lemon juice may be added to the peas.

566. Green Peas in Lettuce.—Remove centre from a large head of lettuce, saving it for salad, fill with 3 cups of uncooked peas, dust with salt and pepper, and add 1 tbsp. butter and 2 lumps of sugar. Tie leaves together, place in stewpan with very little water, cover, and steam $\frac{1}{2}$ an hour. Turn out on a dish, season with butter and cream, and serve without the lettuce. Or lettuce may be chopped and served with the peas.

567. Green Pea Purée.—Boil 3 cups or a can of peas with a tiny piece of ham and slice of onion, press through colander, add 1 tbsp. butter, $\frac{1}{2}$ teasp. sugar, $\frac{1}{4}$ teasp. salt, dash pepper, and milk to soften. Color to a natural green, put through hot potato ricer, and serve.

568. Green Pea Timbales, Entrée.—Boil and mash peas, add butter and seasoning, and 2 beaten yolks. Fold in the stiffly beaten whites, turn into buttered and garnished timbale moulds, and bake 10 minutes. Serve with Cream Sauce filled with 1 cup diced and boiled carrots.

569. Japanese Crowns.—These are imported and quite delicious, having the flavor of both artichokes and asparagus. They may be boiled and served as a salad or cooked in the following manner. Wash well and boil 1 lb. of them in salted water 10 minutes, drain, dip in Batter, and fry in deep fat, and serve with meat: Or boil 15 minutes, and serve in ramekin dishes with Cream or Hollandaise sauce as an entrée. A tbsp. of minced green or sweet red pepper may be added.

570. Kale Boiled.—Wash well in several waters and follow methods for cooking spinach.

571. Kohlrabi au Gratin.—Use only tender upper half of the tubers, pare, and boil until tender, break in small pieces, add Cream Sauce, to which add $\frac{1}{2}$ cup cream mixed with 1 beaten yolk. Fill deep dish, cover with buttered crumbs and grated cheese, and place in oven until brown.

572. Lettuce Braised.—Wash and shake well the lettuce, tear it in shreds, and cook it in bacon fat, in which a slice of onion has been cooked. Dust with salt, pepper, and dash nutmeg, add 2 tbsps. Madeira or weak vinegar, cover, and cook 10 minutes.

573. Mushrooms Baked.—Wash 1 lb. fresh mushrooms, remove stems and peel, drop them in 1 qt. of ice-water with a little lemon juice until all are peeled. Dry and place in buttered pan, under side up. Put $\frac{1}{2}$ teasp. butter, a few drops lemon juice, a dusting of salt, pepper, and nutmeg in each, and bake $\frac{1}{2}$ an hour. Mince peel and stems, cover with 1 cup stock, when boiling strain onto 1 tbsp. butter and 1 of flour cooked together, and serve with mushrooms over beefsteak.

574. Mushrooms Baked under Bells, Entrée.—These bells are made of fire-proof glass, and they fit the brown nappies, which may be bought with the bells. Sauté 1 lb. peeled mushrooms in 1 tbsp. butter with dash salt, pepper, and nutmeg 3 minutes. Toast 6 rounds of bread the size of nappies, spread with Maître d'Hôtel Butter, lay them on the nappies, cover with mushrooms, pour over them 1 cup warm cream, put on the bells, and bake 20 minutes. Serve, removing bells at table. The flavor thus conserved is delicious.



575. Mushrooms Baked with Oysters, Entrée.—Sauté large peeled mushrooms 5 minutes, lay them in buttered pan, put an oyster in each, add bits of butter, dust with salt, pepper, and minced parsley, and bake until oysters are cooked. Place on toast on hot plate, pour over them Port-wine Sauce (741), or make sauce from liquor in pan, adding a little cream.

576. Mushrooms Broiled, Entrée.—Dip large peeled mushrooms in oil or melted butter, dust with salt and paprika, and broil them. Serve on toast spread with butter and the small mushrooms and stems minced fine and sautéed in butter, and cover with a spoonful of Maître d'Hôtel Sauce (763). Chicken livers sautéed and mashed may also be spread on the toast, or paté de foie gras.

577. Mushrooms Deviled and Broiled.—Cook as above, adding 1 teasp. mustard, plenty of paprika, and 1 tbsp. lemon juice to butter in which they are dipped, broil and serve around steaks or chops.

578. Mushrooms, Creamed for Ramekins, etc., Entrée.—Sauté 1 lb. mushrooms in butter until nearly tender, add to Cream Sauce, and serve in ramekin dishes or paté cases. Season sauce with nutmeg or onion juice and Worcestershire. They may be covered with Braisle (789) when serving.

579. Mushrooms Creamed à la Poulette, Entrée.—Sauté the mushrooms slowly in butter, cover and let them steam until tender, dredge with flour, cook a moment, add $\frac{1}{4}$ cup each chicken stock and cream, season with salt, pepper, and nutmeg, and when boiling add 2 yolks beaten with 3 tbsps. cream. Serve on toast, in nappies or on dish surrounded with triangles of puff paste.

580. Mushrooms and Pimentoes in Croustades, Entrée.—Sauté $\frac{1}{2}$ lb. mushrooms with $\frac{1}{2}$ cup shredded pimento, or sweet red pepper, in butter, sprinkle with salt, pepper, onion, and lemon juice, fill hot Bread Croustades, and garnish with minced chervil or parsley and dust with paprika.

581. Mushroom Cutlets, Entrée.—Mince 1 lb. fresh mushrooms, add 1 tbsp. butter, little salt, and pepper, $\frac{1}{2}$ teasp. minced onion and parsley, and cook until soft with 1 or 2 tbsps. Meat Essence or stock. Add 1 beaten egg and soft bread crumbs to make stiff enough to form, turn out on a shallow buttered tin, and when very cold form into small cutlet shapes, egg, crumb, and fry, and serve with Marsala Sauce (728) as an entrée or as a garnish to entrées.

582. Mushrooms au Gratin, Entrée.—Peel 1 lb. mushrooms, mince stems and small pieces, cover with stock an hour,

then simmer $\frac{1}{2}$ hour. Parboil mushrooms a moment in water and a little lemon juice, rinse in cold water, dry, and toss in butter 2 minutes. Lay them in a buttered shallow dish, add $\frac{1}{4}$ cup soft bread crumbs, dust with salt and pepper, and place in oven for 5 minutes. Fill dish with Madeira or Brown Sauce made with the prepared stock, cover with buttered crumbs, brown, and serve in dish. This may also be made with Cream Sauce and grated cheese added to crumbs.

583. Mushroom Puff-Balls.—These are very large and are often called beefsteak mushrooms, and they weigh from 1 to 10 lbs. each. They are peeled, cut in slices, and cooked after the following methods: **TO BAKE.**—Spread a slice of puff-ball $1\frac{1}{2}$ inches thick with 2 tbsps. butter, dust with salt and pepper, add 1 cup stock and 1 tbsp. sherry, and bake in well-buttered pan $\frac{1}{2}$ an hour. Cut in fillets and serve with liquor from pan poured over. **TO BROIL.**—Broil a slice of puff-ball $\frac{3}{4}$ inch thick in greased broiler close to fire, spread with butter, dust with salt and pepper, pour over 1 tbsp. white wine or vinegar, 1 teasp. Worcestershire, and $\frac{1}{4}$ teasp. paprika. **TO FRY OR SAUTÉ.**—Cut the slices in $\frac{1}{2}$ -inch cubes, dip in batter, fry in deep fat, or roll them in flour mixed with cornmeal and sauté in butter, and serve as a garnish.

584. Mushroom Purée.—Mince $\frac{1}{2}$ lb. fresh or canned mushrooms and sauté in bacon fat with a slice of onion or shallot, add 1 tbsp. stock; cook $\frac{1}{4}$ an hour, and moisten with cream; season well and press through a sieve in a mound, or through the potato ricer, or into tiny moulds, and reheat and serve with meat or poultry.

585. Mushrooms Stuffed, Entrée.—Select 6 of the largest mushrooms, chop the remainder with the stems, and add to 2 tbsps. soft bread crumbs, 2 minced truffles, salt, paprika, and dash nutmeg. Fill the large mushrooms with this and sauté them in butter, filled side up, until tender, place on rounds of bread toasted on under side only, and pour over them $1\frac{1}{2}$ cups hot cream. Minced ham may be spread on the toast.

586. Mushrooms Stuffed with Paté de Foie Gras, Entrée.—Fill as above with the minced mushrooms, without truffles, and moisten with stock and 1 beaten yolk. Lay them on a well-buttered pan in hot oven until tender, place a very

cold slice of paté de foie gras on each, and serve in round cases of Near Puff Paste (1220).

587. Mushroom Timbales, Entrée.—Sauté $1\frac{1}{2}$ cups minced mushrooms and stems in 2 tbsps. butter browned with slice onion, add 1 cup White Sauce, $\frac{1}{4}$ cup soft bread crumbs, 1 tsp. minced pimento, $\frac{1}{4}$ teasp. salt, and 2 beaten yolks. Cook a moment and fold in the stiffly beaten whites. Fill buttered moulds lined with Chicken Force meat or with sweet red and green pepper in strips close together, bake in pan of water 15 minutes, and serve, if very small, around meats, or larger as an entrée with truffle or Béchamel Sauce (700).

588. Onions Boiled, with Sauce.—Soak 8 small Bermuda onions in 1 qt. ice-water with 1 tbsp. each sugar and salt 1 hour. Drain and boil until tender, about $\frac{3}{4}$ of an hour, changing the water once. Drain well and cover with the sauce. Cook 2 tbsps. butter with 1 of flour, add 1 cup hot water, 4 tbsps. tarragon vinegar reduced to 2, dash nutmeg, little salt and paprika. Take from fire and add to 2 beaten yolks mixed with $\frac{1}{4}$ cup warm water and 1 tbsp. butter. Pour over onions and dust with paprika.

589. Onions, French Fried.—Slice onions rather thin and soak in ice-water with sugar and salt 1 hour. Drain and dry and cover with warm salted milk $\frac{1}{2}$ an hour. Drain again, roll in flour mixed with cornmeal, and fry, a few at a time, in deep fat. Dust with paprika and serve.

590. Onions au Gratin.—Boil onions until quite tender, changing water once. Put in a buttered baking dish, cover with Cream Sauce and buttered crumbs, and bake until brown. A little grated cheese may be added to the crumbs and thick cream used instead of cream sauce, if preferred.

591. Onions Sautéd.—Boil young onions until nearly tender in salted water, drain dry, and sauté in 3 tbsps. butter with 1 of sugar until brown, and serve on beefsteak. They should be small.

592. Onions Soufflé, in Moulds.—Boil 6 or 8 onions twice, adding sprig of parsley the last time. Drain and chop fine, add 1 tbsp. butter and 1 of flour cooked with 1 cup cream and 1 beaten yolk, $\frac{1}{4}$ cup soft bread crumbs, little salt, paprika,

and 3 egg whites beaten very stiff. Fill buttered moulds and bake in pan of water 10 minutes. Turn out and serve around meats, covered with Tomato Cream Sauce, if served with meats having no sauce.

593. Onions Stuffed, Entrée.—Soak 6 small Spanish onions, of equal size, in ice-water with 1 tbsp. each salt and sugar an hour or more. Drain and boil 35 minutes, drain, and with a very sharp-pointed knife scoop out centres, leaving a thin shell. Fill with any of the following stuffings, place on buttered pan, and bake until tender, about 25 minutes, basting with stock or butter and water. Serve on rounds of toast, and cover with a thin Cream, Brown or Hollandaise sauce. Fillings: Sausage meat, or boiled and diced beets, or minced chicken, lamb, or veal mixed with a little salt pork and minced green or red peppers, or with minced pecan meats mixed with soft crumbs, melted butter, salt, pepper, and minced parsley. Cover with Braisle (789) and serve hot around meats or as an entrée.

594. Okra with Tomatoes.—Wash and cut okra pods in inch lengths, boil 20 minutes, and drain. Stew 2 cups tomato with 1 tbsp. minced onion and 1 of green pepper. Sauté okra a moment in bacon fat, add tomatoes, and serve.

595. Oyster Plant Fried or Stewed.—Boil the plant in salted water until nearly tender, drain and scrape, and cut in inch lengths, crumb, egg and crumb, or dip in batter and fry in deep fat. Or serve with a thin Cream Sauce, to which add a dash nutmeg and paprika.

596. Parsnip Fritters.—Scrape young parsnips and soak them in cold water an hour, drain, and boil 40 minutes. Cut them into $\frac{1}{4}$ -inch-thick slices lengthwise, dip in batter, and fry in deep fat.

597. Peppers, Green, Broiled, or Sautéd.—Cut peppers in quarters, remove seeds, and broil until edges curl and they begin to turn dark, or sauté them in butter and serve with beefsteak or chops.

598. Peppers, Green, Stuffed, Entrée.—The stuffed pepper may be used as an entrée or as a vegetable with meats, etc., but when filled with any mixture containing meat it should be served as an entrée. Wash and wipe the peppers, re-

move stems, cut a piece from the top, remove seeds and membranes, and boil 5 minutes, if to be filled with uncooked mixture. If not to be baked, they may be boiled until tender, but not soft. Plunge in cold water, drain, and fill with any of the following:

1. Mix boiled rice with tomatoes, add a little butter and salt, and bake in stock. Make a Brown Sauce of the stock, pour it around the peppers, and sprinkle with minced parsley.

2. Scrape 2 cups corn from the ear, add 1 teasp. minced onion, 2 tbsps. minced pimento sautéed in butter, 1 or 2 ripe tomatoes, chopped and drained, and a little salt. Bake in a little water, when nearly done place a small slice of ripe tomato on each pepper, cover with buttered crumbs, and return to oven until brown. Serve without sauce.

3. Add boiled cauliflower, and carrot dice or peas to Cream Sauce, fill boiled peppers, cover with crumbs, dot with butter, and brown. Or use cauliflower alone, cover with soft crumbs and grated cheese, and dot with butter and brown.

4. Mix boiled asparagus tips with bread crumbs, a little butter, mushroom catsup, salt, lemon juice, dash nutmeg, and cream to soften. Fill boiled peppers, cover with Braisle (789), and serve.

5. Mix 2 cups boiled red kidney beans with 2 tbsps. butter, 1 of tomato catsup, and $\frac{1}{4}$ teasp. salt. Fill boiled peppers and bake in little water mixed with bacon fat and baste often.

6. Mix minced chicken or veal with soft bread crumbs, fresh tomatoes, mushrooms, or a little minced ham, add dash of savory herbs, parsley, lemon juice, and stock to moisten. Cover with buttered crumbs and bake. Serve with Cardinal Sauce (751) made with stock from pan.

7. Sauté a little sausage meat, pour off excess of fat, add same amount of bread crumbs, fill parboiled peppers, and bake in a little stock or water. Thicken liquor with butter and flour, add 2 tbsps. Madeira wine or sherry, and pour around peppers.

8. Mix 6 chopped hard-boiled eggs with 6 pimolas minced fine and 1 cup cream cooked with 2 beaten yolks, season with salt, pepper, and 1 tbsp. sherry. Fill peppers, cover with buttered crumbs, and place in hot oven a few moments.

599. Peppers, Sweet Red, or Pimentoes, Baked, Entrée.—Follow directions for green peppers, fill with soft bread crumbs mixed with sautéed mushrooms, a little butter and cream, and bake, covered with buttered crumbs. Serve without sauce

if with meats, or with Tomato Cream Sauce (752), and serve as an entrée.

600. Peppers, Sweet Red, Stuffed and Fried, Mexican Style, Entrée.—Fill the boiled peppers with minced and cooked beef and with half the amount of chopped raisins and nuts, using almonds, pecans, or English walnuts. Dip them in batter and fry in hot oil, drain, and serve with a spoonful of chilli sauce on each.

601. Pepper, Sweet Red, or Pimento Timbales, Entrée.—Drain canned pimentos, plunge in cold water, and drain again. Line buttered timbale moulds with the pepper, fill with boiled rice or samp, crumb, and bake 10 minutes, and serve with Cream or Béchamel Sauce.

602. Potato Balls.—Cut raw potatoes in balls with a cutter, or cut them in olive shape, boil in salted water or well-seasoned stock 10 minutes, drain, roll in melted butter, and place in hot oven until brown. Or cut new potatoes in ball shape with a corrugated knife, boil and drain them, roll in egg, and brown in oven, and serve them with Maître d'Hôtel Sauce. Or roll the balls in egg and in grated cheese, and put in oven until hot.

603. Potatoes Baked in Slices.—Peel and cut in thin slices 6 raw potatoes, holding them together while slicing, tie with a string, place in buttered pan, pour over 2 tbsps. melted butter, dust with salt and pepper, and bake slowly, basting and turning until quite brown. Remove string after placing them around meat.

604. Potatoes Boiled with Egg Sauce.—Cover new potatoes with boiling water, old ones with cold water to boil. When boiled, drain and cover with a folded towel and a tin cover, and place on back of stove to keep hot and dry. Or boil 2 cups potato in large balls or cubes in salted water 10 minutes, drain, and add 1 cup milk, and cook in double boiler. Serve either with sauce poured over. Cream 2 tbsps. butter, add 1 beaten yolk, 1 tbsps. lemon juice, 1 of minced parsley, little salt, and pepper.

605. Potatoes Boiled with Hollandaise Sauce.—Cut new potatoes with a corrugated knife in uniform size, boil in salted water with bit bay leaf, celery stalk, sprig mint, and

piece of lemon rind, drain, and cover with Hollandaise Cream Sauce (720), and dust with minced parsley.

606. Potato Olives Boiled, with Tomato Butter.—Cut potatoes in olive shape, boil, and cover with the sauce. Cook 3 fresh or $\frac{1}{2}$ can of tomatoes with 4 tbsps. butter, add salt, paprika, and 1 teasp. of arrowroot or cornstarch softened in a little water, and cook until sauce is thick and smooth. Add tiny pinch of salt and press through a sieve.

607. Potatoes Broiled.—Boil potatoes without peeling, cool, peel, and cut in $\frac{1}{3}$ -inch slices, brush with melted butter and broil them. Spread with creamed butter mixed with salt, paprika, minced parsley, and chives.

608. Potatoes Creamed.—Cut raw potatoes in inch cubes, parboil 3 minutes, and drain. Sauté them, a few at a time, in butter until brown, pour over the sauce, and sprinkle with minced parsley. Cook 1 tbsp. butter with 1 of flour, add a few drops onion juice, $\frac{1}{2}$ cup milk, salt, pepper, and when boiling add 1 yolk mixed with $\frac{1}{4}$ cup cream.

609. Potatoes Creamed in Cups.—Chop 2 cups boiled potatoes rather fine, add salt, pepper, dash nutmeg, and $\frac{3}{4}$ cup cream, and turn into small buttered cups and place in hot oven for 25 minutes. Turn out and serve around beefsteak or chops. They should have a golden brown crust. Finely grated cheese may be dusted over the potatoes after they are taken from the cups and placed in oven or under the gas flame until slightly melted.

610. Potatoes Creamed Vienna Style.—Boil new, unpeeled potatoes in very little water and plenty of salt, cool, peel, and cut in thin, round slices, cover them with hot cream, and cook in shallow pan on top of stove until cream thickens; add salt, pepper, a bit of mace, cook a moment without stirring, add 2 tbsps. cold cream, remove mace, and serve.

611. Potato Croquettes or Boulettes.—Press 2 cups steamed hot potato through sieve, add 1 tbsp. butter, $\frac{1}{4}$ teasp. salt, dash cayenne and celery salt, and either minced parsley and onion, or grated cheese, or coarsely minced pecan meats. Beat well and add 2 beaten yolks and 2 or 3 tbsps. cream, turn out to cool, and form into pyramids or boulettes. Roll in the

egg white beaten with a little water, then in flour or very fine crumbs, or crushed corn flakes, and fry in deep fat.

612. Potato and Green Pepper Croquettes.—Prepare as above, adding 3 tbsps. finely minced green pepper to the mixture.

613. Potato Croquettes en Surprise, Entrée.—Follow recipe for Plain Croquettes (611), before forming in shape spread a portion in the hand, fill with creamed chicken, fish, peas, or sautéed peppers, fold together and form into cylinder shape, and fry.

614. Potato Croustades with Ham and Eggs, Entrée.—Peel large raw potatoes of uniform size, cut them in halves lengthwise, cut a small slice from rounding side to make them stand, scoop out centres, and fry in deep fat 10 minutes. Fill with minced ham mixed with tomato sauce, leaving room to add an egg, dust with grated cheese, pepper, and salt, dot with butter and place in oven until eggs are cooked. Serve covered with Tomato or Madeira sauce.

615. Potato Croustades with Green Peas.—To 3 cups warm mashed potato add 2 tbsps. butter, 3 beaten yolks, salt, and pepper. Turn into a buttered shallow pan 2 inches deep, when cold cut with a deep oval cutter into cakes. Roll in egg white diluted with water and in crumbs, cut an incision an inch deep all around $\frac{1}{2}$ inch from edge, fry in deep fat, scoop out centres, and fill with creamed green peas.

616. Potato Eggs Baked with Cream.—Cut new potatoes in small egg shapes, soak in cold water an hour, drain, dust with cornmeal, salt, and pepper, and fry in deep fat until they begin to brown, drain, brown them in the oven, and serve covered with Cream Sauce dusted with minced parsley, cress, or paprika.

617. Potatoes Baked, Franconia.—Peel and soak rather new potatoes an hour in cold water, boil 10 minutes, lay them around meat that is roasting, and bake until brown, about $\frac{1}{2}$ an hour, basting often.

618. Potatoes, French Fried.—PLAIN.—Peel and cut in small wedge shape raw potatoes, soak in cold water an hour,

drain, dry between 2 towels, roll in fine cornmeal dusted with salt, and fry, a few at a time, in deep fat. **JULIENNE.**—Cut in match-like strips. **LATTICE or SPIRAL.**—Cut with a lattice or spiral potato cutter. **O'BRIAN.**—Cut in large dice, plunge them in the hot fat until beginning to color, drain, dry, and sauté them in butter, with shredded sweet red or green pepper, until brown.

619. Potatoes au Gratin, Delmonico Style.—Cut boiled potatoes in thin slices, place in buttered dish in layers with a dusting of cheese between each layer, cover with a thin White or Béchamel sauce, and with buttered crumbs and cheese, and bake until brown. Hard-boiled eggs may also be used with the potatoes.

620. Potatoes Lyonnaise.—Sauté 2 small sliced onions in 2 tbsps. bacon or ham fat until soft, add 2 cups cold potato dice, and toss until hot but not brown. Add 1 tbsp. minced parsley, drain from fat, dust with salt and pepper, and serve.

621. Potatoes Baked in Muffin Rings (Potatoes Anna).—Pare and cut potatoes with a corrugated cutter in cylinder shape about the size of a silver quarter, slice them very thin, soak in ice-water an hour, dry and dip in melted butter, and fill buttered muffin rings on a buttered pan, and bake 25 minutes. Turn ring and potatoes and bake 15 minutes, place around meat, and remove rings.

622. Potato Purée with Carrots.—Boil, mash, season, and press 2 cups potato. Boil carrots in water ten minutes, drain, and cook in stock until tender, mash and add little butter, cream, pepper, and salt. Press potato through ricer on dish in a layer, add a layer of carrot pressed through colander, then another layer of potato, and top with a layer of carrot.

623. Potato Purée au Gratin.—Boil 6 potatoes without peeling, peel, and put them in a large double boiler, add $\frac{1}{2}$ cup milk and mash them. Cook over a very low fire, and add milk from time to time until $1\frac{1}{2}$ qts. have been absorbed, which will take a long time. Add $\frac{1}{2}$ cup butter, little salt and pepper, turn into a buttered dish, cover with buttered crumbs and grated cheese, and bake until brown.

624. Potato Purée Roses.—Press 2 cups hot mashed potato through ricer, add 2 tbsps. butter, salt, paprika, dash celery salt, and 3 beaten yolks. Beat with a fork and press through a pastry tube on buttered paper in the form of roses. Brush with the egg whites slightly beaten with 1 tbsp. water and brown slightly in oven. Remove with a spatula and place around fish or meat.

625. Potato Purée with Tomato.—To 2 cups mashed potato add $\frac{1}{4}$ cup hot tomato purée, beat with a fork, and put through a tube and serve around meats.

626. Potato Purée en Surprise.—Arrange lightly small mounds of mashed potato on a serving dish, press an opening in top of each, in this put grated cheese mixed with a little soft butter and cream, or use creamed peas or carrots, cover top with more of the potato, brush with beaten egg diluted in water, dust with grated cheese and paprika, and place in hot oven until brown.

627. Potato Purée Olives, Viennese Style.—Add 2 tbsps. butter, $\frac{1}{3}$ cup cream, little salt, $\frac{1}{3}$ cup grated cheese, and 2 beaten yolks to 2 cups mashed potato, and form into shape of large olives. Brush with egg white and cool. Brush again with the egg white mixed with milk, with a small brush tint the tops with a little egg yolk, and place in oven until nicely colored.

628. Potato Purée Soufflé or Duchesse.—Add to 2 cups hot mashed potato 2 tbsps. butter, 3 of cream, salt, cayenne, celery salt, and nutmeg, and beat with fork, and fold in the stiffly beaten whites of 3 eggs. Press through a potato ricer in a light mound, brush with beaten egg, brown in oven, and sprinkle with finely minced water-cress and serve.

629. Potatoes Sautéd with Cream Sauce.—Parboil 2 cups potato dice, drain, and sauté them in butter until brown and tender. Cover with 1 cup Cream Sauce seasoned with meat extract and a little good table sauce.

630. Potato Curls Sautéd.—Cut potatoes with a curler cutter, parboil, and brown in hot butter.

631. Potatoes Sautéd, Hash Browned.—Chop 2 cups potatoes quite fine, add salt, pepper, and 1 teasp. butter. Have

a little very hot bacon fat in sauté pan, press potatoes in firmly and smoothly in a thin layer, add 2 tbsps. hot cream or milk, cover, and cook, 10 minutes. When brown crust is formed on the bottom turn it over like an omelet and serve. Minced parsley may be added if liked.

632. Potatoes Sautéd, Spanish Style.—Add to 2 cups boiled potatoes chopped fine $\frac{1}{4}$ cup minced green pepper and 1 tbsp. minced onion, and sauté in bacon fat as for Hashed Browned (631), turn, and serve garnished with slices of sautéd tomato and fried parsley.

633. Potatoes Scalloped, German Style, Entrée.—Cut cold boiled potatoes in $\frac{1}{4}$ -inch slices, then in rounds the size of a fifty-cent piece, lay them in buttered dish, sprinkle with minced ham or tongue and parsley, repeat until dish is full, using a large shallow dish and having but 2 layers. Cover each layer with Allemande Sauce (695). Put remainder of potato through coarse sieve, cover the potato disks, dot with butter, and brown in oven.

634. Potato Soufflé Baked.—Add to 2 cups mashed potato, 3 beaten yolks, 3 tbsps. cream, salt, pepper, and paprika, and beat well with a fork, fold in the stiffly beaten whites, and bake in buttered dish and serve in dish.

635. Potato Soufflé Fried.—Select Dutch potatoes of uniform size. Peel and drop in ice-water for an hour, dry and cut in rather thin slices, put in ice-water again for an hour, dry thoroughly, and drop, a few at a time, in rather hot fat, cook 5 minutes, slowly, then drain and plunge them into smoking hot fat to brown. There should be two kettles of fat. Drain and dust with salt, and if done right they will puff up like small balloons.

636. Potato Strips Baked.—Peel and cut raw potatoes in $\frac{1}{4}$ -inch slices, then in $\frac{1}{4}$ -inch strips, soak in salted ice-water an hour, dry and lay them on a buttered shallow pan, pour over them 2 tbsps. melted butter, dust with salt and paprika, and bake until they are light brown. They should be placed on pan in one layer.

637. Potatoes Stuffed and Baked.—1. Brush with oil and bake medium-sized potatoes, cut slices from top while hot, remove the inside and mix it with 2 tbsps. butter, salt, pepper,

and 1 well-beaten egg white, fill the shells, cover with buttered crumbs and grated cheese, and brown in hot oven. Or omit cheese and add minced parsley and broiled bacon dice, or minced nuts, to potato. The potato may be put in shell through a pastry tube in the form of roses, then brushed with butter, and browned.

2. Prepare potatoes as above, and mix creamed fish seasoned with Worcestershire with the potato.

3. Cut raw peeled potatoes in two lengthwise, scoop out inside, leaving a thin shell. Fill with minced raw beef mixed with butter, tomato catsup, parsley, onion, salt, and pepper, or fill with sausage meat, cover with buttered crumbs, and bake in 1 tbsp. hot water and 2 of butter, basting often, $\frac{1}{2}$ an hour. Serve for luncheon or as an entrée.

4. Peel 6 small potatoes, cut pieces from top, scoop out and fill with minced and seasoned chicken, dip edges in egg white, replace top, and bake in a little stock $\frac{1}{2}$ an hour, basting often.

638. Potato Timbales.—To $1\frac{1}{2}$ cups hot mashed potato add 3 tbsps. cream, 2 well-beaten eggs, salt, and pepper, and line timbale moulds buttered and garnished with bits of green or sweet red pepper. Place on ice an hour or more. Fill with minced ham or fish in thick Cream Sauce, place on a cover of the potato, and put in hot oven 10 minutes. Serve with Brown Sauce.

639. Rice.—To BOIL.—Select a good quality of rice; rice that is shiny and very white is not good. Wash $\frac{1}{2}$ cup in several waters, pour it slowly in 1 qt. of boiling water with $\frac{1}{2}$ teasp. salt, boil briskly, stir lightly with a fork at first, and cook 20 minutes. Pour boiling water through it, drain, and place in colander and in a cool oven to dry. Or do not dry it in colander after it is rinsed, but add 2 cups stock and cook in double boiler until stock is absorbed. It may also be cooked in milk.

640. Rice with Chilli Sauce, Mexican Style.—Boil rice with stock and 2 tbsps. butter, little salt, and plenty of paprika, add 2 or 3 tbsps. chilli sauce, and serve in a mound surrounded by meat.

641. Rice Croquettes Savory.—Mix 2 cups rice boiled in stock with 1 tbsp. tomato pulp, 2 of grated cheese, 1 of butter, $\frac{1}{4}$ teasp. salt, 2 drops Tabasco and 2 beaten yolks. Form into

croquettes, crumb, etc., and fry in deep fat. Or omit tomato and cheese and serve croquettes with Tomato or Cheese sauce.

642. Rice and Mushroom Croquettes, Entrée.—Soak $\frac{1}{2}$ cup dried mushrooms over night, boil until tender in the water, and strain. Boil $\frac{1}{2}$ cup rice in the water. Drain and dry, add 1 tbsp. butter, salt, cayenne, and speck nutmeg, $\frac{1}{2}$ cup fresh or canned mushrooms, and 2 beaten yolks. Form into croquettes, crumb and fry, and serve with Mushroom Sauce or Sweetbread Sauce.

643. Rice au Gratin.—Boil 1 cup rice with 2 qts. water, 1 teasp. salt, $\frac{1}{2}$ teasp. lemon juice, and 2 tbsps. sugar 20 minutes, drain through sieve, put back on stove, and add enough cream to make it rather soft, 1 teasp. vanilla, and steam until very light. Put in buttered dish, cover with 1 egg white beaten with a very little sugar and a drop or two of vanilla, add very fine bread crumbs, and put in oven until a light brown.

644. Rice Peaches or Pears.—Mix 2 cups warm boiled rice with 1 egg slightly beaten, form into peach or pear shape, brush with egg white, with a small brush color sides delicately with pale pink, put a clove or a real twig in stem end, and place in hot oven until delicately tinted. Serve around meats.

645. Rice Pilaff with Tomato Cheese Cream.—Mix 2 cups boiled rice with 2 cups stock, $\frac{1}{2}$ cup tomato pulp, 1 teasp. minced onion, 2 tbsps. minced ham, 2 of butter, 1 of minced or shredded green pepper, a little salt, and cream to make quite moist. Cook until rather dry, in a buttered mould in oven, turn out and serve with chicken or meat surrounded with the sauce. SAUCE.—Peel and chop 2 small tomatoes with 4 tbsps. grated cheese, $\frac{1}{2}$ teasp. each French mustard and tarragon vinegar, cook a moment, add salt, paprika, and $\frac{1}{2}$ cup cream.

646. Rice Ring with Chicken Curry, Entrée.—Mix 1 cup chicken stock with 2 cups boiled rice, heat, and add 2 tbsps. cream, remove from fire, add 1 beaten egg, turn into a ring mould buttered and dipped in milk, and when cold turn out and brown in oven. Fill with the Chicken Curry (324) and serve.

647. Rice Timbales, Entrée.—Add 2 tbsps. melted butter to 1 cup cooked rice, 2 tbsps. pimento purée, salt and pepper, and 1 yolk well beaten. Mix thoroughly, add the beaten

white, and fill buttered timbale moulds lined with soft bread crumbs. Bake 15 minutes, turn out and serve with Cheese or Tomato Cream Sauce.

648. Rice Timbale Cases.—Fill buttered timbale moulds with hot boiled rice, or use the hollow dariole moulds. Place in oven a few moments, scoop out centres, turn out, and fill with creamed meat, fish, or chicken.

649. Spinach Boiled.—Wash spinach in several cold waters, letting water run on it from faucet, shake well, and put in large kettle with scarcely more water than clings to the spinach; add a little salt, a tiny pinch of soda, and boil, uncovered, 10 minutes. Drain, run cold water through it, squeeze dry, chop fine, return to kettle, add a little cream and butter, salt, and pepper, and when hot serve garnished with hard-boiled egg quarters and lemon slices.

650. Spinach Cream with Artichokes, Entrée.—To 2 cups boiled spinach add $\frac{1}{2}$ cup Cream Sauce seasoned with parsley, onion, and blade of mace, add 2 tbsps. soft butter, $\frac{1}{4}$ teasp. sugar, 2 eggs beaten with $\frac{1}{2}$ cup cream, and 3 tbsps. sherry. Turn into very small buttered moulds garnished with minced pistachio nuts, and bake in a pan of water, under buttered paper 20 minutes. Turn out onto hot, canned artichoke fonds and pour around Bechamel Sauce, seasoned with 1 teasp. tarragon vinegar, or serve with Vinaigrette Sauce (773).

651. Spinach Sautéd.—To boiled spinach add 2 tbsps. grated cheese, 1 yolk slightly beaten, salt, pepper, dash nutmeg, and when hot add the beaten white. Form into egg shape with 2 spoons and sauté in butter, and serve with Cream Sauce, to which add 1 tsp. lemon juice.

652. Spinach Timbales or Croustades.—Mix $1\frac{1}{2}$ cups boiled spinach with 2 tbsps. soft bread crumbs, $\frac{1}{2}$ cup chopped mushrooms sautéd in butter, and a sauce made of 1 tsp. butter, 1 of flour, $\frac{1}{2}$ cup cream, salt, dash nutmeg, and cayenne, and add 2 egg whites beaten very stiff. Line timbale moulds with carrots, turnips, beets, hard-boiled eggs cut in fancy shapes; fill with the spinach mixture, poach in the oven or fill bread croustades with the spinach, brown in oven, and serve with or without a sauce.

653. Squash Creams.—Add to 2 cups baked squash 3 beaten eggs, $\frac{1}{4}$ cup cream, 2 tbsps. butter, salt, and paprika. Turn into buttered moulds and bake in pan of hot water 10 minutes. Serve with Cream Sauce.

654. Squash au Gratin.—Cut top from a whole Hubbard squash and steam until tender, remove inside with a spoon in large pieces, mix it with Cream Sauce, to which add 1 teasp. good table sauce, fill the shell or put it in a buttered baking dish in layers with soft bread crumbs, bits of butter, and dry grated cheese. Cover with buttered crumbs and a little of the cheese, and brown in oven. If served in the squash shell wrap a napkin around its base.

655. Succotash.—Cook 2 cups lima beans in cold water with minced green and red pepper, and boil an hour, or until beans are tender. Remove cobs, add 2 cups scraped corn, boil 15 minutes, add salt, pepper, $\frac{1}{4}$ cup cream, and 1 tbsp. butter.

656. Sweet Potato Balls Baked.—Put 2 cups raw potato balls in a buttered, shallow pan, pour over them $\frac{1}{4}$ cup each melted butter and maple sirup cooked together, and bake $\frac{1}{2}$ an hour, basting constantly. Dust with salt and serve.

657. Sweet Potato Balls, en Surprise, Fried.—To 2 cups hot baked potato pressed through colander add 1 teasp. salt and a tiny pinch of cinnamon, when cool add 1 beaten egg and hot cream to soften. Form into small balls, press in the centre of each, covering well with the potato, 2 English walnut meats pressed into a stoned prune. Egg and crumb, and fry in deep fat.

658. Sweet Potatoes Candied.—Parboil peeled potatoes 10 minutes, cut in slices lengthwise, and place in buttered pan, flat side down. Cook $\frac{3}{4}$ cup sugar with $\frac{1}{4}$ cup water and 2 tbsps. butter. Brush potatoes with this and bake, basting with the sirup until sirup is used and potatoes well candied.

659. Sweet Potato Croquettes.—Mix 2 cups baked and mashed sweet potato with 3 tbsps. butter, $\frac{1}{2}$ teasp. each salt and sugar, 1 tbsp. cream, and 2 yolks. Cool and form into croquettes, crumb, egg and crumb, cool again, and fry. Minced and pounded almonds may be added as an improvement. Serve with Velouté Sauce (755).

660. Sweet Potato Purée.—Boil and mash potatoes, beat with a fork, adding a little butter, salt, pepper, and a few drops of sherry. This gives it the flavor of chestnuts. Put through potato ricer and serve with chops.

661. Sweet Potato Purée in Casserole.—Mash boiled potatoes, add salt, pepper, and a little cream, beat well, turn into a buttered dish, pour over 2 tbsps. molasses boiled 2 minutes with 1 of butter, and place in oven until brown.

662. Sweet Potato Soufflé.—Follow directions for Potato Soufflé (634).

663. Tomatoes Baked.—Cut 3 large, firm tomatoes in halves and place in buttered baking dish, cover with 1 tbsp. minced green pepper, 1 of minced chives, 1 tbsp. butter in bits, and dust with salt and pepper; or cover with minced fresh mushrooms, a little shallot, and parsley, and cover with buttered crumbs. Bake 20 minutes and serve on toast. Thicken sauce in pan, add a little cream, and pour over tomatoes.

664. Tomatoes Broiled.—Cut firm tomatoes into $\frac{1}{2}$ -inch slices, dip in French dressing, and place on ice for an hour or more. Dust them with flour mixed with cornmeal seasoned with salt and paprika, dot with butter, and broil them. Or cover them with Parmesan cheese, or any good dairy cheese mixed with buttered crumbs, and broil.

665. Tomato Crescents.—Cook $\frac{1}{2}$ can tomatoes with 3 cloves, 1 teasp. sugar, slice onion, $\frac{1}{4}$ teasp. each salt and paprika 20 minutes, and press through a sieve. Cook 2 tbsps. butter with 4 of cornstarch, add the tomato with 1 beaten egg, turn into a buttered pan to cool. Cut into crescent or diamond or heart-shape, crumb, egg and crumb, cool, and fry in deep fat.

666. Tomatoes Espagnole.—Cook 2 shredded green peppers and 2 small sliced onions in 3 tbsps. bacon dice until brown, add these to a light-brown sauce and keep hot. Add 1 tbsp. butter to the remaining bacon fat, and sauté until brown 6 or 8 large slices of tomato, dusted with pepper and salt and rolled in flour mixed with a little cornmeal. Serve with sauce strained and poured over.

667. Tomato Fritters of Bread.—Cook $\frac{1}{2}$ can tomatoes with salt, pepper, blade mace, $\frac{1}{2}$ teasp. sugar, and 1 tbsp.

each of flour and butter cooked together, until rather thick. Press through a coarse sieve, add 2 beaten eggs, and pour on rounds or cones of stale bread, and let them stand until tomato is absorbed in the bread. Crumb the bread and fry in deep fat.

668. Tomatoes Sautéd and Deviled.—Sauté 6 slices tomato $\frac{1}{2}$ inch thick in butter, place on hot plate, and add to the pan 3 hard-boiled egg yolks mashed smooth with $\frac{1}{4}$ teasp. each salt and paprika, 1 teasp. each powdered sugar and mustard, 2 tbsps. tarragon vinegar or lemon juice, and 2 beaten eggs. Stir until thick, and pour over the tomatoes, sprinkle with the egg whites chopped fine, and serve.

669. Tomatoes Sautéd with Green Peppers.—Cook 1 tbsp. minced green pepper and 1 tbsp. minced onion with 1 tbsp. butter, turn into a hot bowl, and sauté the tomatoes dusted with cornmeal. Place on dish, dot with butter, and pour over pepper mixture.

670. Tomatoes Stewed.—Stew tomatoes with green and sweet red pepper minced and cooked in butter, add a little grated onion, and when done add a few soft bread crumbs.

671. Tomatoes Stuffed, Entrée.—Select tomatoes of uniform size, cut a piece from the top, scoop out centres with a spoon, drain and dust inside with salt and pepper, and let them stand upside down $\frac{1}{2}$ an hour. Fill with any of the following mixtures, cover with buttered crumbs or with the tops, and bake until tender, about $\frac{1}{2}$ an hour.

1. Soft bread crumbs softened in stock and seasoned with salt, pepper, and 1 tbsp. sherry. Or omit sherry and add grated cheese to the crumbs for the top.

2. Mix 1 cup minced chicken or meat with $\frac{1}{2}$ cup soft bread crumbs, add 2 tbsps. butter, salt, paprika, minced parsley, and cream or stock to soften.

3. Mix 1 cup grated corn with $\frac{1}{4}$ cup soft bread crumbs and a little chopped tomato pulp, add 1 tbsp. minced green pepper, little salt, 1 tbsp. butter, and cream to soften. Cover with tomato tops and bake.

4. Mix 1 cup minced game with $\frac{1}{2}$ cup boiled rice, 1 minced truffle, 3 tbsps. gravy or butter, $\frac{1}{2}$ teasp. curry dissolved in a little water, little salt and paprika.

5. Mix 1 cup minced ham with soft bread crumbs, minced green pepper, salt, and stock to soften.

6. Mix 1 cup sautéd and minced mushrooms with minced chicken or sweetbreads, bread crumbs, or boiled rice, add 1 tbsp. butter, salt, pepper, and a minced truffle.

7. Mix 1 cup boiled spaghetti with the tomato pulp, add salt and pepper, fill tomatoes, bake, lay them on toast, and cover with the following sauce. Rub 2 boiled egg yolks smooth with $\frac{1}{4}$ cup cream, 1 tbsp. butter, and 1 of flour cooked with $\frac{1}{2}$ cup milk, cook until thick, and add 2 tbsps. grated cheese, 1 teasp. mustard, a little salt and paprika, and a tiny pinch of soda. Add the egg whites chopped rather fine to the sauce, or they may be added to the filling.

672. Turnips Glazed.—Cut turnips into balls or slices and boil 10 minutes. Drain and put them in a buttered baking pan and cover with 1 cup of stock seasoned with $\frac{1}{2}$ teasp. each salt and sugar, a dash of cayenne and of nutmeg. Bake $\frac{1}{2}$ an hour, basting often, until they are tender and well glazed, place on hot dish, add stock in pan to 1 tbsp. each butter and flour cooked together, and pour over the turnips.

MACARONI, SPAGHETTI, NOODLES, AND NUTS

673. Macaroni with Mushrooms.—Boil and blanch $\frac{1}{2}$ lb. macaroni, drain, and return to fire with $\frac{1}{4}$ cup butter and 3 tbsps. grated cheese, toss with a fork, and add 1 cup canned mushrooms cut in slivers and sautéd in butter 2 minutes. Toss well together, serve on dish, pour over Tomato Cream Sauce (752), and dust lightly with Parmesan.

674. Macaroni or Spaghetti, Spanish Style.—Boil and blanch $\frac{1}{2}$ lb. macaroni. Cook 1 tbsp. onion and 2 of green pepper with 2 tbsps. butter 5 minutes, add 1 cup brown stock and $\frac{1}{2}$ cup tomato pulp, add the macaroni, salt and pepper, turn out on dish, and garnish with bits of pimento.

675. Macaroni with Tomato and Parmesan.—Boil macaroni whole, blanch and drain, add 1 cup tomato purée. Cook 3 tomatoes with a little minced onion, parsley, carrot, celery, 1 teasp. olive oil, 1 tbsp. butter, salt, and pepper. Pour

over the macaroni, tossing it well through, and dust with the best Italian Parmesan you can buy.

676. Noodles.—Sift 2 cups flour in a bowl, make a hollow in centre, and put in 4 beaten eggs, 1 teasp. butter, $\frac{1}{2}$ teasp. salt, and 4 tbsps. cold water. Work in more flour until it is a stiff paste and does not stick. Separate in 12 parts, roll each one until it is as thin as paper. Spread them out 10 minutes, roll them as you would jelly cake, and cut in $\frac{1}{8}$ -inch strips. Unroll the strips and dry them. Pack in a box lined with wax paper.

677. Noodles with Braisle.—Add 1 tbsp. salt to 3 qts. boiling water, drop in 2 cups of Noodles, slowly, boil 10 minutes, drain, and serve in place of vegetable with bread crumbs browned in butter sprinkled over.

678. Noodles with Cheese.—Boil as above and put them in layers in a buttered dish with soft bread crumbs, grated cheese, and dots of butter, having plenty of cheese and butter on top. Fill dish with milk and bake 20 minutes. Serve in the dish.

679. Noodle and Cheese Nuts.—Add to the Noodle mixture before rolling 1 cup of grated and melted dairy cheese, squeeze through a pastry bag tube, and cut in inch lengths with sharp knife or scissors. Poach in boiling water 5 minutes and place in a baking dish covered with Cream Sauce. Cover with crumbs and bits of butter and bake 20 minutes.

680. Chestnuts in Cream Sauce.—Boil 1 qt. Italian chestnuts, after they are peeled and blanched, in water seasoned with onion, parsley, and minced celery, until nearly tender, drain and cool, cut in slices or halves, and serve in a rich Cream Sauce.

681. Hazel Nuts in Hollandaise Sauce.—Peel, blanch, and boil 3 cups hazel nuts until tender, add a Hollandaise or Béchamel Sauce, and flavor with sherry.

682. Nut Balls Baked with Brown Sauce.—Mix 2 cups of minced nuts, walnuts or pecans, with 1 cup of cooked hominy or any cereal, add $\frac{1}{2}$ teasp. grated onion, 1 tbsp. minced parsley or chervil, $\frac{1}{2}$ teasp. salt, and $\frac{1}{8}$ teasp. paprika, add 1 beaten egg, form into small balls, crumb, egg and crumb, dot

with butter, and bake 20 minutes. Serve covered with the sauce, to which may be added mushrooms or tomatoes.

683. Nut Croquettes.—Mix $\frac{3}{4}$ cup soft bread crumbs with 1 cup milk and boil 3 minutes, add $\frac{3}{4}$ cup coarsely minced nut meats, $\frac{1}{2}$ teasp. salt, pepper, paprika, and little onion and 1 large beaten egg, adding more milk if necessary. Cool, form into small croquettes, roll in crumbs, cook again, and fry in deep fat. Serve with Tomato Cream Sauce (752) for a luncheon instead of meat.

684. Nut Loaf.—Mix 2 cups soft bread crumbs with 1 cup minced nuts, 2 beaten eggs, 2 tbsps. melted butter, 1 teasp. salt, paprika, and pepper, 1 teasp. savory herbs, 1 teasp. minced parsley and onion, and $\frac{1}{2}$ cup milk. Turn into a shallow buttered pan, dot with buttered crumbs, and bake $\frac{1}{2}$ hour. Serve with Brown Sauce and in place of meat.

685. Nuts and Mushrooms.—Sauté a little onion in butter, add 1 cup sliced mushrooms, cook 5 minutes, add a little more butter, and 1 tbsp. flour, cook a moment, and add 1 cup of cream and 1 cup of minced pecans or English walnuts. Serve in ramekins or in puff-paste patties or Swedish Timbale Cases (806).

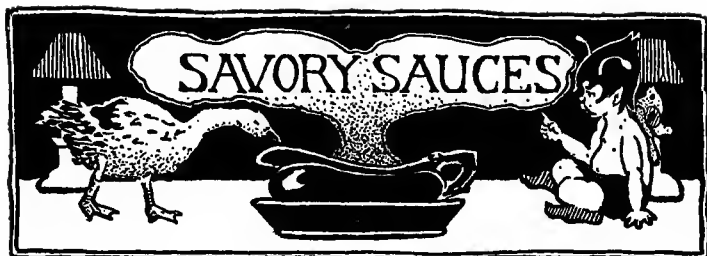
686. Nut Timbales.—Line buttered moulds with bits of pimento and thin disks of boiled macaroni, then with bread crumbs, and fill with 1 cup minced nuts mixed with 2 eggs beaten separately, $\frac{1}{4}$ cup bread crumbs, 1 cup of cream, salt, and pepper. Bake in hot water on paper 20 minutes. Turn out and serve with Cream Sauce.

687. Pecan and Potato Croquettes.—Mix $1\frac{1}{2}$ cups pecans broken in small pieces with same amount of potato mashed with 2 beaten egg yolks and seasoned with salt, pepper, minced parsley, a grating of onion, and a dash of nutmeg. Form into croquettes, crumb, egg and crumb, and fry in deep fat. Serve with Hollandaise Sauce (720) mixed with asparagus tips or green peas.

688. Spaghetti Cutlets.—Add 2 cups boiled and blanched spaghetti to this sauce. Cook 2 tbsps. butter, add 3 of flour, add $1\frac{1}{4}$ cups thick Tomato Sauce made with well-reduced stock, $\frac{1}{3}$ cup grated cheese, 2 tbsps. pimento purée, salt, and paprika if needed. Turn into shallow buttered pan $\frac{1}{2}$ inch thick. When

very cold, cut into cutlet shape, crumb, egg and crumb, and fry in deep fat. Serve with salad, or with a Cream Sauce as a luncheon dish.

689. Spaghetti with Tomato Sauce.—Boil $\frac{1}{2}$ lb. spaghetti with slice onion, $\frac{1}{2}$ bay-leaf, 2 cloves, $\frac{1}{2}$ teasp. salt, and 3 peppercorns, drain, place in large dish, add $\frac{1}{4}$ cup hot oil or melted butter, toss with a fork, add Tomato Sauce, or 1 cup tomato pulp and juice, sprinkle with $\frac{1}{2}$ cup dry, grated cheese and put in oven until very hot, and serve in dish.



The four following sauces are the basis of nearly all hot sauces, and these, with the addition of more flour, are also used for many soups and entrées.

Method.—Cook fat until bubbling, add flour and cook until well mixed, add liquid and seasonings, and simmer slowly from 5 minutes to an hour. Skim, strain through sieve or a tammy cloth, return to fire, beat with a spiral beater 3 or 4 minutes, add butter, and take from fire at once. Browned flour does not thicken quite as much as white flour, cornstarch thickens nearly twice as much, and bread flour thickens more than pastry flour. Use bread flour for all the following recipes unless cornstarch is suggested.

690. Brown Sauce.—Melt 2 tbsps. butter, add $2\frac{1}{2}$ tbsps. flour, when quite brown add $1\frac{1}{2}$ cups stock and the desired seasonings. Boil, skim, strain, and add 1 tbsp. butter. The seasonings are salt, pepper, and any of the following to harmonize with the food with which it is to be served. Celery, onion, parsley, cloves, bay-leaf, thyme, tomato, dried mushrooms, leeks, caramel, diced ham or bacon, or Madeira wine or sherry. If a strong sauce is desired cook 3 cups of stock in an uncovered kettle until reduced one half.

691. Brown Sauce, to be Kept on Hand.—Cook $\frac{1}{2}$ cup flour with $\frac{1}{2}$ cup butter until brown, add $\frac{1}{4}$ cup tomatoes, 2 tbsps. dried mushrooms, and 1 qt. strong stock. Boil until

somewhat reduced, skim and strain, and when cool pour into glass jars, and when cold cover with melted paraffin. A little of this may be added to White or Cream Sauce, or it may be diluted with hot water and used as a brown-sauce foundation, or it, with a little caramel, may be added to soup to give substance and color.

692. Cream Sauce.—METHOD 1.—*For ordinary purposes.*—Melt 2 tbsps. butter slowly, add 2 tbsps. flour, cook until blended but not oily, add



1½ cups milk or cream and salt, pepper, bit of onion, parsley, and celery, or a dash nutmeg. Cook 10 minutes, skim, strain, and add 1 tbsp. butter and serve. METHOD 2.—

For weak digestions.—Simmer 1 cup milk with seasonings 10 minutes, add 2 tbsps. flour or 1½ of cornstarch or arrowroot dissolved in ½ cup cold milk, and simmer 20 minutes. Strain and add 2 tbsps. butter. Cornstarch and arrowroot are more delicate than flour.

693. Hot Water Sauce (Drawn Butter).—Proceed as for Cream Sauce, either method, using hot water instead of milk.

694. White Sauce.—Proceed as for Cream Sauce, using White or Chicken Stock instead of milk. If a slightly yellow sauce is desired, brown the flour slightly.

695. Allemande Sauce.—Add to Velouté Sauce (755) ½ cup cold white stock, 1 egg yolk, 1 teasp. lemon juice, and 1 tbsp. mushroom catsup. Remove from fire and add 2 tbsps. cream and 1 of butter.

696. Anchovy Sauce.—Add to Hot Water Sauce (693) 1 teasp. Anchovy Paste or Essence, ½ teasp. Worcestershire, and 1 tbsp. butter.

697. Asparagus Sauce.—Add to 3 beaten yolks ½ cup of the water in which asparagus has been boiled, 1 tbsp. parsley,

blade mace, salt, pepper, and $\frac{1}{4}$ cup cream. Cook in double boiler 3 minutes, strain, add 1 teasp. lemon juice, and 1 tbsp. butter.

698. Béarnaise Sauce.—Cook slowly in double boiler 3 yolks, well beaten, with 1 tbsp. water and 1 teasp. butter until eggs begin to thicken, then add, one at a time, 4 tbsps. butter, beating well between each one. Add $\frac{1}{8}$ teasp. each salt and paprika, take from fire, and add any of the following seasonings, and serve warm but not hot. It spoils this sauce to put it on the fire again after it is cooked. For beefsteak add 2 tbsps. tarragon vinegar and 1 tbsp. of minced tarragon, if at hand, and 1 tbsp. parsley, or horseradish, or minced onion and green pepper, cooked until reduced one-half and strained. For turkey or chicken add minced chervil and tarragon vinegar, and blade of mace. For boiled beef or mutton add $\frac{1}{2}$ cup tomato pulp or sauce.

699. Béchamel Sauce.—Cook 2 tbsps. butter, 2 of flour, add little salt, dash nutmeg and cayenne, and 1 cup white or chicken stock, and when cooked add 1 yolk mixed with $\frac{1}{2}$ cup cream. Take from fire, strain, and add 1 teasp. lemon juice and 1 tbsp. of butter.

700. Béchamel and Bacon Sauce.—Proceed as above, using bacon fat instead of butter, and cook the diced bacon in the sauce until ready to serve, then strain and add 1 tbsp. butter.

701. Black Butter (Beurre Noir).—Cook 4 tbsps. butter until brown, add 1 tbsp. minced parsley and 1 of vinegar, $\frac{1}{2}$ teasp. Worcestershire, and a few drops of onion juice, and serve with sautéed eggs; or add anchovy essence, capers, and $\frac{1}{4}$ cup of Meat Essence (66), and serve with boiled celery.

702. Bread Sauce for Game.—Scald and keep hot, but not boiling, for $\frac{1}{2}$ an hour 2 cups milk, 2 cloves, a little onion salt and celery salt, 1 sprig parsley, blade mace, $\frac{1}{2}$ teasp. each salt and paprika. Strain and add $\frac{1}{2}$ cup soft bread crumbs, and simmer $\frac{1}{2}$ an hour. Take from fire, add 2 tbsps. butter, and serve 1 spoonful on each bird; cover with browned crumbs.

703. Caper Sauce.—Add to Hot Water Sauce 4 tbsps. capers, 1 tbsp. caper vinegar, 1 teasp. plain vinegar, and a grating of onion. Serve with boiled mutton.

704. Champagne Sauce.—Make Brown Sauce with an extra tbsp. flour, add 1 teasp. sugar, 3 cloves, 1 tbsp. minced pimento, and strain, reheat, and when ready to serve add 1 cup American champagne. Serve with boiled or baked ham.

705. Cheese Sauce.—To Cream Sauce add 1 cup grated dairy cheese, $\frac{1}{2}$ teasp. each mustard and Worcestershire, and 1 yolk mixed with $\frac{1}{4}$ cup cream. When cheese is melted strain and serve. Serve with fish or eggs.

706. Cucumber Sauce.—To Hollandaise Plain Sauce (722) add 1 cup minced cucumber and 1 tbsp. vinegar. Serve with fish.

707. Chicken Sauce.—Cook 1 tbsp. butter with 1 of flour, add salt, cayenne, 1 cup hot chicken stock, 1 cup chicken, minced or cut in dice, 1 tbsp. parsley, and 2 yolks beaten with $\frac{1}{4}$ cup cream. Serve with sweetbreads.

708. Chestnut Sauce.—Cook 2 tbsps. chicken or turkey fat with 2 of flour, add salt, pepper, $1\frac{1}{2}$ cups chicken or turkey stock, 1 cup boiled and mashed chestnuts, and 1 tbsp. tomato catsup or pulp. Serve with turkey or chicken.

709. Chive Sauce.—To Brown Sauce add 2 tbsps. minced chives after it is strained. Serve with boiled beef or mutton.

710. Claret Sauce.—To Brown Sauce add 1 teasp. each minced chives and parsley and $\frac{1}{2}$ cup claret. Serve with venison or beef.

711. Currant Jelly Sauce.—To Brown Sauce add 4 tbsps. currant jelly, same of port or Madeira wine, and $\frac{1}{2}$ teasp. grated onion. Serve with game.

712. Currant Jelly and Mint Sauce.—Melt 1 cup currant jelly and add 1 cup minced mint and serve warm, but do not cook it. Serve with lamb chops. Add grated rind of $\frac{1}{2}$ an orange and serve with game.

713. Curry Sauce.—To White Sauce add 1 teasp. grated onion and 2 teasps. curry dissolved in a little water. Serve with boiled chicken.

714. Diable Sauce.—Cook 1 minced onion and 2 tomatoes in a little butter or drippings, add 1 tbsp. tarragon vinegar, $\frac{1}{2}$

teasp. curry, $\frac{1}{2}$ teasp. French mustard, and 2 cups beef stock. Simmer until reduced one-half, add 2 tbsps. butter, color red, and add capers and tiny sliced gherkins.

715. Egg Sauce.—To Cream, Hot Water, or White Sauce after it is strained add 1 teasp. each parsley and capers, 2 hard-boiled egg yolks, chopped, and whites cut in rings. Add 1 tbsp. lemon juice, and same of butter. Serve with boiled fish.

716. Espagnole Sauce.—To Brown Sauce add 1 tbsp. each minced ham, carrot, green peppers, celery, and parsley, $\frac{1}{2}$ bay-leaf, 2 cloves, blade mace, and 2 tbsps. tomato pulp. Simmer 1 hour, strain, and add 1 tbsp. butter.

717. Gherkin Sauce.—Cook 1 cup stock with 2 slices salt pork diced, 1 tbsp. each onion and parsley, and 1 teasp. sugar. Add to 2 tbsps. butter and flour cooked together, add salt, pepper, Worcestershire, and lemon juice. Strain and add $\frac{1}{2}$ cup gherkins or pickled cucumbers cut in shreds and dash nutmeg. Serve with fish.

718. Green Pepper Sauce.—Cook $\frac{3}{4}$ cup tomato with 1 cup minced green pepper, and add to 1 tbsp. butter cooked with 1 of flour, add salt and 1 tbsp. vinegar, and take from fire. Add $\frac{1}{2}$ cup fresh cucumber dice and serve at once without straining.

719. Hollandaise Rich Sauce.—Beat 4 egg yolks until thick, add slowly $\frac{1}{4}$ cup cold water, cook in double boiler beating constantly, and adding, a little at a time, $\frac{1}{4}$ cup butter creamed. When thick add slowly $\frac{1}{2}$ cup boiling water, and the seasonings cooked until reduced one-half. Seasonings: Two tbsps. tarragon vinegar or lemon juice, $\frac{1}{2}$ teasp. grated onion, 1 teasp. minced parsley, small blade mace, $\frac{1}{2}$ teasp. salt, and $\frac{1}{4}$ teasp. paprika. Strain through cloth. If to be used with fish use vinegar, if meats use lemon juice, if vegetables use half of each.

720. Hollandaise Cream Sauce.—Follow recipe for Hollandaise Rich Sauce, using but $\frac{1}{4}$ cup hot water, 3 tbsps. butter, and add, when ready to serve, $\frac{1}{4}$ cup hot cream. Good to serve with chicken.

721. Hollandaise Orange Sauce.—Follow recipe for Hollandaise Rich Sauce, using lemon juice and the juice and grated rind of 1 blood orange. Serve with asparagus.

722. Hollandaise Plain Sauce.—Cook 2 tbsps. butter and 1 of flour, add 1 cup hot water, when boiling pour onto 2 well-beaten yolks, return to fire, and cook, beating constantly until thick. Add slowly the seasonings in No. 719 and 1 tbsp. butter. Serve at once. Use for vegetables.

723. Hollandaise Sauce with Stock (Colbert Sauce).—Cook 1 cup chicken or white stock with 1 teasp. flour, softened in little cold water, 10 minutes, pour onto 2 well-beaten yolks, return to fire, cook, beating constantly until it begins to thicken, strain, and add 1 tbsp. butter, $\frac{1}{4}$ teasp. salt, 1 tbsp. parsley, $\frac{1}{2}$ teasp. tarragon vinegar, and same of minced tarragon and chives. Dust with paprika and serve with chops or chicken. If any of these sauces curdle, beat vigorously with spiral beater and they will become smooth.

724. Horseradish Sauce.—Cook slowly in double boiler 3 minutes 4 tbsps. grated horseradish, 4 of soft bread crumbs, 1 teasp. sugar $\frac{1}{2}$ teasp. salt, same made mustard, $\frac{1}{4}$ teasp. paprika, and 2 tbsps. vinegar. Add 1 cup Hot Water Sauce and serve without straining. Serve with boiled beef.

725. Lobster Sauce.—Add to Hollandaise Sauce, plain or rich, 1 cup diced lobster and 2 drops Tabasco. Serve with fish.

726. Lobster and Oyster Sauce.—Make $1\frac{1}{2}$ cups stock from fish bones, lobster shells, and oyster liquor, adding 2 slices onion, $\frac{1}{2}$ of a tomato sliced, 1 tbsp. mushroom catsup, $\frac{1}{4}$ teasp. each salt and paprika, and blade of mace. Strain onto 2 tbsps. butter cooked with 2 of flour, add $\frac{1}{2}$ cup each lobster dice and oysters cut in small pieces, and 1 tbsp. tarragon vinegar. Color red, add another tbsp. butter. Serve with fish timbales.

727. Madeira Sauce.—To Brown Sauce after it is strained add 1 tbsp. each minced ham and celery, a very little minced pimento, strain, and when serving add 1 tbsp. butter and $\frac{1}{4}$ cup Madeira wine.

728. Marsala Sauce.—Sauté with a slice of diced bacon a little minced carrot, onion, shallot, and parsley, add 2 whole peppers, 2 cloves, bit of thyme, and 1 tbsp. butter. Add 2 tbsps. flour, and cook until slightly brown, add $1\frac{1}{4}$ cups strong stock and 2 tbsps. tomato pulp. Simmer 15 minutes, strain, and add 2 tbsps. Marsala wine.

729. Marrow Sauce.—To Brown Sauce add 1 tbsp. each minced onion, lemon juice, claret, and butter, strain, and add $\frac{1}{2}$ cup of beef marrow, which has been parboiled in stock and cut in cubes.

730. Mint Sauce.—Pick leaves from 1 bunch mint, chop fine, add $\frac{1}{4}$ cup boiling water and 1 tbsp. sugar. Cover and keep warm for $\frac{1}{2}$ hour. Add 2 tbsps. vinegar and $\frac{1}{4}$ teasp. each salt and paprika. Serve warm, but not hot.

731. Mousseline Sauce.—Cook 3 beaten yolks in double boiler and add in tiny bits 2 tbsps. butter; when thick add $\frac{1}{2}$ cup hot cream, take from fire and add salt, paprika, 1 teasp. lemon juice, and dash nutmeg. Fold in 2 egg whites beaten very stiff. Serve with timbales, vegetables, or fish.

732. Mushroom Brown Sauce.—To Brown Sauce add $\frac{1}{2}$ lb. fresh mushrooms sliced very thin and cooked in butter a moment, or add $\frac{1}{4}$ cup stock in which 1 tbsp. of dried mushrooms have been soaked and cooked and strained. Add $\frac{1}{2}$ a baked sour apple and a dash nutmeg. Canned mushrooms may also be used if cut in very thin slices and 1 tbsp. mushroom catsup or Worcestershire. Strain and add 2 tbsps. sherry and the fresh or canned mushrooms.

733. Mushroom White Sauce.—Cook 2 tbsps. butter, 2 of flour, add 1 cup chicken, white or fish stock, and when boiling add $\frac{1}{4}$ lb. fresh mushrooms sliced thin and sautéd in butter. When ready to serve add 1 tbsp. white wine and $\frac{1}{4}$ cup cream.

734. Mustard Sauce.—To Brown Sauce add 1 tbsp. each French mustard and vinegar, $\frac{1}{2}$ teasp. celery salt, $\frac{1}{4}$ teasp. of onion salt, 1 teasp. sugar, $\frac{1}{4}$ teasp. salt, and dash cayenne. Serve with beef. Or cook 2 tbsps. butter with 2 of made mustard, add 1 teasp. tarragon vinegar, salt and pepper, and when serving add 2 tbsps. cream, and serve with kidneys stewed or broiled.

735. Olive Sauce.—To Brown Sauce add 1 doz. stoned olives boiled 10 minutes in stock and 1 teasp. grated onion.

736. Onion Sauce (Sauce Soubise).—To Brown or Hot Water Sauce add 2 large onions which have been boiled, drained, and chopped, a blade of mace, $\frac{1}{2}$ teasp. sugar, and $\frac{1}{4}$ cup cream. Strain and serve.

737. Orange Sauce.—Cook 2 tbsps. butter with 2 of flour, add $\frac{3}{4}$ cup stock, $\frac{1}{2}$ teasp. made mustard, $\frac{1}{2}$ cup currant jelly, $\frac{1}{4}$ cup red wine, little salt and paprika, the juice of 1 orange, and the shredded peel boiled in two waters until tender. Strain, add 1 tbsp. butter, and serve with game.

738. Oyster Sauce.—To White or Hot Water Sauce add 1 cup oysters cut in small pieces, the oyster liquor, 1 tbsp. Worcestershire or Brand Sauce, and 1 tbsp. butter. Serve with fish.

739. Pepper Sauce.—To Brown Sauce add 1 tbsp. minced green pepper, same of sweet red pepper, 1 teasp. parsley, 4 cloves, a clove of garlic, 2 peppercorns, and 2 tbsps. vinegar. Simmer $\frac{1}{2}$ an hour, strain, and serve. It may be garnished with the minced pepper.

740. Piquante Sauce.—To Brown Sauce add 1 tbsp. each plain vinegar, tarragon vinegar, onion, gherkins, capers, olives, and mushrooms, all minced fine. Add $\frac{1}{2}$ teasp. sugar and serve. Or melt $\frac{1}{4}$ cup butter, add 3 tbsps. lemon juice, 1 tbsp. each sweet red and green peppers minced, and 2 slightly beaten yolks. Cook a moment, strain, and serve.

741. Port Wine Sauce.—To Brown Sauce add 1 tbsp. each Worcestershire, mushroom catsup, onion, parsley, $\frac{1}{2}$ bay leaf, $\frac{1}{2}$ a small carrot minced, and simmer 15 minutes. Strain and add $\frac{1}{2}$ cup port wine.

