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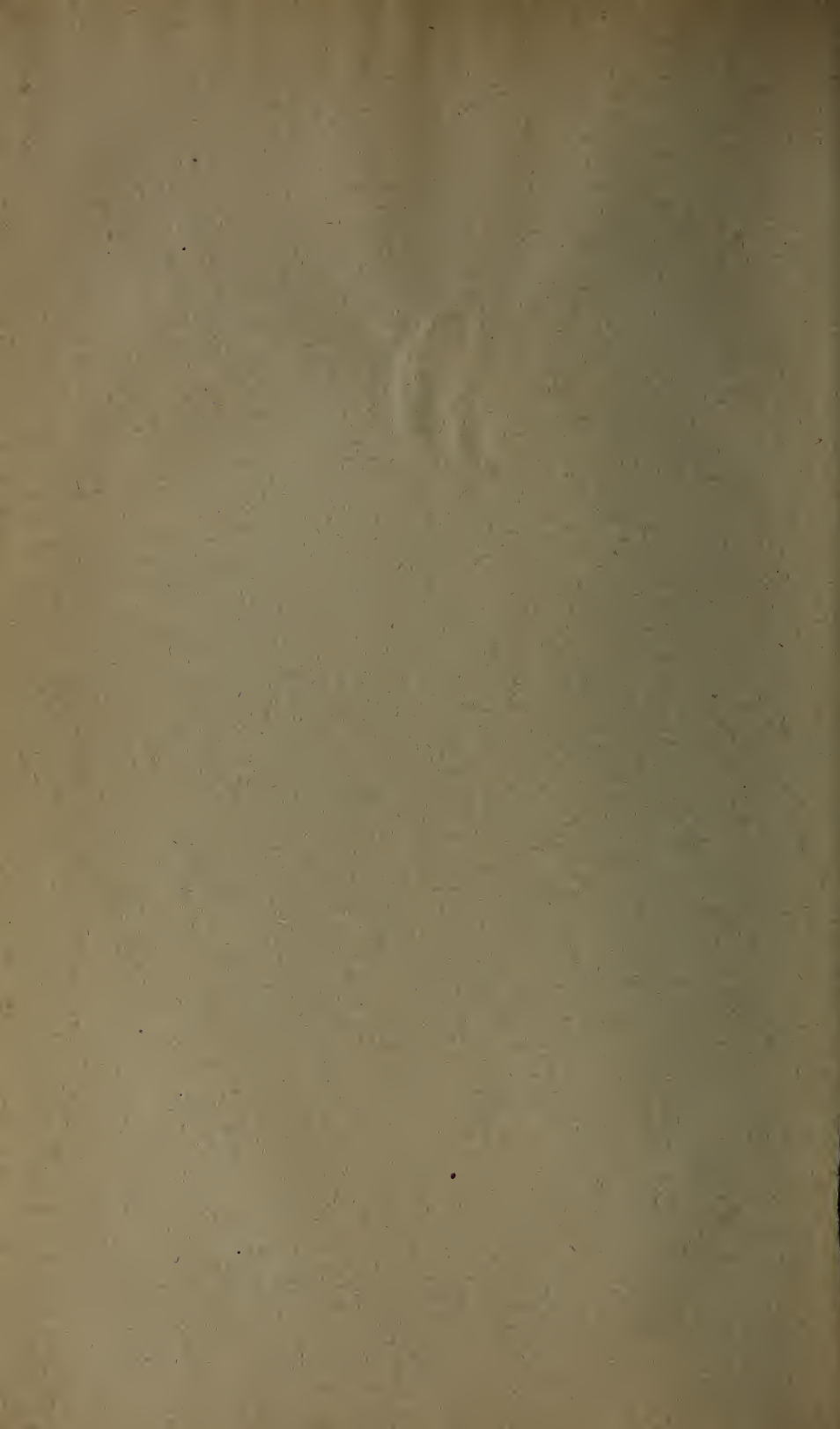
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The  
**Book of Menus**  
BY  
**FIN BEC**

AUTHOR OF  
"THE EPICURE'S YEAR BOOK,  
"THE CUPBOARD PAPERS," ETC

.....  
"Tout se fait en dînant dans le siècle ou  
nous sommes,  
Et c'est par les dîners qu'on gouverne  
les hommes."  
.....

MOLIERE





THE

BOOK OF MENUS.

1876.

JERROLD

2004.53

By FIN-BEC,

AUTHOR OF

"THE EPICURE'S YEAR-BOOK,"

"Tout se fait en dînant dans le siècle où nous sommes,  
Et c'est par les dîners qu'on gouverne les hommes."

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## INTRODUCTION.

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**C**ARÊME, in his day, was deemed a necessary presence at the congresses of Aix-la-Chapelle, Laybach, and Verona. Who shall say that he exercised no influence at these diplomatic gatherings? After a dinner conceived and cooked by a Carême the mind is disposed to calm judicial action; for, be it observed, the epicure abhors excess, and rises from his dinner as calm as a judge from the bench. Cooking for a congress, to whose hands the fate of nations is committed, is a solemn duty. A bad dish may twist a protocol; a tough bird may make an unyielding plenipotentiary. It was in this way that Carême, among others, understood his art, and practised it. When he was in the service of the

Prince Regent, his master observed to him one morning:—

“Carême, the dinner yesterday was succulent. I find everything you offer me delicious; but you will make me die of indigestion.”

Carême replied, “Prince, my duty is to tempt, to flatter your appetite, and not to regulate it.”

Such an eater as the finest gentleman in Europe was not worthy of Carême. He preferred the delicacy and moderation at table of such masters as Talleyrand and Rothschild. He was in Rothschild’s house for five years, and he observed of it:—“There only people know how to live! And Madame the Baroness Rothschild, who does the honours of this magnificent hospitality, deserves to be reckoned among the women who make you love to contemplate wealth, because of the charm and happiness she makes it yield to others, of the dignity of her habits, and of the delicate luxury of her table.”

The Epicure is the antithesis of the glutton: it is to the Epicure this book is addressed. He is simply the moderate, cultivated man who knows what to eat, and how to eat it. He is an economist also, and a hater of waste. He is to be found not only in great

houses or West End clubs (where, by the way, the culinary art has been in a woeful state of decline the last few years), but in very humble quarters indeed, living with refinement on some little pension, which, in gross hands, would provide little better than a journeyman's fare.

I remember a gentleman of the fine old formal school, who had spoken to Napoleon, and known Louis Philippe well. He had been in Lafitte's house, and subsequently a banker on his own account in Brussels. The Revolution of 1830 ruined him, and he fled to London. He was a philosopher, and a gay one. He had the manners of an old French marquis, and they gave a grace to his threadbare coat and rusty velvet waistcoat. He lived in a narrow street by Covent Garden, and in an attic. Yet, when he received you, he did the honours of his *mansarde* with the ceremony that had become second nature to him. He was too proud a man to apologise for the more than homeliness of his surroundings. They were accidents of fortune, which in no way affected the intercourse of gentlemen. They were just something to philosophise upon pleasantly, and to put in their place, which was far away from,

and below the serious consideration of, a cultivated man.

But my friend looked his best—when he was cooking! He was a tall, spare man—very like De Lamartine in the face; and he wore a black skull cap, an embroidered dressing-gown (which a marquis of historic name had given him many a long year ago), and a deep Regency stock. I have talked of Castle-reagh and Talleyrand, and the bad conduct of the Duke of York (who was the ruin of my friend's father), while this stately personage has whipped eggs for his omelette; and I have known him to pause with an egg-shell in either hand, while he related a conversation that occurred between him and the Citizen King. Draining a shell, he would say:—

“As empty, sir, as the pockets of His Royal Highness the Duke of York.”

And in a minute there would be the music of the omelette in the pan. Presently the omelette, golden brown, and cooked *à point*, would be upon the table. The old gentleman was great on salads, and had one, as he would relate, for a few pence, all the year round. It would be such a salad as no spendthrift was eating in Pall Mall that evening. The arrangements for

coffee-making were of a learned kind. The old gentleman was for the biggin; and he would throw off very eloquent periods on the loss of aroma, the too much roasting, the misuse of chicory. He had invented a mustard, of which he was very proud; and he would carry a jar of it off with him when he dined *en ville*, and present it with many courtly phrases to his host. He dealt with the best shops in London, and he lived in as refined a manner in that Covent Garden back street as he had lived in his prosperous days when a *chef* worked for him. Yet his income was barely one hundred pounds a year.

Let it not be imagined for a moment that my venerable friend gave an undue time to the pleasures of the palate. He was a studious man. He used to frequent the great reading-room of Gliddon's divan, where he played his game of chess (he kept a set of dominoes in his room), and devoted his afternoons to solid reading, and to the writing of his experiences. I had arranged to help him in the preparation of his papers for publication, but death gently overtook him before the work was begun, and I could never discover where he had laid his treasures. Just enough remained to bury my friend. He had arranged it so,

and he begged that his funeral should not exceed the money set aside for it by one shilling.

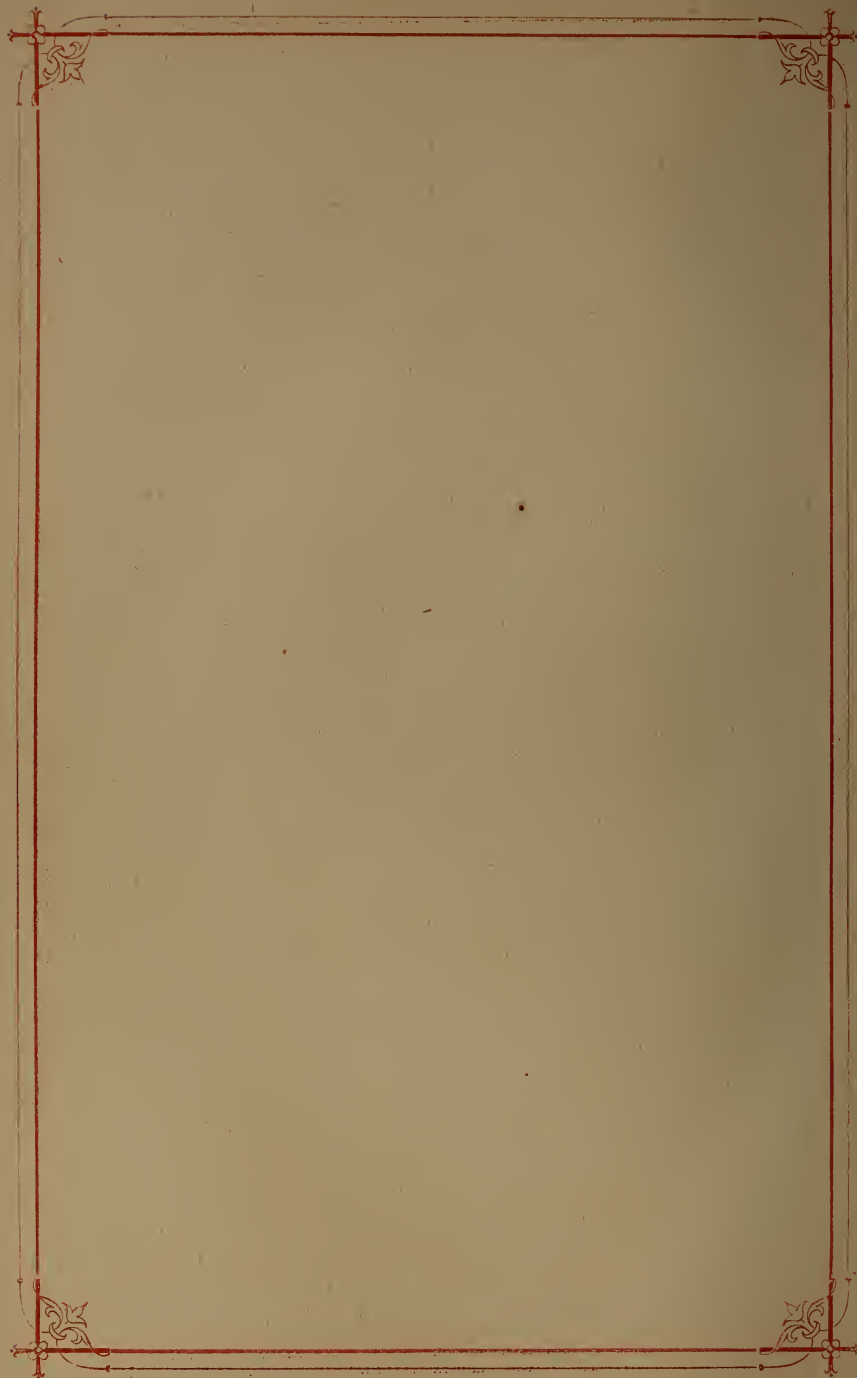
“His late Royal Highness,” he used to say, but not bitterly, “lies in Genoa velvet, but plain cloth will do for the son of his creditor.”

That noble old man was one for whom a Carême would have worked for nothing: he was such a gentleman as I should be glad to find among those who will turn over this *Book of Menus*. It is, perhaps, in the hope, among others, of coming across other gentlemen similarly cultivated, who can receive the blows of fortune with a bow, and show their high breeding even under the slates of a mean lodging-house, that I have spread my menus for rich and poor, and that I have undertaken to discourse a little of that branch of refinement which has only of late years (I may say it without undue self-laudation, since I issued my *Epicure's Year Book*) received much attention in this country. The tendency towards the refinements (which are also the economics) of the table, that has recently manifested itself, has tempted me forth once more. For the last year or two I have been watching others steal and deface my ideas and propositions. I should not have broken silence again had

these been only purloined, but I rebel a little at the disfigurement.

And now I place myself in direct permanent communication with the public. I shall be glad to receive communications on all subjects referring even remotely to gastronomy. I promise that they shall receive my earnest attention, from season to season. I beg all readers who may be interested in my subject to communicate to me any gastronomic hints, reflections, or menus that the season of 1876 may produce within their experience, in order that I may make my *Book of Menus* for the season of 1877 worthy of their attention.

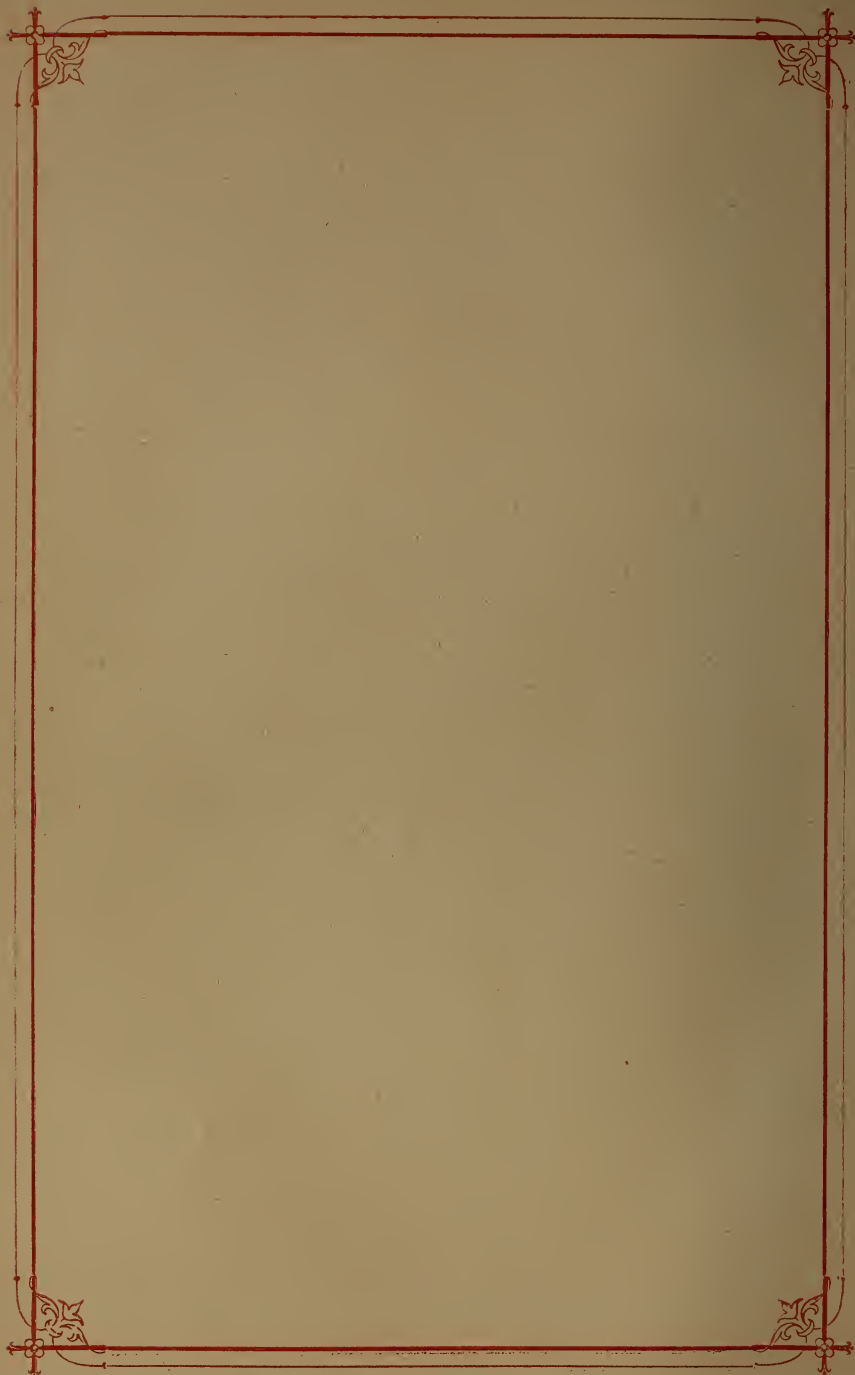








THE EPICURE'S ALMANACK.



## JANUARY.

- 1 Henri Heine b. 1800. Grimod de la Reynière founded the Almanach des Gourmands, 1803.
- 2
- 3 Cardinal Fesch b. 1763.
- 4 A Lion Banquet at the Restaurant Magny, Paris, 1875. See "Scrap-Book."
- 5
- 6 Twelfth Cake Day.
- 7 "Philippe's," in Paris, closed, 1875.
- 8
- 9 Dinner given by the Prefect of the Seine to the Lord Mayor of London, 1875.
- 10 Partridge shooting ends in Ireland.
- 11 Felix, the confectioner, b.
- 12
- 13 Talleyrand-Perigord b. 1754.
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- 22 St. Vincent, Patron of the Wine Grower.
- 23
- 24 Prince Soltikoff b.
- 25
- 26 Sir T. N. Talfourd b. 1795.
- 27
- 28
- 29
- 30
- 31 Dr. Véron d. 1867.

DINNER GIVEN BY THE PREFECT OF THE SEINE TO  
THE LORD MAYOR OF LONDON.

*January 9th, 1875.*

Potages.

Consommé à la Française.      Bisque d'Ecrevisses.

Petits Coulibiacs à la Russe.      Caisses de Laitances à la Princesse.  
Turbots à la Normande.

Dindes truffés à la Perigord.      Filets de Bœuf à la Macédoine.  
Suprêmes de Volaille.

Alouettes à la Lucullus.      Aspic d'Homard à la Ravigote.  
Punch à la Romaine.

Sorbets.

Chevreuil, sauce venaison.      Foie-gras de Strasbourg à la Bellevue.  
Salade Royale.      Petits pois à l'Anglaise.  
Madeleines à la Parisienne.      Gelée à la Maréchale.

EPICUREAN CALENDAR.

JANUARY: Marronglaçaire.  
FEBRUARY: Harensauridor.  
MARCH: Œufalacoquidor.  
APRIL: Petitpoisidor.  
MAY: Aspergial.  
JUNE: Concombrial.

JULY: Melonial.  
AUGUST: Raisinose.  
SEPTEMBER: Huitrose.  
OCTOBER: Bécassinose.  
NOVEMBER: Pommedetaire.  
DECEMBER: Boudinaire.

(Proposed to the *Rappel* by the *Evénement*.)

## THÉOPHILE GAUTIER'S REPLY

TO AN INVITATION TO DINNER, SENT TO HIM BY M. GARNIER, THE  
ARCHITECT OF THE NEW OPERA IN PARIS.

GARNIER, grand maître du fronton,  
De l'astragale et du feston,  
Mardi, lâchant là mon planton,  
Du fond de mon lointain canton  
J'irai chez toi, tardif piéton,  
Aidant mes pas de mon bâton  
Et précédé d'un mirliton,  
Duilius du feuilleton,  
Je viendrai, portant un veston  
Jadis couleur de hanneton,  
Sous mon plus ancien hoqueton.  
Les gants et le col en carton,  
Les poitrails à la Benoïton  
Et les diamants en bouton  
Te paraîtraient de mauvais ton  
Pour ce fraternel gueuleton  
Qu'arrosera le piqueton.  
Que ce soit poule ou caneton,  
Perdrix aux choux ou miroton,  
Pâté de veau froid ou de thon,  
Nids d'hirondelle de Canton  
Ou gousse d'ail sur un croûton,  
Faisan ou hachis de mouton,  
Pain bis, brioche ou paneton,  
Argenteuil ou Brane-Mouton,  
Cidre ou pale-ale de Burton,  
Chez Lucullus ou chez Caton  
Je m'emplirai jusqu'au menton,  
Avalant tout comme un glouton  
Sans laisser un seul rogaton

Pour la desserte ou marmiton.  
Pendant ce banquet de Platon,  
Mêlant Athènes à Charenton,  
On parlera de Wellington  
Et du soldat de Marathon,  
D'Aspasie ou de Mousqueton  
Et du saint-père et du santou;  
Chacun lancera son dicton.  
Allant du char de Phaéton  
Aux locomotives de Crampton,  
De l'*Iliade* à l'*Oncle Tom*  
Et de Babylone à Boston.  
A très grand'peine saura-t-on  
Si c'est du basque ou du teuton,  
Du sanscrit ou du bas-breton...  
Puis, vidant un dernier rhyton,  
Le ténor ou le baryton,  
Plus faux qu'un cornet à piston,  
Sur l'air de : *Tontaine, tonton*,  
Chantera Philis ou Gothon  
Jusqu'à l'heure où le vieux Titon  
Chasse l'Aurore au frais tétou.  
Mais il faut finir ce centon  
A la manière d'Hamilton,  
Où j'ai, pour mieux rimer en *ton*,  
Fait de la muse Jeanneton,  
Dans mon fauteuil à capiton,  
En casaque de molleton,  
Coiffé d'un bonnet de coton,  
Je m'endors et je signe : Ton...

Ami de cœur et de plume,

THÉOPHILE GAUTIER.

## FEBRUARY.

- 1 Salmon fishing begins. Partridge and Pheasant shooting ends.
- 2 Le Gastronomer founded by P. L. Jacob and Charles Lemesle, 1830.  
Only complete copy in the National Library, Paris. Brillat-Savarin d. 1826.
- 3
- 4
- 5
- 6 Banquet Hippophagique, Grand Hotel, Paris, 1865.
- 7
- 8
- 9
- 10 Rabelais b. 1483.
- 11
- 12 Banquet to Her Majesty's Judges, Fishmongers' Hall, 1874. *See*  
"City Menus."
- 13 Partridges pair.
- 14 Véry b.
- 15
- 16
- 17 Henri Heine d. 1856.
- 18 Charles Lamb b. 1775.
- 19
- 20 Chinese banquet to cigar-makers at San Francisco, 1875.
- 21 Prévost, the inventor of galantine, b.
- 22
- 23
- 24 The monk Chabot, inventor of the omelette purée-de pintade, b.
- 25 Pancake day.
- 26 Dr. Kitchiner, author of "The Cook's Oracle," d.
- 27 Hare hunting ends.
- 28 Veuve Clicquot b.
- 29

## MENU POÉTIQUE DE LA VOGUE.

## BÉCASSES A LA PAMÉLA.

Trois bécasses assez "*faites.*"  
 Pour bien saisir l'odorat  
 (Fumet qui les rend parfaites)  
 Par leur dos on ouvrira :  
 Des "intestins" on fera,  
 Avec truffes épicées,  
 Une farce qu'on rendra  
 Aux bécasses qui, *lacées*  
 (Chacune à l'aide du bec),  
 Et sur un feu vif placées,  
 Cuiront au Madère sec.....  
 Les trois bécasses dressées  
 Contre un pain frit, couleur d'or.

Comme trois caryatides  
 Soutiendront trois pyramides  
 De truffes du Périgord !.....

\* \* \*

De ce fin mets, l'origine  
 Vient des temps où se mêla  
 Aux modes, à la cuisine  
 (En succès on fait cela),  
 Le nom de quelque héroïne :  
 Tout fut "*à la Paméla !.....*"  
 Puisqu'aujourd'hui l'on raffine,  
 Servons "bécasses à la....."  
 "*Miss Multon ou Séraphine !*"

J. ROUYER.

## BANQUET HIPPOPHAGIQUE, GRAND HOTEL, PARIS.\*

February 6, 1865.

## POTAGE.

Vermicelle au Consommé de Cheval. Hors-d'Œuvre de table variés.

## RELEVÉS.

Saumon, sauce hollandaise.

Culotte de Cheval bouillie, garnie de Choux.

Cheval en Bœuf à la Mode.

## ENTRÉES.

Hachis de Cheval à la Ménagère. Poularde, sauce suprême.

## RÔTS.

Sorbets Mousseux au Kirsch. Sorbets Mousseux au Kirsch.

Filets de Cheval Bigarrés (sauce Xérés à part).

Salades de Saison.

Pâtés de Foie de Cheval aux Truffes.

## ENTREMETS.

Petits Pois à la Française. Abricots à la Portugaise.

## GLACE.

Parfait au Café.

## DESSERT.

## VINS.

Madère. Bordeaux de table. Sauterne. Beaune supérieur.

CAFÉ ET LIQUEURS.

\* One hundred and thirty-two doctors, professors, savants, and journalists sat down to dinner. The price per couvert was fifteen francs.

## MR. WALKER'S PLAIN CHOICE DINNER.

By way of illustration of what I have said on the subject of plain choice dinners, I give an account of one I once gave in the chambers of a friend of mine in the Temple, to a party of six, all of whom were accustomed to good living, and one of whom was bred at one of the most celebrated tables in London. The dinner consisted of the following dishes, served in succession, and with their respective adjuncts carefully attended to. First, spring soup from Birch's (now Ring and Brymer's) on Cornhill, which, to those who have never tasted it, I particularly recommend in the season, as being quite delicious; then a moderate-sized turbot, bought in the City, beautifully boiled, with first-rate lobster-sauce, cucumber, and new potatoes; after that, ribs of beef from Leadenhall Market, roasted to a turn, and smoking from the spit, with French beans and salad; then a very fine dressed crab; and lastly some jelly. \* \* \* The dessert, I think, consisted only of oranges and biscuits, followed by occasional introductions of anchovy toast. The wines were champagne, port, and claret. I have had much experience in the dinner way, both at large and at small parties, but I never saw such a vividness of conviviality, either at or after dinner, which I attribute principally to the real object of a dinner being the only one studied; state, ornament, and superfluity being utterly excluded. \* \* \* The party consisted of Lord Abinger, then Sir James Scarlett; Sir John Johnstone, the present member for Scarborough; Mr. Young, private secretary to Lord Melbourne; Mr. R. Bell, of the firm of Bell Brothers, who occupied the chambers and acted as caterer; and lastly, my excellent friend, the late honourable George Lamb, whose good-humoured convivial qualities were held in high estimation by all who knew him and who on this occasion outshone himself.—*The Original*, 1835.\*

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\* *The Original*. By Thomas Walker, M.A. Edited by Blanchard Jerrold. (Grant and Co., 1874). Vol. II., page 204.