742. Ravigote Sauce.—To White or Hot Water Sauce add $\frac{1}{2}$ cup white wine, 1 tbsp. each tarragon vinegar, minced shallots, chervil, tarragon leaves, and chives. Strain and add 1 tbsp. butter.

743. Red Sauce.—To 1 cup of very thick Cream Sauce add 4 tbsps. chilli sauce, $\frac{1}{4}$ teasp. each English or French mustard, curry powder, celery salt, and paprika, add a grinding of black pepper, and enough more paprika to make sauce very red and quite sharp.

744. Robert Sauce.—To Brown Sauce add 1 tbsp. each minced onion, vinegar, sour apple dice, and 1 teasp. French mustard. Serve, unstrained, with pork chops or tenderloin.

745. Russian Sauce.—To Cream Sauce add $\frac{1}{2}$ cup horse-radish and $\frac{1}{2}$ teasp. paprika.

746. Shrimp Sauce.—To Hot Water Sauce add 1 tbsp. lemon juice, 2 drops Tabasco, and 1 cup shrimps broken in small bits. Serve with fish.

747. Sorrel Sauce.—Cook $\frac{1}{2}$ cup minced sorrel in 3 tbsps. butter, add $1\frac{1}{4}$ cups hot water, $\frac{1}{4}$ teasp. salt, and dash cayenne. Add slowly to 2 beaten yolks and serve, without straining, with veal.

748. Spanish Sauce.—To 1 cup Brown Sauce add 1 teasp. beef extract or a beef tablet, 2 fresh minced mushrooms, $\frac{1}{4}$ teasp. sugar, and 3 tbsps. sherry. Color red.

749. Suprême Sauce.—To White Sauce add $\frac{1}{2}$ cup white wine and simmer 15 minutes. Add 2 yolks beaten with $\frac{1}{2}$ cup cream, strain, and add 2 truffles minced fine. Serve with chicken or sweetbreads.

750. Tomato Sauce.—To 1 cup Brown Sauce add 1 cup tomato pulp cooked $\frac{1}{2}$ hour with cloves, bay leaf, and blade mace. Or cook 2 slices salt pork or bacon, diced, with 1 tbsp. each onions, carrots, celery, and parsley, add 2 tbsps. flour, and brown slightly, add $\frac{3}{4}$ cup stock or water, same of tomato pulp, add clove of garlic, 2 peppercorns, and $\frac{1}{2}$ teasp. each salt and sugar, and simmer $\frac{1}{2}$ hour. Strain and add 1 tbsp. butter.

751. Tomato Sauce (Cardinal).—Cook with 1 cup of clear chicken or beef consommé, 1 cup tomato juice, $\frac{1}{2}$ a sliced shallot or onion, little salt, paprika, bit bay leaf, and 1 teasp. lemon juice or tarragon vinegar. Cook until well reduced, add 2 tbsps. rice flour or arrowroot dissolved in $\frac{1}{4}$ cup cold water, simmer 10 minutes, strain, color red, and add 1 tbsp. sherry. Strain through tammy, and serve with rice or boiled and sliced tongue.

752. Tomato Cream Sauce.—Make Cream Sauce; cook 1 cup tomatoes $\frac{1}{2}$ hour with parsley, celery, bay leaf, mace, onion or garlic, 2 cloves, and 2 peppercorns. When ready to serve blend the two, add $\frac{1}{2}$ teasp. sugar, $\frac{1}{4}$ teasp. soda, and strain.

753. Transparent Sauce.—Make Hot Water Sauce, using arrowroot instead of flour, and dissolve it in 2 tbsps. sherry or white wine, cook 10 minutes, add 2 tbsps. butter.

754. Truffled Mushroom Sauce.—To White Sauce add 1 jar of truffled mushrooms, cut in slivers, or 1 cup of fresh or canned mushrooms and 2 minced truffles. Add $\frac{1}{2}$ cup cream, 1 tbsp. butter, and serve with chicken or sweetbreads or turkey. Do not cook canned mushrooms more than 5 minutes.

755. Velouté Sauce.—Cook 3 tbsps. salt pork fat with 3 of flour, add salt, cayenne, nutmeg, and parsley, and thyme or mushroom parings. Cook a moment, add $1\frac{1}{2}$ cups white stock, and simmer 1 hour, skimming often. Strain, add about $\frac{1}{2}$ cup hot cream, or enough to make the sauce the right consistency. Add 4 drops lemon juice.

756. Velouté Wine Sauce.—To Velouté Sauce add claret or white wine instead of cream, and omit lemon juice. If to serve with fish, use fish stock and add 2 tbsps. butter.

COLD SAUCES

757. Anchovy Sauce.—To 1 cup mayonnaise add 2 tbsps. anchovy paste, 1 of minced parsley, grating of nutmeg, and 4 tbsps. whipped cream. Serve with fish.

758. Celery Sauce.—Beat 2 yolks, add 1 teasp. sugar, $\frac{1}{2}$ teasp. each salt and French mustard, 2 drops Tabasco, and 1 tbsp. each lemon juice and tarragon vinegar. Cook in double boiler, add $\frac{1}{2}$ cup hot cream, 1 teasp. gelatine softened in 2 tbsps. water and 2 tbsps. creamed butter. Remove from fire, beat with spiral beater, add 2 stiffly beaten whites, 1 cup minced celery, and $\frac{1}{2}$ cup whipped cream.

759. Cream Sauce.—To 3 tbsps. mayonnaise add 1 tbsp. tarragon vinegar, 1 teasp. made mustard, 2 tbsps. fresh horseradish, $\frac{1}{2}$ teasp. salt, $\frac{1}{4}$ teasp. paprika, or dash cayenne. Add 1 cup whipped cream and place on ice. Serve to cover cold fish.

760. Cucumber Sauce.—Drain $\frac{1}{2}$ cup minced cucumber $\frac{1}{2}$ an hour, add $\frac{1}{2}$ teasp. each salt, minced parsley, and onion, and when ready to serve add 1 tbsp. tarragon vinegar and $\frac{1}{2}$ cup whipped cream. Serve with fish.

761. Egg Sauce.—Rub smooth 1 boiled egg yolk with $1\frac{1}{2}$ tbsps. oil and 1 of vinegar, add 1 tbsp. minced parsley, 1 teasp.

onion juice, $\frac{1}{2}$ teasp. salt, $\frac{1}{4}$ teasp. paprika, and 3 tbsps. cream. Serve on cold asparagus.

762. Horseradish Sauce.—To 3 tbsps. grated horseradish add 2 of soft bread crumbs, 1 of vinegar, $\frac{1}{4}$ teasp. each salt and paprika, and $\frac{1}{2}$ cup whipped cream. Serve with beef.

763. Maître d'Hôtel Sauce.—Cream 4 tbsps. butter, add 1 tbsp. minced parsley and same of lemon juice. A tbsp. minced chives may be added, also 2 tbsps. minced olives which have been boiled 1 minute in sherry.

764. Mustard Sauce.—To 3 tbsps. cold mashed potato add 2 tbsps. oil, 1 of French mustard, 2 tbsps. vinegar, $\frac{1}{2}$ teasp. each salt and sugar, and 3 drops Tabasco. Soften with cream to consistency of mayonnaise.



765. Orange Sauce.—Grate rind of 2 blood oranges, add juice and the juice of $\frac{1}{2}$ lemon, 5 tbsps. currant jelly, 2 tbsps. sherry, 2 tbsps. sugar, and a little salt and cayenne. A little minced mint may be added. Serve with roast lamb.

766. Pepper Sauce.—Shred 2 cups cabbage, add 2 small green peppers and 1 sweet red pepper cut in tiny shreds, 1 teasp. celery seed, and $\frac{1}{4}$ cup each sugar and vinegar. Serve with fish.

767. Ravigote Sauce.—Cream $\frac{1}{2}$ cup butter, add $\frac{1}{2}$ teasp. mustard, 1 tbsp. each minced chives or shallot, spinach, parsley, water-cress, and gherkins. Add 2 tbsps. tarragon vinegar and 1 of anchovy paste.

768. Remoulade Sauce.—Mash 3 boiled yolks with 2 tbsps. oil, 1 of vinegar, $\frac{1}{2}$ teasp. mustard, a clove of garlic, 1 teasp. minced parsley, little salt, and paprika. Place on ice for an hour, remove garlic, and if served with meat add 1 tbsp. minced chives, and with fish a few drops of anchovy essence.

769. Sardine Sauce.—Add to 1 cup mayonnaise 4 large sardines, skinned, boned, and mashed. Serve with cold fish.

770. Tartare Sauce.—Add to 1 cup mayonnaise or Cooked Salad Dressing (844) 1 tbsp. tarragon vinegar, $\frac{1}{2}$ teasp. French mustard, 1 tbsp. each minced capers, parsley,

gherkins, olives, chives, or onions. Or, when in season, add minced fresh cucumbers and horseradish, and omit olives and onions.

771. Tomato Tartare.—Add to Tartare Sauce 3 tbsps. diced tomato or cooked pulp.

772. Tomato Sauce.—Chop 3 large, ripe tomatoes, add 1 minced onion, 1 sweet green and 1 red pepper, minced, and 1 cup minced celery. Drain and squeeze through cloth and add 1 teasp. sugar, $\frac{1}{4}$ teasp. each salt and paprika, and juice of 1 lemon.

773. Vinaigrette Sauce.—Put in a bowl 6 tbsps. oil, 1 tbsp. each minced gherkins, parsley, green peppers, beets, tarragon, and chives. Add $\frac{1}{2}$ teasp. salt, $\frac{1}{4}$ teasp. paprika, 1 clove garlic, and 3 tbsps. vinegar. Add piece of ice and stir with a fork until thick. Remove ice and garlic and serve at once.

774. Vinegar Sauce.—Mix in a bowl with a piece of ice 5 tbsps. vinegar, 1 of oil, 1 teasp. each minced chives, parsley, red pepper, and onion, $\frac{1}{2}$ teasp. Worcestershire, little salt and paprika, and $\frac{1}{4}$ teasp. Tabasco. When thick, remove ice and serve.

FRUIT FRITTERS AND RELISHES

To Serve with Meats and Poultry

Fritters

775. Batter for Fritters.—Beat 2 yolks, add $\frac{1}{2}$ cup milk or tepid water, add slowly to 1 cup bread flour sifted with $\frac{1}{4}$ teasp. salt, beat well, and add 1 teasp. olive oil. Let stand 2 hours. Add the stiffly beaten whites, and if for fruits 1 teasp. sugar. If for vegetables use water instead of milk.

776. Fruit Fritters.—Prepare the different fruits according to the following suggestions, let them stand a half-hour or more, dip in the batter, and fry in deep fat. Drain on soft paper and dust with powdered sugar.

APPLES.—Peel, core, and slice 6 tart apples in $\frac{1}{4}$ -inch slices, cover with 2 tbsps. powdered sugar mixed with $\frac{1}{2}$ teasp. cinnamon and 1 tbsp. lemon juice. A tbsp. of brandy may be added if desired.

BANANAS.—Cut bananas in thick strips, cover with 1 tbsp. sugar mixed with 2 tbsps. sherry and 1 of lemon juice.

ELDERBERRIES.—Wash ripe elderberries, leaving them on the branch, dry and dip in the batter, and serve as a novelty, with meats.

ORANGES OR TANGERINES.—Separate oranges in sections, remove seeds without breaking skin, if possible, and dip in the batter.

PEACHES, PEARS, AND APRICOTS.—Peel and halve peaches or apricots, remove stones and fill with brandy mixed with sugar, and let stand until peaches have absorbed the brandy. Peel and core pears and fill with the brandy.

Relishes

777. Apple Sauce.—Peel, quarter, and core 6 tart apples, drop them into a hot sirup made of $\frac{1}{2}$ cup sugar and $\frac{1}{4}$ cup water, add $\frac{1}{8}$ teasp. salt, and cook until tender. Flavor with lemon juice and vanilla, or with nutmeg and cinnamon. If to be served with wild duck use no vanilla, and orange juice instead of lemon. If to be served with roast pork use half the amount of sugar.

778. Apple Croquettes.—Peel, core, and quarter 6 tart apples, cook them in a steamer until tender, add $\frac{1}{4}$ cup sugar, juice and grated rind of $\frac{1}{2}$ lemon, dash each nutmeg, salt, and cinnamon. Cook 1 tbsp. butter with 1 of cornstarch, add the apple and cook 2 minutes, add 3 slightly beaten yolks, cook a moment, and turn into a buttered shallow pan to cool. When cold form into small balls, crumb, egg and crumb, and fry in hot fat. Drain, press a dent in top, insert a clove to represent an apple stem, and serve warm.

779. Apples Stuffed.—Make apple sauce with sweet cider instead of water, and use maple sugar instead of granulated. Scoop red apples into cups, fill with the sauce, and serve cold.

780. Apple Sauce Made with Cider.—Pare, core, and quarter $\frac{1}{2}$ peck pound sweet apples, cover with hot water and stew them until almost tender, drain, and cover with 1 qt. sweet cider, or 1 pt. boiled cider and 1 pt. water, and cook 20 minutes. Turn into jars, cover, and use to serve with roast pork or boiled ham. It will keep a few weeks.

781. Bananas Baked or Sautéd.—Peel bananas, remove strings, cut in halves, then in strips lengthwise, making 4 pieces of each, roll in fine crumbs, lay them in a buttered pan, dot with butter, and bake 20 minutes. Or roll them in sugar, lay them in a pan with a little melted butter, sprinkle with lemon juice, and bake, basting often, until liquid is nearly jelly. To sauté them, roll in sugar, then in lemon juice and sherry mixed, dust with flour, and sauté in a little clarified butter. Serve with beef or lamb.

782. Banana Croquettes.—Cut bananas in two, even off round ends, roll in crumbs, and egg and crumb, and fry in deep fat. Use as a garnish for meats.

783. Cranberry Sauce or Jelly.—Wash 1 qt. berries and cover with 3 cups water and cook until just boiling, or until the berries crack open, take from fire, add 2 cups sugar and cook until tender, pour into an earthen or glass bowl and serve cold. Or mince the berries, add water and cook 20 minutes, add sugar and cook 5 minutes. The juice and grated rind of a large sweet orange may be added just before taking from fire, as it improves the flavor. Or cook as above, using but 2 cups of water; when done strain into small glass moulds or wine glasses.

784. Prune Relish.—Soak $\frac{1}{2}$ lb. large prunes over night, drain off part of the water, put them in a double boiler, and steam until tender; remove stones. Cook $\frac{3}{4}$ cup sugar with $\frac{1}{4}$ cup weak vinegar and a few whole spices in a bag until sirup is quite thick. Pour over the prunes, and serve with beef à la mode, or with roasted guinea chicken.

785. Pickle Relish.—After using the walnuts from a bottle of pickled walnuts, fill the liquid with small gherkins, and after a week serve them as a relish with cold meats, or to garnish hors d'œuvre or salads.

786. Rice Croquette Apple en Surprise.—Mix 2 cups warm-boiled rice with 1 tbsp. butter, 1 egg slightly beaten, 1 teasp. sugar, $\frac{1}{4}$ teasp. salt, and dash nutmeg. Spread a large spoonful in the palm of your hand after dusting it with flour, press the rice in a flat round, fill centre with jelly, jam, or thick custard, and form into balls, having the jelly completely concealed. When very cold crumb, egg and crumb, and fry in

deep fat, or brush them with diluted egg yolk for yellow apples, or with the white if desired white, dent top, insert a clove for stem, and with a soft brush and much-diluted red coloring liquid tint the cheeks of the apples, and bake until quite firm.

ACCESSORIES AND GARNISHINGS FOR MEATS, POULTRY, AND VEGETABLES

787. Aspic Jelly.—Cook 2 qts. clear stock with 1 tbsp. tarragon vinegar, or lemon juice, and a few tarragon leaves, if at hand, in an uncovered kettle until sufficiently reduced to coat a spoon, skim, and strain into a smaller kettle, and simmer gently $\frac{1}{2}$ an hour. Add, if liked, 2 tbsps. of Madeira or sherry wine or white wine, and cool. If it does not jelly, melt and add 1 tbsp. of granulated gelatine dissolved in $\frac{1}{4}$ cup warm water. If not clear add egg whites and shell, and when boiling clear, pour in a little cold water, and strain. Use for masking cold meats, birds, or game, or turn into moulds, or turn into a shallow dish, and when set chop into small pieces and serve with cold meats, game, or chicken. If turned in a thin layer in a shallow dish, it may be cut into fancy shapes and used as a garnish. It may also be added to mayonnaise.

788. Banana Sticks.—Peel the bananas, cut in strips, and let them soak in lemon juice for $\frac{1}{2}$ an hour, then stick cloves into them. To 2 bananas, enough for 6 persons, add 2 tbsps. butter and 1 or 2 of sugar. Cover them with claret and bake 20 minutes. Serve with beefsteak or chops.

789. Braisle.—Sauté soft bread crumbs in a little butter until brown and crisp, and sprinkle them hot over meats, vegetables, etc.

790. Bread Roulettes.—One cup soft bread crumbs soaked in $\frac{1}{2}$ cup milk, with a tiny blade of mace, add 1 beaten egg, $\frac{1}{8}$ teasp. salt, dash of cayenne, and 1 teasp. minced parsley and same of onion. Form into small balls, crumb, egg and crumb, and fry in deep fat.

791. Bread Croustades.—Cut 6 slices of bread $1\frac{1}{2}$ inches thick, then cut into squares, ovals, or rounds, or heart-shape

scoop out the inside, leaving a box. Brush with melted butter and brown in oven, or dip in egg beaten with 2 tbsps. milk and fry in deep fat.

792. Chaud-Froid Sauce.—Cook 3 tbsps. butter with 4 of arrowroot or flour, add $\frac{1}{4}$ teasp. salt, blade of mace, dash of cayenne, $\frac{1}{2}$ cup strong, highly seasoned, clear stock, and $\frac{2}{3}$ of a cup of cream, in which 1 teasp. of gelatine has been dissolved. If a yellow glaze is desired, use less thickening and add 2 yolks to the cream. Let cool slightly, and cover meat or vegetables, and put on ice until it sets. If a brownish color is desired, add 1 tbsp. of caramel to the sauce when hot.

For a red sauce use tomato pulp instead of cream, and add to the color with coloring liquid. Add 2 tbsps. sherry to red sauce.

793. Chicken Forcemeat.—Melt 1 tbsp. butter, add $\frac{1}{2}$ cup soft bread crumbs, $\frac{1}{2}$ cup minced chicken, $\frac{1}{4}$ teasp. salt, dash cayenne and nutmeg, 2 beaten yolks, and 1 cup cream or chicken stock.

794. Cucumber Garnishings.—**CUCUMBER CUPS.**—Cut large cucumbers, without peeling, into inch slices, scoop out the inside, thus forming cups. Fill with tartare or ravigote sauce and serve with fish. Or peel them with a corrugated cutter and proceed as above.

FANCIES.—Peel and cut cucumbers in $\frac{1}{2}$ -inch slices, crosswise. With a small sharp knife cut around the slices as in peeling an apple, then pull them out in a spiral shape.

CUCUMBER FLOWERS.—Cut $\frac{1}{4}$ -inch strips of peel from the cucumber lengthwise, leaving on each alternate strip. Now slice the cucumber very thin in slices, and fold them once, then once again, fasten them with a wooden skewer, to hold them in the shape of a nasturtium blossom. When ready to use, remove skewer and the cucumber will stay in shape and is a very pretty garnish, especially for fish or with salad.

CUCUMBER JELLY FOR GARNISH.—Mould a Cucumber Jelly in tiny moulds in the form of tomatoes, and put each one on a slice of lemon, and serve around soft-shelled crabs.

CUCUMBER STRAWS.—Cut in 2-inch lengths, peel, and then cut in thin strips lengthwise and lay them together, and cut again in straws.

795. Dumplings, Plain.—Sift $1\frac{1}{2}$ cups flour with 2 teasp. baking-powder and $\frac{1}{2}$ teasp. salt; rub in 1 teasp. butter. Add a very little milk to a small beaten egg, add to the flour with enough milk to make a stiff batter. Drop from spoon on top of boiling meat, or in small cups in a steamer, cover close, and steam 12 minutes. These are also good without the egg.

796. Egg Cups.—Cut cold boiled eggs in halves, remove yolks, and fill with minced cucumber and sweet red pepper mixed with French dressing, and garnish yolks over top; add minced parsley or chervil, and serve on lettuce leaves as a garnish to fish or meat.

797. Farci or Forcemeat.—Cook any cold meat or fish, or mushrooms and truffles, in a little butter, pound it, adding salt, pepper, lemon juice, minced parsley, and chives. This is used as a stuffing, and may also be spread in chops or steaks that are split open from the side.

798. Hominy Crescents Fried.—Add to 1 cup boiled hominy 2 tbsps. butter, 2 of grated horseradish, and little salt. Turn into a shallow, buttered pan $\frac{1}{2}$ inch thick. When cool cut with crescent-shape cutter, crumb, egg, crumb, and fry in deep fat.

799. Hominy Diamonds Fried.—To 2 cups cooked hominy or white cornmeal add 1 tbsp. butter, a little salt, and 1 beaten egg. Press into a buttered mould, and when cold cut in $\frac{1}{2}$ -inch slices, then in diamonds, dust lightly with flour, and crumb, egg and crumb, and fry in deep fat.

800. Lemon Cups or Slices.—Cut lemons in two, remove pulp, and fill with any of the cold acid sauces that are suitable to serve with fish, or fill with Ravigote Sauce (767), place on ice until solid, then cut in slices or quarters, and serve with fish.

801. Mushrooms Dried.—Mince fine the peel, stems, and small, imperfect mushrooms when they are in season and the cheapest, dry them in a very cool oven or under glass in the sun. The latter method is best. Bottle and use 1 tbsp. for soups, and 1 teasp. for sauces soaked an hour in stock, then simmered an hour and strained.

802. Fried Parsley.—Sauté parsley sprigs in butter until crisp, and use while warm.

803. Pineapple Garnish.—Cut ripe pineapple in thin slices, sauté in butter, and cut in strips or quarters.

804. Puff Paste Triangles.—Roll puff paste rather thin, cut in triangles, bake, and use as a garnish.

805. Spanish Force meat.—Mix 1 green pepper, 1 fresh tomato, and 2 cups of shrimps all cut in shreds, add 1 tbsp. butter, $\frac{1}{4}$ teasp. salt, and cook 10 minutes. Onion may be added also. When cool spread on top or in slits of cutlets of meat or fish.

806. Swedish Timbale Cases.—Sift 1 cup flour in a bowl. Beat 2 eggs, add $\frac{1}{2}$ cup water, $\frac{1}{2}$ teasp. salt, 1 of sugar, and add to the flour. Beat constantly and add, a few drops at a time, 1 tbsp. olive oil, and let batter stand a few hours. Heat timbale iron quite hot, hold it in hot lard 2 minutes, wipe it with a cloth, and plunge it in a little of the batter in a cup about $\frac{2}{3}$ the depth of the iron, and then in the hot lard until a light brown. Place cases in a cool, dry place without touching each other until ready to use. Dip edges in beaten egg white, then in finely powdered egg yolk and in finely minced parsley, or in paprika; fill with any hot creamed mixtures.

807. Swedish Rosettes.—Make as above, using the rosette iron instead of the timbale iron.

808. Tomato Garnish.—Cut unpeeled tomatoes in slices, put them in a buttered pan, dust with salt and paprika, cover with buttered paper, and bake 15 minutes. Serve around rice, peas, or any meat dish harmonizing with tomatoes.



Game is usually carved in the butler's pantry, unless the host prefers to show his skill in carving. The plates are placed in front of each guest from the right, and the game, with currant jelly or fruit relish which usually accompanies game, is passed to the left. If salad is served with game, which is customary unless it follows with cheese as a separate course, it is sometimes prepared at the table, and should be passed as soon as game is served. Only vegetable salad should be served with game. Meat or poultry salad should not be served at dinner, and is admissible at luncheon only when there is but one meat course. If the game plates are very hot, place small, cold plates at the left of each cover for the salad, but if the salad is served on leaves of lettuce to protect it from the heat of the plate, this will avoid the necessity of the extra plate and is better form.

Remove this course from the right of each cover one at a time or one in each hand. If the small plate is used, take up the game plate first, then place the salad



plate upon it. This is the only exception to the general rule never to pile plates one on top of the other.

Serve Burgundy, slightly warm.

FEATHERED GAME

Ducks.—All varieties of wild duck may be cooked by the following methods, and as but the breasts only are served it requires one bird for each two persons. Many epicures prefer game very rare so that the blood will follow the knife. In that case the time given for cooking in the following recipes should be shortened by a few minutes. The time given is for the taste of the average person, not well done and yet not underdone.

809. Ducks Broiled.—METHOD FOR ALL VARIETIES.—Singe, draw, and wipe with damp cloth, split down the back, and flatten with a cleaver, cover with 2 tbsps. olive oil or butter and $\frac{1}{2}$ teasp. salt, dash pepper, 1 tbsp. lemon juice $\frac{1}{2}$ an hour. Then broil 18 minutes, serve with Maître d'Hôtel Sauce (763).

810. Ducks Roasted.—METHOD FOR ALL VARIETIES.—Do not wash ducks, but singe, draw, and wipe them, slit and remove crops, pass heads through the slit, and draw them between the drumsticks, rinse inside with very little water and lemon juice, truss and cut off wings at second joint, sprinkle inside with salt and pepper, and put 2 or 3 cranberries or celery tops in each duck, spread breasts thin with butter, dust with pepper and salt, place in baking pan with 1 tbsp. water and juice of $\frac{1}{2}$ lemon, and bake in very hot oven on a rack, 20 minutes for large ducks and 15 for small ones, basting frequently. Remove celery, serve very hot with Orange Sauce (765), currant jelly, and Hominy Crescents (798).

811. Duck en Presse—Frederick.—This is a famous preparation made by Frederick, of the restaurant called "Le Tour d'Argent," in Paris. Roast a duckling 18 minutes, remove the meat from breasts in small fillets, and put them on a hot dish,

a chafing dish. Cut up the carcass and put it in a press which will squeeze all the juice from the meat and bones, adding a small glass of red wine to assist the process. The gravy will be almost thick; add a little brandy and plenty of freshly ground black pepper, and pour it over the fillets. Cook until boiling and serve.

Partridges, Grouse, Prairie Chickens and Pheasants may all be cooked by the following methods:

812. To Broil.—METHOD.—Singe, draw and wipe the birds, split down the back, roll them in 2 tbsps. oil or melted butter seasoned with pepper and salt, broil 15 minutes, spread breasts with butter, and serve on squares of fried hominy with currant jelly.

813. To Devil.—METHOD.—Broil 15 minutes and roll in 1 tbsp. melted butter mixed with 1 tbsp. parsley minced, juice of 1 lemon, $\frac{1}{8}$ teasp. salt, and paprika. Then sprinkle lightly with mustard, roll in fine crumbs, and bake in very hot oven 10 minutes.

814. To Roast.—METHOD.—Dress and truss the birds, cover breasts and legs with slices salt pork, or spread them well with butter. Put a small piece of toast, wet in sherry, inside, or a small piece of butter rolled in salt and pepper, or stuff with bread, celery, and parsley, place in baking pan with 1 tbsp. butter and 2 of boiling water, or place in paper bag, bake 25 minutes, and brown 5 minutes. Serve with liquor from pan or bag, and mushrooms or dried mushroom flavor.

Any of these birds may be boned (429), cooked, and served cold in bed of lettuce or water-cress accompanied by French dressing or mayonnaise dressing.

815. To Roast or Bake in Paper Bag.—METHOD.—Stuff the birds with a bread dressing well seasoned with minced celery and parsley, using 1 cup celery, truss, and spread the breasts and legs with butter, dust with salt and paprika, place in buttered paper bag, place on rack on top of pan in hot oven for 3 minutes, reduce heat, and cook 25 minutes. If birds are not brown when bag is opened, return to oven for 5 minutes. Add juice in bag to a thin Brown Sauce flavored with dried

mushrooms or filled with fresh mushrooms cut in thin slices, and serve in a boat. Also serve currant jelly. These are very good if served cold with salad.

816. To Sauté.—METHOD 1.—Skin and remove legs and wings, flatten the breasts, roll in flour, and sauté in butter mixed with salt-pork fat, until brown, place on hot dish, add $1\frac{1}{2}$ tbsps. of browned flour to the sauté pan, stir until smooth, add $1\frac{1}{2}$ cups hot stock or water, season with salt, pepper, and 1 teasp. of good table sauce. Strain and pour around the birds. METHOD 2.—Cut breasts from ducks, divide them in two parts. Boil legs and livers until they can be pressed through a sieve. Cook this with $\frac{1}{2}$ cup of the broth, $\frac{1}{2}$ cup good quality of sherry, 2 tbsps. butter, add salt and cayenne. When hot, arrange the breasts on a platter with slices of bread sautéed in butter, and pour over the sauce. Truffles and mushrooms may be added to sauce.

817.—Partridges en Casserole.—Trim and truss the birds. Poêle them on a mirepoix (see "Hints to Novice") until nearly done, turn them into a clean casserole with 6 boiled button onions and 6 sautéed mushrooms. Add to the pan in which mushrooms were cooked the contents of the dish in which the birds were cooked, 2 tbsps. of stock made from the trimmings and well cooked down, and $\frac{1}{4}$ cup of red wine. Strain, pour over the birds, and cook 10 minutes in oven, basting often. Serve in the casserole.

818. Partridges with Cream Sauce.—Roast or sauté the birds, cover with buttered crumbs, and place in oven to brown while making the sauce. Add 1 tbsp. flour to fat in pan, cook until brown, add 1 cup hot cream, salt, and paprika, and strain over the birds.

819. Pigeons Potted en Casserole.—Singe and stuff birds with bread crumbs, savory herbs, salt pork minced, and salt and pepper; do not close the birds, but truss them well, spread them with a little butter, and put them in a buttered casserole in hot oven until brown. Cook 2 tbsps. butter with 2 tbsps. flour, add 2 cups stock, add salt, pepper, bit of bay leaf, and onion, and 1 teasp. good table sauce, pour sauce over the pigeons, cover, and cook slowly $1\frac{1}{2}$ hours. Serve in casserole with an acid fruit jelly.

820. Pigeons Stewed with Mushrooms.—Stuff 3 pigeons with 1 cup bread crumbs mixed with 1 tbsp. minced suet, 1 beaten egg, $\frac{1}{4}$ teasp. salt, and dash pepper. Put in sauce pan or casserole with $\frac{1}{2}$ bay leaf, 3 peppercorns, and 2 cups boiling stock, stew until tender, about an hour, take them out, cut in halves, place on hot dish, and keep hot. Cook 1 tbsp. butter with 2 of flour, add 2 cups strained liquor from pan, $\frac{1}{2}$ lb. fresh mushrooms cut in small pieces, and when tender pour over pigeons.

821. Quails, Squabs, or Small Birds Broiled.—Singe birds, split them down the back, clean and flatten them with a cleaver, brush with butter, dust with pepper and salt, and broil slowly until a light brown on flesh side, brown the other side, then place in hot oven for 2 minutes, basting often with butter, spread birds with butter, and serve on fried hominy or toast spread with Game Stuffing (843) or paté de foie gras, and garnish with water-cress and orange quarters.

822. Quails with Grapes en Casserole.—Sauté the quails for a moment in butter, turn them into the casserole, with $\frac{1}{2}$ lb. of peeled Malaga grapes and a very little strong stock made from the trimmings. Cook 20 minutes in oven and serve in the casserole.

823. Quails, Squabs, or any Small Birds Roasted.—Truss 6 birds and cover each one with a slice of salt pork. Place them in baking pan with 2 tbsps. boiling water, cover, and steam 15 minutes, remove cover and pork, cover with 1 tbsp. butter, little pepper and salt, and bake 5 minutes, basting often. Serve on toast with Port Wine Sauce (741). Quails may be boned and served cold on bed of water-cress.

824. Quails Roasted in Apple Nests.—Roast birds as above, and lay them in hot baked apples that have been split open. Spread with butter and serve at once. Any small bird may be used. The apples should be tender, but not soft.

825. Quails or Squabs Roasted with Truffles.—Stuff 6 birds with the minced livers cooked in pork fat and mixed with 2 tbsps. bread crumbs, 1 minced truffle, salt, pepper, dash nutmeg, and 1 tbsp. sherry. Tie slice of pork on each bird, place in baking pan, add $\frac{1}{2}$ cup each stock and white wine, bak

15 to 20 minutes, basting often, remove bacon, place birds on hot dish, skim, and strain liquor from pan, add 3 truffles cut in slices, pour over quails, and serve.

826. Squabs and Livers en Casserole.—Stuff squabs with soft bread mixed with the squab giblets and livers, and chickens' livers all minced, mushrooms minced, salt, pepper, and a little butter. Brown the squabs in butter slightly, then turn them in the casserole, cover with a little stock, add asparagus tips, artichoke fonds, and mushrooms sliced. Cook 20 minutes. Serve with the gravy poured over, or cook them in water and make a brown sauce of the liquor in casserole, and flavor it with Madeira, port, or sherry.

827. Squabs Roasted with Bread Sauce.—Dust each bird with salt, pepper, and minced parsley, cover with thin slices of salt pork, and lay them close together in a well-buttered baking pan. Bake 10 minutes, then remove pork, pour 1 tbsp. sherry over each bird, baste, and cook 5 minutes. Take up birds and add $\frac{1}{2}$ glass of currant jelly, 2 tbsps. butter, and a dash of nutmeg to liquor in pan, when hot pour over the birds and also put a spoonful of Bread Sauce on each, and cover with crumbs rolled in butter and browned. If squabs are Royal or Junbo, stuff with mushrooms or blanched and shredded almonds mixed with bread.

828. Squabs or any Small Birds Roasted in Meringue.—Bone and cut in halves any small birds, leaving the foot on. Place each half in a well-buttered and rather deep ramekin dish, or in a paper ramekin well oiled or buttered both inside and out. Sprinkle with minced mushrooms, pour in 2 or 3 tbsps. of Spanish Sauce (748), cover with a meringue seasoned with salt and pepper, leaving the tiny foot and toes out. Cover meringue with browned crumbs and bake them 20 minutes in medium oven. Serve in the ramekins with water-cress salad.

GROUND GAME

829. Hare or Rabbit Jugged (en Casserole).—Cut 1 rabbit or hare in small pieces, skin and wash quickly, wipe dry, dredge in flour, and sauté until brown in butter and bacon

fat. Turn into a buttered casserole, add 1 small onion sliced, $\frac{1}{2}$ lemon sliced, $\frac{1}{2}$ teasp. salt, a muslin bag filled with a few whole cloves, allspice, peppers, bit of mace, parsley, and $\frac{1}{4}$ teasp. savory herbs. Cover with boiling water or stock, put on casserole cover, and place in a fireless cooker in hot water 2 hours, or cook in oven in a kettle of hot water $1\frac{1}{2}$ hours. When done, take out meat, add 2 cups stock to 1 tbsp. butter cooked with 3 of flour, add $\frac{1}{4}$ cup port wine, and strain over the hare, and serve it in the casserole.

830. Hare or Rabbit Roasted, English Style.—Skin and stuff 2 rabbits or 1 hare with 2 cups bread crumbs soaked in milk and mixed with $\frac{1}{2}$ cup minced mushrooms, $\frac{1}{4}$ teasp. salt and paprika, and juice and grated rind of 1 lemon. Rub the rabbit with a cut lemon, squeeze juice over it, and let stand an hour. Place on rack in baking pan, pour over 1 cup cream, and cook in hot oven $\frac{3}{4}$ of an hour. Place on hot dish, strain over sauce from pan, and serve with Piquante Sauce (740) in a boat.

831. Hare or Rabbit Sautéd.—Wash and dry a young rabbit, cut into 8 pieces, rejecting tendons and skin, spread with butter, dust with salt and pepper, and steam 15 minutes. Dry, roll in flour mixed with cornmeal, seasoned with pepper and salt, and sauté in $\frac{1}{4}$ cup hot butter or oil until brown. Place rabbit on hot dish, add to fat 2 tbsps. flour, brown slightly, add $\frac{1}{2}$ cup Meat Essence (66), 1 cup tomato pulp, and 3 tbsps. of white wine, and pour over the rabbit.

832. Squirrels Stewed, Brunswick Stew.—Cut 2 or 3 small squirrels in small pieces and lay them in salted water an hour. Drain and cover with 2 qts. of boiling salted water, add 2 sliced onions, 1 cup lima beans, 1 cup green corn scraped, $\frac{1}{4}$ lb. salt-pork dice, $\frac{1}{2}$ teasp. paprika or good pinch of cayenne, cover and simmer 2 or 3 hours, add 2 cups tomatoes, 3 sliced potatoes, 1 teasp. sugar, and cook another hour, add $\frac{1}{2}$ cup butter in small pieces and rolled in flour and 1 cup fresh mushrooms in slices, cook 10 minutes, and serve.

833. Squirrel Pie.—Skin and cut 2 small squirrels in small pieces, wash in salted water, dry and roll in flour, sauté in pork fat until slightly brown, and place in buttered pie dish or casserole, add 2 cups stock, salt and pepper, cover, and cook in oven.

2 hours. Take from oven and thicken gravy slightly. Pour part of the gravy in a boat, cover dish with a $\frac{1}{2}$ -inch crust of Near Puff Paste, slit it in centre for steam to escape, and bake 20 minutes in hot oven. Add a little tomato purée to gravy in boat, and serve with the pie.

834. Venison Broiled.—Dip venison chops or fillets $\frac{3}{4}$ inch thick in 2 tbsps. oil or melted butter, seasoned with salt, cayenne, and dash of nutmeg, broil 10 minutes, cover with 1 tbsp. butter, 1 of currant jelly, and 2 of Madeira, port, or sherry.

835. Venison Roasted.—Marinate for 3 days a 6-lb. piece of venison in 1 qt. claret, little salt, pepper, bay leaf, green celery leaves, onion sliced, 3 or 4 whole cloves, 3 allspice, and 1 or 2 peppercorns. Drain venison, cut gashes 2 inches deep and 1 inch apart, and insert thin slices of salt pork. Place on rack in pan, strain, and pour over all that is left of the claret marinade, and cook in hot oven $1\frac{1}{2}$ hours, basting often. Serve on hot dish, add 1 glass currant jelly to pan, and strain, and serve in a boat.

836. Venison Roasted (Plain but Good).—Cover venison with vinegar and water, $\frac{1}{2}$ of each, for an hour. Wipe dry and put in hot oven, and baste with $\frac{1}{2}$ cup each of butter and water. When done, pour over 1 cup currant jelly, take up meat, and thicken gravy.

837. Venison Sautéed with Truffles.—Lard 6 chops or fillets with truffles, season with salt and pepper and minced parsley, sauté in butter until well cooked through, add $\frac{1}{2}$ lb. fresh mushrooms stewed in stock. Place on hot platter, add 3 tbsps. Madeira to stock in pan, and strain over the meat.

COLD GAME DISHES

838. Game Pie.—Line a deep dish with Near Puff Paste (1222), and line the paste with minced veal mixed with a little minced salt pork, and seasoned with salt, paprika, and a dash of nutmeg, fill with small fillets of uncooked game, a little shredded ham, 3 or 4 mushrooms in slices, and 1 tbsp. each of minced parsley and shredded pistachio nuts. Pour in 1 cup

strong stock, put on cover of pastry, and bake 2 hours. Serve either hot or cold.

839. Pigeon Galantine.—Bone pigeons and stuff them with the following stuffing, using a forcing bag and tube. Wrap the birds in buttered cheese-cloth, and boil them $\frac{3}{4}$ of an hour. **STUFFING.**—To 1 cup of minced chicken, veal, or lamb add $\frac{1}{2}$ cup minced bacon or salt pork, pound until smooth, seasoning with salt and pepper, and add $\frac{1}{2}$ cup minced mushrooms, 1 minced truffle, and 2 tbsps. of paté de foie gras. When birds are cold, cut in slices with a wet knife and mask each slice in Tomato Chaud-froid (792), and when cold serve on a bed of aspic with a garnish of cherry salad. Sprinkle aspic and cherries with minced chervil, if at hand, and serve very cold.

840. Quails or Squabs with Champagne Sauce.—Bone birds, leaving one foot on. Stuff them with fresh minced mushrooms mixed with a little minced shallot or onion, parsley, salt, pepper, and a very few bread crumbs, all cooked for 3 minutes in butter. Roast and press the birds between 2 plates until cold, then cover each bird with the following preparation, and serve very cold, with the cold Champagne Sauce (704). **MASKING PREPARATION.**—To 1 cup thick Cream Sauce add 2 yolks, 3 tbsps. ham or tongue minced, and 1 tbsp. minced parsley. Cook for a moment and use when cool.

841. Squabs Roasted and Served Cold.—Stuff birds with minced veal and celery seasoned with parsley, chives, salt and pepper, and paté de foie gras or minced truffles. Cover birds with slices of salt pork, add a very little stock. Cover pan and steam 20 minutes. Remove cover, pour a little sherry over them, and sprinkle birds with soft bread crumbs, dust with salt and pepper, and cook them until brown, basting often. Remove from oven, continue basting until they are cold, split them at breastbone, and serve the halves on aspic jelly with a green salad.

842. Game Sauce.—Cook 1 tbsp. bacon, minced, with 1 onion, sliced, and 1 teasp. parsley, add $1\frac{1}{2}$ cups hot stock, $\frac{1}{2}$ bay leaf, the minced liver of birds, 1 tbsp. butter, little salt and pepper, 3 tbsps. chopped mushrooms, and 2 tbsps. bread crumbs. Simmer 10 minutes and pour over the birds.

843. Game Stuffing or Force meat.—Mix the liver of the birds, chopped fine, with 1 tbsp. butter, dash salt, pepper, nutmeg, and cayenne, $\frac{1}{2}$ teasp. parsley, 1 teasp. chives, 1 beaten egg, and $\frac{1}{4}$ cup soaked bread crumbs. Stuff the birds with this, or spread on the toast under the birds.



All salads are suitable for luncheon or supper, but care should be taken, however, not to serve meat or poultry twice at the same meal. Only vegetable or fruit salads should be served at dinner. If French dressing be used, the host or hostess may prepare salad on the table, but at formal dinners it is usually made in the butler's pantry just before serving; a French dressing will not bear waiting. A vegetable salad is usually served with game and may be followed by a hot cheese course. With a heavy dinner the light salad is more desirable, and, if there is no game, the salad may be served with cheese or cheese preparations. This is the English way, however, and if the hostess prefers to serve cheese and wafers after the dessert, it is perfectly proper to do so. Serve the salad as you do all the other courses, followed by the cheese and pulled bread, or wafers.

SALAD DRESSINGS

844. Cooked Dressing.—Heat 3 tbsps. vinegar with $\frac{1}{2}$ teasp. each salt, mustard, sugar, and $\frac{1}{4}$ teasp. paprika; cream $\frac{1}{4}$ butter; beat 3 yolks until thick, add slowly the hot vinegar, and cook slowly, add the butter and 1 beaten egg white. Beat until cold and place on ice in covered glass jar. Serve with vegetables. When ready to serve, $\frac{1}{4}$ cup whipped cream may be added.

845. French Dressing.—Rub a cold bowl with a cut clove of garlic, or put $\frac{1}{4}$ of a small onion in the bowl, in centre of bowl

put $1\frac{1}{2}$ teasp. salt in a mound, cover it with black pepper, then with paprika or cayenne, add 6 tbsps. oil and 2 of tarragon vinegar, with a piece of ice size of an egg, and with a fork stir the dressing until it is thick. Mustard, Worcestershire sauce, lemon, orange, or grape-fruit juice may be added to suit any particular salad. If using lemon, then use less vinegar. A large quantity of this dressing may be put in a glass jar and, if closely covered and kept on ice, it will keep a long time. Each time it is used it should be shaken or stirred well. If to be used for fruit, use lemon juice instead of vinegar.



846. French Dressing and Cheese with Pimentoes.—Add to French dressing 3 tbsps. Rochefort cheese, softened in 2 of cream, and same of pimento pressed through a sieve, add 1 tbsp. each chilli sauce, minced cabbage, and Bermuda onion, and garnish with yolks and whites of hard-cooked eggs. Use for vegetables.

847. French Dressing Chiffonade.—Add to French dressing 1 hard-cooked egg chopped, 1 teasp. chives, 1 tbsp. each beets and red and green pepper, all minced fine, and serve with lettuce or any green salad.

848. French Dressing with Chilli Sauce.—Add to French dressing, with 1 tbsp. less vinegar, 3 tbsps. chilli sauce, 1 tbsp. minced chives, 1 teasp. minced parsley, and $\frac{1}{2}$ teasp. paprika; a little pimento purée may also be added. Use for fruit or vegetables. If a little Oscar sauce be added, this dressing is quite like the specialty of a famous New York restaurant.

849. French Dressing with Cream.—When making French dressing omit onion and add drop by drop, alternately with lemon juice or vinegar, 3 tbsps. thick cream, and use at once on fruits or vegetables. It should be quite thick. A little whipped cream may also be added.

850. French Dressing with Nuts.—Add to French dressing 3 tbsps. of pecans, hazel nuts, or English walnuts, chopped and pounded fine in a mortar and softened with cream.

A little pimento purée may also be added. Serve on fresh pears or other fruit.

851. Mayonnaise Dressing.—Rub a deep bowl with onion. Have both eggs and oil of moderate temperature. Put 1 yolk in the bowl, add 1 teasp. of tarragon or plain vinegar, $\frac{1}{2}$ teasp. salt, $\frac{1}{4}$ teasp. paprika, or a little cayenne, and with an egg beater or fork beat until it begins to thicken, then add, drop by drop, beating constantly, $\frac{2}{3}$ cup of oil. When it is quite thick, add 1 tbsp. lemon juice, continue beating until all the oil is used, then add 1 teasp. boiling water, beat for a moment, turn into a glass jar, cover with paraffin paper, then with a close-fitting cover, and keep it in the refrigerator, but not on ice. Do not let it freeze, and it will keep indefinitely. If it separates when making or afterward, put a fresh yolk in a bowl, add a few drops of oil while beating, then add the mayonnaise, a little at a time, when all will be thick. More vinegar may be added if preferred. This makes 1 full cupful. If used for fruit, omit vinegar and add more lemon juice, grape-fruit, or orange juice.

852. Mayonnaise Cardinal.—Add to Mayonnaise Cream, chilli sauce, pimento purée, minced green peppers or chives or olives, 1 teasp. Oscar sauce, and paprika. Serve on French endive.

853. Mayonnaise Cream Dressing.—To 1 cup mayonnaise add $\frac{1}{3}$ more salt, pepper, 1 tbsp. lemon juice, and $\frac{1}{2}$ cup cream whipped very stiff. Use at once.

854. Mayonnaise Jelly Dressing.—Add to $\frac{1}{2}$ cup mayonnaise when nearly finished, $\frac{1}{2}$ cup aspic jelly or 1 teasp. gelatine dissolved in $\frac{1}{4}$ cup of hot consommé and cooled, 1 tbsp. tarragon vinegar, and 2 of whipped cream may be added when finished, to give flavor and lightness to the dressing.

855. Mayonnaise Cucumber.—To one-half the recipe of mayonnaise jelly add 1 cucumber parboiled and pressed through a sieve, color green, and use with fish, meats, or vegetables.

856. Mayonnaise Hollandaise.—Mix equal parts of cold Hollandaise Sauce and mayonnaise, add minced onion, shallot, and chervil or parsley.

857. Mayonnaise Piquante.—Add to mayonnaise 2 tbsps. each minced gherkins, chilli sauce or tomato catsup and olives, 1 tbsp. horseradish, and 1 teasp. French mustard.

858. Mayonnaise Raspberry.—To mayonnaise add the juice of half a lemon, 1 tbsp. tarragon vinegar, plenty of paprika to color it quite pink, a dash of cayenne, salt if needed, and 1 teasp. of raspberry vinegar. Serve with crab meat, lobster, or even a plain lettuce and cucumbers.

859. Mayonnaise Ravigote.—Cover with $\frac{1}{2}$ cup boiling water, 4 tbsps. water-cress, and 1 tbsp. each of chives, chervil, and parsley, all minced fine, add 1 tbsp. minced pepper grass if obtainable, $\frac{1}{2}$ cup cooked spinach, and 1 tbsp. capers, cook until reduced one-half, squeeze through cheese-cloth, and add this liquid to mayonnaise made with tarragon vinegar and a very little mustard.

860. Mayonnaise with Sardines.—Add 6 skinned and boned sardines to mayonnaise, 1 tbsp. pimento purée, and 1 of tarragon vinegar, and serve with boiled eggs or fish.

861. Mayonnaise Tomato.—Cook 1 tbsp. each diced celery, ham, onion, and parsley in butter, add bit of bay leaf, 2 cloves, 1 tbsp. flour, and $\frac{1}{2}$ cup tomato purée. Press through colander, cool, and add $\frac{1}{4}$ cup mayonnaise.

862. Whipped Cream Dressing.—Whip 1 cup cream very stiff, and when ready to use add 2 tbsps. lemon juice, 1 of tarragon vinegar, 1 teasp. salt, $\frac{1}{2}$ teasp. each of mustard and sugar, 2 drops Tabasco, or $\frac{1}{8}$ teasp. cayenne, and serve on vegetables. This is a good stuffing for whole tomatoes when used as a salad.

SALADS OF MEATS OR VEGETABLES

863. Alligator Pear Salad.—Peel and cut the pears in small pieces, and cover with French dressing, using 2 tbsps. less oil and adding 1 tbsp. lime juice. Tomatoes chopped into dice, and a very little minced onion or cucumber cubes or cantaloupe cubes may be added. One or two tbsps. of claret may also be added to the dressing.

864. Artichoke Salad (Jockey Club).—Cut artichoke fonds (bottoms) into strips like matches, add shredded celery and truffles, cover with French dressing, and serve on lettuce sprinkled well with paprika, or serve the fonds whole covered with mayonnaise, upon which place asparagus tips, green peas, and string beans.

865. Artichokes in Aspic.—Line 1 large or 6 small moulds with aspic jelly, lay in artichoke fonds, hard-boiled egg white rings, 3 tbsps. paté de foie gras, softened with cream, and 1 tbsp. capers. Unmould and serve on bed of lettuce, pour a spoonful of mayonnaise over each, and garnish with the egg yolks and pimento pressed through a sieve.

866. Artichoke and Orange Salad for Game.—Cover the fonds with sliced oranges, pour over a French dressing made with lemon juice, and garnish with shredded celery.

867. Asparagus Salad.—Cover 3 small or 1 large bunch of cold boiled asparagus with French dressing, and serve them in rings of green or red pepper, or place them on lettuce and cover with French Dressing, Chiffonade (847), or with chilli sauce. Serve ice-cold.

868. Beet and Apple Salad (Bleeding Hearts).—Put a spoonful of mayonnaise on leaves of lettuce, and on each place the bleeding heart. Cut the apex point of the heart from thin slices of apple immersed in lemon juice. Cut the two lobes of the heart from thin slices of boiled beet and place them each side of the apple points, and serve with almond cream cheese on strips of toast. This is an appropriate salad for St. Valentine's Day.

869. Beets Stuffed with Salad.—Boil and peel beets of uniform size, scoop them out into cups, and fill with any of the following: cucumber, celery, tomato, parsley, and beets chopped and mixed with French or mayonnaise dressing. Cabbage and beets in French dressing, or apple dice, or green peas and pecans in mayonnaise cream dressing. Surmount each with a small ball of cream cheese, and serve on lettuce.

870. Cabbage Salad.—Shave fine 2 cups cabbage, soak it in ice-water 2 hours, drain, and add 1 cup celery dice cooked, 2 drops Tabasco or 1 tbsp. tomato catsup, and cover with Cooked Dressing, and sprinkle with minced beets and grated raw carrots.

871. Cabbage Salad, English Style.—Shave cabbage very fine and cover it with ice-water for 2 hours, drain and dry, and when very cold mix 3 cups of it with 1 tbsp. horseradish or fresh tarragon, 1 of shredded green pepper, and 2 tbsps. each of raw grated carrot, minced beets, and capers. Add 1 tbsp. minced onion held under the cold-water faucet in a cloth, then squeezed dry. Pour French Cream Dressing over the salad, toss lightly, and serve.

872. Cauliflower Salad with Curry.—Cook cauliflower in milk and water, drain, dust with salt, and cool. Serve covered with a French dressing mixed with 1 teasp. curry powder, $\frac{1}{2}$ of French mustard, 2 slices of lemon chopped, 1 teasp. each chives and parsley, and a generous sprinkling of pepper.

873. Celery, Apple, and Ham Salad.—Mix 1 cup celery cubes with $\frac{1}{2}$ cup of small, thin slices of sour apple, and $\frac{1}{2}$ cup cold boiled ham cut in very thin slices and then in pieces the size of a postage stamp. Mix with mayonnaise, serve on a bed of lettuce, and garnish with sweet red pepper cut in shreds with the scissors and halves of peeled yellow egg tomatoes.

874. Celery and Artichoke Salad.—Cut into strips like matches 2 cups celery, mix with 1 cup artichoke strips, cover with French Dressing or mayonnaise, and garnish with bits of beet or red apple with skin on, and a few grape-fruit carpels.

875. Celery Salad in Cheese (Dutch Salad).—Select a small Holland cheese, scoop out the inside, leaving a thin shell, and fill with celery mixed with Mayonnaise Cream (853). Capers, chives, or truffles may be added to the salad.

876. Celery Salad with Sauterne Dressing.—Mix shredded celery with half the amount of grape-fruit carpels and nasturtium pods, and French dressing made with sauterne instead of vinegar.

877. Celeriac Salad.—Celery hearts or knobs are called celeriac, and they should be chopped in dice and mixed with minced truffles and chervil, and French dressing, and garnished with Sweet Pickled Red Peppers (1817). Apple dice and Malaga grapes may be added.

878. Cheese and Bar le Duc.—Mix cream cheese and bar le duc or gooseberry jam, put them in a square mould, and

pack in ice and salt for 2 hours. Cut in squares, and serve on lettuce with a mayonnaise dressing piped around them.

879. Cheese Jelly Salad.—Whip $\frac{1}{2}$ cup cream, add $\frac{1}{2}$ cup aspic jelly and $\frac{1}{2}$ cup grated cheese, Parmesan or Stilton, add salt and pepper, and turn into a round, wet mould, and put on ice until very cold and hard. Cut in slices and serve on slices of tomato or artichoke fonds on lettuce, and cover with French Dressing with Pimento. A cup of minced nuts may be added to mixture.

880. Cheese and Vegetable Salad.—Beat a perfectly fresh cream cheese with cream until soft, then add minced beets, green peas, and chopped olives until the cheese will hold no more. Form into round, flat cakes, and place on ice. When thoroughly chilled place on lettuce, and serve with Mayonnaise Cream on top.

881. Chicken Salad.—Cut and wash chicken, and simmer until tender, when half-done season with a little salt, bit of bay leaf, a slice of salt pork, and a piece of red pepper. Cool in the stock, drain, and cut in cubes. Cover them with a French dressing for an hour, then to $1\frac{1}{2}$ cups chicken add 1 cup of celery dice, or, if celery be out of season, use same amount of fresh green peas cooked and cooled, and crisp cucumber dice. Add part of the mayonnaise, toss with a fork, turn lightly in a bowl lined with lettuce, cover with the remainder, and garnish with a suitable combination of any of the following: capers, olives, ripe olives, pickled cucumbers, beets, pimentos, nasturtium pods, green peas, or grated orange rind and fresh cocoanut. Capon or turkey may be used for the salad. Capon may be mixed with fresh-cooked mushrooms, and turkey with boiled chestnuts or sautéed walnut meats. Beets or pimentos may be cut to represent flowers.

882. Chicken Salad Blanche.—Make as above, using the white meat only, blanched celery, shredded almonds, cooked and diced egg whites, slices of blanched Brazil nuts, and Mayonnaise Cream Dressing (853).

883. Chicken Salad Ravigote.—Sauté $\frac{2}{3}$ cup English walnuts, broken in bits, until brown in butter, cool, and add 2 cups diced chicken, marinate in French dressing, and add 1 cup celery. Cover with Mayonnaise Ravigote (859), and serve on lettuce.

884. Chiffonade Salad.—Shred in julienne strips lettuce, celery, beets, green and sweet red pepper, add small French beans and peas cooked, minced chives, fresh tarragon, and pepper grass, and mix with French dressing. Place large slices of tomato on well-bleached lettuce, and cover with the chiffonade.

885. Cucumber Salad.—Peel cucumbers with a fluted cutter, cut nearly through in thin slices, and leave them in ice-water until required; then arrange them in half-circles, and cover with French dressing, and serve, or put them in a glass jar in the dressing, pack the jar in ice, and when nearly frozen serve them surrounded with ice. Or cut the peeled cucumbers in inch lengths and into strips, rejecting the seedy parts, and serve as above. When serving sprinkle with minced chives.

886. Cucumber Cream Salad.—Peel, slice, and boil 3 cucumbers in strained white stock until tender, with a sliced onion, 1 tbsp. meat extract, and 1 of Parmesan cheese. Press through sieve, add $\frac{1}{2}$ oz. or 1 tbsp. granulated gelatine, softened in a little water, to 2 cups of the pulp and liquid and 1 cup cream. Line mould or moulds with aspic, garnish with beets and cold cooked eggs, and fill with the cucumber cream. It may be colored a pale green. Serve on lettuce, and pipe mayonnaise around it.

887. Cucumber Farci Salad.—Peel cucumbers with fluted cutters, cut into 2-inch lengths, scoop out centres, or peel and cut into halves lengthwise and scoop out centres, or remove a strip from top of each unpeeled cucumber, scoop out, and when filled replace lid with a long-stemmed flower between, flower at one end and stem at the other, with which to lift the lid. Fill the cups with lobster or fish or oysters mixed with celery and mayonnaise. Fill the boats with any of the salad mixtures, or fill them with any of the following:

Shredded lettuce, minced onion, celery, some of the cucumber and French dressing; garnish with cooked egg yolks and capers.

Spanish onion and tomato chopped, minced parsley, and French dressing, and cover with unpeeled grated radishes and horseradish.

Minced cucumber, water-cress, celery, chives, capers, parsley, and French dressing, garnish with roses made out of red radishes.

888. Cucumber Salad in Green Peppers.—Peel and chop 2 cucumbers, add a little salt, and drain. Add $\frac{1}{4}$ teasp. minced onion or the juice, $\frac{1}{2}$ cup minced celery, and $\frac{1}{2}$ cup broken pecans. Mix with any of the cooked dressings, or with mayonnaise, fill pepper shells, put a spoonful of dressing on top, and serve on lettuce.

889. Cucumber Jelly Salad.—Peel and cut in slices 3 cucumbers, add 1 slice onion, 1 tbsp. each minced green pepper, nasturtium pods, and tarragon vinegar, cover with 2 cups cold water, and simmer until tender, add $\frac{1}{2}$ oz. gelatine softened in little water, color leaf green, add salt, pepper, and cayenne, and strain through double cheese-cloth in a ring mould. Serve on lettuce with mayonnaise salad of any kind in centre, garnish with fresh slices of cucumber and bits of sweet red pepper. Tomato in French dressing is also good.

890. Crab Meat Salad.—Remove meat from freshly boiled crabs, flake with a fork, and serve in any of the following methods:

Add to crab meat shaved cabbage and chilli sauce, French dressing or mayonnaise, and serve in green peppers.

Add cucumbers and tomatoes and mayonnaise, and serve in tomato cups.

Add caviar, lemon juice, minced pimentoes, and mix with a Ravigote Dressing (859), serve in lettuce hearts made into cups, and garnish with ripe olives and green pepper strips.

891. Egg Salad.—Mash yolks of 6 hard-boiled eggs with 2 tbsps. minced chicken, veal, lamb, or tongue, 1 tbsp. melted butter, 2 tbsps. cream, $\frac{1}{4}$ teasp. salt, same of French mustard, and dash cayenne. Form into small balls with butter paddles, pile in centre of a bed of blanched lettuce, surround with the whites cut in rings, pour over French dressing, and garnish with nasturtium blossoms or Sweet Red Peppers Canned (1817).

892. Egg Crown for Salad.—Dip egg quarters without the yolk in aspic jelly, and set them on end around a salad dish, fill with any salad, and garnish with the grated yolks.

893. Egg Daisy Salad.—Arrange artichoke fonds on shredded lettuce, cover them with mayonnaise, and then with grated yolk arrange the whites cut in eighths lengthwise around these to represent a daisy petal, and serve one to each person.

894. Egg Lily Salad.—Cut cold cooked eggs in lengthwise strips to the middle, remove yolks, and mash them with mayonnaise, form this into balls, and fill the white cups. Make tiny balls of the remainder, place all on lettuce, and garnish with pimento strips, or mix yolks with French dressing, put them in the whites, dust with grated cheese, and put each egg in a spoonful of mayonnaise on leaves of lettuce.

895. Eggs and Tomato Salad.—Remove yolks from halves of eggs, fill with shrimps or lobster and mayonnaise, lay each egg on a slice of tomato sprinkled with minced pimento, green pepper, shallot, or onion, dust with the grated yolk mixed with a very little grated cheese.

896. Egg-Plant Salad.—Peel, slice, salt, and press egg-plant an hour or more. Drain and cook in boiling water with salt and vinegar until tender, but not soft. Drain and cut in sticks, and soak in ice-water. Parboil celery sticks the same size, and plunge them in the ice-water. When cold and crisp drain and arrange on leaves of lettuce in a log-cabin square, fill centres with mayonnaise, place a spiral or cone of fresh young carrot in centre, dust all with minced chervil and tarragon or chives, and serve. A spiral cutter may be bought to use for any vegetable.

897. Lettuce, Romaine, Endive, or Escarole.—Cover with ice-water, drain, and shake dry, and serve covered with any of the French dressings, and garnish with any of the following: minced chives, sorrel, chervil, tomato, nuts, minced pepper grass, Parmesan, strips of sweet pickled red pepper or chilli sauce.

898. Boston Lettuce Hearts, Hotel Martinique.—Remove all outside leaves from the solid white hearts of 6 small heads of lettuce, pull the leaves apart slightly, stand on stem end, and sprinkle with shredded celery and minced pecans, and pour over French dressing. Garnish with skinned and seeded hot-house grapes cut in two.

899. French Endive.—Serve with any of the French dressings, and garnish with Sweet Red Peppers (1817) and grape-fruit carpels.

900. Julienne Salad, Cardinal.—Shred in long strips chicken white meat, tongue, celery, artichoke fonds, and truffles.

Serve on lettuce covered with Mayonnaise Cardinal (852). Or omit meat and add carrots and apples, and serve with French dressing with chilli sauce.

901. Romaine with Port du Salut.—Cover romaine with French dressing, and garnish with a spoonful of chilli sauce or chopped tomato and very thin fancy-cut slices of Port du Salut cheese spread with French mustard. Swiss cheese may be used instead of the Port du Salut, although not so delicate of flavor.

902. Romaine or French Endive, Kuroki.—Upon long leaves of romaine or endive arrange crosswise orange and grape-fruit quarters or sections, free from skin and pulp, place strips of pimento between and at the ends small pieces of pickled walnuts, and pour over French dressing. Dot with $\frac{1}{8}$ -of-an-inch spirals of green cucumber peel.

903. Liver Salad.—Cut cold boiled calf's liver in dice and marinate it in French dressing an hour. To 1 cup add 2 cups celery or cabbage, and mix with a cooked or mayonnaise dressing.

904. Lobster Salad.—Marinate large pieces of lobster in French dressing or sherry an hour, drain, add 2 cups diced celery, and mix with mayonnaise, or flake lobster rather small, put it in a mould lined with chicken or beef aspic, and serve turned out on lettuce covered with mayonnaise.

905. Macedoine Salad.—Mix with French dressing 3 cups of the following mixture of vegetables: cold boiled potato, string beans, green peas, carrots, celery, and beets, all cut in dice. Serve in a ring of aspic.

906. Manhattan Salad.—Serve on lettuce 1 cup each chicken, celery, and apple, marinated an hour in lemon juice, and cover with mayonnaise, garnish with hard-boiled eggs, walnut meats, and orange or grape-fruit sections.

907. Onion Salad, California Style.—Arrange in a salad bowl a layer of lettuce, over this a layer of sliced sour oranges, then a light layer of Bermuda onions cut in dice. They should be soaked for 2 hours in ice-water, in which 1 tbsp. each of salt and sugar have been dissolved. Garnish with carpels of grape-fruit, with a border of sweet red pepper dice. Serve a

dish of Mavonnaise Cream Dressing (853), reposing in another filled with cracked ice, with this salad. If the dressing and salad are mixed it will become watery on account of the juicy oranges.

908. Onion Salad, Texas Style.—Cook Bermuda onions in well-salted boiling water until tender but not soft, drain and cool, and scoop out centres, fill with tomatoes, peas, or string beans, or all of them mixed with mayonnaise. Pour French dressing over them, and serve on lettuce.

909. Potato Salad.—Cut new boiled potatoes boiled in their jackets in salted water in very thin small slices. To 3 cups of potato add alternately in layers 3 hard-boiled eggs cut in quarters and then in slices. Marinate in French dressing made with equal amounts of oil and vinegar, and 1 tbsp. of minced Bermuda onion, or add same amount of minced chives and 1 of pimento purée. A little diced, cold boiled ham or cooked bacon may be added with the eggs if at hand. Cover with mayonnaise, or any of the cooked dressings, and garnish with pimento in fancy shapes, thin slices of gherkin, and plenty of capers.

910. Potato Salad Lattice.—Cut potatoes with a lattice potato cutter, dust them with salt, and steam them until tender but not soft. Serve very cold on lettuce garnished with cold cooked green string beans, capers, beets, and cucumber pickles cut in strips. Cover with any of the French dressings.

911. Potato Salad, German Style.—Boil new potatoes, peel them, and slice while warm, sprinkle with 2 tbsps. each finely minced parsley and onion, and pour over them the following dressing. Cook 2 tbsps. bacon or ham fat, 1 of butter, and $\frac{1}{4}$ cup weak vinegar, add salt, pepper, and a very little German mustard. When cold add sliced cucumbers and diced bacon or ham.

912. Rice Salad.—Turn into a well-oiled border mould 2 cups hot boiled rice seasoned with salt and paprika. When very cold turn out on lettuce spread with Mayonnaise Jelly (854) colored pale green, fill centre with a macedoine of vegetables in French dressing.

913. Salmon Salad Moulds.—Mix 2 cups cold boiled salmon, flaked, with 1 tbsp. lemon juice, 1 teasp. minced parsley, 2 drops Tabasco and cooked butter dressing, to which add white

hot 1 tbsp. granulated gelatine softened in a little water. Turn into oiled moulds. When cold turn out on lettuce, and serve with cucumbers in Mayonnaise.

914. Scallop and Shrimp Salad, Russian Style.—Soak 1 pt. scallops and 1 cup peeled shrimps in salted ice-water an hour or more, drain, and boil scallops, all cut the same size, in salted boiling water 5 or 8 minutes, or until tender. If boiled too long they will become hard and tough. Add shrimps, drained. Mix these with same amount of celery dice, and cover with Mayonnaise Cardinal or Mayonnaise Piquante.

915. Shad Roe Salad.—Boil 1 pair roes $\frac{1}{2}$ hour in salted acidulated water, plunge into ice-water, drain, skin, and cut in thin slices with a silver knife, add French or mayonnaise dressing. Serve on lettuce garnished with 1 cucumber cut in cubes and 1 teasp. minced chives.

916. Shrimp Salad.—Soak 1 qt. shrimps in ice-water an hour or more, drain, and marinate in French dressing, place on lettuce, cover with Mayonnaise Piquante (857), and garnish with asparagus tips, capers, chives, pimolas, and gherkin fans.

917. Shrimp Jelly Salad.—Make an unsweetened lemon jelly, and mould with shrimps that have been soaked in French dressing 2 hours. Serve with mayonnaise.