## MARCH.

- 1  
2 Horace Walpole d. 1797. Fin-Bec's Banquet at the Pall Mall  
Restaurant, 1872.  
3  
4  
5  
6  
7 Chef Plumerey b. Reform Club Dinner to Vice-Admiral Sir C.  
Napier, 1854.  
8  
9  
10  
11  
12  
13 Sir T. N. Talfourd d. 1854. Woodcock last seen.  
14  
15 Dinner given by the Goldsmiths' Company to the Prince of Wales,  
1873. *See* "City Menus."  
16  
17 Antonin Carême b. Inaugural Dinner of the Patent Cork Company,  
Limited, 1872.  
18  
19  
20  
21  
22  
23  
24 Prince de Soubise b.  
25 Lady Day.  
26  
27  
28 Lampern fishing ends. Fin-Bec Dinner chez Philippe, 1869.  
29  
30  
31

## FIN-BEC CHEZ PHILIPPE.

Huîtres Marennes.  
Chablis Moutonne.

Radis. Crevettes. Potage Printanier. Hareng de Hollande.  
Saucisson de Lyon.  
Medoc.

Côtelettes à la Maintenon.  
Ris de Veau Financière. Poulet Gras du Mans.  
Nuits.

Petits Pois à la Française.  
Parfait au Café. Camembert.  
Moët et Chandon.

Fraises.  
Grande Chartreuse. Kümel.

## FIN-BEC'S BANQUET.

PALL MALL RESTAURANT. *March 2nd, 1872.*

Les Huîtres.

Printanier.  
Bisque aux Homards.

Filets de Saumon à la d'Aumale.  
Coquilles de Filets de Soles.

Kromeskie de Foie-gras.  
Ris de Veau piqué aux Epinards.  
Snipes à la Fin-Bec.

Pommes nouvelles au four.  
Asperges. Artichauts.

Poulets farcis à l'Allemande.  
Jambon d'York braisé.  
Salade de laitue Française.

Savarin au Kirsch.  
Bombe glacé.  
Fondu de Parmesan.  
Dessert de Fruits.

Hors d'Œuvres de France.

Hors d'Œuvres d'Italie.

## MACARONI A LA NICOLO.

Extrait d'un livre de cuisine déterré par Gygès et que je prends la liberté de dédier à M. Hippolyte de Villemessant, rédacteur-expert assermenté près la cour des Hauts-Fourneaux :—

*Macaroni à la Nicolo.*

Votre macaroni étant cuit à point et convenablement égoutté, ayez une petite seringue et injectez chaque tuyau de moelle de bœuf, ajoutez-y des petits morceaux de foie-gras et de truffes.

Ce plat demande à être mangé lentement et une main sur les yeux, pour éviter les distractions.

*Une main sur les yeux !*

*Figaro.*

INAUGURAL DINNER OF THE PATENT CORK COMPANY,  
LIMITED.

PALL MALL RESTAURANT. *March 17th, 1872.*

Bisque d'Homard.

Printanier.

Truite.

Filet piqué au Beurre d'Anchois.

Foie de Caneton aux truffes.

Côtelettes de Veau à la Béchamel.

Poulet à l'Allemande.

Asperges en branches.

Croûte à l'Ananas.

Pouding à la Nesselrode.

## APRIL.

- 1 Trout fishing in Thames begins.
- 2
- 3 Horse, mule, and donkey banquet at the Grand Hotel, Paris, 1875.
- 4 Dr. Gastaldy b.—Game licence expires.—Dinner to the Prince of Wales, on his visit to Crossness Point, by the Metropolitan Board of Works, 1865.
- 5
- 6
- 7 Tortoni b.
- 8
- 9 Rabelais d. 1553.
- 10
- 11
- 12 The famous Trois Frères Provençaux finally closed, 1872.
- 13
- 14
- 15 Grey plover appears.
- 16
- 17
- 18
- 19 Liebig d. 1873.
- 20 Eel fishing begins.
- 21 Judgment of the jury of Gourmands delivered on the Abbeville eel pies of M. Richard, 1807.
- 22
- 23 Shakespeare dinners in England and America.
- 24
- 25
- 26
- 27 Prince de Metternich, proprietor of the Johannisberg *cru*, b.
- 28
- 29
- 30 Brillat-Savarin b.

HORSE, MULE, AND DONKEY BANQUET.

*April 3, 1875.*

GRAND HOTEL, PARIS.

MENU.

POTAGE.

Le consommé aux Trois Animaux Diffamés.

HORS D'ŒUVRE.

Les Saucissons de Cheval aux Piments des Anglais.

RELEVÉS.

Le Turbot à la sauce algérienne.

Le Filet de Cheval Borák rôti à l'Orientale.

L'Aloyau de Coursier à la Phébus.

ENTRÉES.

Les Langues de Cheval, de Mulet, et d'Ane à la Cosaque.

Le Fricandeau d'Oreilles d'Ane braisé.

Le Filet de Mulet à la Gelée Obstinée.

RÔT.

Poulardes truffées.

Salade à l'Huile Chevaline.

ENTREMETS.

Les Cèpes sautés à l'Entente Cordiale.

Les Asperges en branches à la sauce présidente.

Les Sylphides à la Reine des Fleurs.

Les Croûtes Triomphales.

GLACES.

Longchamps.—Pons Asinorum.—Chantilly.

Les Sorbets aux Grands Mulets du Mont Blanc.

DESSERT ASSORTI.

VINS.

Haut-Sauterne.—Pomard.—Saint-Emillion.—Médoc vieux en carafe.—  
Champagne frappé.—Madère.

## TWO SPRING MENUS,

RECOMMENDED BY

CHARLES MONSELET.

---

Le Potage Chantilly (petits pois nouveaux).<sup>†</sup>

Le Hors d'œuvre.

La Truite saumonée.

Le Poulet à la diable.

Sorbets à l'alkermès.

Le Gigot de pie-salé.

Le Jambon d'York aux épinards.

Les Haricots verts à la maître d'hôtel.

Les Céleris frits.

La Charlotte russe au thé.\*

Dessert.

---

Le Potage à l'aurore.

Les radis en decoupeure.

Les Poies de canard, sauce madère.

Les Côtelettes d'Agneau, aux violettes grillées.†

Le Chapon.

La Salade de Laitue aux œufs.

Les Guocchi au Parmesan.

Les Asperges en branche.

La Bombe à l'Espagnole.

Dessert.

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\* A most delicate entremet.—FIN-BEC.

† Charles Monselet, who ate this dinner last April, explains that the potage is a purée of carrots; and that the grilled violets were a pleasant excursion away from the flat road of routine.

## WHITEBAIT : BLANCHAILLE OR BLANQUETTE.

“The *Pall Mall Gazette*, in reviewing M. Esquiros' 'Guide to Great Britain and Ireland,' notices that the author, in speaking of whitebait, gives it the French name of *blanquette*, whilst on the English-French bills of fare it is always called *blanchaille*. If this is so, and if we may rely on the authority of the best French lexicons, the Greenwich hôtelier has been all the while doing a shameful injury to the fair fame of this most delicate lilliputian fish, for *blanchaille* is not the name of an animal *sui generis*, but a mere synonym of *fretin* (fry!) According to the Academy, Bescherelle, &c., the true appellation is *blanquet* or *blanquette*. In Flanders, where whitebait are caught in the Scheldt near the mouth of the Durme, they bear the French provincial name of *mange-tout*, a very appropriate expression too: the Flemish name is *pin*, as an allusion, perhaps, to the diminutiveness of their form. The way to prepare *pin* in those localities is quite primitive, though the only one agreeable to the taste of the country *gourmet*:—Of every little fish the tail is clipped off with scissors; boiling water is kept ready on the fire, and the whitebait cast into it; at the first bubbling of the water, which happens in an instant, the fish are strained and dished up. Melted butter is the only sauce. Some people consider *pin* to be young smelt, but the fishers hold a contrary opinion.”—J. VAN DE VELDE.—*Notes and Queries*.

## HOT PLATES IN PARIS.

Mr. Disraeli once observed that the best dinners in Paris were spoiled owing to the absence of hot plates. The observation was true: but now in some good houses and restaurants hot plates are to be had.

MAY.  

---

- 1 Trout fishing begins.
- 2
- 3 Colnet (author of *L'Art de dîner en Ville*) b.
- 4 Baron Brisse b. Opening dinner of the Burlington, 1864.
- 5 Pheasants lay.
- 6
- 7 *Chef Dunan* b.
- 8 Soyer's *dîner Lucullusien à la Sampayo*, Reform Club, 1846.
- 9
- 10
- 11
- 12 Nestor Roqueplan b.
- 13 Cardinal Fesch d. 1839. Partridges lay.
- 14
- 15
- 16
- 17 Camerani b.
- 18
- 19
- 20 The first number of "The Original" by Thomas Walker appeared, 1835.—Talleyrand-Périgord d.—Balzac b. 1799.
- 21
- 22 International Horticultural Exhibition and Botanical Congress Banquet, at Guildhall, 1866.
- 23
- 24 Alexandre Dumas b. 1802.
- 25 Marquis de Béchamel b.
- 26
- 27
- 28 Honey bees swarm.
- 29
- 30
- 31 Berchoux (author of *La Gastronomie*) b.



## THE INAUGURAL DINNER OF THE BURLINGTON.

*Wednesday, May 4th, 1864.*

## POTAGES.

A la Tortue claire et liée.                      Printanier aux Quenelles.  
A la Du Barry.

## POISSONS.

Le Saumon, sauce hollandaise.  
Le Turbot, sauce homard.                      Les Rougets à l'Italienne.  
Les Filets de Soles à la Vert Pré.

## ENTRÉES.

Les Boudins à la Richelieu.  
Les Petits Pâtés aux Huîtres.                      Les Petits Pains à la Dumanoir.  
Les Ris de Veau à la Parisienne.  
Les Côtelettes d'Agneau aux Concombres.  
Les Suprêmes de Volaille à l'Ecarlate.

## RELEVÉS.

La Selle de Mouton,  
Le Sirloin de Bœuf,                      Les Quartiers d'Agneau.  
Les Poulardes à la Maillot,

## RÔTS.

Les Canetons,                      Les Poulets.  
Les Aspics d'Homard.  
Les Petits Pois,                      Les Asperges en Branches.

## ENTREMETS.

Les Gelées au Kirsch.                      Les Poudings à la Coburg.  
La Charlotte Russe.  
Les Crèmes Diplomatiques,                      Les Meringues à la Crème.  
Les Tourtes au Citron.                      Les Savarins au Marasquin.  
Les Bombes à la Maximilien.  
Glaces.                      Dessert.

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INTERNATIONAL HORTICULTURAL EXHIBITION AND  
BOTANICAL CONGRESS.

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BANQUET AT GUILDHALL.

*22nd May, 1866.*

Turtle. Clear Turtle.

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Côtelettes de Saumon à l'Indienne. Turbot and Lobster Sauce.

---

Côtelettes d'Agneau aux Concombres.

Suprêmes de Volaille aux Pointes d'Asperges.

Cailles en Petites Caisses aux Truffes.

---

Capons braisés aux Champignons. Jambons sautés au Vin.

Baron of Beef.

---

Haunch of Venison.

---

Ducklings.

---

Gelées au Vin. Crèmes à la Vanille. Plum Pudding.

Œufs de Pluviers en buisson. Meringues à la Française

Brioches au Fromage. Poudings à la Nesselrode.

---

WINES.

Sherry—Vino de Pasto. Champagne—Ruinart's Carte Blanche.

Hock—Steinwein. Claret—Château La Rose.

Port—Sandeman. Sauterne—Château Yquem.

---

LIQUEURS.

Maraschino. Curaçoa. Brandy.

---

Dessert and Ices.

JUNE.  
—

- 1
- 2 De Montmaur b.
- 3 Robert (inventor of the sauce) b.; buried in Père la Chaise; note epigraph.
- 4
- 5 Pheasants hatch.
- 6
- 7 Siraudin, dramatist and confectioner, b.
- 8
- 9
- 10
- 11
- 12
- 13
- 14
- 15
- 16
- 17
- 18
- 19
- 20
- 21
- 22 Maille (inventor of the Moutarde Maille) b.
- 23
- 24
- 25 Show of Dinner Table Decorations at Birmingham, 1872.
- 26
- 27 "Our Club" Dinner. The Trafalgar, Greenwich, 1874.—Sir J. Bennett's and Sir F. W. Truscott's Banquet to the Judges, 1872.
- 28
- 29
- 30 Aimé Picot (the great truffle eater) b.

## THE TRAFALGAR, GREENWICH.

—  
*Samedi, Juin 27, 1874.*  
 —

## OUR CLUB.

## POTAGES.

Lord Marcus Hill.

Printanier.

## POISSONS.

*Souchets.*

Carrelets.

Saumon.

*Fritures.*

Rissolettes d'Homard.

Anguilles à la Diable.

Petites Soles.

Carrelets.

*Entrées.*

Anguilles étuvées à la Bordelaise.

Côtelettes de Saumon à la Trafalgar.

Raie en Kari au Riz.

Omelette à la Trafalgar.

Truite à la Tartare.

Saumon à la Norvégienne.

Les Ablettes.

## SECOND SERVICE.

Cailles en Compote aux Truffes.

Côtelettes d'Agneau aux Pois Verts.

Selle de Mouton.

Canetons.

Beans and Bacon.

## ENTREMETS SUCRÉS.

Pâtisserie Française.

Gelée au Vin.

Gâteaux fondant.

Pouding glacé à la Macédoine.

## GLACES.

L'Eau d'Orange.

Crème aux Fraises.

## DESSERT.

SIR JOHN BENNETT'S AND SIR FRANCIS W. TRUSCOTT'S  
BANQUET TO HER MAJESTY'S JUDGES, 1872.

Tortue claire.                      Tortue liée.  
Consommé à la Royale.

Saumons à la sauce homard.                      Turbots Hollandaise.  
Epigrammes de Rougets.                      Ablettes Frites.

Croustades à la Moëlle aux Fines Herbes.  
Côtelettes d'Agneau aux Concombres.                      Ris de Veau Piqués.  
Pointes d'Asperges.                      Salmis de Cailles aux Olives.

Chapons à la Périgieux.                      Jambons aux Fèves.                      Langues.  
Poulets Printaniers aux Choux-Fleurs.                      Hanches de Venaison.  
Haricots Verts.                      Pommes de Terre Nouvelles.

SECOND SERVICE.

Canetons.    Pintades.    Oisillons.    Asperges.    Pois Verts.

Macédoines de Fruits.    Charlottes Célestines.    Tartelettes d'Abricots.  
Gâteaux d'Ambroisie.                      Croutes à l'Ananas.  
Gelées de Pêches.    Tourtes de Cerises.    Bavaois à la Cintra.  
Poudings glacés.

Pines.    Peaches.    Apricots.    Nectarines.    Grapes.  
Strawberries.    Cherries.  
Zephyrs.    Polonaises.    Venuses.    Cupids.  
Coffee granito.    Cherry Water Ice.    Strawberry Ice Cream.

Iced Punch.    T. E. Madeira.    Sauterne.    Chablis.  
Liebfraumilch.    Piper Sec.    Piper très Sec.  
Moët.    Perrier-Jouet.    St. Marceaux.    Burgundy.    Amontillado.  
Gold Sherry.    Volnay.    Château Yquem.

Château Margaux, 1857.    Port, 1847.    E. T. Sherry.  
Liqueurs.

## SOUTH KENSINGTON.

—  
*June 15, 1875.*  
 —

## POTAGES.

Tortue et Tortue claire.

## POISSONS.

Saumon, sauce homard.                      Les Rougets à l'Italienne.  
 Whitebait.

## ENTRÉES.

• Petits Pâtés de Foie-gras.  
 Ris de Veau piqués aux pointes d'Asperges.  
 Salmi de Cailles, à la Portugale.

## RELEVÉS.

Chapon à la Plessy.                                      Selle de Mouton.

## RÔTS.

Canards.                      Levrauts.

## ENTREMETS.

Mayonnaise d'Homard.                                      Boudin à la Tedworth.  
 Gelée de Marasquin.                                      Crème d'Ananas.  
 Les Fraises à la Crème glace.

## RELEVÉS.

Soufflé glacé à la Vanille.                                      Ramequins de Fromage au Parmesan.

## GLACE.

Napolitaine.

## 1, PARK STREET.

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*Menu du 25 Juin.*

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## POTAGES.

Tortue claire. Crème de Petits Pois à la Princesse.

## POISSONS.

Saumon froid, sauce génoise. Filets de Soles à la Cardinal.  
Whitebait.

## ENTRÉES.

Filets de Volaille aux Truffes. Ris de Veau en Artichauts.  
Cailles à l'Aspic.

## RELEVÉS.

Les Petits Poulets et Langue.  
Hanche de Venaison.

---

Punch à la Romaine.

## RÔTS.

Canetons au Cresson. Ortolans. Asperges, sauce hollandaise.  
Jambon froid. Petits Pois à l'Anglaise.

## ENTREMETS.

Gâteau à la Napolitaine. Gelée au Champagne.  
Soufflé d'Ananas glacé.

---

Les Tartelettes de Fromage. Caviar au Pain.

## DESSERT.

Glaces Napolitaines.

JULY.

---

- 1
- 2 Haberdashers' Company's Dinner to Prince Arthur, 1873. *See* "City Menus."
- 3 Véfour b.
- 4 Prince de Soubise d. 1787.—Ball given to the Prince and Princess of Wales by the Goldsmiths' Company, 1873. *See* "City Menus."
- 5
- 6 Déjeûner offered by the Sultan to Prince Jérôme Napoléon, 1868.—Young partridges fledged.
- 7
- 8
- 9
- 10 First Dinner of "The World," 1875.
- 11
- 12 The Acclimatisation Society of Great Britain's Dinner, Willis's Rooms, 1862.
- 13 Dinner given by the Great Western Railway Directors to the Monmouthshire Railway Directors, 1875.
- 14
- 15
- 16 The Rouher Dinner, 1862. *See* "The Epicure's Year-Book," by Fin-Bec.
- 17
- 18
- 19
- 20
- 21 Lord Mayor Lusk's Banquet to representatives of Literature, Art, and Science, 1874.
- 22
- 23
- 24
- 25 Prince de Condé (Potage Condé) b.
- 26
- 27
- 28
- 29
- 30 Samuel Rogers b. 1763.
- 31



## MENUS BY THE WAY.

HOTEL DE L'UNIVERS, BRUSSELS.

1.—*Menu du 9 Juillet.*

Potage Prés Vertes.

Turbot Hollandaise. Bouchées Crevettes.

Gigot Haricots Verts. Salmi Canard Sauvage.

Macaroni au Gratin.

Noix de Veau, sauce tomate, Poulet rôti, Salade

Homard, sauce mayonnaise. Gâteau Duchesse.

Abricots, Reine Claude.

2.—*Menu du 10 Juillet.*

Potage Vermicelle.

Salade Hareng. Maquereau Maître d'Hôtel.

Filet, purée Pomme de Terre. Côtelettes Porc, sauce Robert.

Poulet à la Dauphine.

Céleri au Jus. Pluvier Doré.

Compote de Poire.

Dessert, Raisin.

Gâteaux.

3.—*Menu du 11 Juillet.*

Potage Julienne.

Bouchées à la Reine.

Saumon, sauce câpres.

Filet, sauce béarnaise. Pommes de Terre Duchesse.

Ris de Veau Napolitaine. Chevreuil, sauce venaison.

Poulet rôti. Salade Romaine.

Crème Bavaroise.

Dessert, Raisin.

## MENUS BY THE WAY.

4.—*Menu du 12 Juillet.*

Potage Macaroni,

Raie, Beurre Noir,

Roast Beef à l'Anglaise with Pickles.

Hareng Salé,

Haricots Verts.

Côtelettes de Veau à l'Allemande.

Poulet Chasseur.

Choux-Fleurs, sauce blanche,

Canard Sauvage.

Salade Romaine.

Gâteau Punch.

Dessert, Prunes.

## RESTAURANT SAULNIER, BRUSSELS.

5.—*Menu du 13 Juillet.*

Potage Pâte d'Italie.

Bouchées à la Reine,

Turbot, sauce hollandaise.

Châteaubriand Béarnaise.

Côtelettes Mouton aux Petits Pois,

Snipe.

Lobster, sauce mayonnaise.

Salade.

Dessert, Poires, Gâteaux, Abricots, etc.

Rudesheimer, St. Julien,

## HOTEL DE HOLLANDE, BADE.

6.—*Menu du 20 Juillet.*

Potage Vermicelle.

Truite au Bleu.

Gigot Bretonne,

Salmi de Caneton.

Soubise.

Filet de Bœuf.

Artichauts,

Poularde,

Salade.

Pouding.

Glace.

Pâtisserie.

Dessert.

Mauerwein.

Apfenthaler.

Assmanhäuser.

DINNER GIVEN BY THE  
GREAT WESTERN RAILWAY DIRECTORS TO THE  
MONMOUTHSHIRE RAILWAY DIRECTORS.

## POTAGES.

Tortue liée. Tortue claire.  
Consommé à la Chiffonade.

## POISSONS.

Saumon bouilli, sauce homard.  
Filets de Truite à la Génoise.  
Blanchaille frite.

## ENTRÉES.

Rissoles de Foie-gras.  
Ris de Veau piqués à la Diadème.  
Côtelettes d'Agneau aux Haricots verts.  
Suprême de Poulet à l'Ecarlate.

## RELEVÉS.

Hanche de Venaison.  
Chapons braisés à la Milanaise.  
Tranches de Jambon au Vin de Champagne.  
Filet de bœuf piqué aux Légumes.

## RÔTS.

Canetons. Cailles. Levraut.  
Fonds d'Artichauts à l'Italienne. Petits Pois.

## ENTREMETS.

Salade à la Russe. Chartreuse de Fraises.  
Pouding à la Victoria. Gelée aux Framboises.  
Vol au Vent aux Abricots. Gelée au Marasquin.

## RELEVÉS.

Savarin aux Cerises. Baba au Rhum.  
Pouding glacé.  
Charlotte Russe au Gingembre.  
Croutes à l'Indienne.  
Batons de Fromage.

## GLACES.

Ananas à la Crème. Cerise à l'Eau.

## "THE WORLD."

## MENU DU DINER

*Du Juillet 10, 1875.*

## POTAGES.

Crécy aux Croutons.  
Printanier.

## POISSONS.

Saumon boulli, sauce homard.  
Filets de Soles à la Joinville.  
Whitebait.

## ENTRÉES.

Suprême de Volaille à l'Ecarlate.  
Côtelettes d'Agneau aux Concombres.  
Cailles en Aspic.

## RELEVÉS.

Selle de Mouton.  
Bacon and Beans.

## RÔT.

Caneton.

## ENTREMETS.

Baba au Rhum.  
Pouding glacé.

AUGUST.  

---

- 1
- 2
- 3
- 4 Count d'Orsay d. 1852.—Banquet at Mansion House to Her Majesty's Ministers, 1875.
- 5 Oyster season opens—for those who can eat oysters in any condition.
- 6
- 7 Oysters reached London—instead of the 4th—1872.
- 8
- 9
- 10
- 11
- 12 Grouse shooting begins.
- 13
- 14
- 15
- 16 Horace Raison (author of the Code Gourmand) b.
- 17
- 18
- 19
- 20 Balzac d. 1850.—Blackcock shooting begins.
- 21
- 22
- 23
- 24 Theodore Hook d. 1841.—Lampern fishing begins.
- 25 Saint Louis—Fête of the cooks.
- 26
- 27 Jules Gouffé's "Livre des Soupes" appeared, 1875.
- 28
- 29
- 30
- 31 First arrivals of oysters at the Central Markets, Paris, 1872.

BANQUET TO HER MAJESTY'S MINISTERS AT THE  
MANSION HOUSE.

August 4, 1875.

POTAGES.

Tortue et Tortue claire.

POISSONS.

Rougets au Vin de Bordeaux.  
Côtelettes de Saumon à l'Hindoustan.  
Saumon dé Gloster à la Tartare.  
Turbot, sauce d'homard.

ENTRÉES.

Petites Bouchées de Crevettes.  
Filets de Cailles au Vin de Bourgogne.  
Ris d'Agneau aux Petits Pois.

Petits Poulets au Macédoine.  
Poularde à la Périgieux. Jambon d'York.

RELEVÉS.

Selle de Mouton. Quartier d'Agneau.

RÔTS.

Canetons. Oisons. Dindonneaux piqués.

ENTREMETS.

Chaufroid à la Strasbourg.  
Meringues à la Crème. Gelées claires.  
Gâteaux aux Amandes à la Princesse.  
Suédoise à la Moderne.  
Beignets aux Ananas.

RELEVÉS.

Plombières à la Régence. Soufflés glacés.  
Ramequins.

## MENUS BY THE WAY.

## HOTEL DES TROIS ROIS, BALE.

1.—*Menu du 21 Août.*

Potage Crécy.

Ferra, sauce hollandaise.

Rosbif à l'Anglais.

Petits Pâtés à la Bourgeoise.

Poulet Marengo.

Lard au Chou.

Chevreuil Salade.

Tourré au Pomme.

Compote. Pâtisserie. Dessert.

Neuchâtel (Crû de la Ville). Vin du Glacier.

2.—*Menu du 22 Août.*

Potage Tapioca.

Saumon Grillé Maître d'Hôtel.

Bœuf à la Mode.

Timbale de Riz à la Milanaise.

Fricandeau à l'Oseille.

Haricots Verts.

Poulet.

Salade.

Crème à la Vanille.

Compote. Dessert.

## HOTEL DE L'EUROPE, LYON

3.—*Menu du 30 Août.*

Potage Vermicelle.

Saumon, sauce genevoise.

Volailles à l'Ivoire.

Bœuf à la Portugaise

Epinards aux Croutons.

Pigeons rôti aux cressons

Salade.

Gâteaux de Semoule.

Compote de Poires,

Dessert.

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 SEPTEMBER.
 