918. Spinach Salad Balls.—Add $1\frac{1}{2}$ cups minced boiled spinach to a small cream cheese mashed with 2 yolks of hard-cooked eggs, seasoned with salt and paprika, and softened with oil or cream. Form into balls, serve on lettuce with cooked dressing poured over.

919. String Bean Salad.—Boil, drain, and marinate in spiced vinegar 1 hour 1 qt. string beans. Drain and cover with French dressing, and garnish with pimento strips and chopped chives.

920. Sweetbread Salad.—Blanch 1 lb. sweetbreads, trim and cut in small pieces. Add 2 cucumbers diced, mix with Mayonnaise Cream (853), place on lettuce, and garnish with minced truffles, or fill seeded and skinned Malaga grapes with a slice of truffle and use as a garnish.

921. Sweetbread Salad, St. Regis Style.—Add to sweetbreads same amount of shredded celery, and 3 tbsps. English walnut meats blanched and broken in bits, $\frac{1}{2}$ cup Malaga grapes peeled and seeded, and Mayonnaise Cream flavored with tarragon vinegar and lemon juice and a suspicion of sugar. Garnish with white celery tips and pimolas cut in thin slices.

922. Tomato Baskets, a Salad.—Peel uniform tomatoes and cut them with a strip across top to form baskets. Scoop out centres, dust them inside with salt, and let them stand on ice until very cold. Fill them with fresh crab meat mixed with mayonnaise dressing and chilli sauce. Use 1 tbsps. chilli sauce for each tomato. Serve very cold.

923. Tomato Creams, Salad.—Mix 1 cup tomato pulp with 1 cup clear stock, and cook until reduced one-third. Season with salt, paprika, juice of 1 lemon, and add $\frac{1}{4}$ oz. of gelatine softened in water. When cool add $\frac{1}{4}$ cup whipped cream. Fill tiny moulds lined with aspic and garnished with truffles and cucumbers and pimentoes. When cold turn out on lettuce on a spoonful of mayonnaise. Butterfly moulds are very pretty for this purpose.

924. Tomatoes with Cheese Creams.—Whip $\frac{1}{2}$ cup cream, add $\frac{1}{2}$ cup aspic jelly, add $\frac{1}{2}$ cup grated cheese—Parmesan or cream cheese—season with salt and paprika, and turn into tiny thimble-shaped moulds. Serve on tomato halves and cover with French dressing.

925. Tomato and Pineapple Salad.—Select very small, firm tomatoes, peel, and cut them in thick slices. Put 2 together with minced cress in French dressing. Marinate in French dressing, and serve each sandwich on a slice of pineapple on lettuce, and garnish with mayonnaise.

926. Tomato Stuffed with Salads.—Scald quickly 6 tomatoes, skin, and place on ice for 2 or 3 hours, scoop out the inside, dust with pepper, salt, cayenne, or paprika, invert on a sieve and place on ice for an hour, and fill with any of the following salads: cabbage, celery, chicken, cucumbers, halibut, scallops, shrimps, sweetbreads, or water-cress. Or prepare by the following methods:

IN ASPIC.—Fill tomato cups with salad, and cover tops with Mayonnaise Jelly (854), garnish with capers and pickles, then put them carefully in aspic jelly completely covering them.

WITH CAVIAR.—Mix with the drained tomato pulp caviar, chopped cucumbers, chives, and French dressing, fill tomatoes, and cover with the lids, with sprigs of parsley between.

WITH CELERY AND NUTS, SALADE DÉLICIEUSE.—Have tomatoes of uniform size and rather small. Fill with celery and pecans in French dressing, replace tops, and with a fine tube pipe on green butter, using egg white to make it stick, put a sprig of parsley in the centre, then pour over aspic jelly until the tomatoes are well coated. Serve on lettuce leaves, and pass mayonnaise in a bowl. Green butter is creamed butter colored.

WITH CELERY AND APPLES.—Add to mayonnaise minced celery, diced apple, and 1 tbsp. horseradish, fill and put a spoonful of salted whipped cream on top of each.

WITH CREAM CHEESE.—Blend a small cream cheese with sherry and the tomato pulp, mix until soft, add 1 tbsp. minced parsley, 2 of finely minced sweet red pepper, 1 teasp. minced onion, and $\frac{1}{4}$ teasp. salt. Fill tomatoes, cover top with mayonnaise, and serve on lettuce with a stuffed olive on top of each. Stone the olive and fill it with capers or anchovy.

WITH PINEAPPLE.—Add to shredded pineapple shredded celery, and almonds, mix with mayonnaise, fill tomatoes, and put on cover, pipe on a star of mayonnaise.

WITH WHIPPED CREAM.—Whip 1 cup of cream and add drained and squeezed dry, cucumber or horseradish, shredded celery, minced green or red pepper, salt and pepper, and a little lemon juice. Turn into a glass jar, seal tight, and pack in ice and salt until nearly frozen. Fill tomatoes and serve at once without dressing.

927. Tomato Salad Frozen.—Heat 1 can tomatoes with $\frac{1}{4}$ teasp. each paprika, cloves, and sugar, $\frac{1}{2}$ teasp. salt, and 1 teasp. lemon juice, strain into a mould, pack in ice and salt, and when frozen serve with mayonnaise.

928. Tomato Jelly Salad.—Boil 15 minutes $\frac{1}{2}$ can tomatoes, 2 cloves, $\frac{1}{2}$ bay leaf, $\frac{1}{2}$ teasp. each salt and paprika, add 1 tbsp. gelatine dissolved in $\frac{1}{2}$ cup water, take from fire, strain into a border mould, turn out on lettuce, and fill centre with celery mayonnaise. Or make a ring mould of unsweetened

lemon jelly in which mould tiny balls of cream cheese. Fill centre with tomato and celery mixed with mayonnaise.

929. Tomatoes in Tomato Jelly.—Fill small tomatoes with any salad, replace tops, brushing edges with egg white. Put a little tomato jelly in cups, when set drop in the stuffed tomatoes, fill with the jelly, and when firm dip cups in hot water a second, turn out on a bed of water-cress seasoned with French Dressing.

930. Tomatoes Ravigote.—Use small red or yellow egg tomatoes, peel and cut in slices, lay on lettuce, and cover with Mayonnaise Ravigote (859).

931. Vegetable Salad Ravigote.—Mix shredded lettuce with cooked ham or tongue dice, potato cubes, cucumber slices, radish balls, and cucumber pickles minced, with Mayonnaise Ravigote (859).

932. Violet Salad.—Mince 2 tbsps. celery hearts and add 1 teasp. parsley or chervil and 1 of minced chives, 2 doz. fresh violet petals, 1 tbsp. white or red wine, and French dressing. Place white endive or chicory in glass salad dish, pour the salad over this, and garnish with fresh violets.

933. Waldorf Salad 1912.—Cut fine 2 cups celery, add 1 doz. blanched English walnut meats broken in small pieces, grated rind of 1 blood orange, 1 cup tart apple dice marinated in lemon juice, and Mayonnaise Jelly (854), colored pale green. Select fine red apples of uniform size, cut a piece from the top, scoop out inside, place in ice-water with lemon juice until required, drain, wipe dry, and fill with the salad. Put a spoonful of the mayonnaise on top, dust with minced pistachio nuts, surmount with a large Maraschino cherry, and serve on white lettuce leaves.

934. Water-cress and Apple Salad.—Cover 2 bunches of water-cress with 1 cup sour-apple slices, sprinkle with a few drops of lemon juice, cover with French dressing mixed with a little pimento, and serve with roast duck.

935. Yellow Egg Tomato Salad.—Scald, peel, and put on ice 1 qt. small yellow egg tomatoes. Serve on green lettuce, cover with mayonnaise, and garnish with cucumbers and shredded sweet red pepper.

FRUIT SALADS

Method.—Place fruits on ice with its own juice, when very cold drain, add a very little sugar and a pinch of salt. Cover tart apples and celery cut into dice with lemon juice to keep from discoloring. Mix with dressing and serve at once. For all fruit salads, omit onion in dressings and use lemon juice instead of vinegar. French dressing with cream, or Mayonnaise Cream are suitable for fruit salads.

936. Apple and Grape-Fruit Salad.—Mix 2 cups apple dice sprinkled with lemon juice with the carpels of 1 grape-fruit. Serve on lettuce, cover with French dressing with cream, garnish with Malaga grapes skinned, cut partly in two, seeds removed, and put together with bits of pimento.

937. Banana Salad.—Peel and split small bananas into halves, lay the two halves on each plate on a lettuce leaf, put a spoonful of Mayonnaise Cream between, sprinkle the mayonnaise with finely minced English walnut or pecan meats, and the bananas with ground pistachio nuts.

938. Banana Boats.—Take a strip from top of each banana and fill boats with small apple balls to look like peas in a pod, and French dressing, or with pineapple, celery, Malaga grapes, and bits of pimento and French dressing made with lime juice instead of vinegar.

939. Cherry Salad.—Stone large cherries, fill with blanched hazel nuts or filberts, add shredded celery, and serve on escarole covered with French dressing, and sprinkled with minced chervil. Serve with game.

940. Chestnut and Fruit Salad.—Blanch $\frac{1}{2}$ lb. of chestnuts and boil them with a celery root, bit of bay leaf, and small bit of mace. When tender drain and cool, and cut in slices, add $\frac{1}{2}$ the amount of shredded or diced celery and same of thinly sliced apple, and mix with Mayonnaise Cream or French Cream Dressing. Arrange on lettuce, and garnish with slices of red apple with the skin on.

941. Grape Salad.—Skin and seed 1 lb. of Malaga or Tokay grapes, fill them with blanched almonds or pecans, cover them with Mayonnaise Cream, and garnish with blood-orange carpels, and serve with game

942. Grape-Fruit and Peach Salad.—Grape-fruit carpels, peach dice, shredded almonds, water-cress, French dressing on lettuce.

943. Grape-Fruit and Pineapple Salad.—Cut pineapple in slices, or use best quality of canned fruit. Cover with Mayonnaise Cream or French Cream Dressing, lay grape-fruit sections across, garnish with bits of blood orange and Malaga or Tokay grapes peeled and seeded.

944. Lemon Jelly and Fruit Salad.—Make a lemon jelly after the following recipe: Soak half a package of gelatine in 1 cup cold water for an hour, then add $\frac{1}{2}$ cup lemon juice and 2 cups boiling water. Turn into a bowl, and when jelly is set, with a warm spoon scoop out the jelly, leaving a shell an inch thick. Fill this with a mixture of oranges, tart apples, and celery, which have stood in a French dressing for a few moments. Cover with liquid jelly, and when stiffened and ready to serve, turn out on leaves of lettuce in a shallow salad bowl. Serve and garnish with mayonnaise dressing.

945. Melon Salad, Cantaloupe or Watermelon.—Cut the cantaloupe in cubes and dust them lightly with salt, paprika, and a suspicion of cinnamon. Fill a glass jar and pack in ice and salt for 2 hours. Add salt and a very little dissolved gelatine to $\frac{1}{2}$ cup whipped cream. Put a spoonful of the melon on a lettuce leaf, cover with a spoonful of the cream, then pipe a row of Mayonnaise Cream, colored pink, around edge, and garnish with carpels of blood orange.

WATERMELON.—Cut melon into balls with potato-ball cutter, dust with salt, and put on ice until very cold. Mix them with grape-fruit or orange carpels and seeded Malaga grapes, and serve on lettuce covered with cream mayonnaise or French dressing.

946. Mixed Fruit Salad.—Shredded pineapple, Malaga grapes, pecans, oranges and grape-fruit, Maraschino cherries; or cut in small pieces 1 banana, 1 orange, 1 apple, 1 pear, 1 peach,

and 1 large plum. Serve on lettuce covered with mayonnaise dressing, dust with minced nuts.

947. Orange or Tangerine Salad, to Serve with Duck.—Cover oranges with French dressing made with tarragon, no pepper, and pour over a little port wine slightly sweetened; serve cold.

948. Peach, Pear, or Plum Salad.—Stone peaches or plums, or core pears, fill with cream cheese mixed with cream and shredded almonds. Or use canned fruit on lettuce, round side down, fill with Cream Mayonnaise, and garnish with red pepper. Or use large, ripe fruit, scald and peel, cool and remove stones, and fill with blanched almonds or stick full of shredded almonds, cover with French dressing made with lemon, and then with whipped cream or with Cream Mayonnaise.

949. Pear Salad Stuffed.—Peel large, ripe pears, or use well-drained canned pears cut in halves and remove cores. Cook them in water and lemon juice, and red coloring just long enough to color them a light red and to be tender. Drain and cool, stuff cores with a mayonnaise of mixed fruits and nuts, and serve with a cream mayonnaise or French dressing. Or serve the fresh pears whole on a leaf of lettuce, pouring cream seasoned with lemon juice, salt, and paprika over them. The pears should be cut nearly through in narrow lengthwise slices, so they may be taken easily with a fork.

950. Pear Salad, Waldorf Style.—Peel pears and cover them with ice-water and lemon juice an hour, drain, and dry. Serve on Boston lettuce, and pour over French dressing, to which add pimento purée, Oscar sauce, and chilli sauce pressed through a sieve, mixed with Mayonnaise Cream Dressing.

951. Pineapple and Celery Salad.—Slice pineapple, sprinkle with juice of $\frac{1}{2}$ lemon, dust with salt and cayenne, cover with celery, diced fine and mixed with Mayonnaise Raspberry (858), and garnish with any fresh fruit in season. Serve on lettuce, or mix and serve in the pineapple shell.

952. Prune Salad.—Mix French prunes, steamed, stoned, and cut in pieces, with shredded nuts, pecans, walnuts, or almonds. Serve on lettuce with a cream mayonnaise, in which a little minced celery and pimento is mixed.

SALAD ACCESSORIES

953. Bread Sticks Baked or Fried.—Pull bread dough into sticks 3 inches long, and as large around as a lead pencil, let rise and bake, or fry in hot fat, and serve either warm or cold. They are good rolled in grated cheese before baking or after frying.



954. Brown-Bread Rolls.—Cut loaf from top instead of ends of entire-wheat bread, cut off crust, butter, and cut thin. Roll and trim ends evenly, and dip them in beaten egg white, then dip one end in very fine parsley and the other in paprika.

955. Cheese Biscuit.—Mix and sift 2 teasp. baking powder and $\frac{1}{4}$ teasp. salt with 2 cups of flour and 4 tbsps. each of butter and dry, grated cheese. Add milk to make a dough, roll out very thin, and cut in fancy shapes. Brush half of them with melted butter, cover with the other halves, brush with beaten egg white, and bake. Split while warm, spread the filling between, reheat, and serve warm. **FILLING.**—Mix half-cup grated cheese with 1 tbsp. each of French or German mustard and tarragon vinegar, and 1 teasp. Worcestershire sauce, season with salt and paprika, and add cream to make it soft.

956. Cheese Biscuits Golden.—Split Sunshine Wafers, which are almost as rich as pastry, butter them, dust well with grated cheese and paprika, and put in hot oven until cheese is melted.

957. Cheese Crescents.—Roll Near Puff Paste (1222) rather thin, cut into crescents, sprinkle generously with grated Stilton cheese, dust until quite red with paprika, and bake. Serve warm with salad.

958. Cheese Rings and Straws.—Add 1 tbsp. creamed butter to $\frac{2}{3}$ cup pastry flour. Mix and add 1 cup grated cheese, 1 of fresh bread crumbs, $\frac{1}{4}$ teasp. salt, dash cayenne, and enough milk to form a dough. Roll $\frac{1}{4}$ inch thick, cut in $\frac{1}{4}$ -

inch strips 6 or 8 inches long. Bake on buttered paper until delicate brown, cut several rings from the dough, bake, and slip over the straws to hold them in place.

959. Cheese Muffins.—Make plain wheat-flour muffin mixture, drop in centre of each just before baking a small slice of dairy cheese. Bake and serve with salad.

960. Cheese Toast Hot.—Spread toast with mustard butter, cover with grated cheese, and dust with paprika. Place in hot oven until cheese is melted. Plain butter may be used.

961. Cheese Wafers Hot.—Use long, narrow wafers, spread them with butter, then with cheese softened with cream and mixed with minced chives, paprika, and mustard. Put them under gas flame until cheese is melted.

962. Knots to Serve with Salad.—One beaten egg, 4 tbsps. rich milk, 1 tbsp. cheese, little salt, and flour enough to roll. Knead well, roll, cut in strips, and tie in knots. Fry in hot lard.

963. Sliced Beef Wafers.—Cut dried beef in very thin slices, and then in rounds the size of a butter-thin cracker. Steep them an hour in hot vinegar highly spiced and sweetened. Heat the crackers, lay the hot beef upon them, and serve hot. These look attractive and are delicious.

VINEGARS OF DIFFERENT FLAVORS

964. Cherry Vinegar.—Stem and crush 1 qt. sour cherries, add 2 qts. cider vinegar, turn into a crock, cover, and let stand 4 weeks. Strain, bottle, and use to flavor salads.

965. Cucumber Vinegar.—Add to 2 qts. cider vinegar 2 sticks celery, 1 cup capers, and 3 large unpeeled cucumbers minced fine. Heat slowly until boiling, cool, and bottle, and use to flavor fish, sauces, and salads.

966. Horseradish Vinegar.—Add to 2 qts. cider vinegar 6 peppercorns or 1 shredded green pepper, $\frac{1}{4}$ cup white mustard seed, 1 minced shallot or onion, and 1 pt. grated horseradish. Let stand 2 weeks, strain, and bottle, to use with Edible Cocktails.

967. Nasturtium Vinegar.—Fill a quart bottle with fresh nasturtium pods, fill with vinegar, and after 3 weeks use for salads.

968. Tarragon Vinegar.—Fill a 2-qt. jar with fresh tarragon leaves chopped coarsely, add 6 peppercorns and 4 cloves, and fill with cider vinegar. Cover and keep in the cool, turning the jar every day. After 3 or 4 weeks strain, and use for flavoring salads, sauces, etc.



Eggs are often used as entrées at luncheons. Hot cheese dishes may also be used as a separate course. Both hot and cold cheese mixtures, as well as plain cheese with wafers, are served with salad.

EGGS

969. 1. Boiled Eggs, Hard.—Put eggs in boiling water in top of double boiler with boiling water in bottom part, reduce heat, and let stand over very low fire 35 minutes. Plunge eggs in cold water. When cold remove shells. If not cooked at low temperature they will be tough and indigestible.

970. 2. Boiled Eggs, Soft.—Cover eggs with cold water, and heat slowly to boiling point. Take up and serve.

971. 3. Boiled Eggs, Soft but Whole.—Cook them in simmering water 8 minutes, remove shell while hot, and cover with boiling salted acidulated water 3 minutes. Cool on sieve. These may be rolled in beaten egg white and dropped in hot oil until slightly brown.

The following recipes are with but few exceptions all made with eggs boiled hard by first method.

972. Eggs Anchovy.—Cut eggs in halves, mash yolks with 1 tbsp. each melted butter, anchovy paste, and minced ham; add a little pimento or paprika. Fill whites, dip edges in beaten egg white, press together, and serve with French dressing, or place in oven a moment and serve with Capers or Hollandaise sauce plain, poured over.

973. Egg Apples.—Shell hard-boiled eggs while warm, press in each end, put a clove in bottom end, and stem and leaf in the other, color sides with red liquid and small brush, and serve as a salad or as an entrée on a bed of boiled spaghetti dusted with cheese, and surround with Cream Hollandaise or Poulette sauce.

974. Eggs Baked with Cheese.—Butter a baking platter and cover it with a layer of grated cheese, break six eggs carefully on the cheese, cover them with a layer of cheese, dust with salt, pepper, and paprika, pour over $\frac{1}{2}$ cup of cream, cover with soft bread crumbs rolled in melted butter, dust with salt and paprika, and a light sprinkling of mustard if liked, and bake until cheese is melted.

975. Eggs Baked in Nests.—Beat 6 whites very stiff with a dusting of salt and pepper. Pile it in buttered nappies, drop yolks in centre, dust with salt and paprika, dot 1 teasp. butter on each, and bake 6 or 8 minutes in slow oven. Garnish with minced ham and parsley.

976. Eggs Baked with Poulette Sauce (Eggs Tre-vise).—Line well-buttered nappies with soft bread crumbs, drop an egg in each one, dust with pepper and salt, and bake in a pan of water until the eggs are set. Turn out on toast, and cover with Béchamel Sauce (699) seasoned with tarragon vinegar, and garnish with cooked asparagus tips.

977. Eggs Baked in Ramekins.—Mix $\frac{1}{2}$ cup thick cream with $\frac{1}{2}$ cup soft crumbs and $\frac{1}{2}$ teasp. salt. Put a little of the mixture in buttered ramekins. Slip in an egg, cover with the crumbs and then with buttered crumbs and grated cheese, and bake in slow oven 5 or 6 minutes. Serve in the dishes.

978. Eggs Baked with Spinach.—Line 6 deep buttered ramekins with spinach purée, drop an egg in each, dust with cheese, salt, and pepper, add a tiny piece of butter, and cover with Béchamel Sauce (699). Bake 8 minutes.

979. Eggs Baked in Tomatoes.—Make tomatoes into cups, drop an egg in each, dust with salt, pepper, paprika, and minced parsley or grated cheese, fill with Cream Sauce, cover with buttered crumbs, and bake 15 minutes. Serve with the remainder of sauce poured around.

980. Eggs with Cheese or Ham.—Cover cold eggs in halves or slices with a Cream Sauce mixed with $\frac{1}{2}$ cup minced ham or cheese.

981. Eggs with Chicken.—Fill egg whites, cut lengthwise, with creamed chicken, put on tops, garnish with yolks pressed through a sieve, and surround with mushroom sauce.

982. Egg Croquettes.—Cut hard-boiled eggs in halves, mash yolks with 1 tbsp. melted butter, $\frac{1}{2}$ cup minced ham, 1 teasp. parsley, $\frac{1}{2}$ teasp. onion, $\frac{1}{8}$ teasp. salt and cayenne, fill whites, dip edges in beaten egg, press together, crumb, egg and crumb, fry in deep fat, and serve with Hollandaise Sauce (722).

983. Eggs in Croustades.—Sauté round croustades in butter, spread them with paté de foie gras. Put eggs, boiled by method 3, on end in each box, pour over a Brown Sauce seasoned with tomato and Madeira wine.

984. Eggs Curried.—Cook 2 tbsps. butter with 1 teasp. minced chives until slightly brown, add 1 teasp. curry dissolved in a little cold water and 2 tbsps. flour, then 1 cup of white or chicken stock, 1 tbsp. cream, 1 of butter, and 1 of tomato purée or pulp. Pour over 6 hard-boiled eggs cut in quarters.

985. Egg Custard.—Beat 4 eggs and pour over them 1 cup milk cooked with 1 teasp. flour 3 minutes. Return to double boiler, add salt and paprika, and cook until thick, add 1 tbsp. butter, and pour over toast spread with minced ham, bacon, anchovy, or sardine paste.

986. Egg Custard Soufflé.—Separate 6 eggs, add to the beaten yolks 6 tbsps. strong stock, and to the beaten whites 6 tbsps. cream, add salt, pepper, and a little onion juice. Fold whites into the yolks, turn into buttered patty pans, and bake 10 minutes. Turn out, cover with cream sauce, and dust with Parmesan.

987. Egg Custards Suprême.—Garnish buttered corrugated moulds with strips of pimento and green pepper. Fill with this custard. Beat 3 eggs slightly, and cook with 4 tbsps. cream until creamy, take from fire, add 2 eggs slightly beaten with $\frac{1}{4}$ teasp. salt and a little pepper, add dash nutmeg, turn into the moulds, and cook on paper in pan of hot water,

under paper, in oven 10 minutes. Turn out on toast surrounded with asparagus covered with minced ham, and pour over Hollandaise Sauce.

988. Eggs Deviled.—Heat hard-boiled egg slices in 2 tbsps. butter mixed with $\frac{1}{2}$ cup tomato pulp, 1 tbsps. Worcestershire, and $\frac{1}{2}$ teasp. mustard, and serve on toast spread with anchovy paste.

989. Eggs in Egg Timbales.—Cut in two 3 hard-cooked eggs. Beat 3 yolks with $\frac{1}{2}$ cup milk seasoned with salt, paprika, minced parsley, and onion juice; add 1 teasp. butter and the beaten whites. Half-fill buttered and bread-crumblined timbale moulds, drop an egg half, round end down, in each one, cover with remainder of custard, and bake 15 minutes. Turn out and serve with sauce. SAUCE.—Cook 2 slices of onion and 2 cloves in 2 tbsps. butter, add $1\frac{1}{2}$ cups milk, and when boiling strain onto $\frac{1}{2}$ cup soft bread crumbs mixed with a little minced green and red pepper, add salt, and cook 10 minutes.

990. Eggs Fried (Aromatique).—Roll hard-boiled eggs in beaten egg and then in Batter (775), fry in deep fat, lay them on toast, dust with minced fresh mint, and surround with a thin tomato sauce.

991. Eggs Fried (Callabrais).—Cut cold hard-boiled eggs in two, remove yolks, and stuff whites with bread crumbs mixed with minced red and green peppers, softened with stock. Dip edges in beaten egg, press them together, roll them in egg, then in batter, and fry in deep fat. Set them on end in rings of toast, and cover them with a Brown Sauce seasoned with ham, tomato, and currant jelly.

992. Eggs Fried (Espagnole).—Cut hard-boiled eggs in two. Mix yolks with 3 tbsps. cream and 3 each of minced mushrooms, green pepper, and pimolas, and fill whites well. Dip in egg white, put together, egg and crumb, and fry in deep fat. Serve with Cream Tomato Sauce (752).

993. Eggs au Gratin with Green Peppers.—Chop 5 hard-boiled eggs, add $\frac{1}{2}$ cup minced ham, and fill a buttered dish lined with crumbs with alternate layers of the eggs and Cream Sauce, dusting sauce with salt, finely minced and parboiled green peppers, minced parsley, and chives. Spread crumbs on top,

dot with butter, and bake, or turn the mixture in green peppers and bake.

994. Eggs and Ham in English Muffins (Eggs Benedictine).—Split muffins and toast them, then spread them with butter and minced ham, or thin slices of raw ham soaked in milk and broiled, and drop a medium-soft-boiled egg on each muffin, spread with foie gras, and pour over a Brown Sauce in which are slivers of mushrooms. A canned mushroom of rather low price will do for this dish if the fresh ones are out of the question. Also substitute a Hollandaise or Béarnaise sauce in place of the mushroom sauce if preferred.

995. Eggs Poached.—Butter sauté pan, partly fill with milk or cream, add 1 teasp. salt, heat, and when just below boiling-point slip eggs in carefully, one by one. When white is set run a broad spatula under, place each one on a piece of toast, spread with finely minced ham and pour over *Beurre Noir* (701), or *Béchamel* and Bacon sauce, or Cream sauce seasoned with 1 tbsp. each tomato catsup and anchovy paste or minced anchovies.

996. Eggs Poached with Artichokes, or Eggs Bar le Duc.—Cover 6 rounds of toast with 6 artichoke fonds (the canned ones). Put a whole poached egg in centre of each, and cover with a Brown Sauce seasoned with ham and currant jelly, and dust eggs with minced chervil. A teasp. of *bar le duc* is often used instead of this jelly, and then they are called *Eggs Bar le Duc*.

997. Eggs Poached with Caramel Sauce (Eggs Zingara).—Put the eggs on rounds of toast, and cover with a rich Brown Sauce seasoned with caramel and filled with shreds of ham and strips of mushrooms and truffles.

998. Eggs Poached with Ham and Sauce Hollandaise.—Poach 6 eggs and place them on rounds of toasted rice or bread covered with a thin slice of boiled ham. Dust well with minced truffles and garnish with strips of sweet red pepper, and pour over them a Hollandaise Sauce.

999. Eggs Poached with Madeira Sauce (Rossini).—Cover toast with foie gras and minced truffles. Lay a poached egg on each, and cover with a Madeira Sauce.

1000. Poached Eggs on Tomato Toast.—To a tomato sauce add 1 teasp. minced onion and 1 tbsp. minced green pepper, and cover toast. Drop a poached egg on each, dot with butter and parsley, and serve.

1001. Eggs with Piquante Sauce.—Place halves of hard-boiled eggs on rings of toast and cover with this sauce. To 1 cup brown sauce add 1 tbsp. each chilli sauce, Worcestershire, minced green or red pepper, currant jelly, and mild tarragon vinegar; add $\frac{1}{2}$ teasp. each mustard and paprika.

1002. Eggs Ragout in Pastry Cases.—Line small moulds with a good pastry, then with buttered paper and rice, and bake. Remove paper and brush with beaten egg, and return to oven to brown. Remove from moulds, fill with the following, and serve at luncheon. **RAGOUT.**—Cut 6 hard-cooked eggs in thin slices, add 1 cup of cream sauce, add $\frac{1}{4}$ cup cooked mushrooms cut in dice, and same of ham or tongue dice. When hot add paprika, salt, a grating of cheese, and $\frac{1}{2}$ cup of cream.

1003. Eggs and Tomatoes, Sauce Espagnole.—Boil 6 eggs and keep them warm after peeling them. Pour half of the sauce over 6 rounds of entire-wheat bread toast, lay the eggs upon them, and pour over the remainder of the sauce.

1004. Eggs with Truffles (Soubeyron).—Boil the eggs by method 3, and put them on oval pieces of toast covered with Béchamel Sauce (699) sprinkled with minced truffles. Dust the eggs with a very little finely minced ham, chives, or chervil, and serve very hot.

1005. Eggs and Tongue with Red Sauce.—Lay thin slices of smoked tongue on thin pieces of slightly toasted bread on a platter, cover with poached eggs, pour over Tomato Sauce, Cardinal (751), cover with buttered crumbs, and place under fire or in hot oven until brown and serve in the platter.

Omelettes

1006. Foamy Omelette.—Beat 3 yolks until very light, add 2 tbsps. thin cream, salt, and pepper, dash cayenne, fold in the stiffly beaten whites. Or cut in half the beaten whites, turn into the pan, and when nearly done spread the remainder of the whites seasoned with salt and pepper, fold, and cook.

1007. French Omelette.—Beat 2 whole eggs and 2 extra yolks until very light, add 3 tbsps. cold water or thin cream, $\frac{1}{4}$ teasp. salt, and cook as directed below. If serving without filling, roll with knife, brown slightly, and serve brown side up.

METHOD.—Turn omelette into clean, smooth, hot iron pan—a pan should be kept for this purpose only—with 2 teasp. boiling butter, shake gently, cook slowly, and draw eggs from side of pan so that they will all cook evenly, cut across top when golden-brown, fold over, and serve. Make 2 omelettes for 6 people. Add, before folding, any of the following:

ARTICHOKES.—Sauté $\frac{1}{2}$ cup artichokes, diced in 1 tbsp. butter, and season with onion and parsley or nutmeg, and put in oven to dry as soon as it is set.

CHARTREUSE.—Fill with hard-boiled egg diced, green peas, and mushroom slices in cream sauce.

WITH CHEESE.—Add 2 tbsps. grated cheese before filling.

WITH CHICKEN LIVERS.—Add 3 livers boiled and cut in small pieces and mixed with sauce made of 1 tbsp. butter browned with 1 of flour, $\frac{1}{2}$ cup liver gravy, dash salt, and pepper. Fold in.

WITH FINE HERBS.—One teasp. onion minced and sautéd in 1 tbsp. butter, add 2 or 3 mushrooms and 2 truffles, chopped, dash salt and pepper, 1 tbsp. parsley minced, and 2 tbsps. cream. Fold in.

WITH KIDNEYS.—Slice 1 cup kidney and sauté 5 minutes in 1 tbsp. butter, mix with sauce made of 1 tbsp. flour browned, 1 of vinegar, 1 of chopped parsley, $\frac{1}{2}$ cup stock. Fold in.

WITH LOBSTER MERINGUE.—Beat 3 yolks, add salt and pepper, a few drops tarragon vinegar, a very little mustard, and 1 cup finely cut lobster. Turn into omelette pan and cook in 1 tbsp. butter. When nearly set cover with the whites beaten very stiff with a dash of salt and pepper. Put pan in oven and cook until meringue is slightly brown, and serve without folding.

WITH OYSTERS.—Parboil 1 cup oysters, drain and chop fine, mix with $\frac{1}{2}$ cup cream and 1 egg yolk, season with dash salt, pepper, and nutmeg.

1008. Omelette, Spanish Style.—Cook 1 tbsp. onion with 2 of butter, add $\frac{1}{2}$ a minced green pepper, a few minced mushrooms, and 1 chopped tomato 15 minutes, dust with salt, and fold in a French omelette.

1009. Omelette with Spinach.—Mince boiled spinach very fine, add 1 cup Brown Sauce, add dash nutmeg, and fold into a French omelette.

CHEESE

All recipes marked "Entrées" may be served as a separate course, or with salad. All others to be served only with salad. When the word "cheese" is referred to in the recipes, it means plain American dairy cheese.

1010. Cheese and Apples Cold.—Mix cream cheese with grated cheese and enough cream to make it soft, and spread on round slices of cored red apple.

1011. Cheese Balls Cold.—1. Mix and soften cream cheese with cream, add salt, a few drops sherry, and roll into small balls with butter paddles, and serve in the centre of roses or chrysanthemums with the centre petals removed.

2. Separate the softened cream cheese into 3 or 4 parts, add minced chives or green pepper to 1 part, minced pecans to another, minced red pepper to another, and minced pistachio nuts to another, which gives them all a beautiful pastel color; and serve piled in a pyramid on a glass dish, with salads, or roll the plain balls in pistachio, pimento, and pecans, and serve with bar le duc and salad.

3. Mix cream cheese with cream, sherry, and blanched and minced almonds, make into balls, and stick full of split almonds.

4. Mix cream cheese with 2 tbsps. Rochefort, 1 teasp. lemon juice, salt, paprika, 1 teasp. each olive oil, Worcestershire, French mustard, and $\frac{1}{2}$ cup blanched and minced English walnuts. Form into balls with butter paddles.

5. Mix hard-cooked yolks with cream cheese and Rochefort, soften with cream, flavor with salt, paprika, and a few drops of brandy, roll into balls and roll the balls in the minced egg white, and serve with tomato salad.

1012. Cheese Boulettes Hot.—Mix $1\frac{1}{2}$ cups dairy cheese with 1 teasp. flour, $\frac{1}{4}$ teasp. each salt and paprika, 1 teasp. Parmesan, and 3 egg whites beaten very stiff. Form into small balls, roll in fine bread crumbs, and fry in hot deep fat.

1013. Cheese Bars Cold.—Mix cream cheese with minced pimientos, green string beans, olives, salt, paprika, and cream to make soft. Press into a shallow buttered pan, put on ice, and when very cold cut into bars and serve with salad. Or mix the cheese with orange, grape-fruit, or gooseberry marmalade.

1014. Cheese Balls with Tomato Sauce, Entrée, Hot.—Mix a 10-cent cream cheese with $\frac{1}{2}$ cup grated cheese, add 1 cup soft bread crumbs, salt, paprika, 1 teasp. any good table sauce, 2 beaten yolks, and 1 beaten white. Make into balls, roll in beaten egg white and in crumbs, and fry in deep fat. Serve with Tomato Cream Sauce (752).

1015. Cheese in Celery or Endive or Fruits, Cold.—Mix cream cheese with minced pimientos, olives, green peppers, or chives, soften with cream, and press into large, hollow sticks of celery, French endive, or into green pepper, lemon, or tangerine-orange shells. When very cold cut the celery or endive in short sticks, and the fruits in thin slices or quarters. Rochefort cheese may also be added to the mixture.

1016. Cheese Charlottes Cold.—Mix $\frac{1}{2}$ of a small cream cheese, 1 tbsp. Rochefort mashed, $\frac{1}{4}$ teasp. each salt and paprika, 2 teasp. gelatine dissolved in a little hot water and cooled, and 1 cup whipped cream. Fill Swedish timbale cases and when very cold serve with bar le duc and pulled bread, with or without salad.

1017. Cheese Cream Cold.—Mix $\frac{1}{2}$ a 10-cent cream cheese with $\frac{1}{4}$ lb. Rochefort, salt, cayenne, 2 tbsps. pimento purée, and enough thick cream, to which add a few drops of brandy or sherry to make it very soft. Whip it light, and press through potato ricer onto a glass dish.

1018. Cheese Cream Hearts (Fromage à la Crème) Cold.—Set 1 qt. of rich milk in warm place on back of stove until it curdles. Pour into cheese-cloth bag, and hang it to drip 12 hours. Now mix it with 1 cup of thick cream whipped, add a little salt, and turn it into shallow heart-shaped baskets lined with wet cheese-cloth or linen, and in 12 hours turn it out and serve with bar le duc or gooseberry jam, with or without a salad.

1019. Cream Cheese with Anchovy Timbales, Hot Entrée.—Press 6 boned and skinned anchovies through a

sieve, add 1 teasp. anchovy essence, 4 egg yolks, 1 at a time, 4 tbsps. cream, and a dash of cayenne, and color red, add 2 egg whites beaten stiff, and turn into buttered and bread-crumbed-lined timbale moulds, and bake on paper in pan of water covered with buttered paper 15 minutes. Turn out and pour over Cheese Cream Sauce (705).

1020. Cheese Crescents Hot.—Cook 3 tbsps. butter with 4 of flour until smooth, add $\frac{3}{4}$ cup milk, little salt, cayenne, and mustard, 1 cup dairy cheese cut in dice, 1 tbsp. Parmesan, and 2 egg yolks. When quite thick take from fire, spread in shallow buttered pans, and when cold cut in small crescents; crumb, egg, crumb, and keep in the cool until ready to serve. Fry in deep fat. One minced truffle may be added to mixture.

1021. Cheese Croustadés Hot.—Make 6 small heart-shaped Bread Croustadés (791), brush with butter, fill with 4 tbsps. grated cheese mixed with 2 tbsps. butter, 3 tbsps. cream, and $\frac{1}{4}$ teasp. each salt, mustard, and paprika. Place in hot oven until brown.

1022. Cheese Deviled Cold.—Mash and beat until light $\frac{1}{2}$ lb. rich cheese with 1 tbsp. creamed butter, 2 tbsps. tarragon vinegar, dash cayenne, and 1 teasp. each sugar, mustard, Oscar sauce, and Worcestershire. Spread on hot toasted crackers and serve at once.

1023. Cheese Drops Hot.—Melt 2 tbsps. butter, add 3 tbsps. flour, $\frac{1}{4}$ teasp. each salt, paprika, and mustard, 5 tbsps. grated cheese, and 3 egg whites beaten very stiff. Drop from teasp. on buttered tin and bake.

1024. Cheese Mousse Cold.—To 2 cups of clear, highly seasoned white stock add 1 tbsp. tarragon vinegar and cook until reduced to 1 cup; when this is cool and jelly again, whip it until spongy, and add $\frac{3}{4}$ cup whipped cream, $\frac{1}{2}$ cup of grated dairy or Cheddar cheese, 2 tbsps. Parmesan, 1 egg white whipped stiff, salt, and paprika, and fill small moulds lined with aspic jelly and serve with salad.

1025. Cheese Puffs Cold.—Cook $\frac{1}{2}$ cup water with 2 tbsps. butter and $\frac{1}{2}$ teasp. sugar until boiling, add slowly 3 tbsps. cornstarch, and cook until mixture leaves side of pan. Turn into a bowl, add one at a time 1 whole egg and 2 extra

yolks. Beat well and add 3 tbsps. grated cheese. Press through pastry bag onto a wet tin, in small balls. Sprinkle with Parmesan and paprika, and bake 15 minutes; when cold cut open, fill with salad, and cover again, or make into tiny balls and serve with soup or salad. Or fill them when cold with whipped cream, to which add a little *paté de foie gras*, salt, and paprika, and serve with salad or as a garnish to cold entrées.

1026. Cheese Ramekins, Entrée, Hot.—Line sides of ramekin dishes with plain or puff paste. Mix 1 cup cream with $\frac{1}{2}$ cup grated cheese, 2 tbsps. Parmesan, 3 beaten eggs, salt and paprika, and a very little pinch of mustard. Beat well, fill the ramekins, and bake 12 minutes. Serve in the ramekins.

1027. Cheese in Hot Rosettes Hot.—Make Swedish Rosettes (806). To 1 cup hot melted cheese add 1 beaten egg, $\frac{1}{4}$ teasp. paprika, and $\frac{1}{2}$ cup whipped cream. Drop a tbsp. of this on each rosette and serve.

1028. Cheese Soufflé, Hot Entrée.—Cook 1 cup rich milk with 1 cup grated cheese, 1 tbsp. butter, $\frac{1}{2}$ cup soft bread crumbs, $\frac{1}{4}$ teasp. salt, paprika, and mustard 3 minutes. Take from fire, pour onto 3 beaten yolks, fold in the beaten whites, bake 20 or 25 minutes in slow oven, and serve at once. This may be baked in one large buttered dish or in small ramekins.

1029. Cheese Tartlettes, Hot Entrée.—Add to a rich Cream Sauce $\frac{1}{2}$ cup grated cheese, $\frac{1}{2}$ teasp. paprika, salt, and 1 tbsp. sherry. Fill tartlettes of puff paste. Reheat and serve.

1030. Cheese Timbales, Hot Entrée.—Scald 1 cup milk, add to 3 slightly beaten eggs, add $\frac{1}{3}$ cup grated cheese, a little salt, paprika, and onion juice. Butter small timbale moulds, line with minced green or red peppers or canned pimentoes and truffles, fill $\frac{2}{3}$ full, bake slowly on paper in pan of water covered with paper. Turn out and serve with salad or as an entrée covered with Tomato Cream Sauce (752).

A decorative horizontal banner with a black border. The word "DESSERTS" is written in a stylized, outlined font across the center. Behind the text is a black and white illustration of a woman with dark hair, wearing a dress, smiling and holding a tray with a dessert. The background of the banner is filled with intricate, swirling patterns and floral motifs.

Desserts or Sweets should include the three following sections, as a dish from any of the three would be a sufficient dessert or sweet for any luncheon. At the formal dinner a hot dessert may possibly be followed by a frozen cream or ice, but the dinner or luncheon is quite long enough with one sweet finish. Cold desserts of cream or jelly may be accompanied by dainty cakes and cake, or cakes alone may be served as a dessert at luncheons.

To clear the table for dessert, everything in front of each guest, except the glasses, should be removed from the right, as another plate does not immediately replace the one taken; then take everything else from the table, leaving only the nuts and bonbons, the decorations, and illuminations. If there are any crumbs, with a napkin quietly dust every vestige into a plate. This is rarely necessary at a formal meal, and should be avoided if possible. If it is the informal meal, remove platters or large dishes first, then the carving or tray napkin, if one be used, fold over from the ends and take

up carefully, then proceed as for the formal dinner. Fill goblets with water. When everything is in readiness bring the dessert. Dessert at formal dinners is either served from the butler's pantry and placed or passed, or



it is placed on the table before the hostess, who may serve it, and afterward passed. Forks should be used whenever it is possible, always with frozen pudding or cream, and also a spoon. Dessert plates should be small and choice. The proper fork and spoon for dessert should be placed at the right and left just before the course is served. When at an informal dinner every one has finished, remove the platter or dish first, if it has been served by the hostess, then remove the plates from the right, as this is the last course. If cheese has not been in the menu, it may now be served, if served at all, with wafers. Now place the finger bowls according to directions given previously and pass bonbons.

Every cook or housekeeper is supposed to be sufficiently familiar with the manipulation of puddings and pastries as to require but little explanation. As long as a dessert or sweet dish of some kind is the finish of one, and often two, meals a day, the desire of the majority is for variety rather than explicit detail—too often needlessly repeated. Therefore, the following recipes are curtailed as much as possible in order to make room for many. Lemon juice and nutmeg may be used instead of wine or brandy in the following recipes.

COLD DESSERTS

Cake Puddings

1031. Alaska Pudding.—Sprinkle 3 layers of sponge cake with sherry, fill, and cover with rich boiled custard. Then completely cover with meringue and brown in oven. Fruit may be added to custard. Serve cold.

1032. Angel Pudding.—Sift 5 times $\frac{1}{2}$ cup pastry flour, $\frac{1}{2}$ teasp. cream tartar, and $\frac{1}{8}$ teasp. salt, add $\frac{3}{4}$ cup fine granulated sugar, sift 3 times, fold in 5 large egg whites beaten stiff, and flavor with almond. Bake in tube pan. When nearly cold

surround cake with Boiled Custard Soufflé, which has been packed in a jar in ice and salt until nearly frozen, and cover cake with whipped cream mixed with candied fruit.

1033. Chocolate or Coffee Puff with Bonbon Cream.—Make Choux Paste in small puffs, and bake them close together on a pie tin, also make small éclairs. Fill both with chocolate or coffee custard. Dip edges of éclairs in hot sirup, and set them upright around a basin. When cold slip them from basin onto serving dish, fill with whipped cream filled with bonbons, cover with the puffs, glaze them with hot sirup, and dust with nuts.

1034. Cream Chocolate Pudding.—Scoop out centre of a loaf of sponge cake. Melt 4 tbsps. chocolate in 2 tbsps. hot water, add $\frac{1}{2}$ cup sugar, and when cool add dash salt, vanilla, or orange flavoring, and 1 cup of cream whipped. Fill cake and spread over top.

1035. Gâteau St. Honoré.—Lay a round of Near Puff Paste (1222) on tin, prick and brush with egg yolk and water, pipe around edge a border of Choux Paste, put a spoonful in centre, and bake. Make tiny cream puffs, bake and fill them with thick custard, dip them in hot caramel, and lay them on the border, fill between them glacéd Malaga grapes, orange quarters, and cherries. Fill centre with the cream, piling it high in centre. CREAM.—Beat 5 egg yolks stiff, add $\frac{1}{2}$ cup sugar, 1 tbsp. cornstarch, and 1 cup scalded cream, cook 3 minutes, add stiffly beaten whites, 1 teasp. vanilla, 1 of sherry, and 1 of Kummel liqueur and little salt.

1036. Genoise Pudding.—Make Genoise Cake (1566) in ring mould, cover it with coffee or vanilla frosting, garnish with candied ginger and cherries and pecans, fill centre with whipped cream mixed with a few marshmallows cut in bits, and serve surrounded with a rich boiled custard.

1037. Macaroon Pudding.—Line a buttered baking dish with 1 doz. macaroons soaked in sherry. Mix 4 beaten eggs with 4 tbsps. brown sugar, 2 cups milk, and 1 cup each stale sponge-cake crumbs and minced almonds; flavor with 1 teasp. almond and fill dish. Cover and bake in pan of hot water until custard is set. When very cold serve with whipped cream.

1038. Mocha Caramel Cakes with Fruit Macedoine.

—Cut out centres of small white individual cakes, remove crumbs, fill with Mocha Custard (1096), replace lid, spread with Mocha Filling (1602), roll sides in minced and browned almonds. When dry pipe Mocha butter around edge, garnish with candied cherries, and serve with a spoonful of Fruit Macedoine (1116) on the side.

1039. Sponge Cake with Cream Filling.—Cut a lid

from the top of a round sponge cake, scoop out centre, fill with Bavarian Cream mixed with caramel candy and bits of red-raspberry jelly or with Chocolate Charlotte Russe, replace top, cover with coffee frosting, and garnish with browned almonds and candied cherries.

1040. Sponge Cake Pudding with Fruit (Cabinet Pudding).—Line a mould in layers with candied fruits and

shredded almonds, boiled custard made with gelatine, sponge cake slices, and macaroons, add a few drops of brandy, place on ice 2 hours or more. Turn out, garnish with whipped cream and bits of currant jelly.

1041. Sponge and Fruit Cake Cream (English Trifle).—Line mould with a layer of cake, sprinkle with sherry,

and spread with jelly, fill with alternate layers of fruit cake soaked in brandy, macaroons, minced almonds, and jelly, fill with whipped cream, and cover with another layer of cake. Put on ice 2 hours, turn out, and garnish with whipped cream dusted with the nuts.

1042. Sponge Cake Pudding with Macaroons (Gâteau Delphine).—Dip macaroon edges in sugar sirup,

and place upright around an oval sheet of sponge cake, fill with Italian Meringue (1454), garnish with candied fruit, and serve very cold.

1043. Sponge Cake with Pineapple Hearts (St. Valentine's Pudding).—Toast rounds of sponge cake. Cover

each with a slice of Tunisian Orange (1808). Cook slices of pineapple a moment in red-colored sirup, lay one on each piece of cake, pipe whipped cream flavored with Maraschino around edge, and dust with minced pistachio nuts.

Creams

The different creams are the following:

Blanc Mange, cooked and composed of milk, sugar, Irish moss or arrowroot, and flavoring.

Bavarian Creams (Bavaroise), cooked and composed of eggs, milk, sugar, gelatine, cream, and flavoring.

Charlotte russe, composed of whipped cream, sugar, eggs, little or no gelatine, and flavoring in a setting of sponge cake.

Junkets, composed of milk, sugar, flavoring, and junket tablet.

Plain creams, cooked and composed of milk or cream, sugar, gelatine, and flavoring.

Plain creams, uncooked, the same as charlotte russe, but served in individual glasses instead of cake. They are usually covered with Italian meringue, fruit, or water ice.

Spanish creams, cooked and composed of yolks or whites of eggs, or both, milk, sugar, gelatine, and flavoring.

1044. Blanc Mange.—To 2 cups hot milk add $\frac{1}{4}$ cup Irish moss or $\frac{1}{2}$ oz. gelatine or 4 tbsps. arrowroot softened in $\frac{1}{2}$ cup milk, $\frac{1}{4}$ cup sugar, and pinch of salt, and cook until it thickens slightly, take from fire, add flavoring, beat until cool. Serve with whipped cream or add $\frac{1}{2}$ cup to mixture when cool. With almond flavor, make blanc mange with arrowroot, add 1 cup almonds blanched and pounded fine, and soaked in 1 cup of the hot milk. When cool flavor with 1 teasp. almond extract, and add cream. With chocolate, make the blanc mange with gelatine, add while hot 2 squares grated chocolate melted over hot water, and flavor with vanilla, rum and orange juice.

1045. Bavarian Cream or Bavaroise.—Soak $\frac{3}{4}$ oz. or $1\frac{1}{2}$ tbsps. gelatine in $\frac{1}{2}$ cup cold water. Scald $1\frac{1}{2}$ cups milk, pour onto 2 yolks beaten with $\frac{1}{2}$ cup sugar. Return to double boiler, add 1 teasp. butter, little salt, gelatine, cook until mixture coats spoon, strain, beat and cool, add egg whites beaten

stiff, 1 cup whipped cream, and flavoring. Turn into wet mould, place on ice for 3 hours or more. If cream must stand long after it is taken from mould, a full ounce or half box of gelatine must be used. To facilitate unmoulding, line mould with strips of wax paper with projecting ends. A delicious flavoring for plain cream is vanilla bean and a little lemon and orange peel cooked with the milk.

1046. Almond or Hazel Nut Bavaoise.—Add 1 cup almonds or hazel nuts ground fine and $\frac{1}{2}$ teasp. almond extract to the milk in recipe for Bavarian Cream.

1047. Banana Bavaoise.—Add peeled and mashed bananas to Bavarian Cream with the juice of 1 orange. This may be moulded in alternate layers with rum jelly.

1048. Chantilly Bavaoise.—Line a mould with 1 doz. lady fingers and 1 doz. macaroons by dipping edges in hot sirup, add a layer of whipped cream sweetened and flavored and streaked with red coloring, put on ice for an hour. Fill with Chocolate Bavaoise. Unmould and garnish with glacé fruit, or use brandied or candied fruit.

1049. Chocolate Bavaoise.—Add to Bavarian Cream $\frac{3}{4}$ cup grated chocolate and 1 teasp. brandy.

1050. Chocolate and Fruit Bavaoise.—Add to Chocolate Bavaoise grated peel of 1 lemon, 1 cup dry candied or brandied fruits cut small, 1 cup lady fingers or sponge cake in crumbs, 2 tbsps. Noyaux or Benedictine cordial, and 1 teasp. of vanilla, and fill mould lined with lemon jelly. Serve with Fruit Macedoine or Boiled Custard Soufflé.

1051. Chocolate Mocha Bavaoise.—Line a mould with a thin layer of mild lemon jelly flavored slightly with rum, then put in a layer of jelly cream colored pink, garnish in alternate rows with minced and browned almonds and pistachio nuts, also minced. When set, fill with Chocolate Bavaoise, using strong coffee to soften gelatine instead of water, place on ice, and when very cold turn out and serve with rich boiled custard flavored with orange juice and a few drops of rum.

1052. Coffee Bavaoise.—Add to Bavarian Cream $\frac{1}{2}$ cup very strong coffee, to be used instead of water to soften

gelatine, and flavor with coffee extract. Or fill Swedish Timbale cups with coffee bavaoise, cover with a meringue, brown in oven, and serve cold. Browned and minced almonds or pounded caramel candy may be sprinkled on the meringue before browning it.

1053. Diplomatic Cream Bavaoise.—Line a mould with lemon jelly, dip candied fruit in jelly, and garnish with minced pistachio nuts, pour in some Bavarian Cream flavored with a little rum and sherry and grated lemon peel, add a layer of sponge-cake slices and more fruit, and fill with the cream.

1054. Fruit Bavaoise en Surprise.—Line mould with wine jelly, garnish with minced pistachio nuts and shredded almonds, put a bowl in mould, when set fill space between with jelly. When set again remove bowl, and fill with the Bavarian Cream filled with $\frac{1}{2}$ cup each chopped candied fruit and macaroon crumbs, and 1 tbsp. of sherry. Oranges and grapes glacéed may also be used as a garnish.

1055. Ginger Bavaoise.—Line a mould with lemon jelly, garnish with preserved ginger, and fill with Bavarian Cream, to which add $\frac{1}{2}$ cup preserved ginger, 2 tbsps. sherry, and 2 of Maraschino.

1056. Macaroon Bavaoise.—Add to Bavarian Cream $\frac{1}{2}$ lb. macaroon crumbs and $\frac{1}{2}$ cup candied cherries, using a little less gelatine in the cream.

1057. Orange Bavaoise in Oranges.—Make Bavarian Cream with $\frac{1}{2}$ cup orange juice instead of all milk, and fill orange or basket shells. Cover with a meringue mixed with a little whipped cream.

1058. Pineapple Bavaoise.—Add to Bavarian Cream 1 cup shredded pineapple and a few whole strawberries if liked. Use a little more sugar and gelatine, add fruit just before turning into mould. Serve with the pineapple juice and some of the other fruit.

1059. Charlotte Russe.—This is a cream moulded in sponge-cake strips or lady fingers or in a box of sponge cake, and if to be used at once may be made without gelatine. If it is to stand long before serving, a small amount of gelatine will hold

it firm. Mix 1 pt. whipped cream with $\frac{1}{2}$ cup powdered sugar, a little salt, 3 stiffly beaten egg whites or yolks, 1 tbsp. of flavoring, and 1 tbsp. gelatine softened and dissolved over hot water in 3 tbsps. milk. Line a mould greased with olive oil with $\frac{1}{2}$ lb. sponge-cake strips or lady fingers, fill, and place on ice for an hour or more. If a delicate cream is desired, use the egg white; if a rich yellow cream, use the yolks. This may be flavored with vanilla, sherry, brandy, or fruit juice, melted chocolate, and vanilla, or strong coffee or caramel. If fruit be used, add a little more gelatine.

1060. Caramel and Burnt Almond Bonbon Charlotte.—Add to Charlotte Russe, flavored with caramel and vanilla, 1 cup each burnt almonds and caramel candy pounded fine. To make the caramel candy, burn the sugar, add a very little water, turn it onto greased plates, when cold break in pieces, and grind it fine. Soften gelatine in the caramel.

1061. Coffee Charlotte.—Charlotte Russe with gelatine softened in very strong coffee instead of milk.

1062. French Fruit Charlotte.—Charlotte Russe flavored with $\frac{1}{2}$ teasp. each vanilla and almond, and 1 teasp. brandy, $\frac{1}{2}$ doz. marshmallows, 1 doz. each chopped raisins or whole sultanas, blanched and shredded almonds and pecans, and 1 tbsp. each candied citron, cherries, orange peel, and angelica cut in small pieces.

1063. Grape Juice Charlotte.—Use grape juice instead of milk, and garnish with Tokay grapes peeled and seeded. They will peel easily if plunged in boiling water, then in cold water.

1064. Macaroon Charlotte.—Charlotte Russe flavored with bitter almond, 1 cup finely pounded macaroons, and $\frac{1}{2}$ cup minced almonds.

1065. Maraschino Charlotte.—Charlotte Russe flavored with Maraschino, and filled with 1 cup candied, brandied, or Maraschino cherries.

1066. Plain Creams Cooked, without Eggs.—Heat 2 cups rich milk, add $\frac{1}{2}$ cup powdered sugar, little salt, and $1\frac{1}{2}$ tbsps. gelatine softened in $\frac{1}{2}$ cup cold water, strain, add flavoring, mould, and serve very cold.

1067. Coffee, Chocolate or Fancy Creams.—Make Plain Cream Cooked with half hot coffee and half milk, or add to milk 2 squares melted chocolate. Or make Plain Cream, add almond or white cordial flavoring, fill empty egg-shells, and set them in a bed of ice and salt. Color lemon or wine jelly violet, yellow, or pink, cut in cubes, and serve with the eggs in centre. Dip shells in warm water an instant, crack shells, and eggs will come out easily.

1068. Neapolitan Creams.—Make Plain Cream Cooked, also lemon or wine jelly. Separate the cream into 3 or 4 portions, color each a different color, having 1 coffee, 1 chocolate, 1 pink, and leave 1 white. Line small moulds with jelly—a swan mould is especially pretty—fill with the cream, and place on ice. Serve them on a bed of chopped jelly.

1069. Spanish Creams.—Soften $1\frac{1}{2}$ tbsps. gelatine in $\frac{1}{4}$ cup cold water. Mix 2 cups hot rich milk or thin cream with 2 egg yolks beaten, $\frac{1}{2}$ cup sugar, cook a moment, add gelatine, and when dissolved cool and add beaten egg whites and flavoring, or omit yolks and use only the whites, and beat until cold. Turn into mould, and serve with whipped cream or fresh fruits.

1070. Spanish Cream, Benedictine.—Add to Spanish Cream 2 tbsps. Benedictine liqueur, and serve with whipped cream mixed with candied fruit.

1071. Spanish Cream Caramel and Peaches.—Add to Spanish Cream 1 cup of light caramel and 1 cup hot milk, instead of using all milk, and omit $\frac{1}{3}$ of the sugar. Flavor with almond or a few drops of brandy, turn into moulds partly filled with sliced peaches.

1072. Spanish Cream Chocolate.—Add 2 squares chocolate melted with 2 tbsps. of water and sugar, flavor with vanilla.

1073. Spanish Cream Curaçoa.—Add an inch stick of cinnamon to the cream, and flavor with 3 tbsps. curaçoa or apricot brandy or sherry. All yolks and no whites of eggs could be used for this cream, if desired very rich and yellow.

1074. Spanish Cream with Macaroons.—Add 1 cup macaroon crumbs to the cream just before moulding.

1075. Spanish Cream Pineapple and Pistachio.—Add 1 cup shredded pineapple to the cream, and $\frac{1}{4}$ cup shredded pistachio nuts. Line mould with lemon jelly, garnish with the nuts and chopped candied pineapple, fill with the cream, and serve with whipped cream.

1076. Plain Creams Uncooked.—These are composed of any of the mixtures used for charlotte russe, and are served in individual glasses covered with fresh or candied or brandied fruits, water ice, or Italian Meringue.

1077. Marshmallow Cream.—Cut $\frac{1}{2}$ lb. of marshmallows in four or five pieces, add 1 cup cream whipped very stiff, $\frac{1}{2}$ cup English walnut meats blanched and chopped. Stir all together and let stand all night, and serve with red-raspberry sauce. Take the juice from the top of a can of red raspberries, cook, and thicken with about 1 tbsp. of cornstarch and sweeten if necessary.

Custards, Baked and Boiled

1078. Baked Custards.—Mix 2 cups rich milk, 3 beaten eggs, $\frac{1}{4}$ cup sugar, little salt, 1 tbsp. flavoring, and if vanilla a little nutmeg, beat a moment, turn into buttered dish or cups, dust with the nutmeg, place in a pan of hot water, and bake in a slow oven until a knife point will make a clean cut in centre of custard. This should be served in the dish. To turn out add 2 extra yolks to the mixture. Thick baked custards may be turned out and covered with caramel, chocolate, fruit, or wine sauce.

1079. Baked Custard Soufflé.—Add to Baked Custard mixture the stiffly beaten egg whites and an extra white if at hand.

1080. Boiled Custard Soft.—Add 2 cups scalded milk to 3 egg yolks beaten thick with $\frac{1}{4}$ cup sugar. Cook until spoon is coated, add 1 teasp. butter, take from fire, and flavor with vanilla, almond, rum, brandy, sherry, cordial, or fruit juice or jelly. Beat until cold.

1081. Boiled Custard Stiff.—Make as above, adding 1 tbsp. of arrowroot or cornstarch, or $1\frac{1}{2}$ tbsps. flour softened in

cold milk to the hot milk, and cook 5 minutes before adding to eggs. Arrowroot is the most delicate thickening.

1082. Boiled Custard Rich.—Omit the flour or corn-starch and use 6 egg yolks.

1083. Boiled Custard Soufflé.—Add to rich custard when taken from fire the stiffly beaten egg whites and beat until cold.

1084. Baked or Boiled Custard Chartreuse.—Line dish or mould with thick caramel, jelly, jam, or marmalade, or a layer of macaroon crumbs before turning in the custard.

1085. Apple Meringue Custard.—Add to baked or boiled custard 4 sliced apples cooked in $\frac{1}{2}$ cup water, 2 tbsps. butter, 1 teasp. vanilla, or 2 tbsps. currant jelly. Add these to custard before baking or after boiling. When cold cover with meringue.

1086. Brandy Custard.—Flavor rich boiled custard with $\frac{1}{4}$ cup brandy or sherry. Turn into a glass dish, poach 3 egg whites, beaten stiff with 3 tbsps. sugar, in a colander over boiling water in large spoonfuls, lay them on custard, and dust with the nutmeg, cinnamon, grated chocolate, or minced nuts.

1087. Bread and Custard Fruit Pudding.—Make rich boiled custard. Toast 2 large, thick slices of bread, spread them with tart fruit jelly, and cut them to fit glass dish. Cover with 1 cup fresh or canned fruit, press with tumbler under a weight, fill dish with the custard, and cover with $\frac{1}{2}$ cup slightly sweetened cream. When ready to serve remove tumbler. Flavor custard to harmonize with the fruit. If peaches, use bitter almond, and blanched and shredded almonds may be added; if chocolate custard, flavor with brandy or orange juice, and use sliced oranges. Grated cocoanut may be dusted on the cream, and the cream may also be streaked with red, and the custard flavored with Benedictine. To streak the cream, dip a fork in red coloring liquid and draw it lightly through cream.

1088. Caramel and Almond Baked Custard.—Stiff Baked Custard, $\frac{1}{2}$ cup caramel cooked almost brittle with $\frac{1}{2}$ cup browned and shredded almonds. Flavor custard with caramel, line dish with the caramel and nuts, and bake nearly an hour.

1089. Chestnut Custard Soufflé.—Add to Boiled Custard Soufflé 1 pt. chestnuts boiled with grated rind of 1 lemon and mashed smooth and 1 teasp. lemon juice, serve in sherbet glasses, and cover with whipped cream dusted with nutmeg or mixed with shaved maple sugar, and garnish with preserved strawberries.

1090. Chocolate Custard Pudding Steamed.—This is a rich and delicious pudding, made slightly different from the ordinary custard. Beat 8 yolks very stiff. Cook in double boiler 3 tbsps. butter, 1 cup milk, 1 cup sugar, 3 bars of confectioner's chocolate grated, and the eggs. Beat constantly until thick, take from fire, add 1 tbsp. each vanilla and brandy or rum, turn into buttered mould, cover, and steam $2\frac{1}{2}$ hours. Turn out, turn off the extra liquid, place in hot oven 10 minutes, cool, and put on ice 5 hours, slip onto serving plate, and serve as cold as possible with whipped cream slightly sweetened and flavored with sherry, or with a half-frozen custard or Italian Meringue (1454). It may be garnished with candied fruit soaked in rum.

1091. Chocolate Macaroon Custard.—Add to Boiled Custard 2 squares grated chocolate melted, $\frac{1}{2}$ cup macaroon crumbs, and serve with $\frac{1}{4}$ cup strawberry or red-raspberry jelly or jam, cut in small bits and mixed with whipped cream.

1092. Coffee Custard.—Add to baked or boiled custard 4 tbsps. very strong coffee soaked an hour in 1 cup warm milk and strained, and use $\frac{1}{2}$ cup less milk, or add $\frac{1}{2}$ cup very strong coffee or 2 tbsps. coffee extract.

1093. Fruit Custard Steamed.—To rich boiled custard add 1 cup mixed fresh or canned fruit. Line mould with 2 egg whites beaten stiff, fill with custard, cover with rice, cover and steam $\frac{1}{2}$ an hour, when very cold turn out, and serve with cream.

1094. Maple Custard Soufflé.—Make baked custard mixture with $\frac{1}{2}$ cup grated maple sugar instead of granulated, turn out, and cover with $\frac{1}{4}$ cup scraped maple sugar, $\frac{1}{4}$ minced pecans or browned almonds, and $\frac{1}{2}$ cup whipped cream.

1095. Macaroon Custard.—Cover $\frac{1}{2}$ lb. macaroons soaked in $\frac{1}{4}$ cup sherry with $\frac{1}{2}$ cup minced pecans and 1 sliced banana, then with boiled custard, and pour over it $\frac{1}{2}$ cup whipped cream.

1096. Mocha Caramel Custard.—To baked custard mixture made with $\frac{1}{2}$ cup very strong coffee and less milk add $\frac{1}{2}$ cup powdered macaroons, bake, and serve $\frac{1}{4}$ cup caramel mixed with 3 egg whites beaten stiff, then cooled and mixed with $\frac{1}{2}$ cup cream whipped very stiff.

1097. Orange Custard Meringue.—Put 3 sliced oranges in dish, sprinkle with 2 tbsps. sugar, add Boiled Custard, Stiff, flavored with orange juice, cover with meringue, and brown in oven. Serve very cold.

1098. Peach Custard.—Peel and stone 6 peaches, fill with Maraschino cherries, coat with Boiled Custard, Stiff, and roll them in minced nuts. Place on ice, and when very cold cover with the custard flavored with the Maraschino and cover with whipped cream flavored with almond.

Farinacious Puddings

1099. Chocolate Cornstarch Pudding with Pineapple.—Scald 2 cups milk, add 4 tbsps. cornstarch in $\frac{1}{2}$ cup cold milk, and cook 5 minutes, add 4 tbsps. sugar, and 4 of chocolate melted, little salt, and 1 teasp. butter, remove from fire, add 1 cup shredded pineapple, $\frac{1}{2}$ cup macaroon crumbs, and 1 teasp. vanilla, beat a moment, add 2 egg whites, and turn into cups wet in cold water. Turn out and serve with boiled custard made of the yolks.

1100. Farina Pudding with Pineapple.—Scald 1 cup milk and 1 cup water, add 1 teasp. butter, 3 tbsps. farina, simmer 15 minutes, turn into a bowl, add 3 beaten whites, and turn into mould. Serve covered with 1 cup shredded pineapple, surrounded with the custard.

1101. Peach and Cornstarch Pudding.—Scald 1 cup milk, add 2 tbsps. cornstarch in $\frac{1}{4}$ cup cold water, $\frac{1}{4}$ cup sugar, 1 teasp. butter, and cook 5 minutes, take from fire, add 1 teasp. lemon juice, $\frac{1}{2}$ teasp. almond extract, 2 egg whites beaten, and $\frac{1}{2}$ cup whipped cream. Color a pale pink and line buttered cups, lay a half peach in each one, fill with the mixture, and when cold turn out, dust with minced almonds, and pour around Boiled Custard.

1102. Tapioca with Peaches or Pineapple.—Soak 1 cup tapioca in 2 cups cold water until absorbed, boil until transparent, adding more water if needed, add $\frac{1}{2}$ cup sugar, 1 cup peaches or shredded pineapple and juice, turn into mould, and serve with boiled custard or cream.