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- 1 Partridge shooting begins. Oysters appeared in abundance in the Halles, Paris, 1875.
- 2 Peaches ripe. An extraordinary crop at Montreuil 1875.
- 3
- 4
- 5 Statue of Chateaubriand unveiled at St. Malo, 1875; on which day all Paris ate his dish—the filet Chateaubriand.
- 6
- 7 Dinner given by the Emperor of Germany to the Emperors of Russia and Austria, 1872.
- 8
- 9 Salmon and Trout fishing ends.
- 10
- 11
- 12 Fête des Serrures,\* at Lamarre, 1875.
- 13 Dinner given to the authorities of Cherbourg, &c., by the Mayor and Council of Poole, 1865.—Dinner given by the Prince de Carignan in honour of Michael Angelo.
- 14 The Mayors of the Department of the Seine ordered to protect snails as valuable articles of food.
- 15
- 16 The first snipe appeared in Paris market, 1872.—Bouvalet b.—Buck hunting ends.
- 17 The King of the Pumpkins for 1872, baptised Rabagas, and crowned at the Central Market, Paris, and sold for 80 francs.
- 18
- 19
- 20 Fin-Bec's Russian Dinner in Paris Exhibition, 1867.
- 21 Partridge shooting begins in Ireland.
- 22 Theodore Hook b. 1788.
- 23
- 24 Philippe b.
- 25
- 26
- 27
- 28
- 29 Fifth Somerset Butter and Cheese Exhibition held at Frome, 1875.
- 30

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\* Serrures are cakes peculiar to the fête of Lamarre; and first made in honour of a visit of Jean Jacques Rousseau.



DINNER GIVEN TO THE MUNICIPALITY AND OTHER  
AUTHORITIES OF CHERBOURG

BY THE  
MAYOR OF POOLE,

*Wednesday, September 13, 1865.*

BILL OF FARE.

Turtle and Clear Turtle.

Escalopes de Volaille à la Zingara.      Petits Bouchées à la Reine.

Ris de Veau en petites Caisses.

Côtelettes d'Agneau glacées aux Champignons.

COLD, ETC.

Tranches de Saumon en Mayonnaise.      Roast Chickens.

Capons en galantine.      Capons à la Reine.      Ribs of Lamb

Tongues.      Hams.      Perigord Pies.      Raised Pies.

Lobster Salads.      Charlottes à la Turque.

Suédoise aux fraises.      Crevettes en Bouquets.      Feuilletage à l'Espagnole.

Tourtes à la Crème.      Meringues à la Suisse.

Pâtisserie à la Florentine.

Petits Pains à la Duchesse.      Petits Nouilles à la Marmalade.

Gelées au Marasquin.      Petits Gâteaux à la Royale.

Crèmes à la Victoria.

REMOVES.

Partridges.

Grouse.

Leverets.

WINES.

Claret.      Beaujolais.      Chablis.

Burgundy.      Sparkling Hock.      Champagne.      Madeira.

Port.      Sherry.

DESSERT.

Pines.      Peaches.      Strawberries.      Hothouse Grapes.

ICES.

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 THE MONTREUIL PEACH CROPS OF 1874-5.

The peach season of Montreuil in 1874 was extraordinarily productive. The value of the fruit gathered was estimated at £80,000! It was even greater in 1875. There are 600 peach growers at Montreuil; and in 1874 they sent sixty millions of peaches to the Paris market at the rate of half a million per diem. M. Alexis Lepère sent a new variety to the Halles Centrales, some samples of which measured thirty-two centimètres in circumference.

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 DINNER GIVEN BY THE EMPEROR OF GERMANY TO THE  
 EMPERORS OF RUSSIA AND AUSTRIA,

AT HIS MAJESTY'S PALACE, BERLIN, *September 7, 1872.*

 MENU—*in English.*

Turtle Soup.

Gravy Soup with forcemeat balls.

---

Salmon, sauce génévoise.

Turbot, shrimp sauce.

---

Fillet of Beef à la Jardinière.

Saddle of Veal à la Financière.

Haunch of Venison, Cumberland Sauce.

---

Mayonnaise of Lobster.

---

Poultry and Game.

---

Artichokes à l'Italienne.

Asparagus, Hollandaise.

---

Champagne Jelly, with Pineapple.

Charlotte Parisienne, with Peaches.

---

Cheese.

ICES.

Preserves.

Dessert.

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DINNER GIVEN BY THE PRINCE DE CARIGNAN,  
AT THE PITT PALACE, FLORENCE,  
IN HONOUR OF MICHAEL ANGELO.

September 13, 1875.

WINES.

Château Yquem.

Grand Vin  
Château Lafitte.

Rudesheimer  
Hinterhäuser.

Champagne  
Crémant  
(lisez: Mousseux).

Teint d'Alicante.

Huîtres.

Potage à la génoise.

Bouchées au Chasseur, Aiguillettes en Villeroy.

Poisson de Mer, garni sauce homard.

Noix de Veau à la provencale.

Suprême de Poulardes à l'Ambassadrice.

Ortolans en croustades à la Périgord.

Chaufroid de Cailles à la Lucullus.

Petits Pois à la française g. fleurons.

Hors-d'œuvre.

Petits Canetons et foie-gras à la gelée.

Punch à la Romaine.

RÔT.

Faisans piqués et Dindon aux salades cresson.

Pouding diplomate au frontignan.

Gâteaux d'Amiens garnis de pêches.

Pâtisserie mélangée.

DESSERT.

Glaces Crème à la Vanille.

Fraise au Citron.

The silver included some of Benvenuto Cellini's finest works.

## OCTOBER.

- 1 Pheasant shooting begins.
- 2 Snipe appear.
- 3
- 4
- 5 Horace Walpole b. 1717.
- 6
- 7
- 8
- 9 Dinner given to M. Thiers by M. Leon Say. *See* "Menus."
- 10 Thomas Walker, author of "The Original," b. 1784.
- 11
- 12
- 13
- 14 Alexis Soyer b.
- 15 Banquet to James Abbiss, Esq., chairman of the Board, by the Guardians of the Poor of the City of London Union, 1867.
- 16
- 17 Fox hunting commences.
- 18 Dinner given to the Prince of Wales at Rambouillet, 1874.—Coronation Banquet of the King and Queen of Prussia, 1861.
- 19
- 20
- 21 Jullien, pastrycook, b.—New truffles appeared in Paris markets, 1872.
- 22
- 23 Funguses plentiful.
- 24 Dinner given by the Governor of Moscow to Madame Adelina Patti.
- 25 Golden plover appear.—First Balaklava Banquet of all the Survivors, 1875.
- 26
- 27 Eel fishing ends.
- 28
- 29 Hare hunting commences.
- 30 Thackeray b. 1811. Opening Dinner of Her Majesty's Theatre, 1863.
- 31 Complimentary Banquet to the Duque de Saldanha, by the Cadiz Oporto, and Light Wine Association, 1864.

DINNER TO THE PRESIDENT OF THE REPUBLIC  
OFFERED BY THE PREFECT OF THE SEINE,

*October 9, 1872.*

Potages : Bisque d'écrevisses ; Printanier aux quenelles.

Bouchées à la Monglas.

Turbot à la Hollandaise.

Quartier de Chevreuil, sauces poivrade et groseille.

Poulardes à la Toulouse.

Homards à l'Américaine.

Filets de Bœuf Jardinière.

Chaufroid de Mauviettes.

Sorbets au Rhum.

Perdreux et Cailles rôtis.

Jambons d'York à la Gelée.

Fonds d'Artichauts glacés.

Haricots Flageolets au Beurre.

Timbale de Fruits à la Parisienne.

Glacés Sultane, Gaufres.

DINNER GIVEN BY THE DUKE DE TREMOUILLE TO THE  
PRINCE OF WALES.

RAMBOUILLET, *October 18, 1874.*

Potages : Bisque d'écrevisses ; Consommé à la Royale.

Tartelettes à la Talleyrand.

Roast Beef ; Pommes de Terre Dauphine.

Poulardes Régence ; sauce suprême.

Filets de Lapereaux.

Purée de Gibier.

Mayonnaise d'Homard.

Faisans à la Bohémienne.

Ramequins au Fromage.

Épinards au Vélouté.

Glaces à l'Orleans.

The dinner lasted fifty minutes, after which the guests stayed *en partie* to taste some of the unrivalled wines from the Duke's cellars.

DINNER GIVEN TO MADAME ADELINA PATTI  
BY  
PRINCE DOLGOROUSKI, GOVERNOR OF MOSCOW.

MOSCOW, *October 24, 1872.*

POTAGES.

A la Patti.

Le Consommé aux pointes d'Asperges.

HORS D'ŒUVRE.

Les Petits Vol au Vent à la Purée de Gibier.

Les Croquettes à l'Indienne.

RELEVÉS.

Les Sandres au Gratin à la Bordelaise.

Les Longes de Veau à la Bourgeoise.

ENTRÉES.

Les Côtelettes de Cailles à la Duchesse.

Le Riz à l'Italienne.

Les Foies-gras à la Financière.

Punch à la Richelieu.

RÔTS.

Les Faisans, doubles Bécasses et Perdreaux.

Les Salades de Concombres et de Laitues.

ENTREMETS.

Les Haricots Verts et Artichauts à la Barigoule.

Les Poudings à la Cowley.

La Moscovite à l'Ananas, garnie d'un Pain de Fraises.

## MENU OF THE BALAKLAVA COMMEMORATION BANQUET,

*Monday, October 25, 1875.**Relish**Hors d'oeuvres*

## SOUPS.

Mock Turtle.

Game.

Clear Ox Tail.

## FISH.

Crimped Cod, oyster sauce.

Boiled Turbot, lobster sauce.

Stewed Eels.

Red Mulletts.

Fried Eels and Fillets of Soles.

## ENTRÉES.

Sweetbreads larded, tomato sauce.

Chicken Sauté, with Mushrooms.

Lamb Cutlets, Purée of Chicorée.

## RELEVÉS.

Roast Saddles of Mutton.

Sirloin of Beef.

York Hams.

Glazed Tongues.

Roast and Boiled Capons.

Baron of Beef.

Roast Pheasants.

Hares.

Partridges.

## ENTREMETS.

Maraschino Jelly.

Punch Jelly.

Pineapple Creams.

French Pastry.

Bomb of Fruits.

Hot Plum Puddings.

Balaklava Puddings.

## DESSERT.

## NOVEMBER.

- 1 Woodcock arrive.
- 2 Farewell Banquet to Charles Dickens, 1867.
- 3 Charles Monselet b.
- 4
- 5 A new economic oven was opened, Rue Pierre-au-Lard, Paris.
- 6 Inaugural Dinner of the St. James's Restaurant, 1875.—The annual St. Hubert Dinner of the Paris Hunting Club. *See* "Menus."
- 7
- 8
- 9 M. Thiers' Opening Diplomatic Dinner, 1872.
- 10
- 11
- 12 First Fin-Bec Dinner, St. James's Hotel, Piccadilly, 1867.
- 13
- 14 The time for a canvas-bäck dinner or supper—when you can get it. Mr. H. L. Bateman was the greatest authority on the subject Fin-Bec ever met in England.
- 15
- 16 The verdict of the grand jury on the wines of Burgundy and Bordeaux of the 1872 vintage given in favour of Clos-Vougeot as the finest wine of the year.
- 17
- 18 Grand Supper given at Ismaïlia, on the opening of the Isthmus of Suez, 1869.
- 19 Teal arrive.
- 20 Fieldfare arrive.
- 21 Mr. Quartermaine, of the Ship Tavern, Greenwich, d. 1867.—M. Jules Gouffé's Dinner to his colleagues, in Paris, on the completion of his great cookery book.
- 22
- 23
- 24
- 25
- 26
- 27 Dinner given by Mr. Cyrus Field to Mr. Gladstone.
- 28 Dinner given by Marshal MacMahon to the Czarewitch, 1874.
- 29 Dinner given to Mr. Francis Bennoch, 1875; menu by Francatelli.
- 30 Scottish Corporation Dinner, 1872; the Right Hon. R. Lowe chairman.



INAUGURAL DINNER OF THE ST. JAMES'S RESTAURANT,  
PICCADILLY, W., *November 6, 1875.*

*Menu à la Russe.*

POTAGES.

Bisque d'Ecrevisses à la Benoiton.  
Consommé de Volaille à la Royale. Printanière.

HORS D'ŒUVRES CHAUDES.

Bouchées à la Douglas. Cromesquis à la Polonaise.

POISSONS.

Turbot à la Hollandaise et Genoise.  
Rougetts de la Méditerranée en caisse. Eperlans frits.

RELEVÉS.

Filet de Bœuf à la Joinville.  
Côtelettes de Mouton à la Maintenon.

ENTRÉES.

Jambon d'York aux Epinards.  
Poulardes de Bresse en demi-deuil.  
Perdreux en Salmis truffés. Timbales à la Milanaise.

RÔTIS.

Truites du Rhin au bleu.  
Chapons fins du Mans, Cresson. Faisans truffés, Flanqués de Cailles.  
Buissons d'Ecrevisses.

LÉGUMES.

Haricots Verts à l'Anglaise.  
Asperges en Branches. Croutes aux Champignons.  
Salade à la Russe.

ENTREMETS.

Purée de Marrons à la Gauloise.  
Croutes d'Ananas à l'Américaine.  
Fromage glacé à la Vanille. Pâtisseries assorties.

DESSERT.

Fromages, Fruits assortis, etc., etc.

Proprietor, Mr. JOHN GRIEVE. Manager, M. DURET.

## THE PARIS HUNTING CLUB.—ST. HUBERT DINNER.

*November 6, 1872.*

## POTAGES.

A la Reine. Bisque.

## RELEVÉS.

Turbot. Saumon.

## ENTRÉES.

Bouchées d'Alouettes. Perdrix aux Choux.

Filet de Bœuf Madère.

Lièvre Royale.

## RÔTS.

Faisan truffé. Cuissot de Sanglier.

## ENTREMETS.

Haricots Verts. Croûtes aux Fruits. Glaces.

## DESSERT.

## FIRST FIN-BEC DINNER

*November 12, 1867.*

Les Huitres.

## POTAGES.

La Purée de Gibier à la Chasseur. A la Julienne.

## POISSONS.

Les Epigrammes de Rougets à la Bordelaise.

Le Saumon à la Tartare.

## ENTRÉES.

Les Mauviettes à la Fiorenza. Les Côtelettes à la Duchesse

Les Médaillons de Perdreaux à la St. James.

La Selle de Mouton rôtie.

Légumes. Salade.

## SECOND SERVICE.

Le Faisan truffé à la Périgieux.

La Mayonnaise de Prawns.

Les Choux-Fleurs au Parmesan.

La Charlotte de Pommes. Le Gâteau à la Cérito.

Cooked by Francatelli.

## M. THIERS' OPENING DIPLOMATIC DINNER.

VERSAILLES, *November 9, 1872.*

Potage Printanier aux Œufs pochés.

HORS D'ŒUVRE.

Petites Caisses de Foie-gras.

RELEVÉS.

Turbot, sauces crevettes et hollandaise.

Filets de Bœuf Jardinière, sauce madère.

ENTRÉES.

Côtelettes d'Agneau à la Soubise.

Timbales à la Bontout.

Chaufroid de Mauviettes.

Punch à la Romaine.

Salade de Légumes.

RÔTIS.

Quartiers de Chevreuils, sauce poivrade.

Faisans rôtis en Canapés.

ENTREMETS.

Cardons à la Moëlle.

Tomates Farcies.

Glaces Japonaises.

Mousse à la Pistache!

DINNER GIVEN BY MARSHAL MACMAHON TO THE  
CZAREWITCH.*November 28, 1874.*

Crème de Volaille à la Reine.

Consommé à la Colbert.

Petits Coulbiacs à la Polonaise.

Vol au Vent aux huitres.

Filets de Truites à la Régence.

Selle de Chevreuil Venaison.

Côtelettes d'Agneau à la Maréchale.

Pains de Volaille à l'Impériale.

Mayonnaise d'Homard à la Russe.

Sorbets.

Cailles en Canapé.

Pâtés de Foie-gras de Strasbourg.

Haricots Verts au Velouté.

Fonds d'Artichauts à la Lyonnaise.

Biscuit Mousseline à l'Orange.

Glaces Cérito.

GRAND SOUPER DONNÉ A ISMAÏLIA,  
 AU BAL DE L'INAUGURATION DU CANAL DE L'ISTHME  
 DE SUEZ.

*Le 18 Novembre 1869.*

GRANDES PIÈCES.

Poisson à la réunion des deux mers.  
 Roast Beef à l'Anglaise.  
 Galantine de Dinde à la Périgieux *sur socle.*  
 Jambon historié *id.*  
 Grand Pain de Gibier en bastion *id.*  
 Galantine de Faisans à la Volière *id.*

ENTRÉES.

Pâtés de Gibier à la Dorsey.  
 Langues de Bœuf à l'Anglaise.  
 Aspics de Nérac.  
 Galantine de Cailles en Bellevue.  
 Filets à l'Impériale.

SALADE.

Crevettes de Suez au Cresson.  
 Truffes au Vin de Champagne.  
 Salade russe.  
 Asperges d'Italie à l'huile vierge.

RÔTIS.

Cuissot de Chevreuil à St. Hubert.  
 Dindonneaux truffés.  
 Faisans au Cresson.  
 Chapons garnis de Cailles.

ENTREMETS.

Macédoines au Kirschwasser.  
 Pouding diplomate à l'Ananas.  
 Biscuits de Savoie décorés.  
 Napolitain historié.

Glaces. Pièces Montées. Dessert Assorti.

## COMPLIMENTARY DINNER TO FRANCIS BENNOCH, ESQ.

*Friday, November 28th, 1873.*

## LES APPETISSANTS. MENU.

## WINES.

Iced Punch.  
E. J. Madeira.

Chablis.

Montebello.  
Piper Sec.  
Pommery Greno.  
Amontillado.

Hermitage.

Château Yquem.

Sherry.  
Champagnes.Murgaux, 1858.  
Port, 1847.  
E. J. Sherry.  
Liqueurs.

## POTAGES.

Tortue liée.

Tortue claire.

## POISSONS.

Turbot, sauce homard.  
Cabillaud, sauce aux huîtres.  
Côtelettes d'Homard à la Cardinale.  
Eperlans à la Tartare.

## ENTRÉES.

Mauviettes en Caisses aux Fines Herbes.  
Filets de Volaille Régence.  
Côtelettes de Perdreaux à la Rachéle.

## RELEVÉS.

Dinde truffée à la Périgieux.  
Jambon aux Petits Fèves. Selle de Mouton rôtie.

## SECOND SERVICE.

Faisans. Bécassines. Pommes de Terre rubanées.  
Salade à la Française.

## ENTREMETS.

Gelées de Pêches au Noyeau.  
Croûtes à l'Ananas glacés. Mince Pies.  
Fondans au Parmesan. Poudings à la Nesselrode.

## DESSERT.

Vases de Fleurs. Ananas. Muscatelles.  
Poires. Pommes. Oranges. Noix. Avelines.  
Compotes. Gâteaux de Fantaisie.

## GLACES.

Fraises à l'Eau. Diabolini à la Crème.

## DECEMBER.

- 1 The month of good cheer.
- 2
- 3
- 4
- 5
- 6
- 7
- 8 Vattel b.
- 9
- 10 Grouse and black game shooting ends.—Banquet to the Patriarch of Antioch, Fishmongers' Hall, 1874. See "City Menus."
- 11
- 12 Sale of Lord Dalhousie's wines, 1874.
- 13
- 14
- 15 Izaak Walton d. 1683.
- 16 William Bosville, of Gunthwaite, *bon vivant*, d. 1813.
- 17
- 18 Samuel Rogers d. 1855.
- 19 First Horse Banquet in England, 1867, at the St. James's Hotel.
- 20
- 21
- 22 Fin-Bec b.
- 23
- 24
- 25 Christmas Day.
- 26
- 27 Charles Lamb d. 1834.
- 28
- 29 Mr. Bateman's canvas-back duck dinner, 1863.—Char fishing ends.
- 30
- 31

## FIRST HORSE BANQUET IN ENGLAND.

ST. JAMES'S HOTEL, Dec. 19, 1867.

## POTAGES.

|              |  |
|--------------|--|
| Pale Sherry. | Le Consommé de Cheval aux Quenelles.<br>A la Purée de Faisans. |
|--------------|--|

## POISSONS.

|                                    |   |
|------------------------------------|---|
| Rudesheimer<br>and<br>Amontillado. | Le Turbot à la Hollandaise.<br>Les Filets de Saumon à la Tartare. |
|------------------------------------|---|

## HORS D'ŒUVRES.

|         |  |
|---------|--|
| Sherry. | Les Saucisses de Cheval aux Pistaches.<br>Les Crépinettes de Cheval aux Truffes. |
|---------|--|

## ENTRÉES.

|              |   |   |
|--------------|---|---|
|              | <i>Ordinaires.</i>  | <i>Cheval.</i>  |
| Amontillado. | Les Quenelles de Volaille à la<br>Valençoy.   | Les Petites Croustades à la<br>Moëlle.                          |
| Champagne.   | Les Côtelettes à la Duchesse.<br>Les Filets de Perdreaux à la<br>Purée de Chataignes. | Les Escalopes aux Fines<br>Herbes.<br>L'émincée à la Polonoise. |

## RELEVÉS.

|       |  |   |
|-------|--|---|
|       | <i>Ordinaires.</i>   | <i>Cheval.</i>  |
| Moët. | La Dinde à la Périgieux.<br>Le Jambon aux Fèves.<br>La Selle de Mouton rôti. | Le Filet piqué rôti à la<br>Poivrade.<br>La Culotte de Cheval braisée<br>aux choux. |

## SECOND SERVICE.

|                                 |   |                    |
|---------------------------------|---|--------------------|
| Beaune.                         | Les Canards Sauvages rôtis.   | Les Faisans rôtis. |
| Amontillado<br>and<br>Liqueurs. | Les Choux-de-Mer à la Sauce.<br>Les Mayonnaises de Homard à l'Huile de Cheval.<br>Les Gâteaux de Compiègne.<br>Les Macédoines de Fruits.<br>Les Bombes Glacées. |                    |

## DESSERT.

|         |  |                          |   |
|---------|--|--------------------------|---|
| Larose. | Les Raisins.<br>Les Oranges.<br>Les Gâteaux. | Les Poires.<br>Les Noix. | Les Pommes.<br>Les Avelines.<br>Les Compotes. |
|---------|--|--------------------------|---|

## GLACES.

|                     |                        |
|---------------------|------------------------|
| De Fraises à l'Eau. | D'Oranges à la Cintra. |
|---------------------|------------------------|

Given by A. S. Bicknell, Esq. Cooked by Francatelli. 1867.

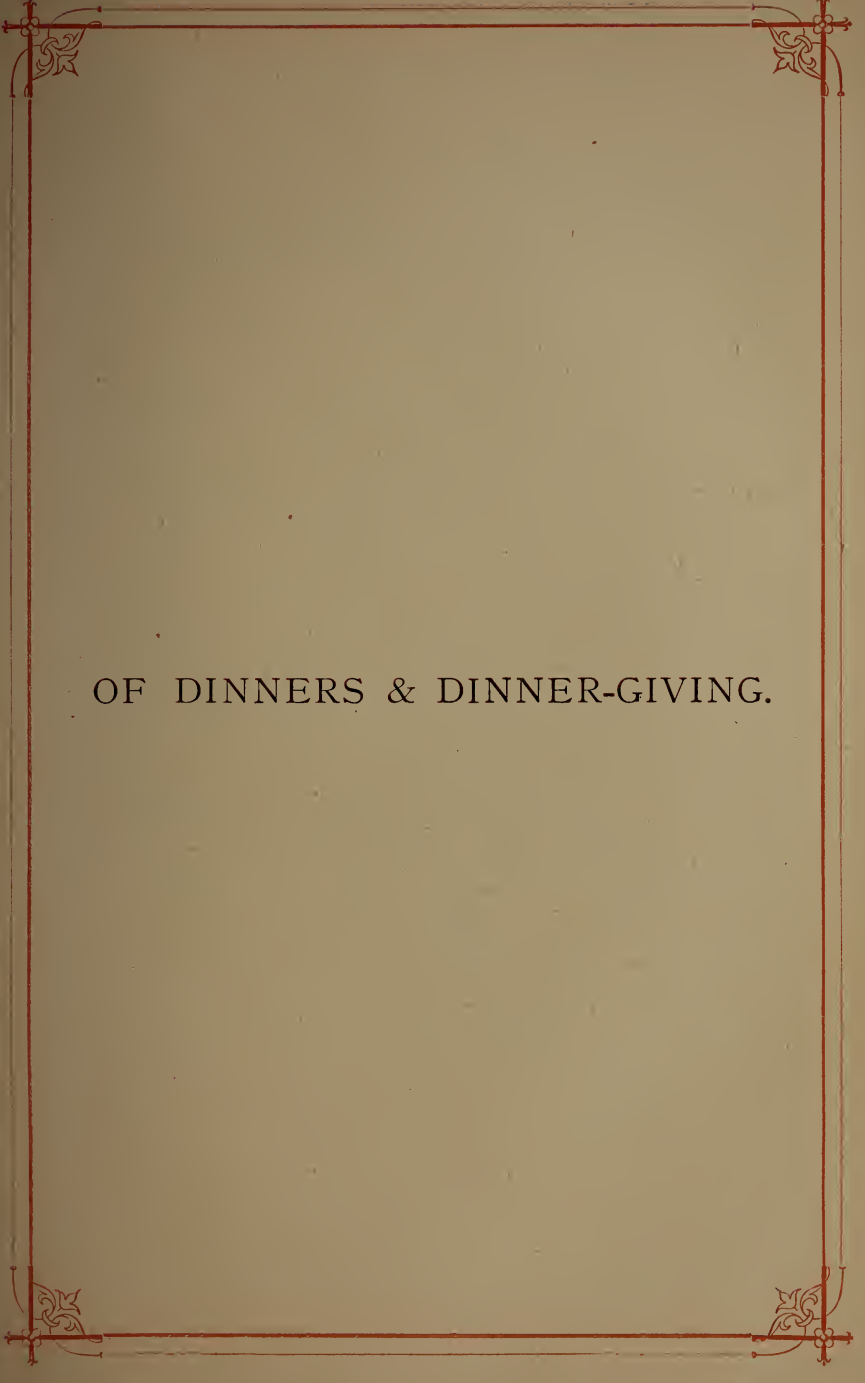
## THE LATE LORD DALHOUSIE'S WINES.

This rare old cellar of wines was sold by auction at Mr. Dowell's rooms, George-street, Edinburgh, on the 12th of December, 1874. Among the more prominent lots sold were:—Lot 4, pale sherry, from Lord Rutherford's cellar, bottled in 1845, at £5 5s. per dozen; lot 9, "Lady Holland's sherry," a rich old brown wine, at £5 per dozen; lot 17, sherry, "King of Spain," cellared in 1841, at £8 per dozen; and lot 18, the same wine in pints, at £3 16s. per dozen. The most interesting part of the sale was the spirited competition for the "Stag sherry," a dark brown wine, bottled in 1837, and presented to Lord Dalhousie (then the Hon. Fox Maule) by the late Marquis of Breadalbane. This curious wine was sold at £7 5s. per dozen. Lot 29 port, 1840 vintage, bottled in 1844, was sold at £4 14s. per dozen; the "Tappit hen," holding one gallon of 1841 claret, fetched £5; lot 34, imperial magnums of Château Lafitte, 1851 vintage, cellared in 1855, was sold at £20 per dozen; lot 35, Château Lafitte, 1851, was sold at £5 per dozen; lot 36, Château Latour, 1858 vintage, at £6 5s. per dozen; lot 37, Château Latour, 1862 vintage, at £4 12s. per dozen; lot 38, magnums of 1864 Château Lafitte, at £10 per dozen; lot 39, Château Lafitte, 1864 vintage, at £4 15s. per dozen; and lot 40, Château Lafitte, 1865 vintage, was sold at the same price. Some of the rare hocks of Johannisberg, Steinberg, and Rauenthal, of vintage 1846, were knocked down at low prices of £5, &c. The sale was altogether a very interesting one, and, with the exception of a parcel of "Lady Holland's sherry" (£5 per dozen), some of the "Stag sherry" (£7 per dozen), and some of the 1846 hocks, which were bought by Messrs. Lionel Strauss and Co., of Leith and London, most of the wines were bought by friends of the late earl.

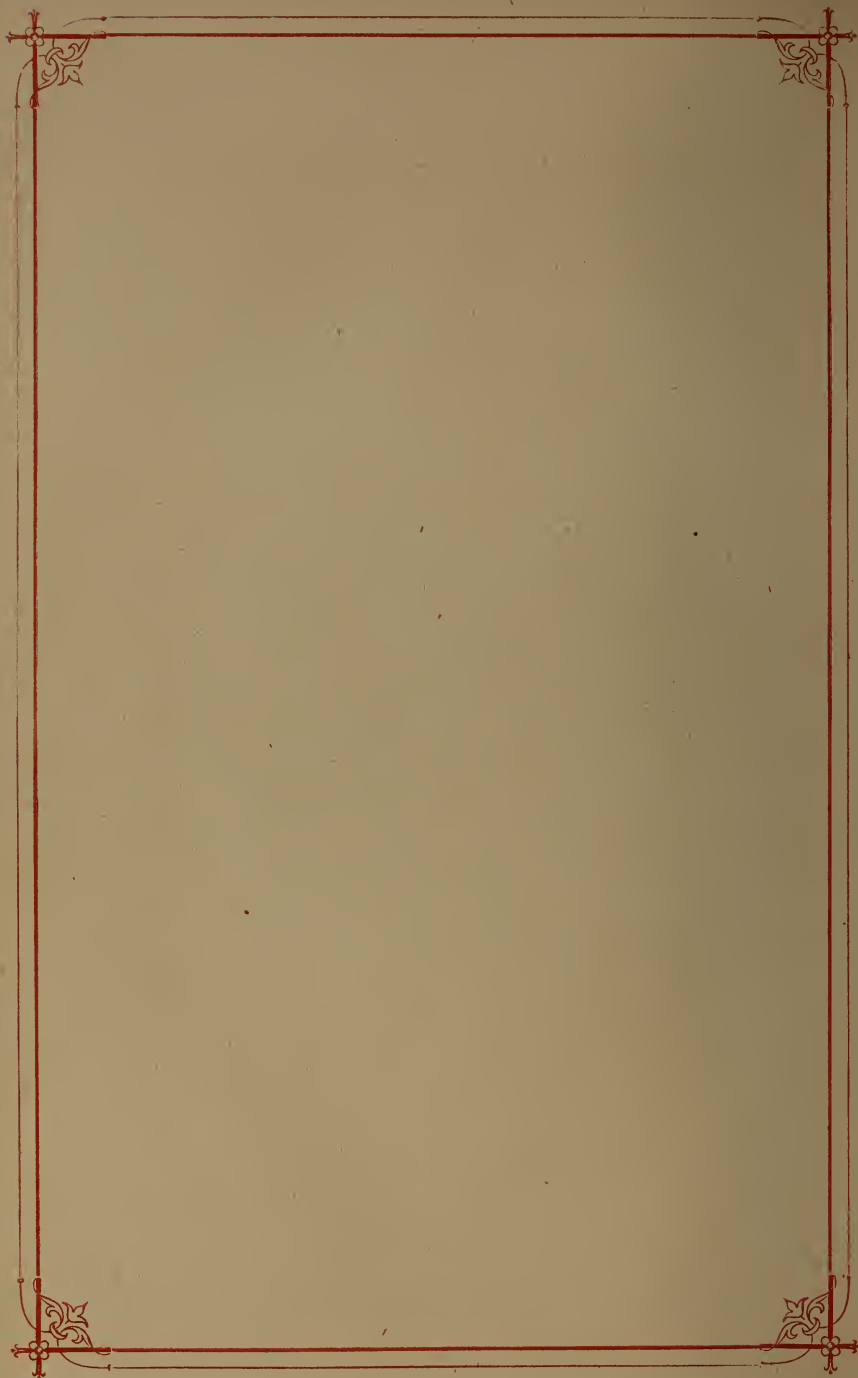
## BRIE CHEESE.

The French papers announced (December 1874) that Brie cheese was fast disappearing from the Paris Halles, in consequence of the demand for milk, which was leading the farmers to give up cheese-making. Not more than twenty real Brie cheeses appeared in the market *per diem*.





OF DINNERS & DINNER-GIVING.





## OF DINNERS & DINNER-GIVING.



JULES GOUFFÉ was the first *chef* of high repute who approached the reform of the *cuisine* from the right point of view. In his *Livre de Cuisine* he went from the *cuisine de ménage*—the homely, every-day kitchen—to the *grande cuisine*, the region of the *bisques* and *suprêmes*. He began with the *pot-au-feu*, and proclaimed that the *bouillon* of beef was the soul of the household kitchen; and he made war against the idea that good cookery—as the epicure understands it—is to be had only from the *grande cuisine*. The object of his practical book, written upon a corner of his kitchen dresser, as he tells us, is to disseminate in the most modest households a knowledge of the proper preparation of the

food of the family; and at the same time to show the world how the triumphs of his art are achieved. He is the *chef* for every day, as well as for coronation day.\* We see him in his little kitchen, throwing all his art into *haricots* of mutton, or *blanquettes*, or *sautés*, and showing his readers how the housewife of the most moderate means may afford exquisite little daily *menus* to her friends; and then we find him proud and superb, rearing trophies of salmon *en mayonnaise* or *à la Chambord*, or perfecting a monument of *poulardes à la Godard* for the table of a Sovereign or an Ambassador. We recognise in him the true artist who could really achieve the reform, in which the South Kensington authorities have been meddling, and which Sir Henry Cole and Mr. Buckmaster have been zealously muddling—the latter knowing, to judge from his lectures as reprinted, nothing whatever of a fundamental kind about the art of Carême, Francatelli, and the Gouffés.

If the reader is desirous of effecting a thorough reform in his kitchen, and of being able to substitute for the abominations of an ordinary English *cuisine*

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\* He descends to the minutest particulars, telling the cook to keep the goose fat, because it is excellent for cabbage, onion, or other vegetable soup.

the delicacies and economical luxuries which emanate from a well-ordered *cuisine bourgeoise* in Paris, let him select the simpler *menus* that are to be found in this book, and then turn for a knowledge of the component parts of them to M. Gouffé's *Livre de Cuisine*, or to Francatelli's *Modern Book*, or to Urbain Dubois' *Cosmopolitan Cookery* and his *Household Cookery Book*,\* or to Durand, or to Jules Breteuil's *Le Cuisinier Européen*. The cookery book will show him how each dish should be made: the *Book of Menus* will give him ideas on happy combinations of dishes, as arranged by various illustrious epicures and *chefs*. These he can vary according to circumstances and tastes; and such a guide as Gouffé is invaluable for suggestions. Does a host want a simple *entremet*, for instance? he has a list of *flans* before him! In a hurry for a last dish, what could be better than the *Tôtfait*?

The golden rule in the elaboration of a *menu* is that the simple dishes and the simple and the light wines should come first; and that there should be no repetitions of flavour, or sauces, or dressing. A

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\* The English edition of this book contains a translation of the names of French dishes.

second rule is that the *menu* laid before the guest should be strictly adhered to; and that every item of it should be submitted to each guest—the object of laying a *menu* before a guest being to enable him to select his dinner. In order that there may not be disappointments on the part of his guests, the host should insist that his cook shall not finally write out the *menu* until he has all the necessary parts of it under his hand, and is quite certain that it contains not a single item which may fail at the last moment. Inattention to this precaution leads to the failure of many dinners. The guest who has been disappointed of a favourite dish, and has passed others waiting for it, is disturbed, and enjoys nothing. M. Gouffé says—warning cooks against raising false hopes in *menus*:—  
“Quoi de plus souverainement déplaisant qu’un menu qui ne tient pas ses promesses, qui leurre les convives en leur mettant sous les yeux des titres de mets qu’ils attendront vainement et qu’on sera dans l’impossibilité de leur offrir!”

Although it has been said by a high authority that it is not necessary to dwell on the manner of laying out a dinner table, since a well-dressed dinner will always be a well-served one, and it cannot matter

how a bad dinner is put upon the table; caution against over-loading the table on the one hand, and against crumpled and imperfect linen and slovenly accessories on the other, is necessary in this country. The plentifulness and purity of table linen in the poorest public and private establishments of France, strike every traveller. In England abundant snowy linen is not the invariable rule. It should be everywhere: for every table is in excellent taste that has a speckless damask, spotless silver, and glass without a flaw. Our tendency in England is to over ornament; we have too lavish a display of silver: too many flowers: over-bearing epergnes, over-lofty candelabra, a redundancy of glasses and knives and forks, an over-bountiful dessert blocking all the central lines of the table. The French host gives you little fruit—but this of the most exquisite kind. M. Urbain Dubois says of the dining room and table:—

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

winter, cool and fresh in summer, is one of the conditions indispensable for the enjoyment of a satisfactory repast.

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

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

But he who requires many of the above directions is unworthy of the position of host. That there are thousands of dinner-givers in this country who have not mastered even the elementary principles of epicurism is a fact unfortunately known to all who are diners-out. People who have not conveniences for the perfect production of a little dinner *à la Française* do not hesitate to spread *menus à la Russe*, and to include in them dishes which only a master hand can produce. The first rule is to calculate



your forces. "Stretch not your legs beyond your carpet" says the Persian proverb. A perfect plain dinner is far better than a muddled array of what the Briton calls "made dishes." On this head let the reader consult Mr. Walker's *Original*. In it he will find the exquisite epicurism of a wise, moderate, and most refined gentleman; and directions by which the table of the man of small means may outshine the overloaded buffet and board of the *nouveau riche*.

I have said elsewhere of this distinguished epicure :

We have before us, then, a man so schooled and practised in the rules which govern health as to be almost beyond the reach of temptation to excesses of any kind. Is he not to enjoy the good things in the world, he who is best disciplined wholly to enjoy them? Surely he has a right to enjoyment as well as health. His palate is cool and delicate, and is he not to taste the pleasure which it is capable of affording him? "The different products of the different seasons, and of the different parts of the earth, afford endless proofs of bounty, which it is as unreasonable to reject as to abuse." The epicure is not to suffer for the sins of the glutton. Because there have been men who have given up the greater part of their life to the pleasures of the table, and who have indulged in these pleasures to excess, giving them a place before and above the higher purposes of life, is the true epicure, the moderate man of highly cultivated tastes, who, his daily round of duties finished, can savour with delight the infinite delicacies of flavour which nature has laid under the skilled human hand—is he to be condemned as paying undue homage to

the flesh? Mr. Walker maintains that there is a happy mean; and as upon the due regulation of the appetite assuredly depends our physical well-being, and upon this our mental energies, it seems to me that gastronomy is worthy of attention, for reasons of very high importance. Some attention may be given to the pleasures of the table, if only to promote the content and the agreeable emotions which conduce to the healthy assimilation of the food with the body. It is healthy to have that which is agreeable to the palate. Variety is wholesome, content is a medicine, and hence, as our own philosopher has it, "it is sound practicable philosophy to have mustard on the table before the arrival of toasted cheese."\*

It is many years since Thomas Walker made the following observation: "It is a pity one never sees luxuries and simplicity go together, and that people cannot understand that woodcocks and champagne are just as simple as fried bacon and small beer, or a haunch of venison as a leg of mutton; but with delicacies there is always so much alloy as to take away the true relish." This same master of refined simplicity divides dinners into three categories or classes:—

There are three kinds of dinners—solitary dinners, every-day social dinners, and set dinners; all three involving the consideration of cheer, and the last two of society also. Solitary dinners, I think, ought to be avoided as much as possible, because solitude tends to produce thought, and thought tends

\* *The Original.* By Thomas Walker, M.A. Edited by Blanchard Jerrold. (Grant & Co. 1874.)

to the suspension of the digestive powers. When, however, dining alone is necessary, the mind should be disposed to cheerfulness by a previous interval of relaxation from whatever has seriously occupied the attention, and by directing it to some agreeable object. As contentment ought to be an accompaniment to every meal, punctuality is essential, and the diner and the dinner should be ready at the same time. A chief maxim in dining with comfort is, to have what you want when you want it. It is ruinous to have to wait for first one thing and then another, and to have the little additions brought when what they belong to is half or entirely finished. \* \* \* Indeed, I recommend an habitual consideration of what adjuncts will be required to the main matters; and I think an attention to this, on the part of females, might often be preventive of sour looks and cross words, and their anti-conjugal consequences. There are not only the usual adjuncts, but to those who have anything of a genius for dinners, little additions will sometimes suggest themselves, which give a sort of poetry to a repast, and please the palate to the promotion of health. As our senses were made for our enjoyment, and as the vast variety of good things in the world were designed for the same end, it seems a sort of impiety not to put them to their best uses, provided it does not cause us to neglect higher considerations. The different products of the different seasons, and of the different parts of the earth, afford endless proofs of bounty, which it is as unreasonable to reject, as it is to abuse. It has happened that those who have made the gratification of the appetite a study have generally done so to excess, and to the exclusion of nobler pursuits; whilst, on the other hand, such study has been held to be incompatible with moral refinement and elevation. But there is a happy mean, and as upon the due regulation of the appetite assuredly depends our physical well-being, and upon that in a great measure our mental energies, it seems to me that the subject is worthy of attention, for reasons of more importance than is ordinarily supposed.

Simple dinners and simple attendance mean comfort: what are called "set" dinners, even when exquisitely managed, are generally wanting in this first essential. Mr. Walker describes the manner in which a friendly dinner of eight is, and should be, conducted.

See a small party with a dish of fish at each end of the table, and four silver covers unmeaningly starving at the sides, whilst everything pertaining to the fish comes, even with the best attendance, provokingly lagging one thing after another, so that contentment is out of the question; and all this is done under the pretence that it is the most convenient plan. This is an utter fallacy. The only convenient plan is to have everything actually upon the table that is wanted at the same time, and nothing else; as for example, for a party of eight, turbot and salmon, with doubles of each of the adjuncts, lobster-sauce, cucumber, young potatoes, cayenne, and Chili vinegar, and let the guests assist one another, which, with such an arrangement, they could do with perfect ease. This is undisturbed and visible comfort. I am speaking now only with reference to small parties. As to large ones, they have long been to me scenes of despair in the way of convivial enjoyment. \* \* \*

I remember once receiving a severe frown from a lady at the head of her table, next to whom I was sitting, because I offered to take some fish from her, to which she had helped me, instead of waiting till it could be handed to me by her one servant: and she was not deficient either in sense or good breeding; but when people give in to such follies, they know no mean. \* \* \* State, without the machinery of state, is of all states the worst.

This is a golden maxim; and the remark which

follows upon it should be borne in mind by every host:—"I think the affluent would render themselves and their country an essential service if they were to fall into the simple, refined style of living, discarding everything incompatible with real enjoyment; and I believe that if the history of overgrown luxury were traced, it has always had its origin from the vulgar-rich—the very last class worthy of imitation." Then Mr. Walker passes to an example of a good dinner which he saw at Lovegrove's at Blackwall. It may be imitated by any reader in the season, at the Trafalgar or Ship at Greenwich.

I will give you, dear reader, an account of a dinner I have ordered this very day\* at Lovegrove's, at Blackwall, where if you never dined, so much the worse for you. This account will serve as an illustration of my doctrines on dinner-giving better than a long abstract discourse. The party will consist of seven besides myself, and every guest is asked for some reason—upon which good fellowship mainly depends; for people brought together unconnectedly had, in my opinion, better be kept separate. Eight I hold to be the golden number, never to be exceeded without weakening the efficacy of concentration. The dinner is to consist of turtle, followed by no other fish but whitebait, which is to be followed by no other meat but grouse, which are to be succeeded simply by apple-fritters and jelly; pastry on such occasions being quite out of place. With the turtle of course there will be punch, with the whitebait champagne, and

\* August 19, 1835.

with the grouse claret: the two former I have ordered to be particularly well iced, and they will all be placed in succession upon the table, so that we can help ourselves as we please. I shall permit no other wines, unless, perchance, a bottle or two of port, if particularly wanted, as I hold variety of wines a great mistake. With respect to the adjuncts, I shall take care that there is cayenne, with lemons cut in halves, not in quarters, within reach of every one, for the turtle, and that brown bread-and-butter in abundance is set upon the table for the whitebait. It is no trouble to think of these little matters beforehand, but they make a vast difference in convivial contentment. The dinner will be followed by ices and a good dessert, after which coffee and one glass of liqueur each, and no more; so that the present may be enjoyed rationally without inducing retrospective regrets. If the master of a feast wishes his party to succeed, he must know how to command, and not let his guests run riot, each according to his own wild fancy.

The author of *The Original* insists again and again that a dinner party should never exceed eight persons. And he is right.

For complete enjoyment a company (especially at the table) ought to be ONE; sympathising and drawing together, listening and talking in due proportions—no monopolists, nor any ciphers. With the best arrangements, much will depend upon the chief of the feast giving the tone, and keeping it up. Paulus Æmilius, who was the most successful general and best entertainer of his time, seems to have understood this well; for he said that it required the same sort of spirit to manage a banquet as a battle, with this difference, that the one should be made as pleasant to friends, and the other as formidable to enemies, as possible. I often think of this excellent saying at large dinner-parties, where the master and mistress preside as if they were the humblest of

the guests, or as if they were overwhelmed with anxiety respecting their cumbrous and pleasure-destroying arrangements.

Mr. Walker's description of a fashionable London dinner-party, although written forty years ago, is true in most particulars to the present bad rules:—

It appears to me that nothing can be better contrived to defeat its legitimate end than a large dinner-party in the London season—sixteen, for instance. The names of the guests are generally so announced that it is difficult to hear them, and in the earlier part of the year the assembling takes place in such obscurity that it is impossible to see.\* Then there is often a tedious and stupefying interval of waiting, caused perhaps by some affected fashionable, some important politician, or some gorgeously decked matron, or it may be by some culinary accident. At last comes the formal business of descending into the dining-room, where the blaze of light produces by degrees sundry recognitions; but many a slight acquaintance is prevented from being renewed by the chilling mode of assembling. In the long days the light is more favourable, but the waiting is generally more tedious, and half the guests are perhaps leaving the park when they ought to be sitting down to dinner. At table, intercourse is prevented as much as possible by a huge centrepiece of plate and flowers, which cuts off about one-half the company from the other, and some very awkward mistakes have taken place in consequence, from guests having made personal observations upon those who were actually opposite to them. It seems strange that people should be invited to be hidden from one another. Besides the centrepiece, there are usually massive branches to assist in interrupting communi-

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\* We have destroyed this perplexity by making our dinner hours a trifle later than the supper hour of our ancestors.

cation; and perhaps you are placed between two persons with whom you are not acquainted, and have no community of interest to induce you to become so for, in the present overgrown state of society, a new acquaintance, except for some particular reason, is an incumbrance to be avoided.\* When the company is arranged, then comes the perpetual motion of the attendants, the perpetual declining of what you do not want, and the perpetual waiting for what you do, or a silent resignation to your fate. To desire a potato, and to see the dish handed to your next neighbour, and taking its course in a direction from you round an immense table, with occasional retrograde movements and digressions, is one of the unsatisfactory occurrences which frequently take place; but perhaps the most distressing incident in a grand dinner is to be asked to take champagne, and, after much delay, to see the butler extract the bottle from a cooler, and hold it nearly parallel to the horizon, in order to calculate how much he is to put into the first glass to leave any for the second. To relieve him and yourself from the chilling difficulty, the only alternative is to change your mind, and prefer sherry, which, under the circumstances, has rather an awkward effect. These and an infinity of minor evils are constantly experienced amidst the greatest displays, and they have, from sad experience, made me come to the conclusion that a combination of state and calculation is the horror of horrors. Some good bread and cheese, and a jug of ale, comfortably set before me, and heartily given, are heaven on earth in comparison.

Some of these evils have disappeared—but the principle of “a combination of state and calculation” remains, making the English “set” dinners still

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\* What would the epicure of 1835 say of the hurly-burly of the society of 1875?



almost as painful an ordeal for the epicure to contemplate as a surgical operation.

A round table spacious enough, but not too spacious, for comfortable conversation,\* with low-lying fruit and flowers in the centre, and eight guests, and not more than eight dishes in all (on this point all epicures of authority are, I think, agreed, from old-fashioned Thomas Walker to the present illustrious *chef* of the Paris Jockey-Club)—this, if the *chef* be cool and practised and the guests be chosen well, is the perfect way of dining.

Touching on the choice of dishes, which should have, if possible, some relation with the tastes of the guests, Mr. Walker makes some excellent general observations—not the less valuable because they have an old-fashioned complexion.

In whatever style people live, *provided it is good in its kind*, they will always have attractions to offer by means of a little extra exertion well directed within their own bounds, but when they pass those bounds they forego the advantages of variety and ease. It is almost always practicable to provide something out of the common way, or something common better than common; and people in different situations are the most likely

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\* “*Utque fluat sermo feliciter ‘ore rotundo,’*  
*De more Arthuri, mensa ‘rotunda placet.’*”

*Unpublished.*

*Ars Canandi. Auctore Carolo Delapryme, M.A.*

to be able to produce an agreeable variety. The rule generally followed is to think what the guests are accustomed to, whereas it should be reversed, and what they are not accustomed to should rather be set before them, especially where the situation of the entertainer or his place of residence affords anything peculiar. By adopting such course, persons of moderate incomes may entertain their superiors in wealth without inconvenience to themselves, and very much to the satisfaction of their guests—much better than laboured imitations of their own style. Contrast should be arrived at, and men used to state and luxury are most likely to be pleased with comfort and simplicity. We all laugh at the idea of a Frenchman in his own country thinking it necessary to treat an Englishman with roast beef; but it is the same principle to think it necessary to entertain as we have been entertained, under different circumstances. There are people in remote parts of the country, who having the best trout at hand, and for nothing, send for turbot at a great expense to entertain their London guests; and instances of the like want of judgment are innumerable. In general it is best to give strangers the best of the place; they are then the most sure to be pleased.

I remember two illustrious men of letters who were called upon to entertain two noblemen. The first turned his house inside out; threw out conservatories, raised awnings, hired exotics, laboured over a bill of fare fit for a coronation banquet, and, in the end succeeded in giving his grace an entertainment a few degrees inferior to that which the guest could command on any day of the week, by a few minutes' conversation with his steward and his

*chef*. The second man of letters, who kept a simple house in perfect order, received his nobleman as he received his ordinary friends. Some spring soup, *friture* from the Thames hard by, some perfect ham and peas, a sweetbread, a bird, and an apricot tart. Good wine and a noble dish of strawberries from the garden preceded a cigar in the tent under the mulberry tree, and—which was the best commentary on the cottage fare—many a happy dinner afterwards.

This latter was the true and more refined course; and the apricot tart was in better taste than any strange and pretentious dish the host could have found had he toiled through the Reverend Richard Warner's *Antiquitates Culinarie* and every modern cookery book, French, English and Italian—and let me add American, for our cousins include some notable “geniuses for victuals;” and had he weighed the merits of every dish from the cheese, garlic, and eggs of the Greeks (the progenitor of our *omelette aux fines herbes*) to the latest culinary *mot* of Gouffé, Dubois, or Francatelli. Had the peer who consumed with delight the English author's *friture* and tart been privileged to enter the house of Rossini on intimate terms, he would have had little more than

macaroni—but this, cooked by the unerring hand of the illustrious Maestro. Had he been permitted to the intimacy of Alexandre Dumas, he would have been invited to a *pot-au-feu* : but to a perfect *pot* ! And these great men would have shown themselves to be worthy the company of peers, princes, sovereigns, and the most *redoubtable* of *fourchettes*.

With these preliminary remarks, I submit my *menus* to the indulgent reader.

#### ORDER OF SERVICE.

The Soup.

Hors d'Œuvre (*melon should immediately follow the soup.*)

The Relevés of Fish.

The Relevés of Meat.

The Entrées of Meat, Fowl, and Game.

The Cold Entrées.

*Punch à la Romaine between the last Entrées and the Rôts.*

The Rôts of Fowl and Game.

Salad.

Entremets of Vegetables.

Sweet Entremets.

*After these the table should be cleared for the Dessert, Cheese being offered before the Fruits, and then the Cakes, Confectionery, and Ices.*

Coffee and Liqueurs.

## THE WINES.\*

*Champagnes may be served from the beginning to the end of Dinner.*

*After the Soup :—*

Madeira, Sherry, and Vermouth.

*With the Relevés and the Entrées :—*

BURGUNDY : Beaune, Volnay, Pomard, &c.

BORDEAUX : Mouton, Léoville, Laroze, &c.

*Between the Services, after the Relevés, and before the Rôts :—*

Château Yquem, and Hocks.

*With the Rôts and after :—*

BURGUNDY : La Romanée Conti, Clos Vougeot, Chambertin, &c.