1103. Tapioca with Strawberries.—Cook 1 qt. strawberries with 1 cup sugar and 2 tbsps. lemon juice until soft, add $\frac{1}{3}$ cup tapioca and a little salt, and cook until clear. Fold in two well-beaten egg whites, turn into a mould, and serve with Boiled Custard.

1104. Rice Mould.—Boil 1 cup rice in 1 qt. milk, add 1 tbsp. softened gelatine, a little salt, and $\frac{1}{2}$ cup candied fruits. Turn into buttered mould, and when very cold turn out, pour over 1 cup fruit sirup, garnish with currant jelly, and serve with sweetened and whipped cream.

1105. Rice Pudding, Half-Frozen.—Boil 1 cup rice in milk, add $\frac{1}{2}$ cup sugar and little salt, cool, and add 1 tbsp. flavoring or 2 of fruit sirup, 1 cup whipped cream, and turn into a mould garnished with candied fruits, pack in ice and salt for 3 hours. Serve with Whipped Cream Sauce (1284).

1106. Rice Pudding Suprême.—Add to 2 cups hot boiled rice $\frac{1}{4}$ box gelatine dissolved in $\frac{1}{2}$ cup water, 2 teasps. vanilla, 2 tbsps. sugar, 3 figs, and 3 tbsps. preserved ginger cut in small pieces and soaked in $\frac{1}{2}$ cup sherry, and when cool add 1 cup whipped cream. Garnish mould with $\frac{1}{2}$ cup candied cherries, and $\frac{1}{4}$ cup angelica cut in thin strips, turn in the rice mixture, and place on ice 2 hours. Serve with Whipped Cream or Fruit Sauce.

Fruit and Nut Desserts

1107. Apples Baked in Jelly.—Cover peeled and cored apples with 1 cup sugar and grated peel of 1 lemon, and bake until tender, turn into glass dish, add lemon juice and a little currant jelly to sirup in pan, and cook until it jellies. Pour over the apples, and serve very cold with Boiled Custard or whipped cream.

1108. Apples Caramelled.—Cook 6 small peeled and cored apples in $\frac{1}{2}$ cup sugar and $\frac{3}{4}$ cup water until tender, re-

move to dish. Cook $\frac{1}{2}$ cup minced almonds or pecans in $\frac{1}{2}$ cup sugar until brown, pour over the apples, completely coating them with the caramel, pour over the apple sirup cooled down until nearly jelly, and serve cold with cream.

1109. Apple Snow.—Grate 1 sour apple, add $\frac{3}{4}$ cup powdered sugar, 2 egg whites beaten very stiff, a pinch of salt. Beat until fluffy, pile on small rounds of sponge cake or toasted bread covered with a layer of jelly or jam. Serve with Boiled Custard poured around.

1110. Apricot Eggs.—Place a few grape-fruit carpels in centre of rounds of sponge cake, cover each with a drained half of a canned apricot, cook the juice with the grape-fruit juice, juice of 1 orange, and $\frac{1}{4}$ cup sugar, add 1 tbsp. softened gelatine, cool, and pour a little of it over the apricots to glaze them. Add 2 egg whites beaten stiff to remainder of the jelly, beat well, and pour around the apricots.

1111. Banana Fluff.—Peel 3 bananas and cover them with 2 tbsps. lemon juice and 1 of grape-fruit juice, cover, and place on ice. After an hour mash and beat them, adding $\frac{1}{2}$ cup powdered sugar and the unbeaten whites of 3 eggs, 1 at a time. When light add 1 teasp. vanilla and 2 of Benedictine or sherry. Serve in glasses $\frac{1}{3}$ filled with fresh or canned fruit, and dust with minced pistachio nuts or candied mint leaves.

1112. Chestnuts with Coffee Sauce.—Cook 1 qt. blanched chestnuts until tender with $\frac{1}{2}$ cup sugar, 1 cup water, and a 3-inch stick cinnamon. Remove cinnamon, add salt, press through potato ricer into a glass dish. When very cold pour over $\frac{1}{2}$ cup very hot coffee mixed with 2 beaten yolks, and 2 tbsps. powdered sugar.

1113. Chestnut Mould.—Boil and mash 1 qt. blanched chestnuts, add 3 tbsps. powdered sugar, dash salt, 4 tbsps. cream, 1 teasp. vanilla, and 4 tbsps. sherry. Turn into a mould slightly greased with olive oil. Turn out, garnish with candied fruit, and surround with whipped cream sweetened and flavored with Maraschino.

1114. Coconut Timbales.—Scald 1 pt. milk, add 3 tbsps. cornstarch dissolved in cold milk, 3 tbsps. powdered sugar, little salt, boil 10 minutes, add 1 cup shredded cocoanut, and 3 egg

whites beaten very stiff. Turn into timbale moulds, and serve with whipped cream or boiled custard. Add a little orange or lemon juice to the cooked mixture.

1115. Date and Nut Torte.—Beat 2 eggs with 1 cup sugar, add 1 cup each, broken pecans and dates cut in small pieces, $\frac{1}{3}$ cup flour, 1 teasp. baking-powder, and a little salt. Bake in shallow buttered pan $\frac{1}{2}$ hour. When cold sprinkle with 2 or 3 tbsps. sherry and cover with whipped cream. This may be made in individual cakes.

1116. Fruit Macedoine.—Cook and strain $\frac{1}{2}$ cup orange juice or water, $\frac{1}{4}$ cup sherry, 2 tbsps. Maraschino or rum, and 4 tbsps. sugar. When cold add oranges, grape-fruit, bananas, pineapple, and Malaga grapes seeded and peeled, and garnish with squares of wine jelly. Or omit bananas and pineapple, and add tiny slices of apple and fresh or brandied cherries, and serve in apple cups or in glass sherbet cups.

1117. Peaches in Cantaloupes.—Fill halves of very cold melons with sliced peaches, sprinkle them with sugar and candied ginger chopped rather fine, and serve very cold. They may be covered with whipped cream and the ginger sprinkled in the cream.

1118. Peaches and Cream.—Put peach halves on rounds of sponge cake cut side up, fill with minced almonds or pecans, dried macaroon crumbs, or fresh shredded cocoanut, cover with cream well sweetened and whipped, and garnish with candied cherries.

1119. Peaches on Peach Cakes.—For this purpose there are half-round moulds the shape of a peach half. Whip 2 eggs over hot water, add $\frac{1}{2}$ cup granulated sugar, 1 teasp. minced candied lemon peel, and $\frac{2}{3}$ cup warm flour. Fill moulds and bake. When cool dip them in sherry, dust with carmine powder, then with powdered sugar, lay a half peach on each one, arrange in circle, and fill centre with Boiled Custard Soufflé (1083).

1120. Peaches with Raspberry Sirup.—Steam 6 peaches 5 minutes, peel and cool, stick them with blanched almonds, using 1 cup, lay them on serving dish on sponge cake, and pour over them red-raspberry sirup boiled down until rather thick and colored a deep red with Amaranth.

1121. Peach Snow.—Boil cup sugar with $\frac{1}{4}$ cup water until it spins, dip peaches in it. Dust them with 2 tbsps. shredded almonds, lay them on a plate to cool. When cold cover with 2 egg whites beaten very stiff with 1 tbsp. powdered sugar, and poached in spoonfuls in boiling water mixed with the remaining sirup.

1122. Pears with Raspberry Purée (Mary Garden).—Cook fresh or canned pears, cored and centres filled with candied cherries soaked in rum or sherry, in a sirup of $\frac{1}{2}$ cup sugar and 1 cup water until tender, place on plate, cover with 1 cup canned or preserved red raspberries pressed through a sieve. When cold place on disks of sponge cake, cover with whipped cream, and garnish with the cherries.

1123. Pears with Wine Sauce.—Cook peeled, cored, and halved pears in a sirup of $\frac{1}{2}$ cup sugar, 1 cup water, 1 tbsp. lemon juice, 2 whole cloves, and a small stick of cinnamon, color red, and drain on a plate, add 3 tbsps. sherry, rum, or Madeira wine to sirup, and cook until thick, pour over the fruit when cold, place fruit on serving dish on disks of toasted bread, dust with minced nuts, and cover with whipped cream.

1124. Pineapple with Rum Sauce.—Cook 6 slices of pineapple 1 moment in a sirup of 1 cup water, $\frac{1}{2}$ cup sugar, juice of $\frac{1}{2}$ lemon, drain, and cook sirup until reduced one-half, cool, and add 4 tbsps. of rum, pour this over the fruit, sprinkle with minced pistachio nuts and bits preserved ginger, or any preserved or candied fruit, place on ice until very cold, and serve with cake or lady fingers.

1125. Prunes in Claret.—Soak large prunes, dry them, remove stones, and stuff with minced pecans or almonds. Fasten them with wooden skewers, and lay them in a sirup of 1 cup claret, $\frac{1}{2}$ cup sugar, a small stick of cinnamon, cook 15 minutes, or until tender, but not soft, drain them into a serving dish, cook down the sirup, strain and pour over the prunes, and serve with cream and cake.

1126. Prune Mould.—Soak and steam 16 large prunes with a very little water, and stick of cinnamon until tender. Remove stones, crack, and add kernels to prunes, add $\frac{1}{2}$ cup sugar, and 1 tbsp. cornstarch softened in $\frac{1}{4}$ cup cold water, and

cook 5 minutes, add a few drops lemon juice, and turn into a wet mould. When very cold serve with whipped and sweetened cream.

1127. Strawberries Glorified.—Roll large strawberries in a warm sirup of 1 cup sugar and $\frac{1}{4}$ cup water, take from fire, add 2 tbsps. each curaçoa, or brandy, and Maraschino, cool berries, and serve with whipped cream flavored with vanilla.

1128. Strawberries en Surprise.—Partly fill 6 small paper cases with large strawberries, dust them with powdered sugar, and pour over them $\frac{1}{4}$ cup of Maraschino, Chartreuse, or sherry, cover with whipped cream, and pipe on more whipped cream, colored pink and slightly sweetened. Place on ice for an hour before serving.

Jellies

Method.—Soften gelatines in cold water, $\frac{1}{2}$ cup to 1 oz. or 2 tbsps. granulated gelatine. Use from $\frac{1}{4}$ cup to $\frac{3}{4}$ cup granulated or loaf sugar (the latter is considered clearer); 1 oz. dissolved gelatine thickens 3 cups liquid (in summer but $2\frac{1}{2}$ cups of liquid). Boil water and sugar and lemon peel, if used, reduce heat, and add gelatine and white and shell of 1 egg, simmer until scum forms, remove it, and strain through bag or cloth, cool, add wine or flavoring and coloring, turn into mould wet in cold water. When cool, place on ice. To unmould, loosen edges with knife dipped in warm water, lower mould for a moment in warm water, place the serving plate upon it, turn it upside down, wipe mould, and in a few moments the jelly will come out on plate. Paper doilies are usually used under jellied mixtures.

Leaf gelatine, which must be weighed, makes a clearer jelly, and it will dissolve in boiling water without previous soaking. If fruit or nuts are to be moulded in the jelly, use $\frac{1}{4}$ cup less water or liquid. To line a mould with jelly do not

wet mould, place it in a pan or bowl of ice-water, put in the jelly, a tablespoonful at a time, turn mould, adding more jelly until it is evenly lined and nearly set. Add garnishings dipped in the jelly, put on ice until set, then fill with the remainder of the jelly or any other mixture to be used.

To make a half-inch or more of jelly in a mould filled with other mixtures, use two moulds of same shape, one much smaller than the other. Fill larger mould with a half-inch layer of jelly, when set put in the smaller mould filled with ice-water, and pour into the larger mould enough liquid to completely fill it. When set, turn out the water from inner mould, fill it with warm water, and lift it out gently.

Jelly creams are plain, clear jellies to which 2 or 3 tbsps. of cream are added, enough to make them white; then they may be colored any desired color and used for lining jellies, or more cream may be added and they may be used as a solid jelly cream.

1129. Brandy Jelly.—Follow recipe for Russian Jelly, using $\frac{1}{2}$ cup of brandy instead of wine or lemon, add juice of 1 lemon and rind of 1 tangerine. Line mould, and garnish with tangerine orange quarters.

1130. Coffee Jelly.—Follow Method, using strong, clear coffee instead of water. Serve with sliced bananas and cream.

1131. Crème de Menthe Jelly.—Follow Method, and flavor with 2 tbsps. of crème de menthe, color pale green, and serve with whipped cream and candied mint leaves.

1132. Fruit Jelly.—Lemon Jelly or Wine Jelly moulded in alternate layers with 1 orange sliced, 4 figs, 6 dates, $\frac{1}{2}$ cup blanched almonds, 1 sliced banana, and $\frac{1}{2}$ cup Malaga grapes skinned and seeded. Serve with whipped and sweetened cream.

1133. Lemon Jelly.—Follow Method, using $\frac{1}{2}$ cup less water, add shaved yellow peel of 1 lemon, 2 cloves, and an inch-stick of cinnamon, remove from fire and add 1 cup lemon

juice, clear, and strain. A spoonful or two of any cordial, especially Benedictine or Maraschino, improves flavor.

1134. Marshmallow Jelly.—Line mould with Lemon Jelly, garnish with slightly toasted marshmallows, fill with the jelly, and serve with Boiled Custard.

1135. Orange Jelly.—Follow recipe for Lemon Jelly, using 1 cup of orange juice and juice of 1 lemon, omitting the other flavorings.

1136. Prune Jelly.—Cook $\frac{1}{2}$ lb. soaked prunes with $\frac{1}{4}$ cup sugar and 2 cups water, drain, and stone prunes, heat 2 cups of the liquor, add to gelatine with juice of 1 lemon, 2 tbsps. sherry, and a dash of salt. Mould in layers with the prunes and pecans and serve with Boiled Custard.

1137. Rhubarb Jelly.—Boil 1 qt. of unpeeled inch-sticks of rhubarb 1 minute in hot sirup. Drain, and to 3 cups of the liquor add softened gelatine, and mould with the rhubarb, and 1 cup of shredded almonds. Serve with sweetened and whipped cream.

1138. Russian Fruit Jelly.—Add 2 beaten egg whites to Lemon or Wine Jelly, using fruit juice or grape juice instead of lemon or wine, and beat until cold. Mould with fruit. This is also called Jelly Fruit Sponge.

1139. Strawberry Jelly.—Use recipe for Lemon Jelly, using 2 cups of fruit and juice, $\frac{1}{2}$ cup boiling water, and juice and rind of 1 lemon. Canned or preserved strawberries may be used. Boil juice with water and $\frac{1}{4}$ cup sugar, add gelatine and $\frac{1}{2}$ cup brandy. Mould with the largest of the fruit and $\frac{1}{2}$ cup pecans or almonds.

1140. Wine Jelly.—Follow Method for jellies, adding 1 clove and a tiny piece of cinnamon, and but $1\frac{1}{2}$ cups water; add juice of 1 lemon and 1 orange, 1 cup of champagne, sauterne, or Marsala wine, or use a little more water, and about $\frac{1}{2}$ cup of sherry, rum, brandy, or whiskey. This may be turned into champagne glasses, leaving room for a half-inch covering of beaten egg white mixed with sweetened and whipped cream. It will look quite like a glass of champagne.

1141. Wine Jelly Macedoine.—Line mould with Wine Jelly, fill with alternate layers of jelly and candied fruits, pecans, almond, banana, or pineapple slices, and peeled and seeded Malaga grapes.

Jelly Creams

1142. Lalla Rookh Jelly Cream.—Make Wine Jelly, using rum and milk instead of water, omit the lemon and other flavoring, and add 2 or 3 drops of the oil of nutmeg, or a little grated nutmeg.

1143. Mandarin or Tangerine Jelly Cream.—Make Orange Jelly, and line a mould, garnish with sections of mandarins free from skin, put in another layer of the jelly. Reheat the remainder of the jelly, and add the pulp and grated rind of 3 mandarin oranges, a little more sugar, and press through a sieve. Add $\frac{1}{2}$ cup cream whipped, and 2 tbsps. of curaçoa. Fill the mould and serve with light cakes.

1144. Sherry Jelly Cream.—Make Wine Jelly with sherry, omit other flavorings, and when cool add $\frac{1}{2}$ cup cream whipped very stiff.

1145. Strawberry Jelly Cream.—Make Strawberry Jelly with milk instead of water, and turn into small moulds. If it is not a good pink, color it slightly. Serve each mould surrounded with whipped and sweetened cream.

Jelly Sponges

1146. Apple Sponge.—Cook 4 sliced apples, $\frac{1}{2}$ cup sugar, grated peel of 1 lemon, and 1 orange in $\frac{1}{2}$ cup water until tender, add $\frac{1}{2}$ oz. of gelatine dissolved, $\frac{1}{4}$ cup red fruit juice or jelly, 1 tbsp. orange flower water, 1 teasp. vanilla, and 1 tbsp. rum, sherry, or brandy. When cool add 2 egg whites beaten very stiff, and turn into a mould. Turn out onto a case of Sweet Paste (1223) or round of sponge cake, and garnish with whipped cream sweetened, flavored with vanilla, and streaked with red coloring liquid.

1147. Jelly Bar-le-Duc Sponge.—Add juice of 1 lemon and $\frac{1}{2}$ cup sugar to 2 cups boiling water, boil a moment,

remove from fire, and add one jar of white or red Bar-le-Duc currants. Add to $\frac{1}{2}$ oz. softened gelatine, cool, and add 2 beaten egg whites. Beat until very cold, mould, and serve with whipped cream.

1148. Coffee Caramel Jelly Sponge.—Cook 1 cup granulated sugar until nearly brown, add 1 cup strong, hot coffee, remove from fire, add $\frac{1}{2}$ cup warm milk, then $\frac{1}{2}$ oz. softened gelatine, and beat until it cools a little. Add the stiffly beaten whites of 3 eggs, and beat until very light and fluffy. Turn into a mould, and serve with a rich Boiled Custard.

1149. Date Jelly Sponge.—Add 2 egg whites beaten stiff to a mild Lemon Jelly, and 1 cup dates cut in small pieces, beat until stiff, mould, and serve with Boiled Custard or whipped cream.

1150. Pineapple or Red Raspberry Sponge.—Add to 2 cups chopped pineapple or raspberries, cooked in sirup of 1 cup water and $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ oz. softened gelatine, strain, cool, add beaten whites of 3 eggs, a little lemon juice if canned pineapple be used, beat until stiff, mould, and serve with Boiled Custard.

HOT DESSERTS

Baked Puddings

1151. Apple and Fruit Batter Pudding.—Pare apples, cut a slice from the tops to use as lids, core, and fill with seeded raisins or sultanas and minced nuts mixed with sugar and cinnamon, replace lids, and bake in a buttered dish in a pan of water until tender. Make batter of 4 beaten eggs, $\frac{3}{4}$ cup sugar, and 1 cup of flour. Beat vigorously, cover apples, and bake until batter is done. Serve with whipped cream.

1152. Apricot or Peach Custard Pudding.—Spread lady fingers or sponge cake quite thick with warm apricot or peach jam, and line buttered dish, sprinkle with minced almonds, and pour in warm Boiled Custard flavored with vanilla. Let stand $\frac{1}{2}$ an hour. Cover with meringue.

1153. Batter Pudding with Fruit Sauce.—Cream $\frac{1}{4}$ cup butter, add $\frac{3}{4}$ cup granulated sugar, and, alternately, 2 cups

of flour, a little salt, and $\frac{1}{2}$ cup rich milk. Beat well and fold in the beaten whites of 5 eggs. Bake in a ring mould, frost quickly while warm with Boiled Frosting, and serve quite warm, with centre filled with mashed bananas, red raspberries, and currants, sweetened and mixed carefully with whipped cream, and the ring dusted with powdered sugar.

1154. Blueberry Pudding.—Sift 2 cups flour with 3 teasp. baking-powder and $\frac{1}{4}$ teasp. salt. Mix 2 beaten yolks with 3 tbsps. sugar, add 2 tbsps. creamed butter, and add, alternately a little of each, $1\frac{1}{2}$ cups of flour and $\frac{3}{4}$ cup milk. Beat and add a dusting of nutmeg and the stiffly beaten whites. Dredge 2 cups of blueberries or huckleberries with the remainder of the flour. Bake in buttered gem pans 25 minutes, and serve with Hard Sauce Cream, to which a few fresh cherries may be added.

1155. Bread Pudding with Almonds or Cocoanut.—Soak $\frac{1}{2}$ cup of soft bread crumbs in 2 cups hot milk and $\frac{1}{2}$ cup minced almonds or cocoanut $\frac{1}{2}$ an hour, add 2 yolks beaten with $\frac{1}{4}$ cup sugar, little salt, 1 teasp. each vanilla and sherry or brandy or lemon juice, and grated rind. Add egg whites beaten stiff or if a meringue is preferred, save them for that. Serve with whipped cream. The dish may be sprinkled with fresh or candied fruit, turn in the pudding, and bake in a pan of hot water 20 minutes. It may also be baked in small moulds and served with Fruit or Orange Sauce.

1156. Bread and Toast Pudding with Fruits.—Dip small rounds of toasted bread in melted butter, and then in a sugar sirup flavored with rum and orange juice. Line a buttered mould, lapping the edges of the toast, fill with 2 cups sliced apples, $\frac{1}{4}$ cup sultana raisins, a few pieces of shaved citron, $\frac{1}{4}$ cup fruit jelly or preserves, and sugar to sweeten. Cover with the toast, and bake until apples are tender. Turn out on serving dish. Pipe on whipped cream, and garnish with candied cherries or nuts.

1157. Bread and Raspberry Pudding.—Sprinkle soft bread crumbs in a buttered serving dish, put in a thick layer of fresh raspberries, sprinkle with powdered sugar and a few drops of brandy, add a thin layer of crumbs, and again raspberries

until dish is full. Add bits of butter to crumbs on top, and bake $\frac{1}{2}$ an hour. Serve with whipped and sweetened cream.

1158. Caramel Banana Custard.—Beat 2 egg yolks light, add $\frac{1}{4}$ cup sugar, $\frac{1}{2}$ teasp. butter, and 2 cups scalded milk. Beat well, turn into a double boiler with 2 bananas peeled and sliced thin. Line a dish or tin basin with caramel, then dust with minced pecans, pour in the custard, and bake $\frac{1}{2}$ an hour. Turn out and serve warm with very cold and sweetened whipped cream.

1159. Chocolate and Apple Custard Pudding.—Melt $\frac{1}{2}$ cup of grated chocolate with $\frac{1}{4}$ cup sugar and 1 cup milk, add 3 well-beaten egg yolks, remove from fire, add 1 cup of apple stewed with very little sugar and a pinch of salt, dust with cinnamon, and turn into a buttered dish and bake 20 minutes. Serve in dish covered with a meringue and browned and minced almonds, and with Whipped Cream Sauce.

1160. Chocolate Bread Pudding.—Soak 1 cup bread crumbs in 2 of hot milk $\frac{1}{2}$ an hour, add 1 square chocolate melted with 3 tbsps. sugar and 2 of milk, add 2 tbsps. sugar, little salt, 1 teasp. vanilla, and 1 beaten egg. Bake $\frac{3}{4}$ of an hour. Serve with Brown Sugar Hard Sauce.

1161. Coffee Torte with Orange Sauce Custard.—Cream $\frac{1}{2}$ cup butter with $\frac{1}{2}$ cup sugar, add 2 beaten yolks and $1\frac{1}{2}$ cups flour sifted with 2 teasps. baking-powder, and $\frac{1}{2}$ cup very strong coffee. Beat and fold in the stiffly beaten whites. Bake in 2 layers. Remove from pans, cover 1 layer with sliced oranges and bananas, put on other layer, and serve quite warm covered with cold Boiled Custard Soufflé (1083) flavored with juice and grated rind of 1 orange. Cover custard with whipped cream and garnish with glacéd oranges.

1162. Cottage Pudding.—Cream $\frac{1}{4}$ cup butter, add $\frac{1}{3}$ cup sugar, 2 yolks beaten with $\frac{1}{4}$ cup sugar, $1\frac{1}{2}$ cups flour, 2 teasps. baking-powder, $\frac{1}{4}$ teasp. salt, $\frac{1}{2}$ cup milk, and 1 beaten egg white. Add minced nuts or chopped fruit and bake in shallow pan. Cut in squares and serve with Cold Creamy Sauce.

1163. Cranberry Meringue.—Fill buttered dish with alternate layers of stale bread or cake crumbs and cranberry

sauce having crumbs on top and bottom. Beat 2 yolks with 1 cup of milk and $\frac{1}{4}$ cup sugar, pour into the pudding, and bake until custard sets. Serve warm covered with meringue and any sweet sauce.

1164. Farina Puffs.—Add 6 tbsps. farina to 2 cups hot milk and cook until thick, add 4 egg yolks, $\frac{1}{2}$ cup sugar, and $\frac{1}{2}$ teasp. salt. Remove from fire, fold in the beaten whites, add 1 teasp. of flavoring, and turn into buttered gem or patty tins and bake 15 minutes in a quick oven. Turn out and serve with Chocolate Sauce.

1165. French Puffs.—Add to 1 cup of flour $1\frac{1}{2}$ cups milk and $\frac{1}{4}$ teasp. salt, 1 tbsp. melted butter, and 2 well-beaten eggs. Beat with Dover egg beater 5 minutes, turn into hot buttered gem pans, and bake $\frac{1}{2}$ hour. Turn out and serve immediately with Hard or Orange Sauce.

1166. Fresh Fruit Batter Pudding.—Cream 2 tbsps. butter, add $\frac{1}{4}$ cup sugar, 1 beaten yolk, and $\frac{1}{2}$ cup milk. Beat well, add $1\frac{1}{4}$ cups flour sifted with 2 teasp. baking-powder and a little salt, fold in 2 egg whites beaten quite stiff, turn into a buttered dish half-filled with sliced apples, peaches, plums, or stoned cherries. Flavor batter with almond if peaches are used, and dust apples with cinnamon. Bake $\frac{1}{2}$ an hour, turn out on serving dish and serve with Hard Sauce Cream or Boiled Custard.

1167. Fresh Fruit Mould.—Scald 1 cup of milk with 4 tbsps. butter, add 2 cups flour and stir until smooth, and take from fire and add 3 tbsps. sugar and 3 yolks. Butter a melon mould, and sprinkle it with granulated sugar, put in a layer of batter, then a layer of any kind of fresh fruit, cover with a layer of batter, then fruit again, and have batter on top. Set the mould in a pan of hot water, and then in the oven and steam. Serve with Sherry Sauce.

1168. Noodle Pudding, Fruit Sauce.—Scald 2 cups milk, add $\frac{1}{2}$ teasp. salt, 1 cup Noodles (676), boil 15 minutes. Turn into buttered dish and cool. Cream 1 tbsp. butter, add alternately 3 egg yolks and 5 tbsps. sugar, grated rind of 1 lemon, and the noodles, a little at a time. Bake like a custard, and when done cover with a meringue and brown. Serve with Fruit Sauce.

1169. Orange Pudding.—Soak $1\frac{1}{2}$ cups stale bread crumbs in $\frac{1}{2}$ cup water until soft, add $\frac{1}{2}$ cup sugar, and $\frac{1}{2}$ cup orange juice, 1 tbsp. lemon juice, 2 beaten yolks, 1 teasp. soft butter, and a dash of salt. Bake in buttered dish and cover with sliced oranges, then with a meringue made of the remaining egg whites, and brown. Serve with cream.

1170. Peach Roly Poly.—Cream $\frac{1}{4}$ cup butter, add $\frac{1}{2}$ cup sugar, 2 beaten eggs, and $\frac{1}{2}$ cup milk. Add 1 cup flour sifted with little salt and 1 teasp. baking-powder, and enough more flour to make stiff enough to roll. Roll into a rectangular sheet, spread with sliced peaches, dust them with sugar and shredded almonds, or the kernels from the peach stones, wet edges with cold water, roll, and bake in rather quick oven. Cut in slices when serving, and cover each slice with any rich pudding sauce.

1171. Savarin Pudding, Apricot Sauce.—Make after recipe for Babas (1555) without the fruit, and add minced almonds and candied orange peel. Turn into a large tube mould buttered and garnished with shredded almonds. Let rise and bake, turn out and cover with rum sirup, and serve rather warm, with apricot sauce poured over and whipped cream.

Farinaceous Puddings

1172. Farina Pudding.—Boil 3 tbsps. farina in 2 cups milk, add $\frac{1}{4}$ teasp. salt, and cook until it begins to thicken. Cool and add 2 beaten yolks, $\frac{1}{4}$ cup sugar, and 1 teasp. flavoring or 1 tbsp. fruit sirup. Bake in buttered dish until it is set. Cover with a layer of fresh or canned fruit, jam or jelly, then with a meringue, and when brown serve. It may be served with Chocolate Cream Sauce or plain cream.

1173. Tapioca Pudding with Chocolate or Maple Sugar.—Soak $\frac{1}{2}$ cup tapioca several hours in 2 cups water, cook until clear, and add $\frac{1}{2}$ cup sugar and 2 squares of grated chocolate or maple sugar, and a dash of cinnamon. Add 1 tbsp. butter, and 2 well beaten yolks. Bake in buttered dish 15 minutes, cover with meringue, and serve with whipped cream.

Fried Puddings—All Fried in Deep Fat

1174. Beignets Soufflé.—Boil 1 tbsp. butter, 6 of water, and 5 of flour 5 minutes, cool, add 4 eggs, one by one, and 1 teasp. vanilla. Drop from spoon into very hot fat. When brown drain, dust with powdered sugar, and serve with Soft Sauce.

1175. Bread or Cake Croquettes.—Boil 2 cups crumbs in 1 cup milk 2 minutes, add grated rind of 1 lemon, $\frac{1}{2}$ cup each sultanas and currants, $\frac{1}{2}$ teasp. cinnamon, remove from fire, add 2 yolks. Form into croquettes, cool, egg and crumb, and fry, and serve with Sherry Sauce.

1176. Cream Cornstarch Disks.—Scald 1 pt. milk with stick cinnamon, strain, and add 2 tbsps. flour and 3 of cornstarch softened in $\frac{1}{4}$ cup of milk. When thick add 2 eggs beaten with $\frac{1}{2}$ cup sugar, cook a moment, take from fire, add $\frac{1}{4}$ cup each minced almonds and candied fruit, 1 teasp. vanilla, and $\frac{1}{2}$ teasp. almond extract, turn into a shallow buttered dish, and when cool cut in small rounds, crumb, egg, crumb, and cool. When very cold fry in hot fat, dry on paper, and roll in powdered sugar.

1177. Fritters.—Beat 2 eggs, add $1\frac{1}{2}$ cups of milk, and beat well; add, a little at a time, $1\frac{1}{2}$ cups of flour sifted with 1 teasp. baking-powder and $\frac{1}{2}$ teasp. salt. Add more flour if necessary to make a thin batter, beat thoroughly, and drop by small spoonfuls in hot fat. Serve with maple sirup.

1178. Fruit Rissoles.—Roll thin a baking-powder-biscuit dough sweetened with 1 tbsp. sugar, cut in rounds, brush edges with egg white and water, fill half of them with fresh, slightly sweetened fruit, cover with the remainder, pinch edges together, and fry in deep fat. Serve with Cold Fruit Sauce.

1179. Maple Toast with Fruit.—Dip slices of stale bread in a custard made of 1 cup milk, $\frac{1}{2}$ cup maple sugar, 2 beaten yolks, and a pinch of salt. Fry in hot fat, cover each piece with fresh fruit, peaches, berries, or pineapple, and serve with Hot Fruit Sauce.

Fruits Cooked

1180. Apple Toddy Baked.—Core Spitzenburg apples and bake them until nearly tender, fill cores with sugar, well spiced, sprinkle them generously with brandy, and finish cooking them on top of stove. Serve on slightly toasted bread, and pour over them a rich Boiled Custard.

1181. Banana Pudding.—Peel and cut in long slices 4 bananas, put them in layers in a buttered baking dish, cover with $\frac{1}{4}$ cup of sugar mixed with 2 tbsps. lemon juice, 1 tbsp. melted butter and dash of salt, and bake $\frac{1}{2}$ hour. Sprinkle with $\frac{1}{2}$ cup powdered macaroons or minced nuts, cover with a meringue. Brown and serve with whipped cream or Boiled Custard.

1182. Peaches Baked.—Wash, but do not peel, ripe peaches, and fill a baking dish, cover peaches with cold water, sprinkle with light-brown sugar, and bake in slow oven 1 hour. Serve hot on sponge cake with a pitcher of plain cream.

1183. Peaches on Fire.—Cook in a thick sirup, flavored with lemon juice, 6 peach halves, place them on rounds of sponge cake, put 1 tbsp. of rum and 1 teasp. alcohol on each, and set on fire just as it is sent to table.

1184. Pears Baked.—Pare and core pears, stuff with shredded dates and almonds, sprinkle with sugar, and bake until tender. Serve warm with cream.

1185. Pineapple Toast.—Boil liquor from 1 can of pineapple, with 1 teasp. each lemon juice and orange juice, 5 minutes, brush rounds of stale sponge cake with butter, dredge with powdered sugar, and brown in the oven. Place a slice of pineapple on each round, cover with the hot sauce, and serve at once.

Omelettes French and Omelettes Soufflé

1186. Omelette French, Sautéd.—Beat 3 eggs, without separating, very thick, add 2 tbsps. sugar, little salt, 2 tbsps. liquid or flavoring. Sauté in butter. When set add filling, turn, and when done turn on hot dish to serve. It will take 2 French Omelettes to serve 6 persons, and but 1 Omelette Soufflé.

1187. Omelette Soufflé Baked.—Beat 3 yolks 10 minutes with $\frac{1}{2}$ cup powdered sugar, add flavoring. Fold in 6 whites beaten stiff with $\frac{1}{8}$ teasp. salt, turn in buttered pan, bake in slow oven 15 or 20 minutes. Serve at once. To either French or Soufflé the following flavoring or mixtures may be added: Chocolate, add 3 tbsps. grated chocolate and 1 teasp. vanilla. Fruit or jelly, add to omelette, while baking or before turning, 1 cup candied fruit soaked in lemon juice or sherry, and bits of guava jelly. When done sprinkle with rum and set on fire. Macarons and strawberries, use $\frac{1}{2}$ the amount of sugar, add 2 tbsps. strawberry preserves mixed with 2 of whipped cream, and $\frac{1}{4}$ cup macaroon crumbs when omelette is set. Turn and serve sprinkled with powdered sugar. Orange or pineapple, add 1 tbsp. orange or pineapple juice to mixture and 1 of lemon juice. Bake until set, sprinkle in 1 cup orange or pineapple cubes, fold, and when done dust with powdered sugar. Rum or brandy, add 1 tbsp. rum to mixture, bake, turn out on serving dish, pour over $\frac{1}{4}$ cup rum or brandy, and set on fire.

Short Cakes

1188. Short Cake.—Sift 2 cups flour, 4 teasps. baking-powder, and 1 teasp. salt, rub in 3 tbsps. butter, and add milk to make soft dough to roll $\frac{1}{2}$ inch thick. Cut in 12 small cakes or in 2 large rounds. Put 2 together with lower ones spread with butter, and bake 15 minutes in hot oven. Split, fill and cover with fruit, then with whipped and sweetened cream, and serve at once. Fruit should be mixed with a little sugar and placed where it will be warm but not hot. The following are suitable and delicious combinations: strawberries and bananas, red raspberries and bananas, peaches and shredded almonds, oranges and pineapple or bananas, and oranges and slightly sweetened apple sauce, and with this serve the following sauce and omit cream. Cream $\frac{1}{3}$ cup butter with 1 cup sugar, place bowl in hot water. When hot add $\frac{1}{3}$ cup sherry.

Soufflés—Bake in Slow Oven

1189. Apple Soufflé.—Make a sauce of 2 tbsps. butter, 3 of flour, $\frac{1}{2}$ cup milk, and 1 cup baked apple whipped light, remove from fire, add 3 beaten yolks, pinch of salt, sweeten to

taste, add a little lemon juice and the stiffly beaten egg whites. Turn into a mould of Sweet Paste (1223), and bake 20 minutes. Turn out on a dish, mould, add filling, and serve with Egg Cream Sauce.

1190. Chocolate Soufflé in Ramekins.—Cook 1 tbsp. butter with 2 of flour, add $\frac{1}{2}$ cup hot milk, when thick 3 beaten yolks, and $\frac{1}{4}$ cup powdered sugar. Remove from fire, add $\frac{1}{2}$ cup grated and melted chocolate or cocoa, 1 teasp. vanilla and 1 of orange, and beat until cool. Fold in the beaten whites and turn into buttered ramekin dishes, and bake 15 minutes in a pan of hot water. Cover each ramekin with 1 tbsp. whipped cream sweetened and flavored with a few drops of brandy and serve at once.

1191. Coffee Soufflé.—Cook 2 tbsps. butter with 3 of flour, add 1 cup very strong coffee, remove from fire, add 3 egg yolks beaten with $\frac{1}{3}$ cup sugar, pinch of salt, and $\frac{1}{2}$ cup cream. Beat well, fold in the beaten whites, turn into a buttered dish, and bake 25 minutes. Serve with Whipped Cream Sauce or Boiled Custard, flavored with orange juice and rind.

1192. Date and Nut Soufflé.—Press 1 cup stewed dates through a colander, add $\frac{1}{2}$ cup sugar mixed with 1 teasp. cornstarch, or cool and add 2 beaten yolks and a little lemon juice. Fold in the stiffly beaten whites of 5 eggs, turn into a buttered dish, sprinkle with minced nuts, and bake 20 minutes in a pan of water. Serve with Boiled Custard made of the remaining yolks.

1193. Italian Soufflé, Sabayon.—Beat 5 yolks with Dover egg beater until very thick, adding 4 tbsps. sugar. Cook in double boiler, beating constantly until mixture is light and very fluffy, adding, drop by drop, 6 tbsps. of Marsala wine, or a good sherry or rum, and 1 tbsp. lemon juice and the grated rind. Serve at once in cups and cover with a spoonful of Italian Meringue (1454).

1194. Macaroon Soufflé.—Heat 1 cup stale macaroon crumbs in 1 cup cream, add to 3 beaten yolks, return to fire and cook a moment, take from fire, add beaten whites, little salt, $\frac{1}{2}$ teasp. almond, and 2 tbsps. brandy. Bake in buttered mould 15 minutes, turn out, and serve with whipped and sweetened cream.

1195. Orange Soufflé in Orange Shells.—To the juice and pulp of 5 oranges, or enough to make $1\frac{1}{2}$ cups, add 1 tbsp. arrow-root, and cook until smooth and rather thick, remove from fire, add 3 beaten yolks, $\frac{1}{4}$ cup sugar, 1 tbsp. butter, 2 tbsps. orange curaçoa or brandy, the grated yellow rind of 1 orange, and fold in the stiffly beaten whites. Butter and dust with sugar the inside of 6 orange shells or baskets, fill with the mixture, and bake 15 minutes in the shells. Cover each shell with a spoonful of whipped cream and serve at once.

1196. Pineapple Soufflé, Sabayon Sauce.—Cream $1\frac{1}{2}$ tbsps. butter, add same of flour and 1 cup grated pineapple and juice. Cook 5 minutes, remove from fire, add little salt, 1 tbsp. lemon juice, 3 tbsps. sugar, unless canned pineapple be used, and 3 beaten yolks. Bake in buttered dish 20 minutes. Serve with sauce. Cook 2 tbsps. creamed butter in double boiler, add 2 yolks, one at a time, beat, and add 4 tbsps. sugar, 2 tbsps. orange juice, $\frac{1}{2}$ teasp. lemon juice, and $\frac{1}{2}$ cup whipped cream. Serve at once quite hot.

1197. Prune Soufflé in Ramekins.—Remove stones from 1 dozen large prunes which have been soaked and stewed without sugar, and chop fine, add to 5 stiffly beaten egg whites beaten with $\frac{1}{2}$ cup sugar, add 1 tbsp. lemon juice, 1 of brandy, and pinch of salt, and turn into buttered ramekin dishes and bake 30 minutes in slow oven. Serve at once with a spoonful of whipped cream on each ramekin, or cook in a large dish and serve with Rich Boiled Custard.

1198. Rice Soufflé.—Boil $\frac{1}{2}$ cup rice in 3 cups water until soft, with a little salt, add $\frac{2}{3}$ cup milk, and cook until milk is absorbed. Add 4 yolks beaten with 2 tbsps. sugar and 2 tbsps. butter, cook a moment, remove from fire, add 1 cup of plumped sultanas, 1 teasp. vanilla, and grated rind of a lemon or orange. Fold in the egg whites, and bake in buttered dish 30 minutes. Serve at once with Hard Sauce Cream.

1199. Sponge Soufflé.—Scald 2 cups milk with $\frac{1}{4}$ cup sugar, little salt, add $\frac{1}{2}$ cup flour softened in milk. When boiling pour onto 5 beaten yolks. Fold in whites beaten stiff with pinch of salt, and bake in buttered dish 30 minutes in slow oven. Serve with Sherry or Fairy Butter Sauce.

Steamed Puddings

1200. Apple Farci with Whipped Cream.—Core and steam until the skins break 6 Spitzenburg apples, place on rounds of toast or cake, fill centres with $\frac{1}{2}$ cup sugar boiled with 1 cup water, and $\frac{1}{2}$ cup each candied cherries and pineapple, pour over 1 cup whipped cream mixed with $\frac{1}{2}$ cup minced almonds, 1 teasp. vanilla, and 1 tbsp. sherry.

1201. Apple and Rice Balls.—Pare and core apples and steam them until nearly tender, fill centres with maple sugar slightly flavored with cinnamon, spread warm boiled rice on pieces of cheese-cloth, lay apple in centre, and roll them in balls. Steam them 20 minutes and serve with Hot Maple Sauce.

1202. Chocolate and Almond Pudding.—Mix and cook $\frac{1}{2}$ cup each, milk, flour, grated chocolate, and 1 tbsp. butter until boiling, turn out, cool, and add 5 yolks beaten with $\frac{3}{4}$ cup sugar $\frac{1}{2}$ hour, beating constantly, and 1 cup minced almonds and 1 tbsp. vanilla. Fold in the beaten whites, fill buttered mould, steam 1 hour, and serve with Hard Sauce.

1203. Cocoa and Cream of Wheat Pudding.—Melt 4 tbsps. rich cocoa with 2 cups milk and pour on 2 beaten yolks with $\frac{1}{2}$ cup sugar. Cook in double boiler with $\frac{1}{3}$ cup Cream of Wheat, stir until thick, remove from fire, add the stiffly beaten whites, turn into a buttered mould, and steam 2 hours. Turn out and serve with whipped cream, sweetened and flavored with vanilla, orange, or sherry.

1204. Cocoanut Pudding.—Cream $\frac{1}{2}$ cup butter, add finely minced peel of 2 lemons and 2 oranges, $\frac{1}{2}$ cup sugar, 4 beaten yolks, 2 tbsps. Maraschino, 1 tbsp. each lemon and orange juice, $\frac{1}{2}$ cup flour sifted with 2 tbsps. Rice Flour, 2 tbsps. each grated cocoanut, minced almonds, and sponge cake or macaroon crumbs, and the 4 egg whites well beaten. Turn into a buttered mould well lined with grated cocoanut, and put in steamer on several folds of paper with hot water within a third of the top of mould. Cover and steam 1 hour. Turn out and serve surrounded with Apricot or Peach Sauce.

1205. Cocoanut Snowballs.—Mix 3 yolks beaten very thick with 2 tbsps. water, 1 tbsp. orange juice, and 1 teasp.

lemon juice. Beat well and add $\frac{2}{3}$ cup sifted flour sifted 3 times with 2 teasp. baking-powder and $\frac{1}{4}$ teasp. salt. Fold in the stiffly beaten whites. Fill very small round bottom moulds $\frac{1}{3}$ full, place on folds of paper in steamer, and steam $\frac{1}{2}$ hour. Turn out on a plate of cocoanut and powdered sugar, roll with 2 forks until they are well covered, and serve with Fruit Sauce.

1206. Chocolate Pudding.—Cream $\frac{1}{4}$ cup butter, add 1 cup thin hot cream, and cook slightly in double boiler while adding 4 squares of grated chocolate, $\frac{1}{4}$ cup powdered sugar, and 6 or 8 crumbled macaroons. Add this to 3 beaten yolks, return to fire, cook a moment, and fold in the beaten egg whites. Add a little salt, and 1 tbsp. each vanilla and sherry or brandy. Steam in a buttered mould 2 hours, and serve with whipped cream sweetened and mixed with candied fruit. Or lay Tunisian Preserved Orange (1808) slices around the pudding and pour around the cream.

1207. Fig Pudding.—Mix 1 cup figs chopped fine with 1 cup bread crumbs soaked in hot milk, $\frac{1}{4}$ cup sugar, 1 cup sultanas, $\frac{1}{2}$ cup each seeded raisins and currants, $\frac{1}{4}$ cup each chopped almonds and sliced citron, 5 drops cinnamon oil, 3 of nutmeg, and 2 of cloves, $\frac{1}{4}$ teasp. salt, $\frac{1}{4}$ cup suet chopped fine, and 3 beaten yolks. Fold in egg whites beaten stiff, add $\frac{1}{4}$ cup brandy. Turn into buttered moulds and steam 2 hours well covered. Serve with Rum or Brandy Sauce or Cream Brandy Sauce.

1208. Fresh Fruit Pudding.—Cream $\frac{1}{4}$ cup butter, add $\frac{1}{4}$ cup sugar, $\frac{1}{2}$ cup milk, 2 cups flour sifted with 3 teasp. baking-powder, and pinch salt. Add 1 cup of fruit pulp and 3 beaten egg whites. Steam an hour or more in buttered mould, and serve with Boiled Custard flavored with orange juice and rind or with Soft Sauce.

1209. Fruit Snowballs.—Cream $\frac{1}{4}$ cup butter, add $\frac{1}{2}$ cup sugar, $\frac{1}{4}$ cup milk, and 1 cup flour sifted with $1\frac{1}{2}$ teasp. baking-powder. Fold in 3 stiffly beaten egg whites, fill small buttered cups, cover with buttered paper, and steam $\frac{1}{2}$ an hour. Turn out on plates, sprinkle with powdered sugar, garnish with candied cherries and blanched almonds, and serve with Pistachio Sauce.

1210. Pineapple Soufflé Steamed.—Cook 1 cup grated pineapple with $\frac{1}{2}$ cup sugar and 2 teasp. lemon juice until

rather thick. Cool and beat in 4 egg whites beaten very stiff with $\frac{1}{4}$ teasp. cream of tartar, turn into a buttered mould dusted with sugar and finely minced almonds or pecans, and steam on folds of paper about an hour. Serve warm with Cold Creamy Sauce.

1211. Pineapple Sponge.—Cream $\frac{1}{2}$ cup butter, add minced peel of 1 lemon, $\frac{1}{4}$ cup sugar, and 3 beaten egg yolks. Add 1 cup flour sifted with 1 teasp. baking-powder and $\frac{1}{4}$ teasp. salt, and the stiffly beaten whites. Line a mould with buttered paper, pour in a layer of the sponge, then a layer of sliced pineapple, and continue, alternately, until the dish is full. Cover with buttered paper and steam 1 hour. Turn out by pulling on the paper ends, and serve with Mousseline Sauce.

1212. Plum Pudding (English Style).—This amount fills four pint bowls. Mix 1 cup beef suet chopped very fine with $1\frac{1}{2}$ cups each plumped and seeded raisins and sultanas, 1 cup currants, 1 cup shredded almonds, $\frac{1}{2}$ cup each sliced citron, candied lemon, and orange peel, rolled in 1 cup flour, add $\frac{2}{3}$ cup brown sugar, 6 drops oil of cinnamon, 4 of nutmeg, and 2 of cloves, and 2 cups of soft bread crumbs. Let this stand 10 days, then add beaten yolks and whites of 4 eggs, 1 cup of rich, warm milk, and $\frac{1}{2}$ cup each of brandy and sherry, fill greased bowls, leaving $\frac{1}{2}$ inch at top, tie on muslin covers, and immerse in boiling water 1 inch from the top and simmer 6 hours. Do not let water boil over into the pudding. When ready to serve, steam an hour, turn out, make a hole in the top, insert a box made of writing paper greased, trim edges even with the pudding, fill with brandy set on fire, and send to table with Frozen Sauce in a glass dish.

1213. Plum and Carrot Pudding.—Scrape, cook, and mash 4 medium-sized carrots, add 9 tbsps. of flour, 4 of brown sugar, 2 of chopped suet, $\frac{1}{2}$ cup of chopped nuts, 1 of seeded raisins, 1 of currants, $\frac{1}{2}$ cup candied or fresh orange and lemon peel, 1 teasp. cinnamon, $\frac{1}{2}$ teasp. of allspice, $\frac{1}{4}$ cup of brandy, and 1 teasp. of soda dissolved in a little water. Turn into a well-buttered mould, boil 5 hours, then bake it $\frac{1}{2}$ an hour. Serve hot with a Brandy or Sherry Sauce or with a Hard Sauce.

1214. Plum and Graham Pudding.—Mix 1 cup molasses, 1 cup milk, 1 tbsp. butter, 1 teasp. cinnamon, $\frac{1}{2}$ teasp.

cloves, 1 cup raisins, seeded and chopped, $\frac{1}{2}$ cup currants, $\frac{1}{4}$ cup citron, sliced, 1 beaten egg, $1\frac{1}{2}$ cups graham flour, mixed with 1 teasp. soda. Fill buttered moulds, steam 4 hours. Turn out and serve with Sherry Sauce.

1215. Plum and Whole-Wheat Pudding.—Mix $\frac{1}{2}$ cup beef suet, chopped fine, $\frac{1}{4}$ cup sugar, $\frac{3}{4}$ cup milk, 1 cup raisins, seeded and chopped, $\frac{1}{2}$ cup currants, $\frac{1}{2}$ teasp. nutmeg or cinnamon, $\frac{1}{4}$ teasp. salt. Add 2 cups entire-wheat flour, and 3 teasps. baking-powder sifted twice. Fill small moulds, steam $1\frac{1}{4}$ hours, serve with Cream Brandy Sauce.

PASTRY

Plain paste may be used for all pies, or they may have plain lower crusts, and puff-paste tops. Puff-paste tops are often used for fruit pies. Place all pies in hot oven to bake under-crust; in 3 minutes reduce heat. Cool all pies and pastry on wire racks. Pastry is served warm for fruit pies, slightly cool for meringue pies, and hot for mince pies.

1216. Plain Paste.—Sift $3\frac{1}{2}$ cups pastry flour with 1 teasp. salt, add 1 cup cold lard, chop with a knife until in small crumbs, fill a glass jar, cover, and put in ice-box, where it will keep several days. This makes 2 covered pies and 1 under-crust. When using, add ice-water and roll. Grease pans slightly, line easily, roll out cover, fill, wet edges, place on cover, spread with 1 tbsp. washed and slightly softened butter, bind edges with a strip of wet cloth, and bake. If an open pie, bake and cover with Meringue.

1217. Puff Paste.—The making of puff paste seems difficult to the novice, but after a little experience the difficulties disappear. It should be made on a cool day in a cool room with cool, dry fingers. Sift 2 cups pastry flour with $\frac{3}{4}$ teasp. salt, and 1 teasp. sugar, add, a few drops at a time, a scant $\frac{1}{2}$ cup of ice-water mixed with a few drops lemon juice, and a very small egg white beaten slightly. Mix with a knife until the paste can be handled with the fingers. Make into a ball, place in the refrigerator covered with a linen cloth. Wash 1 cup butter in cold

water, changing water often, working it with a wooden spoon until the butter is free from salt and water and is waxy. Form butter in a rectangular sheet 4 by 8 inches, cover with cloth, and place in ice-box. After 10 minutes, roll the paste in a rectangular sheet 8 by 14 inches, place the butter in middle of lower half, dust butter slightly with flour, turn down upper half, pinch edges together, turn right end over the butter and left end under the butter, and close edges well. Cover with cloth and put out to cool 15 minutes. Turn it on a floured marble or pastry cloth, with end toward you, and pat it gently and lightly with the rolling-pin from you until it is in a long strip about 6 inches wide and 14 long. Turn once, fold ends over, one over the other, and put away in the cloth again until it chills, about 10 minutes. Unless you have cool hands, repeat this 6 times, or until the paste is smooth and butter well covered. After a little experience this repeated cooling is not necessary. Roll out the desired thickness, about $\frac{1}{3}$ inch for patties and biscuits, cut, and place on brown paper on a tin sheet. Use the inverted bottom of perforated layer-cake tins, as the heat must be strong from the bottom to make the paste puff. Cover and place in refrigerator or in a very cold place for an hour. Have oven very hot, put the pastry in ice-cold, bake 3 minutes, then reduce heat and finish baking, about 20 or 25 minutes. The result will be patties or biscuit almost two inches high, well done, light, and delicious, and tender. These may be made the day before, and the paste may also be left in the ice-box 24 hours or more before rolling out. Reheating does not injure the patties if done in a very hot oven. This pastry may be used in many different ways. If a shiny surface is desired, brush them with egg white just before baking. If a yellow surface, as well as shiny, use whole egg. The trimmings may be used to garnish other dishes, cut in small triangles, or for cheese sticks.

1218. Puff-Paste Bouchées.—Roll paste $\frac{1}{2}$ inch thick, cool, cut with small, round cutter, place on baking sheet, brush with egg, cut again with a smaller cutter dipped in boiling water, not quite through. Bake, remove centres, fill with fine, smooth mixtures, either of meat, poultry, or sweets. Replace covers and serve hot.

1219. Patés.—Roll paste $\frac{1}{2}$ inch thick, cut half the pastry with round cutter, the other half in rings the same size, wet

edges of patties with cold water, put on rings, brush with egg, cool, and bake. Fill with creamed mixtures.

1220. Tartlets.—Roll paste $\frac{1}{4}$ inch thick, line small patty tins, put on fancy rim, prick, line with paper buttered on both sides, fill with rice, and bake. When cool remove paper, slip from tins, and fill with sweet mixtures.

1221. Vol au Vents.—Roll paste $\frac{1}{3}$ inch thick, fit it around a vol-au-vent mould, or cover an inverted basin, prick, and bake. Slip from basin, fill with savory or sweet mixture, put on cover, cut and baked to fit, and serve warm.

1222. Near Puff Paste.—This is as simple to make as plain paste, much easier than puff paste, and is sufficiently rich to be used often instead of puff paste. Sift 2 cups of pastry flour with $\frac{1}{2}$ teasp. salt, and chop into it $\frac{1}{3}$ cup of very cold lard, then chop in $\frac{1}{2}$ cup of well-washed and very cold butter. Set bowl in refrigerator until very cold, then add enough ice-water to roll out. Roll from you into an oblong sheet, fold over ends, and roll again. Repeat the rolling 3 or 4 times and put the paste on ice until ready to use. This will keep a long time if kept very cold.

1223. Almond Sweet Paste.—Sift $\frac{3}{4}$ cup flour, $\frac{1}{4}$ cup rice flour, and $\frac{1}{4}$ teasp. salt, add $\frac{1}{2}$ cup butter, chop, and add 3 slightly beaten yolks, $\frac{1}{2}$ cup sugar, $\frac{1}{4}$ lb. blanched and minced almonds, 1 teasp. vanilla, and cold orange flower water to make a paste. Roll $\frac{1}{4}$ inch thick and use for foundations for sweet dishes, moulds of Bavarian Cream, or jellies.

1224. English Pastry for English Tarts.—Sift 2 cups flour with $\frac{1}{2}$ teasp. each baking-powder and salt, chop in $\frac{1}{2}$ cup butter, add 1 beaten yolk, and then the white beaten a little, and cold water to make a paste. Fill oval earthen dishes with fruit seasoned with sugar, etc. Roll paste $\frac{1}{3}$ inch thick, cut to fit loosely, pinch edges, prick, and bake.

1225. Meringue for Pies.—Beat 2 egg whites until foamy but not dry, add 2 tbsps. fine granulated sugar, beat until dry, add 2 more tbsps. sugar. Pile high in centre on pies. Dust with sugar, and put in very slow oven, with open door if necessary, until a light brown crust is formed.

Pies

1226. Apple Pie.—Peel and slice apples very thin, fill pie, cover with sugar, dust with cinnamon and slightly with salt, cover with paste, with many slits cut in centre, bind edge with wet strip of cloth, and place in ice-box an hour or several hours before baking, and bake 35 minutes or until apples are soft. Or peel and core apples, fill centres with sugar and seasoning, dot with butter, etc., bake without upper crust, and cover with $\frac{1}{2}$ cup whipped cream.

1227. Apple Custard Meringue.—Chop 3 large, peeled apples, add juice and grated rind of $\frac{1}{2}$ lemon, 2 tbsps. creamed butter, $\frac{1}{4}$ cup sugar, $\frac{1}{4}$ cup orange or gooseberry marmalade, 2 beaten yolks, and $\frac{3}{4}$ cup rich milk. Fill baked undercrust and bake until custard is set. Cool slightly and cover with meringue. The marmalade may be omitted.

1228. Apple Pie (Florentine Style).—Peel, halve, and core 6 apples, and stew in 1 cup water and $\frac{1}{2}$ cup sugar until tender, and lay them on baked undercrust, fill centres with orange marmalade and sliced citron, add sirup boiled until well reduced, cover with lattice top of puff-paste strips, and bake. Serve with whipped cream sweetened a little and flavored with vanilla. Or fill apples with candied fruit and minced almonds cooked in sugar and water, to which add juice and grated rind of 1 lemon, and cover with meringue.

1229. Apple Marlborough Pie.—Cut in quarters and stew and press through colander 4 tart, unpeeled apples, add 3 tbsps. butter, 3 yolks beaten with $\frac{1}{2}$ cup sugar, and juice and grated rind of 1 lemon. Fill crust, bake, and serve with meringue, or covered with whipped and sweetened cream.

1230. Apple and Mixed Fruit Pie.—Cook a moment 2 cups sliced apples, 1 tbsp. butter, 2 of sugar, 3 of currants, 2 of seeded raisins, 1 of sliced citron, grated rind of 1 lemon, and $\frac{1}{2}$ glass tart jelly. Line deep tin with paste, fill, cover with upper crust, brush lightly with melted butter, dust with powdered sugar and cinnamon, and bake.

1231. Blueberry Pie.—Near Puff Paste, 2 or 3 cups blueberries, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup red currants, 1 tbsp. flour, and 1 teasp. butter. Bake with upper crust.

1232. Cherry Pie with Variations.—Stone 3 cups cherries, add $\frac{3}{4}$ cup sugar, fill pie, dust with 1 tbsp. flour, 1 teasp. butter, and add 1 cup blueberries or red raspberries or petals of 2 roses. Bake with upper crust.

1233. Currants and Huckleberry Pie.—Mix $1\frac{1}{2}$ cups of each of the fruits with $\frac{3}{4}$ cup sugar, fill pie, dust with flour, dot with butter, and bake with upper crust.

1234. Cranberry Pie (Colonial Style).—Cook 2 cups cranberries, 1 cup seeded and chopped raisins or sultanas, 3 cups water, 1 cup sugar, and cook until thick, fill pie, add 1 tbsp. butter in bits, and 1 teasp. vanilla, bake, and when done pipe on a border of whipped and sweetened cream and garnish with blanched almonds.

1235. Cream and Chocolate Pies.—Cook 2 cups milk with $\frac{1}{2}$ cup sugar, 4 tbsps. cornstarch, pour onto 3 beaten yolks. Cook until thick, add 1 teasp. butter and 1 tbsp. vanilla. If for chocolate, add 4 tbsps., grated, and 1 tbsp. brandy or orange juice, and cook 1 inch-stick of cinnamon with custard. Fill baked crust and cover with meringue, and brown well.

1236. Custard Pie with Variations.—Add 2 cups warm milk to 3 beaten yolks and $\frac{1}{4}$ cup sugar, 1 teasp. butter, and 1 tbsp. vanilla. Fill crust, dust with nutmeg or with 3 tbsps. grated cocoanut, or use shaved maple sugar instead of granulated sugar. Bake and pipe on Mocha Caramel Cream. Or cover custard before baking with minced pecans, hazel nuts, or filberts.

1237. Grape-Fruit Pie.—Mix 1 scant cup sugar, 4 tbsps. cornstarch, 1 teasp. butter, 2 beaten yolks, juice and grated rind of 1 orange, juice of 1 small grape-fruit, and 1 cup hot water. Cook in double boiler until thick, fill baked crust and cover with meringue, and brown.

1238. Lemon Pie.—Beat 2 yolks, add 1 cup sugar, 1 cup milk, 2 tbsps. each flour and butter, juice and grated rind of 1 small lemon, dash salt, and the stiffly beaten whites folded in lightly. Bake in lower crust.

1239. Lemon Meringue.—Heat 1 cup milk, add 4 tbsps. cornstarch dissolved in a little water, and cook until thick, pour

it over 2 yolks beaten with 1 cup of sugar, add 2 tbsps. lemon juice and 1 teasp. grated rind, return to fire and cook until quite thick. Add 1 teasp. butter and the 2 whites beaten stiff. Bake crust, put in the filling, cover with a meringue made of 2 whites and 4 tbsps. sugar.

1240. Mince Meat Rich.—Boil a beef tongue. Cool, trim, and chop, also chop 4 lbs. layer raisins, add 2 lbs. currants, 1 lb. of finely shaved citron, 2 lbs. chopped beef suet, 4 lbs. chopped apples, 2 lbs. sugar, 2 grated nutmegs, 1 tbsp. cloves, 2 of cinnamon, 1 teasp. salt, 1 qt. boiled cider boiling hot, 1 qt. each best quality of sherry and brandy, juice and grated rind of 2 oranges and 2 lemons. Heat quickly without boiling, turn into cans, and seal. This makes about 6 quarts of mince meat.

1241. Mince Meat Plain.—To 2 cups boiled and minced beef add 6 cups chopped apple, 2 lbs. seeded raisins, 1 lb. currants, $\frac{1}{4}$ lb. citron shaved, 1 cup currant jelly, grated rind and juice of 2 lemons and 2 oranges, 2 cups sugar, 1 lb. suet chopped fine, 1 cup candied orange peel shredded fine, 1 tbsp. each salt and cinnamon, 1 teasp. each nutmeg, cloves, and allspice, 1 pt. hot boiled cider, 1 qt. sherry, 1 pt. Catawba wine, 1 pt. brandy, and 1 cup of brandy from brandied peaches, or very rich sirup from sweet pickled fruit. Mix in a stone crock, cover, and let stand over night. Turn into cans without cooking, seal, and let stand a week before using. Mince pie may be garnished with Apple Snow. Beat 1 egg white, add 1 grated apple slowly, $\frac{1}{2}$ cup sugar, and $\frac{1}{2}$ teasp. vanilla. Pile on top of upper crust of hot pie when serving.

1242. Orange Pie.—Beat 3 yolks, add juice and grated rind of 1 large orange, $\frac{1}{4}$ cup sugar, 1 tbsp. flour in $\frac{1}{2}$ cup milk, little salt, fold in lightly the egg whites beaten stiff and bake in baked crust and serve plain, or cover with meringue.

1243. Peach, Pear, and Plum Pies.—Follow recipe for Cherry Pie or English Tarts.

1244. Peach Meringue Pie.—Use canned peaches and cook 1 cup juice with 2 tbsps. cornstarch, adding sugar, if needed, and a little lemon juice. Fill baked crust with peach halves, pour in the mixture, cover with meringue, dust with blanched and minced almonds, and brown.

1245. Pineapple Meringue Pie.—Cream $\frac{1}{3}$ cup butter, add $\frac{1}{2}$ cup sugar, 2 cups shredded hot pineapple, 2 beaten yolks mixed with $\frac{1}{2}$ cup milk, and 1 tbsp. each grated lemon peel and juice. Fill baked crust, bake, and cover with meringue.

1246. Prune and Date Pie.—Soak and stone 2 cups prunes, cut $\frac{1}{2}$ cup dates in bits, add grated rind and juice of 1 lemon, 3 tbsps. sugar, and add prune juice to soften. Fill crust, dust with flour, dot with butter, cover with upper crust, and bake.

1247. Pumpkin or Squash Pie.—Mix $1\frac{1}{2}$ cups pumpkin or squash, steamed or stewed dry, $\frac{2}{3}$ cup brown sugar, 2 beaten yolks, 1 teasp. cinnamon, $\frac{1}{2}$ teasp. each ginger and salt, 2 scant cups milk, and 2 tbsps. brandy. Fill crust with a deep rim, bake until a knife cuts clean in centre, cover with meringue and brown, or with whipped, sweetened, and flavored cream, or when mixing use 1 cup milk, bake a few moments, then pour in carefully 1 cup thick cream and bake until cream is absorbed.

1248. Raisin Pie.—Mix 2 cups plumped, seeded, and chopped raisins, juice and chopped pulp 1 lemon, 1 cup cold water, and $\frac{1}{3}$ cup sugar. Fill crust, dust with flour, dot with butter, add grated rind of lemon. Cover with lattice crust and bake.

1249. Rhubarb or Huckleberry Meringue Pie.—Mix 3 cups fruit, rhubarb peeled and cut in inch lengths, or blueberries or huckleberries well washed. A combination of rhubarb and huckleberry is good. Two tbsps. flour, $\frac{1}{4}$ teasp. salt, $1\frac{1}{2}$ cups sugar for rhubarb, 1 cup sugar and 1 tbsp. lemon juice for berries. Fill crust with deep edge, bake, cover with meringue, and brown.

1250. Strawberry or Red Raspberry Pie with Custard Cream.—Sweeten 2 cups berries, fill crust, cover with crust, and bake. When done lift upper crust, put in the cream, replace crust, and dust with powdered sugar. **CREAM.**—Mix 1 cup cream with 2 beaten egg whites, 1 tbsp. sugar, $\frac{1}{2}$ teasp. corn-starch, pinch salt, and cook 3 minutes.

1251. English Fruit Tarts.—Use a deep, oval dish, fill with sweetened fruit, cover with English Tart Paste, pinching it firm on edge. Bake, dust with sugar, and serve rather warm

with a pitcher of cream. If using pineapple, cook it down slightly in sirup and flavor with cinnamon. Oranges and apples may be cooked together, and plums, peaches, etc., cooked with the stones for flavor.

1252. Mocha Caramel Fresh-Fruit Tart.—Sweeten 1 cup fresh fruit. Make and bake 3 ovals of Puff Paste, cut centres from 2 of them, leaving a 1-inch rim. Cover whole one with Mocha Caramel Custard (1096), lay on 1 rim, spread with custard, put on last rim, fill with the fruit, and serve slightly warm. Or use plain custard and strawberries and cover with whipped cream.

Tartlets

1253. Almond Macaroon Tartlets.—Add to $\frac{1}{2}$ of a thick Boiled Custard 6 macaroons pounded fine, 1 teasp. almond extract, and fill tartlets. Cover with meringue mixed with $\frac{1}{2}$ cup blanched and minced almonds. Brown and serve cool.

1254. Almond Meringue Tartlets.—Add to 3 stiffly beaten egg whites $\frac{1}{4}$ cup powdered sugar and 1 cup minced, blanched almonds. Fill tartlets, brown slightly, and cover with $\frac{1}{2}$ cup whipped cream, sweetened and flavored, and garnish with candied fruit.

1255. Banbury Tartlets.—Chop 1 cup seeded raisins, add 3 tbsps. sliced citron, $\frac{1}{2}$ cup sugar, grated rind and juice of 1 lemon, 1 beaten egg, and pinch of salt. Place a spoonful on one side of rounds of Puff Paste, wet edges, turn over the other half, pinch together, press edges with fork, and bake.

1256. Bar-le-Duc Tarts with Whipped Cream.—Roll Puff Paste in 3-inch strips 1 inch wide, cover half of them with the jam. Cover with the other strips, press edges well together, bake, and serve warm with sweetened whipped cream flavored with rum.

1257. Chestnut Tartlets.—Boil and mash 1 pt. chestnuts, add $\frac{1}{4}$ cup each creamed butter and cream, 1 beaten yolk, $\frac{1}{4}$ cup powdered sugar, little salt, and $1\frac{1}{2}$ cups milk. Cover inverted small patty tins with paste, bake, and fill with the mixture, and bake again.