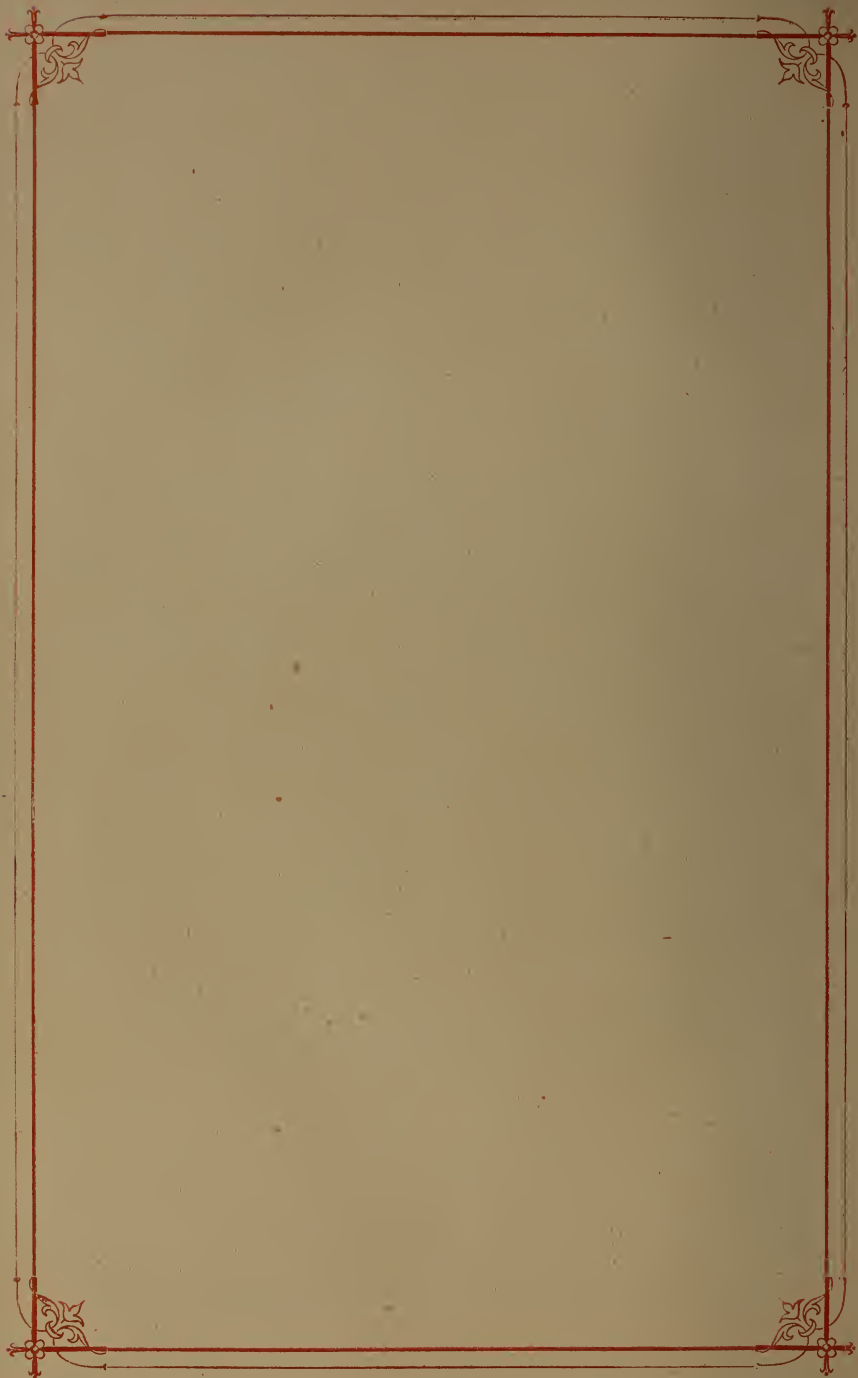
BORDEAUX : Château Lafitte, Margaux, Latour, and Haut-Brion.

*With the sweet Entremets :—*

Sherry.

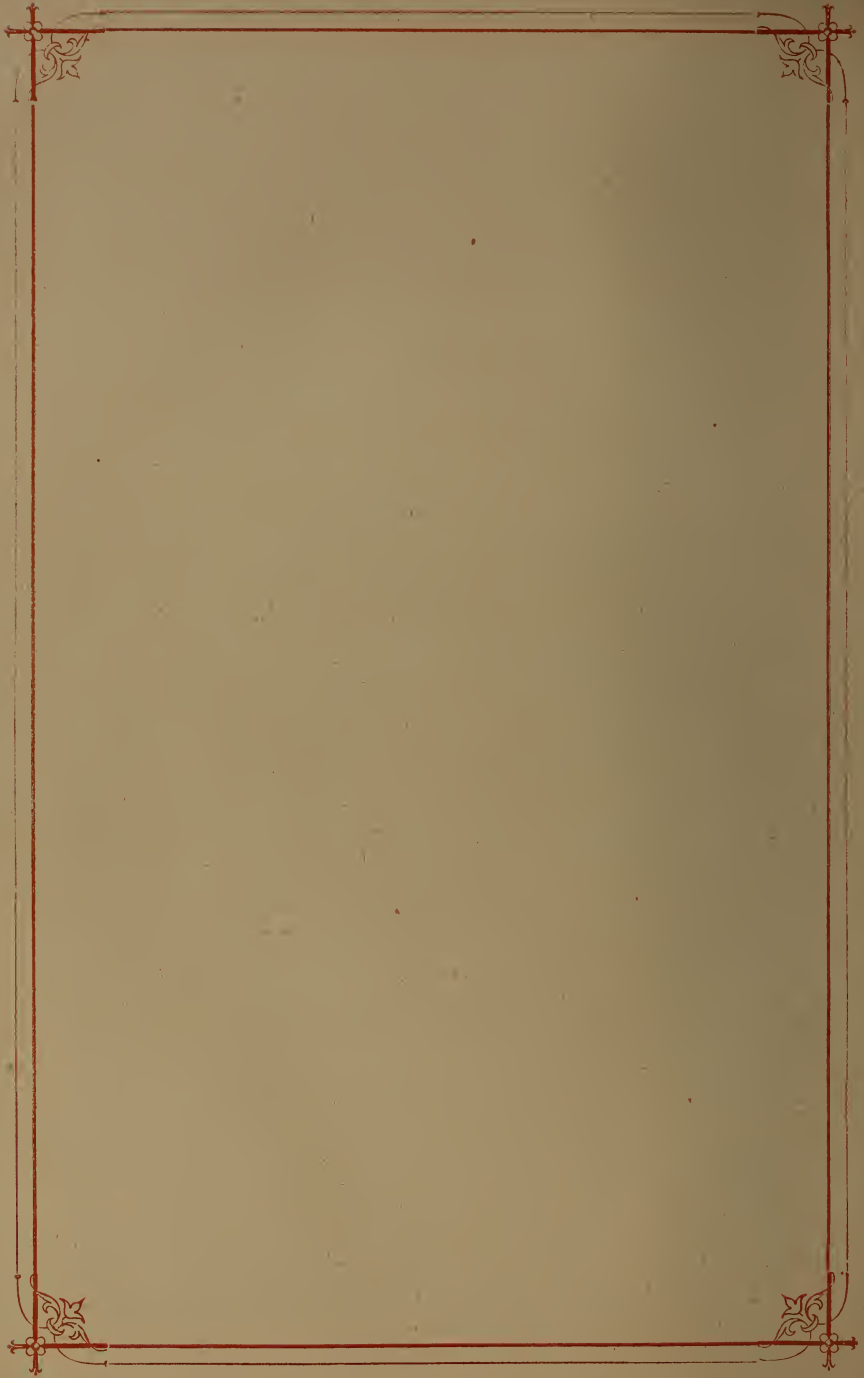
\* See "The Wine Cellar," p. 81.







THE WINE CELLAR.







## THE WINE CELLAR.

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HE *Historia Vinaria*, which Bacon indicated to future writers, has yet to be written. Fin-Bec has long kept notes for such a work; and in due time his History of the Grape shall be laid before his countrymen.

But, while this great work lies in so many *disjecta membra* in an empty wine bin, lacking the adjustments and the breath which shall presently give them life, he begs to submit to the intelligent epicure a few observations on wine, that may be useful in the direction or control of a butler, or by way of *aide-mémoire* to that better epicure who holds jealously the key and mastery of his own cellar.

Between 1770 and 1780 Sir Edward Barry issued a dissertation on the history of wine, which had

obtained a marked repute in the Regency, and which was then superseded by Dr. Henderson's *History of Ancient and Modern Wines*, published in 1824. A copy of this work, ornamented with proofs of William Harvey's classical drawings, lies before me; and it justifies both the pretension of the preface and the richness of its page. Henderson is under obligations to Bacci and fifty other writers on his subject, and he acknowledges his obligations, while he proves that he knows how to use them to the reader's profit. He takes wine, *ab ovo*—from the egg of the vine. He reviews the ancient and modern methods of vine culture and of wine making; marshals the authorities of France, Germany, and Italy; and eulogises the *Enologia* of Count Dandolo (published about 1812) as the only considerable practical treatise on the fermentation of the grape which had come under his notice. The result is an exhaustive account of the ancient and modern art of wine making, as developed exactly half a century ago.

Since Dr. Henderson's time a whole library of books has been produced on the tempting subject. We have scientific, technical, purely historical, whimsical, rhapsodical treatises, reports, essays, and *jeux*

*d'esprit* without number. The book-worm and the chymist have prosed, and the poet has sung: we have had Redding, Messrs. Griffin and Druitt, Dr. Gaubert Lenoir, and Beckwith (whose *Practical Notes on Wine* I strongly advise the epicure to keep at hand), and Moore, Barry Cornwall, Béranger, and Monselet, among hosts of others.

The altered condition of the public taste may be seen by a comparison of the wine importation of 1822 with that of last year. In the former year we imported 27,454 tons of wine, and of this quantity 14,814 came from Portugal (it was the good old port time), and only 1,193 from France. *Nous avons changé tout cela*, and have become once again, as in the olden time, claret drinkers, to the gréat advantage of our heads and manners. My brilliant and delightful friend—so seldom seen abroad now—G. H. Lewes (whó knows his France well) has observed:—

Englishmen, who, in France, Germany, Italy, and Greece, drink and enjoy the light, fragrant wines of the country, have a strange prejudice against these very wines in England, as not suited to our climate. They forget that our climate has remained unchanged from what it was when port and sherry were unknown, and when the wines of France were universal.

They had forgotten it years ago; but of late they

have turned very much to our philosopher's way of thinking, and have learned to prefer the various wholesome and pure wines of France and Germany, Greece, Hungary, and Italy, to the abominable spirituous chymical mixtures for which Cette has a bad pre-eminence. That wittiest of living epicures, Monselet, has observed of the wine manufacturing of our day, "*On fait du vin avec tout—même le raisin.*" It will be well for the stomachs of men when the sting shall have disappeared from the sarcasm, and even Cette shall have been reduced to the honest course of bottling only the juice of the grape. Gustave Nadaud has sung :—

L'estomac gouverne la tête,  
Et la pensée est un ruisseau,  
Qui prend sa source dans la bête,  
Pour se filtrer dans le cerveau.

The perfect larder and wine cellar are the fittest antechambers to the library, the studio, the court of justice, and the senate. My old and much esteemed friend, the late Cyrus Redding, in his preface to the 1851 edition of his work, observes :—

There is considerable alteration in the taste of those who take the better classes of wine since this work went first to the press. Wines artificially strengthened and skilfully adapted to the tastes of all orders of consumers, with the same name and quality

ascribed to all, are now rejected for natural growths, which are cooler and more exhilarating. The tendency of all refined persons of the present day is to the purer and better growths, and of such wines new varieties have been introduced by the best merchants. The long interval of peace enjoyed in Europe has made individuals of competent means better acquainted with the choice wines of Europe, and among such less of some of the old and customary kinds has been taken. The same circumstance has probably tended to a less consumption of every kind at the table. People do not now sit as long as their fathers, and in both the foregoing respects lean towards an imitation of their continental neighbours. \* \* \* The author is gratified to find that some of his prognostications on the subject of changes in the public feeling in regard to wine have been fulfilled in the advance of a purer taste.

Within the last twenty years the advance has continued; and now light and delicate wines, as distinguished from heavy and full-flavoured vintages, are preferred everywhere—save, perhaps, among old-fashioned, iron-built squires.

Let us now descend to the cellar in Cyrus Redding's company:—

It should, if possible, face the north, and in England consist of two divisions, one of which should be some degrees warmer than the other, for there are many wines which do best in a cellar of high temperature. Madeira, sherry, Canary, Malaga, Syracuse, Alicant, Cyprus, and some others keep better in warm than in cold cellars. The wine of Portugal is so hardy that even the cellars under the streets of the metropolis will little injure its quality;\*

\* If this were not so London wine merchants would be in a grave difficulty.—F. B.

but this is not the case with other kinds. The wines of Bordeaux, Champagne, and the Rhone should be kept in cellars where no motion can affect them, far from the vibration—or rather trembling—of the earth from the traffic over granite pavements. They should be as far removed from sewers and the air of courts, where trades of a bad odour are carried on, as possible. These in wet weather do not fail to affect the wine and give a tendency to acetous fermentation.

NO VINEGAR MUST BE KEPT IN A WINE CELLAR, and the temperature ought to be unchanged throughout the year.

THE FERMENTATION OF WINE in close cellars is very apt to affect the atmosphere around to a considerable degree, and this is an additional reason why they should be well aired. The vapours which are formed in similar cases produce sometimes distressing effects upon those who encounter them. Intoxication, vertigo, vomiting, deadness of the limbs, and sleepiness are frequently experienced, but these disappear upon returning into the fresh air, and taking repose after swallowing an infusion of coffee or acidulated water. There have been instances, however, in which dangerous paralysis has occurred from too long exposure to the carbonic acid gas, and even death has ensued. It is proper, therefore, always before entering a closed cellar some time shut up, and when the wine is thought to be in a state of fermentation, to halt a moment, when the peculiar odour of the gas will be perceived. A lighted candle is a good test, by the diminution or extinction of its flame. Upon first perceiving the flame to diminish in intensity and burn fainter, it is a sufficient warning to retreat until the cellar is purified.

THE QUANTITY OF WINE IN A CELLAR must be regulated by the rate of consumption in each class, so that too large a stock may not be kept of such as is least durable. This, in a large establishment, where a curiosity in wines is indulged, is a matter of much importance.

These details depend of course not only on the relative quantities, but also on the vintages of the various wines.

ARTIFICIAL HEAT may be introduced into cellars which hold the wines of the South, in very cold weather, with considerable advantage. This may be done by means of a chafing-dish. The cellar should be kept clean and swept as often as convenient. In this climate a cellar should have an ante-room, and be entered through two doors, closing one before the other is opened, and keeping, by artificial means, if natural ones will not do, the same temperature throughout the winter and summer, judging by a thermometer.

OF DECANTING WINES AND CELLAR MANAGEMENT Mr. J. L. Denman has observed\* :—

In decanting wines, great care should be taken not to disturb the deposit or crust, for all improving wines must of necessity continue to precipitate their tartar, tannin, &c. When any wine ceases to deposit, it ceases to improve and begins to deteriorate. All natural wines ripen more quickly than those that are fortified (or made up), as the action of the spirit retards improvement, and ultimately tends to destroy its vinous character.

FOR DRAWING CORKS, Lund's lever corkscrew is recommended, as it is both easy and safe, and does not disturb the wine if care is used.

To fully develop the flavour and bouquet of any wine a little gentle warmth is necessary, and it is therefore advisable that the wines intended for immediate use should be placed in a warmer

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\* *What should we Drink? an Inquiry suggested by Mr. E. L. Beckwith's "Practical Notes on Wine."* By James L. Denman, author of "The Vine and its Fruit." 1868. (Longmans, Green, & Co.)

temperature than that of the cellar\* (which should be dry and of a uniform temperature, rarely exceeding 56° or falling below 46° of Fahrenheit).

ALL SPARKLING WINES should be kept in the very coolest part of the cellar, cork downwards; all other kinds should be laid down horizontally that the cork may be kept moist and the air thereby excluded.

Francatelli insists, and justly, that the different kinds of sherries, ports, Madeira, and all Spanish and Portuguese wines are improved by being decanted several hours before dinner.

During winter (he remarks in his *Cook's Guide*) their aroma is improved by the temperature of the dining-room acting upon their volatile properties for an hour or so before dinner-time. By paying due attention to this part of the process, all the mellowness which good wines acquire by age predominates to the delight of the epicure's grateful palate. The lighter wines, such as Bordeaux, Burgundy, and most of the wines of Italy, should be most carefully handled, and decanted an hour before dinner-time. In winter the decanters should be either dipped in warm water or else placed near the fire, to warm them for about ten minutes previously to their being used. In summer use the decanters without warming them, as the genial warmth of the atmosphere will be all-sufficient, not only to prevent chilling the wines, but to develop their fragrant bouquet. Moreover, let these and all delicate wines be brought into the dining-room as late as may be consistent with convenience.

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\* The dining-room is the proper place. As a rule the wine should be of the temperature of the room. Strong wines, as Madeira, must be uncorked a couple of hours before use, and left in open decanters.



The length of time that should elapse between decanting, that is exposing a wine to warmth and air, depends on the wine; the fuller the body the longer should be the exposure: thus, Madeira requires the longest time in its passage from the cellar to the epicure's lip, of any wine. It is impossible to lay down a hard and fast rule; but the above may be taken as general principles on which a man may proceed to acquire a sound knowledge of the manner of presenting his wines in good condition to his guests.

Francatelli has his own ideas about the order of the wines at dinner; I have already given mine. He says:—

When it happens that oysters preface the dinner, a glass of Chablis or Sauterne is their most proper accompaniment; genuine old Madeira, or East India sherry, or Amontillado proves a welcome stomachic after soup of any kind—not excepting turtle—after eating which, as you value your health, avoid all kinds of punch, especially Roman punch. During the service of fish, cause any of the following to be handed round to your guests:—Amontillado, Hock, Tisane champagne, Pouilly, Meursault, Sauterne, Arbois, vin de Grave, Montrachet, Château-Grillé, Barsac, and generally all kinds of dry white wines.

With the *entrées* the same authority presents a series of Bordeaux and Burgundies; with the second course, red wines, as Pomard, Volnay, Nuits, Clos Vougeot, Chambertin, Rhenish wines, Tavel (a greatly neglected

wine in England), Château Neuf du Pape, and red champagnes, &c., and white wines, as Grave, Sauterne, Aï pétillant, and other champagnes; with dessert, Muscats, Madeira, Malaga, Tokay, &c. M. Francatelli has some pertinent observations on suiting the wines to the guests; a company of sanguine temperaments will affect the genuine champagnes and flasks of Rhenish, while a phlegmatic company must be moved by the *capiteux* vintages of Burgundy, the Alto Douro, Spain, and Madeira.

A word as to dessert wines, or those to accompany the *entremets de douceur*. "Let iced-creaming, sparkling champagne or Moselle be handed round; but far superior to them, I would recommend a trial of Aï pétillant, Arbois, Coudrieux, Rivesaltes, Malaga, Frontignan, Grenache, Malmsey Madeira, and East India sherry."

#### THE CHYMISTRY OF WINES.

In conclusion I would draw the attention of the reader to an admirable, exhaustive article on the chymistry of wines, which appeared in the *Times* of April 18th, 1872; being a critical commentary on *A Treatise on the Origin, Nature, and Varieties*

*of Wine*, by Drs. J. L. W. Thudichum and Auguste Dupré, published by Messrs. Macmillan in 1870. The tendency of these learned and laborious chymists was to show not only that wine is ceasing to be the natural produce of the grape and becoming a chymical compound, but that the laboratory was as good a wine-producer as the vineyard—a conclusion against which the critic protested energetically.

We need not trace back the history of the adulteration of wine to the time when Falstaff was angry at the lime in his sack: let us take up the subject where it affects us.

So long ago as in 1776 experiments were tried which have resulted in carrying back adulteration to an earlier stage, and which were commenced as attempts to improve the quality and afterwards to increase the quantity of wine, by operating upon the must prior to fermentation. In October of that year the chymist Macquer gathered sufficient white grapes, of the varieties *pineau* and *métier*, in his garden in Paris, to make from 25 to 30 pints of wine. He selected grapes which he described as mere refuse, "*raisin de rebut*," and so imperfectly ripened that it was impossible to make drinkable wine from them by any ordinary method. Separating only those which were absolutely rotten, he crushed the rest with the stems, and expressed the juice, which he describes as very turbid, of a dirty green colour, and so sour it could not be tasted without a grimace. To this juice he added sufficient raw sugar to render it distinctly sweet,

and then placed the mixture in a vessel that he suffered to stand in a summer-house in the garden. Fermentation commenced in three days, and continued for eight days, producing a new wine of penetrating vinous odour and rather harsh taste, from which all vestige of sugar had disappeared. It was suffered to remain during the winter undisturbed, and in the following March was found bright and clear, with its flavour improved. It was then bottled, and in October, 1777, one year from the fermentation, is described by the maker as—"Clair, fin, très brillant, agréable au goût, généreux et chaud, et, en un mot, tel qu'un bon vin blanc de pur raisin, qui n'a rien de liquoreux, et provenant d'un bon vignoble, dans une bonne année." In the following year M. d'Arcet made wine by boiling down a portion of his must, sweetening it, adding some extract of absinthe, and pouring the hot liquid into the remaining bulk of the must, the whole being then set aside for fermentation. He expressed himself as being well pleased with the results, and the examples thus set were followed, more or less, by many other growers, until it became a general practice in some way to doctor the must, and in many cases to dilute it freely with water, adding sugar to increase the capacity for fermentation.

In 1852 Petiot introduced a more advanced method of treatment, by not only mixing the expressed juice of grapes with an equal measure of sugar and water, but by adding successive quantities of sugar and water to the squeezed husks, and squeezing again and again, to the fifth time, until he obtained, from grapes which should have yielded 60 hectolitres of genuine wine, 285 hectolitres of a product which he describes as "wine in the full sense of the word." His method was followed by the chymists Thénard, father and son, and was introduced into Germany, according to Drs. Thudichum and Dupré, by Thilmany, general secretary of the Agricultural Society of Rhenish Prussia, who lectured upon the subject in 1858, at Bonn. Dr. Gall, of Trèves, who had experimented in the same way, even

before Petiot, published a pamphlet on the subject in 1862; and in 1868 Dr. Hussman, of Missouri, wrote a book warmly advocating the employment of the new process in America, and giving full and minute instructions for conducting it. We do not know how far he has succeeded in making converts in the country of his adoption; but the practical outcome of the method has been that a very large proportion of the "wine" of France and Germany has ceased to be juice of the grape at all, and is a product of the fermentation of sweetened water in which husks have been steeped. A Cologne paper thus writes upon the subject, and is quoted with approval in the Heidelberg *Annalen für Ænologie* :—

"In the district of Neuwied things have come to a sorry pass indeed. The evil has been imported by wine dealers from abroad, who come in numbers every autumn, and, whether the vintage promises well or ill, buy up the growing grapes, and make from them five or six times the quantity of wine which the press of an honest vintner would produce. The reader will ask, how is that possible? Here is the explanation.

"During the vintage, at night, and when the moon has gone down, boats glide over the Rhine freighted with a soapy substance manufactured from potatoes, and called by its owners sugar. This stuff is thrown into the vats containing the must, water is introduced from pumps and wells, or, in case of need, from Father Rhine himself. When the brewage has fermented sufficiently it is strained and laid away. The lees are similarly treated three, four, or five times over. When the dregs are so exhausted that further natural fermentation has become impossible, chymical ferments and artificial heat are applied. This cooking, or stewing, is continued often until midwinter, producing wines of every description for the consumption of every class. The noble fluid is sent away by land and water to its places of destination; and the dealers are seen no more until the next vintage season. Their business lies in the most distant

parts to which the beverage can be carried, where, of course, there is no end to their praises of its purity, its sources, and of the rustic simplicity of its producers.

“The example thus set by strangers has been only too closely followed at home. The nuisance is largely on the increase, and the honest vintner is the greatest sufferer. He rarely succeeds in selling his entire vintage at once, partly because the quantity of grapes required by the manufacturers is constantly diminishing, and partly because the practices described have driven away desirable purchasers from the localities. The ‘Gallisation’ of wine benefits none but the professional adulterators, and the poorest class of small growers, who are indebted to it for a sure market for their small and inferior crops. Some grapes are still required for the fabrication of wine, although an infinitely small quantity is sufficient.”

This unwholesome state of things is rather encouraged than discouraged by Drs. Thudichum and Dupré. To the chymical palate potato brandy diluted and flavoured may be made equal to the grandest vintage Nature ripens in her most favoured *clos*. Thus the doctors discourse on the point:—

What must surprise every one is that each one of these chymists and experimenters admits that the sugar infusion wines retain the perfect bouquet of the natural ones. The amount of acidity or of tartrate of potash in them is less than in the natural wines. The circumstance that they contain so little tartrate makes them much more like old wines, for it is well known that wines by age deposit their tartar, and become milder to the taste. The infusion wines resemble natural wines in all essential qualities: they contain all the essential ingredients, and almost in the same proportions, as the natural product. The non-

essential ingredients, or those which are frequently hurtful to the natural wines, are diminished in the infused wines to such an extent that their absence is a favourable circumstance. The method promises to increase the quantity of cheap beverage, and affords to the less opulent classes the means of making for themselves a cheap, wholesome beverage, even from grapes from which wines could not be obtained fit for commerce or transport.

To which the angry critic tartly replies :—

It is fortunate that the absurdities and inconsistencies of the foregoing paragraph are so glaring that it is hardly necessary to point them out. The opening assertion about perfect bouquet is one that the authors do not seem to adopt ; and we confess that we should find it hard to believe them if they did. The lessened amount of natural acid or tartrate in the infusion wines would prevent them from ever assuming that character of age which depends upon the full development of ether ; and the admission that the “ acidity or tartrate ” in them is less than in the natural wines contradicts the assertion of the next sentence, that they contain all the essential ingredients of the natural product ; “ almost ” in the same proportions. We do not know what the “ non-essential and hurtful ingredients ” are, unless grape-juice be one of them ; but it is new to speak of an evil being diminished “ to such an extent ” that its absence is a favourable circumstance. If our remarks should diminish the next brew of the Neuwied beverage by only a single cask, we should regard the absence of that cask as a very favourable circumstance indeed.

We must, however, do justice to our authors in one particular. They give directions, mainly taken from Dr. Gall, for making the infusion wines, and also for the dilution and sweetening of grape juice before fermentation, so as to adjust the proportions of sugar, acid, and water to some supposed normal standard, and to render the grower independent of the vicissitudes of seasons, and of the degree of ripeness of his grapes. In these directions they say,

“The sugar must always be pure white cane sugar, for grape sugar so called, or sugar made by the influence of sulphuric acid upon starch, is always objectionable.” On the ground of this statement they may demur to the charge of supporting the Neuwied doings, and may feel their consciences unsoiled by potato whisky. We refer rather to the principle than to the details of their advice, and it unfortunately happens that the chief authority on the subject is directly opposed to them on this point. Dr. Hussman says:—“Dr. Gall recommends grape sugar as the best to be used for the purpose. This is made from potato starch, but it is hard to obtain here, and I have found crushed loaf sugar answer every purpose.”

From a practical point of view, of course, the whole question admits of an easy *reductio ad absurdum*. We have not hitherto made wines in England, because we have only a small growth of grapes, and cannot depend upon their ripening in our climate. If Drs. Thudichum and Dupré are right, these circumstances need no longer stand in our way. We may, in spite of the niggardliness of nature, make all the wine we want, and render ourselves independent of duties and treaties of commerce. The quantity of grapes employed has only an insignificant bearing upon the quantity of wine produced, which is chiefly determined by the supply of water and of artificial sugar. Unripe grapes are better than ripe ones, for they yield a must which will admit of more free dilution. In fact, there seems to be no reason, save want of knowledge or want of enterprise, why the proprietor of a single bunch should not use them as a sort of talisman with which to supply the cellars of the world. There are certain chymical substances which possess the property of inducing, by their mere presence, changes in which they do not participate; and this, according to the new light now shed upon us, is the true relation of the fruit of the vine to the beverages of man. The function of the grape is to induce fermentative changes in solutions of potato sugar! It is impossible not to regret that scientific



men should put forward such statements, which will admit of being used to justify any amount of sophistication that vintners or wine-dealers may think it profitable to practise. We do not care to drink chymical messes under the name of wine; and we fully believe that these messes, even if undistinguishable from wine in the laboratory, would be distinguished with extreme promptitude and certainty by the stomach and the brain. We have heard with pleasure that a recent attempt to chymicalise the making of wine in Spain, although undertaken with much confidence and carried on under conditions favourable to success, has resulted in a failure which was indeed signal, but which, in the interests of the public, we cannot bring ourselves to call disastrous.

Fin-Bec heartily agrees with the critic in his concluding remarks on the learned doctors, and on all who are engaged in an endeavour to manufacture wine. When an artificial rose shall have been made equal to that of the garden, and the lilies of the field shall have been shamed by those of the factory, shall I begin—and only begin—to believe that chymical wine is not a bad and a base thing, unworthy to figure at good men's tables.

Another question upon which the authors express an opinion that is, we hope, unsound, is with regard to the effect of added alcohol. It is well known that the addition of a very small amount of alcohol to an otherwise pure wine is at once detected by a practised taster, and it has been stated and believed that the natural alcohol exists in a somewhat different state, either of molecular distribution or of chymical combination, from that which is added artificially. Mr. Flagg quotes some experiments

by Mr. Delarue to show that added alcohol is disengaged at a much lower temperature than that which is natural; but the conditions of these experiments are not stated with sufficient precision to enable us to judge of their value. Drs. Thudichum and Dupré go to the other end of the scale, and show, on grounds probably not to be disputed, that there is no discoverable physical or chymical difference between the natural and the fortified wine. They hence infer that there is no difference; and in doing so they probably go too far. They are opposed to the general experience of mankind, which teaches us that wine is a different agent from brandy and water, and which leads us to employ one or the other under different circumstances, and for the production of different effects.

If we waive this point, as being, after all, a secondary one, the chief lesson to be learnt from the elaborate work before us is that the consumers of wines are in an evil case. It is bad enough to have wine fortified, and sweetened, and plastered into the legitimate port and sherry of the middle-class festivities of a dozen years ago. But these proceedings were guided by a rule of thumb, in hands comparatively unskillful, and could not be carried beyond very definite limits. What we now see in France and Germany is a prostitution of scientific knowledge to the accomplishment of wholesale adulteration on the largest scale—adulteration by which we shall buy as wine a purely artificial and factitious compound, a medicated dilution of alcohol, and nothing more. No amount of chymical knowledge that Drs. Thudichum and Dupré may possess can shut our eyes to the essential wrongdoing of the processes which they describe, and in some degree advocate; and our confidence in their work is still further shaken by the fact that a curious error in a pamphlet published by well-known wine merchants is repeated in the pages before us, and that another pamphlet, which was issued as an advertisement some time ago, is absolutely reprinted in them almost word for word.

The whole history of the sugar infusion "wines" may, perhaps, be taken to show that France, Germany, and the Peninsula have too long enjoyed a practical monopoly as wine-producing countries, and that their area under grape cultivation is too small for the demands upon them. If this be so, it is manifestly time for English merchants to seek the markets of such countries as Hungary and Greece, where wine is too plentiful to render adulteration profitable, and where the fermented juice of the grape may still be obtained in its purity, with the wholesome and pleasant subacid freshness of its youth, and with a capacity to develop fragrant ethers in its progress towards a glorious old age. The small demand in these countries has hitherto prevented their produce from being brought even near to the full perfection of which it is capable; but the faults thence arising would be speedily corrected by the enlightened criticism of large purchasers. There is wine enough in Southern and South-Eastern Europe to supply the wants of the present generation, even though the chymical manufacturers of France and Germany were left in the undisturbed enjoyment of their own concoctions. English chymists could render no better service to their countrymen than by devising processes by which the nature of these concoctions might be detected and exposed, and by which purchasers might learn to beware of those who introduce and sell them.

There is a well known, quaint, and pleasant work, *Ce qu'il y a dans une Bouteille de Vin*, over which I have spent some pleasant hours, and which I can cordially recommend to the reader. In this volume the simple author appears unaware of all the chymists' mischief which is doing in the wine districts of Europe. We should be under deep obligations to him if he would

devote a second speculative volume to this subject. The title might be *Ce qu'il y aura dans une Bouteille de Vin.*

At the pace we are travelling now, in the days of our children—*Qu'y aura-t-il, mon Dieu?* The Clos Vougeot will be a turnip-field, and the vineyards of Burgundy will grow potatoes for the chymists.

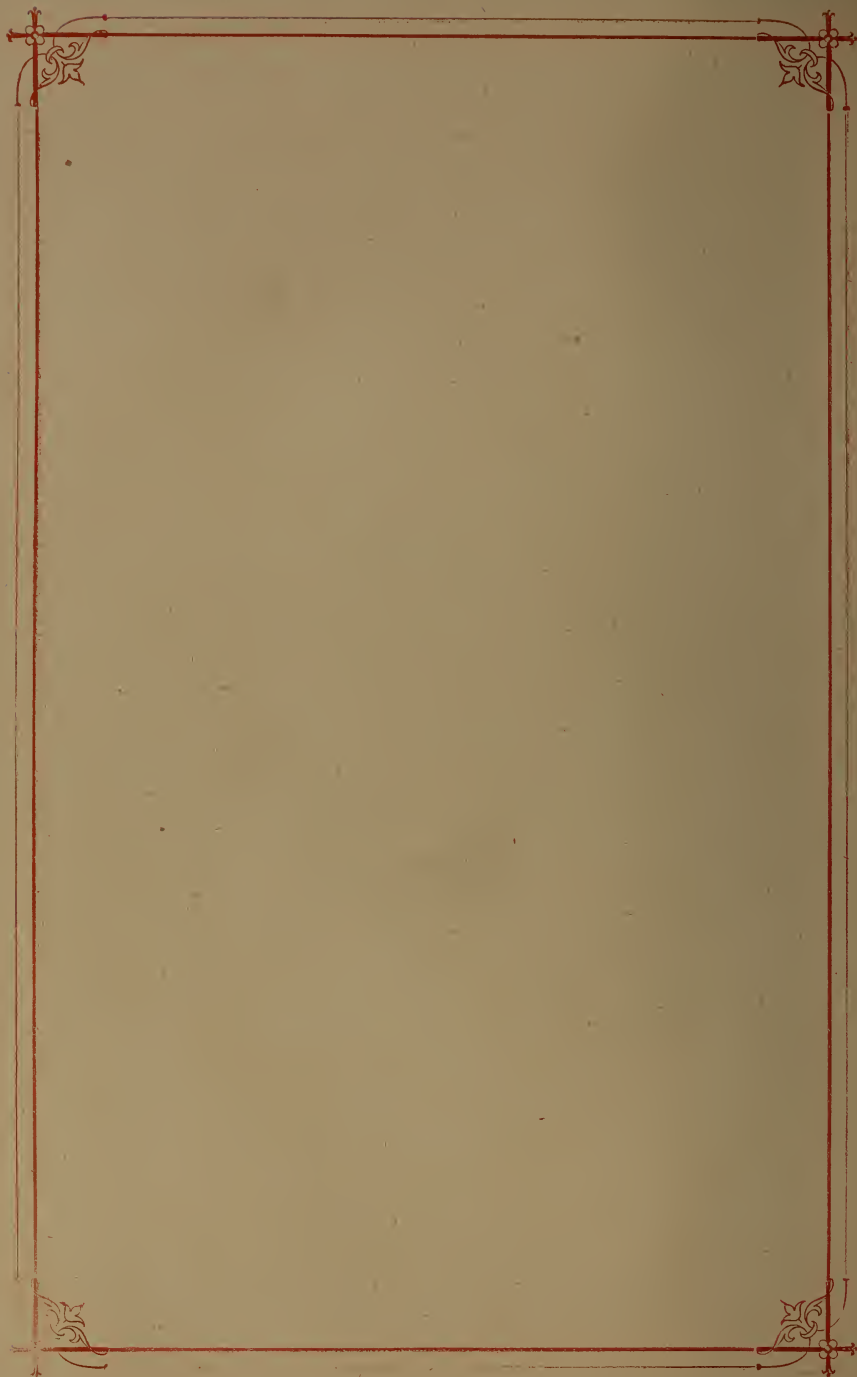
Mr. James L. Denman gives us the equivalents of French and German wines, for a dinner, in Greek wines:—

Brillat-Savarin's idea of a feast (he remarks) is a little too elaborate for ordinary indulgence; but such as it is I give it, substituting the various vintages of Greece for the wines on his list. With soup, a glass of St. Elie or Thera; with fish, or the hors d'œuvre, white Kephisia or Patras. At, between, and with the first and second courses, red Kephisia or Patras. With the *entremets* offer any of the aforesaid vintages, but principally the red, finishing up before the dessert with sparkling Kephisia or Patras. At the beginning of dessert introduce old red Kephisia, Patras, Sauterin, or Como; and as white wines, St. Elie, Calliste, and Thera. During dessert, with dried fruits or nuts, a glass of Cyprus, Lachrymæ Christi, or Visanto will be found agreeable. Brillat-Savarin remarks that, to serve the wines with "*une certaine pompe*" eight glasses are necessary: 1st, the large ordinary drinking glass; 2nd, the Bordeaux or Burgundy glass; 3rd, the glass for Madeira, a little smaller than the last; the green glass for Rhine wine (an abomination—for any grape should be seen through pure crystal, F.B.); 5th, the brilliant cut glass, to show the beautiful "*couleur d'or*" of

Johannisberg; 6th, the tall glass for sparkling wine; 7th, the cup (*la coupe*) for iced sparkling wine; and 8th, at the finish, the liqueur glass. Three glasses, according to him, should be placed on the table "*avec le couvert*:" the large glass for diluted wine, the Bordeaux or Burgundy glass, and the Madeira glass. At the second course these are to be removed, and replaced by the others that should remain during the dinner.

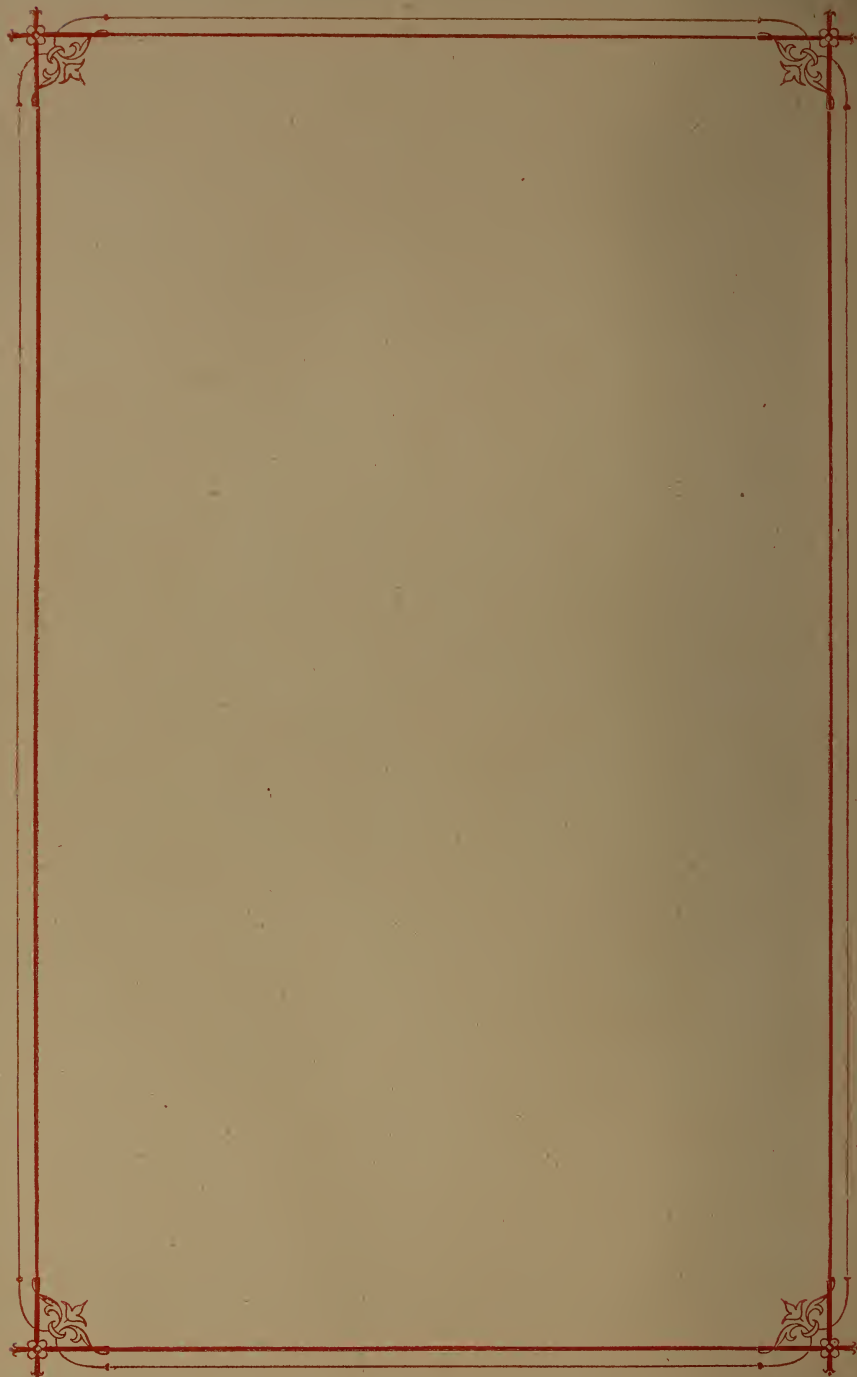
The light Spanish tumbler is the pleasantest glass for light wines or wine and water.







ROYAL MENUS.





# ROYAL MENUS.

(See also THE EPICURE'S ALMANACK.)

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## FAMILLE ROYALE D'ANGLETERRE.

### POTAGES.

A la Tortue. Consommé aux Quenelles.

### POISSONS.

Turbot bouilli, Éperlans frits.  
Soles à la Matelotte Normande.

### RELEVÉS.

Filet de Bœuf aux Nouilles.  
Poulardes à la Royale.

### ENTRÉES.

Rissoles de Volaille à la d'Artois.  
Mauviettes farcies au Gratin. Côtelettes de Mouton à la Soubise.  
Epigrammes de Volaille aux Haricots Verts.  
Fricandeau à la Chicorée.  
Boudins de Brochet, sauce homard.

### RÔTS.

Faisans. Ptarmigans. Ortolans.

### RELEVÉS.

Beignets de Griesz, Pouding Nesselrode.

### ENTREMETS.

Salsifis frits. Croquembouche.  
Crème de Riz au Jus.  
Galantine de Poulets. Petits Babas Chaud.  
Bavarois au Chocolat.

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### SIDE TABLE.

Roast Beef. Roast Mutton.

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*Dinner served at Windsor Castle, by Mr. ABERLIN, etc.*

## HER MAJESTY'S DINNER.

## POTAGES.

Purée de Volaille à la Reine.  
Consommé aux Pâtes.

## POISSONS.

Tranches de Cabillaud.      Éperlans frits.

## RELEVÉS.

Cuissot de Chevreuil, sauce poivrade.  
Poulardes et Langues, aux Choux-Fleurs.

## ENTRÉES.

Trouçons d'Anguilles à la Périgord.  
Rissolettes de Volaille à la Pompadour.  
Sauté de Filets de Perdreaux.    Noix de Veau à la Chicorée.

## RÔTS.

Grouses, au Jus.      Poulardes, bread sauce.

## RELEVÉS.

Pouding de Cabinet.      Gaufres à la Flamande.

## ENTREMETS.

Céleri à l'Espagnole.      Salade de Homards.  
Flan de Pommes Meringuées.  
Biscottes glacées.

## SIDE TABLE.

Roast Beef.      Roast Mutton.

## FAMILLE IMPÉRIALE DE FRANCE.

## POTAGES.

Pot-au-Feu. Pâtes d'Italie.

## HORS D'ŒUVRE.

Petits Pâtés au Naturel.

## GROSSES PIÈCES.

Saumon à la Génoise.  
Pièce de Bœuf à la Jardinière.  
Rosbif garni de Croquettes.

## ENTRÉES.

Tête de Veau en Tortue. Petites Timbales à la Lavallière.  
Grenadins à la Chicorée.  
Suprême de Volaille aux Pointes d'Asperges.  
Chauxfroix de Foie-gras.  
Salade de Filets de Soles à la Ravigotte.

## RÔTS.

Faisans et Chapons au Cresson.  
Artichauts frits.  
Choux-Fleurs, sauce au beurre.  
Haricots Verts sautés.  
Épinards au Velouté. Charlotte Russe au Chocolat.  
Timbale de Poires à l'Italienne.  
Gelée Macédoine de Fruits. Pains la Mecque.

## DESSERT.

*Served by M. BENOÎT, etc., etc.*

1860.

## FAMILLE ROYALE DE PRUSSE.

- Potage Riz à l'Indienne.    Œufs de Vanneau, Beurre Frais.  
 Filets de Soles à la Normande.  
 Noix de Veau et Jambon, sauce madère.  
 Épinards. Légumes.  
 Crêpinettes de Foie-gras à la Périgueux.  
 Salade de homard, à la Gelée.  
 Gelinottes rôties, Cresson.  
 Asperges Sauce, au Pain frit.  
 Pêches à la Condé.  
 Meringues du Roi.  
 Fromage.    Salade.    Compote.

*Served at Berlin, by M. N. DUBOIS, etc., etc.*

## FAMILLE ROYALE DE DANEMARK.

- Chateau-Kirvan.    Potage Tortue à l'Anglaise.  
 Melon.  
 Porto.    Petites Croustades à l'Allemande.  
 Sherry.    Gros Cabillaud, sauce aux huîtres.  
 Vin Vieux du Rhin.    Cimier de Daim Piqué.  
 Ris de Veau en Bordure, aux Truffes.  
 Château Larose.    Homard à l'Indienne.  
 Vieux Madère.    Pâté de Foie-gras de Strasbourg.  
 Côte-Rôtie.    Petits Pois au Naturel.  
 Choux-Fleurs à la Hollandaise.

## PUNCH A LA NAPOLITAINE.

- Champagne-Crémant.    Dindonneaux rôtis, aux Jus.  
 Compote:    Salade.  
 Pouding Glacé à la Royale.  
 Gelée au Vin de Sauterne.  
 Malvoisie.    Gâteaux décorés aux Fruits.  
 GLACES.    DESSERT.

*Served by M. VIALE, 1867.*

## PRESIDENCE DES ÉTATS-UNIS D'AMÉRIQUE.

Potage Tortue Verte.

HORS D'ŒUVRE.

Petites Croustades à la Reine.

POISSON.

Filets de Basse Rayée au Gratin.

RELEVÉS.

Langues de Veau à la Béchamel.

Dinde Sauvage à la Régence.

ENTRÉES.

Côtelettes de Mouton à la Soubise.

Boudin de Perdreaux à la Richelieu.

Suprême de Volaille aux Truffes. Pain de Gibier à la Bellevue.

Sorbets à l'Américaine.

RÔTS.

Canvas-back Ducks. Faisans Bardés au Jus.

ENTREMETS.

Petits Pois et Asperges.

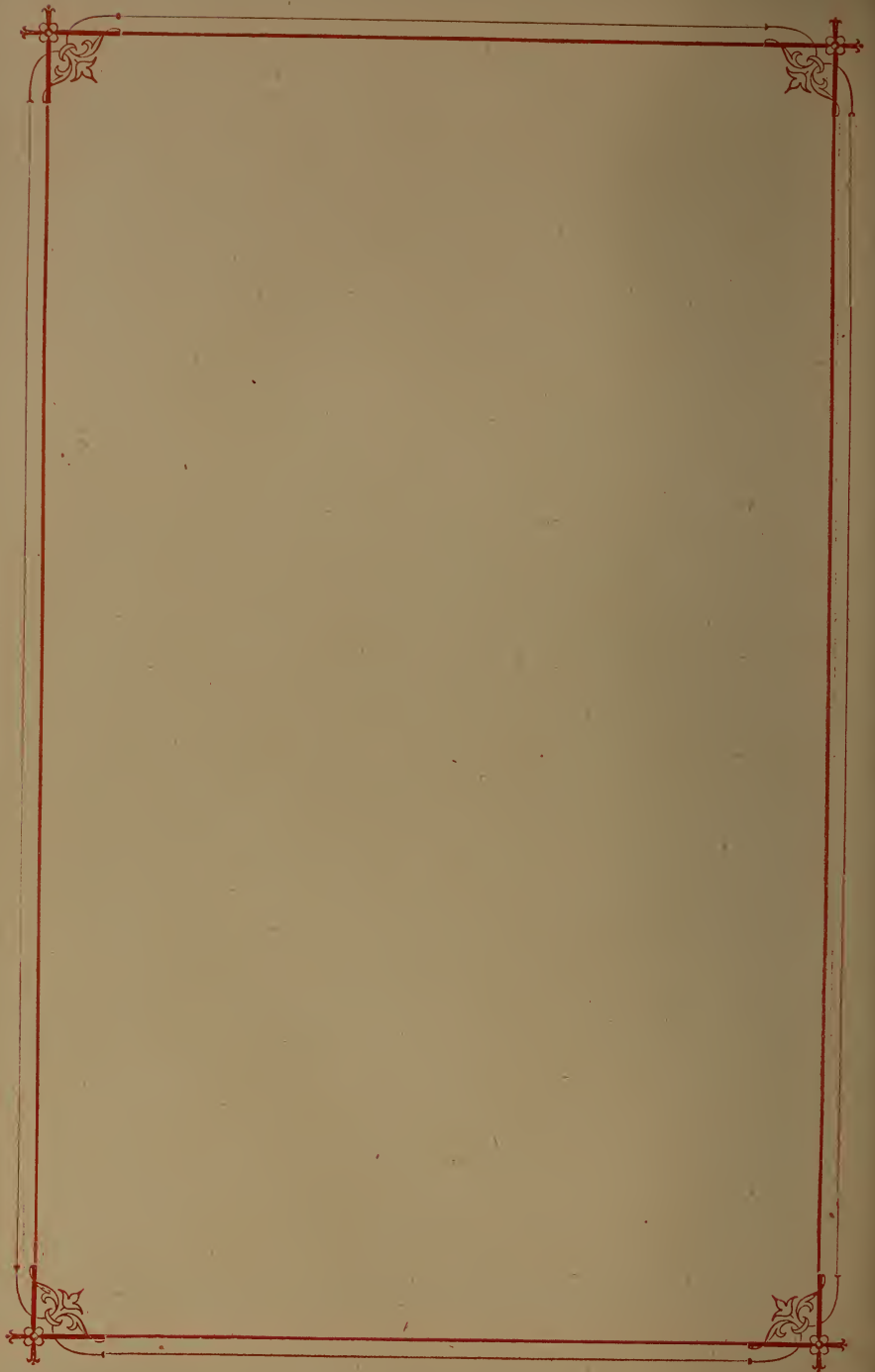
Charlotte Russe.

Macédoine de Fruits. Abricots à la Condé.

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*Served to* PRESIDENT BUCHANAN, *at* Washington, *by*  
M. ADOLPHE HARDY.







SHAKSPERE DINNERS.

I.

A DINNER WITH HAMLET.

FIN-BEC dedicates this Hamlet Menu, sent to him from Philadelphia by that distinguished American Shaksperian scholar, Mr. HORACE HOWARD FURNESS, to HENRY IRVING, the noblest interpreter of Shakspeare's masterpiece it has been his lot to see.



SHAKSPERE ANNUAL COMMEMORATION,  
APOSTLES.*Wednesday, Dec. 30, 1857.*

## EXERCISES.

USUAL READING.—HAMLET, ACT V.

## SUBJECTS FOR DISCUSSION.

The Earlier Editions of Shakspeare. Shakspeare's Visit to Kenilworth.

## BEFORE DINNER.

Brandenburg Brandy, 1820. Hines Chalopin, 1800.  
Sherry with Wine Bitters.

## DINNER.

Chintoteague Oysters on Shell.  
Wine—Chablis.Soup à la Reine.  
Wine—Amontillado Sherry, 1851.Fish—Boiled Cod, with anchovy sauce.  
Wine—Sherry, Mosel, Muscatel.Roast Saddle of Southdown Mutton. Baked Potatoes.  
Wines—Moët Champagne, Château Margaux, 1840, Dom-Dechanel.  
Broiled Oysters. Fillet, with Mushrooms and Truffles. Roast Potatoes.  
Plain Salad.Wines—Moët Champagne, Dom-Dechanel, Steinberger Cabinet, 1846,  
Zeres Sherry, 1851.Canvas-back Ducks. Potatoes, plain.  
Wines—Château-Margaux, 1840, Château Montrose, 1846,  
Clos de Vougeot, 1851.Terrapin. Roast Potatoes.  
Wines—Messchert Madeira, Fish Madeira, 1811, Kane Madeira.Roman Punch. Savarin.  
Liqueurs—Apostle's Punch, Oxford Punch, Brandy of 1800,  
Brandy of 1820.Dry Fruits. Stilton Cheese.  
Coffee. Cigars.

"We adjourn."

*Hen. VIII., Act II., Scene 4.*

## TOASTS.

## 1.—WILLIAM SHAKSPERE, Gentleman.

*Stratford Parish Register, Anno 1616.*

## 2.—OUR ANNUAL.

“Of all, the fair resort of gentlemen.”

*Two Gent. Ver., Act I., Scene 2.*

## 3.—ABSENT APOSTLES.

“——— a gap in our Great Feast.”

*Macbeth, Act III., Scene 2.*

## 4.—PRESENT APOSTLES.

“——— great friends  
Did feast together.”

*2 Hen. IV., Act IV., Scene 2.*

## 5.—OUR MEDICAL BROTHERS.

“Ghost unlaid, forbear thee.”

*Cymbeline, Act IV., Scene 2.*

## 6.—OUR LEGAL BROTHERS.

“Well, Time is the Old Justice that examines all  
such offenders, and let Time try them.”

*As You Like It, Act IV., Scene 1.*

## 7.—OUR BACHELOR BROTHERS.

“I do much wonder, that one man seeing how much  
another man is a fool, when he dedicates his behaviour  
to love, will, after he hath laughed at such shallow  
follies in others, become the argument of his own scorn,  
by falling in love.”

*Much Ado, Act II., Scene 3.*

## 8.—OUR BENEDICK BROTHERS.

“Honour, riches, marriage blessing,  
Long continuance and increasing,  
Hourly joys be still upon you.”

*Tempest, Act IV., Scene 1.—Song.*

## DISPUTED PASSAGES IN "HAMLET."

*Ham.* Saw! Who? Act I., Scene 2.

*Pol.* Costly thy habit as thy purse can buy,  
But not express'd in fancy; rich, not gaudy;  
For the apparel oft proclaims the man;  
And they in France, of the best rank and station,  
Are of a most select and generous chief in that.  
Act I., Scene 3.

*Ham.* The King doth wake to-night, and takes his souse,  
Keeps wassel and the swaggering upspring reels;  
Act I., Scene 4.