1258. Coffee Cream Tarts.—Cut plain paste in rounds, pipe around edge Choux Paste (1510), bake, and fill with Coffee Filling. The edge may be glazed with Caramel before filling.

1259. Cream Cheese Tartlets or Maids of Honor.—Mix 2 cups cream cheese with 3 tbsps. cream, 2 beaten yolks, $\frac{1}{2}$ cup sugar, 2 tbsps. melted butter, juice and grated rind of 1 lemon, 3 drops almond extract, and egg whites beaten stiff, add $\frac{1}{2}$ cup each blanched and minced almonds and currants. Fill tartlets, sprinkle with minced almonds, and bake 20 minutes. These are called "Maids of Honor," and are famous in Richmond on the Thames.

1260. Fruit and Custard Tartlets.—Fill nearly baked tartlets with fresh, sweetened fruit. Cover with thick Boiled Custard, then with Meringue, and brown.

1261. Fruit Purée in Almond Paste Tartlets.—Bake paste in deep patties or tartlets, fill with the purée when nearly set, and serve cold. **PURÉE.**—Press 1 cup canned peaches or apricots with juice through sieve, add $\frac{1}{4}$ cup sugar, beat, and add 1 tbsp. gelatine. When nearly cold, add 1 cup mixed fresh fruit, and 2 tbsps. each brandy and sherry.

1262. Orange Tartlets.—Fill baked tartlets with sliced oranges, pour in a hot, thick sirup flavored with rum or fruit juice, put in oven 10 minutes, and serve rather warm.

1263. Peach or Apricot Tartlets with Raspberry Sauce.—Fill baked tartlets with halves of large peaches, round side up, and cut them in wedge-shaped slices, keeping them together, pour over them hot red raspberry jam or sirup cooked down, and bake until peaches are tender.

1264. Pineapple Tartlets.—Fill tartlets with 1 cup grated pineapple mixed with $\frac{1}{4}$ cup sugar, 2 beaten yolks, grated rind and juice $\frac{1}{2}$ lemon, and dash of salt. Bake and cover with meringue.

1265. Strawberry Tartlets.—Fill baked Puff Paste Tartlets, made with an extra rim, half-full with rich Boiled Custard. Cover with fresh strawberries, dust with sugar, and serve cold.



Lemon juice and nutmeg may be used instead of brandy, sherry, or rum in the following sauces.

COLD SAUCES

1266. Boiled Custard.—See Custards in Cold Deserts (p. 241).

1267. Brown Sugar Sauce.—Cream $\frac{1}{2}$ cup butter, add $\frac{1}{2}$ cup brown sugar, 4 tbsps. cream, and 2 of sherry added drop by drop.

1268. Caramel Sauce.—Cook 1 cup sugar until it browns and add $\frac{1}{4}$ cup boiling water, take from fire, and when slightly cool a little cream may be added.

1269. Caramel Coffee Sauce.—Use very strong, hot coffee instead of water to melt the sugar.

1270. Claret Sauce.—Boil 1 cup sugar and 1 cup water 5 minutes, cool, and add $\frac{1}{2}$ cup claret.

1271. Coffee Sauce.—Beat 2 yolks very thick, add $\frac{1}{4}$ cup sugar, and beat again, add $\frac{3}{4}$ cup of very strong, hot coffee, and cook in double boiler until it thickens. When cool add a pinch of salt and 1 cup of cream.

1272. Creamy Sauce.—Boil 1 cup granulated sugar and $\frac{1}{2}$ cup water 6 minutes, and pour in a fine stream on 1 egg white beaten dry, beating constantly until cold, then fold in 1 cup of whipped cream and add flavoring.

1273. Egg Sauce.—Beat 3 yolks with 1 cup sugar 10 minutes, add whites beaten very stiff, with pinch of salt, 2 tbsps. of sherry or brandy or 1 of vanilla.

1274. Frozen Sauce.—Cook 1 cup sugar with $\frac{1}{2}$ cup water until it threads, pour slowly onto 3 egg whites beaten very stiff, beat until cold, add juice of 1 orange and 1 lemon, and $\frac{1}{2}$ cup wine. Pack in small pail in ice and salt until half-frozen.

1275. Fruit Sauce.—Beat 2 egg whites stiff, add $\frac{1}{2}$ cup powdered sugar, pinch salt, and as much fruit juice and pulp as the eggs will take up.

1276. Hard Sauce Cream.—Cream 4 tbsps. butter, adding 1 cup powdered sugar, 1 teasp. vanilla, and $\frac{1}{2}$ cup whipped cream. Place in dish in a mould, make depression in centre, fill with 1 tbsp. brandy, and dust well with nutmeg.

1277. Jelly Sauce.—Beat 3 yolks very thick with $\frac{1}{4}$ cup sugar and pinch of salt, add $1\frac{1}{2}$ cups hot milk, cook until thick, add 1 tbsp. gelatine, cool, and add 1 or 2 tbsps. flavoring, fruit juice, or wine.

1278. Maple Sugar Sauce.—Cover $\frac{2}{3}$ cup shaved maple sugar with $\frac{1}{2}$ cup water, boil to soft-ball stage, remove from fire, and pour slowly into 2 egg whites beaten stiff with a pinch of salt, beat until cold, and add $\frac{1}{4}$ cup cream and 1 teasp. vanilla.

1279. Maple Sirup Sauce.—Beat 2 yolks until thick, place over hot water on fire, add in a thin stream $\frac{1}{4}$ cup hot maple sirup. When spoon is coated, take from fire, beat until cold, add $\frac{1}{2}$ cup whipped cream and dash salt.

1280. Maple and Pecan Sauce.—Cream $\frac{1}{2}$ cup butter, add 1 cup shaved maple sugar and $\frac{1}{2}$ cup of minced pecans.

1281. Orange Sauce.—Beat 3 egg whites stiff, add $\frac{1}{2}$ cup powdered sugar, grated rind, pulp, and juice of 2 oranges.

1282. Pistachio Sauce.—Boil 1 cup sugar, 2 cups water, and 1 scant tbsp. arrow-root 5 minutes, add 1 teasp. vanilla, $\frac{1}{2}$ teasp. almond or pistachio extract, and $\frac{1}{2}$ cup minced pistachio nuts. This may be colored pale green and 1 tbsp. Marschino may be added.

1283. Rum or Brandy Sauce.—Beat and cook 2 yolks with $\frac{1}{4}$ cup powdered sugar, add 2 tbsps. Jamaica rum or brandy, add the whites beaten stiff with little salt, and when very cold add, if desired, $\frac{1}{2}$ cup whipped cream.

1284. Whipped Cream Sauce.—Whip 1 cup cream, add $\frac{1}{2}$ cup powdered sugar, 1 egg white beaten stiff, with a dash of salt, 1 teasp. vanilla, 1 of almond, or 1 tbsp. Maraschino, Kümmel, or any cordial desired.

1285. Whipped Cream Butter Sauce.—Cream 2 tbsps. butter, add $\frac{3}{4}$ cup powdered sugar and 1 beaten egg, speck salt, 1 teasp. vanilla, and 1 of grated lemon. Add 1 cup whipped cream and dust with nutmeg.

1286. Yellow Sauce.—Cook 1 cup sugar with $\frac{1}{2}$ cup of water until it threads, pour it onto 3 egg yolks and whip until cold, put on ice, and flavor with Maraschino or rum, and add $\frac{1}{2}$ cup of whipped cream. Serve very cold.

HOT SAUCES

1287. Apricot or Peach Sauce.—Cook $\frac{1}{2}$ cup apricot or peach jam or preserves, $\frac{3}{4}$ cup water, 3 tbsps. sugar, minced peel and juice of 1 lemon, and $\frac{1}{4}$ cup orange flower water. When boiling add 1 tbsp. rice flour or cornstarch dissolved in 3 tbsps. rum or water, and color the sauce a pale pink. Press through a fine sieve and serve hot.

1288. Banana Sauce.—Boil 1 cup water and $\frac{1}{2}$ cup sugar until it threads, take from fire, add to 3 peeled and mashed bananas, 2 beaten eggs, 2 tbsps. lemon juice and grated rind, dash of salt. Return to fire until boiling.

1289. Brandy Sauce.—Cream $\frac{1}{2}$ cup butter, add 1 cup powdered sugar and cream again, add 1 beaten egg white, 2 tbsps. each brandy and boiling water.

1290. Brandy Sauce Cardinal.—Mix $\frac{1}{2}$ cup sugar with 1 teasp. arrow-root and a little salt. Add slowly 1 cup boiling water and simmer 5 minutes. Add 1 tbsp. lemon juice and 1 of grated rind. Cook a moment, strain, and add $\frac{1}{4}$ cup brandy, and color a deep cardinal with vegetable liquid or fruit juice.

1291. Caramel Nut Sauce.—Add to 1 cup of thick, hot caramel 1 cup of broken pecans or pignolis meats, and pour over ice-cream. As a variation of flavor, add 4 tbsps. hot coffee or melted chocolate.

1292. Chocolate Sauce.—Boil $\frac{1}{2}$ cup sugar, 1 cup water, an inch-stick cinnamon, strain, and add 4 tbsps. chocolate dissolved in $\frac{1}{2}$ cup milk, 1 teasp. arrow-root or cornstarch dissolved in $\frac{1}{4}$ cup water, and dash salt. Boil 5 minutes, beating constantly with Dover beater, and flavor with vanilla, brandy, or orange juice.

1293. Cream Brandy Sauce.—Cook 1 cup sugar with $\frac{1}{2}$ cup water until it threads, add slowly to 3 beaten yolks mixed with 2 tbsps. brandy, add $\frac{3}{4}$ cup cream and dash salt.

1294. Cream Sherry Sauce.—Cream 2 tbsps. butter with $\frac{1}{2}$ cup sugar, add 2 beaten yolks, 1 cup hot cream, and cook until thick, and add 3 tbsps. sherry.

1295. Cream Butter Sauce.—Cream 4 tbsps. butter, add 6 of sugar, 4 tbsps. cream, and 2 of sherry or brandy, or 1 teasp. of vanilla and 1 of lemon juice. Heat in double boiler and serve before it becomes oily.

1296. Currant Jelly Sauce.—Melt $\frac{1}{2}$ cup currant jelly with $\frac{2}{3}$ cup water and add 1 teasp. lemon juice.

1297. Fairy Butter Sauce.—Cream $\frac{1}{2}$ cup butter with 1 cup of sugar, then put it in a bowl of hot water and steam until it is soft. Flavor with sherry or with vanilla.

1298. Foam Sauce.—Add $\frac{1}{2}$ cup powdered sugar to 3 stiffly beaten egg whites and 1 teasp. flavoring, add slowly 1 cup boiling water, and serve at once.

1299. Fruit Sauce.—Boil $\frac{1}{2}$ cup sugar with 1 of water 5 minutes, add $\frac{1}{2}$ can apricots, peaches, strawberries, or $\frac{1}{2}$ cup fruit juice or sirup, and 1 teasp. arrow-root dissolved in $\frac{1}{4}$ cup water. When boiling, press through sieve. To make a thicker sauce, add to 1 egg beaten with Dover beater, beat well, and serve. If fruit be very sweet, use less sugar.

1300. Maple Sauce.—Boil 1 cup of maple sirup and skim, add $\frac{1}{2}$ cup fresh butter rubbed with 1 teasp. of flour. Boil until flour is cooked and serve very hot.

1301. Mousseline Sauce.—Whip in double boiler 4 yolks, add 2 beaten whites and 4 tbsps. sugar, and cook until thick,

adding by degrees $\frac{1}{4}$ cup each Maraschino, rum and water, and pineapple juice. Pour at once over pudding.

1302. Orange Sauce.—Cook $\frac{1}{2}$ cup sugar with 1 tbsp. rice flour and 1 cup water, add 1 teasp. lemon juice, $\frac{1}{4}$ cup orange juice, and grated rind of 1 orange. Serve with boiled rice or rice pudding.

1303. Orange Cream Sauce.—Cream 3 tbsps. butter in double boiler, add 3 yolks, one at a time, 3 tbsps. sugar, 4 tbsps. cream, and cook until thick. Add the beaten whites and grated rind of 1 orange and $\frac{1}{4}$ cup of juice.

1304. Plain Sauce.—Cream 2 tbsps. butter, add $\frac{1}{2}$ cup sugar, little salt, and 1 cup boiling water. Dissolve 1 teasp. cornstarch in a little cold water, add to the sauce, and flavor with fruit juice, jelly, jam, or wine.

1305. Soft Sauce.—Cream 2 tbsps. butter with $\frac{3}{4}$ cup powdered sugar, add 3 beaten yolks, and 1 teasp. cornstarch in a little water, and cook 2 minutes, add juice and grated rind of 1 lemon, or 2 tbsps. brandy, and $\frac{1}{2}$ cup boiling water.

1306. Sherry Sauce.—Cream 3 tbsps. butter with 1 cup powdered sugar, set bowl in boiling water, stir over fire 5 minutes, add 3 tbsps. sherry, and serve at once.

1307. Vanilla Sauce.—Cream $\frac{3}{4}$ cup butter, add same of powdered sugar, place bowl in boiling water, add 1 cup milk or cream, and 1 tbsp. vanilla. Stir until smooth and creamy.



French ice-cream is frozen custard, and Philadelphia ice-cream is frozen cream, and all fancy creams that are stirred while freezing are a variation of these two recipes. Biscuits, mousses, parfaits, etc., are frozen without stirring.

Ice-cream frozen in a freezer may be served directly from the freezer with an ice-cream scoop or large spoon into glasses, or it may be packed into moulds, and repacked to ripen an hour or more, or the dasher may be removed and the cream left in the cylinder, repacked, and turned out on a dish from which it may be served. Creams may also be moulded in 1-lb. baking-powder boxes and cut in slices when served. These creams require finely chopped ice. Use 1 part salt to 3 parts ice, and pack cylinder nearly to the top before pouring in cream. When frozen pack over the top, and cover with a blanket wet in cold brine. In packing moulds of cream or mousse, parfaits, etc., use 1 part salt to 4 parts ice, and cover with the wet blanket. When moulding creams line moulds with strips of wax paper, leaving projecting ends which may be pulled slightly to assist in unmoulding. To unmould, plunge moulds for a second in warm water, then pull gently with the paper, cover with dish upon which it is to be served, turn upside down and leave for a moment, and the mould may be gently removed. When serving any frozen desserts on glass dishes, put a layer of cotton-batting under a paper doily, which will prevent breaking the dish.

CREAMS STIRRED WHILE FREEZING

1308. French Ice-Cream.—Pour 2 cups scalded milk over 5 beaten egg yolks mixed with 1 cup sugar and a dash of salt, cook until it coats the spoon, add 1 teasp. butter, strain through coarse sieve, and beat until cold. Add 1 cup cream whipped and 1 or more tbsps. of flavoring. For a vanilla cream use 1 tbsp. vanilla, or cook a split vanilla bean with the custard. If a whiter and richer cream is desired, use 3 yolks, 1 cup less milk, and 2 cups cream. This may be served in glasses with 1 tbsp. Benedictine, sherry, brandy, or any desired liqueur poured over or in a hole in centre.

1309. Philadelphia Ice-Cream.—Cook 2 cups thin cream a few moments, add 1 cup sugar and dash of salt, remove from fire, and add 2 cups of whipped cream, beat until cold, and add flavoring. A split vanilla bean may be cooked with the milk. Freeze as above. If sweet mixtures are added to these creams, reduce the amount of sugar.

1310. Almond Caramel Ice-Cream.—Blanch and brown lightly with a dash of salt $\frac{1}{2}$ lb. almonds, add 1 cup sugar, and melt slowly until the almonds are a light brown, pour them into a greased pan, and when cool pound into fine crumbs and add to French Ice-cream flavored with vanilla and almond before freezing. The cream may be flavored with orange juice and a few powdered macaroons or a little minced pineapple may be added to the custard.

1311. Almond and Macaroon Ice-Cream.—Chop nuts fine, add macaroon crumbs, and soak in flavored sirup, add to French or Philadelphia cream when partly frozen, pack cream, and when serving cover with chopped almonds or pistachio nuts.

1312. American Ice-Cream for Children's Parties.—Mix 2 tbsps. flour with $\frac{1}{2}$ cup cold milk until smooth, add 1 qt. hot milk, and simmer this in double boiler $\frac{1}{2}$ hour, add dash salt, 1 teasp. butter, 2 cups sugar, 2 beaten yolks, and cook 2 or 3 minutes. Strain and cool. Add 2 cups cream, 2 tbsps. vanilla, and add 1 cup of powdered macaroons or stale lady fingers. This will serve twelve.

1313. Angel Ice-Cream.—Bake Angel Cake in an oval pan, cut a lid from the top, scoop out centre, and fill with French or Philadelphia Ice-cream, replace lid, pour over a hot ice-cream sauce, and serve at once.

1314. Baked Alaska.—Freeze French or Philadelphia Ice-cream and pack in a round mould, and let stand until frozen very hard. Unmould on a larger round of sponge cake placed on a board with wax paper between, cover quickly with a layer of meringue of 4 egg whites and 4 tbsps. granulated sugar. Dust with granulated sugar and place in hot oven until meringue is brown and serve at once. A skilful hand will be able to pipe an extra layer of the meringue on through a pastry tube.

1315. Brown-Bread Ice-Cream.—Add to French Ice-cream before freezing 1 cup of Brown or Graham Bread crumbs dried and browned slightly in oven.

1316. Cantaloupe Ice-Cream (Buda Pesth).—Add to French Ice-cream before freezing 2 cups of mashed muskmelon or cantaloupe, flavor with vanilla and Kirschwasser.

1317. Cantaloupe Ice-Cream (Lillian Russell).—Fill very small cantaloupe halves with French Ice-cream and cover with ripe red raspberries.

1318. Caramel Ice-Cream.—Add to French Ice-cream before freezing $\frac{1}{2}$ cup of hot caramel. Flavor with vanilla and serve with Oranges Tunisian (1808). Browned macaroon crumbs may be added before freezing.

1319. Caramel Mocha Ice-Cream.—Make as above, having caramel made with strong, hot coffee instead of water, and add 1 tbsp. ground coffee to the scalding milk.

1320. Caramel Ice-Cream with Pecans.—Break 2 cups nuts and pour over them in a shallow pan the boiling caramel. When cold, chop fine and add to ice-cream mixture. Save some of the caramelized nuts to sprinkle over cream when serving.

1321. Cherry and Almond Ice-Cream.—Add to French Ice-cream when half-frozen 1 cup of candied or preserved cherries and 1 cup of blanched and shredded almonds, flavor with almond extract and sherry or Maraschino.

1322. Chocolate Ice-Cream with Variations.—Melt 3 or 4 ounces or squares of grated chocolate in $\frac{1}{2}$ cup milk and 1 inch-stick of cinnamon. Flavor with vanilla and 1 tbsp. brandy and add to French or Philadelphia Ice-cream. With Cantaloupe or Watermelon Dice: Soak the dice in sherry, sprinkle with sugar, and add to the cream when half-frozen. With Marshmallows: Cut marshmallows in small pieces, soften them, and add when cream is half-frozen, or serve the cream in glasses and cover with Marshmallow Sauce (1443). With Oranges: Make Philadelphia Ice-cream, when nearly frozen pack in a mould in alternate layers with Orange Ice or peeled and sliced blood oranges instead of the ice. Orange Marmalade may also be used. With Pineapple or Red Raspberries: Soak the fruit in sweetened sherry and add to Philadelphia Ice-cream when nearly frozen. Or use preserved ginger with the preserved pineapple, soaking it in brandy.

1323. Choux Filled with Ice-Cream.—Make small Choux or Cream Puff (1510). Cut a lid from the top, fill with ice-cream, replace lid, and serve the puffs in champagne glasses, each one covered with a spoonful of Hot Maple Sauce, or any hot Ice-cream Sauce.

1324. Coffee Cocoa Ice-Cream.—Make French Ice-cream, using but 1 cup of milk and 1 cup of very strong coffee, and add 2 tbsps. cocoa or grated chocolate. Serve in sherbet glasses, make a hole in centre, and pour in 1 tbsp. Maraschino and cover with a spoonful of Italian Meringue (1454); dust with cocoa mixed with cinnamon.

1325. Coffee Cocoa Ice-Cream, Fontainebleau.—This may be served in tiny brown earthen flower-pots without the meringue. Fill the pots, smooth them over, dust with cocoa and cinnamon, and stick a flower in the centre. This is the way ice-cream is served at a restaurant in the famous forest of Fontainebleau. Plain French Ice-cream is often used, but it must be well dusted with the cocoa.

1326. Cornucopias of Ice-Cream.—Make a thin, sweet wafer mixture and bake as thin as possible on greased tin sheet. Cut while warm in 4-inch squares and roll in cornucopia shapes. When cold, fill with ice-cream.

1327. Croquettes of Ice-Cream.—Freeze ice-cream very hard, take out with the ice-cream scoop which forms a pyramid, roll them in minced and browned almonds, put on plates, and surround with Pistachio or Rum Sauce.

1328. Delmonico Ice-Cream.—This is sometimes called New York Ice-cream and it is the French Ice-cream, using but 1 cup of milk, twice the number of eggs, and twice the amount of cream.

1329. Egg Nogg (Frozen).—Beat 4 yolks very light, add 1 cup sugar, 2 tbsps. rum, and 3 of brandy, and place in the cool over night, add 2 cups rich, scalded milk, beat until cold, add 1 cup whipped cream, pinch salt, and 1 teasp. vanilla. Turn into freezer and when nearly frozen fold in the egg whites beaten stiff. Finish freezing and serve in glasses with a grating of nutmeg over each.

1330. Grape Juice Ice-Cream.—Make Philadelphia Ice-cream with 1 cup of unfermented grape juice, using 1 cup less of the milk.

1331. Kiss Ice-Cream.—Add to Philadelphia Ice-cream about a cup of fresh kisses (meringues) broken in small pieces and finish freezing.

1332. Marron Ice-Cream.—Use either French Ice-cream with a white sauce or Philadelphia Ice-cream with yellow sauce. Soak 1 cup of Preserved Chestnuts (1801) with the sirup, or a half-pint bottle of Marrons Glacés, cut in small pieces, in brandy an hour, add to the cream when nearly frozen, pack it in a mould with a tube in centre, unmould, fill centre with whipped cream, and pour the sauce around.

1333. Hazel Nut Ice-Cream.—To a French Ice-cream add minced and browned hazel nuts and powdered macaroons and garnish with browned hazel nuts.

1334. Macaroon Ice-Cream.—Add to French Ice-cream when nearly frozen 1 cup of powdered and browned macaroons and flavor with sherry and almond extract. Serve with Coffee Sauce.

1335. Maple and Nut Ice-Cream.—Make French Ice-cream, using shaved maple sugar instead of granulated sugar, and add pecans or English walnut meats broken in small pieces.

1336. Meringue Glacés.—Fill Meringue Cases (1455) with ice-cream, dip edges in slightly beaten egg white, and put two together and serve one of these to each person.

1337. Mint Ice-Cream.—Serve Philadelphia Ice-cream in sherbet glasses. Cook 1 cup sugar with $\frac{1}{2}$ cup water and $\frac{1}{2}$ cup of bruised mint, add $\frac{1}{4}$ cup of grape-fruit juice, strain and cool, and pour over the cream. Garnish with whipped cream and fresh mint leaves dusted with powdered sugar.

1338. Nougat Ice-Cream.—Add to French Ice-cream when half-frozen $\frac{1}{4}$ cup each minced pistachio nuts, filberts or hazel nuts, pecans, and almonds. Flavor with vanilla, almond, and 1 tbsp. of Noyaux cordial.

1339. Orange Ice-Cream.—Add $\frac{1}{2}$ cup of orange juice and 2 tbsps. grape-fruit juice or lemon juice to a Philadelphia Ice-cream, omitting 1 cup of milk. When half-frozen, add the grated pulp of 2 oranges, blood oranges preferred, and 1 cup of minced almonds may also be added. Turn into a mould and finish freezing. Garnish with quarters of blood oranges. Mandarins or Tangerines may be used instead of the oranges.

1340. Peach Ice-Cream with Bar-le-Duc.—Half-fill large champagne or sherbet glasses with a spoonful of French Ice-cream, cover with halves of stoned fresh peaches or brandied peaches filled with Bar-le-Duc or home-made currant jam, and cover with Italian Meringue (1454).

1341. Peaches, Brandied with Ice-Cream (Pêche Nordica).—Place spoonfuls of French Ice-cream on Sponge-cake slices cut in disks, cover with halves of brandied peaches, dust with freshly grated cocoanut, and pour around the brandy sirup mixed with small amount of port wine.

1342. Peaches and Pineapple with Ice-Cream (Pêches Dame Blanche, Escoffier).—Put a spoonful of Philadelphia Cream in sherbet glasses, cover with peach halves which have been cooked in vanilla sirup and cooled, cover with thin slices of pineapple soaked in Kirschwasser and Maraschino, surmount with a spoonful of whipped cream flavored with vanilla.

1343. Peaches and Ice-Cream with Red Raspberry Sirup (Pêches Melba).—Poach halves of fresh or canned

peaches in vanilla sirup of 1 cup water, $\frac{1}{2}$ cup sugar, 1 tbsp. vanilla, or split bean, until tender, but not soft, when cold place them on a mound of French Ice-cream flavored with vanilla and placed on rounds of sponge cake, and pour over warm, thick, red raspberry sirup, cooked down with the remainder of the vanilla sirup. This may be served in one large glass dish or in individual glasses.

1344. Peanut Ice-Cream.—Make a vanilla cream, and when nearly frozen add ground peanut brittle.

1345. Peppermint Candy Ice-Cream (Southern Recipe).—Add to partly frozen Philadelphia Ice-cream $\frac{1}{2}$ cup each seeded raisins, minced pecans, and shredded almonds, and 1 cup of peppermint-stick candy crushed fine. Freeze in a mould and garnish with whipped cream streaked with red coloring liquid. This is done by drawing a fork dipped in the color quickly through the cream.

1346. Pears with Ice-Cream (Poires Helène, Escoffier).—Poach peeled and cored pear halves in vanilla sirup, cool, and put them on Philadelphia Ice-cream, pour over a Caramel Cocoa Sauce, and garnish with candied violets or cherries.

1347. Pears on Ice-Cream (Mary Garden).—Follow recipe for Pêches Melba, using pears instead of peaches, and garnish with Maraschino cherries.

1348. Pineapple Ice-Cream.—Make and partly freeze French Ice-cream without the cream, remove dasher, add the whipped cream and 1 cup of pineapple cut in cubes and 3 tbsps. rum. Pack in a mould and serve with a garnish of candied fruits.

1349. Pineapple Ice-Cream without Cream.—Scald 2 cups milk, add $\frac{1}{2}$ cup flour dissolved in a cup of milk. Cook 5 minutes, pour onto 4 eggs mixed with 1 cup of sugar, return to double boiler, cook a moment, remove from fire, and beat until cool and add dash salt, 1 teasp. vanilla, and 1 teasp. lemon juice. Partly freeze cream, add 1 can pineapple drained and cut in cubes and covered with $\frac{1}{2}$ cup sugar, turn into a mould, and pack. Let ripen 3 hours. Peaches may be used instead of pineapple with another $\frac{1}{2}$ cup sugar.

1350. Pistachio Ice-Cream in Orange Jelly.—Make half the recipe of Philadelphia Ice-cream. Fill a mould with Orange Jelly, when set scoop out all but a half-inch layer of the jelly, or use a mould in which a bowl of ice may be set, fill between with the jelly, when set change ice-water for hot water and remove bowl. Fill with the cream partly frozen and flavor with pistachio, pack, and leave 2 or 3 hours to freeze hard and ripen. Serve garnished with minced pistachio nuts.

1351. Pumpkin Ice-Cream for Thanksgiving.—Make a French Ice-cream with 2 additional egg yolks and $\frac{1}{4}$ cup sugar. Partly freeze, add enough blanched almonds to represent the seeds and the pulp of an orange pulled into shreds, finish freezing and fill a scooped-out pumpkin, and serve on a large platter, with pumpkin vine with leaves and small unripe pumpkins on the vine. This can be made out of paper if the green vine is not obtainable.

1352. Rice Ice-Cream, White or Yellow.—Boil 2 tbsps. rice in 2 cups milk with 1 scant cup of sugar, a dash of salt, split vanilla bean, and a small stick of cinnamon, for an hour or more. When cold add $\frac{1}{2}$ cup of minced almonds and 2 cups of whipped cream, and 2 egg whites beaten stiff. Freeze and serve in sherbet glasses with 1 teasp. of any cordial poured over. A violet-colored cordial is preferred. Or use 4 egg yolks instead of the egg whites and pour over when serving sliced peaches.

1353. Ice-Cream Snow Balls.—Freeze Philadelphia Ice-cream very hard, remove dasher, pack, and let ripen 3 hours, keeping it well packed. Take it out in the form of balls with 2 tbsps. or with a round ice-cream scoop, roll each one quickly in fresh-grated cocoanut, lay them on a platter on paper doily, and when serving pass a pitcher containing one of the Ice-cream Sauces, Claret, or Sauterne Sauce, either hot or cold.

1354. Strawberries and Ice-Cream (St. Regis).—Serve French Ice-cream in champagne glasses, cover each with a spoonful of strawberries crushed with sugar, and garnish with very large whole strawberries.

1355. Strawberry Ice-Cream in Red Apples (The Plaza).—Add 1 cup of crushed strawberries to Philadelphia Ice-

cream when partly frozen. Fill scooped-out red apples, cover with a meringue, brown it with a salamander, and garnish with fresh strawberries and leaves of angelica.

1356. Violet Ice-Cream.—Add to Philadelphia Ice-cream $\frac{1}{3}$ cup of Crème Yvette cordial and color violet with violet extract coloring, or with the color obtained by pounding fresh violets and squeezing the juice through cheese-cloth. Freeze partly, then turn into a pretty mould and freeze hard. Serve garnished with fresh violets, delicately veiled with spun sugar. The sugar may be spun and lifted carefully and laid around the cream just before serving.

Biscuits

Biscuits are Yellow Parfaits to which a few beaten whites of eggs are added. They are partly frozen in a freezer, then packed in small boxes and placed in an ice cave, or in cylinder of freezer, or in brick moulds, or in a deep pail, with stiff cardboard and wax paper between each layer. They are then packed in ice and salt and left two or three hours to ripen. The boxes are served on doilies. The boxes may be round or square or oblong.

1357. Biscuit Glacé.—Flavor Yellow Parfait with 1 teasp. of vanilla, 2 tbsps. Maraschino, and 1 tbsp. Kirschwasser or Sherry, add the beaten whites of 2 eggs. Partly fill boxes, cover with a layer of colored water ice, and pack.

1358. Biscuit Glacé Diplomate.—Make half the quantity of Biscuit Glacé, fill boxes, cover with a layer of candied fruits in small pieces, then with a layer of pounded macaroon crumbs. When serving cover with a layer of whipped cream streaked with red or colored pink, dust with cinnamon and browned almonds, and serve at once.

1359. Biscuit Tortoni.—Flavor Yellow Parfait with 1 teasp. vanilla, 1 tbsp. caramel, 2 tbsps. sherry or brandy, add 2 egg whites beaten and $\frac{1}{2}$ cup each dry macaroon and lady-finger crumbs. Pack in boxes and cover with more macaroon crumbs and almonds minced and browned.

1360. Biscuit and Strawberry Torton.—Partly fill boxes with Torton, as above, then with a layer of strawberry ice, or put the ice in boxes first.

Bombes

Bombes.—These are moulds usually lined with water ice and filled with French or Philadelphia Ice-Cream, Parfait, Mousse, or Cream Chantilly, then packed in ice and salt, and frozen, or they may be lined with the cream and filled with the ice. Bombes were originally supposed to be round, but now moulds of any shape, if made in this manner, are called Bombes. All ices and creams to be frozen in bombes should be made of sugar sirup instead of the uncooked sugar. Cook 2 cups sugar with $\frac{1}{2}$ cup water.

1361. Blueberry Bombe.—Pack mould in ice and salt, remove lid, and line with Blueberry or Huckleberry Water Ice about an inch thick, fill with Philadelphia Ice-cream or Cream Chantilly (1453).

1362. Coffee Cocoa Bombe.—Line mould with Coffee Ice flavored with a little chocolate, fill with Chantilly Cream (1453), or Philadelphia Cream filled with green and red candied fruit cut in small bits and soaked in sherry or brandy.

1363. Italian Bombe.—Line mould with French Ice-cream and fill with whipped cream mixed with nuts, fruits, and candied orange peel.

1364. Melon and Peach Bombe.—Line mould with Peach Ice-cream, cover and pack for an hour or more, then fill with small pieces of cantaloupe or watermelon sweetened and flavored with lemon juice and rum. Cover and let ripen 3 hours.

1365. Peach and Praline Bombe.—Line a mould with Peach or Apricot Ice, fill with French Ice-cream, to which add 1 cup powdered pecans.

1366. Pistachio Bombe.—Line mould with Pistachio Ice and fill with French Ice-cream, to which add 1 cup of minced

pistachio nuts. Where round moulds of different sizes are obtainable, this is very pretty made in the following manner: Fill large moulds with the ice-cream, fill a very small fancy mould with the ice. When serving place the smaller one on top of the large one, pipe Chantilly Cream colored pale pink around large mould.

1367. Sultana Roll Bombe.—Line a cylinder mould with Peach, Red Raspberry, or Strawberry Ice colored pink, sprinkle with sultana raisins soaked in brandy, rum, or sherry (a few bits of candied fruits may be added if liked), fill with Philadelphia Ice-cream or Cream Chantilly, pack in ice and salt, and serve with Claret Sauce (1438). This may be reversed, having mould lined with the cream and filled with the ice. Or a green water ice may be used, flavored with mint or pistachio.

1368. Watermelon Bombe.—Line a melon mould with $\frac{3}{4}$ inch of Pistachio Ice-cream. Fill with Red Raspberry Ice, in which place tiny pieces of sweet chocolate cut to resemble the seeds.

Coupes

Coupes are tall stemmed glasses or champagne glasses filled with a mixture of ice-cream, ices, fruits, and whipped cream in layers or in upright halves or quarters. The following combinations are all suitable for coupes: Coffee ice-cream and peaches, with macaroons soaked in brandy and orange ice. French ice-cream and preserved chestnuts, and red raspberry or pineapple ice. Philadelphia ice-cream with strawberries and strawberry ice. The coupes may be veiled with spun sugar instead of the whipped cream.

1369. Coupes d'Amour.—Place peeled and seeded Malaga grapes soaked in Maraschino in glasses, half-fill with French or Philadelphia Ice-cream. Pour over 1 tbsp. Parfait d'Amour cordial and cover with Italian Meringue (1454).

1370. Coupes Edna May (Escoffier).—Half-fill glasses with French Ice-cream, cover with slightly cooked cherries, then

with a cone of Chantilly Cream (1453) mixed with mashed red raspberries and colored pink.

1371. Coupes Jacques.—Fill glasses vertically, one side with a fruit ice and the other with ice-cream, and place on top a mound of fresh fruit soaked in Kirsch or sherry or rum. Any variation of color may be used, also two ices or two creams. If two creams are used the covering may be an ice without the fruit.

1372. Coupes Pêches.—Half-fill glasses with French or Philadelphia Ice-cream, place a turned-up half of a peach poached in vanilla sirup in each, fill with bar-le-duc, and cover with Lemon or Orange Ice.

Mousses

Frozen without Stirring

Mousses are composed of sugar sirup, flavoring or fruit juice, small amount of gelatine, and whipped cream, and are frozen in moulds without stirring. Granulated gelatine may be used, as the small quantity required is more easily measured.

1373. Benedictine Mousse in Lady-Finger Mould.—Stick leaves and stems of angelica and candied violets on the round side of lady fingers, with plain frosting, to represent violets on the stem, line a mould brushed with almond or olive oil, and fill with the following mousse mixture. Beat 3 cups cream very stiff, add 1 cup sugar sirup, 2 tbsps. Benedictine cordial, 1 teasp. vanilla, and 1 tbsp. gelatine softened in $\frac{1}{4}$ cup of cold water, and dissolve over hot water. Beat well.

1374. Café Mousse with Burnt Almonds.—Cook $\frac{3}{4}$ cup sugar in $\frac{1}{2}$ cup strong coffee, add 1 tbsp. gelatine soaked in $\frac{1}{4}$ cup of the coffee, strain and cool, and add to 3 cups of whipped cream, turn into a mould, bind with strip of cloth dipped in melted lard, and pack in ice and salt for 3 or 4 hours. Serve covered with minced burnt-almond bonbons.

1375. Chocolate Mousse and Orange Tunisian.—Follow recipe for Café Mousse, using milk instead of coffee and

$\frac{1}{2}$ cup of grated chocolate. Serve covered with slices of Orange Tunisian (1808).

1376. Grape Juice Mousse.—Follow recipe for Café Mousse, using 1 cup of grape juice instead of the coffee.

1377. Melon Mousse.—Slightly cook 2 cups of ripe cantaloupe or muskmelon with $\frac{1}{2}$ cup sugar and press it through a sieve. Add 1 tbsp. gelatine softened in a very little cold water or melon juice and dissolve over hot water, beat until cold, and add to 2 cups of whipped cream. Add dash salt, turn into mould, pack, and freeze. Serve in halves of very cold melon.

1378. Orange Mousse.—Add juice of 6 oranges and 1 lemon to 1 cup sugar sirup, add dash salt, 1 tbsp. gelatine dissolved in a little of the juice, $\frac{1}{2}$ cup minced pecans, and $1\frac{1}{2}$ cups whipped cream. This is very pretty if the gelatine and orange mixture is put in mould first, and then fill with the cream slightly sweetened and the nuts, to which a little candied and chopped fruit may be added.

1379. Peach or Apricot Mousse.—Add 2 cups peach or apricot pulp to $\frac{1}{2}$ cup sugar sirup, in which 1 tbsp. softened gelatine has been dissolved, cool, beat, and add 2 cups whipped cream, and $\frac{1}{2}$ cup minced almonds, 1 teasp. lemon juice, and $\frac{1}{2}$ teasp. bitter-almond extract. Turn into a mould, pack, and freeze. Serve dusted with powdered macaroons.

1380. Pineapple Mousse.—Scald 1 cup of minced pineapple with the juice and sugar to taste, add 1 tbsp. gelatine softened in $\frac{1}{4}$ cup of the juice, beat until cold, add 1 tbsp. lemon juice, a dash salt, and 2 cups whipped cream. Fill mould lined with wine or orange jelly and garnished with candied cherries.

1381. Red Raspberry Mousse.—Mash 1 quart of berries and scald with $\frac{1}{2}$ cup sugar and 1 tbsp. gelatine softened in a little cold water, beat until cold, add 1 banana cut in thin slices or dice and 2 cups whipped cream. Fill moulds, pack, and serve with whipped and sweetened cream flavored with sherry or Maraschino. This is very pretty if turned into empty egg shells, packed, and frozen, and served as an Easter dessert in a nest of spun sugar.

1382. Strawberry Mousse.—Add 1 tbsp. softened gelatine to 1 cup hot sugar sirup, cool and add 2 cups mashed straw-

cherries with the juice, beat, and when cold add 2 cups of whipped cream, turn into mould, and pack in ice and salt. Serve surrounded with Chantilly Cream (1453).

Muscovites

Frozen without Stirring

Muscovites are composed of sugar sirup, fruit, and fruit juice, a little thin cream, gelatine beaten with egg beater, and one or more beaten egg whites.

1383. Bar-le-Duc Muscovite.—Heat 1 small jar of imported bar-le-duc with $\frac{1}{2}$ cup sugar sirup and 2 tbsps. gelatine softened in 1 cup water. When dissolved take from fire and beat until cold and quite frothy. Add 2 tbsps. brandy or rum, the beaten whites of 3 eggs, and $\frac{1}{2}$ cup whipped cream. Turn into a glass ice-cream cylinder, pack in ice and salt, and let stand 3 hours. Turn out and cut in slices, and serve with Rich Boiled Custard or with whipped cream sweetened and flavored.

1384. Melon Muscovite.—Heat 2 cups melon pulp with $\frac{1}{2}$ cup sugar sirup, add 2 tbsps. gelatine softened in $\frac{1}{4}$ cup water, when dissolved beat until cold, add $\frac{1}{2}$ cup Maraschino cherries cut in dice, $\frac{1}{4}$ cup of the liquor, a dash of salt, $\frac{1}{2}$ cup whipped cream, and 3 egg whites beaten very stiff. Mould or turn onto cylinder of freezer, pack in ice and salt, and let stand 3 hours. Serve in champagne glasses covered with Italian Meringue (1454) flavored with both vanilla and sherry.

1385. Peach, Pineapple, or Strawberry Muscovite.—Follow above recipe for melon, using peaches, pineapple, or strawberries instead of the melon, omit rum and cherries, add a very little lemon juice, and flavor the meringue to harmonize with the fruit.

Parfaits

Frozen without Stirring

Parfaits are composed of sugar sirup, flavoring, egg yolks or whites, and whipped cream, and may be turned into moulds and frozen in forms, or in the freezer cylinder, and served in tall stemmed glasses. If in glasses the top is usually covered with whipped cream or Italian Meringue and served with a long-handled spoon.

1386. Almond Parfait.—Blanch and shred $\frac{1}{4}$ lb. almonds. Cook 1 cup sugar in $\frac{1}{2}$ cup water until it spins a thread, add slowly to 4 beaten egg whites, add almonds, a dash salt, and beat until cool. Add 2 cups whipped cream, 1 tbsp. lemon juice, $\frac{1}{2}$ teasp. almond extract, and turn into a mould. Serve with fresh or canned peaches and cake.

1387. Almond and Cherry Parfait.—Add 1 cup sugar sirup to 5 beaten yolks, cook a moment, take from fire, and beat until cold. Add 2 cups whipped cream, dash salt, 1 teasp. vanilla, 1 teasp. almond extract. Put in mould in alternate layers with ground almonds and diced Maraschino cherries. Pack and freeze. Serve with sauce made of the cherry liquor (a 10-cent bottle), heat, and add 2 tbsps. rum, 1 teasp. arrow-root in $\frac{1}{2}$ cup water, and the beaten white of 1 egg.

1388. Café Parfait.—Cook 1 cup of clear, strong coffee with $\frac{3}{4}$ cup sugar until it will spin a thread, pour slowly onto 3 or 4 well-beaten yolks, add dash salt, and beat until cold. Add 2 cups whipped cream, pack in ice-cream cylinder, and freeze. When ready to serve, fill tall stemmed glasses, cover with whipped and sweetened cream, and place a Maraschino cherry in centre or dust cream with powdered chocolate.

1389. Café Parfait, Vienna Style.—Add to Café Parfait 1 cup of pounded caramel candy, turn into a mould lined with Red Raspberry Ice, or serve the parfait with red-raspberry jelly cut in dice. Another way: fill glasses with the parfait, pour red-raspberry sauce or Grenadine over it, and surmount with whipped

cream. To make caramel candy, cook 1 cup sugar until a light brown, add a few drops of hot water, and pour in a greased platter; when cold break it and pound it quite fine.

1390. Caramel Parfait.—Cook $\frac{3}{4}$ cup sugar until brown, add $\frac{1}{4}$ cup of boiling water, cook until thick, and pour slowly into 4 well-beaten egg yolks, add dash salt, and turn into a double boiler, add 1 cup thin cream and 1 teasp. butter, and cook until hot; remove from fire, beat until cold, and add 2 cups whipped cream and a little powdered sugar if not quite sweet enough to suit taste. Pack in mould in ice and salt. Minced nuts or powdered macaroons may be added just before freezing.

1391. Fig Parfait.—Put in tall parfait glasses alternate layers of French Ice-cream and fresh or stewed figs, pour 1 tbsp. Maraschino mixed with 1 teasp. Benedictine in each glass, and pipe a rose of pink-tinted whipped cream on top.

1392. Chocolate Parfait.—Cook 1 cup sugar with $\frac{1}{4}$ cup water until boiling, pour slowly into 4 well-beaten eggs, add dash salt and turn into double boiler, add 3 tbsps. grated chocolate, 1 cup thin cream, 1 teasp. butter, and when boiling remove from fire, beat until cold, add $1\frac{1}{2}$ cups whipped cream. Turn into a mould and pack in ice and salt, and serve with Orange Tunisian (1808) or Brandied Peach halves.

1393. Golden Parfait.—Boil 1 cup sugar with $\frac{1}{4}$ cup water until it nearly spins a thread, pour slowly onto 5 well-beaten egg yolks, return to double boiler, add dash salt, and cook until spoon is coated, remove from fire, heat until cold, add 2 cups whipped cream and 1 tbsp. vanilla. A little sherry or brandy may be added if liked. Pack in mould and serve with any canned or preserved fruit or brandied fruit.

1394. Maple Parfait.—Follow recipe for Golden Parfait, using hot maple sirup instead of sugar and water, and do not add flavoring. Nuts or powdered macaroons may be added just before freezing, or the parfait may be moulded, and when serving cover it with browned and minced almonds.

1395. Marron Parfait.—Follow recipe for Golden Parfait, using the sirup from a jar of Chestnuts Preserved (1801). Reserve all the large pieces of the chestnuts, mash the remainder, and add to the parfait. Mould and serve with the remainder of

the chestnuts as a garnish with Maraschino cherries, or serve the parfait in glasses garnished with whipped cream and the chestnuts.

1396. Marshmallow Parfait with Cherries.—Cook $\frac{3}{4}$ cup sugar with 1 cup milk and add 1 teasp. arrow-root softened in 2 tbsps. cold milk, add 1 teasp. butter, pour this over 2 well-beaten yolks and beat until cold. Add $1\frac{1}{2}$ cups whipped cream, 1 cup marshmallows cut in dice and slightly softened over hot water, and the egg whites beaten very stiff. Flavor with 1 teasp. vanilla and $\frac{1}{2}$ teasp. almond, mould, and freeze. Serve covered with a sauce made from $\frac{1}{2}$ can or 1 cup of cherries. Drain cherries and soak them in Maraschino or sherry. Heat sauce and thicken slightly with arrow-root, add cherries, and serve warm.

1397. Mocha Caramel Parfait.—Brown 1 cup sugar, add $\frac{1}{2}$ cup of very strong coffee, and when cool turn into a jar. When ready to make parfait, put 6 yolks in a bowl, beat until thick, and pour on in a thread, beating all the time 1 cup granulated sugar cooked until it nearly spins a thread with $\frac{1}{3}$ cup water, add the coffee caramel, and beat until cold. Add 2 cups of cream, whipped, and turn into a very cold mould packed in ice and salt. Turn out, surround with brandy peaches drained, add $\frac{1}{2}$ cup of the brandy sirup to 1 cup of red-raspberry sirup, and pour over the peaches.

1398. Peach Parfait.—Follow recipe for Almond Parfait, adding 1 cup of peach pulp, serve in glasses with 1 tsp. of red-raspberry sirup poured in each glass. Cover with whipped cream flavored with Maraschino, and place $\frac{1}{2}$ of a ripe peach in the cream.

1399. Pistachio Parfait.—Follow recipe for Almond Parfait, omit almonds, and flavor with $\frac{1}{4}$ cup orange juice and a few drops of almond and vanilla extract. Add just before packing $\frac{1}{2}$ cup blanched and minced pistachio nuts and serve in glasses with more of the nuts dusted on whipped cream over the top.

1400. White Parfait with Hot Chocolate Sauce.—Cook $\frac{1}{2}$ cup sugar with $\frac{1}{2}$ cup water, pour slowly into 5 egg whites beaten very stiff, add a dash salt, 1 tsp. vanilla, and 2 cups whipped cream. Pack and freeze and serve with 1 tsp. of Hot Chocolate Sauce poured over each serving.

Puddings Glacé

Frozen without Stirring

Frozen puddings are parfaits to which are added gelatine, mixed fruits, macaroons, etc. They are frozen in moulds.

1401. Cabinet Chocolate Pudding, Glacé.—Thoroughly chill the mould. Cook 1 cup milk with $\frac{1}{2}$ cup sugar and a split vanilla bean, add 2 tbsps. gelatine softened in $\frac{1}{4}$ cup milk, pour onto 3 well-beaten yolks, return to fire a moment, add 1 teasp. butter, 2 squares melted chocolate, take from fire, beat until cold. Add 1 cup whipped cream and 1 teasp. vanilla. Soak 6 small slices of sponge cake in sherry and also 1 cup of candied fruit and $\frac{1}{2}$ cup each figs cut in bits and seeded raisins which have been cooked in $\frac{1}{4}$ cup each of sugar and water. Put a layer of custard in mould, then of fruit and the sponge cake, another layer of custard, and again the fruit until mould is full. Cover well with wax paper, put on cover, bind with cloth dipped in melted lard or suet, pack in ice and salt for 4 hours. Serve on very cold dish with sweetened and slightly browned meringue around it. The meringue may be put on a tin in spoonfuls, browned, and slipped off and around the pudding.

1402. Fruit and Coconut Pudding Glacé.—Cook 1 cup milk with $\frac{1}{2}$ cup sugar, 2 inches of split vanilla bean, a few pieces of lemon peel, an inch-stick cinnamon, 2 whole cloves, and a dash of salt. Add 2 tbsps. gelatine softened in $\frac{1}{2}$ cup milk and pour onto 4 well-beaten yolks, return to boiler, and cook until spoon is coated, strain, and beat until cold. Flavor with 1 tbsp. brandy or Benedictine cordial, or Noyaux and place on ice until very cold and nearly set. Add 1 cup whipped cream, 1 cup candied fruits soaked in sherry or brandy, and 1 cup of grated fresh coconut. Pack in ice and salt and serve surrounded with Spun Sugar (1458).

1403. Marshmallow and Nut Pudding Glacé.—Follow recipe for Cabinet Pudding Glacé, omit fruit and cake, and add 1 cup marshmallows cut in small pieces and softened over hot water, $\frac{1}{2}$ cup each blanched almonds and pecans. Pack and freeze, and serve with whipped cream sweetened and dusted with

minced pistachio nuts, or serve surrounded with pineapple dice and juice.

1404. Nesselrode Pudding Glacé.—To the recipe for Golden Parfait add 1 tbsp. granulated gelatine soaked in a little milk, 1 cup preserved chestnuts cut in tiny dice, $\frac{1}{2}$ cup each sultana raisins, candied cherries, and pineapple soaked in sherry, 1 teasp. vanilla, $\frac{1}{2}$ teasp. almond extract, and 1 tbsp. of yellow Chartreuse or Maraschino. Turn into a mould, pack and freeze, and serve with Rum Sauce (1445).

1405. Peach or Pineapple Pudding Glacé.—Beat 3 yolks very light, add 2 tbsps. gelatine softened in $\frac{1}{2}$ cup of water and dissolved in $\frac{3}{4}$ cup sugar sirup, add 2 cups drained and chopped pineapple or peach pulp, beat until cool, and if pineapple be used add 1 tbsp. lemon juice, and 2 cups whipped cream. Fold in the egg whites, pack, and freeze. A cup of boiled rice may be added to this with 1 tbsp. less of the gelatine.

1406. Plum Pudding Glacé.—Make Golden Parfait with half of the amount of sugar and 1 tbsp. gelatine. Place in a mould a layer of fruit cake, sprinkle it well with brandy, cover with a layer of the parfait, then add a layer of sponge cake broken in bits and sprinkled with sherry, then a layer of any candied fruit, and fill with the parfait. Pack and serve with Fruit Juice Sauce (1451).

Soufflés Glacés

Frozen without Stirring

Soufflés are composed of sugar sirup, fruit purée or flavoring, whipped cream, gelatine, and eggs. These are moulded in open dishes, either large or small, or in ramekins, and placed in ice cave or in a deep pail. A strip of buttered paper is put around edge, extending an inch or two above dish. The mixture fills the dish, and when serving, paper is removed and the soufflé is served in the dish. Soufflés are not quite as hard frozen as other creams.

1407. Chocolate Soufflé en Surprise.—Melt 3 squares of chocolate in 1 cup milk, add 1 tbsp. gelatine softened in $\frac{1}{2}$ cup milk, and pour onto 3 well-beaten yolks with $\frac{3}{4}$ cup sugar. Return to fire and cook until spoon is slightly covered, take from fire, and beat until cold. Add 1 cup whipped cream, 1 tbsp. each vanilla and brandy, and the stiffly beaten whites of 4 eggs. Turn into the dish in which it is to be served (a casserole is suitable, one that sets in a silver or nickel standard), within an inch of the top. Place in a deep pail or ice cave, surround pail with ice and salt, cover, and let stand 3 hours. Take from pail, cover with slices of pineapple, and fill all spaces with Maraschino cherries, cover with a macaroon or sponge-cake meringue, place dish in pan of very cold water on a board, and put in hot oven until meringue is slightly colored. Make the meringue of 3 well-beaten whites mixed with 2 tbsps. granulated sugar and 2 tbsps. of dried and powdered macaroon crumbs.

1408. Coffee Soufflé Glacé.—Simmer 15 minutes 1 cup milk and $\frac{1}{2}$ cup finely ground coffee tied in cheese-cloth, strain onto 3 well-beaten yolks mixed with $\frac{3}{4}$ cup sugar, return to boiler and add 1 tbsp. gelatine softened in a little water, cook until spoon is coated, remove from fire, beat until cold, adding a dash of salt, add 1 cup whipped cream and the beaten whites. Fill small paper cases, sprinkle with ground chocolate or powdered macaroon crumbs, and pack in a pail in ice and salt. When serving cover with whipped cream.

1409. Orange Soufflé Glacé.—Cook 1 cup water with $\frac{1}{2}$ cup sugar, juice and pulp of 2 oranges and grated rind of 1, and pour over 4 egg yolks well beaten. Return to fire with 1 tbsp. softened gelatine and cook until spoon is coated. Strain, add dash salt, beat until cold, add the beaten whites, turn into small paper ramekins, pack, and freeze. When serving cover with small pieces of pineapple or Orange Tunisian (1808) and then with sweetened whipped cream.

1410. Vanilla or Strawberry Soufflé Glacé.—Follow recipe for Coffee Soufflé Glacé, using 1 split vanilla bean instead of coffee, or follow recipe for Orange Soufflé Glacé, using strawberry pulp and juice instead of the oranges. Any fruit or flavor may be used for these soufflés.

ICES

Ices include all water ices, sherbets, and frappés, and are composed of sugar-and-water sirups with a little gelatine, flavoring or fruit juice and pulp, and whites of eggs. A few sherbets and frappés contain a little cream. Ices are frozen very hard, in forms or moulds; sherbets not quite so hard, and are served in sherbet glasses, to which is added 1 or 2 teasp. of liqueur, cordial, wine, or flavoring; and frappés are frozen quite soft, and are served from a large punch bowl into small glasses. Sherbets, or sorbets, as they are often called, used to be served after the roast or game course, but on account of the popularity of the short menu they are rarely served now except at large dinners and banquets, when the menu is long and heavy.

1411. Water Ice, Method.—Boil 2 cups of water with $\frac{3}{4}$ cup sugar, add 1 teasp. granulated gelatine and fruit juices or flavoring, strain, cool, and add 3 well-beaten egg whites.

1412. Lemon or Orange Ice.—Add to Water Ice juice of 3 lemons or of 1 lemon and 2 oranges. To add flavor, cook a little of the outside peel of oranges and lemon with the sirup.

1413. Fruit Ices.—Add to Water Ice from 1 to 2 cups of any fruit juice or pulp and the juice of 1 lemon. More sugar will be required for acid fruits. Mash fruit, add to the sirup when nearly cool, and let stand an hour before freezing. The fruits that may be used are apricots, bananas, blueberries, currants, peaches, pineapple, red raspberries, cherries, grapes, grape-fruit, gooseberries, and strawberries. If fruit is very juicy and a strong flavored ice required, use less water and more of the fruit and juice.

Sherbets

1414. Brandy and Sherry.—Add to Lemon Ice 1 teasp. each of brandy and sherry to each glass.

1415. Cardinal Sherbet.—Add to Red Raspberry Ice 1 teasp. each Maraschino and curaçoa to each glass.

1416. Champagne Sherbet.—Add before freezing $\frac{1}{2}$ pt. champagne to Orange Ice.

1417. Claret Sherbet.—Make Lemon Ice with half the amount of water and 1 cup of claret. Add strawberries when serving.

1418. Coffee Sherbet.—Make Water Ice with strong coffee instead of water, add $\frac{1}{2}$ cup cream, and when serving add 1 tbsp. brandy to each glass.

1419. Cider Sherbet.—Make Water Ice with cider instead of water, add lemon juice and orange juice and serve covered with Italian Meringue (1454).

1420. Grape-Fruit Sherbet.—Follow recipe for Fruit Sherbets, adding $\frac{1}{4}$ cup rum while freezing, or pour rum in glasses when serving.

1421. Crème de Menthe Sherbet.—Color Lemon Ice a pale green and when serving pour in each glass 1 teasp. green Crème de Menthe and $\frac{1}{2}$ teasp. Jamaica rum.

1422. Crème Yvette (Violet) Sherbet.—Add 4 tbsps. Crème Yvette cordial to Lemon Ice before freezing, serve in glasses, adding 2 or 3 fresh violets to each glass.

1423. Ginger Sherbet.—Fill glasses with Lemon Ice and add 1 tbsp. preserved ginger cut in small pieces to each glass.

1424. Lalla Rookh Sherbet.—Make Orange Ice with half the amount of water, orange, and lemon juice, add 1 cup whipped cream and $\frac{1}{2}$ cup Jamaica rum.

1425. Mandarin Orange Sherbet.—Make Orange Ice, using juice and pulp of mandarin oranges, fill the mandarin cups, place them in a pan of chopped ice, cover with meringue, and quickly brown in hot oven. Serve at once.

1426. Maraschino Cherry Sherbet.—Add liquor from 1 small bottle of Maraschino cherries to Orange Ice before freezing, and when serving garnish with the cherries.

1427. Mint Sherbet.—Crush 1 bunch mint and soak it in $\frac{1}{2}$ cup brandy 1 hour. Add to Lemon Ice colored green.

1428. Orange Sherbet (Hotel Astor).—Fill glasses with Orange Ice, scoop out centres, and fill with rum sirup mixed with a little Orange curaçoa.

1429. Melon Sherbet.—Fill muskmelon halves with Lemon Ice colored pale green and garnish with angelica soaked in sherry.

1430. Port Wine Sherbet.—Add to Lemon Ice before freezing 1 cup of port wine in which $\frac{1}{2}$ cup raisins and a stick of cinnamon have been soaked, color red, and freeze.

1431. Roman Sherbet.—Add $\frac{1}{2}$ cup rum to Lemon Ice when half-frozen. This may be garnished with candied or fresh rose petals.

1432. Raspberry Sherbet with Cream.—Make fruit ice with red raspberries, strain, and freeze. Serve with cream poured over each glass.

1433. Watermelon Sherbet.—Make fruit ice with watermelon pulp and less water, add a little champagne or sauterne, and serve in cantaloupe halves.

FRAPPÉS

1434. Café Frappé.—To 1 quart of strong, clear hot coffee add 1 cup of sugar and 1 cup cream, freeze rather soft, turn into bowl, sprinkle with a few drops of brandy, and serve in glasses. Or it may be frozen without cream and the cream may be added to glasses when serving.

1435. Chocolate Frappé.—Make Hot Chocolate (1645), add $\frac{1}{4}$ cup powdered sugar, freeze, and serve with cream in glasses.

1436. Fruit or Orange Frappé.—These are half-frozen fruit or Orange Ices to which $\frac{1}{2}$ cup rum or sherry is added before freezing.

1437. Tea Frappé.—Add to Orange Ice 1 cup pineapple with juice, using tea infusion instead of water. To 1 pt. of boiling water add 4 teasp. of English Breakfast mixed with Orange Pekoe.

SAUCES FOR ICE-CREAM AND ICES

Cold Sauces

1438. Claret or Sauterne Sauce.—Boil 1 cup sugar with $\frac{1}{2}$ cup water 2 minutes, cool, and add 1 cup claret or sauterne.

1439. Coffee Cream Sauce.—Add to 3 well-beaten yolks a dash of salt, 4 tbsps. sugar, and 1 cup of very strong coffee, cook until spoon coats, remove from fire, cool, and add $\frac{1}{2}$ cup whipped cream.

1440. Brandy or Sherry Sauce.—Add to 3 beaten yolks a grating of nutmeg and $\frac{1}{4}$ cup sugar, cook in double boiler until it begins to thicken, remove from fire, beat until cold, and add $\frac{1}{4}$ cup brandy or sherry or half of each, and $\frac{1}{2}$ cup whipped cream.

1441. Brandy Sauce Frozen.—Add to 2 cups of cream $\frac{1}{2}$ cup sugar, 1 tbsp. each vanilla and lemon juice, a little salt, and $\frac{1}{4}$ cup brandy. Freeze rather soft and serve with Hot Plum Pudding.

1442. Maraschino Sauce.—Whip 1 cup cream, add $\frac{1}{4}$ cup Maraschino and 1 tbsp. lemon juice, fill with candied fruit cut in dice.

1443. Marshmallow Sauce.—Soften $\frac{1}{4}$ lb. marshmallows in double boiler, add $\frac{1}{4}$ cup XXXX confectioner's sugar dissolved in 2 tbsps. each water and orange juice (a blood orange if possible), add dash salt.

1444. Red Raspberry Sauce.—Cook 1 cup sugar with $\frac{1}{4}$ cup water, add 1 box red raspberries mashed through colander, and cool, or pour into hot cans, seal, and keep for winter use.

1445. Rum Sauce.—Boil 1 cup sugar with $\frac{1}{2}$ cup water and pour onto 2 beaten yolks, beating constantly; return to fire until spoon coats, add stiffly beaten whites, cool, add 1 tbsp. Orange Curaçoa or orange juice and $\frac{1}{4}$ cup Jamaica rum. For a creamy sauce add $\frac{1}{2}$ cup whipped cream.

Hot Sauces

1446. Caramel Nut Sauce.—Cook 1 cup sugar until brown, add $\frac{1}{2}$ cup boiling water, take from fire and add 1 cup broken pecans.

1447. Coffee Sauce.—Cook 1 cup sugar with $\frac{1}{2}$ cup very strong coffee until it spins, pour over ice-cream and it will candy. Or scald $1\frac{1}{2}$ cups milk with $\frac{1}{2}$ cup ground coffee, let stand an hour, strain and heat, add $\frac{1}{3}$ cup sugar mixed with 2 teasp. arrow-root, cook until it begins to thicken, add 1 teasp. butter, and serve.

1448. Chocolate Sauce.—Cook 1 cup water with $\frac{1}{2}$ cup sugar and a small piece of cinnamon stick, add 2 teasp. arrow-root softened in a little cold water, and 4 tbsps. chocolate melted in $\frac{1}{4}$ cup hot water, cook 5 minutes, add 1 teasp. butter and 1 of vanilla.

1449. Fudge Sauce.—Cook, until it begins to crinkle around edges, 1 cup each brown sugar, white sugar, and milk, add 2 squares chocolate grated and 1 teasp. butter, and serve at once.

1450. Mocha Caramel Sauce.—To 1 cup scalded milk add $\frac{1}{2}$ cup caramel made with coffee and a dash salt, pour over 2 yolks well beaten, cook for a moment, remove from fire, and add $\frac{1}{2}$ cup whipped cream.

1451. Fruit Sauce.—Cook 1 cup water with $\frac{1}{4}$ cup sugar, add 1 cup fruit juice or $\frac{1}{2}$ cup currant jelly, flavor with Marshino.

1452. Orange Sauce.—Cook $\frac{3}{4}$ cup orange juice with $\frac{1}{4}$ cup lemon juice and $\frac{1}{4}$ cup sugar and pour over cream.

ACCESSORIES TO DESSERTS AND ICE-CREAMS

1453. Chantilly Cream.—Whip 1 cup cream very stiff, flavor with any of the extracts or cordials or fruit juice, coffee, chocolate, etc., and sweeten with 4 tbsps. powdered sugar.

1454. Italian Meringue.—Cook 1 cup sugar in $\frac{1}{3}$ cup water until it spins a short thread, pour constantly and slowly on 3 stiffly beaten egg whites, beating constantly, and when cool add $\frac{1}{2}$ cup whipped cream and flavoring.

1455. Meringue Cases.—Beat 4 large egg whites with a pinch of salt and of cream tartar until very stiff, add 1 cup fine granulated sugar quickly, add 1 teasp. vanilla sugar, and press mixture through pastry bag in small ovals onto a warm tin sheet rubbed with white wax. Dust with powdered sugar and place in a very cool oven for 2 hours. If oven is hot, put in a pan of cold water and leave door partly open. Take from oven, remove centres with a warm teaspoon, and put back in oven until crisp. These may be dusted with colored sugar before baking or tinted with a fine brush and diluted coloring liquid after baking. They may be filled with ice-cream or Chantilly Cream put together by dipping edges with white of egg, or serve one to each person with a spoonful of cream or ice-cream.

1456. Nougat Baskets or Cups.—To be filled with ice-cream or Cream Chantilly or Italian Meringue. Cook 1 cup granulated sugar with 2 tbsps. strained lemon juice until golden, add $1\frac{1}{2}$ cups shredded almonds, stir for a moment, then turn out on a well-oiled marble and work it with a spatula. While warm line well-oiled tin moulds or cups with the nougat. Loosen before it is cold and press it in again and cut edges. Use a whole lemon instead of fingers to press and form the nougat. A handle may be put on nougat basket by sticking it on with a little boiled sugar. Pipe a Royal Icing around edge, dust with minced pistachio nuts or put silver dragées on every other point of the frosting. Fill with the cream and set orange quarters, which have been dipped in boiled sugar and dragged across the marble, making long points of the sugar. They will look like tiny ships. Put 1 in the centre of each basket or on each side of the handle and a glacéd fruit in centre. If Chantilly Cream be used, draw a fork dipped in red coloring liquid through it.

1457. Red Sugar.—Add red coloring liquid to fine granulated sugar, spread on a plate to dry. Rub through sieve.

1458. Spun Sugar.—Cook 1 cup granulated sugar with $\frac{1}{4}$ cup water and $\frac{1}{8}$ teasp. cream tartar until it spins a long thread. Place sauce pan in cold water for a moment and then in hot water

to keep the sirup the right temperature. Have small, round wooden sticks well oiled. The cook stands on a chair close to fire and, with stick held high in left hand, dips a sugar-spinner or fork into the hot sirup and then back and forth quickly over the stick. The sugar thus spun may be moulded into wreaths or nests while warm. Spinning the sugar high over the stove keeps it warm while spinning.



METHODS OF MAKING CAKES

Sift flour before measuring, and sift several times after adding baking-powder and salt. Cream butter, and use fine granulated sugar, unless otherwise specified in recipe. Warm sugar and bowl if necessary, but never warm butter. Use pastry flour for all cakes unless bread flour is mentioned in recipe. Any good shortening may be used instead of butter, and water in the place of milk. Water makes a tender cake, but less rich.

Cream butter, add sugar, and cream again, add yolks or whole eggs well beaten, then flavoring, add liquid, and flour sifted with baking-powder a little at a time alternately, beat well with light high strokes but do not stir, fold in egg whites beaten stiff, using but few strokes, turn into pans greased with clarified butter or unsalted shortening; if for layer or small cakes, dust pan also with flour, turn pan upside down, and knock out all excess of flour. Line greased pan with thin paper, and grease it for all loaf cakes made with butter. For sponge cakes use pan that has never been greased, or rub with soft paper dipped in clarified butter, wipe with more soft paper, and dust lightly with flour, or put thin paper in bottom of pan lightly greased. Temperature of oven for baking should be:

Small cakes or thin cakes, moderately hot.

Small loaf cakes, moderate.

Large and rich loaf cakes, slow.

Sponge cakes, very, very slow.

Fruit cakes, slow, and long baking.

Add fruit to cakes dredged with a little of the flour just before turning into tin for large cakes, and after putting a layer of plain mixture in pan.

Insert all cakes on wire racks to cool. Put cold frosting on warm cakes, and warm frosting on cold cakes.