*Ham.* And thus the native hue of resolution  
Is sicklied o'er with the pale cast of thought;  
And enterprises of great pith and moment,  
With this regard, their currents turn away,  
And lose the name of action.  
Act III., Scene 1.

*Ham.* Since my dear soul was mistress of her choice,  
And could of men distinguish her election,  
She hath sealed thee for herself.  
Act III., Scene 2.

*Queen.* This is the very coinage of your brain;  
This bodily creation ecstasy  
Is very cunning in.  
Act III., Scene 4.

*Ham.* That monster, custom, who all sense doth eat  
Of habit's devil, is angel yet in this:  
That to the use of actions fair and good  
He likewise gives a frock, or livery,  
That aptly is put on.  
Act III., Scene 4.

*First Clown.* A pick-axe and a spade, a spade  
For and — eke a shrouding sheet.  
O, a pit of clay for to be made  
For such a guest is meet.

Act v., Scene 2.

*Ham.* Our indiscretion sometimes serves us well,  
When our deep plots do pall: and that teach us  
There's a Divinity that shapes our ends,  
Rough-hew them how we will.

Act v., Scene 2.

*Ham.* For by the image of my cause, I see  
The portraiture of his; I'll count his favours.

Act v., Scene 2.

*Ham.* Sir, his definement suffers no perdition in you;  
though, I know, to divide him inventorially would  
dizzy the arithmetic of memory; and yet but raw  
neither in respect of his quick sail.

Act v., Scene 2.

*Ham.* O God! Horatio, what a wounded name,  
Things standing thus unknown, shall live behind me?

Act v., Scene 2.

*Friar.* O, so light a foot  
Will ne'er wear out the everlasting flint.  
A lover may bestride the gossamers  
That idle in the wanton summer air,  
And yet not fall.

*Rom. & Jul.*, Act II., Scene 6.



## II.

MDCCLXXII.

1564, April 26, Gulielmus Filius Johannes Shakspere.  
1616, Will Shakspere, Gent.

TWENTIETH ANNUAL DINNER

OF

THE SHAKSPERE SOCIETY OF PHILADELPHIA.

*Tuesday, April 23, 1872.*

- Con.* this day,  
it in golden letters should be set  
Among the high tides in the Kalender?—III. i. 85.
- Fran.* The yearely course that brings this day about,  
Shall never see it, but a holyday.—III. i. 81.
- Sal.* beshrew my soule  
But I do love the favour, and the forme  
Of this most faire occasion.—V. iv. 49.
- Dolph.* feasts,  
Full warm of blood, of mirth, of gossipping :—V. ii. 58.

## BILL OF FARE.

- Con.* The Canon of the Law is laide on him.—II. i. 180.
- Dal.* let this be coppied out,  
And keepe it safe for our remembrance.—V. ii. 1.
- Pemb.* This acte, is an ancient tale new told.—IV. ii. 18.

## DINNER 6 P.M.

- John.* repaire  
To our solemnity.—II. i. 554.
- John.* Here once againe we sit; once again crown'd  
And look'd upon, I hope, with chearefull eyes.—IV. ii. 1.
- John.* the fat ribs of peace  
Must by the hungry now be fed upon.—III. iii. 9.
- Bast.* Cry hauocke kings.—II. i. 356.
- Bast.* Bell, Booke, and Candle, shall not driuve me back.—III. iii. 12.

## ST. AUGUSTIN'S.

- John.* to the Abbey.—V. iii. 6.

*Bast.* at mine Hostesse dore.—II. i. 288.  
at home  
At your den sirrah.—II. i. 289.

## BENEDICITE.

*Dolph.* To give us warrant from the hand of heaven,  
And on our actions set the name of right  
With holy breath.—V. ii. 66.

*Fran.* Be pleased then  
To pay that dutie which you truly owe,  
To him that owes it.—II. i. 246.

## OYSTERS, ON THE HALF SHELL.

*Hub.* The mouth of passage shall we fling wide ope,  
And give you entrance.—II. i. 449.

*Hub.* a faire divided excellence,  
Whose fulnesse of perfection lyes in him.—II. i. 438.

*Bast.* Leave them as naked as the vulgar ayre.

## WINE: LA TOUR BLANCHE 1865.

*Hub.* If lustie love should go in quest of beautie,  
Where should he find it fairer than in *Blanch*:  
\* \* \* \* \*  
Whose veins bound richer love than *Lady Blanch*?  
—II. ii. 424—431.

*John.* Runnes tickling vp and downe the veins.—III. iii. 44.

## SOUPE À LA REINE.

## WINE: AMONTILLADO SHERRY 1857.

*John.* Is all too wanton, and too full of gawdes.—III. iii. 37.

## CALIFORNIA SALMON BOILED, WITH LOBSTER SAUCE.

*Aust.* that utmost corner of the West  
Salute thee for her King.—II. i. 29.

*John.* I was amaz'd  
Vnder the tide; but now—  
Aloft the flood.—IV. ii. 137.

*Sal.* *Neptune's* armes clippeth thee about.—V. ii. 34.

*Sal.* What is he lyes heere?

*P.* Made proud with pure and princely beauty.—IV. iii. 33.

*Pemb.* Cut him to pieces.—IV. iii. 93.

## UNDERLOIN OF BEEF LARDED, WITH MUSHROOMS AND TRUFFLES.

*Pemb.* So sole and so vnmatcheable.—IV. iii. 52.

*Mel.* we swore to you

Deere amity, and everlasting love.—V. iv. 19.

## FRENCH PEAS.

*Bast.* Feast vpon whole thousands of the French.—V. ii. 178.

*Dolph.* What is that peace to me?—V. ii. 92.

## BERMUDA POTATOES.

*Con.* Crooked, swart, prodigious.—III. i. 46.

*Bast.* Out of his ragges.—II. ii. 457.

*Bast.* Ile smoake your skin-coat.—II. i. 139.

*Sal.* The anticke, and well noted face

Of plaine old forme.—IV. ii. 21.

## WINE: CHÂTEAU YQUEM 1861.

*Con.* Of nature's gifts, thou mayst with Lillies boast,

And with this half-blowne Rose.—III. i. 53.

*John.* The blood and deerest valued bloud of France.—III. i. 343.

## PÂTÉ À LA FINANCIÈRE.

*John.* within this wall of flesh

There is a soule.—III. iii. 20.

*Bast.* Turn thóu the mouth of thy artillerie,

As we will ours, against these sawcie walles.—II. ii. 403.

## WINES: SILLERY SEC, MOËT ET CHANDON 1867.

*Chat.* a brauer choyse of dauntlesse spirits—

Did neuer flote vpon the swelling tide.—II. i. 72.

*Con.* with these christall beads heaven shall be brib'd.—II. i. 171.

## HENKELL'S SPARKLING SCHARZBERG 1867.

*Hub.* Both are alike, and both alike we like.—II. i. 331.

*Mes.* Be of good comfort: for the great supply.—V. iii. 9.

*Fran.* A popsure out.—I. i. 68.

WINES: RUDESHEIMER BERG 1857, LIEBFRAUENMILCH AUS  
KLOSTER GARTEN 1862.

*John.* Our Abbies and our Priories shall pay.—I. i. 48.

*John.* Of hoording Abbots, imprisoned angells

Set at libertic.—III. iii. 8.

*Hub.* O two such silver currents when they joyne  
Do glorifie the bankes that bound them in.—II. ii. 441.

## SORBET.

*John.* kisse my parched lips,  
And comfort me with cold.—V. vii. 39.

*John.* winter come  
To thrust his ycie fingers in my maw.—V. vii. 36.

## TERRAPIN À L'AUGUSTIN.

*Bast.* not alone in habit and deuce,  
exterior forme, outward accoutrement.—I. i. 210.

*John.* I loue thee well,  
And by my troth I think thou lou'st me well.—III. iii. 54.

## WINE: SCHLOSS JOHANNISBERG. 1862.

*Bast.* Needs must you lay your heart at his dispose.—I. i. 263.

## ENGLISH SNIPE LARDED: SARATOGA POTATOES.

*John.* of England's breed.—II. ii. 275.

*East.* well wonne is still well shot  
And I am I.—I. i. 174.

*Bast.* Sparrow—  
Sir Robert might haue eat his part in me  
Vpon good Friday, and nere broke his fast.—I. i. 231.

## WINES: SCHLOSS JOHANNISBERG 1869, QUEEN'S MADEIRA 1819.

*John.* I am almost asham'd  
To say what good respect I haue of thee.—III. iii. 27.

*Bast.* Ha! Majesty: how high thy glory towers  
When the rich blood of Kings is set on fire.—II. i. 350.

## DRESSED LETTUCE.

*Pan.* How green you are, and fresh in this old world!—III. iv. 145.

*Sal.* The heighth, the crest: or crest vnto the crest.—IV. iii. 45.

## LOBSTER SALAD.

*Old Qu.* yon greene boy shall haue no sun to ripe the  
bloome.—II. ii. 472.



*Bast.* as red as new enkindled fire.—IV. ii. 163.

*Sal.* Be of good comfort—for you are borne  
To set a forme vpon that indigest.—V. vii. 25.

## LIMBOURGER CHEESE.

*John.* sullen presage of your owne decay.—I. i. 28.

*Sal.* I am stifled with this smell.—IV. iii. 113.

## FROZEN COFFEE.

*Bast.* Sweet, sweet, sweet poyson for the ages tooth.—I. i. 213.

*Art.* the instrument is cold.—IV. i. 104.

## OMELETTE AU RHUM.

*John.* bullets wrapt in fire.—II. ii. 227.

*Bast.* fire, and smoake and bounce.—II. ii. 462.

## FRESH FRUITS.

*Con.* Giue yt a plum, a cherry, and a figge.—II. i. 161.

## WINE: WHITE PORT 1847.

## CIGARS.

*John.* They burn in indignation.—IV. ii. 103.

*Mel.* whose blacke contagious breath  
Already smoakes about the burning Crest.—V. iv. 33.

*Fran.* and thou shalt turne  
To ashes.—III. i. 344.

*Art.* There is no malice in this burning cole,  
The breath of heauen hath blowne this spirit out,  
And strew'd repentant ashes on its head.—IV. i. 109.

*Art.* make it blush  
And glow with shame of your proceedings.—IV. i. 113.

## THE SECRETARY'S PIPE.

*Hub.* stealing that sweete breath  
Which was embounded in this beauteous clay.—IV. iii. 136.

*John.* folded vp in smoake.—II. i. 129.

## BLACK COFFEE.

*Bast.* Ha? I'le tell thee what.  
Thou'rt—as black, nay nothing is so blacke.—IV. iii. 120.

## LIQUEUR : KIRSCHWASSER.

*Dolph.* cull'd these fiery spirits.—V. ii. 113.  
*Pemb.* allay the burning qualitie  
Of that fell poison.—V. vii. 8.  
*Hub.* they say five Moones were seene to-night :  
Foure fixed, and the fift did whirle about  
The other foure, in wondrous motion.—IV. ii. 182.

## MEMBERS PRESENT.

|  |                          |
|--|--------------------------|
| <i>Bast.</i> This is worshipfull society.—I. i. 205. |                          |
| Richard L. Ashhurst.                                 | Charles Hare Hutchinson. |
| Henry Armit Brown.                                   | Charles P. Krauth.       |
| J. M. Da Costa.                                      | John G. R. McElroy.      |
| Samuel Dickson.                                      | James Parsons.           |
| Asa I. Fish.   | Alfred Vezin.            |
| Horace Howard Furness.                               | George W. Woodward.      |

## ADJOURNMENT.

*Bast.* forrage, and runne.—V. i. 59.  
*Dolph.* we bid good night.—V. v. 6.  
*Bast.* My knightly stomacke is suffis'd.—I. i. 191.  
*John.* The mid-night bell  
Did with his yron tongue, and brazen mouth  
Sound on into the drouzie race of night.—III. iii. 37.

All the citations this year are from our Winter's study—

KING JOHN.

FOL. 1623.

## PHILADELPHIA :

One Hundred Copies privately printed for the Shakspeare Society  
by Ring and Baird, Printers to the Society.

## III.

## MDCCLXXV.

1564, April 26, Gulielmus Filius Johannes Shakspere.

1616, April 25, Will Shakspere, Gent.

- Laer.* he is the Brooch indeed,  
And Iemme of all our Nation.—IV. vii. 94.
- Ham.* A Combination, and a forme indeed,  
Where euery God did seeme to set his Seale,  
To giue the world assurance of a man.—III. iv. 55.

## TWENTY-THIRD ANNUAL DINNER

OF

## THE SHAKSPERE SOCIETY OF PHILADELPHIA.

- Hor.* It is a custome ?
- Ham.* I marry ist ;—I. iv. 12.
- Hor.* some Enterprize  
That hath a stomacke in't :—I. i. 98.
- King.* wee'l Feast together.—II. ii. 84.
- King.* Set me the Stopes of wine vpon that table :—V. ii. 278.

FRIDAY, 23rd APRIL.

- Mar.* So hallow'd, and so gracious is the time.—I. i. 164.
- DINNER AT 6 P.M. AT THE MERCHANTS' CLUB.
- Fra.* come most carefully vpon your houre.—I. i. 6.
- Ham.* This heauy headed reueale east.—I. iv. 17. Quarto 1604.

MEMBERS PRESENT.

- Pol.* Looke you Sir,  
Enquire me first \* \* \*  
And how, and who ; what meanes ; and where they keepe :  
What company, at what expence :—II. i. 7.
- Hor.* a list of lawlesse resolutes  
For foode and diet.—I. i. 98. Quarto 1604.
- Oph.* Courtiers, Soldiers, Schollers : Eye, tongue, sword.  
Th' expectansie and Rose of the faire State.—III. i. 159.
- Cour.* ful of most excellent differences.—V. ii. 112. Quarto 1604.

George Allen.  
 Richard L. Ashhurst.  
 A. Sydney Biddle.  
 Henry Armit Brown.  
 J. M. Da Costa.  
 T. De Witt Cuyler.  
 Samuel Dickson.

Asa I. Fish.  
 Horace Howard Furness.  
 Victor Guilloû.  
 Charles P. Krauth.  
 John G. R. McElroy.  
 M. Huizinga Messchert.  
 Alfred Vezin.

Henry Galbraith Ward.

THE DEAN IN THE CHAIR.

- Laer.* Hee may not, as vnuallued persons doe,  
 Carue for himselfe ; for, on his choyce depends  
 The sanctity and health of the weole State.  
 And therefore must his choyce be circumscrib'd  
 Vnto the voyce and yeelding of that Body,  
 Whereof he is the Head.—I. iii. 19.
- King.* Heere in the cheere and comfort of our eye,  
 Our cheefest.—I. ii. 106.

BILL OF FARE.

- Ham.* Here's the Commission, read it at more leysure :—V. ii. 26.
- Ham.* Words, words, words.—II. ii. 193.
- Hor.* heere and there,  
 Shark'd vp.—I. i. 98.
- Ham.* Excellent Ifaith, of the Camelions dish : I eate the Ayre  
 promise-cramm'd.—III. ii. 89.

LITTLE NECK CLAMS.

- Laer.* your chast Treasure open  
 To his vnmastr'd importunity.—I. iii. 31.
- Clo.* dig'd ;—V. i. 42.
- Hor.* Harbindgers preceeding.—I. i. 122. Quarto 1604.
- Hor.* And prologue to the *Omen* comming.—I. i. 123. Quarto 1604.

WINE: CHABLIS 1865.

- Pol.* Giue first admittance to—II. ii. 51.
- SOUP: BISQUE AUX ECREVISSES À LA ROYALE.
- Ham.* a Crab.—II. ii. 207.
- Hor.* away with the shell.—V. ii. 191.

## WINE: TOPAZ SHERRY.

- Ham.* Pale, or Red?  
*Hor.* Nay, very pale.—I. ii. 233.  
*Ham.* look you how pale he glares.—III. ii. 125.

## DELAWARE SHAD À LA CHAMBORD.

- Queen.* a creature Native,—IV. vii. 180.

## WINE: MARCOBRUNNER CABINET 1865.

- Ham.* draughts of Rhenish.—I. iv. 10.

## BERMUDA POTATOES.

- Hor.* in Russet mantle clad,—I. i. 166.

## CUCUMBERS.

## RADISHES.

- Rosin.* the indifferent Children of the earth.—II. ii. 227.

## SADDLE OF SOUTHDOWN MUTTON.

- Ham.* the Parragon of Animals;—II. ii. 321.

- Ham.* ouer-done, is frö the purpose—III. ii. 23.

## TOMATES FARCIES.

- King.* you must not thinke  
 That we are made of stuffe, so flat and dull,—IV. vii. 30.

## WINE: W. ROEDERER FRAPPÉ; POMMERY SEC.

- Ham.* presentment of two Brothers:—III. iv. 54.

- Pol.* The flash and out-breake—II. i. 33.

- Ham.* The Bubbles are out.—V. ii. 202.

## PETITS POIS AU NATUREL.

- Laer.* in the Morne and liquid dew of Youth,—I. iii. 41.

## ASPARAGUS.

- Hor.* once me thought

- Laer.* It lifted vp it head.—I. ii. 215.

the Infants of the Spring—I. iii. 39.

## METTERNICH'S SCHLOSS JOHANNISBERGER 1862.

- Ham.* a delicate and tender Prince,

Whose spirit with diuine ambition puft.

—IV. iv. 149. Quarto 1604.

## SUPREME OF SPRING CHICKEN À LA POMPADOUR.

*Pol.* excellent white bosome, these.—II. ii. 113.

## PLAIN CELERY.

*Bern.* stalkes.—I. i. 50.

## WINE: CHATEAU LAFITTE 1868, PERRIER JOUET 1872.

*Ham.* married \* \* \*  
but no more like \* \* \*

Than I too *Hercules*.—I. ii. 153.

*Pol.* in France of the best ranck and station.—I. iii. 73.

## SORBET À LA LACHRYMÆCHRISTI.

*Ham.* Like *Niobe*, all teares,—I. ii. 149.

*Fra.* For this releese much thankes :—'Tis bitter cold.—I. i. 7.

*Laer.* Occasion smiles vpon a second leaue.—I. iii. 54:

*Clo.* Too't againe, Come.—V. i. 56.

## CIGARETTES.

*Pol.* these blazes, Daughter,  
Giuing more light than heate:—I. iii. 117.

## ENGLISH SNIPE SOUS CANAPÉ.

*Ham.* I haue that Within, which passeth show ;  
These but the Trappings,—I. ii. 85.

*Oph.* Larded all.—IV. v. 37. Quarto 1604.

*Ham.* fit and season'd for his passage?—III. iii. 85.

## WINE: CHAMBERTIN 1868.

*Laer.* A Violet in the youth of Primy Nature ;—I. iii. 8.

## POTATOES À LA PARISIENNE.

*King.* praise your excellence,  
And set a double varnish on the fame  
The Frenchman gaue you,—IV. vii. 134.

## WINE: CLOS VOUGEOT 1868, CHEVALIER MONTRACHET 1868.

*King.* In equall Scale weighing Delight—I. ii. 12.

## TERRAPIN À LA MARYLAND.

- Mar.* What, ha's this thing appear'd againe to-night.—I. i. 21.  
*Ham.* A beast that wants discourse of Reason—I. ii. 150.  
*Ham.* crawling betweene Heauen and Earth.—III. i. 130.  
*Clo.* hath clawed me in his clutch.—V. i. 80. Quarto 1604.

## WINE: MADEIRA 1829.

- Oph.* of so sweet breath compos'd,  
 As made the things more rich,—III. i. 98.  
*Ham.* For you yourselfe Sir, should be old as I am,—II. ii. 206.

## SALAD.

- Laer.* Collected from all the Simples that haue Vertue  
 Vnder the Moone,—IV. vii. 144.  
*Ham.* Sallets in the lines, to make the matter sauoury ;—II. ii. 461.

## MADEIRA 1819.

- Gho.* I am thy Father's Spirit,—I. v. 9.

## OMELETTE SOUFFLÉE À LA MARASCHINO.

- Oph.* puft,—I. iii. 49.  
*Guild.* A thing my Lord ?  
*Ham.* Of nothing : IV. ii. 31.  
*Laer.* Sweet not lasting  
 The suppliance of a minute ? No more.—I. iii. 9. Folio 1623.

## DESSERT.

## ICE CREAM MONT BLANC.

- Ham.* as chast as Ice, as pure as Snow,—III. i. 140.  
*Oph.* *White his Shrow'd as the Mountaine Snow.*—IV. v. 35.

## WINE: PORT 1825.

- King.* Time qualifies the sparke and fire of it :—IV. vii. 117.

## FRUITS.

- Pol.* shall be the fruite to that great feast.—II. ii. 52. Quarto 1604.  
*Ham.* as wholesome as sweet.—II. ii. 466. Quarto 1604.

## CHEESE: LIMBURGER.

- Ham.* you shall nose him as you go vp,—IV. iii. 37.

## GRUYÈRE.

- King.* The most vulgar thing to sence,—I. ii. 100.

## BLACK COFFEE.

- Ham.* roasted in wrath and fire,—II. ii. 483.  
*Ham.* did the night resemble—II. ii. 475.

## LIQUEURS.

- Clo.* fetch me a stoupe of Liquor.—V. i. 68.  
*Hor.* Of vnimproued mettle, hot and full,—I. i. 96.

## TOKAY-I-AZUBOR.

- Ham.* too deare a halfe peny;—II. ii. 281.

## ABSINTHE.

- Ham.* Wormwood, Wormwood.—III. ii. 191.

## CIGARS.

- Lucian.* Midnight Weeds—III. ii. 268.  
*i Player.* with the whiffe and winde—II. ii. 495.

## SECRETARY EMERITUS HIS PIPE.

- Ham.* Will you play vpon this Pipe?—III. ii. 366.  
*Ham.* there is much musicke,  
in this litle Organe,—III. ii. 383.

## ADJOURNMENT.

- Gho.* My hower is almost come,—I. v. 2  
*Ham.* What hower now?  
*Hor.* I thinke it lackes of twelue.  
*Mar.* No, it is strooke.—I. iv. 3.  
*Hor.* then, the Morning Cocke crew loud;—I. ii. 218.  
*Ham.* farewell.—I. ii. 254.  
*All.* *Exeunt.*—I. ii. 253.

All the citations this year are from our Winter's study "Hamlet," and have been verified by the copy of the First Folio 1623 and a copy of the Quarto of 1604 Ashbee's Facsimile in the Library of the Members.

## PHILADELPHIA :

One Hundred and Fifty Copies privately printed for the Shakspeare Society.

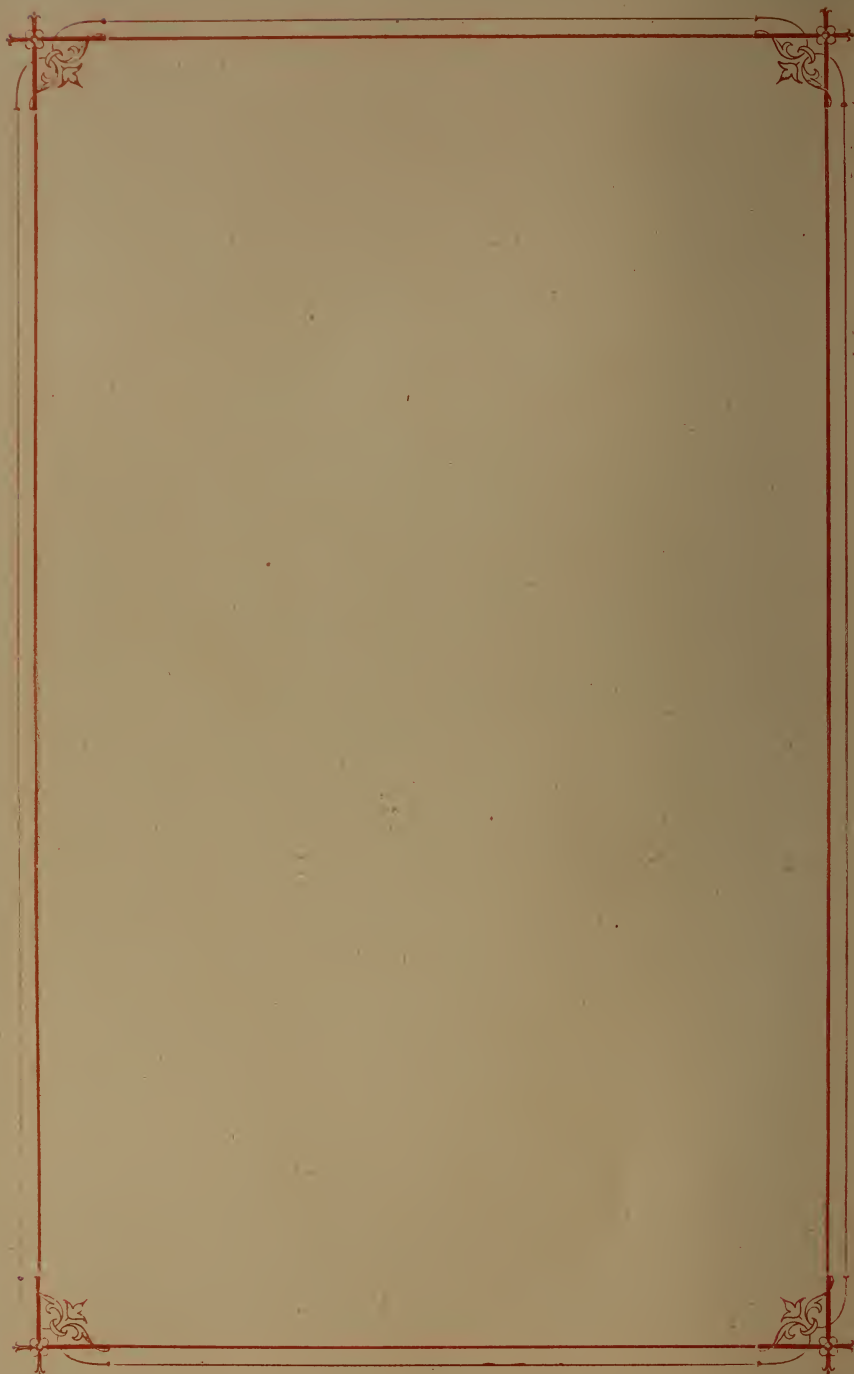
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CEREMONIAL  
ENTERTAINMENTS.

K



# CEREMONIAL ENTERTAINMENTS.

## MENU DE 20 COUVERTS.

*Service à la Française.*

### PREMIER SERVICE.

Potage à la Palatine.

Consommé aux Quenelles de Volaille.

Barbue, sauce hollandaise.

### PUNCH IMPÉRIAL.

Gigot de Mouton braisé.

Côtelettes d'Agneau à la Purée de Céleri.

Ris de Veau à la Toulouse, en Croustade.

Bécassines à la Maréchale.

Timbale de Homards à la Béchamel.

### DEUXIÈME SERVICE.

Quartier de Chevreuil, sauce poivrade.

Dindonneaux rôtis.

Soufflé aux Pommes.

Cardons à l'Espagnole. Fonds d'Artichauts à la Barigoule.