Keep cakes in tin box, and cookies and fried cakes in stone jar, covered.

Layer Cakes

For ordinary layer cake use any of the following recipes.

1459. Layer Cake Plain.— $\frac{1}{3}$ cup butter, 1 scant cup sugar, 2 yolks, $\frac{2}{3}$ cup flour, and $\frac{1}{2}$ cup water. Beat well, add 1 cup flour, 2 teasps. baking-powder, flavoring, and beaten whites. Bake in round shallow tins in thin layers 15 minutes.

1460. Layer Cake Rich.—Cream $\frac{1}{2}$ cup butter, 1 cup sugar, 4 yolks, $\frac{3}{4}$ cup flour, $\frac{1}{2}$ cup rich milk—or use water and a little more shortening, beat, and add 1 cup flour, 2 teasps. baking-powder, flavoring, salt, and the stiffly beaten whites.

1461. Layer Cake Golden.—Follow either of the above recipes, using the yolks only of 5 eggs and 3 teasps. baking-powder.

1462. Layer Cake White.—Follow recipe for Layer Cake Rich, using $1\frac{1}{2}$ cups flour and $\frac{1}{3}$ cup cornstarch and the whites of 5 or 6 eggs.

In making caramel cake use thin caramel instead of milk in the above recipes. In making chocolate cake add 2 or 3 squares melted chocolate and $\frac{1}{2}$ teasp. soda. In making coconut cake use the milk from cocoanut instead of milk in above recipes.

Some Especial Layer Cakes

1463. Apple Sauce Cake.—Stew enough unpeeled, cored apples with a little water to make 2 cups. Cream $\frac{1}{2}$ cup butter, add 1 cup sugar, 1 cup of sauce, 2 beaten yolks, 1 teasp. cinnamon, $\frac{1}{2}$ teasp. cloves, and a grating of nutmeg. Add 2 cups flour, 1 teasp. baking-powder, $\frac{1}{2}$ teasp. soda, and beaten white of 1 egg. Bake in 2 layers in moderate oven, and fill and cover with the following: Make Boiled Frosting (1610) flavored with lemon juice. Cover lower layer with the remaining cup of apple sauce, mixed with $\frac{1}{2}$ cup chopped pineapple or dates, spread on the frosting, put on top layer, and cover it with the frosting.

1464. Caramel Cake.—Make Layer Cake (1460), using for liquid thin caramel and use only egg whites. Fill with any of the caramel fillings.

1465. Chocolate Cake with Hazel Nuts.—Beat 6 egg yolks $\frac{1}{2}$ hour with 1 cup sugar, add 5 squares of melted chocolate, slightly cooled, $\frac{1}{2}$ cup fine, dry bread crumbs, $\frac{1}{2}$ lb. hazelnut or filbert meats ground fine, $\frac{1}{4}$ teasp. salt, and the egg whites beaten very stiff. Bake in 2 layers, cover lower layer with red-raspberry jelly made with the fruit juice and gelatine, spread top layer with confectioner's sugar frosting, and glaze with Chocolate Glaze (1633).

1466. Chocolate Layer Cake with Jelly.—To Layer Cake (1459) add with the egg yolks, when cool, 3 squares chocolate boiled with $\frac{1}{4}$ cup sugar and $\frac{2}{3}$ cup thin milk, and add $\frac{1}{2}$ teasp. soda to flour. While cake is warm spread each layer with coffee, currant or red-raspberry jelly, or jelly from orange marmalade, and fill with the following filling and cover with Boiled Frosting. Cook $\frac{1}{3}$ cup grated chocolate with same of sugar and 1 teasp. flour dissolved in $\frac{1}{3}$ cup milk until thick, add to 1 well-beaten egg yolk, and beat until cool.

1467. Chocolate Layer Cake with Mocha Filling.—Beat 4 eggs very light, add $1\frac{1}{4}$ cups sugar, beat and add 2 tbsps. melted butter, 3 squares melted chocolate, $\frac{1}{2}$ cup tepid water, 1 teasp. vanilla, and tiny pinch salt, add $1\frac{1}{2}$ cups flour, $1\frac{3}{4}$ teasps. baking-powder, and $\frac{1}{2}$ teasp. soda. Bake in 2 layers, fill and cover with Mocha Filling (1602).

1468. Chocolate Layer Cake with Raisin and Nut Filling.—Cook and cool $\frac{1}{3}$ cup milk, $\frac{3}{4}$ cup brown sugar, 3 squares melted chocolate, and 1 small beaten egg. Cream $\frac{1}{3}$ cup butter, add $\frac{3}{4}$ cup sugar, 2 yolks, $\frac{1}{3}$ cup milk, 2 cups flour and 2 teasp. baking-powder, 1 teasp. vanilla, 2 beaten egg whites, and the chocolate mixture. Bake. Add to $\frac{1}{2}$ of a Boiled Frosting $\frac{1}{2}$ cup each pecans and seeded raisins chopped fine, put this between cakes, cover with the remainder of the frosting, and garnish with pecans, and candied fruit cut in small slices and soaked in rum.

1469. Crumb Nut Cake, Dutch Style.—Beat 5 yolks with $\frac{3}{4}$ cup powdered sugar $\frac{1}{2}$ an hour, add grated rind of a lemon, 4 tbsps. soft bread crumbs, and 1 cup of unblanched almonds or pecans ground fine. Beat well and add 1 teasp. almond extract and the stiffly beaten egg whites. Bake in two layers 25 minutes. Fill with the following, and cover with Sherry Glaze (1631), and garnish with almonds and candied cherries, and angelica or any candied fruits. Wash and cream 3 tbsps. butter with $\frac{1}{2}$ cup powdered sugar, add $\frac{1}{2}$ cup each of any candied fruit and blanched and shredded almonds or pistachio nuts, flavor with sherry and vanilla, and add, one at a time, 2 well-beaten yolks.

1470. Orange Cake.—Beat 5 yolks until thick, add 2 cups powdered sugar, 2 cups flour, 2 teasp. baking-powder, little salt, juice and grated rind of a large orange, $\frac{1}{2}$ cup water, 3 egg whites beaten stiff. Bake and fill with Orange Frosting and Filling, and garnish with orange quarters glacé.

1471. Sponge Layer Cake with Fancy Fillings.—This is the best cake in the book and one of the many called "Lady Baltimore." Beat 6 yolks until thick, add $1\frac{1}{4}$ cups sugar, 1 teasp. almond extract, $1\frac{1}{4}$ cups flour, and the whites beaten with $\frac{1}{8}$ teasp. each salt and cream tartar. Bake in a large, round tube-pan 40 minutes in slow oven. When cool split into 3 or 5 layers and fill alternately with the following:

No. 1.—Melt 2 squares chocolate, add 1 cup milk, 5 cents' worth of almond paste, and 4 tbsps. of sugar. When boiling, pour over 2 beaten yolks, return to boiler, cook a moment, and beat until cool.

No. 2.—Heat 1 cup milk with 5 cents' worth of almond paste, 4 tbsps. granulated sugar, 1 cup finely shaved citron, when

boiling pour over 2 beaten yolks, and cook again. Take from fire and add 1 cup broken pecans. Cover cake with Boiled Frosting flavored with vanilla. The almond paste may be bought at the confectioner's.

1472. Yellow Layer Cake.—This is from *Boston Cooking School Magazine*, and is called "Lord Baltimore Cake." Cream $\frac{1}{2}$ cup butter, 1 cup sugar, add 8 yolks beaten thick, 1 cup milk, $1\frac{3}{4}$ cups flour, and 4 teasp. baking-powder. Bake in 3 layers. Fill and cover with the following:

To Boiled Frosting add $\frac{1}{2}$ cup macaroon crumbs, $\frac{1}{2}$ cup pecan meats, $\frac{1}{3}$ cup candied cherries, and $\frac{1}{2}$ teasp. each orange and vanilla extract.

Cakes in Loaves

1473. Angel Cake.—Beat 1 cup egg whites with little salt very stiff, fold in 1 cup fine granulated sugar sifted twice, 1 teasp. almond extract, $\frac{1}{2}$ teasp. vanilla, and 1 cup flour sifted 4 times with 1 teasp. cream tartar. Fill ungreased tube-pan and bake 40 minutes. Cool and brush crumbs from bottom and sides with a tiny brush, then brush with egg white beaten with a little sugar, and cover with frosting.

1474. Blueberry Cake.—Sift 2 cups flour, 5 teasp. baking-powder, $\frac{1}{2}$ teasp. salt, add 1 cup sugar and 2 beaten yolks beaten again with $\frac{1}{3}$ cup milk and 2 tbsps. melted butter. Beat well and add 1 teasp. vanilla and 2 cups berries well dredged in flour, the beaten egg whites, turn into a shallow pan, and bake $\frac{1}{2}$ an hour in a slow oven. Serve nearly warm.

1475. Chocolate Loaf Cake.—Melt 2 squares grated chocolate with $\frac{1}{2}$ cup milk. Cook until thick, set aside to cool. Cream 4 tbsps. butter, add 1 cup sugar, 2 beaten yolks, 1 teasp. vanilla and 1 teasp. brandy or orange sirup, add the chocolate and $\frac{1}{3}$ cup milk, $1\frac{1}{2}$ cups flour, 1 teasp. baking-powder, and 1 scant teasp. of soda. Beat well and fold in egg whites. Bake in a shallow tin, cover with Boiled Frosting, and sprinkle with minced and browned almonds.

1476. Chocolate Marshmallow Cake.—Cream $\frac{1}{2}$ cup butter, add 1 cup sugar, 2 cups flour, 2 teasp. baking-powder, $\frac{1}{2}$ cup water, 1 teasp. brandy, and 4 egg whites beaten very stiff.

Bake in large, shallow pan. When cold pin strip of wax paper around edge, cover $\frac{1}{2}$ inch deep with Marshmallow Filling (1601), cool, and cover with 2 squares melted chocolate.

1477. Chocolate Sour Cream Cake.—Beat 2 yolks, add $1\frac{1}{4}$ cups sugar, $\frac{1}{2}$ cup sour cream, $1\frac{1}{4}$ cups bread flour, 2 squares melted chocolate, and, mixed with another $\frac{1}{2}$ cup sour cream, $\frac{1}{4}$ teasp. salt, 1 tbsp. vanilla, 1 tbsp. orange juice, and 1 scant teasp. of soda dissolved in 2 tbsps. hot water. Add the beaten whites and bake in shallow tin.

1478. Crumb Loaf Cake (German Birthday "Torte.")—Cream 1 cup butter, add 1 cup granulated sugar, 1 cup powdered sugar beaten with 8 yolks, beat well, add alternately $\frac{3}{4}$ cup water, $2\frac{1}{4}$ cups flour, 2 teasp. baking-powder, $\frac{1}{4}$ cup brandy or orange juice, 1 cup each fine bread crumbs and minced almonds unblanched, $\frac{1}{2}$ cup pecans, and, if a dark cake is desired, add 3 squares melted and cooled chocolate and $\frac{1}{2}$ teasp. soda dissolved in 2 tbsps. warm water. Flavor with almond or vanilla and bake in a large, round tube-pan in moderate oven. When cold cover with Marshmallow Frosting, and when nearly set, mark with a large pin where the ornamental piping is to be. Decorate to suit taste. Put a bunch of flowers in the centre and place cake on a large, round board having candle-holders around edge. Cover base with green vines.

1479. Date Loaf Cake.—Mix $\frac{1}{2}$ lb. stoned dates with $\frac{1}{2}$ lb. of pecans, add 1 cup flour, 3 teasp. baking-powder, $\frac{1}{4}$ teasp. salt, $\frac{1}{2}$ cup sugar and 2 yolks beaten until thick, add 1 teasp. vanilla and the whites beaten stiff. Bake in one deep loaf pan an hour in slow oven.

1480. Delicate Cake.—Cream $\frac{1}{2}$ cup butter, add $1\frac{1}{2}$ cups sugar, $2\frac{1}{2}$ cups flour, 3 teasp. baking-powder, $\frac{1}{4}$ teasp. cream tartar, $\frac{2}{3}$ cup milk or water. Fold in $\frac{3}{4}$ cup egg whites, 1 teasp. almond extract, 1 tbsp. brandy, and bake in shallow pan 40 minutes. One cup shredded almonds may be added.

1481. Orange Cake.—Cream $\frac{1}{2}$ cup butter, 1 cup sugar, 3 beaten yolks, $\frac{1}{2}$ teasp. salt, grated yellow peel of 1 orange and $\frac{1}{2}$ cup juice, $1\frac{1}{2}$ cups flour, $1\frac{1}{2}$ teasp. baking-powder, add beaten egg whites, and bake in a large shallow tin. Cover with Orange Confectioner's Frosting, mark in squares, and place a candied orange quarter on each.

1482. White Almond Cake, Rich.—Cream 1 cup butter, add 2 cups sugar, $\frac{1}{2}$ cup milk, $2\frac{1}{2}$ cups flour, 2 teasp. baking-powder, 1 cup blanched and minced almonds, 1 teasp. Noyaux cordial or almond extract, and 8 egg whites beaten stiff. Bake in a shallow pan 40 minutes.

Fruit Cakes

1483. Black Fruit Cake.—Cream 2 cups butter, add 2 cups brown sugar, 5 yolks, $\frac{1}{2}$ cup sour cream, 1 cup each chopped and seeded raisins, sultanas, currants, sliced candied pineapple, minced almonds and sliced citron dredged with flour, 4 cups flour, $\frac{1}{2}$ teasp. soda, 10 drops oil cinnamon, 8 of nutmeg, and 5 of cloves, $\frac{1}{4}$ cup brandy, 2 squares grated chocolate melted in 2 tbsps. hot water, and the 5 egg whites beaten stiff. Bake an hour or more. This will keep several weeks.

1484. Coffee Fruit Cake.—Cream 1 cup butter, add 1 cup sugar, 2 eggs, 1 cup strong, black coffee, 1 cup molasses, 1 cup raisins, 1 cup sultanas, $\frac{1}{2}$ cup sliced citron, $\frac{1}{2}$ cup currants, $\frac{1}{2}$ cup chopped nuts, 1 teasp. cinnamon, $\frac{1}{2}$ teasp. each allspice, cloves, and nutmeg, 4 cups flour, 1 teasp. soda. Bake 45 minutes. Will keep fresh a long time.

1485. Dundee Cake (English Tea Cake).—This is the most popular tea cake in London. Cream 1 cup butter, add 5 drops oil of cinnamon, 2 of cloves, and 3 of nutmeg, add 1 cup sugar, cream again, and add 5 well-beaten yolks, the grated peel 1 lemon and 1 orange, 1 tbsp. vanilla and $\frac{1}{4}$ cup brandy, $1\frac{3}{4}$ cups flour, with 1 teasp. baking-powder. Mix and dredge with 1 cup flour, $\frac{1}{2}$ cup seeded and chopped raisins, $\frac{1}{2}$ cup currants, $\frac{1}{2}$ cup shredded almonds, and 1 cup sultana raisins; add beaten whites of 4 eggs. Turn into a paper-lined and buttered deep pan with rather straight sides, in a layer about an inch thick, add fruit to remainder of mixture, fill pan, spread a thick layer of blanched almonds over the top, brush with slightly beaten egg, dust lightly with salt, and bake in slow oven 45 minutes.

1486. Raised Fruit Cake, Plain.—Make 2 cups of white flour sponge as for bread, using 1 cup hot milk, 1 tbsp. sugar, $\frac{1}{2}$ yeast cake in 3 tbsps. water, and white flour. When light add $\frac{3}{4}$ cup butter creamed with 1 cup sugar, 1 teasp. salt,

enough flour to make a soft dough, $\frac{1}{2}$ cup each raisins, currants, and sultanas, a few candied cherries, if at hand, 1 cup broken pecans or English walnuts, 5 drops oil of cinnamon, 2 of cloves, and 3 of nutmeg, $\frac{3}{4}$ teasp. soda in 4 tbsps. brandy, and 2 eggs beaten separately. Let rise until double in bulk and bake in slow oven $1\frac{1}{2}$ hours.

1487. Raised Fruit Cake, Rich (Connecticut Loaf Cake).—Cream $2\frac{1}{2}$ cups butter, add 5 cups sugar, divide in two parts. To one part add 1 yeast cake dissolved in 4 cups warm milk and flour to make a stiff batter. Let rise until double in bulk (over night), then add 4 beaten egg whites or 2 whole eggs, the remainder of butter and sugar, $\frac{1}{2}$ cup brandy, 1 grated nutmeg, 1 teasp. soda, $\frac{1}{2}$ teasp. salt, and let rise again. Now add $1\frac{1}{2}$ lbs. seeded raisins and $\frac{1}{2}$ lb. citron shaved fine. Put in pans and let rise until double again, and bake in slow oven 2 hours. Cover with Royal Frosting and it will keep.

1488. Raisin Cake, Cheap.—Cream $\frac{1}{2}$ cup butter, add 1 cup sugar, 2 yolks, and beat well. Add 2 cups flour, 2 teasp. baking-powder, 1 teasp. cinnamon, $\frac{1}{2}$ teasp. each salt and nutmeg, and 1 cup milk, add 1 teasp. vanilla and 1 cup sultanas dredged with flour, and the stiffly beaten egg whites. Turn into a large shallow pan and bake 30 minutes. Spread with soft butter, dust with granulated sugar and cinnamon, and return to oven until a crust is formed.

1489. Sultana and Raisin Cake.—Cream 1 cup butter, add $1\frac{1}{2}$ cups sugar, 5 beaten yolks, 2 teasp. cinnamon, 1 of cloves, $\frac{1}{2}$ nutmeg, $\frac{1}{4}$ cup brandy, and $\frac{1}{2}$ lb. sultanas and raisins. Beat and add 4 cups flour, 1 teasp. soda, and stiffly beaten whites. Bake 45 minutes. Will keep fresh.

1490. White Fruit Cake.—Cream 1 cup butter, add 1 cup sugar, cream again, add 2 yolks, 2 cups flour, 1 teasp. baking-powder, 1 tbsp. vanilla, $\frac{1}{2}$ teasp. almond extract, 7 egg whites beaten stiff. Mix 1 cup freshly grated cocoanut, 1 lb. shaved citron, $\frac{1}{2}$ lb. sultanas, $\frac{1}{2}$ lb. candied pineapple, 1 lb. blanched and shredded almonds with 1 cup flour, add to cake with 6 drops cinnamon oil, 4 of nutmeg, and $\frac{1}{2}$ cup brandy. Turn into tins well lined with buttered paper, and bake $1\frac{1}{4}$ hours. Cover with Royal Frosting and keep in wax paper.

Molasses Cakes and Gingerbreads

1491. Coffee Gingerbread.—Mix $\frac{1}{2}$ cup each melted butter, molasses, and sugar, add 1 beaten egg, 1 teasp. ginger, $\frac{1}{4}$ teasp. each cinnamon, cloves, and nutmeg, and 1 teasp. soda dissolved in $\frac{1}{2}$ cup very strong hot coffee. Beat and add 2 cups flour. Bake in shallow pan and cover with thick Boiled Frosting.

1492. Molasses Cake with Orange Flavoring.—Mix $\frac{1}{2}$ cup melted butter with 1 cup molasses, add 2 beaten eggs, 1 teasp. cinnamon, $\frac{1}{2}$ teasp. ginger, 1 teasp. soda in $\frac{1}{2}$ cup water, and $2\frac{1}{4}$ cups flour, add juice and grated rind of 1 orange. Bake in shallow pan 30 minutes. Cover with thick Boiled Frosting or spread with butter, dust well with sugar, sprinkle with cinnamon, and return to oven until well crusted.

1493. Sour Cream Molasses Cake.—Mix 1 cup sour cream with 1 egg, $\frac{1}{2}$ cup molasses, $1\frac{1}{2}$ cups sugar, 1 teasp. cinnamon, $\frac{1}{2}$ teasp. each salt and ginger, and 1 teasp. soda dissolved in 2 tbsps. hot water. Add flour to make a soft batter and bake in shallow tin.

Nut Cakes

1494. Butternut Cake.—Cream $\frac{1}{2}$ cup butter, add 2 cups powdered sugar, 2 beaten eggs, 1 cup milk, $2\frac{1}{2}$ cups flour, 3 teasps. baking-powder, and 2 cups butternut meats chopped rather coarse.

1495. Pecan or Walnut Cake.—Cream $\frac{1}{2}$ cup butter, add $1\frac{3}{4}$ cups sugar, 4 beaten yolks, 1 tbsp. orange extract or brandy, 3 cups flour, 3 teasps. baking-powder, 1 cup milk, or water, 1 cup chopped nuts, and the egg whites beaten stiff.

1496. Pecan and Cocoa Cake.—Cream $\frac{2}{3}$ cup butter, add 1 cup sugar, 3 well-beaten yolks, $2\frac{1}{2}$ cups flour, 3 teasps. baking-powder, and 1 cup milk. Beat well and add $\frac{1}{4}$ cup of cocoa or grated chocolate, 1 cup of broken nut meats slightly floured, and the egg whites beaten stiff. Bake in shallow pan and when cool cover with the following: Cream 2 tbsps. butter, add 1 cup confectioner's sugar, $\frac{1}{2}$ cup of cocoa in $\frac{1}{4}$ cup hot, thin cream, add dash salt, flavor with vanilla, and beat until creamy.

1497. Pistachio Cake.—Follow recipes for Delicate or White Cakes, add $\frac{1}{2}$ cup minced pistachio nuts, flavor with 1 teasp. vanilla and $\frac{1}{2}$ teasp. almond extract, and bake in shallow pan. Cover with Boiled Icing colored pale green and dust with blanched and minced pistachio nuts.

Plain Cakes

1498. Quick Cake.—Beat 2 egg yolks well, add $\frac{3}{4}$ cup sugar, flavor to suit taste, add alternately $1\frac{1}{2}$ cups flour, $1\frac{1}{2}$ teasp. baking-powder, and a generous $\frac{1}{3}$ cup milk. Beat well and add a generous $\frac{1}{3}$ cup melted butter and the egg whites beaten stiff.

1499. Sour Cream Cake.—Sift 1 cup sugar with $1\frac{1}{2}$ cups flour, 1 teasp. soda, and 1 of cream tartar, and a little salt. Break 2 eggs in a half-pint cup, fill with sour cream, add to the flour, beat 15 minutes, flavor, and bake.

1500. Sweet Cream Cake.—Sift $\frac{3}{4}$ cup sugar with $1\frac{3}{4}$ cups flour and 2 teasp. baking-powder and a little salt. Break 1 egg in a half-pint cup, fill with cream, and beat with flour mixture 15 minutes, flavor, and bake.

1501. White Cake.—Sift $1\frac{3}{4}$ cups flour with 2 teasp. baking-powder and $\frac{1}{4}$ teasp. salt, add 1 cup sugar. Break 2 egg whites in a cup, add $\frac{1}{4}$ cup soft butter, and fill with water. Turn into a bowl, add flour and sugar, and beat 15 minutes. One beaten egg white folded in will make this cake more delicate, although it is very good without.

Pound Cakes

1502. Almond Pound Cake (two loaves).—Cream 2 cups butter, add 2 cups sugar, 10 beaten yolks, $\frac{1}{4}$ cup brandy, $\frac{1}{4}$ cup sherry, 1 lb. blanched almonds shredded, and 4 cups flour. Bake in slow oven an hour or more. Will keep.

1503. Pound Cake (one loaf).—Cream 1 cup butter, add $1\frac{1}{2}$ cups flour. Beat 1 cup of eggs with $1\frac{1}{2}$ cups sugar until very light and lemon color, add butter and flour mixture, beat 20 minutes, flavor with 1 tbsp. brandy, 1 teasp. vanilla, and 2 drops

of oil of nutmeg. Bake in bread tin 1 hour. Citron or fruit may be added if liked. Will keep.

Sponge Cakes

1504. Boiled Sugar Sponge Cake.—Boil 1 cup sugar with $\frac{1}{3}$ cup water until it spins a thread, pour gradually onto 4 egg whites beaten with a dash of salt, beat until cold, add the well-beaten yolks, $\frac{1}{2}$ teasp. each vanilla and lemon juice, or a little grated lemon rind, and 1 cup sifted flour. Bake in small tube-pan 50 minutes.

1505. Chocolate Sponge Cake.—Beat 4 yolks and add $\frac{1}{3}$ cup cold water, 1 cup sugar, and $1\frac{1}{4}$ cups flour sifted with 1 teasp. baking-powder, add $\frac{1}{4}$ cup cocoa or grated chocolate, $\frac{1}{2}$ teasp. cinnamon, 1 teasp. vanilla, and the stiffly beaten whites. Bake 25 minutes and cover with white frosting.

1506. French Sponge Cake.—Beat 6 yolks very light, add 1 cup fine, granulated sugar, grated yellow rind and juice of $\frac{1}{2}$ a lemon or orange, and 1 cup sifted pastry flour; fold in whites beaten very stiff, with a pinch of salt, bake in tube-pan in slow oven 60 minutes. Dust with powdered sugar when cool and break it when serving.

1507. Hot Milk Sponge Cake.—Beat 2 yolks well, add 1 cup sugar, 5 drops almond extract, 1 teasp. vanilla, $\frac{1}{2}$ cup warm milk or cream, and 1 cup warm flour with 1 teasp. baking-powder and $\frac{1}{4}$ teasp. salt. If milk be used add 1 tbs. melted butter. Beat well and fold in the beaten whites.

1508. Potato Flour Sponge Cake.—Beat 4 yolks 5 minutes, add 1 cup fine granulated sugar, beat 5 minutes, and add $\frac{1}{2}$ cup potato flour sifted with 1 teasp. baking-powder, add 1 tbs. of orange juice and grated rind, and fold in the whites beaten with $\frac{1}{4}$ teasp. salt. Bake in tube-pan 50 minutes. Or add to the above 2 squares of grated chocolate before adding egg whites, flavor with vanilla, and omit orange juice.

1509. Sunshine Cake.—Sift 1 cup fine granulated sugar and $\frac{2}{3}$ cup flour separately. Beat 5 yolks until thick. Beat 7 egg whites until light, but not dry, add dash salt and $\frac{1}{3}$ teasp. cream tartar, and beat very stiff. Stir in sugar lightly, then the

yolks, then add a lump of sugar which has been rubbed with a lemon and dissolved in 1 teasp. each lemon juice and orange juice, add flour, turn into tube-pan, and bake in slow oven 50 minutes.

Small Cakes, Cookies, and Fancy Cakes

CREAM PUFFS AND ÉCLAIRS

1510. Choux Paste for Bonnes Bouches, Cream Puffs, etc.—Cook a scant $\frac{1}{2}$ cup butter with 1 cup boiling water, add 1 cup pastry flour quickly, stirring until mixture cleaves from side of pan. Take from fire and add, one at a time, beating between each one, 3 large or 4 small eggs. When smooth drop from spoon or press through pastry bag on greased and floured tin 2 inches apart in round balls for choux or puffs, or in long and narrow fingers for éclairs. Bake in slow oven 35 minutes, reducing heat after 10 minutes. When cold split open near top and fill.

1511. Cream Puffs, Almond Filling.—Add to Boiled Frosting made with 1 large egg white, 1 beaten egg, 1 cup each powdered sugar and thick cream, and 1 teasp. almond extract or Noyaux cordial. Beat until very thick and add 1 cup blanched and finely shredded almonds. Make puffs rather small, fill, and cover with a glacé, and dust with the almonds minced and browned, or sprinkle with sifted XXXX sugar.

1512. Cream Puffs, Coffee, Chocolate, Cream, or Maple Filling.—Pour $1\frac{1}{2}$ cups hot milk over 3 yolks beaten with $\frac{3}{4}$ cup sugar, 3 tbsps. cornstarch or 4 of flour, dash salt, and cook until thick. When cold add $\frac{1}{4}$ cup whipped cream, add 1 teasp. vanilla for cream filling and 2 squares melted chocolate for chocolate filling, or omit vanilla and add $\frac{1}{2}$ cup very strong coffee using another tbsp. flour, or use all maple sugar shaved instead of granulated for maple filling.

Cover éclairs with a thin frosting.

1513. Cream Puffs, Fruit Filling.—Mix slightly sweetened and whipped cream with a dash of salt and candied fruit cut in bits and fill small puffs. Dust with Red Sugar and vanilla sugar.

CRULLERS, FRIED CAKES, ETC.

1514. Crullers.—Cream $\frac{1}{4}$ cup butter, add 1 cup sugar, 2 yolks beaten thick, 3 cups flour, 3 teasp. baking-powder, dash salt, 1 teasp. vanilla, 4 drops oil cinnamon, 4 of nutmeg, 1 cup milk, and 3 whites beaten stiff. Add enough flour to roll out thin, cut into oblong squares, cut 4 gashes through centres lengthwise, run fingers in and out of gashes to separate, fry in deep, hot fat, drain, and roll in powdered sugar; or flavor with grated rind of 1 orange and cut in rings, fry, and cover while warm with the orange juice mixed with powdered sugar.

1515. Crullers, French Style.—Cook together 1 cup hot water, 3 tbsps. sugar, 1 teasp. orange rind, and $\frac{1}{4}$ cup butter. When boiling add 1 cup flour and cook until very thick. Turn into a bowl and add, beating constantly, 3 eggs, 1 at a time. Drop from a spoon into hot fat. Roll in powdered sugar mixed with finely minced almonds.

1516. Fried Cakes.—Sift $3\frac{1}{2}$ cups flour with 5 teasp. baking-powder and $\frac{3}{4}$ teasp. salt 3 times, add 1 cup and 2 tbsps. powdered sugar to 2 large or 3 small eggs beaten very light, 3 tbsps. soft butter, 1 teasp. vanilla, and 5 drops oil of nutmeg. Add flour alternately with 1 cup milk or water, adding more flour if necessary, but keep dough soft, put bowl on ice for $\frac{1}{2}$ an hour or more, roll on cold board or marble, cut with floured round cutter with hole in middle and dipped in flour, and fry, three or four at a time, in hot fat. The centres may be fried, rolled in powdered sugar mixed with Red Sugar, and served for afternoon tea.

1517. Surprise Fried Cakes.—Follow recipe for Fried Cakes, roll very thin, cut with biscuit-cutter, place a piece of baked apple, thick custard, jam, jelly, or orange marmalade or stewed fruit in centre, wet edges with egg white mixed with cold water, cover with other rounds, putting two together like a sandwich, pinch edges, and fry. Dust with powdered sugar just before serving them. These may also be rolled in balls.

1518. Raised Fried Cakes or Doughnuts.—Early in the evening mix $\frac{1}{2}$ yeast cake with 1 cup of scalded and cooled milk, beat in $1\frac{1}{2}$ cups flour, beat well, cover, and let rise for 2

hours, add 2 beaten eggs, $\frac{1}{2}$ cup melted butter, $\frac{1}{2}$ teasp. salt, $\frac{1}{2}$ of a grated nutmeg, $\frac{2}{3}$ cup sugar, and flour to make soft dough. Currants or sultanas or any candied chopped fruit may be put in now. Knead well, cover, and keep rather warm until morning. Roll out, cut in long, thin strips, twist together, let stand until double in bulk, and fry. Roll in powdered sugar.

COOKIES, DROP CAKES, AND UNFROSTED CAKES

1519. Cookies and Drop Cakes.—METHOD.—Bake cookies and drop cakes quickly on thin tin baking-sheet or thick paper greased with unsalted butter or cottolene, bake, and cool on a wire rack. When small cakes or cookies become hard and dry, reheat them, as they are needed, in a paper bag in a hot oven, or in the upper part of the double boiler.

1520. Brown Sugar Cookies.—Cream $\frac{1}{2}$ cup butter, add 1 cup brown sugar, 2 beaten eggs, $\frac{1}{2}$ teasp. soda dissolved in 2 tbsps. water, 1 cup flour sifted with 1 teasp. baking-powder, and enough flour to make a very soft dough. Place bowl in ice-box until morning, roll and cut out in small cakes, dust with granulated sugar, sprinkle with minced English walnuts, and bake in a quick oven.

1521. Coconut Cookies.—Cream 1 cup butter, add 1 cup sugar and 1 cup flour sifted with $\frac{1}{4}$ teasp. soda, 3 well-beaten eggs, and 1 cup grated coconut, add more flour, but roll as soft as possible. Cut out and bake.

1522. Chocolate Cookies.—Cream $\frac{1}{2}$ cup butter, add 1 cup sugar, $\frac{1}{4}$ teasp. salt, 2 squares melted chocolate, 2 drops oil cinnamon, $\frac{1}{2}$ teasp. vanilla, 1 well-beaten egg, and $\frac{1}{3}$ teasp. soda in 2 tbsps. milk. Beat well and add flour to make soft dough. Cool and cut with small cutter, and bake.

1523. Chocolate Crumb Cakes.—Cream $\frac{1}{2}$ cup butter, add 1 cup light-brown sugar, 3 well-beaten yolks, 2 squares melted chocolate, $\frac{3}{4}$ cup toasted bread crumbs mixed with 1 teasp. baking-powder, add $\frac{1}{4}$ teasp. soda dissolved in 2 tbsps. warm water, 1 teasp. orange juice and same of rind, $\frac{1}{2}$ cup each sultanas and minced nuts, and the well beaten whites. Turn into greased patty pans.

1524. Chocolate Nut Brownies.—Mix $\frac{1}{2}$ cup melted butter with 1 cup granulated sugar, 2 squares melted chocolate, pinch salt, 2 well-beaten yolks, and $\frac{1}{4}$ cup flour. Beat well and add 1 teasp. vanilla, 1 cup broken pecans, and $\frac{1}{4}$ cup flour sifted with $\frac{1}{4}$ teasp. baking-powder. Turn into buttered shallow tins, and bake in a moderate oven. Cut into squares while still warm.

1525. Date and Nut Cookies.—Cream 1 cup butter, add $1\frac{3}{4}$ cups brown sugar, cream and add $\frac{3}{4}$ cup sour milk, $\frac{1}{2}$ teasp. soda, and 1 teasp. baking-powder, and $\frac{1}{2}$ teasp. salt mixed with 2 cups oatmeal or rolled oats. Add enough white flour to make a soft dough, cool and roll out very thin, cut in small rounds, cover one-half of them with minced nuts mixed with dates, cover with the other halves, dust well with granulated sugar, and bake.

1526. German Christmas Honey Cakes.—Wash, dry, and shred 1 lb. unblanched almonds, and add 1 lb. honey, 1 lb. sugar, $\frac{1}{2}$ glass rum, 1 lb. flour, 2 oz. candied lemon peel chopped in small pieces, yellow rind of 1 fresh lemon also chopped, powdered cloves, and salt to taste. Mix this dough thoroughly and set it aside well covered for a week. Roll into sheets 1 inch thick and bake in quick oven on waxed paper or waxed tin sheet. Cut in oblong blocks while warm. Brush with sugar and water, place a split almond in each corner, and a cube of lemon peel in centre. Pack them between wax paper sheets in a tin box and do not use until after many months. They are very hard at first but improve with age.

1527. Golden Squares.—Cream 1 cup butter with 2 cups sugar, add 10 well-beaten yolks, $\frac{1}{2}$ cup milk, 3 teasp. baking-powder sifted with $2\frac{1}{4}$ cups flour, and 1 tbsp. flavoring. Bake in thin layer in shallow pans, brush with milk while hot, dust with powdered sugar, and cut in small squares. Angel Cake may be made at the same time to use the egg whites.

1528. Jam Jumbles.—Roll Sugar Cooky dough $\frac{1}{4}$ inch thick, cut in small rounds, cover $\frac{1}{2}$ of them with jam. Cut the other halves in rings or in small holes. Cover the jam halves and bake.

1529. Lady Fingers.—Beat 6 egg whites very stiff, add $\frac{2}{3}$ cup powdered sugar, and add to 4 yolks beaten thick and

mixed with $\frac{2}{3}$ cup flour sifted with $\frac{1}{8}$ teasp. salt. Press through pastry tube on buttered wax paper in narrow finger lengths, dust with powdered sugar, and bake in a slow oven.

1530. Macaroons.—Mix $1\frac{1}{2}$ cups almond meal with 2 beaten egg whites, drop from teaspoon on greased paper, and bake 20 minutes in slow oven.

1531. Maple Gems.—Shave 2 cups maple sugar, add $\frac{1}{2}$ cup cream, 2 beaten eggs, $\frac{1}{2}$ cup soft butter, 3 teasp. baking-powder in 1 cup flour, and enough flour to make rather stiff batter. Bake in hot buttered gem irons.

1532. Maple Sugar Jumbles.—Cream 1 scant cup butter with 2 cups maple sugar, add 3 beaten yolks, 1 cup flour, and 2 teasp. baking-powder. Add beaten whites and flour to roll. Cut in small rounds, with hole in centre, sprinkle with maple sugar and minced pecans, and bake.

1533. Molasses Fruit Drop Cakes.—Cream 1 cup butter and lard, half of each, add 1 cup sugar, 2 beaten eggs, 1 cup currants dredged with flour, and add alternately 4 cups flour, 1 cup sour milk, 1 cup molasses, and 1 teasp. soda in a little water. Add juice and grated rind of 1 lemon and 1 tbsp. vanilla. Drop on buttered tins, dust with granulated sugar, and bake in hot oven.

1534. Molasses Nut Cakes.—Cream $\frac{1}{2}$ cup brown sugar, add $\frac{2}{3}$ cup butter, $\frac{1}{2}$ cup molasses, 1 beaten egg, $\frac{2}{3}$ cup milk, 1 teasp. soda sifted with 2 cups flour, 1 teasp. vanilla, 8 drops oil of cinnamon, 1 cup sultanas, $\frac{1}{2}$ cup each currants, chopped and seeded raisins, and pecans. Fill tiny, round, deep patty pans half-full and bake in hot oven.

1535. Oatmeal Drop Cakes.—Chop 2 cups of H. O., add 1 cup of seeded and cut raisins, 1 cup pecans or walnuts broken, and 1 cup soft butter or shortening creamed with 1 scant cup sugar, add 3 beaten eggs and $\frac{1}{2}$ teasp. soda in $\frac{1}{3}$ cup milk. Add grated rind of 1 orange and 1 tbsp. juice, and 2 cups flour. Drop from small spoon on buttered tin and bake.

1536. Orange Cookies.—Cream $\frac{1}{2}$ cup butter, add 1 cup sugar, grated rind 1 orange, 1 egg, $\frac{1}{4}$ cup orange juice, 2 cups flour, and 4 teasp. baking-powder. Roll and cut, dust with

granulated sugar, and bake. These should be eaten at once, as they soon dry.

1537. Peanut Cookies.—Cream 4 tbsps. butter, add $\frac{1}{2}$ cup sugar, 2 beaten eggs, 2 tbsps. milk, $\frac{1}{2}$ teasp. salt, and 1 teasp. lemon juice. Beat well and add $1\frac{1}{2}$ teasp. baking-powder with 1 cup flour and 2 cups chopped peanuts. Drop from teaspoon, on buttered paper, place a whole peanut in centre of each, and bake in slow oven.

1538. Rock Cakes.—Cream 1 cup butter, add 1 cup fine granulated sugar, 2 eggs, and beat well, add 1 cup flour sifted with $\frac{1}{2}$ teasp. baking-powder and beat 15 minutes. Add 1 cup each seeded raisins or sultanas, currants and chopped almonds, or walnuts or pecans, and 3 tbsps. brandy. A few chopped dates may also be added. Drop from spoon and bake in quick oven.

1539. Sugar Cookies or Jumbles.—Cream 1 cup butter, add 2 cups sugar, 3 beaten eggs, $\frac{3}{4}$ cup milk, 1 teasp. vanilla and 3 drops oil of nutmeg. Beat well and add 2 teasp. baking-powder sifted with 1 cup flour, adding enough flour to roll out as soft as possible. Roll out in a cold room on a cold marble or board. Cut, sprinkle with granulated sugar, and bake in a quick oven. If cut with hole in centre they are called jumbles.

1540. Sour Cream Sugar Cookies.—Cream 1 cup butter, add $1\frac{1}{2}$ cups sugar, 2 beaten eggs, $\frac{1}{2}$ teasp. soda in 3 tbsps. sour cream, flavor with oil of nutmeg, and add flour to roll. Or use more sour cream and less butter.

Fancies for Afternoon Tea

1541. Almond Cream Boats.—Sift $\frac{3}{4}$ cup flour, 3 tbsps. rice flour or cornstarch, and add 6 tbsps. creamed butter, 2 tbsps. minced almonds, 1 egg yolk, 2 tbsps. sugar, and milk to make soft paste. Roll $\frac{1}{4}$ inch thick, line small lightly greased boat-shaped tins, prick them, and fill with the following almond paste, and bake 15 minutes. Mix $\frac{1}{2}$ cup ground almonds, $\frac{1}{2}$ cup sugar, 2 tbsps. rice flour or cornstarch, 2 well-beaten eggs, and 3 tbsps. orange flower water or Maraschino. Add a few drops of cordial. Remove boats from tin and when cool cover tops with Coffee Glaze (1631).

1542. Almond Fluffs in Paper Cases.—Sift 4 times $\frac{1}{2}$ cup each flour and granulated sugar and $\frac{1}{2}$ teasp. cream tartar, add 5 stiffly beaten egg whites and flavoring. Drop on buttered paper and bake in very slow oven. When cool serve in paper cases.

1543. Chocolate Meringues.—Beat 4 egg whites very stiff, add 1 cup powdered sugar and 1 cup of grated confectioner's chocolate, and 1 teasp. baking-powder. Drop on buttered paper and bake in slow oven.

1544. Date Sticks.—Beat 4 egg whites very stiff, add 2 scant cups granulated sugar and $\frac{1}{2}$ cup each blanched almonds and dates in small pieces. Flavor with vanilla and bake in a shallow buttered pan 40 minutes in very slow oven. When nearly cool cut in long, narrow strips.

1545. Dobisch Tortes (Buda-Pesth Cakes).—Bake a plain cake mixture in very thin sheets, while warm cut in strips 3 inches long and 1 inch wide, and pile 4 or 5 layers on top of each other with different fillings between, having the top layer a brittle caramel. Creamed, sweetened, and flavored butter, chocolate or coffee fillings, and jam with whipped cream are the different layers.

1546. Jam and Cheese Toast Strips.—Mix red-raspberry jam with cream cheese and spread on long, narrow fingers of white or entire-wheat bread toast, or spread on toasted crackers.

1547. Macaroon Tortes.—Mix ground English walnuts with Boiled Frosting and spread between two fresh macaroons, cover top with a little of the frosting and a glacéd walnut meat.

1548. Marguerites.—Boil 1 cup sugar with $\frac{1}{2}$ cup water until it threads, reduce heat, and add 5 marshmallows cut in pieces, pour onto 2 stiffly beaten whites, add 2 tbsps. shredded cocoanut, 1 cup broken walnut meats, and $\frac{1}{2}$ teasp. vanilla. Spread on Saltines and put in oven until just light brown.

1549. Marshmallow Crackers.—Cover unsweetened, thin crackers with a little creamed butter, place a marshmallow on each, dot with butter, and brown in oven, and serve at once.

1550. Marshmallow Macaroons.—Toast marshmallows, and toast twice as many macaroons, put marshmallows between each two macaroons, roll them in Glaze (1631) flavored with orange or rum, then in grated cocoanut.

1551. Marshmallow Marguerites.—Make Boiled Frosting (1610) and before pouring into the eggs add 6 or 8 fresh marshmallows. After beating with the eggs add 1 cup of minced almonds or pecans and $\frac{1}{4}$ cup fresh cocoanut. Spread on crackers and slightly brown them in oven.

1552. Nut Bars.—Mix 1 cup brown sugar with 1 egg, 1 cup of American walnut meats broken into bits, a pinch of salt, $\frac{1}{4}$ teasp. soda dissolved in 1 tbsp. hot water, and 2 tbsps. of flour. Bake and cut in bars.

Petits Fours and Frosted Cakes

Petits fours are rich cakes baked in shallow pans, cut in squares, diamonds, or rounds, then frosted and garnished with nuts, candied fruits, etc.

1553. Almond Petits Fours.—Beat 7 egg yolks very light and thick, add 1 cup sugar, 1 teasp. lemon juice in which grated rind has soaked, $\frac{1}{4}$ cup blanched almonds minced fine, beat well, and fold in the whites beaten stiff alternately with 1 cup sifted flour, add $\frac{1}{4}$ cup softened butter and 1 teasp. almond extract. Bake in shallow pan and cut in small cakes. Cover with White Fondant (1615) flavored with almond extract and garnish with blanched almonds and leaves of angelica.

1554. Angel Cake Balls.—Pull a fresh-baked Angel Cake in small pieces, roll them into balls, and dip them in Fondant or confectioner's sugar frosting.

1555. Babas for Afternoon Tea.—Babas are raised frosted cake quite popular in the French afternoon tea shops. Mix $\frac{1}{2}$ yeast cake dissolved in $\frac{1}{2}$ cup warm milk with $\frac{1}{4}$ cup flour and place in warm place until very light. Add $\frac{1}{2}$ cup creamed butter, $\frac{1}{4}$ cup sugar, 3 eggs, one by one, beat well, and add grated peel of 1 lemon, 2 cups flour, 1 cup seeded raisins, $\frac{1}{2}$ cup currants, beat 15 minutes, turn into a small tube mould, leaving room, however, for it to double in bulk. When very

light bake $\frac{3}{4}$ of an hour in moderate oven and while warm cover with Glacé (1631) flavored with rum.

1556. Brioche.—Make Baba Mixture (1555) without fruit, bake in large mould, and serve either warm or cold.

1557. Coconut and Almond Cakes.—Cream $\frac{1}{2}$ cup butter, add $\frac{3}{4}$ cup sugar, 1 tbsp. lemon peel grated very fine, 4 whole eggs alternately with 1 cup flour, $\frac{1}{2}$ cup fresh coconut, $\frac{1}{4}$ cup minced almonds, and a few candied cherries. Bake in thin sheet, cut, and frost with pink frosting.

1558. Coconut Thumbs.—Cream $\frac{1}{3}$ cup butter, add 1 cup sugar, 1 cup water, 2 cups flour, and 1 tbsp. cornstarch and 2 teasp. baking-powder. Add 3 egg whites beaten stiff and 1 teasp. vanilla. Bake in small, round, deep tins, cover top and sides with soft frosting flavored with almond extract, and roll in 1 cup fresh-grated coconut.

1559. Coffee Cocoa Cakes.—Cream $\frac{1}{3}$ cup butter, add 2 cups dark-brown sugar, 3 beaten yolks, and $\frac{1}{3}$ cup cocoa dissolved in $\frac{1}{2}$ cup very strong, hot coffee. Beat and add $\frac{1}{2}$ teasp. soda dissolved in $\frac{1}{2}$ cup sour cream and 2 cups flour with 1 teasp. baking-powder. Add whites beaten stiff, bake in small tins, and cover with Caramel Coffee Frosting (1623) and garnish with candied cherries.

1560. Coffee Petits Fours.—Beat 2 whole eggs, add 1 cup thick cream and 1 cup sugar, add $1\frac{1}{4}$ cups flour, $1\frac{1}{2}$ teasp. baking-powder, and $\frac{1}{4}$ teasp. salt. Add 1 teasp. vanilla and bake in $\frac{1}{4}$ -inch sheets in shallow pans. Cut in squares or ovals, and put two together with the following between: Dissolve 2 tbsps. cornstarch in water, add 1 cup very strong coffee, cook 5 minutes, pour onto 2 egg yolks well beaten with $\frac{1}{4}$ cup sugar, return to fire, cook a moment, and add 1 teasp. butter. Cover cakes with Coffee Frosting (1623) and garnish with browned almonds and candied cherries.

1561. Coffee and Molasses Petits Fours.—Cream $\frac{1}{2}$ cup butter with $\frac{1}{2}$ cup sugar, add 2 beaten eggs, $\frac{1}{2}$ cup strong coffee, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ teasp. soda in a little water, and 2 cups flour. Bake, cut, and cover with Coffee Chocolate Frosting (1624), putting an English walnut meat on each square under the frosting.

1562. Cordial Petits Fours.—Bake and cut a plain white cake mixture in very thin sheets, put them together in pairs with thick custard or any white frosting flavored with any cordial. Benedictine is recommended. Frost with same flavored frosting.

1563. Cream Cakes en Surprise.—Bake any light delicate cake or sponge cake in small, round, deep tins, cut a piece from top of each, take out crumbs, leaving a box, fill with thick custard or whipped cream, add $\frac{1}{2}$ teasp. jelly or jam, replace cover, and cover top and sides with Boiled or Confectioner's Frosting.

1564. Cream Nut Petits Fours.—Add 1 cup minced nuts to 1 cup cream, whip it very stiff, and place on ice. Beat 1 egg white very stiff with a dash salt and cream tartar, add $\frac{1}{2}$ cup hot sirup and the well-beaten yolk, beat until cold, and add 1 teasp. vanilla and $\frac{1}{2}$ teasp. almond, and add to the whipped cream. Fill between layers of plain white or sponge cake cut in diamonds and cover with frosting.

1565. Kuchen Frosted with Candied Fruits.—Rub together 2 cups flour sifted several times with 4 teasps. baking-powder and $\frac{1}{2}$ teasp. salt, add grating of nutmeg, 3 tbsps. sugar, 3 tbsps. butter, $\frac{3}{4}$ cup milk and mix quite soft, spread in a shallow, buttered pan, dust with cinnamon, and bake in hot oven. When nearly cold cover with Milk Glaze (1631), then with slices of candied pineapple, plums and cherries soaked in rum, and pecan meats. Cut in squares, heat, split open and spread with butter between, and serve for afternoon tea or for a luncheon cake.

1566. Genoise Cakes.—Cream 1 cup butter with grated peel of 1 lemon, add 1 cup sugar, and add, one at a time, 5 eggs, beating well between each egg and adding alternately with the eggs 2 cups flour sifted with 1 teasp. baking-powder. Add 1 teasp. vanilla and $\frac{1}{2}$ teasp. almond extract and bake in small, wedge-shaped moulds. Cover with glaze or frosting.

1567. Nougatine Petits Fours.—Bake a fine light butter cake, about $\frac{1}{2}$ inch thick, cut in large squares, cover with Chocolate Frosting (1614), and completely cover while frosting is soft with minced and browned almonds.

1568. Pound Cakes.—Cream $\frac{3}{4}$ cup butter, add 1 cup sugar and the rind of 1 lemon grated very fine and soaked in the juice. Beat well and add, one at a time, 5 eggs and 2 cups flour, 1 teasp. baking-powder, and dash of salt. Beat 15 minutes, adding 1 teasp. vanilla, press into very small tins through a pastry tube, and bake 20 minutes in a slow oven. Cover with Confectioner's Frosting any desired flavor and color.

1569. Pound Cakes in Layers.—Cream 1 cup butter, add 1 cup sugar and 5 yolks, and beat until thick. Add 2 cups sifted flour, 2 teasps. flavoring, the egg whites beaten stiff, turn into 2 square pans, $\frac{1}{2}$ inch thick, and bake. When cool spread 1 layer with jelly, jam, or marmalade, cover with the other layer cut in very small squares or fancy shapes, cover with frosting, and garnish with candied fruit, angelica, dragées, or nuts.

1570. Ponts d'Amours.—Bake the above mixture in inch-thick layers, cut in small rounds, and cut a hole not quite through in centre of each, or bake the cakes in dariole moulds. Frost and fill open centres or wells with whipped cream mixed with chopped candied fruits and almonds.

1571. Rice Flour Cakes.—Cream $\frac{1}{2}$ cup butter with $\frac{3}{4}$ cup sugar, add 2 beaten yolks, 1 teasp. vanilla, 1 teasp. almond extract, juice and grated rind 1 lemon, and $\frac{1}{2}$ cup cold water. Beat and add $1\frac{1}{4}$ cups rice flour, 1 teasp. baking-powder, and 4 egg whites beaten stiff. Bake in heart-shape tins, cover with Confectioner's Frosting flavored with cordial, brandy, or rum, and garnish with pink candies and silver dragées.

1572. Sandwich Cakes.—Beat 5 egg whites very stiff, add 3 beaten yolks, $\frac{1}{2}$ cup flour, a dash salt, and 1 teasp. flavoring. Drop onto unbuttered paper from a teaspoon and bake 10 minutes. Cover with Confectioner's Frosting and put two together with a layer of minced nuts and candied fruits between.

1573. Sponge Cake Petits Fours with Coffee Garnish.—Beat 4 eggs with $\frac{3}{4}$ cup sugar and a dash salt, and put it in double boiler, add a little minced orange peel, and whip until hot but not boiling, take from fire, add 1 teasp. flavoring, and beat until cold, add 1 cup warm flour, and turn into shallow pan lined with buttered and floured paper, and bake 20 minutes in very slow oven. When cold cut in squares, dip in Coffee

Fondant or Frosting, sprinkle with minced and browned almonds, pipe a garnish of Coffee Butter Filling (1593) around edge, and place candied chestnuts or marrons glacés in centre.

1574. White Cakes for a Large Afternoon Tea.—

This recipe will make 5 or 6 dozen if baked in small patty pans. Cream $\frac{2}{3}$ cup butter, add $1\frac{1}{2}$ cups sugar, 2 well-beaten yolks, 1 teasp. each almond and vanilla, $\frac{3}{4}$ cup milk, $3\frac{1}{4}$ cups flour sifted several times with 3 teasp. baking-powder, and $\frac{1}{4}$ teasp. salt. Beat well and add 6 egg whites beaten very stiff. Add some of the egg white before all of the flour is in. Bake and frost with Confectioner's Frosting, flavored as desired.

Puff-Paste Dainties for Afternoon Tea

1575. Allumettes.—Roll puff paste $\frac{1}{2}$ an inch thick, in strips 4 inches long and 1 inch wide. Bake, and when cool split off tops and scoop out the centres, fill with a custard cream, or with orange marmalade, replace tops and cover with glaze, and sprinkle with minced candied orange peel while soft.

1576. Almond Strips.—Roll pastry quite thin, cut in strips and bake, brush with egg white, cover with minced nuts, dust with sugar and cinnamon, and return to oven until brown.

1577. Napoleons.—Roll paste quite thin, cut in oblong squares, and bake. Put 3 or 4 together with a different filling between each—thick custard, jelly, or jam—and cover top with Chocolate Frosting, and pipe edge with Coffee Butter Filling (1593).

1578. Pastry Hearts.—Roll rich pastry very thin, spread with jelly or frosting, roll up tight like a jelly roll, turn and cut in $\frac{1}{4}$ inch slices, dent and point them in the shape of a heart, and bake them.

Wafers

1579. Almond Wafers.—Beat 3 egg whites quite stiff, add $1\frac{1}{4}$ cups powdered sugar, 1 tbsp. finely grated lemon rind, 1 tbsp. cinnamon, and $\frac{1}{2}$ lb. unblanched almonds minced fine. Dust board with flour and powdered sugar, roll mixture very thin, cut,

and bake. These may be rolled around a round stick while warm to form them into cylinders.

1580. Almond Sand Cakes.—Cream $1\frac{1}{4}$ cups butter, add $2\frac{1}{4}$ cups sugar, 1 whole egg, and 2 yolks, and add 4 cups sifted flour with 1 tbsp. cinnamon. Beat well, roll out very thin, cut in hearts or diamonds, brush with slightly beaten egg white, put a split almond on each corner, brush with egg white again, sprinkle granulated sugar and powdered cinnamon from paper cornucopias in centre, and bake. These will keep weeks if kept in tin box between sheets of wax paper.

1581. Chocolate Chips.—Cream $\frac{1}{2}$ cup butter, add 1 cup sugar and 2 eggs, add 4 tbsps. melted chocolate, 1 teasp. vanilla, and flour to make soft batter, about 1 cup. Pour in a very thin sheet in narrow greased pans, bake quickly, brush with egg white, and cut in strips while hot.

1582. Chocolate Drops.—Mix $\frac{1}{2}$ cup powdered sugar with 4 squares grated chocolate, add $\frac{1}{2}$ teasp. vanilla and 3 beaten egg whites. Drop on buttered paper from teaspoon and bake in slow oven.

1583. Chocolate and Nut Wafers.—Cream 1 cup butter with 1 cup granulated sugar, add 2 beaten eggs, 2 squares chocolate melted, $\frac{1}{2}$ cup flour, 1 teasp. vanilla, and $\frac{1}{2}$ cup English walnut meats broken small. Bake in a thin layer and cut in squares.

1584. Chocolate Sponge Wafers.—Beat 6 egg whites, add 1 cup sugar, $\frac{1}{2}$ lb. confectioner's chocolate grated, and 10 tbsps. flour. Drop from teaspoon on greased paper and bake quickly.

1585. Cream Wafers.—Sift 1 cup flour with $\frac{1}{2}$ teasp. salt, add 1 tbsp. sugar and enough cream to roll. Roll very thin, cut in fancy shapes, dust with sugar and with minced nuts or grated cocoanut, and bake.

1586. Date and Pecan Wafers.—Beat 2 egg whites quite stiff adding 2 cups brown sugar, add 1 cup broken pecans, dusted with salt, and 1 cup dates cut in bits. Drop from teaspoon on buttered tin and bake 10 minutes.

1587. Oatmeal Wafers.—Cream 2 tbsps. butter, add 1 cup sugar, 2 beaten yolks, 1 teasp. vanilla, $2\frac{1}{2}$ cups rolled oats, mixed with 3 teasps. baking-powder, and $\frac{1}{4}$ teasp. salt. Add beaten whites, and drop on greased tin, far apart, from teaspoon. Bake quickly. These may be rolled around a smooth stick, like a broomstick, to make them into rolled wafers.

CAKE FILLINGS AND FROSTINGS

FILLINGS

1588. Almond Paste Filling.—Mix and beat, one at a time, 3 yolks, add $\frac{1}{8}$ lb. almond paste, 1 tbsp. creamed butter, $\frac{1}{4}$ cup each minced almonds, sugar, and hot milk. Cook until thick, add $\frac{1}{4}$ teasp. almond extract, beat until nearly cool.

1589. Caramel Fillings.—1. Cook 1 cup sugar with 3 tbsps. thick Caramel-Coffee (1623), and 4 tbsps. water until it spins a thread, pour slowly into 1 large egg white beaten with a dash of salt and a pinch of cream tartar. Add 1 teasp. vanilla, fill and cover cake, and garnish with pecans.

2. Cook $\frac{3}{4}$ cup cream, $\frac{1}{2}$ cup light-brown sugar, 1 tbsp. butter, and tiny pinch of soda, until it threads, add 4 tbsps. thick caramel and 1 teasp. vanilla. Beat 5 minutes and add $\frac{1}{4}$ cup whipped cream. Cover the cake with Caramel Frosting (1623), and garnish with candied cherries and pecans.

3. Flavor 1 cup cream with Coffee-Caramel, sweeten slightly, add dash salt, and beat until very thick.

1590. Chocolate Fillings.—1. **BUTTER FILLING.**—Sift 2 tbsps. each sugar and flour, and add $\frac{1}{2}$ cup warm milk, cook 5 minutes, add 2 squares grated chocolate, when smooth pour over 1 beaten egg, cool, and add $\frac{1}{2}$ cup washed butter, creamed with $\frac{1}{2}$ cup powdered sugar. Flavor with vanilla and a few drops of brandy or orange juice. Fill cakes and cover with Chocolate Icing.

2. **CORNSTARCH FILLING.**—Boil $\frac{3}{4}$ cup milk with $\frac{1}{2}$ cup powdered sugar, 4 tbsps. grated chocolate, and 1 tbsp. butter, add 1 tbsp. cornstarch softened in $\frac{1}{4}$ cup cold milk, cook 5 minutes, and flavor with vanilla, caramel, coffee, or sherry.

3. **EGG-WHITE FILLING AND FROSTING.**—Boil $1\frac{1}{4}$ cups sugar with $\frac{1}{3}$ cup thin cream and 2 squares chocolate 5 or 6 minutes,

turn onto 2 egg whites beaten with a pinch of salt, beat until cold in bowl of ice-water. Flavor with vanilla and sherry or brandy. Fill and cover cakes.

4. **EGG-YOLK FILLING.**—Melt 3 squares of grated chocolate in 3 tbsps. cream, pour onto 2 well-beaten yolks, add dash salt, $\frac{3}{4}$ cup powdered sugar, and cook until thick, beat until cool, flavor with vanilla and a dash of cinnamon.

1591. Fudge Filling.—Boil 1 cup sugar with $\frac{1}{2}$ cup milk, 1 tbsp. butter, and 3 squares of grated chocolate without stirring, 8 minutes. Take from fire and beat until cool, add 1 cup English walnuts or pecan meats broken in bits, and 1 tbsp. each vanilla and orange sirup.

1592. Coconut Filling.—Make cake with cocoanut milk, fill, and cover with Boiled Frosting (1610) filled with fresh-grated cocoanut, flavor with the juice of a blood orange, sprinkle cocoanut over top, and squeeze the juice over it. This makes cake that is pretty as well as delicious.

1593. Coffee Filling.—1. Pour 1 cup hot milk over 2 yolks beaten with 2 tbsps. cornstarch and $\frac{1}{2}$ cup powdered sugar, return to double boiler, cook until boiling, add $\frac{1}{4}$ cup very strong black coffee, or use 2 tbsps. of a good brand of coffee extract. Take from fire, and add 1 tbsp. butter creamed with 2 of sugar, or $\frac{1}{4}$ cup whipped cream.

2. Wash and cream $\frac{1}{2}$ cup butter, and $\frac{1}{4}$ cup XXXX sugar, cream again, and add 1 yolk well beaten and 3 tbsps. very strong coffee or coffee extract.

1594. Cream Filling.—Pour $1\frac{1}{2}$ cups hot milk over 2 beaten eggs mixed with $\frac{1}{2}$ cup powdered sugar and 3 tbsps. cornstarch. Return to boiler, cook until it thickens, add 1 teasp. butter, beat until cool, add 1 teasp. flavoring and $\frac{1}{4}$ cup whipped cream.

1595. Date Filling.—Scald, dry, stone, and chop $\frac{1}{2}$ lb. dates, add to $\frac{1}{2}$ cup cream whipped stiff with 1 teasp. lemon juice. Fill cakes and cover with frosting.

1596. Fruit and Nut Filling.—Add to half of a Boiled Frosting (1610) $\frac{1}{4}$ cup each candied cherries, pineapple, minced almonds and pecans; flavor with cherry and orange juice. Cover

cake with remainder of frosting and garnish with cherries and almonds.

1597. Lemon Butter Filling.—Mix 2 cups granulated sugar with $\frac{1}{2}$ cup butter and 6 eggs beaten together, and the grated rind of 2 lemons and the juice of 3, cook in a double boiler until the consistency of honey. Put this in small glasses and when cold cover with melted paraffin. This will keep for weeks and is useful for many things.

1598. Maple Sugar Filling.—Shave 1 cup maple sugar, and cook with $\frac{1}{2}$ cup cream until it forms a soft ball in cold water, beat until cold, adding a few drops of vanilla. Cover cake with Maple Frosting (1616).

1599. Maple, Nut, and Marshmallow Filling.—Cook 1 cup shaved maple sugar with $\frac{1}{2}$ cup milk and 1 tbsp. butter 15 minutes, add 1 cup each melted marshmallows and broken pecans.

1600. Marshmallow Filling.—Cook $1\frac{1}{2}$ cups sugar with $\frac{1}{2}$ cup milk 10 minutes, add $\frac{1}{2}$ lb. marshmallows melted in 4 tbsps. water, add dash of salt, beat until thick, flavor with vanilla and almond extract, or with Maraschino and almond; or puff marshmallows in hot oven or over steam, arrange on top of cake, and pour Boiled Frosting over them.

1601. Marshmallow Gum-Arabic Filling.—Cook 5 tbsps. very clean gum-arabic, dissolved in $\frac{1}{2}$ cup cold water, with $\frac{1}{2}$ cup powdered sugar until thick enough to form a soft ball in cold water, strain, and pour slowly into 1 egg white beaten very stiff, with a pinch of salt and of cream of tartar. Beat until thick, flavor with a few drops of vanilla and lemon juice. Pour over cake and smooth with knife dipped in hot water. This is delicious if covered with a thin coating of melted chocolate.

1602. Mocha-Cocoa Filling.—Wash and cream until free from salt $\frac{1}{2}$ cup butter, add $1\frac{1}{4}$ cups XXXX sugar, add 2 tbsps. cocoa or grated chocolate dissolved in 3 tbsps. very strong coffee, or a good coffee extract, add 1 teasp. vanilla, and cover cake with Coffee Icing.

1603. Nougat Filling.—Add 1 cup nut meats broken fine to 1 yolk beaten thick, 3 tbsps. powdered sugar, $\frac{1}{2}$ cup whipped

cream, and the white beaten very stiff with a dash of salt. Beat well and add to Boiled Frosting, and fill and cover cakes.

1604. Orange Fillings.—1. Beat whites of 2 eggs, and add grated rind and juice of 1 orange and XXXX sugar to thicken.

2. Add to grated rind of 1 orange 2 egg whites beaten stiff with $\frac{1}{2}$ cup powdered sugar, add slowly 1 teasp. gelatine dissolved in the juice of the orange heated and cooled, and 1 teasp. lemon juice and 1 of orange extract. Fill cakes and cover with Boiled Frosting, colored pale yellow, and garnish with candied orange quarters and Malaga grapes.

3. Cook 1 cup sugar with $\frac{1}{3}$ cup each shredded almonds and the jelly from orange marmalade or Orange Tunisian (1808), and beat until creamy, fill cakes and cover with Boiled Frosting flavored with a few drops of orange curaçoa.

4. Heat 1 scant cup orange juice, pour over 2 tbsps. corn-starch mixed with $\frac{1}{3}$ cup sugar, return to boiler, cook 10 minutes, pour a little of this over 2 beaten yolks, return to boiler and cook a moment, add 1 teasp. butter and the stiffly beaten white of 1 egg. Fill cakes and cover with 1 unbeaten egg white mixed with 1 cup XXXX sugar and hot orange juice.

1605. Peach Filling.—Add 1 cup peach pulp to 1 cup whipped cream, $\frac{1}{2}$ cup powdered sugar, or add pulp to Cream Filling (1594), fill cakes, cover with Boiled Frosting colored pale pink, and sprinkle with chopped or shredded almonds.

1606. Pineapple Filling.—Dissolve 1 tbsp. gelatine in 2 tbsps. water, add $\frac{1}{2}$ cup hot pineapple juice cooked with 3 tbsps. sugar and dash salt and 1 teasp. lemon juice, add 1 cup chopped and drained pineapple and $\frac{1}{2}$ cup broken pecans. Cool and add 1 egg white beaten stiff. Cover cakes with XXXX sugar mixed with hot pineapple juice and 1 teasp. lemon juice. Garnish with candied pineapple and pecans.

1607. Pistachio Filling.—Boil 2 cups granulated sugar with 1 cup water until it threads, pour into 3 well-beaten egg whites beaten with a dash of salt and a tiny pinch of cream tartar. Flavor with pistachio extract, almond extract, and orange flower water or curaçoa, tint pale green, add 1 cup minced pistachio nuts, and put between cakes and pipe it on top. Dust with the pistachio nuts. Make a delicate or white cake flavored with almond and orange flower water.

1608. Prune Filling.—Whip $\frac{3}{4}$ cup cream, add $\frac{1}{2}$ cup stewed prunes, $\frac{1}{4}$ cup minced almonds, dash salt, and 1 tbsp. sherry. Fill cake and cover with Boiled Frosting.

FROSTINGS

Cover warm cakes with cold frostings and cold cakes with warm frostings. Dust butter cakes slightly with flour before frosting. When covering under side of cakes remove crumbs carefully with a light brush. Cakes to be ornamented or dipped in Fondant may be glazed with any of the glazes given below, especially with egg glaze. Let stand several hours. When frosting sides of cakes add a little more sugar, and when frosting shallow loaf cakes pin a stiff buttered paper around edge in order to have a thick frosting. All cakes, both large and small, may be placed on a wire rack in a shallow pan, and place pan in a larger one containing hot water. All frosting that falls through may be used again. For fruit cakes to be decorated cover first with almond paste, as it makes a smooth foundation and will keep the cake fresh.

1609. Almond Paste (to cover cakes).—Mix $\frac{1}{4}$ lb. almond paste (buy it at the confectioner's) with 2 yolks and confectioner's sugar until soft enough to roll. Cover cake with a layer of this, when firm cover with frosting.

Boiled Frostings

1610. Boiled Frosting, Best.—Add $\frac{1}{4}$ cup water to 1 cup granulated sugar and $\frac{1}{4}$ teasp. cream tartar, stir over fire until it boils, then boil without stirring until it spins a long thread. Pour slowly onto 2 egg whites beaten stiff with a dash of salt, beating constantly, turn into a double boiler, and cook until mixture looks poached, put saucepan in pan of cold water, and beat until nearly cold. Add flavor, and if too thick add a little

lemon juice, if not thick enough cook a little longer. Put on cake with a wet knife, piling it up lightly, pin paper around cake, or cover cake with a thin layer of the frosting, put in hot oven until it begins to brown slightly, take from oven, cover with minced and browned nuts, and cover with another layer of frosting and again with nuts. If frosting is too thick add a little cold water. To secure a glossy finish pour frosting over cake and do not disturb it. That which runs off may be used for other purposes.

1611. Boiled Frosting, Ordinary.—Beat 1 egg white with dash salt and cream tartar until light but not dry, slowly add 4 tbsps. granulated sugar, turn into a double boiler, and cook until smooth, flavor, and use at once.

1612. Brown Sugar Frosting.—Cook 1 cup brown sugar with $\frac{1}{4}$ cup milk and 1 teasp. butter until it will form a soft ball when dropped in cold water, flavor, and beat until thick. This is suitable for molasses, spice, and plain fruit cakes.

1613. Coconut Frosting.—Add to Boiled Frosting 1 cup fresh-grated coconut with juice and grated rind of a small orange. A blood orange is preferable.

1614. Chocolate Frosting.—Add 2 tbsps. grated chocolate or rich cocoa to Boiled Frosting before adding to egg, flavor with a few drops of vanilla and brandy, or rum or orange juice.

1615. Fondant Frosting.—Fondant requires some practice, as it is rather difficult to make. It is used for small cakes, as well as bonbons, and is very sweet and smooth. It also keeps well. Cook 2 cups granulated sugar with $\frac{1}{2}$ cup water, stirring until it boils, then remove spoon and boil slowly without stirring, but wash down sides of saucepan with a wet sponge or brush. Add $\frac{1}{4}$ teasp. cream tartar or 1 teasp. glucose, and cover while cooking. Boil until it registers 238 degrees, or until a little will form a soft ball when dropped in cold water, turn on a marble slab brushed with olive oil and wiped with soft paper. When beginning to cool turn edges toward centre with spatula until it begins to become white. While still soft knead until it is a soft ball. Place in a glass jar, covering with wax paper, then with heavy paper and a damp cloth, and place in ice-box for 24 hours. Melt it in double boiler, add flavoring, and it is ready

to use. It may be melted over again if any be left. Keep it warm and stir it while covering cakes.

1616. Maple Sugar Frosting.—Shave $\frac{1}{2}$ lb. maple sugar, add $\frac{1}{4}$ cup water, boil until it spins a thread, and pour slowly onto 1 large egg white beaten with $\frac{1}{8}$ teasp. cream tartar and a dash salt.

1617. Marshmallow Frosting.—Add to Boiled Frosting $\frac{1}{4}$ lb. of marshmallows melted in 1 tbsp. boiling water, add 1 teasp. vanilla and a few drops of almond extract. Beat until cold and thick.

1618. Nut Frosting.—Add 1 cup chopped nuts to Boiled Frosting, or to any frosting made from confectioner's sugar.

1619. Chocolate Cream Egg Frosting.—Boil 1 cup sugar, $\frac{1}{2}$ cup cream, 1 tbsp. butter, 2 squares or less of grated chocolate, and $\frac{1}{4}$ teasp. cinnamon 3 minutes, stirring constantly, pour a little of this onto a well-beaten egg, add to the remainder, beat well, add 1 teasp. vanilla. Orange juice or sirup or brandy may be used instead of cinnamon.

Uncooked Frostings

1620. Confectioner's Sugar Frosting.—Use XXXX confectioner's sugar sifted just before using, to which add hot fruit juice, or flavoring and hot water, until consistency to spread.

1621. Confectioner's Sugar Frosting, Cooked.—Cook $\frac{1}{3}$ cup granulated sugar with $\frac{1}{3}$ cup boiling water 5 minutes, add 1 tbsp. lemon juice, 1 teasp. orange juice or any desired flavoring, take from fire, and sift in XXXX sugar to thicken.

1622. Brandy Peach Frosting.—Add 2 tbsps. warm sirup from brandy peaches to 1 cup XXXX sugar.

1623. Caramel-Coffee Frosting.—Make caramel with hot, strong coffee instead of water, and add enough to 1 cup XXXX sugar to nearly spread, and add a little cream. Add dash salt and a few drops of vanilla.

1624. Chocolate-Coffee Frosting.—Add to 1 cup XXXX sugar 1 square grated chocolate melted in 3 tbsps. hot water, or strong coffee, and add 1 tbsp. cream, a little vanilla, and brandy or orange sirup, adding enough sugar to spread.

1625. Chocolate Butter Frosting.—Cream $\frac{1}{2}$ cup washed butter, add 2 squares melted chocolate, 1 cup XXXX sugar, and flavor with orange juice or extract, or brandy.

1626. Orange Frosting.—Add grated rind of 1 orange and 1 lemon to hot orange juice, strain, and add XXXX sugar to spread.

1627. Pineapple Frosting.—Add 1 tbsp. lemon juice to $\frac{1}{4}$ cup hot pineapple juice, and XXXX sugar to spread.

1628. Ornamental Frosting.—Sift $1\frac{1}{2}$ cups confectioner's XXXX sugar. Beat 1 large egg white with 1 tbsp. of the sugar 3 minutes, add the sugar, 1 tbsp. at a time, beating well, and also add a few drops of 1 teasp. lemon juice in which grated orange rind has been soaked and squeezed through a cloth. Continue beating until frosting will cut clean with a knife, using all the lemon juice, but not all the sugar if possible. Cover cake with a thin coating, set aside to harden, or use a thick boiled frosting on cake; continue beating frosting, adding more sugar, cover, and when ready color, or add melted confectioner's chocolate and press through the tube.

1629. Royal Frosting.—Add to 1 unbeaten egg white 2 tbsps. cold water, and lemon or orange juice, or any flavor or cordial, add sifted XXXX sugar, stirring but not beating, until thick enough to spread.

1630. Glaze.—Glaze is much thinner than frosting and is used warm as a coating on cold cakes, or, if made with egg white, cold on warm cakes.

1631. Glaze of any Flavor.—Mix $\frac{3}{4}$ cup XXXX sugar with $1\frac{1}{2}$ tbsps. warm water and place on fire until just warm, add 1 tbsp. strong coffee, or flavor; or use all fruit juice and no water. Pour over cake quite warm. This may also be made with milk.

1632. Caramel Glaze.—Spread cakes with caramel and put in oven.

1633. Chocolate Glaze.—Melt 2 squares grated chocolate with $\frac{1}{4}$ cup water. Add to $1\frac{1}{2}$ cups sifted XXXX sugar, 1 tbsp. warm water, put on fire, and add 3 tbsps. of the chocolate and a little vanilla or brandy or cinnamon.

1634. Egg Glaze.—To use under Fondant or Ornamental Frosting. Beat slightly 1 egg white with 1 tbsp. XXXX sugar and pour over cake. Let cake stand several hours before covering with other frosting.



1635. Delicious Candy.—Cook $1\frac{1}{2}$ cups each granulated sugar and light-brown sugar with $\frac{1}{2}$ cup corn sirup and $\frac{2}{3}$ cup water, to soft ball stage, or until it threads. Pour gradually onto 2 egg whites beaten stiff, add 1 cup coarsely chopped nut meats or candied cherries, and $\frac{1}{2}$ teasp. flavoring. When it begins to stiffen turn into buttered pan and mark in squares.

1636. Fondant Uncooked.—Cook 1 egg white with $\frac{3}{4}$ the amount of cold water until stiff. With a silver fork add gradually XXXX sugar until stiff enough to mould, add flavoring and speck of salt. Dust fingers with the sugar and shape paste as desired. Press nuts, dates, or candied cherries in the balls of fondant to represent French bonbons. They may be dipped in chocolate melted with a small piece of cocoa butter; the latter makes chocolate smooth.

1637. Glacé for Fruits and Nuts.—Stir until boiling 2 cups sugar, 1 tbsp. corn sirup, and 1 cup of water, then cook without stirring, but wiping sides of pan with wet cloth, until sirup has a slight tinge of color. Take from fire, stand saucepan in one of boiling water, and with a knitting-needle dip fruit or nuts, one by one, and then place on wax paper or on oiled marble.

Dip orange quarters and Malaga grapes, 2 on a stem, in glacé, and draw them along an oiled marble and when cold use as bonbons, or as a garnish around creams and ices. If done carefully, long points of candy will form and these are most decorative; the orange quarters look like little ships.

1638. Mandarins Glacéd.—Dip tangerine or mandarin quarters in the sirup and also dip a whole tangerine, peeled close to the pulp. Serve the candied quarters on a glass dish with the whole one in the centre.

1639. Maple Sugar and Nut Candy.—Break in pieces 1 lb. of soft, new maple sugar, add $\frac{1}{4}$ cup hot water, $\frac{3}{4}$ cup cream, and a pinch of salt. Cook until it will ball in cold water, take from fire, and beat in 1 cup of broken nut meats, beating constantly until it is creamy. Turn into a buttered shallow tin $\frac{1}{2}$ an inch thick. When cold cut in squares.

1640. Marrons Glacé.—Drain and dry Preserved Chestnuts, and dip them in the sirup and dry on oiled paper. Orange peel, rose leaves, mint leaves, or violets, as well as fruit and nuts, may also be dipped. The chestnuts should be whole.

1641. Paste Bonbons.—Soak 1 oz. gelatine in $\frac{1}{2}$ cup water, add to hot sirup made of 2 cups sugar and $\frac{1}{2}$ cup water, and boil 20 minutes. Take from fire, add 2 tbsps. each lemon and orange juice, and 1 of rum or brandy, and if for mint bonbons add also 2 tbsps. Crème de Menthe and 2 drops of oil of spearmint, and color green. If for fruit, color pink and add $\frac{1}{2}$ cup each minced candied fruits and pecans or almonds. Turn into a wet pan $\frac{3}{4}$ inch thick, put on ice, and in 12 hours or less turn onto a marble dusted with XXXX sugar. Cut in squares and roll in sugar.

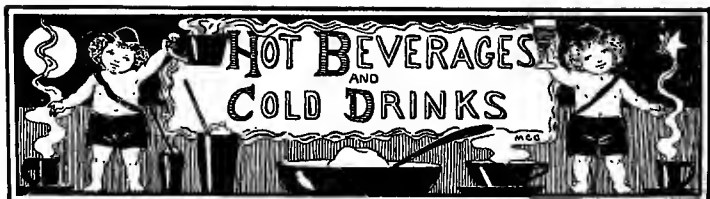


1642. Dates Stuffed.—Wash and stone large dates, fill centres with pecans or cream cheese or both, form into shape, and roll in XXXX sugar.

1643. Olives.—Soak ripe olives in olive oil with a bit of garlic and put on ice until serving time. Then wipe them well, also stone large olives, soak $\frac{1}{2}$ an hour in lukewarm water, plunge in ice-water, and stuff them with bits of anchovy or anchovy paste mixed with a little onion and parsley.



1644. Salted Nuts.—Blanch almonds or filberts or French chestnuts, and cook them quickly in olive oil, well salted, until brown, and dry on paper. Or dip them with finger tips in slightly beaten and strained egg white, taking but a few at a time. When well coated dust with salt and brown in oven. Or roll them in oil, dust with salt, and brown in oven.



HOT BEVERAGES

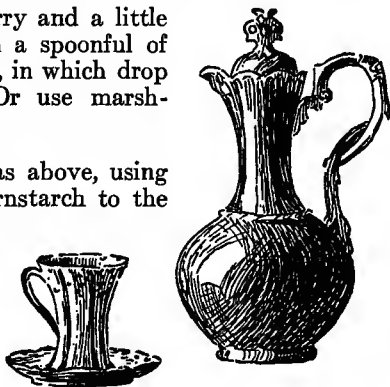
1645. Chocolate.—Melt 3 squares of grated chocolate with 3 tbsps. sugar and 1 cup hot water, or $\frac{1}{2}$ cup each water and hot coffee, add 3 cups rich milk, simmer 5 minutes, beating as soon as hot with Dover beater. Add 1 teasp. vanilla and 1 of sherry and a little orange peel, and serve with a spoonful of whipped cream on each cup, in which drop a toasted marshmallow. Or use marshmallow without the cream.

1646. Cocoa.—Make as above, using cocoa, and add 1 teasp. cornstarch to the cocoa, or pour the whole mixture onto 2 beaten eggs and return to boiler to cook for a moment.

1647. Boiled Coffee.
—Mix 10 tbsps. freshly ground coffee with crushed

shell and white of 1 egg and 1 cup cold water. Turn into the pot, add 4 cups cold water, and heat slowly until boiling. Stop up the spout if it is not a covered one and boil 5 minutes, pour in 2 tbsps. cold water, let stand a moment, and serve.

1648. Percolated Coffee.—Use above amount of powdered coffee and cold water, putting water in bottom of pot and coffee in upper receptacle, let slowly come to a boil, and when it begins to percolate let it cook from 10 to 15 minutes.





1649. After Dinner Coffee.—Follow either of the above recipes, using half the amount of water.

1650. Turkish Coffee.—Have coffee ground as fine as cinnamon. Put 4 tbsps. coffee with 3 of powdered sugar in a small deep covered pot, add $1\frac{1}{2}$ cups cold water, and boil quickly 3 minutes, let stand a moment, and serve in tiny cups. It will be thick and strong.

1651. Vienna Coffee Mélange.—Make coffee very strong, add a little sugar and cream, and boil 3 minutes. Strain into large cups or glasses, leaving room at top for a large spoonful of whipped cream. Suitable to serve at an afternoon affair.

1652. Witches' Coffee.—After-dinner coffee to be served from the bowl with a silver ladle. Put $\frac{1}{2}$ cup brandy and $\frac{1}{4}$ cup alcohol in a silver bowl, light it, and drop in, one by one, 6 tiny cubes of sugar, add slowly 3 cups freshly made hot coffee, and serve in the cups.

1653. Claret Mulled.—Add to 1 qt. claret $\frac{1}{4}$ cup Maraschino, 2 tbsps. orange curaçoa, 6 each of cloves, cassia buds, and allspice, and a stick cinnamon in bag, and let stand 12 hours. Heat and strain.

1654. Cider Mulled.—Add bag of spices to 1 qt. cider, boil 3 minutes, and add 3 egg whites beaten thoroughly.

1655. Sherry Mulled.—Add to 1 cup boiling water a bag of spices, $\frac{1}{4}$ cup sugar, 3 beaten egg whites, and 2 cups hot sherry.

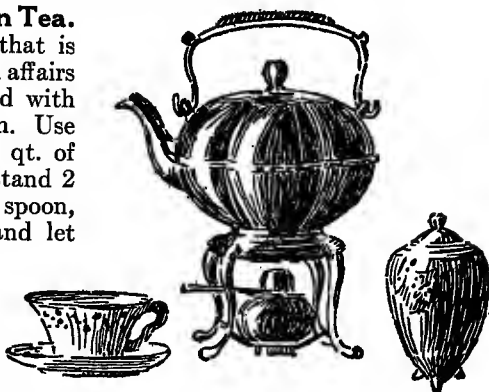
If any of these are to be served in a punch bowl, float empty walnut shells filled with cotton wet in alcohol and light them, or soak raisins in alcohol.

1656. Russian Tea.

—This is the tea that is made for afternoon affairs and may be served with cream or with lemon. Use 4 teasps. tea to 1 qt. of boiling water, let stand 2 minutes, stir with a spoon, cover with cozy, and let stand 2 minutes.

A good brand is a mixture of English Breakfast, Formosa, and Orange Pekoe. If served

with lemon, $\frac{1}{2}$ teasp. Jamaica rum or a small slice of pineapple cooked in rum sirup may be put in each cup. Rock candy is often used instead of sugar.

**COLD DRINKS**

1657. Champagne Punch, for 12 persons.—Mix in the bowl $\frac{1}{4}$ cup each of orange curaoa, brandy, sherry, and Maraschino, 1 small unpeeled cucumber in thin slices, a large piece of ice. When very cold add 1 pt. club soda and 1 qt. American Champagne.

1658. Champagne Fruit Punch, for 12 persons.—Mix $\frac{1}{2}$ pineapple, 4 oranges, 2 lemons cut in thin slices, 1 cup white grapes skinned and seeded, 1 cup strawberries, 1 cup Maraschino cherries, $\frac{1}{2}$ cup each yellow chartreuse and brandy. Add juice of 4 oranges and 2 lemons cooked with 2 tbsps. sugar, strained through cloth, and cooled, and after 3 hours add ice, 1 qt. champagne, and 1 pt. club soda.

1659. Cherry Julep.—Cook 1 pt. stoned red cherries in $\frac{1}{2}$ cup sugar sirup until soft, cool, and add $\frac{1}{2}$ cup sauterne, $\frac{1}{2}$ cup Maraschino, and 6 sprigs of mint. Crush mint with cherries, fill tall glasses alternately with the mixture and very finely shaved ice, stir without touching the glasses with the hand until they are well frosted, garnish with a slice of pineapple and a sprig of mint dipped in powdered sugar.

1660. Chocolate, Iced.—Melt 3 squares grated chocolate in $\frac{1}{2}$ cup water, add $\frac{1}{2}$ cup sugar and 4 cups water. Boil until clear and strain. When cold add 1 tbsp. sherry or 1 teasp. vanilla, and pack in ice until very cold. Serve in glasses and cover each with 1 tbsp. whipped cream.

1661. Claret Cup, for 12 persons.—Rub 6 lumps of sugar on a lemon, add sugar and lemon sliced to 1 qt. of claret, add a few leaves of lemon verbena, or a few whole cloves, 3 tbsps. each of sherry and brandy, 2 of orange curaçoa, or a sliced orange, 2 slices of pineapple, and a few sprigs of crushed mint. Stir well and let this stand an hour. Strain and add 1 pt. of sparkling water, and pour in a glass pitcher filled with ice. Fruits in season may be added if liked, also sprigs of fresh mint may be dipped in powdered sugar and put in the mouth of the pitcher. If a milder cup be desired, omit sherry and brandy. If fresh strawberries be used, peel them free of seeds and add just before serving.

1662. Claret Punch, for 12 persons.—Boil $\frac{1}{2}$ cup raisins, chopped, in 1 cup water 15 minutes. Strain through cloth, add 3 sliced lemons, 3 sliced oranges, 1 doz. whole cloves, and $\frac{1}{2}$ cup sugar. Mash to extract juice and let stand 12 hours. Strain into bowl, add 2 lemons and 2 blood oranges in thin half slices, 1 qt. claret, a large piece of ice, and when ready to serve add 1 pt. club soda and a little later another pint.

1663. Coffee Cup Hungarian, for 12 persons.—Add to 3 pts. of very strong hot coffee $\frac{3}{4}$ cup sugar, and keep hot 10 minutes. Cool, turn into glass jars, and pack in ice for several hours. Serve in tall glasses, without ice, with 1 tbsp. orange sirup in each glass, and on top a large spoonful of whipped cream. Light-brown caramel may be used instead of sirup.

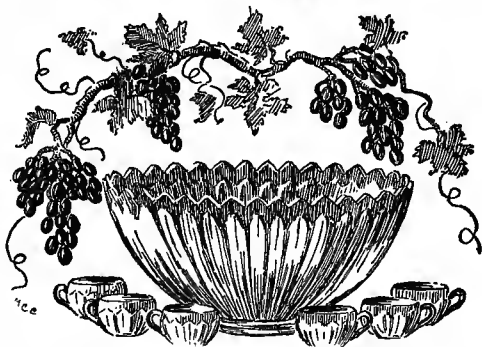
1664. Coffee Cup Austrian, for 12 persons.—Add to 1 qt. of very hot coffee $\frac{1}{4}$ teasp. almond extract, and keep hot 10 minutes. Pour onto 2 beaten eggs mixed with $\frac{1}{4}$ cup each sugar and cream, return to double boiler, and cook until spoon is coated; beat until cool. Pack in jar in ice and when ready to serve add 1 pt. club soda and fill glasses, top each with a spoonful of whipped cream slightly sweetened, and dust with rich cocoa, or grated confectioner's chocolate. The almond may be omitted and a little sherry added.

1665. Egg Nogg, Cold, for 6 persons.—Mix 3 cups cream with $\frac{1}{3}$ cup sugar, add $\frac{1}{2}$ nutmeg grated, 6 yolks beaten thick, $\frac{1}{3}$ cup sherry, $\frac{1}{2}$ cup brandy. Beat well and add the egg whites beaten stiff.

1666. Fruit Punch, for 12 persons.—Boil 1 cup water with $\frac{1}{2}$ cup sugar 5 minutes. Cool and add $\frac{1}{2}$ cup each diced pineapple, strawberries, red raspberries, bananas, peeled and seeded white grapes, and Maraschino cherries. Sliced peaches may take the place of any of the other fruits. Add 4 lemons and 4 oranges in thin half-slices, and place on ice. When ready to serve add large piece of ice and 2 pts. club soda.

1667. Ginger Ale Punch, for 12 persons.—Add 1 bunch mint to the juice of 5 lemons and 1 cup sugar, bruise mint, and let stand several hours on ice. Squeeze through cloth, and add 1 lemon and 1 orange in thin half-slices, and 2 pts. ginger ale, add ice and another pint ginger ale. Garnish with mint dusted with powdered sugar.

1668. Grape Juice Punch, for 12 persons.—Cook $\frac{1}{2}$ cup sugar with 1 cup water, add juice of 1 grape-fruit, 1 orange, 1 lemon, and $\frac{1}{4}$ cup pineapple juice. Cool and add 1 pt. grape juice, strain and add a few sprigs of bruised mint or bits of fresh fruit and 1 pt. of club soda. Or make 1 qt. of strong lemonade, add sliced oranges and mint leaves, 1 tumbler of grape jelly, or add 2 cups grape juice.



1669. Highball Mêleé.—One-fourth cup each Jamaica rum, brandy, orange curaçoa, $\frac{1}{2}$ cup whiskey, and 2 tbsps. sugar. Add 1 orange and 1 lemon cut in slices, and 2 tbsps. grape-fruit juice. Put in a glass jar on ice for several hours. Strain and

pour in highball glasses partly filled with ice, and fill glasses with carbonated water.

1670. Lemonade, for 12 persons.—Cover 2 cups granulated sugar with 1 cup water, cook 5 minutes, cool and strain, and add 1 cup each red-raspberry juice, strawberry juice, and pineapple sirup, juice of 8 lemons, 1 sliced small banana, $\frac{1}{4}$ cup barberry or currant juice and same of orange juice, and 1 pt. club soda or any carbonated water.

1671. Melonade, for 12 persons.—Rub pulp of 2 ripe cantaloupes through sieve, add 1 cup sugar sirup, 1 cup orange juice, and turn into bowl or pitcher filled with ice. Add 1 pt. soda and in a few moments add another pint.

1672. Milk Punch, Cold or Hot.—In each large tumbler put 1 teasp. powdered sugar, 1 tbsp. brandy, and $\frac{1}{4}$ cup rum, fill with iced milk beaten with 1 egg yolk and dust nutmeg on top, or with milk that is just scalded.

1673. Mint Julep.—Bruise in a bowl a dozen sprigs of mint, 5 tbsps. sugar, 2 tbsps. brandy, and $1\frac{1}{2}$ cups whiskey. Have in another bowl plenty of finely shaved ice. Without touching glasses with the hands put in, a little at a time and alternately, the ice first, and then the whiskey mixture, until glasses are well filled. Garnish with slices of orange and pineapple and sprigs of mint dipped in sugar, and as glasses are well covered with frost serve with straws.

1674. Mint Julep, Virginia Style.—Steep a bunch of fresh mint in brandy several hours, strain, and add the brandy to a sugar-and-water sirup. Put 3 tbsps. of plain brandy in each large glass, add 2 tbsps. of the sirup, fill with pounded ice, and add 1 teasp. rum, and garnish with a fresh strawberry and several sprigs of mint.

1675. Mint Punch, for 12 persons.—Cook 1 cup sugar with 2 cups water, the grated rind of lemons and oranges, 2-inch stick cinnamon, and 1 dozen cloves, cool and strain, add juice of 3 lemons and 4 oranges, 1 bunch of fresh mint leaves, 2 drops oil spearmint. Cover and place on ice 2 hours. Strain again, add $\frac{1}{4}$ cup preserved ginger cut in dice, color green, and add ice and 1 pt. club soda. Garnish with mint dusted with sugar, and a bunch of Malaga grapes also dusted with sugar and placed on the ice.

1676. Pineappleade, for 12 persons.—Boil 12 cups water with 1 cup sugar 10 minutes, cool, and add $\frac{1}{2}$ of a large pineapple minced, with the juice of 3 lemons. Strain and add ice, a few Maraschino cherries cut in halves, the other half of pineapple cut in slices, 1 orange sliced, and 1 qt. of carbonated water, or use 1 pt. of the water and 1 pt. of Moselle wine.

1677. Rhine Wine Punch, for 12 persons.—Add to 1 qt. of Rhine Wine $\frac{1}{2}$ can pineapple cut in dice, 4 lemons, 2 oranges, $\frac{1}{2}$ cup Jamaica rum, 2 tbsps. each Benedictine and Chartreuse, and 1 cup Maraschino cherries. Let stand on ice an hour or more, add ice and 1 pt. club soda.

1678. Rum Punch with Fruit, for 12 persons.—Mix 1 pt. rum with 2 lemons and 2 oranges, sliced, $\frac{1}{2}$ pineapple in thin slices, 2 cups strawberries, 1 cup sugar dissolved in 1 cup strong tea, and 1 cup sherry. Put on ice several hours, then turn into bowl, add ice and 1 pt. club soda or champagne.

1679. Sherry Cobbler.—To 2 cups dry sherry add 1 tbsp. sugar cooked in $\frac{1}{4}$ cup water, and 2 cups of shaved ice. Shake well and serve in glasses, and garnish each with a slice of pineapple, 1 of orange, and 2 Maraschino cherries.

1680. Silver Fizz.—Mix $\frac{3}{4}$ cup gin, juice 1 large lemon, 1 tbsp. sugar, plenty cracked ice, and slightly beaten white of 1 egg. Shake well and turn into 6 glasses. Fill with sparkling water.

1681. Strawberry Cup, for 12 persons.—Mash 1 qt. strawberries, add juice of 1 lemon, 2 oranges, $\frac{1}{2}$ a pineapple, and 2 cups sugar cooked in 5 cups water. Place on ice several hours. Strain into pitcher filled with ice, add whole strawberries peeled, and any fruits in season.

1682. Tea Punch.—Cover 6 tbsps. tea (mixture in 1656) with 1 qt. boiling water, steep 5 minutes, strain into a bowl, and cool. Put in pitcher $\frac{1}{2}$ cup granulated sugar or sugar sirup, 6 tbsps. lemon juice, and $\frac{1}{4}$ cup rum if liked. Fill with pounded ice, stir, and pour in the tea. Add 1 lemon and 1 orange sliced in thin halves, 1 pt. of fresh strawberries, and 1 pt. carbonated water or American champagne. Garnish pitcher with mint dusted with powdered sugar.

1683. White Wine Punch, for 12 persons.—Boil 1 cup sugar with 1 of water, a small stick cinnamon, and 2 cloves 5 minutes. Cool, strain, and add 1 qt. white wine, 1 cup claret, $\frac{1}{4}$ cup brandy, 2 tbsps. Benedictine, 1 sliced orange, juice of 2 lemons, and a few thin half-slices of unpeeled cucumber. When ready to serve add a large piece of ice and 1 pt. of champagne.

Cocktails

1684. Bronx Cocktail.—Mix juice of $\frac{1}{2}$ an orange with $\frac{1}{2}$ cup Italian vermouth and 1 cup Gordon gin, add ice, and shake well. If wanted more dry, use equal portions of Italian and French vermouth. A small slice of orange may be put in each glass.

1685. Clover Cocktail.—Mix $\frac{1}{2}$ cup lemon juice or grapefruit juice, juice of 1 lime and a few sprigs of mint, with $\frac{2}{3}$ cup each Grenadine (red-raspberry sirup) and Gordon gin. Shake well with a piece of ice, add the beaten white of 1 large or 2 small eggs. Shake again and fill glasses. This should be quite pink with $\frac{1}{4}$ inch of foam on top. Put a sprig of mint put through a Maraschino cherry in each glass. If not pink enough, it may be slightly tinted, when mixing, with Amaranth. This is delicious if made with apple-jack instead of gin.

1686. Fruit and Rye Cocktail.—In each glass crush $\frac{1}{2}$ of a small cube of sugar rubbed on a lemon, add a Maraschino cherry, a slice each of orange and grape-fruit, and fill with rye whiskey shaken well with ice and a few sprigs of mint. Put sprig of mint dusted with sugar in each glass.

1687. Gin Cocktails.—EMERSON.—Mix 2 tbsps. each of lemon juice, Italian vermouth, and Maraschino. Add $1\frac{1}{4}$ cups gin and plenty of cracked ice. PERFECT.—Mix 1 teasp. orange bitters with $\frac{1}{2}$ cup each Italian vermouth, Gordon gin, and Nicholson or Plymouth gin with ice, and twist a piece of lemon peel into each glass to extract oil.

1688. Grape-Fruit Cocktail.—To 1 cup of grape-fruit juice with a little of the pulp add 4 tbsps. Maraschino, 3 tbsps. sugar, and plenty of cracked ice. Or add to the juice $\frac{1}{3}$ cup sherry and 1 tbsp. rum, and omit sugar. Shake well with ice.

1689. Manhattan Cocktail.—Mix $\frac{1}{2}$ cup Italian vermouth, 1 cup rye whiskey, $1\frac{1}{2}$ teasp. Boker's bitters, a little lemon peel, $\frac{1}{2}$ teasp. gum sirup. Shake with plenty of ice, and pour into glasses containing a Maraschino cherry.

1690. Manhattan Cocktail, Dry.—Make as above, omitting sirup, and serve with a small olive in each glass instead of cherry.

1691. Martini Cocktail.—Mix 1 cup Gordon gin, $\frac{1}{2}$ cup Italian vermouth, and 1 teasp. orange bitters. Rub rim of glass with lemon or orange zest, dip rim in powdered sugar, and fill with the ice-cold mixture.

1692. Orange Cocktail.—Juice of 2 oranges and 1 lime, $\frac{1}{4}$ cup brandy, and 1 teasp. sugar, and $\frac{1}{2}$ pt. club soda.

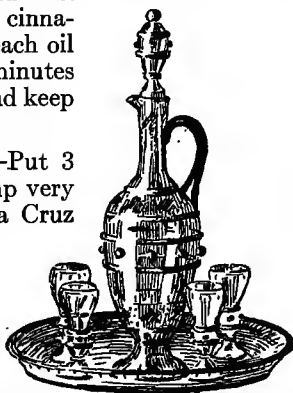
1693. Pineapple Cocktail.—Mix 1 cup finely shredded pineapple and juice with $\frac{1}{2}$ cup curaçoa and $\frac{1}{3}$ cup lemon juice. Add a very little sugar and 2 tbsps. best brandy. Place on ice, add $\frac{1}{2}$ cup soda water, fill glasses, and garnish with sprig of mint dusted with powdered sugar.

Cordials

1694. Blackberry Cordial.—Cook 4 qts. of blackberries until the juice can be strained from them. Put in bag and squeeze. To each quart of juice add 1 lb. loaf sugar. Add 10 drops of oil of cinnamon, same of nutmeg, and 3 drops each oil of cloves and allspice. Simmer 10 minutes and add $1\frac{1}{2}$ cups brandy. Bottle and keep 6 weeks before using.

1695. Coffee Cordial, Hot.—Put 3 lumps of sugar in a bowl, add $\frac{1}{2}$ cup very strong coffee and the same of Santa Cruz rum. Stir and fill cordial glasses.

1696. Grape Cordial.—Boil 5 minutes 5 lbs. Worden grapes, $1\frac{3}{4}$ lbs. sugar, and 1 qt. water, add $\frac{1}{2}$ gal. pure spirits, strain, and bottle.



1697. Orange Cordial.—Put $1\frac{1}{2}$ cups orange juice and the thin yellow rind of the oranges in a stone jar, add 2 qts. brandy, cover, and in 4 days add $1\frac{1}{4}$ lbs. sugar and stir well. Cover for a day, then strain into bottles, and use in 6 weeks.

All of these cordials may be used for flavoring sweet dishes and drinks.



RAISED WITH YEAST

1698. White Bread, American Household.—Dissolve $\frac{1}{2}$ yeast cake and 1 tbsp. sugar in $\frac{1}{2}$ cup tepid water, and add 1 cup flour. In an hour mix, in the bread mixer or bowl, 2 tbsps. shortening, 1 tbsp. salt, and 3 cups scalded water or half milk and water. When cool add the sponge and 8 to 10 cups of flour. Beat and knead 20 minutes, cover, and let rise until double in bulk. Form into loaves, using no more flour, turn into buttered pans, brush with butter, cover, and when double in bulk again prick, bake in a slow oven nearly an hour. Take from oven, brush with milk, and cool on a rack uncovered. This amount makes 3 loaves or 2 loaves and 1 doz. biscuits or rolls. If a richer biscuit is desired, the dough should be prepared especially. These bread rolls are good for breakfast. They may be put in the refrigerator as soon as formed, well covered, and given an hour's raising in the morning, then baked in hot oven 20 minutes, or they may be baked after bread is done, cooled, and reheated in quick oven the next morning. The double baking gives them a crispy, well-done crust.

1699. White Potato Bread.—Make as above, using 1 cup mashed potato and the potato water instead of the boiled water. This makes a moist bread which retains its moisture and has an acceptable flavor.

1700. French Bread.—Early in morning mix $\frac{1}{2}$ yeast cake, $\frac{1}{2}$ cup tepid water with flour to make dough, knead well, roll in a ball, cut a cross on top, and drop into bowl containing 2 cups lukewarm water. When light add 5 or 6 cups flour, rubbed with 1 tbsp. shortening and 1 teasp. salt, knead 20

minutes, cover, and when light cut down; repeat 3 or 4 times. Form into long rolls, turn into buttered, round-bottom pans, with open ends. When very light dust with flour, cut slanting dashes across, and bake. When nearly done brush with diluted and slightly beaten egg white. Just before taking from oven sprinkle with water, and close oven to crisp crust. The real French Bread is baked on soapstone, in long loaves, far apart. Before baking round loaves they are depressed in centre with a broomstick. The soapstone is dusted with fine cornmeal.

1701. Entire-Wheat Bread with White Sponge.—

Scald 1 cup each milk and water, add 2 tbsps. each molasses and shortening. When tepid add $\frac{1}{2}$ yeast cake and 1 tbsp. sugar in $\frac{1}{4}$ cup lukewarm water, and enough white flour mixed with 1 teasp. salt to make a soft sponge. Beat 10 minutes. Let rise 2 hours or more, add entire-wheat flour to make stiff batter, beating well. When double in bulk put in greased tins, let double again, brush with warm water, and bake in slow oven 50 minutes. Brush with warm milk and cool.

1702. Entire-Wheat Bread all Entire Wheat.—

Scald 1 cup milk and 1 cup water, and when cool add $\frac{1}{2}$ yeast cake and 2 tbsps. sugar dissolved in $\frac{1}{4}$ cup warm water. Add enough entire wheat to make a stiff batter or soft dough. Beat well, cover, and when double in bulk turn into greased pans, let rise again, and brush with warm water, and bake 50 minutes in slow oven.

1703. Graham Bread.—To 1 cup scalded milk when tepid add $\frac{1}{3}$ yeast cake dissolved with 1 teasp. sugar in $\frac{1}{2}$ cup tepid water, and white flour mixed with 1 teasp. salt and 1 tbsp. butter to make a soft sponge. When very light add 3 tbsps. of molasses, $\frac{1}{2}$ teasp. soda in $\frac{3}{4}$ cup of warm milk, and graham flour, sifted and tossed together again, to make a stiff batter. Beat well and cut with a knife, and add $\frac{1}{2}$ cup white flour. When light make into 2 loaves and turn them into buttered pans, and when light again brush with warm water and bake 50 minutes.

1704. Gluten Bread.—The gluten flour in the United States contains but a small portion of gluten; nevertheless it makes a palatable and wholesome bread. Gluten flour is made in Paris which is nearly all gluten. Bread for diabetics is made from this flour by a French baker in New York. The loaves are

very small and not very palatable, one loaf furnishing sufficient food for one day.

The following makes an excellent bread made from American gluten flour. Three fourths yeast cake in $\frac{1}{2}$ cup tepid water, 2 tbsps. sugar, 2 cups scalded milk, 1 of hot water, and 2 cups gluten flour. Let rise, and add 4 cups gluten flour mixed with 1 teasp. salt. Let rise, make into loaves, brush with butter when light, bake 20 minutes.

1705. Nut Bread.—Make sponge of 1 cup each milk and water, $\frac{1}{2}$ yeast cake, $\frac{1}{2}$ cup water, 2 tbsps. brown sugar, 1 tbsp. butter, and 1 cup white flour. When light add 2 tbsps. molasses, 4 cups entire-wheat flour, 1 teasp. salt, and 1 cup chopped pecans or Brazil nuts. When light bake an hour. One half cup chopped dates may be added.

1706. Oatmeal Bread.—Pour 2 cups boiling water over 1 cup rolled oats and 1 tbsp. shortening. When nearly cold add $\frac{1}{4}$ cake yeast, 1 tbsp. sugar, $\frac{1}{4}$ cup water, 1 quart and 3 tbsps. white flour mixed with 1 teasp. salt. Beat 15 minutes, cover, etc. Bake nearly an hour. This may require more flour, as all flours do not thicken alike.

1707. Squash Bread.—Mix 1 cup steamed and sifted squash with $1\frac{1}{2}$ cups scalded milk, add $\frac{1}{2}$ yeast cake, 2 tbsps. sugar, 1 tbsp. butter, $\frac{1}{4}$ cup water, beat well, add 1 teasp. salt in 4 cups flour, and enough more flour to knead. Proceed as for white bread.

1708. Swedish Bread.—Add to sponge of white bread $\frac{1}{2}$ cup of fine cornmeal cooked in 1 cup boiling water.

Biscuits, Raised

1709. Clover-Leaf or Ball Biscuits.—Mix $\frac{1}{2}$ yeast cake, 2 tbsps. sugar, 1 cup scalded milk, 4 tbsps. butter, $\frac{1}{2}$ teasp. salt, and flour to make soft dough. When light make into tiny balls, and half-fill tiny, cup-shaped tins or put 3 together in a muffin ring. When very light bake and glaze with egg white.

1710. Oat or Rye Meal Biscuit.—Cover 1 cup of oatmeal with $1\frac{1}{2}$ cups scalded milk, add $\frac{3}{4}$ yeast cake, $\frac{1}{4}$ cup sugar, $\frac{1}{2}$ cup water, 2 tbsps. butter, 1 teasp. salt, and white flour to make a soft dough. Or use rye meal instead of oatmeal. Add

white flour to knead, make very soft, when light make into small biscuits, roll each one in melted butter, place close together. When light bake 20 minutes. When done brush with egg white diluted with milk, dust with sugar, and return to oven until glazed.

1711. Potato Split Biscuit.—Press 1 cup hot steamed or baked potato through sieve, add 2 tbsps. each lard and butter, $\frac{1}{4}$ yeast cake in $\frac{1}{2}$ cup tepid milk, 1 tbsp. sugar, 1 teasp. salt, 1 yolk beaten, $1\frac{1}{2}$ cups flour, 1 egg white beaten stiff, flour to make soft sponge. When very light add flour and knead to a very soft dough. Begin these about 7 P. M., and about 10 o'clock roll the dough about $\frac{1}{4}$ inch thick, cut with finger biscuit-cutter, place on buttered tin, brush with melted butter, cover with another layer of biscuits, brush with butter, and put in the refrigerator until morning. Let them rise in a warm place and bake in hot oven.

1712. Prune Biscuit (Bohemian).—Roll biscuit dough $\frac{1}{2}$ inch thick. Cut into small, round biscuits, put in buttered pan, brush with butter, press a large cooked prune in centre of each. Let rise and bake.

1713. Squash Biscuits.—One and a half cups cooked squash, $\frac{1}{4}$ cup sugar, $\frac{1}{2}$ teasp. salt, $\frac{1}{4}$ cup butter, $\frac{1}{2}$ cup hot milk, $\frac{1}{4}$ yeast cake dissolved in $\frac{1}{4}$ cup tepid water, $2\frac{1}{2}$ cups of flour or enough to make a soft dough. Let rise, make into small, very thin biscuits. Put 2 together, with butter between, brush with butter, cover, and when very light bake.

Coffee Cakes, Buns, and Sweet Breads

1714. Coffee Braids.—Cream 2 tbsps. butter, add 2 of sugar, $\frac{1}{2}$ teasp. each salt and cinnamon, 1 cup scalded milk, cool, and add $\frac{1}{2}$ yeast cake in 2 tbsps. lukewarm water, and flour to make soft dough. Knead, cover, and when double in bulk roll out in a $\frac{1}{2}$ -inch sheet, cut into $\frac{1}{2}$ -inch strips, brush with butter, fasten 3 ends together, and braid the strips. Place braids far apart on buttered tins, let rise again, and bake. Cover with Confectioner's Frosting flavored with vanilla.

1715. Coconut Buns.—Scald and cool 1 cup milk, add $\frac{1}{2}$ yeast cake in $\frac{1}{4}$ cup water, $\frac{1}{3}$ cup sugar, and flour to

make a soft sponge, beat well. When light add $\frac{1}{3}$ cup creamed butter, 2 beaten yolks, $\frac{3}{4}$ cup fresh-grated cocoanut, $\frac{1}{4}$ cup sliced citron, $\frac{1}{2}$ teasp. salt, and flour to make a soft dough. Cover, and when light again form into small finger lengths, place close together in greased pan. Let rise again, bake 20 minutes, brown with egg white diluted in milk, dust with sugar and cocoanut or almonds, and return to oven until glazed.

1716. Coffee Cake (Kuchen).—Make as above, omitting cocoanut and adding $\frac{1}{2}$ cup sultana raisins and $\frac{1}{4}$ cup currants. Beat 15 minutes, keeping dough soft, roll $\frac{1}{2}$ inch thick in cakes to fit buttered round pans. Brush with beaten egg, pour over 3 tbsps. butter melted with $\frac{1}{3}$ cup sugar, dust with cinnamon and minced nuts, sprinkle with flour. Let rise 2 hours and bake $\frac{1}{2}$ an hour.

1717. Coffee Cake with Apples (Apple Kuchen).—Follow recipe for Coffee Cake, cover dough with apples sliced thin. When light sprinkle with sugar, cinnamon, and bits of butter. Let rise again and bake. Peaches or stewed and stoned prunes may be used instead of apples.

1718. Coffee Cream Fingers.—Mix $\frac{1}{2}$ cup rich, hot cream with 2 tbsps. sugar, 1 egg, $\frac{1}{2}$ teasp. salt, $\frac{1}{2}$ yeast cake in $\frac{1}{4}$ cup water. Add flour to knead, and let rise. Roll $\frac{1}{4}$ inch thick, and cut with finger biscuit-cutter. Place on buttered tins apart. When light brush with milk mixed with sugar and bake. When nearly done brush with beaten egg, and serve without butter with coffee or chocolate.

1719. Coffee Rings.—Make dough as for Coffee Cake, using a little more butter and sugar and without fruit. When light roll out in a $\frac{1}{4}$ -inch sheet, spread with soft butter and fold from sides to make 3 layers, cut into $\frac{1}{2}$ -inch strips, cover, and when light twist, and fasten ends together making twisted rings. Cover, and when light bake; spread with Confectioner's Frosting.

1720. Cross Buns.—Omit fruit from Coffee Cake mixture, add 1 cup currants. Cover, and when light roll $\frac{1}{2}$ inch thick, cut with small biscuit-cutter, dip each in melted butter, place close together in greased pan. Score a cross on them with back of knife dipped in flour, brush with egg diluted with sweetened milk, dust cinnamon in the cross, and sift granulated sugar

over them. When very light bake, and brush with melted butter as soon as they come from oven.

1721. Coffee Twists.—Make Coffee Cake dough, roll in $\frac{1}{2}$ -inch sheet, cut in $\frac{1}{2}$ -inch strips about 6 inches long, put the ends together and twist the sticks, dip in melted butter, then in $\frac{1}{2}$ cup sugar mixed with 1 teasp. cinnamon and grated peel of 1 orange. Let rise, bake, and serve with coffee in the afternoon.

1722. Neapolitan Buns.—Make as above, adding $\frac{1}{2}$ cup currants, $\frac{1}{2}$ cup sultana raisins, $\frac{1}{4}$ cup candied cherries cut in dice, or any candied fruit—peaches, plums, etc. Form into tiny balls, roll in butter, place in pan, and when very light brush with egg white beaten with a little maple sirup. Serve with afternoon tea.

1723. Pecan and Almond Coffee Cake Ring.—Make Coffee Cake dough. Let rise, roll into a thin sheet long and narrow, sprinkle with $\frac{1}{2}$ cup each sugar, chopped pecans, and almonds, roll like a jelly cake. Place in a round pan around an inverted straight-sided pan in centre, fasten ends. When double in bulk bake. Remove from pan, frost with thin glaze, and stick blanched almonds, pecans, and candied cherries in frosting.

1724. Philadelphia Bun.—Add to 2 cups scalded and cooled milk 1 yeast cake dissolved in $\frac{1}{4}$ cup water, add flour to make soft sponge. Let rise, add 1 teasp. salt, $\frac{3}{4}$ cup each creamed butter and sugar, 4 beaten eggs, and flour to make soft dough, and let rise again, roll out in a $\frac{1}{2}$ -inch sheet 12 inches long and 20 inches wide, sprinkle lightly with sugar, dust with cinnamon, and spread with 4 cups currants, scatter 1 cup seeded raisins over currants, and roll, the long way, 20 inches long. Cut with sharp knife in 7 pieces. Lay them, cut side down, in a buttered pan with straight sides, about 3 inches deep, 1 in the middle and the others around, and let rise until very light. Pour over $\frac{1}{2}$ cup light-brown caramel, rather warm, put in hot oven. After 5 minutes reduce heat and bake an hour. This should make a bun nearly 10 inches in diameter and 4 high.

1725. Ragga-Muffin Buns.—Roll a Coffee Cake dough in a wide thin sheet, spread with hard sauce flavored with vanilla, nutmeg, or cinnamon, sprinkle with $\frac{1}{2}$ cup each currants and chopped raisins, roll like jelly cake, cut into 2-inch pieces,

place in buttered tins cut side down. When very light bake, and glaze with sugar and water, or brush with soft butter.

1726. Sally Lunn.—At night cream $\frac{1}{4}$ cup butter, add 4 tbsps. sugar, 2 beaten egg yolks, 1 teasp. salt, 1 cup scalded milk, $\frac{1}{2}$ yeast cake, in 2 tbsps. warm water, 3 cups flour. Beat 15 minutes, add egg whites, and turn into a buttered tube-pan. In morning bake $\frac{1}{2}$ an hour. Cook $\frac{1}{2}$ cup maple sugar until almost candy. Turn out the Lunn onto a plate, cool slightly, pour sirup over it, return to oven for 2 minutes, and serve. The candy will form a crisp crust.

Muffins, Raised

1727. Cornmeal Muffins.—One cup scalded milk, $\frac{1}{4}$ cup sugar, $\frac{1}{2}$ teasp. salt, $\frac{1}{3}$ yeast cake, $\frac{1}{4}$ cup tepid water, $1\frac{3}{4}$ cups flour. When light add $\frac{1}{4}$ cup melted butter and 1 cup of fine cornmeal. Fill buttered iron gem pans $\frac{1}{2}$ full. Put in slow oven with oven door open, or a very low fire until double in bulk. Bake, increasing heat, 20 minutes or 30 minutes.

1728. English Crumpets.—Add to 1 cup lukewarm water $\frac{1}{4}$ yeast cake, 1 teasp. sugar, 1 of salt, and 1 tsp. melted butter. Add flour to make a stiff batter. Beat 15 minutes. Pour a little into hot greased muffin rings on warm griddle—soapstone is best. Cook slowly, and when brown turn and brown on other side.

1729. English Muffins, cooked on Griddle.—Mix 1 cup scalded milk, 1 cup boiling water, 1 teasp. salt, and 1 teasp. lard in a bowl. When tepid add $\frac{1}{2}$ a yeast cake, dissolved in $\frac{1}{4}$ cup of tepid water, with 1 teasp. of sugar, add 1 egg beaten separately, and add flour to make batter thick enough to prevent running from under the rings. The exact amount of flour cannot be given, as bread flour varies in its thickening qualities. Cover bowl, and in 2 hours it should be quite light. Heat a griddle until it is warm, but not hot. Grease it with pork, butter inside of rings, and put them on the griddle. A soapstone griddle should be used and one large enough for a dozen rings. Fill them with the batter about $\frac{1}{3}$ of an inch, put them over a very low fire, and let them cook until they have risen, are dry and full of holes (about half an hour), increasing the heat

slowly. Let them cool, toast them, and serve them in pairs with butter between.

1730. English Muffins, Baked in Oven.—To 1 cup scalded milk and 1 of boiled water add 3 tbsps. of butter, 4 tbsps. sugar, and 1 teasp. salt. Cool and add $\frac{1}{4}$ of a yeast cake softened in $\frac{1}{4}$ cup of warm water, 1 egg yolk, and $3\frac{1}{2}$ cups flour. Then fold in the egg white beaten stiff. Beat well, cover, and let rise until morning. Butter muffin rings, fill half-full, let rise half an hour, and bake in a hot oven 20 minutes.

1731. Hominy or Oatmeal Muffins.—To 1 cup scalded milk add 1 cup soft cooked hominy or oatmeal, $\frac{1}{4}$ yeast cake, $\frac{1}{4}$ cup water, 3 tbsps. sugar, beat, and add $\frac{1}{4}$ cup butter rubbed with 4 cups flour and $\frac{1}{2}$ teasp. salt. Beat well, when light proceed as for Cornmeal Muffins.

Rolls, Raised

1732. Breakfast Rolls.—When making white bread reserve 2 cups of the dough. Work in 2 tbsps. melted butter and 1 of sugar, place in buttered dish, brush with butter, cover, and keep cold until ready to form into rolls. Form into round balls, gash tops, or roll in finger shape, brush with butter, let rise until very light (2 hours if possible), and bake in quick oven on tin, with space between if crust be liked, or place close together if a soft roll be preferred. Brush with hot water when taken from oven.

1733. Dinner or Luncheon Rolls.—Scald 2 cups milk, cream $\frac{1}{4}$ cup butter with same of sugar, add to milk when tepid, add $\frac{1}{2}$ yeast cake dissolved in $\frac{1}{4}$ cup of water, add a little flour, stir, and add 1 teasp. salt, add flour to make it soft enough to knead. Knead well, brush with butter, and let rise until morning. Roll out $\frac{1}{3}$ inch thick with buttered fingers and without any more flour. Cut with finger-shaped cutter with pointed ends, brush with butter and cover with another layer, brush with butter, and when very light bake. Brush with egg diluted with sweetened milk, return to oven until glazed. To make very light, when mixing add 1 egg beaten separately.

1734. Crescent Rolls.—Add 3 beaten eggs to Dinner Roll mixture, roll into sheet $\frac{1}{4}$ inch thick or less, cut into

squares, and then into triangles. Roll and turn ends to form crescents, place on buttered tins, cover, and when very light brush with sweetened egg white and bake 15 minutes in hot oven. Or, as soon as baked, brush with a starch glaze, $\frac{1}{2}$ teasp. cornstarch, and 1 cup boiling sweetened water.

1735. French Rolls.—Make dough as in French Bread, form into finger-length rolls, brush with butter, and place far apart on greased tin dusted with fine cornmeal. Let rise until extremely light, and bake in quick oven. Just before they are done sprinkle with a few drops of warm water, and return to oven to crisp the crust. If made in balls these are Vienna rolls.

1736. Parker House Rolls.—Scald $1\frac{1}{2}$ cups milk, cool, and add $\frac{1}{2}$ yeast cake, 2 tbsps. sugar, and $\frac{1}{2}$ cup water. Beat, and add 4 cups flour rubbed with 2 tbsps. butter and $\frac{1}{2}$ teasp. salt, add more flour to knead. When light roll out thin, with a light touch, spread with melted butter, fold over, roll again, and cut in rounds, spread with melted butter, press centre, fold into half rounds, pinch edges, brush with butter, and let rise. Bake 15 minutes, brush with egg diluted with sweetened milk, and return to oven until brown.

1737. Surprise Rolls.—Form Dinner or Luncheon Roll dough in balls. Press in a hole at top, insert a spoonful of jelly or jam, close, and place far apart on greased tin sheet. Bake in quick oven, and glaze with egg white just before they are done.

QUICK-RAISING BISCUITS, BREADS, MUFFINS, ETC.

Biscuits

1738. Baking-Powder Biscuits.—Sift 3 times 2 cups pastry flour, $\frac{1}{2}$ teasp. salt, 4 teasps. baking-powder. Work in 1 teasp. butter, 1 tbsp. lard, add milk to make soft dough—about $\frac{1}{2}$ cup. Roll lightly $\frac{3}{4}$ inch thick, cut, and bake 20 minutes. These may be kept in ice-box several hours before baking, if kept very cold, and put in a hot oven.

1739. Baking-Powder Biscuit Buns.—Make as above, roll $\frac{1}{3}$ inch thick, spread with soft butter, sprinkle with brown sugar, dust with cinnamon, and roll. Cut roll into $1\frac{1}{2}$ inch

lengths, pinch one end together, place in buttered pan on pinched ends, and bake 20 minutes. Currants may be rolled in if liked.

1740. Beaten Biscuit.—Mix 1 qt. flour, 1 teasp. salt, 1 tbsp. each butter and lard. Make into stiff dough with milk and water. Turn on a floured board, beat with a mallet until dough pops and blisters—about 50 minutes. Roll and cut, and bake.

1741. Cornmeal Biscuits.—Sift $1\frac{1}{4}$ cups white flour, $\frac{3}{4}$ cup white cornmeal, $\frac{1}{2}$ teasp. salt, 4 teasp. baking-powder, and 1 tbsp. sugar. Chop in 2 tbsps. lard or butter, add 1 beaten egg to a scant $\frac{1}{2}$ cup milk, and add to flour and make a soft dough. Roll $\frac{1}{4}$ inch thick, cut in rounds, butter half, turn over, pinch round edge and bake.

1742. Cream Biscuits.—Make baking-powder biscuit without shortening, using rich cream instead of milk, and add 1 or 2 eggs. Roll them very thin, and put two together with butter spread between. When done split them and spread with cheese or marmalade, and serve with salad or afternoon tea.

1743. Egg Biscuits.—Mix 2 cups pastry flour, 2 teasp. baking-powder, $\frac{1}{2}$ teasp. salt, 1 tbsp. butter, $\frac{1}{2}$ cup cream mixed with 1 egg, and an extra yolk well-beaten. Roll $\frac{1}{2}$ inch thick, brush with egg white, cut size of silver dollar, bake, split, butter, put together, and serve at afternoon tea. They may be spread with marmalade or jam.

1744. Entire-Wheat Biscuits.—Mix 3 cups entire-wheat flour with 3 teasp. baking-powder, $\frac{1}{2}$ teasp. salt, 1 tbsp. sugar, 1 tbsp. butter, and rich milk to make dough to roll. Cut in rounds and bake.

1745. Sour-Cream Biscuit.—Mix 2 cups flour, 2 teasp. baking-powder, $\frac{1}{2}$ teasp. soda, $\frac{1}{2}$ teasp. salt, with 1 tbsp. lard. Add sour cream with fork until stiff enough to roll into small biscuit.

Quick Breads

1746. Boston Brown Bread.—Sift 2 cups graham flour, toss together again, add 1 cup fine cornmeal, $\frac{3}{4}$ teasp. salt, $\frac{1}{3}$ cup molasses, and $1\frac{1}{4}$ teasp. soda in 1 cup sour milk. Add $\frac{1}{2}$ cup each seeded raisins and pecans dredged with flour. Turn

into a mould garnished with whole raisins or prunes plumped in hot water, cover well, and steam 2 hours, and bake $\frac{1}{2}$ an hour.

1747. Cornmeal Batter Bread.—Pour $\frac{1}{2}$ cup cornmeal in 2 cups boiling water, and add 1 teasp. salt and 1 beaten yolk. Cook a moment, take from fire, add the white beaten stiff. Turn into buttered shallow pan and bake 40 minutes. Serve hot.

1748. Cornmeal Spoon Bread.—Scald $\frac{1}{2}$ cup cornmeal with $1\frac{1}{2}$ cups boiling water, add 2 beaten eggs, $\frac{1}{2}$ teasp. salt, and $\frac{1}{2}$ teasp. soda dissolved in $1\frac{1}{2}$ cups of buttermilk or sour milk, then add 1 teasp. melted butter and bake in slow oven 2 hours or more in a deep earthen dish, and serve it with a spoon.

1749. Graham Fruit Bread.—Sift 2 cups graham flour and toss together again, add 1 cup white flour, $\frac{1}{2}$ teasp. salt, 1 tbsp. brown sugar, $\frac{1}{2}$ cup pecans, $\frac{1}{2}$ cup each seeded raisins and dates cut in small pieces, 2 tbsps. molasses, 1 teasp. soda dissolved in a little hot water, and 1 cup sour milk. Bake nearly an hour.

1750. Nut Bread for Afternoon Tea.—Beat 1 egg, add $\frac{1}{2}$ cup sugar, 1 cup milk, 2 cups flour sifted with 3 teasp. baking-powder, $\frac{1}{2}$ teasp. salt, 1 cup chopped English walnut meats. Bake in buttered bread pan. When cold cut thin and spread with butter, and serve for afternoon tea.

Gems, Popovers, and Puffs

One measure of flour to one of liquid.

These are all thin batters, well beaten, turned into hissing-hot greased gem irons, filling them half-full, and baked in hot oven 30 minutes, reducing heat after the first 15 minutes.

1751. Egg Gems.—Beat 2 yolks, add 2 cups flour, 4 teasp. baking-powder, and 2 cups water, beat, and add beaten whites and $\frac{1}{2}$ teasp. salt. Turn into hot greased gem irons and bake.

1752. Gluten Gems.—Mix 1 cup milk with 1 cup gluten flour sifted with 1 teasp. baking-powder and a little salt. Beat 15 minutes.

1753. Graham Gems.—Cream 3 tbsps. butter with 2 of sugar, add 1 beaten egg and alternately 3 cups of milk and 1 cup each of pastry and graham flour sifted with $3\frac{1}{2}$ teasps. baking-powder and $\frac{1}{2}$ teasp. salt.

1754. Green Corn Gems.—Score and scrape green corn, and to 1 cup add $\frac{1}{2}$ cup milk, 2 beaten yolks, $\frac{3}{4}$ teasp. salt, 2 teasps. baking-powder sifted with $1\frac{1}{2}$ cups flour, and the 2 whites beaten stiff. Beat well and bake.

1755. Hominy Puffs.—Boil 2 tbsps. fine hominy in $1\frac{1}{2}$ cups milk and $\frac{1}{2}$ teasp. salt, cool, add slowly 2 beaten yolks, 2 teasps. melted butter, 1 teasp. sugar, and the beaten whites and sifted flour to make soft batter. Beat well.

1756. Oatmeal Gems.—Pour $\frac{1}{2}$ cup boiling water over 1 cup cooked oatmeal and let stand over night, add $\frac{1}{2}$ cup flour sifted with 1 teasp. baking-powder and $\frac{1}{4}$ teasp. salt, with enough more flour to make a soft batter. Beat well.

1757. Popovers.—Sift $\frac{3}{4}$ teasp. salt with $1\frac{1}{4}$ cups bread flour, add half of $1\frac{1}{4}$ cups milk, and beat with Dover beater until smooth. Beat 2 eggs very light, add to remainder of milk, add to flour mixture, with 1 teasp. melted butter, and beat 5 minutes. Turn into very hot and well-buttered gem irons, and bake 30 or 35 minutes.

1758. Entire-Wheat Popovers.—Make as above, using half entire wheat and half flour and an extra egg, as entire wheat requires more raising.

Griddle Cakes and Scones

These are thin batters (pancakes), or thicker batters (scones), baked on a hot griddle. Griddles that do not require greasing—aluminum or soapstone—are best.

1759. Pancakes.—One measure of flour to 1 of liquid.

1760. Bread Pancakes.—Soak $1\frac{1}{2}$ cups soft bread crumbs in 2 cups warm milk $\frac{1}{2}$ an hour, add 2 beaten yolks, 1 tbsp. melted butter, $\frac{1}{2}$ teasp. salt, 1 tbsp. maple sirup, sugar, or molasses, 1 cup flour sifted with 2 teasps. baking-powder, and 2 beaten whites. Beat well.

1761. Buckwheat Pancakes.—Soak $\frac{1}{3}$ cup soft bread in 2 cups scalded milk 30 minutes, add $\frac{1}{4}$ yeast cake mashed with 1 tbsp. sugar, and dissolved in $\frac{1}{2}$ cup water, and enough buckwheat to make a thin batter. Beat well, cover, and place in the warm to rise. In the morning stir well, put $\frac{1}{2}$ cup of the mixture in glass jar, and place where it will keep fresh, but not too cold. Add to batter $\frac{1}{2}$ teasp. salt, 1 tbsp. molasses, and $\frac{1}{4}$ teasp. soda in 2 tbsps. warm water, and bake. If not quite sweet, add more soda. At night put 1 cup scalded milk and 1 of boiled water in bowl. When cool add the $\frac{1}{2}$ cup saved from the morning and buckwheat flour to make soft batter. Let rise, and in morning proceed as before. A good brand of self-raising flour makes an excellent substitute.

1762. Cornmeal Pancakes.—Pour $\frac{1}{2}$ cup cornmeal into $1\frac{1}{4}$ cups boiling water, cook 2 minutes and cool, add 1 beaten yolk, 1 cup flour sifted with $\frac{1}{2}$ teasp. salt, 2 teasp. baking-powder, 1 tbsp. sugar or maple sirup, 1 tbsp. melted butter, $\frac{1}{2}$ cup milk, and egg white beaten stiff. Mix, adding more flour if necessary, and bake. Or use less flour and add $\frac{1}{2}$ cup boiled rice.

1763. Entire-Wheat Pancakes.—Mix 1 cup entire wheat with $\frac{1}{3}$ flour, $\frac{1}{2}$ teasp. salt, 2 teasp. baking-powder, 1 teasp. sugar, 1 teasp. melted butter, 1 beaten yolk beaten with 1 cup milk, and egg white beaten stiff.

1764. French Pancakes (Paris Crêpes).—Mix 1 cup milk, 3 egg yolks beaten, $\frac{1}{2}$ teasp. salt, 1 tbsp. olive oil, 1 tbsp. brandy, 1 tbsp. orange juice, flour to make batter, about 2 cups, and whites beaten stiff. Beat well, and let stand 3 hours. Bake in large cakes on griddle, sprinkle with powdered sugar and cinnamon, and roll.

1765. Rice Cakes.—Mix 1 cup hot boiled rice, 1 cup flour sifted with 2 teasp. baking-powder, $\frac{1}{2}$ teasp. salt, 1 teasp. sugar, 1 teasp. butter, 1 beaten yolk, 1 cup milk, and the egg white beaten stiff.

1766. Shrove Tuesday Pancakes.—Mix 2 cups scalded milk, 2 tbsps. butter, 1 tbsp. sugar, and 1 teasp. salt, cool, and add $\frac{1}{8}$ yeast cake in 2 tbsps. warm water, add 3 cups flour, and beat well. Let rise 3 hours, bake on griddle, score with back,

of knife making 4 quarters, and serve with butter and maple sugar softened with cream and flavored with cinnamon.

1767. Sour Milk Pancakes.—Mix 2 cups thick, rich sour milk with 2 cups pastry flour. Let stand over night. In morning add 1 tbsp. melted butter, 1 tbsp. sugar or sirup, 1 beaten yolk, $\frac{1}{2}$ teasp. salt, and $1\frac{1}{4}$ teasp. soda in 1 tbsp. warm water, add egg white, and bake on griddle at once.

1768. Wheat-Flour Pancakes.—Beat 1 yolk, add 1 tbsp. each melted butter and sugar or sirup, $\frac{1}{2}$ teasp. salt, 1 cup milk, 1 tbsp. cornmeal sifted into $\frac{1}{4}$ cup boiling water, and 1 cup flour sifted with 2 teasp. baking-powder. Beat well, add the beaten white, and more flour if necessary.

1769. Stack Cakes.—These are wheat-flour pancakes, made as large as a dessert plate, spread with butter and shaved maple sugar, and stacked one upon another 4 or 5 deep, and cut in wedge-shaped pieces when served. They are served hot at a luncheon or supper.

1770. Pancake Sauce.—Shave $\frac{1}{2}$ cup maple sugar, add a grating of nutmeg and enough cream to soften.

Scones

1771. Buttermilk Scones.—To recipe for Sour Milk Pancakes add enough flour to make a dough that will roll, using but 1 egg and 1 cup buttermilk, and much more butter if buttermilk is not very rich. Roll and cut in $\frac{1}{2}$ -inch biscuit, and bake on slow griddle until brown on both sides.

1772. Cornmeal Scones.—Scald 1 cup white cornmeal with 1 cup boiling water, add 1 tbsp. sugar, 3 of butter, $\frac{1}{2}$ teasp. salt, and enough milk to make a thick batter. Drop from spoon onto hot griddle, and bake on both sides.

1773. Oatmeal Scones.—To 2 cups Scotch oatmeal, cooked, add 2 tbsps. melted butter, 1 tbsp. sugar, $\frac{1}{4}$ teasp. salt, 1 teasp. baking-powder, with flour to make stiff enough to roll, roll very thin, cut into biscuits, bake one side on griddle and toast other side, spread with butter.

1774. Sour Cream Scones.—Mix 2 cups flour, $\frac{1}{2}$ teasp. salt, 2 tbsps. butter, and 1 of sugar, add 1 cup sour cream mixed

with $\frac{1}{2}$ teasp. soda, and beat well. Let stand a few moments, add more flour, if necessary, to roll, cut biscuits $\frac{1}{4}$ inch thick, and bake on hot griddle until brown on both sides.

Muffins

1775. Muffins.—Two measures of flour to 1 of liquid. Bake in hot oven in greased muffin pans 20 or 25 minutes.

1776. Bran Muffins.—Mix 1 cup bran with $\frac{1}{2}$ cup flour and $\frac{1}{2}$ teasp. salt, add 1 tbsp. molasses, 1 tbsp. butter, and $\frac{1}{2}$ teasp. soda in $\frac{3}{4}$ cup sour milk. Beat well. If to be made with sweet milk use 2 teasp. baking-powder in flour and omit soda; 1 beaten egg may be added.

1777. Bread Muffins.—Mix 1 cup soft crumbs with 1 cup hot milk, $\frac{1}{2}$ teasp. salt, 1 tbsp. butter, 1 teasp. sugar, 1 beaten yolk, $1\frac{1}{2}$ cups flour, and the beaten white.

1778. Cornmeal Muffins—Johnny Cake.—Cream 3 tbsps. butter, add 2 of sugar, 1 beaten yolk, 1 cup milk, 1 cup each flour and cornmeal sifted with 4 teasp. baking-powder and $\frac{1}{2}$ teasp. salt, add beaten white, bake in muffin pans or in shallow pan, and cut in squares. When baked in the pan it is Johnny Cake.

1779. Cornmeal and White-Flour Muffins.—Make as above, using more flour and less cornmeal, and 2 eggs.

1780. Cornmeal and Rice Muffins.—Pour $\frac{1}{2}$ cup white cornmeal into $1\frac{1}{4}$ cups boiling water. When nearly cool add 1 cup boiled rice, 1 cup flour sifted with 3 teasp. baking-powder, 2 tbsps. each sugar and melted butter, 2 eggs beaten separately. Beat well, bake in greased muffin pans 20 minutes.

1781. Cream Muffins.—Sift 2 cups flour with 4 teasp. baking-powder, 3 tbsps. sugar, and $\frac{1}{2}$ teasp. salt, add 1 tbsp. melted butter, 1 beaten yolk, and 1 cup cream, beat, and add beaten white.

1782. Date Muffins.—Beat with Dover beater 1 cup milk, 2 egg yolks, $\frac{1}{4}$ teasp. salt, 1 tbsp. butter, and add 2 cups flour sifted with 3 teasp. baking-powder, and fold in the 2 whites beaten stiff. Add 1 cup dates, stoned and cut in small pieces

and dredged with flour, and bake in buttered muffin pans 20 minutes.

1783. Entire-Wheat or Graham Muffins.—Sift 1 cup entire-wheat or graham flour with 1 cup flour, 4 teasp. baking-powder, and $\frac{1}{2}$ teasp. salt. Sift twice. The bran from graham may be mixed with flour after sifting. Cream 2 tbsps. butter, add 2 tbsps. sugar, and 1 well-beaten yolk, add the flour alternately with 1 cup milk, beat well, fold in stiff egg white, bake 25 minutes.

1784. Gluten Muffins.—Sift 1 cup gluten flour with 3 teasp. baking-powder and $\frac{1}{2}$ teasp. salt, 1 teasp. sugar, add 2 beaten yolks, enough white flour to make batter right consistency, and the beaten whites.

1785. Huckleberry Muffins.—Beat 1 yolk, add 1 tbsp. melted butter, 2 tbsps. sugar, $\frac{3}{4}$ cup milk, 2 cups flour sifted with 3 teasp. baking-powder, $\frac{1}{2}$ teasp. salt, 1 cup huckleberries or blueberries. Add beaten white; mix well. Bake 30 minutes.

1786. Oatmeal Muffins.—To 1 cup cooked oatmeal add $\frac{1}{2}$ cup milk, 2 beaten yolks, 1 tbsp. sugar, 2 tbsps. melted butter, $1\frac{1}{2}$ cups flour sifted with 4 teasp. baking-powder and $\frac{1}{2}$ teasp. salt. Beat well, add beaten egg white, and bake $\frac{1}{2}$ an hour.

Wafers and Crisps

1787. Cream of Wheat or Hominy Crisps.—Mix 1 cup cooked cereal with 1 large egg or 2 small ones, add 1 tbsp. butter or lard, $\frac{1}{2}$ teasp. salt, and beat well. Add 1 cup milk and 2 cups of the raw cereal. Spread $\frac{1}{2}$ inch thick in shallow greased pan. Bake $\frac{1}{2}$ an hour, cut in squares, and serve hot.

1788. Graham Wafers.—Mix 2 cups graham flour, 1 teasp. salt, and about 1 cup cold water, enough to roll very thin, cut in rounds, put a layer in greased pan, brush with melted butter, cover with another layer, pinch edges together, brush with butter, prick through both layers with fork, and bake 20 minutes in hot oven, split, and spread with butter at table.

1789. Oat-Flake Wafers.—Mix 2 cups of oat flakes, 1 cup of white flour, 2 tbsps. of sugar, and $\frac{1}{2}$ teasp. of salt. Rub into this with the fingers $\frac{1}{4}$ cup of shortening, dissolve $\frac{1}{2}$

teasp. soda in $\frac{1}{4}$ cup of warm water, and with buttered fingers press and pull out till very thin, cut and spread on buttered pans, and bake till brown.

Waffles

1790. American Waffles.—Beat 3 egg yolks, 2 cups rich milk, 1 tbsp. melted butter, $2\frac{1}{2}$ cups flour sifted with 2 teasp. baking-powder and $\frac{1}{2}$ teasp. salt. Beat well, add beaten whites, and half-fill well-greased hot waffle irons, close, bake 3 minutes on each side, and serve with maple sirup, sugar and cinnamon, or with Pancake Sauce. These are quite as good, even better, if made without baking-powder, beaten a long time, and allowed to stand an hour, and beaten again before adding egg whites.

1791. Cornmeal Waffles.—To serve with Fried Chicken. Pour $\frac{1}{4}$ cup cornmeal in $\frac{3}{4}$ cup boiling-water, and cook $\frac{1}{2}$ an hour, add $\frac{3}{4}$ cup milk, 2 beaten yolks, 1 tbsp. butter, $1\frac{1}{2}$ cups flour sifted with 2 teasp. baking-powder, $\frac{1}{2}$ teasp. salt, beat well, and add beaten whites.

1792. Green-Corn Waffles.—Add to American Waffles $\frac{1}{2}$ cup green corn grated, and a little more flour.

1793. Hominy Waffles.—Add to American Waffle mixture 1 cup freshly boiled hominy, and a little less flour.

1794. Rice Waffles.—To American Waffle mixture add $\frac{1}{2}$ cup boiled rice or rice flour, and less flour.



For information concerning the making of jellies "Principles of Jelly-making," published by the Home Economic Department of Cornell University, Ithaca, N. Y., is recommended.

1795. Apple Mint Jelly.—Stew apples or crab-apples with very little water, press through fine sieve. Pour 1 cup boiling water on 1 cup well-washed mint leaves, let stand an hour or more, and press through a cloth. Add 1 tbsp. mint juice to each cup apple juice, boil 5 minutes, add sugar to sweeten to taste, boil until it jellies, and pour through cheese-cloth without pressing or squeezing. If not quite green enough, add a little coloring before straining. Apples may be cooked, strained, and juice canned and made into any fruit jelly when fruits are in season.

1796. Apples Brandied.—Make sirup as for Brandied Peaches (1809), add 1 teasp. lemon juice to each 2 cups sirup, and cook in the sirup peeled and cored pound-sweet apple quarters. When nearly tender add as much white brandy as sirup, and red coloring liquid to sirup. Cook until just tender, pack in jars, and pour over the hot sirup. Use to serve with ice-creams or cold puddings.

1797. Black-Currant Jelly.—Wash and stem the currants, put them into glass jars, cover, and steam in a kettle of boiling water until they are soft and juicy. Press them through bag, proceed as for currant jelly.

1798. Carrot Conserve.—Parboil and skin fresh young French carrots, cut in lengthwise slices, then in $\frac{1}{2}$ -inch strips

and in 2-inch lengths. Cover with cold water, add a few sticks of cinnamon, or 2 or 3 drops oil of cinnamon, and boil until nearly tender. Turn into a sieve, and let drain 24 hours. Make a sirup of 2 cups water, 2 cups sugar, a small piece of ginger-root and the yellow rind of 1 lemon, boil until quite thick, color it red, and strain. Add carrots, and cook until very tender, turn into jars, and use with ice-cream or puddings. Spices and vinegar may be added when cooking and used for sweet pickle.

1799. Cherries Canned without Cooking.—Stone large red cherries, put them in a sieve in a large kettle, reserving all juice, pour boiling water over them into the kettle, but not enough to reach the cherries, cover with several towels, and boil water 10 minutes to steam the fruit. Make sirup of 1 lb. sugar and 5 drops lemon juice to 1 cup water, for each quart of fruit when in cans, add cherry juice, and boil 10 minutes. Put fruit in hot jars alternately with sirup.

1800. Cherry Conserve.—Stone 7 lbs. ripe, red cherries and cook them 15 minutes. Add 5 lbs. hot, granulated sugar, $\frac{1}{2}$ lb. seeded raisins or sultanas, juice and pulp 6 oranges, and cook until thick as marmalade. Turn into glass jars and serve with meats.

1801. Chestnuts Preserved.—Slit chestnuts, large French or Italian, boil a moment, drain and remove shells, and blanch. Cover with cold water and juice of 1 lemon for each 2 cups nuts, and let stand over night, drain, cover with boiling water, and cook until tender. Drain again, and cover with sirup, 1 lb. of sugar and $1\frac{3}{4}$ cups of water for each pound of boiled nuts, add a split vanilla bean, 1 tbsp. sherry or brandy, and keep hot, without boiling, 2 hours. Drain sirup from nuts and cook it until reduced one-half, pour over nuts and keep hot 1 hour, drain, and cool sirup until reduced to thick sirup, put nuts in cans, and pour over sirup. Serve with ice-cream and cold pudding.

1802. Cranberry or Currant Conserve.—Mix 3 lbs. chopped cranberries or currants pressed through a coarse sieve, add 1 lb. of chopped and seeded raisins, juice, pulp, and grated yellow peel of 2 oranges, and 3 lbs. sugar. Boil until it jellies, and turn into glass jars.

1803. Currant and Red Raspberry Jelly.—Select not over-ripe currants, wash carefully; add to 12 qts. currants 4 of red raspberries, heat just enough to mash, fill jelly bag, and let drain, but do not squeeze. For 8 pts. juice use 6 lbs. sugar. Boil juice, and heat sugar. When juice is boiling add sugar, boil until a little of it jellies as it drops from the spoon, skim, and pour into glasses. If a mint flavor is desired, put 1 sprig in each glass.

1804. Grape Marmalade.—Wash and stem grapes, remove skins, heat pulp, press through sieve, add skins, measure, and put on fire. To 4 cups fruit add 3 cups very hot sugar—it will be better if it slightly caramels—and simmer 20 minutes. If grapes are very ripe, add a little lemon juice. If some of the grapes are not ripe, the jelly will be better.

1805. Green-Gage Jam.—Wash, but do not peel 6 lbs. of plums, remove stones, and to each pound of fruit weigh $\frac{3}{4}$ lb. of sugar. Dissolve sugar over fire in a very little water, $\frac{1}{3}$ cup to each pound, boil, and skim. Add fruit, and cook quickly until it jellies. This is the English method of making jam.

1806. Green-Grape Mint Jelly.—Wash unripe, green grapes, put them in a preserving-kettle, and heat until they can be crushed; add to 4 lbs. grapes 1 bunch fresh, well-washed mint bruised in a bowl, and cook until grapes are soft enough to drain. Turn into jelly bag, let drip, and heat. To each pint of juice use 14 ounces of hot sugar, and continue as for Currant Jelly (1803). Before filling glasses color mint green with coloring paste or liquid. A little may be left without coloring, and it can be put in glasses in layers alternately with the green jelly. A little elderberry juice improves flavor.

1807. Orange or Grape-Fruit Marmalade, with Almonds.—Clean and slice 6 oranges or grape-fruit and 3 lemons very thin, and blanch and shred 1 lb. almonds. Cover fruit with 10 cups cold water and simmer uncovered an hour. Dissolve $6\frac{1}{2}$ lbs. sugar in a little of the liquid from preserving kettle, cover, and when boiling return it to kettle, boil 20 minutes, add almonds, and turn into glasses. This will fill about 15 cups.

1808. Orange Preserve Tunisian.—Slice large, clean oranges $\frac{1}{4}$ inch thick, and cover them with cold water, 1 pt.

water for each orange, and let them stand 24 to 48 hours. Cook in the water until tender but not soft, add 1 lb. of sugar and the juice of 1 lemon for each orange, and cook until transparent, put in cans in layers of slices, and pour in the sirup. Minced or shredded almonds or pistachio nuts could be sprinkled over each layer.

1809. Peaches Brandied with Cherries.—Brandy large white or red cherries after the following method, when in season, and use them to fill the peaches. Weigh large freestone peaches before peeling them. To 2 lbs. of fruit use 1 lb. sugar, with water enough to melt sugar. Add juice of cherries to sirup. Peel peaches, cut in halves, remove stones, fill with the cherries, put together, and wrap each one in cheese-cloth, and tie well with strong thread. Cook peaches in the sirup until just tender, skim them out on a sieve, returning all juice to sirup. When sirup is boiling again add an equal amount of white brandy, fill jars with peaches, pour in hot sirup, leaving room at top for 1 tbsp. boiling water. Seal and use to serve with ice-cream and puddings. When serving remove cloth with care.

1810. Peaches or Pears canned without cooking.—Peel peaches or pears and cut them in two, reject stones, and weigh them. For each pound make a sirup of $\frac{3}{4}$ lb. of sugar and 1 cup water, and 5 drops lemon juice to each quart of sirup. Keep sirup to boiling-point 10 minutes. Put peaches in large sieve in a large tin pie plate, place over large kettle on back of stove, pour boiling water over the peaches, tipping sieve until water from pie pan runs through, cover with several towels, and let water boil gently 10 minutes to steam the fruit. Put peaches in sterilized cans, pour on hot sirup, to which add any juice there may be in pie tin, fill nearly to top, add 1 tbsp. brandy, and seal. These are almost like fresh peaches.

1811. Peach Marmalade.—Rub peaches with cloth, but do not peel, cut in two, remove stones, crack them, and blanch kernels. For each pound of peaches, without stones, add $\frac{3}{4}$ lb. sugar, heat slowly, and boil 20 minutes, adding a little lemon juice, add the kernels, shredded, boil 5 minutes, and fill jars.

1812. Peaches Stuffed and Pickled.—For 7 lbs. peaches make sirup of 3 lbs. brown sugar and 2 cups vinegar. Add strips of lemon peel, stick cinnamon, cloves, and cassia buds in

a bag. Peel freestone peaches, remove stones, fill with a mixture of seeded raisins, citron, minced almonds, chopped Maraschino cherries and candied orange peel, put together, tie in a cheesecloth with strong thread. Pour hot sirup over fruit and let stand until the next day. Repeat the following morning. The third morning put fruit in cans, cook down sirup, and fill. Or stuff peaches with grated horseradish instead of the fruit.

1813. Pineapple Pickled.—Cut pineapple in slices and quarters, cover with hot sirup for 3 mornings, fill jars, add 2 tbsps. brandy to each jar, and seal.

SIRUP.—Two lbs. granulated sugar with 2 cups vinegar and cassia buds, very few cloves, and sliced orange peel and stick cinnamon in a bag. Color sirup red.

1814. Pineapple and Strawberries Preserved, without cooking.—Peel and cut pineapple in small cubes, add to each pound $1\frac{1}{8}$ lbs. of granulated sugar, turn it into a stone crock, stir every day for three days, then pack it into cold, sterilized glass jars, and seal. Strawberries may be prepared in the same way and are delicious mixed with the pineapple.

1815. Tomatoes Pickled Whole.—Peel and weigh tomatoes of uniform size and not over ripe. Lay them carefully in a jar and cover with cold vinegar 24 hours. Take up tomatoes carefully and lay them on a plate in kettle, add to half the vinegar sugar half the weight of the tomatoes, heat, add a bag of whole spices, pour gently over tomatoes, and place on low fire to keep hot, but do not boil them, for 4 hours. Pack them carefully in the crock and cover. Delicious with meats.

1816. Yellow Egg Tomato Sweets.—In the morning scald quickly and peel 6 lbs. of the tomatoes, cover with 1 qt. water mixed with 1 pt. vinegar and 1 tbsp. salt, and let stand until night. Drain and to each pound of tomatoes use $\frac{3}{4}$ lb. sugar, pack in layers, and let stand until morning. Pour off sirup, add small, thin slices of lemon, a few pieces of ginger-root, 3 or 4 drops of oil of cinnamon, and 2 of oil of cloves. Boil until nearly thick, add tomatoes, and cook until they are transparent, pack in small cans, and use to serve as a relish with chicken or meat; add a little brandy to top of can.

1817. Sweet Red Pepper Pickled.—Remove seeds from 6 or 8 peppers, and cut them into shreds the size of a match.

Pack them in a glass jar. Cook 3 cups of light-brown sugar with 1 cup vinegar and $\frac{1}{2}$ teasp. salt until thick. Cool, and when lukewarm pour over the peppers and seal the jars. Use as a garnish for salads. If too sweet, rinse them in cold water before using.

1818. Chilli Sauce.—Boil 1 hour 4 qts. of ripe tomatoes chopped, 4 medium-sized onions chopped, 2 cups vinegar, 3 tbsps. sugar, 3 tbsps. salt, 2 teasp. cinnamon, and 1 chopped red pepper. Turn into small cans and seal.

1819. Cucumber Catsup Uncooked.—Peel and chop 6 green cucumbers, table size, add 1 minced green pepper, 2 small onions, minced. Drain and add salt, pepper, and vinegar to suit taste.

1820. Green Tomato Sweet Pickle.—Slice thin 1 peck of green tomatoes, and cover them with 1 gallon of water mixed with 1 cup of salt. The next day drain thoroughly. Heat 2 qts. of vinegar with 3 cups of brown sugar, 1 teasp. of alum, and 2 tbsps. of mixed spices in a bag. With a skimmer plunge a few of the tomatoes at a time into this boiling vinegar and put them immediately into hot glass jars. Fill with the boiling liquid and seal.

1821. Mangoes or Stuffed Green Peppers.—Cut tops from peppers, remove seeds, and cover both tops and peppers with a brine strong enough to hold up an egg, and leave them 3 or 4 days. Drain and stuff them with shaved cabbage seasoned with mustard seed, celery seed, chopped onion, grated horseradish, a suspicion of mace, and a little brown sugar, all moistened with salad oil. Tie on tops, pack in a crock, and pour over them boiling tarragon vinegar. Seal, and do not use under two months.

1822. Mixed Pickle.—Place in separate dishes 1 head of cabbage shaved fine, 1 qt. small onions sliced thin, 4 green peppers shredded fine, 12 small cucumbers sliced thin without peeling, and 1 small cauliflower. Sprinkle with salt, and cover with water, and let stand 2 hours. Drain, and put in kettle in alternate layers, add 1 lb. brown sugar, 2 tbsps. celery seed, 1 teasp. ground mustard, 1 tbsp. tumeric, and 1 tbsp. salad oil. Nearly cover with vinegar and simmer gently 2 hours. Use for a table relish and also for sandwiches.

1823. Pepper Hash.—Chop fine 12 green peppers, 12 sweet red peppers, 12 very small onions, add 3 tbsps. salt, scald 10 minutes, drain, and add 1 qt. vinegar, and 1 cup brown sugar. Let come to a boil and can. Use for sandwiches.

1824. Pickled Oysters.—These are an old-fashioned relish that may now be used as a hors d'œuvre, or they may be served as a relish with sandwiches or salad at suppers. Wash 50 oysters, strain the liquor, and boil until edges curl, skim them, and cool quickly. Boil the liquor 5 minutes, with 1 cup weak vinegar, add 4 whole cloves, allspice, peppercorns, blade of mace, and 1 teasp. salt, cool, and pour over the oysters, and add 1 lemon sliced thin, cover, and keep in a cold jar.

1825. Tomato Catsup.—Wash not over-ripe tomatoes, cut them in pieces, and heat until soft enough to press through a sieve. Measure the pulp and juice, and cook until it begins to thicken. To 4 qts. add 2 cups vinegar, 3 green peppers, and 1 red pepper, and cook until quite thick. Now add 1 teasp. each cloves, mustard, and allspice, 1 tbsp. white pepper, 2 of cinnamon, 3 of salt, and $\frac{1}{4}$ cup of brown sugar.

1826. Tomato Catsup, Uncooked.—Chop fine $\frac{1}{2}$ peck ripe tomatoes, 3 red and 3 green peppers without seeds, 4 celery stalks, and 2 onions, add 1 cup grated horseradish in 1 cup of tarragon vinegar, $\frac{1}{2}$ cup black-and-white mustard seed, 1 cup brown sugar, 1 teasp. each black pepper and cinnamon, $\frac{1}{2}$ cup salt, and 1 pint vinegar. Mix cold and bottle.



FOR EVERY OCCASION

Cut white, brown, entire-wheat, graham, or rolled-oats bread in very thin slices, spread each slice with any of the flavored butters, or soft plain butter, spread one side with the mixture, cover with another slice, press together, cut in fancy shapes or roll them. Wrap in wax paper and then in a damp napkin until ready to use. Bread may be baked purposely for sandwiches by filling baking-powder boxes half-full of dough, let rise, and bake. Tiny baking-powder biscuits are often used for afternoon tea sandwiches. They are split and filled with any of the sandwich mixtures and put together, and served either slightly warm or cold. Rolls may also be used instead of bread. Cut a slice from top, remove crumbs, leaving a shell, butter inside, fill with the mixture or a salad, replace, cover, and wrap each one in waxed paper. These are most popular for the automobile hamper. Sandwiches to be served at afternoon tea should be very small, and served on a doily on a pretty plate or silver sandwich dish.



1827. The Patty Sandwich.—The Patty sandwich is an innovation—especially pretty for afternoon tea. Cut white bread in rounds or diamonds, free from crust, and cut entire-wheat or brown bread, or even more white bread, of the same size,

cutting out the centre, leaving a half-inch rim. Spread the whole slice with the mixture without the dressing, put on the rim, and when serving spread the dressing in the centre, and garnish with boiled eggs, olives, beets, capers, green or red peppers, or sliced gherkins. It may also be used as a sweet sandwich without dressing.

Savory Sandwiches

1828. Almond.—Mix minced celery with shredded almonds and Mayonnaise, or use recipe for Deviled Almonds (1882), and spread between white bread.

1829. Anchovy.—Mix 6 anchovies with butter and 6 olives chopped very fine.

1830. Beefsteak (for the picnic hamper).—Broil steak, season with pepper and salt, when cold mince fine, and add $\frac{1}{2}$ the amount of chopped olives, pickles or gherkins, and sweet red pepper. Add a grating of onion and soften with mayonnaise. Or use only Chilli Sauce with the minced beefsteak. Rolls may be filled with this mixture as well as bread.

1831. Caviar.—Mix caviar with lemon or lime juice, spread on buttered white bread, roll, and fasten with wooden toothpicks until ready to serve.

1832. Celery.—Mix 1 cup minced celery with 1 tbsp. apples, nuts and olives, all minced fine, or with $\frac{1}{2}$ cup shredded almonds and 1 tbsp. minced pimento, and mix with Mayonnaise and spread on white bread.

1833. Cheese and Chilli Sauce.—Mix $\frac{1}{2}$ cup of dry, grated cheese and 3 tbsps. of chilli sauce, and spread between sliced white bread.

1834. Cheese Deviled in Biscuits.—Mix $\frac{1}{2}$ cup of a cream cheese with 1 teasp. each of French mustard, Worcestershire sauce, chutney, and tomato catsup, add plenty of paprika, and spread between baking-powder biscuit or large milk crackers.

1835. Cheese and Marmalade.—Mix $\frac{1}{2}$ of a small cream cheese with $\frac{1}{4}$ cup of orange marmalade, add 2 tbsps. minced pecans, and enough cream to make it soft. Use entire-wheat or graham bread.

1836. Cheese and Pimento.—Drain pimento, mash with cream, add cream cheese and chilli sauce, spread, and use lettuce.

1837. Cheese and Pineapple.—Mix equal parts of pineapple and cream cheese, soften with whipped cream, add salt, paprika, and lemon juice.

1838. Cheese Rochefort.—Cream $\frac{1}{4}$ cup butter with 4 tbsps. Rochefort cheese, crumbed, add pimento, paprika, chives, and sherry, and spread graham bread.

1839. Cheese Sandwiches, Hot.—Spread large slices of baker's bread, cut thin, with butter, then with a layer of grated cheese, dust with a suspicion of French mustard, cover with top slice, press down well, cut in long strips, and toast or bake or sauté, and serve hot. Or add French Dressing to cream cheese, with minced pecans and plenty of paprika, and spread graham bread. Toast and serve hot. Paprika may be used instead of mustard.

1840. Chicken.—Mix 1 cup chicken minced fine with $\frac{1}{2}$ cup celery minced, and soften with mayonnaise, or use olives and green pepper or pimento instead of celery, add a very little minced onion, and spread white bread.

1841. Chicken and Bacon (Patties).—Mix equal portions of minced chicken, broiled bacon, and celery, add 1 teasp. of minced green pepper and a few drops of tarragon vinegar. Lay shreds of lettuce across sandwich before putting on top rim, and when serving lay a slice of tomato on each, and cover with mayonnaise dressing.

1842. Chicken and Ham.—Mix $\frac{1}{2}$ cup minced chicken with $\frac{1}{3}$ cup minced ham, add 2 tbsps. each cream cheese mashed smooth, chopped pimolas and gherkins, and moisten well with mayonnaise. Add paprika and spread white bread.

1843. Chicken Liver.—Sauté a slice of onion and sprig of parsley in butter, cook the livers 3 minutes in this, cover with boiling water, and simmer until tender. Cool and mince fine, mix with mayonnaise, and add a few drops of sherry. Put between entire-wheat or rolled-oats bread and butter.

1844. Club Sandwich with Bacon.—Club sandwiches are exceedingly hearty and are to be served on a plate with both

knife and fork. Butter cold toast, spread with thin slices of chicken white meat, then with cold broiled bacon. Cover with a leaf of lettuce, spread lettuce with mayonnaise, and put on top slice of unbuttered toast. A slice of tomato is often placed next to leaf of lettuce.

1845. Club Sandwich with Ham.—Make as above, using thin slices of broiled ham instead of bacon, and add pimento purée to the mayonnaise.

1846. Club Sandwich with Sardines.—To the Club Sandwich with Bacon add a skinned and boneless sardine. Turkey or game may be used in these sandwiches in the place of chicken.

1847. Club Sandwich on Untoasted Bread with Boiled Dressing.—Cut 3 slices of bread for each sandwich. Cover first layer with a mixture of either minced ham, tongue, chicken, or hard-boiled egg mixed with chopped olives and mayonnaise. Cover with second slice, and spread with lettuce leaves, then with minced celery, green and sweet red pepper, endive, and a few chives softened with a very little of the mayonnaise. Put on top slice of bread, press for a few moments, then spread with Mayonnaise Jelly and garnish with olives, capers, and pimento. Serve with Boiled Dressing, to which 2 tbsps. of chilli sauce has been added, putting a spoonful on each plate.

1848. Cucumber.—Marinate 1 thinly sliced cucumber in French Dressing an hour, adding 1 teasp. minced chives. Place between entire-wheat bread, spread with butter and dusted well with paprika. Chilli sauce or chopped tomato may also be added to cucumber.

1849. Crab-Meat.—Mince fine, meat from 2 or 3 hard-shell crabs, add same amount of minced celery or cucumber, and soften with mayonnaise. Spread between slices of entire-wheat bread.

1850. Egg.—Mash 2 hard-boiled yolks with 1 tbsp. melted butter, a little salt, paprika, celery salt, and French mustard, spread white bread, and sprinkle with chopped whites, and cut in triangular pieces. Or add browned and salted almonds, minced fine, to egg.

1851. Endive, Escarole, Lettuce, or Water-Cress.—Spread white bread with butter, sprinkle with paprika, and spread with lettuce, escarole, or endive, and spread top slice with mayonnaise. Mix water-cress with French Dressing and chopped eggs.

1852. Garnished.—Cut white bread in round slices, fill with minced ham, celery, and mayonnaise, spread jelly mayonnaise on the top slice, garnish around edge with French peas soaked in French Dressing and a disk of pimento or pimola in centre, or put capers around edge and nasturtium pods in centre. Serve them on a large plate on a doily.

1853. Green.—Mix minced cooked spinach with capers and anchovy paste, soften with creamed butter, and season with plenty of paprika and lemon juice.

1854. Green Pepper.—Soak 2 green peppers in salt and water an hour, drain, and parboil 2 minutes. Cool and mince fine, add an equal amount of celery, 1 or 2 tbsps. pimento purée, and soften with mayonnaise. Spread on white bread.

1855. Harlequin.—Bake white bread in a round lard pail and entire-wheat or graham in another of the same size, or cut them in large round slices. Spread white bread slices with cream cheese mashed with green peppers, spinach, or olives, spread brown bread with boiled and minced ham mixed with minced beets and mayonnaise. Spread another white slice with mayonnaise of celery and apple chopped fine and another slice of brown bread with minced pecans and mayonnaise. Place these together in alternate layers, having unspread bread at top and bottom, press them under a plate, and serve as you would a layer cake; cut in small wedges, but keep them together. They can be taken from the plate with a knife.

1856. Ham Sandwich, Hot.—Spread thin slices of brown bread with a thin slice of ham or minced ham, then with a thin slice of dairy or imported Swiss cheese, cover with white bread, and sauté in butter, or toast until cheese is soft, and serve hot.

1857. Ham or Tongue and Veal Sandwiches.—Mix $\frac{1}{2}$ cup minced ham or tongue with $\frac{1}{2}$ cup minced veal, add 1 teasp. vinegar, 2 drops Tabasco, 1 teasp. each French mustard, horseradish, and tomato catsup. Add 1 tbsp. mayonnaise and spread between white bread.

1858. Lobster.—Mix 1 cup minced lobster with 2 tbsps. mayonnaise, and spread between white bread spread with butter and dusted with paprika.

1859. Lobster and Cheese.—Mince lobster and mash it with half the amount of mild cheese, add the coral and season with salt, pepper, French mustard, and tomato catsup, and put together with white bread.

1860. Mock Crab.—Cream 2 tbsps. butter, add $\frac{1}{4}$ cup grated cheese, 1 teasp. each French mustard, tarragon vinegar, and anchovy paste, 1 tsp. minced olives, or gherkins, and salt, and plenty of paprika.

1861. Nasturtium Sandwiches.—Spread baker's white bread with mayonnaise, then with nasturtium blossoms, and roll.

1862. Nut.—Mince almonds, hazel nuts, or pecans very fine, add to creamed butter with plenty of paprika, and spread entire-wheat bread; or add cream cheese and cream to the nuts, with salt and paprika, and use white bread. Salted nuts may be used.

1863. Pâté de foie gras.—Mix 3 tbsps. foie gras with same of minced game or chicken, or use the foie gras with cream and serve on white buttered bread, with leaves of lettuce dipped in French Dressing placed between.

1864. Ribbon.—Spread slices of white, brown, and graham or entire-wheat bread with different-flavored butters, pile in alternate layers, having both top and bottom of white bread. Wrap them in a damp cloth and press for an hour or more. Slice and cut in small bars, and serve, one lapping slightly over the other.

1865. Salmon.—Mix cold boiled salmon, minced fine, with paprika, capers, gherkins, olives, minced parsley, and lemon juice, add mayonnaise and pimento purée to soften, and put between white bread.

1866. Shrimp.—Mix 1 cup of shelled and mashed shrimps with 1 tsp. lemon juice and 2 of mayonnaise, add plenty of paprika and 1 tsp. pimento purée, and spread on white bread and butter.

1867. Sweetbread.—Mix well-seasoned and minced sweetbreads with a little minced cucumber and deviled ham and Mayonnaise Cream, and serve between white bread.

1868. Tartare.—Spread entire-wheat bread with Tartare Butter or Sauce (770), and put together with lettuce leaves dipped in French Dressing.

1869. Tomato.—Spread slices of tomato with mayonnaise, and lay them with leaves of lettuce between slices of toast.

1870. Truffle.—Mix 2 tbsps. boiled and minced truffles with 2 of chicken, 2 of sweetbreads, and Mayonnaise Cream Dressing to soften. Spread on white bread, and cut in oblong pieces.

A Few Sandwich Fillings that Men Like

Rare roast beef and horseradish and onion minced, in white bread.

Swiss cheese, German mustard, and rye bread.

Hot Frankfurt sausages in quarter-inch slices, skin removed, and French mustard, in rolls or white bread.

Raw beef scraped, salt, paprika, onion, caviar, and lime juice, in white or graham bread.

Sweet Sandwiches

FOR AFTERNOON TEA

1871. Bananas and Red-Raspberry.—Spread entire-wheat or graham bread with butter, then with $\frac{1}{2}$ cup banana pulp mixed with $\frac{1}{2}$ cup red raspberries, 1 tbsp. sugar, and 2 of cream.

1872. Bar-le-Duc.—Mix equal portions of red currant, Bar-le-Duc, or home-made currant jam with cream cheese, soften with cream, and put together with white bread.

1873. Cherry and Nut.—Mix canned or preserved cherries or Maraschino cherries with minced almonds or pecans or boiled chestnuts chopped fine, add minced water-cress, and spread between white bread.

1874. Cocoanut.—Mix 1 cup cocoanut with $\frac{1}{4}$ cup nuts, 2 tbsps. sugar, 3 tbsps. thick cream, pinch salt, and a squeeze of orange juice. Spread on white bread.

1875. Date.—Spread entire-wheat bread with butter, then with $\frac{1}{2}$ cup chopped dates mixed with $\frac{1}{2}$ cup English walnut meats minced fine, $\frac{1}{2}$ cup cream and a pinch of salt, cut in rounds or hearts, and put a walnut meat dipped in egg white on top of each.

1876. Flower.—Put a layer of flowers in bottom of jar or covered dish, put in $\frac{1}{4}$ cup fresh creamed butter wrapped in wax paper, cover with flowers, cover closely, and leave in the cool for several hours. Remove paper from butter, and spread between white bread, and the sandwich will have a strong flavor of the especial flower used.

1877. Honey.—Mix honey with pecan meats or almonds minced, or with cream cheese and spread between tiny baking-powder biscuits.

1878. Maple-Sugar.—Mix shaved maple sugar with minced and browned almonds, and spread between buttered biscuits, hot if possible. Or shave fresh, soft maple sugar, spread on buttered entire-wheat bread, cover with a layer of fresh cream cheese softened with cream, cover with buttered white bread.

1879. Maraschino Cherry.—Mix $\frac{1}{2}$ cup Maraschino cherries minced fine with $\frac{1}{4}$ cup pecans or almonds minced, with cream to soften. Add pinch salt and spread on buttered white bread.

1880. Orange Marmalade and Cheese.—Mix the marmalade with cream cheese and minced pecans or almonds and sweet cream.

1881. Spice.—Mix ground spices with sugar, and spread on well-buttered entire-wheat bread.



HOW TO USE THE CHAFING-DISH

To cook quickly use only the blazer (the upper pan), and have it hot before you begin. Use lower pan half-filled with water for slow cooking. Use a chafing-dish spoon which is of silver or metal, with a wooden or ivory handle. Have an extra fork and teaspoon to try with, if you are not sure of your seasoning, and a small napkin.

Before beginning to cook see that the table is well supplied with plates, knives, forks, and napkins for each guest, and that all the ingredients needed are prepared and neatly arranged around your tray; to wait for one ingredient sometimes means the ruin of the whole dish.

Savory Dishes

1882. Deviled Almonds with Cheese.—Mix 3 tbsps. minced olives or gherkins with 1 of chilli sauce, and 1 teasp. French mustard and 1 of Oscar or Worcestershire sauce. Cook 1 cup blanched and shredded almonds in 1 tbsp. butter until brown, adding more butter if needed, dust with salt and paprika, and add the prepared mixture. Serve on bread, crackers, or toast, spread with butter or cream and soft, mild dairy cheese.

1883. Bacon and Mushrooms.—Sauté with but little of the fat 6 or 8 very thin slices of bacon until nearly done, add 6 or 8 large mushrooms, sprinkle with salt and paprika, and cook until bacon is crisp and mushrooms tender, and serve.

1884. Beef Deviled.—Spread thin slices of rare roast beef with butter and then with the following mixture, and sauté in very hot dish 3 minutes. Serve on thin slices of bread. Mix 1 tbsp. French mustard with $\frac{1}{2}$ teasp. each salt and paprika, 1 teasp. each vinegar and horseradish, and 1 tbsp. pimento purée or tomato catsup.

1885. Beef with Tomato Sauce.—Cook 2 tbsps. butter, $\frac{1}{2}$ teasp. onion until brown, add 2 of flour, and brown, add 1 cup strained tomatoes, $\frac{1}{2}$ cup beef gravy or stock, 1 teasp. Oscar or Waw Waw sauce, salt, and Tabasco. When boiling add 3 cups rare roast beef cut in small, thin pieces, and serve when hot.

1886. Bread, Eggs, and Bacon.—Cook 1 dozen small slices of bacon in blazer, removing fat with spoon, lay them on paper to dry, and keep warm. Cut fresh white or entire-wheat bread in $\frac{1}{2}$ -inch slices, remove crust, and cut in $\frac{1}{2}$ -inch cubes, dust with salt and pepper. Put 1 tbsp. butter in the blazer, add 3 cups of the bread, and toss it in the butter until it has absorbed the butter, and is but slightly colored, add 4 tbsps. of the bacon fat and a dusting of salt and pepper, when fat is absorbed add 3 well-beaten eggs, and as soon as they are slightly cooked serve surrounded with the bacon.

1887. Calf's Liver with Béchamel.—Cook 2 tbsps. butter with 1 of flour, add salt and pepper, dash nutmeg and cayenne, and $\frac{3}{4}$ cup stock. When boiling add 1 tbsp. each of lemon juice and table sauce, and $\frac{1}{2}$ cup cream mixed with 1 or 2 yolks and 2 cups liver cut in dice. Add 2 tbsps. Madeira and serve in ramekins.

1888. Calf's Liver Terrapin with Mushrooms.—Cook 2 tbsps. butter rubbed smooth with 3 hard-boiled egg yolks, $\frac{1}{4}$ teasp. each salt and paprika, $\frac{1}{2}$ teasp. each mustard and table sauce, and 2 drops Tabasco 2 minutes, add 2 cups cooked liver cut in small pieces, 1 cup stock, 1 cup sliced mushrooms, and 2 sliced truffles, and cook until mushrooms are tender, add 3 tbsps. Madeira and the egg whites cut in rings, and serve in ramekins or patties.

1889. Cheese Cream with Rice.—Cook 2 tbsps. butter with 2 tbsps. flour, add $1\frac{1}{2}$ cups thin cream, salt and pepper and a little mustard, and 1 cup boiled rice, $\frac{3}{4}$ cup grated cheese,

add $\frac{1}{8}$ teasp. bicarbonate of potash in 2 tbsps. cream, and a generous dusting of paprika. Pour over entire-wheat toast spread with deviled or minced ham, tongue, or bacon.

1890. Cheese Fondu.—Melt 2 tbsps. of butter with 1 of German mustard, $\frac{1}{2}$ teasp. salt, and $\frac{1}{4}$ teasp. paprika. Add 1 cup each of rich milk and soft bread crumbs, when boiling add 2 cups of dry, grated cheese, and stir until cheese is melted. Add $\frac{1}{4}$ teasp. of bicarbonate of potash (not soda) in $\frac{1}{2}$ cup of cream and the well-beaten yolks of 3 eggs. Cook until it is boiling again, then fold in the egg whites beaten stiff, and serve on toast.

1891. Cheese with Ham, Mushrooms, and Truffles.—Cook 1 cup cream with 1 cup grated cheese, $\frac{1}{2}$ cup deviled ham, $\frac{1}{2}$ cup sliced mushrooms, and 2 chopped truffles until mushrooms are tender, add 1 teasp. butter and $\frac{1}{8}$ teasp. each salt, paprika, and bicarbonate of potash in 1 teasp. cream. Spread on bread sautéd in butter on under side.

1892. Cheese (Welsh) Rabbit or Rarebit.—Heat 2 tbsps. butter with $\frac{1}{2}$ teasp. salt, 1 of made mustard, a little paprika, add 3 cups of shaved cheese, when beginning to melt add beer or ale to soften, $\frac{1}{8}$ teasp. bicarbonate of potash or soda, and 1 lightly beaten egg. Pour on toast.

1893. Cheese Rabbit with Tomatoes.—Cook 1 teasp. butter, $\frac{1}{4}$ cup tomato pulp or catsup, $\frac{3}{4}$ cup cream, salt and paprika, add 2 cups cheese grated, 2 beaten yolks, and $\frac{1}{8}$ teasp. bicarbonate of potash. When boiling add the beaten whites, dust well with more paprika, and pour over entire-wheat bread toast.

1894. Chicken Creamed.—(See 319.)

1895. Chicken Curry, Indian Style.—Cook 2 tbsps. butter, $\frac{1}{2}$ teasp. minced onion, 2 tbsps. flour until brown, add 1 teasp. curry dissolved in a little water, 2 tbsps. each fresh-grated cocoanut or minced almonds, and minced apple, 1 cup thick chicken stock, 2 cups cooked chicken in small pieces, and $\frac{1}{4}$ cup cream, add salt and paprika, and serve in ramekins or patties, or in Bread Croustades.

1896. Chicken à la King.—(See 320.)

1897. Chicken Livers in Brown Sauce.—Make Brown Sauce in chafing-dish, add 1 cup cold cooked livers and hearts, cut in small pieces $\frac{1}{2}$ cup mushrooms or 3 chopped hard-boiled eggs, 6 stoned olives cut in two, salt and paprika, and 3 tbsps. of Madeira or 1 of any good table sauce. Artichoke fonds or sweetbreads may be added.

1898. Chicken Newburg.—Cook 2 tbsps. butter, $\frac{1}{2}$ teasp. salt, and dash cayenne, add $2\frac{1}{2}$ cups chicken in rather large pieces, and the livers. Toss a moment, and add 1 cup cream mixed with 3 large yolks well beaten, when hot add $\frac{1}{4}$ cup sherry and brandy mixed, and serve well dusted with paprika, in ramekins.

1899. Chicken Terrapin.—Cook 2 tbsps. butter with 1 of arrowroot or cornstarch, 2 boiled and mashed yolks, $\frac{1}{4}$ teasp. each salt and paprika, and 1 cup cream. Add $2\frac{1}{2}$ cups chicken and livers cut in small pieces, the egg whites cut in dice, and Egg Balls (160). When hot add 2 tbsps. sherry or Madeira and serve in ramekins.

1900. Clams Fricassee.—Cook 2 tbsps. butter with 2 of flour, add 1 cup clam juice or white stock. When boiling add 1 dozen clams chopped, 2 yolks well beaten with $\frac{1}{2}$ cup cream, 2 tbsps. Madeira, and plenty of paprika. Serve on toast.

1901. Corn and Green Peppers.—Cook 2 or 3 slices of onion and 1 green pepper in 1 tbsp. of butter until quite soft, then add 2 cups of green corn scraped from the cob and 1 cup of rich cream, cook a few moments, and serve on rounds of toast.

1902. Crab Flakes (Hotel Astor).—Add to a rich Cream Sauce 2 cups crab flakes, $\frac{1}{4}$ lb. fresh mushrooms, and 2 tbsps. diced pimento. Serve in deep, small dishes.

1903. Crab Flakes with Anchovy.—Cook 2 tbsps. butter with 1 teasp. flour, add 1 teasp. of anchovy paste, 1 cup cream, 2 cups crab flakes, and $\frac{1}{4}$ cup Madeira with plenty of paprika. Serve on toast.

1904. Crab Flakes Newburg.—Follow recipe for Chicken Newburg (1898), adding $\frac{1}{2}$ teasp. mustard.

1905. Crab Flakes with Parmesan.—Make a Cream Sauce, add minced parsley, salt, and paprika, 2 cups crab flakes.

When boiling add 3 tbsps. Parmesan and 2 of sherry. Serve on toast.

1906. Crabs and Shrimps Creole.—Cook 2 tbsps. butter with 1 of minced green pepper, $\frac{1}{2}$ teasp. of onion, and 2 tbsps. of chilli sauce, add 1 tbsp. cornstarch, and cook again; then add 1 cup of cream, a little salt, and 1 cup each of crab meat and shrimps. A few fresh mushrooms may be added to advantage. Serve on toast or in ramekins.

1907. Duck or Turkey Salmi.—Cook 2 tbsps. butter with 2 of flour, add 1 cup gravy or stock, 12 stoned olives, 1 tbsp. tomato catsup, $\frac{1}{2}$ cup currant jelly, $\frac{1}{4}$ teasp. salt, dash cayenne, $2\frac{1}{2}$ cups cold cooked duck or turkey in small pieces, and $\frac{1}{2}$ cup claret.

1908. Eggs with Anchovy, Scotch Woodcock.—Beat 6 eggs slightly and cook them with 2 tbsps. butter cooked with 1 teasp. flour, 1 cup cream, cook until creamy, add 1 tbsp. anchovy paste and 1 of minced capers. Serve on buttered toast.

1909. Eggs Cooked, au Béchamel.—Mash and roll into tiny balls 6 cooked yolks with a few drops of oil and vinegar, 1 tbsp. capers, and 1 of anchovy or caviar. Make Béchamel Sauce, add the balls and the chopped whites, and serve in small dishes.

1910. Eggs Cooked and Creamed, au Parmesan.—Make White or Cream Sauce, add chopped whites of 6 hard-boiled eggs, and pour over buttered toast. Have the yolks mashed with 1 tbsp. oil, 1 teasp. mustard, $\frac{1}{4}$ teasp. salt, 1 tbsp. pimento purée, or $\frac{1}{2}$ teasp. paprika, and press through potato ricer over the toast, and sprinkle with plenty of Parmesan.

1911. Eggs Cooked and Deviled.—Cook 2 tbsps. butter, 1 teasp. mustard, 2 tbsps. tomato catsup, 2 of Worcestershire or Oscar Sauce, 1 tbsp. mushroom catsup, 2 drops Tabasco, and a little salt, add 6 hard-boiled eggs in slices, and pour over rounds of buttered toast. A little anchovy and lemon juice may be added.

1912. Eggs with Green Peppers.—Cook 4 tbsps. minced green pepper with 2 of butter, 2 of grated cheese, and 1 of tomato

catsup, add 6 eggs beaten with $\frac{1}{4}$ cup cream, and pour over buttered toast.

1913. Eggs Cooked, Newburg.—Follow recipe for Chicken Newburg (1898), using 8 hard-boiled eggs.

1914. Eggs and Tomatoes.—Cook 2 tbsps. butter with $\frac{1}{2}$ teasp. minced onion, 1 tbsp. minced green pepper, $1\frac{1}{2}$ cups tomato pulp, 1 teasp. sugar, $\frac{1}{4}$ teasp. salt and dash cayenne a moment, add 6 minced olives, 6 beaten eggs, and serve on brown-bread toast well spread with butter.

1915. Eggs with Truffles and Paté de Foie Gras.—Cook 2 tbsps. butter, 3 minced truffles, $\frac{1}{2}$ cup cream, little salt, 2 drops Tabasco, and 1 tbsp. tomato catsup, add 6 beaten eggs. When creamy serve on toast spread with foie gras.

1916. Fish Savory.—Cover 2 cups of cold boiled fish with French dressing, and after 2 hours drain and put in chafer with 2 teasps. butter, cook a moment, and add 2 tbsps. Tomato Sauce and 2 tbsps. sherry, add salt and paprika, and serve in patty cases.

1917. Finnan-Haddie, with Cream and Cheese.—Soak haddie in hot water, pick in flakes, and sauté in butter, add 1 cup thick cream or rich Cream Sauce, 1 cooked yolk, and 1 raw yolk, and add about 1 tbsp. of grated cheese. Serve on toast.

1918. Finnan-Haddie Newburg.—Follow recipe for Chicken Newburg, and use broiled and flaked haddie.

1919. Finnan-Haddie à la Haan.—Steam haddie in milk an hour, flake it, and to 2 cups add a thin but very rich Cream Sauce, to which add 2 beaten yolks, add shredded green peppers, sliced mushrooms, plenty of paprika, and serve surrounded with triangles of puff paste, and sprinkled with bits of pimento.

1920. Frogs' Legs, Delmonico Style.—Cook 4 slices of bacon, keep hot, and pour off all but 1 tbsp. of the fat, put in the frog meat scraped from the bones, using 1 lb. of frogs, add a little butter, dust with pepper and salt, and sauté until tender, add bacon cut in small pieces, and if obtainable add 1 cup of oyster crabs. When boiling serve in Bread Croustades.

1921. Game or Venison Réchauffée.—Cut the meat from the bones in wide strips, and cook it in the well-buttered blazer until it is slightly brown, then add 1 tbsp. butter, 2 tbsps. currant jelly, and the strained gravy left from the first cooking of the fowl, or bird, or venison. Have ready a ring of boiled rice brushed with butter, and place it in a hot oven until it browns slightly. Serve on a round dish and put the fillets in the centre of dish with sauce poured over. A teaspoon of curry may be added to the sauce if liked, and the same amount of good Indian Chutney.

1922. Ham and Cheese.—Cook 1 tbsp. butter with 1 of flour, add 1 cup cream or milk, dash cayenne, 1 cup minced boiled ham, and $\frac{1}{2}$ cup grated cheese. When cheese is melted serve on buttered entire-wheat toast.

1923. Ham with Currant Sauce.—Cook 1 tbsp. butter, $\frac{1}{2}$ cup currant jelly, $\frac{1}{4}$ cup sherry, and dash of cayenne. When boiling add 2 cups boiled ham cut in small, thin slices and dust with paprika.

1924. Ham Sandwiches, Hot.—Spread bread with minced ham seasoned with paprika and mustard, or use deviled ham, cover, and press the sandwiches. Soak them a few moments in $\frac{1}{2}$ cup milk mixed with beaten egg, then sauté the sandwiches on both sides in 1 tbsp. butter. Drain on soft paper.

1925. Kidneys Deviled.—Soak 4 lambs' kidneys in salted ice-water an hour. Scald and cut them in thin slices. Cook 2 tbsps. butter, 1 teasp. good table sauce, 1 of mustard, $\frac{1}{2}$ teasp. each of salt, paprika, and curry. Add the kidneys, cook 5 minutes, add 2 tbsps. claret, and serve.

1926. Kidneys and Veal.—Trim kidneys, boil 5 minutes, and cut in dice, and add salt and pepper and a dash of Tabasco. Make a Cream Sauce, add 2 chopped hard-cooked eggs, 1 teasp. parsley, 1 cup minced or diced veal, and 1 cup of the kidneys. When boiling serve in ramekins.

1927. Lamb, Venison Style.—Cut roasted or boiled lamb or mutton in thin slices. Cook 4 tbsps. tomato catsup, 1 of tarragon vinegar, 4 of currant jelly, and 1 tbsp. butter. Add the lamb, when hot add salt, $\frac{1}{2}$ teasp. French mustard, and plenty of paprika.

1928. Lobster Cream.—Cook 2 tbsps. butter with the lobster coral and fat, 1 teasp. dry mustard, $\frac{1}{4}$ teasp. salt, dash cayenne and nutmeg, 1 cup cream, and 4 tbsps. cracker crumbs soaked in 1 cup milk. When boiling add $2\frac{1}{2}$ cups lobster meat and 1 beaten yolk mixed with 2 tbsps. cream.

1929. Lobster Creole.—Cook 2 tbsps. butter, 1 small green pepper minced, 1 peeled and chopped tomato, and 1 slice of onion minced. Add $1\frac{1}{2}$ cups chicken stock in which the shell of the lobster has been simmered an hour. Cook 5 minutes and add $2\frac{1}{2}$ cups lobster meat and salt and cayenne as needed.

1930. Lobster Curry.—Cook 2 tbsps. butter with 1 teasp. each of onion, curry, and flour, add $1\frac{1}{2}$ cups cream and $2\frac{1}{2}$ cups lobster, and serve in a ring mould of freshly boiled rice; garnish with sweet red pepper.

1931. Lobster Madeira with Truffles.—Cook 2 tbsps. butter, 2 cups lobster dice, and $\frac{1}{2}$ cup of Madeira wine, dust with salt, paprika, and dash of nutmeg and cayenne. When boiling add 1 cup rich cream mixed with 2 yolks and 2 sliced truffles. Serve in Swedish Timbale Cases (806).

1932. Lobster Newburg.—Cook 3 tbsps. butter, $\frac{1}{2}$ teasp. salt, dash cayenne and nutmeg, toss $2\frac{1}{2}$ cups lobster in rather large pieces in this, add 1 cup cream mixed with 3 large beaten yolks and a little more cream if necessary. When boiling add $\frac{1}{4}$ cup sherry and brandy mixed, dust well with paprika, and serve in small hot casseroles or ramekins.

1933. Lobster and Egg Newburg.—This is suggested for those who like a Newburg, but object to the sherry. Cook 2 tbsps. butter with $1\frac{1}{2}$ teasps. flour, add 2 cooked and mashed egg yolks, $\frac{1}{2}$ teasp. each of mustard and salt, and a dash of cayenne and nutmeg. Now add 1 cup of thin cream, 2 cups of lobster meat, and the cooked egg whites cut in dice. When boiling again add 2 yolks beaten with $\frac{1}{4}$ cup cream and 2 teasps. of tarragon vinegar. Serve in ramekins or timbale cases.

1934. Lobster Terrapin.—Make Olive Sauce (735), add 2 cups lobster, Egg Balls (160), 2 tbsps. sherry or Madeira, and grating of nutmeg.

1935. Lobster and Truffles.—Cook 2 tbsps. butter, 2 or 3 truffles sliced, and $2\frac{1}{2}$ cups of lobster 5 minutes, then add salt, paprika, and $\frac{1}{2}$ cup of Madeira wine, and cook again and add $1\frac{1}{2}$ cups of cream mixed with 2 beaten yolks.

1936. Macaroni Savory.—Boil and blanch macaroni, and drain 2 cups of it. Mince 2 small green peppers and 2 small onions. Cook peppers and onions in $\frac{1}{2}$ cup of olive oil in the blazer 15 minutes, tossing it constantly, add 1 cup of tomatoes, the spaghetti, and $\frac{1}{2}$ cup of grated cheese. When cheese is melted dust with salt and serve on toast.

1937. Macaroni or Spaghetti, Italian.—Boil and drain $\frac{1}{2}$ package of macaroni, dust with 2 tbsps. Parmesan or dry grated cheese, toss with a fork, add 1 tbsp. butter, $\frac{1}{4}$ teasp. salt, dash cayenne. When ready to use the chafing-dish cook 2 tbsps. butter until brown with $\frac{1}{2}$ teasp. minced onion, add 1 cup strained tomatoes, 6 fresh or canned mushrooms, 1 teasp. table sauce, and the spaghetti mixture. When boiling dust with more cheese and plenty of paprika.

1938. Mushrooms Creamed.—Cook 1 lb. fresh mushrooms in 3 tbsps. butter, add $\frac{1}{4}$ teasp. salt, dash cayenne and nutmeg, draw mushrooms to one side and cook in the butter 1 tbsp. of arrow-root, and when smooth add 1 cup cream and 1 tbsp. sherry, dust with paprika, and serve on toast.

1939. Mushrooms in Madeira Sauce.—Make Brown Sauce of veal stock, add 1 teasp. of curry and 3 tbsps. of Madeira wine. Add 1 lb. of fresh mushrooms sautéd in butter and serve in ramekins.

1940. Mushrooms Newburg.—Cut 1 lb. of mushrooms in small pieces or slices, put in chafing-dish, and add, 1 at a time, 4 small butter balls rolled in flour. When mushrooms are tender add salt, pepper, dash of nutmeg, $\frac{3}{4}$ cup cream, and when boiling add 2 yolks beaten with $\frac{1}{4}$ cup of cream, add 2 tbsps. sherry, 1 of brandy, and a little paprika. Serve in ramekins.

1941. Mutton Terrapin.—Cook 2 tbsps. butter, 1 of flour, 3 mashed boiled egg yolks, and 1 teasp. dry mustard until smooth, add 1 tbsp. currant jelly, 1 tbsp. table sauce, $\frac{1}{4}$ teasp. salt, dash cayenne and nutmeg, 1 cup gravy or stock, and $\frac{1}{2}$ cup cream. When boiling add 2 cups cooked mutton or lamb cut

in small pieces, the chopped egg whites, and, if liked, 3 tbsps sherry or Madeira. Serve on buttered graham-bread toast.

1942. Omelettes.—See Omelettes in Egg Section.

1943. Oysters, Boston Style.—Put strained oyster liquor in hot-water pan, add salt, pepper, and when boiling add 1 qt. oysters. When edges curl add 2 tbsps. butter, dust with paprika, and serve on graham toast well buttered.

1944. Oysters Creamed.—Cook 3 tbsps. butter, 1 cup cream, $\frac{1}{2}$ teasp. salt, dash cayenne, celery salt, onion salt or nutmeg, 1 teasp. each minced parsley and Brand Sauce, and 1 qt. oysters scalded and drained. When boiling serve on bread toasted on under side only.

1945. Oysters and Celery.—Cook 3 tbsps. butter, 1 of parsley, 2 of celery minced fine, $\frac{1}{4}$ teasp. salt, $\frac{1}{4}$ teasp. paprika, 2 drops Tabasco, 1 teasp. Worcestershire or Waw Waw Sauce, and, if liked, 1 of anchovy paste, until celery is tender, add 1 qt. oysters, cook until edges curl, and serve.

1946. Oysters à la Poulette.—Cook 2 tbsps. butter and 1 of flour until smooth, add 1 cup rich milk, $\frac{1}{2}$ cup oyster liquor, $\frac{1}{2}$ teasp. salt, dash cayenne and nutmeg, 1 teasp. parsley, and 1 qt. oysters that have been scalded, drained, and cut in pieces. When boiling add 2 beaten yolks mixed with $\frac{1}{4}$ cup cream. Serve on toast.

1947. Oysters Sautéd in Brown Sauce.—Drain and dry 1 qt. oysters, and sauté them in a very little butter until brown on both sides, turn all the juice in a bowl as fast as it stews out of them. Put oysters in another hot bowl, add 1 tbsp. butter to sauté pan, add 1 tbsp. flour and 1 cup of the hot oyster liquor strained, season with salt, pepper, paprika, and 1 teasp. each of any good table sauce and tomato catsup. Pour over the oysters and serve.

1948. Oyster Crabs Newburg.—Follow recipe for Lobster Newburg (1932), using 2 cups oyster crabs.

1949. Partridges Sautéd.—Remove meat from 2 cooked partridges, roll it in bacon, fasten with wooden toothpicks, and sauté until bacon is crisp, remove skewers, place on hot plate,

add $\frac{1}{2}$ cup stock, made from the bones, to pan, $\frac{1}{4}$ teasp. paprika, blade of mace, and 2 tbsps. white wine. When hot pour over the partridges.

1950. Sardines in Cream Sauce.—Drain, skin, and bone sardines, keeping them in large pieces. Add to Hot Water Sauce, with capers, lemon juice, and plenty of paprika.

1951. Sardine Rabbit.—Cook 1 tbsp. butter, $\frac{1}{8}$ teasp. salt, $\frac{1}{4}$ teasp. paprika, 1 teasp. mustard, 2 drops Tabasco; add 1 cup cream and 1 cup cheese. When boiling add 6 large sardines skinned, boned, and mashed, and 2 beaten eggs. Serve on toast or crackers.

1952. Sardines with Cheese and Tomato.—Drain large sardines, place on strips of bread toasted on under side, and keep them warm. Heat 2 tbsps. of the sardine oil, or use butter if preferred, add $\frac{1}{2}$ cup tomato purée, $\frac{1}{4}$ teasp. Tabasco, $\frac{1}{2}$ cup grated cheese, and, when melted, 2 beaten yolks or 1 whole egg, add pinch of soda, and pour over the sardines.

1953. Sausages in Cream Sauce.—Boil 6 Frankfurts 15 minutes, cool, skin, and slice. Add to sauce, season well with salt, pepper, and paprika, and add $\frac{1}{2}$ teasp. Waw Waw or Worcestershire Sauce.

1954. Scallops Creamed or Curried.—Cook 2 tbsps. butter, $1\frac{1}{2}$ tbsps. arrow-root or flour, $\frac{1}{4}$ teasp. salt, dash cayenne, and $1\frac{1}{4}$ cups cream, add 3 cups scallops cut in small pieces, washed, and drained, 1 teasp. of any good table sauce, simmer 5 minutes, and serve on toast dipped in melted butter. Dust well with paprika. For the curry cook scallops in Brown Sauce, to which add 1 teasp. curry powder and a few drops of onion juice.

1955. Scallops Deviled.—Cook 2 tbsps. butter, 1 tbsp. each tomato catsup and Holbrook Sauce, juice $\frac{1}{2}$ lemon, 1 teasp. mustard, $\frac{1}{2}$ teasp. each salt and paprika, and 3 cups scallops parboiled 3 minutes. Boil 2 minutes and serve in Bread Croustades.

1956. Scallops in Mushroom Sauce.—Cut 1 pt. scallops in uniform pieces, boil 5 minutes, and drain. Chop peel and stems of $\frac{1}{2}$ lb. mushrooms, add a bit of mace, and soak in

1 cup milk 3 hours in the cool. Heat slowly and simmer until reduced one-half, strain, and add to 1 cup of cream; add this to 2 tbsps. butter and 1 of flour cooked together, add salt and paprika, and let cool. When ready to use the chafer cook the mushrooms in a little butter, adding more as required, add the sauce, when boiling add the scallops and a few shrimps if at hand, and serve in Puff Paste patty cases.

1957. Shad Roe Boiled.—Soak the roe in salted water an hour, drain, and boil in the blazer 15 minutes with a little vinegar, 2 cloves, 2 whole peppers, and a bit of mace. Pour off water, split, cover with bits of butter and dust with salt and pepper, and serve with the following sauce. Mix lemon juice, minced parsley, little onion juice, and tarragon vinegar, a little minced sweet red or green pepper, salt, and paprika.

1958. Shad Roe Sautéd.—Soak roe in salted water an hour. Scald, drain, and cut in slices. Have prepared 1 tbsp. butter cooked with 1 teasp. flour, 2 hard-boiled yolks mashed, 1 cup stock or hot water and a meat tablet, salt, paprika, and curry if liked, 1 tbsp. table sauce, and a few drops lemon juice. Sauté the roe in butter and pour over the sauce.

1959. Shrimps Deviled.—Shell, remove black vein, and wash 1 qt. shrimps. Cook 2 tbsps. butter, 1 each of any good table sauce and minced parsley, $\frac{1}{2}$ teasp. each mustard, paprika, and salt, and 1 tbsp. lemon juice or tarragon vinegar. Add shrimps. Cook 3 minutes and serve.

1960. Shrimps and Eggs.—Sauté 1 cup shrimps in butter and keep them hot. Put 1 tbsp. of butter in the chafing-dish, add $\frac{1}{2}$ teasp. salt and a generous sprinkling of paprika, and turn in 6 well-beaten eggs, beaten with $\frac{1}{2}$ cup cream. Stir constantly with a spatula as you would an omelet, and when it begins to set add $\frac{3}{4}$ cup grated cheese, and when melted add the shrimps and pour over hot toast, and serve at once. More cream and less cheese makes a more delicate dish and quite as good.

1961. Shrimp Newburg.—Canned shrimps may be used. Soak them in ice-water an hour, drain, and soak in brandy and sherry, 1 tbsp. each, then add to the Newburg sauce in Lobster Newburg (1932), using half the amount of brandy and sherry.

1962. Shrimps with Rice and Tomato.—Cook 2 tbsps. butter, add 1 teasp. flour, and brown slightly, add 1 cup tomato pulp, bit of bay leaf, 3 sprigs parsley, 2 slices onion, blade mace, $\frac{1}{4}$ teasp. each salt and paprika. When ready to serve toss 3 cups of fresh or canned shrimps, soaked in ice-water, in 1 or 2 tbsps. butter, add the sauce, $\frac{1}{2}$ cup boiled rice, and $\frac{1}{2}$ cup stock or cream. When boiling serve on toast or in ramekins.

1963. Soft-Shellled Crabs Sautéd.—Clean crabs, remove aprons, roll in cream, and dust them in flour mixed with corn-meal and seasoned with salt and pepper. Sauté them in bacon fat and butter and lay them on a hot plate, add $\frac{1}{2}$ cup each tomato pulp, chicken stock, and cream to blazer, season with salt, celery salt, and plenty of paprika, and pour over the crabs.

1964. Sweetbreads and Asparagus Tips.—Blanch 1 lb. sweetbreads, cut in small pieces, and place in the cool with 1 cup boiled tips marinated in French Dressing. Cook 2 tbsps. butter with 1 of flour, $\frac{1}{4}$ teasp. salt, dash celery salt, cayenne, and nutmeg, add 2 mashed boiled egg yolks, and 1 cup cream. When boiling add the sweetbreads and tips, the egg whites cut in small pieces, and 1 yolk beaten with $\frac{1}{4}$ cup cream. Add 1 tbsp. sherry if liked and dust with paprika. Serve between biscuits of Puff Paste or very rich baking-powder biscuit.

1965. Sweetbreads and Chicken Livers.—Sauté $\frac{1}{2}$ lb. blanched sweetbreads in butter, add 1 cup cold cooked chicken livers and hearts in slices and $\frac{1}{2}$ cup boiled artichokes, or use the canned artichoke. Add to a rich Cream Sauce and serve in ramekins.

1966. Sweetbreads Creamed.—Follow recipe for Chicken à la King (320), using 1 lb. sweetbreads instead of chicken, or use one-half the amount of each.

1967. Tomato Curry.—Cook 1 tbsp. minced celery, 1 of minced green pepper, and 1 teasp. minced onion in 2 tbsps. of butter. Lay in 6 large pieces of tomato which have been rolled in flour and cornmeal mixed with salt and pepper, and cook them on both sides without breaking them. Have toast covered with finely minced chicken or lamb, and lay a slice of tomato on each. Add to pan 1 tbsp. each of cornstarch and curry powder dissolved in 1 cup of cream. When boiling pour over the tomatoes. The meat may be omitted.

1968. Tomato Nut Cream.—Cook and cool 1 cup tomatoes and 1 cup chicken stock or water until reduced to 1 cupful, adding blade of mace, bit of bay leaf, 2 cloves, $\frac{1}{2}$ teasp. sugar, little salt and pepper and strain. Toss in butter 1 cup broken pecan or English walnut meats, when hot add the sauce, and when boiling add 3 tbsps. grated cheese. When melted add $\frac{1}{2}$ cup cream whipped very stiff, and pour over toast placed upon lettuce leaves.

1969. Turkey Mince.—Spread toast with paté de foie gras, then cover with diced turkey mixed with a Cream Sauce made with butter, arrow-root, salt, paprika, nutmeg, mushrooms, catsup, and truffles.

1970. Veal Curry.—Cook 2 tbsps. butter and $\frac{1}{2}$ teasp. minced onion until brown, add 2 tbsps. browned flour, 1 teasp. curry dissolved in $1\frac{1}{4}$ cups cream, milk, or veal stock or gravy, 1 tsp. grated cocoanut or minced almonds, salt, and cayenne. When boiling add $2\frac{1}{2}$ cups raw or cooked veal cut in small pieces. Cook until veal is tender and serve in ramekins. The curry may be omitted and mushrooms or tomato sauce added.

1971. Venison with Currant Jelly Sauce.—Marinate 6 venison chops for 2 days in spiced claret, white wine or vinegar and water, drain, and dry. Cook 3 tbsps. butter, add $\frac{1}{2}$ cup currant jelly, $\frac{1}{4}$ teasp. each salt and paprika, 1 tsp. lemon juice, and $\frac{1}{4}$ cup sherry. When hot add venison, cook 10 or 15 minutes, and serve.

Sweet Dishes

1972. Apples Sautéd.—Marinate 6 tart apples, cored and cut in slices, 1 hour in juice of 1 lemon, 1 tsp. brandy and 1 tsp. sugar. Drain, dust lightly with flour, and sauté in 1 tsp. butter until tender. Serve sprinkled with 2 tbsps. powdered sugar mixed with 1 teasp. cinnamon.

1973. Bananas Sautéd.—Skin and slice lengthwise 3 bananas. Soak 5 minutes in ice-water, drain, dry, and sauté in 1 tsp. butter. Serve covered with juice of 2 lemons, $\frac{1}{4}$ cup sherry, 3 tbsps. powdered sugar, $\frac{1}{2}$ teasp. vanilla, juice of 1 orange, and grated rind of the orange.

1974. Fig Dainty.—Cook 3 tbsps. sugar with 2 tbsps. lemon juice and $\frac{1}{4}$ cup sherry and $\frac{1}{2}$ lb. bag of figs stuffed with salted and chopped peanuts or almonds, cook until tender, and serve on sponge cake.

1975. German Toast.—Trim 6 slices of buttered white bread, or use Quick Nut Bread (1750), and cover for 15 minutes with 2 cups milk mixed with 3 beaten eggs and $\frac{1}{8}$ teasp. salt. Drain, and sauté in 1 tbsp. butter until brown on both sides, and serve with Foam Sauce (1298) poured over.



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