Gelée d'Oranges à la Mandarine.

Croquante de Génoise à la Crème Framboisée.

Glaces et Dessert.

URBAIN DUBOIS.

## MENU DE 60 COUVERTS, SERVI PAR SIX.

*Service à la Russe.*

Huitres. Citron. Beurre.

## SOUPIÈRES.

- 3. Potage à la Windsor.
- 3. Consommé de Gibier, Régence.

## HORS D'ŒUVRE.

- 3. Petites Bouchées à la Reine.
- 3. Petites Croustades de Grives.

## POISSONS.

- 3. Grosse Truite, sauce bordelaise.
- 3. Soles frites, sauce colbert.

## RELEVÉS.

- 3. Longe de Veau rôtie, sauce tomate.
- 3. Quartier de Chevreuil, Poivrade.

## ENTRÉES.

- 3. Filets de Volaille, sauce suprême.
- 3. Quenelles de Faisan aux Truffes.
- 3. Mayonnaise de Homards.
- 3. Chauxfroix de Foie-gras.

## RÔTS.

- 3. Poulardes au Cresson.
- 3. Bécasses aux Croûtes.

## LÉGUMES.

- 3. Petits Pois à la Française.
- 3. Cardons, sauce mère.

## ENTREMETS.

- 3. Beignets de Crème aux Fruits.
- 3. Pouding de Riz aux Amandes. 3. Gelée de Fraises au Champagne.
- 3. Gâteau Napolitain Historié.

## FLANCS.

- 3. Corbeille en Nougat, garnie.
- 3. Croquebouche de Génoise.

URBAIN DUBOIS.

## BAL D'ENFANTS, 80 COUVERTS.

(Les mets chauds sont placés sur la table.)

## SERVICE CHAUD.

Riz au Lait d'Amandes.                      Sagou au Consommé.

2. Rissoles de Légumes,                      2. Bouchées à la Béchamel.

Filets de Volaille aux Pointes d'Asperges.

(Servis sur 40 assiettes.)

Côtelettes d'Agneau à la Purée de Marrons.

(Servies sur 40 assiettes.)

## SERVICE FROID.

2. Petits Canetons de Volaille à la Gelée.

4. Galantines de Mauviettes en caisses.

2. Sandwiches variés.

2. Petits Pains à la Française.

1. Arbre en Nougat portant des Fruits glacés.

1. Croquembouche orné de Sucre filé.

2. Poisson en Gâteau Punch.

1. Jambon imité à la Gelée.

2. Blanc-manger.                                      2. Charlotte Russe.

2. Paniers d'Oranges à la gelée.

2. Pots de Crème au Chocolat.

3. Corbeilles de Fruits.

4. Assiettes montées, garnies de Bonbons.

4. Tambours garnis de Petits Fours.

## MENU DE DÉJEUNER POUR 40 COUVERTS.

## HORS D'ŒUVRE.

- 2. Beurre Frais.
- 2. Radis Nouveaux.
- 2. Crevettes.
- 2. Olives Farcies.
- 2. Salami de Bologne.
- 2. Sardines à l'huile.
- Pâté de Foie-gras de Strasbourg.
- 2. Croquettes de Volaille.
- 2. Andouilles truffées.
- 2. Maquereaux à la Maître d'Hôtel.
- 2. Côtelettes de Veau aux Petits Pois.
- 2. Homards à la Mayonnaise.
- 2. Bécassines rôties.
- 2. Soufflé aux Pommes.
- 2. Tartelettes de Cerises.
- Baba au Madère.

Fromage.

Fruits.

Thé.

Café.

Dessert.

URBAIN DUBOIS.

## MENU DE 20 COUVERTS.

*Service à la Française.*

## PREMIER SERVICE.

Potage à la Palestine.

Consommé aux Quenelles de Volaille.

Barbue, sauce hollandaise.

## PUNCH IMPÉRIAL.

Gigot de Mouton braisé.

Côtelettes d'Agneau à la Purée de Céleri.

Ris de Veau à la Toulouse, en Croustade.

Bécassines à la Maréchale.

Timbale de Homards à la Béchame<sup>n</sup>.

## DEUXIÈME SERVICE.

Quartier de Chevreuil, sauce poivrade.

Dindonneaux rôtis.

Soufflé aux Pommes.

Cardons à l'Espagnole.

Fonds d'Artichauts à la Barigoule.

Gelée d'Oranges à la Mandarine.

Croquante de Génoise à la Crème Framboisée.

Glaces et Dessert.

URBAIN DUBOIS.

## MENU DE 15 COUVERTS.

*Service à l'Anglaise.*

## PREMIER SERVICE.

## 2 SOUPIÈRES.

Potage aux Moules.            Consommé à la Royale.

## 2 RELEVÉS.

Truite grillée, à la Maître d'Hôtel.  
Bœuf salé, aux Legumes.

## 4 ENTRÉES.

Pâté de Poulets à l'Anglaise.  
Côtelettes d'Agneau à la Villeroi.  
Filets de Chevreuil au Macaroni.  
Paupiettes de Soles à l'Italienne.

## DEUXIÈME SERVICE.

## 2 RÔTS.

Grouses bardées.  
Chapon au Cresson.

## 2 BOUTS.

Dampfnouilles à la Vanille.  
Pommes à la Richelieu.

## 4 ENTREMETS.

Chicorée aux Œufs pochés.  
Salade de Queues d'Écrevisses.  
Bavarois aux Noix Fraîches.  
Jambonneaux au Biscuit.

## SIDE-TABLE.

Noix de Veau.

Langue.

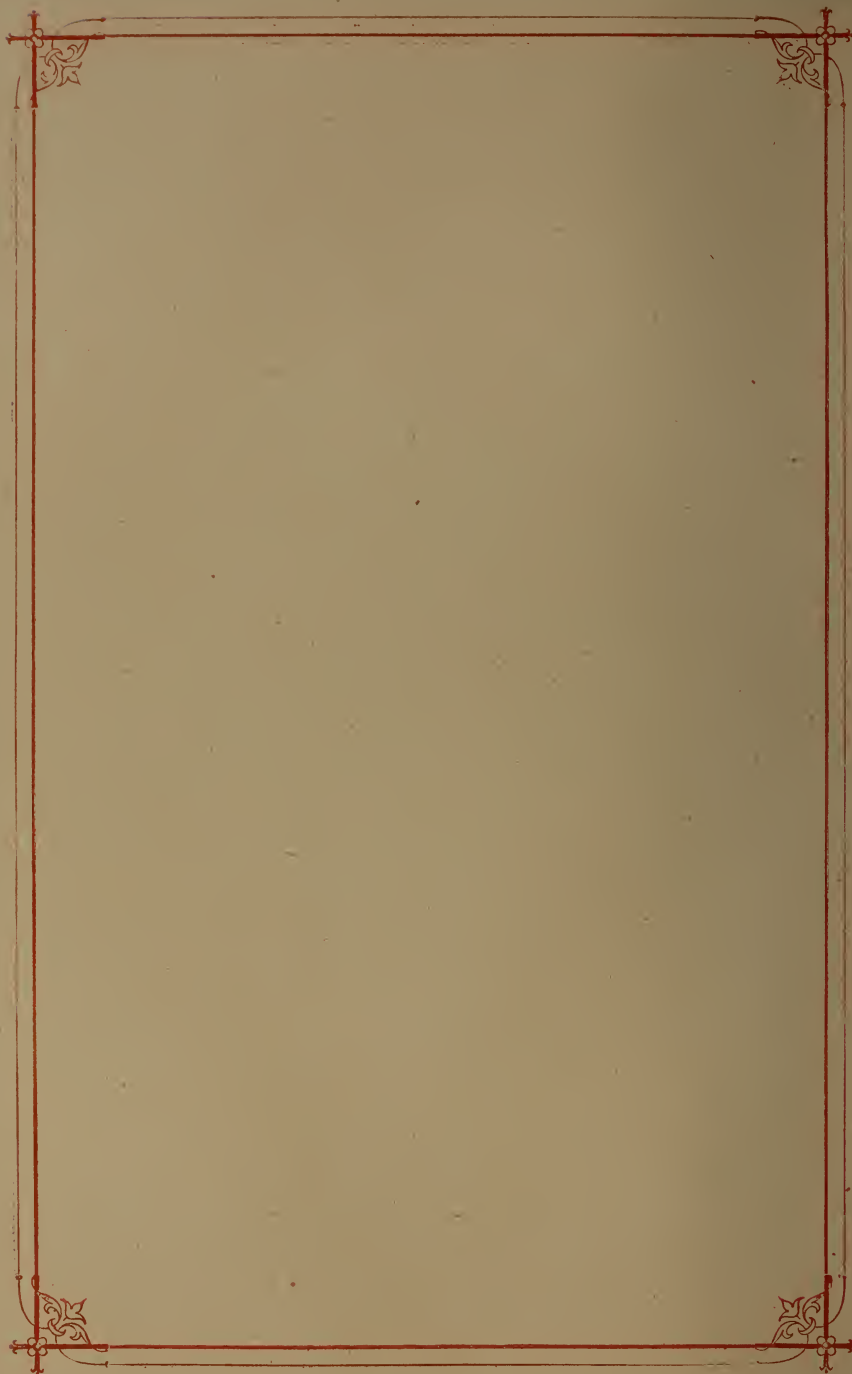
Pâté de Gibier.

URBAIN DUBOIS.





CITY MENUS.



## MANSION HOUSE MENUS.

## BANQUET TO HER MAJESTY'S MINISTERS.

MANSION HOUSE, *July 27, 1864.*

THE RIGHT HON. WILLIAM LAWRENCE, LORD MAYOR.

Tortue à l'Anglaise.      Filets de Truite à la Tartare.  
 Perches à la Varsovie.      Côtelettes de Saumon à l'Indienne.  
 Filets de Soles à la Sultane.      Rougets au Vin d'Oporto.  
 Saumon de Gloster bouilli.      Turbot, sauce de homard.      Merlans frits.

Balotines de Volaille à la Princesse.  
 Côtelettes d'Agneau aux Concombres.  
 Gratin de Pigeons aux Chasseurs.  
 Escalopes de Ris de Veau à l'Oseille.  
 Kremouskis à la Polonaise.      Petites Grenadines à la Tomate.

Chapons farcies aux Truffes.      Poulets aux Petits Pois.  
 Jambons sautés au Vin de Madère.      Pâtés à la Maître d'Hôtel.  
 Poularde au suprême.      Langues de Bœuf aux Épinards.  
 Vol au Vent aux Champignons.      Pâtés à la Française.  
 Coté de Bœuf à la Napolitaine.      Selles du Mouton rôtis.  
 Quartiers d'Agneau rôtis.      Hanches de Venaison.

Canetons.      Levrauts.      Oisons.  
 Dindonneaux piqués.      Homard en Gelée d'Aspique.  
 Crevettes en buissons.      Salades de Homard.  
 Charlotte à la Russe.      Crèmes à la Martinique.      Poudings Moelleux.  
 Tourtes de Fruits à la Crème.      Gelées claires aux Millefruits.  
 Suédoises aux Fraises.      Meringues glacées à la Parisienne.  
 Pouding Diplomatique.      Poudings de Savoie.  
 Pâtisserie à la Florentine.      Gâteau de Génoise aux Amandes.  
 Petits Gâteaux mêlés aux Conserves.      Beignets aux Ananas.  
 Poudings à la Nesselrode.      Petites Soufflées glacées Marasquin.  
 Ramaquins au Parmesan.

THE RIGHT HON. BENJAMIN S. PHILLIPS, LORD MAYOR.  
MANSION HOUSE, *February 28, 1866.*

Tortue à l'Anglaise.

Côtelettes de Saumon à la Calcutta.

Filets de Soles à la Provençale. Perches à la Varsovie.

Anguilles à la Périgord. Saumon en Tranches bouilli.

Turbot, sauce de homard. Merlans frits.

Kremouskis à la Polonaise. Côtelettes de Mouton aux Concombres.

Gratin de Rées aux Truffes. Fricandeau de Veau à l'Oseille.

Filets de Pigeons à la Bigarade. Chartreuse à la Française.

Petites Bouchées au Vermicelle.

Dinde braisée aux Truffes. Petits Poulets rôtis.

Pâtés à la Maître d'Hôtel. Langues de Bœuf glacées à la Moderne.

Chapons farcies aux Champignons:

Poulardes aux Pointes d'Asperge. Jambons d'York glacés.

Pâtés de Périgord. Quartiers d'Agneau rôtis.

Hanches de Mouton rôtis.

Paons piqués. Dindonneaux piqués.

Oisons. Pluviers. Cercelles.

Poudings Moelleux. Tourtes à la Crème.

Gelées claires à la Martinique. Chartreuse d'Orange.

Mayonnaises de Homard. Anguilles en Gelée d'Aspique.

Poudings aux Conserves à la Suisse. Gâteau glacé à la Marmalade.

Gelées aux Millefruits. Crèmes aux Ananas.

Croquettes aux Oranges Tangeriennes. Pâtisserie mêlée à la Royale.

Charlottes à la Russe. Meringues glacées à la Vanille.

Petits Pains à la Reine.

Beignets à l'Orange. Poudings à la Nesselrode.

Petites Soufflées glacées.

THE RIGHT HON. THOMAS GABRIEL, LORD MAYOR.

MANSION HOUSE, *March 19, 1867.*

Tortue.

Rougets au Vin de Bordeaux.

Soles à la Normandie.

Jean Doré à l'Italienne.

Filets de Truite à la Tartare.

Saumon de Gloster bouilli.

Turbot au sauce de homard.

Côtelettes de Mouton aux Concombres.

Ris d'Agneau à la Villeroi.

Escalopes de Volaille aux Truffes.

Petites Croquettes au Vermicelle.

Chartreuse de Homard au Cardinal.

Chapons farcies aux Champignons.

Jambon sauté au Vin.

Pâté à la Maître d'Hôtel.

Langues de Bœuf aux Épinards.

Poularde à la Montmorenci.

Petits Poulets à la Reine.

Pâtés de Périgord.

Selle de Mouton.

Quartier d'Agneau.

Oisons.

Paons piqués.

Dindonneaux piqués.

Crevettes en buissons.

Salades de Homard.

Pâtisserie à la bonne femme.

Meringues à la Venise.

Gelée aux Millefruits.

Suédoises aux Raisins.

Croques en bouche aux Fruits.

Tourte à la Crème.

Croutes aux Pêches.

Gâteau à la Danoise.

Crème à la Vanille.

Gelées à la Seville.

Petits Gâteaux aux Conserves.

Petites Soufflées glacées au Marasquin.

Pouding à la Nesselrode.

Beignets à l'Orange.

## BANQUET TO HER MAJESTY'S JUDGES.

MANSION HOUSE, *May 28, 1867.*

THE RIGHT HON. THOMAS GABRIEL, LORD MAYOR.

Tortue.

Côtelettes de Saumon à la Calcutta. Anguilles à la Broche.

Rougets à la Hollandaise. Soles à la Normandie.

Filets de Truite à la Tartare.

Saumon de Gloster bouilli. Turbot au sauce de homard.

Côtelettes de Mouton aux Concombres.

Ris de Veau aux Pointes d'Asperge.

Escalopes de Volaille à la Zingara. Gratin de Rées aux Truffes.

Filets de Cailles au Vin de Madère.

Chapons farcies aux Truffes. Jambon sauté au Vin.

Pâté à la Maître d'Hôtel.

Langues de Bœuf aux Épinards.

Poularde aux Petits Pois.

Petits Poulets au suprême. Pâtés de Perigord.

Selle de Mouton. Quartier d'Agneau.

Oisons. Canetons. Paons piqués. Dindonneaux piqués.

Œufs de Pluviers en Bouquets.

Crevettes en buissons. Foie-gras en Gelée d'Aspique.

Chartreuses aux Raisins.

Pâtisserie à la bonne femme.

Meringues à la Venise. Suédoises aux Fruits.

Pouding de Figues au Rheims. Tourte à la Crème.

Croutes aux Pêches. Gâteau à l'Espagnole.

Crème à la Vanille. Gelées à la Seville.

Petits Gâteaux aux Conserves.

Petites Soufflées glacées au Marasquin. Pouding à la Nesselrode.

Fondu au Parmesan.

## DINNER TO THE BISHOPS.

MANSION HOUSE, *July 2, 1873.*

THE RIGHT HON. SIR SYDNEY H. WATERLOW, LORD MAYOR.

## POTAGES.

Tortue et Tortue claire.

## POISSONS.

Truite de Spey à la Tartare.

Filets de Soles à la Maréchale.

Saumon de Gloster bouilli.

Turbot, sauce de homard.

## ENTRÉES.

Vols au Vent à la Financière.

Quenelles de Pigeons à la Dreux.

Escalopes de Ris de Veau à la Carlton.

Petits Poulets à la Reine.

Poularde aux Champignons.

Jambon d'York.

Petits Poulets rôtis.

## RELEVÉS.

Selle de Mouton.

Quartier d'Agneau.

## RÔTS.

Canetons.

Oisons.

Pintades piquées.

## ENTREMETS.

Crevettes en buissons.

Bavarois aux Conservees.

Pouding Moelleux.

Meringues à la Crème.

Gelées claires.

Pâtisserie à l'Alexandre.

Petits Pains à la Royale.

## RELEVÉS.

Plombières à la Régence.

Soufflées glacées.

Caviare.

BANQUET TO THE MAYORS AND PROVOSTS OF THE  
UNITED KINGDOM.

MANSION HOUSE, *June 3, 1874.*

THE RIGHT HON. ANDREW LUSK, M.P., LORD MAYOR.

POTAGES.

Tortue et Tortue claire.

POISSONS.

Filets de Truite à la Verte.  
Soles de Torbay à la Bellevue.  
Saumon à la Tartare.

ENTRÉES.

Filets de Rées à la Chasseur.  
Vols au Vent à la Financière.

RELEVÉS.

Petits Poulets à la Régence.  
Langues de Bœuf braisées.  
Jambon d'York. Selle de Mouton.  
Quartier d'Agneau.

RÔTS.

Oisons. Dindonneaux piqués. Canetons.

ENTREMETS.

Crevettes en buissons.  
Croûtes de Cerises à la Reine.  
Gelées claires. Bavarois à la Moderne.  
Pouding à la Militaire.  
Meringues à la Crème.

RELEVÉS.

Poudings à la Nesselrode. Petites Soufflées glacées.  
Caviare.



BANQUET TO THE REPRESENTATIVES OF LITERATURE,  
ART, AND SCIENCE.

MANSION HOUSE, *July 21, 1874.*

THE RIGHT HON. ANDREW LUSK, M.P., LORD MAYOR.

POTAGES.

Tortue et Tortue claire.

POISSONS.

Souché de Carrelets.

Rougets aux Fines Herbes.

Saumon de Gloster bouilli.

Blanchaille.

ENTRÉES.

Vols au Vent à la Financière.

Cailles en caisses à la Pingueur.

RELEVÉS.

Petits Poulets rôtis.

Jambon d'York.                      Selle de Mouton.

Quartiers d'Agneau.

Hanche de Venaison.

RÔTS.

Oisons.                      Canetons.                      Dindonneaux piqués.

ENTREMETS.

Chauxfroix de Foie-gras.

Meringues à la Crème.

Gelées aux Conserves.                      Macédoine au Fruits.

Petits Pains de Fontainebleau.

Crème à l'Italienne.

Beignets aux Ananas.

RELEVÉS.

Poudings à la Nesselrode.

Anchois au Canapé.

## DINNER TO HER MAJESTY'S MINISTERS.

MANSION HOUSE, *July 22, 1874.*

THE RIGHT HON. ANDREW LUSK, M.P., LORD MAYOR.

## POTAGES.

Tortue et Tortue claire.

## POISSONS.

Truite de Spey à la Parisienne.

Suprêmes de Soles à la Bellevue.

Saumon à la Tartare.

Blanchaille.

## ENTRÉES.

Chartreuse de Macaroni à la Perigord.

Epigrammes de Ris de Veau à la Bayonne.

Côtelettes de Homard glacées à la Norwége.

## RELEVÉS.

Petits Poulets au Macédoine.

Langues de Bœuf braisées.

Jambon d'York.

Quartier d'Agneau.

Hanche de Venaison.

## RÔTS.

Dindonneaux piqués.

Canetons.

## ENTREMETS.

Crevettes en buissons.

Croûtes aux Ananas.

Gelées au Vin.

Bavarois à la Moderne.

Pouding Diplomatique.

Meringues à la Crème.

Crème à la Victoria.

## RELEVÉS.

Poudings à la Nesselrode.

Petits Biscuits glacés.

Fondus au Parmesan.

## SHERIFFS' BANQUETS.

## THE INAUGURATION BANQUET

Of H. N. NISSEN, Esq., and THOMAS CAVE, Esq., Sheriffs for London and Middlesex.—LONDON TAVERN, *Thursday, October 22, 1863.*

## SERVICE À LA RUSSE.

*First Course.*

|                                  |                                 |
|----------------------------------|---------------------------------|
| Clear Turtle.                    | Turtle.                         |
| Ailerons de Tortue à la Londres. | Ailerons de Tortue en Matelote. |
| Turtle Patties.                  | Tortue Grasse.                  |

## FISH.

|  |              |
|--|--------------|
| Turbots.                                     | Cod Fish.    |
| Mullets en Papillote.                        | Stewed Eels. |
| Boudins de Merlans à la Princesse Alexandra. |              |
| Sauté de Merlans aux Huitres.                |              |
| Filets of Sole à l'Orly.                     |              |
| Smelts.                                      |              |

*Second Course.*

## ENTRÉES.

|  |                            |
|--|----------------------------|
| Sauté de Filets de Volaille aux Truffes. |                            |
| Ris de Veau à l'Egyptienne.              | Casserolettes au Salpicon. |
| Filets de Levraut piqués aux Tomates.    |                            |
| Salmis de Pluviers aux Champignons.      |                            |

## RELEVÉS.

|                                     |                               |
|-------------------------------------|-------------------------------|
| Haunches of Venison.                | Saddles of Mutton.            |
| Rump of Beef.                       |                               |
| Roast Chickens.                     | Braised Chickens à la Royale. |
| Roast Geese.                        | York Hams. Tongues.           |
| Côtes de Bœuf aux Concombres.       | Oisons braisés à la Soubise   |
| Carrés de Venaison à la Jardinière. |                               |

THE INAUGURATION BANQUET OF H. N. NISSEN, ESQ., AND  
THOMAS CAVE, ESQ.—(continued.)

*Third Course.*

RÔTS.

Pheasants. Partridges. Snipe.  
Woodcocks.

ENTREMETS.

Mayonnaise of Chicken. Game Pies.  
Tomates au Gratin. Prawns.  
Oysters au Gratin. Mushrooms à la Bordelaise.

Apricot Jellies. Pineapple Jellies.  
Suédoise de Pommes. Gelée à la Macédoine. Gelée d'Or.  
Vanilla Creams. Gâteaux de Pommes.  
Boudins à la Saint Clair.  
Flans de Cerises. Puits d'Amour. Mirlitons.  
Fanchanettes. Florentines. Canapes. Petites Meringues.  
Cheesecakes. Puffs.  
Gâteau à la Génoise. Gâteau à la Celestine.  
Soufflé glacé. Soufflé de Citron. Plombières.  
Apple Fritters. Plum Puddings.  
Ices. Dessert.

WINES.

*During Dinner.*

Iced Punch. Fine Pale Sherry. Fine Amontillado.  
Old East India Madeira. Steinberger Hock.  
Sauterne Château Yquem. Madame Cliquot Champagne.  
Nonpareil Sparkling Moselle. Liqueurs.

*Dessert Wines.*

Old Dry Sherry. Port, Vintage 1840. Claret, Lafitte 1854.

## DÉJEUNER AT SALTERS' HALL,

Given by SILLS JOHN GIBBONS, Esq., Alderman, and JAMES FIGGINS, Esq., Sheriffs of London and Middlesex, *Thursday, Sept. 28, 1865.*

Potages à la Reine, Julienne, &c.

## ENTRÉES.

Escalopes de Volaille à la Zingara.

Petites Bouchées à la Reine.

Ris de Veau en petites caisses.

Côtelettes d'Agneau glacées aux Champignons.

## COLD, ETC.

Petits Poulets rôtis.

Perdreaux, Coqs de Bruyère.

Chapons en galantine.

Chapons à la Reine.

Tongues.

York Hams.

Perigord Pies.

Raised Pies.

Mayonnaises de Homard.

Charlottes à la Turque.

Suédoise aux fraises.

Crevettes en bouquets.

Feuilletage à l'Espagnole.

Tourtes à la Crème.

Meringues à la Suisse.

Pâtisserie à la Florentine.

Petits Pains à la Duchesse.

Petites Nouilles à la Marmalade.

Gelées au Marasquin.

Petits Gâteaux à la Royale.

Crèmes à la Victoire.

## WINES.

Champagne—Ruinart's Pale Dry Crémant.

Claret—Château Margaux.

Sherry—Pale Dry. Amontillado.

Port—Sandeman & Co.

Sauterne—Château Yquem.

## ICES.

## THE INAUGURATION BANQUET

Of SYDNEY HEDLEY WATERLOW, Esq., Alderman, and FRANCIS LYCETT, Esq., Sheriffs of London and Middlesex.—STATIONERS' HALL, *October 18, 1866.*

Tortue à l'Anglaise.

Rougets au Vin de Bordeaux.      Jean Doré à la Hollandaise.

Filets de Soles à la Pompadour.

Gratin d'Éperlans aux Huîtres.

Turbot, sauce de homard.

Caillaud bouilli en Tranches.

Rissoles de Foie-gras à la Russe.

Chartreuse de Perdreaux à la Française.

Côtelettes de Mouton aux Concombres.

Olives de Bécassines aux Truffes.

Escalopes de Volaille à la Reine.

Ris de Veau à la Dauphine.

Pouding de Coq de Bruyère.

Dinde braisée aux Truffes.

Chapons bouillis aux Huîtres.      Jambon sauté au Vin.

Pâté à la Maître d'Hôtel.

Petits Poulets au Suprême.

Selles de Mouton.

Hanches de Venaison.

Perdreaux.      Faisans.      Coqs de Bruyère.      Levrauts.

Mayonnaïses de Homard.

Crevettes en buissons.

Poudings à la Savoie.

Feuilletage à l'Espagnole.

Meringues glacées à la Napolitaine.

Petits Gâteaux de Génoise aux Macarons.

Gelées claires aux Millefruits.

Suédoises aux Raisins.

Pâtisserie mêlée à la bonne femme.

Crèmes au Gingembre.

Poudings Moelleux.

Gâteau à la Royale.

Poudings à la Nesselrode.

Petites Soufflées glacées au Marasquin.

Caviare à la Russe.

BANQUET AT SALTERS' HALL, GIVEN TO  
HER MAJESTY'S JUDGES,

By SILLS JOHN GIBBONS, Esq., Alderman, and JAMES FIGGINS, Esq.,  
Sheriffs of London and Middlesex, *June 20, 1866.*

## POTAGES.

Tortue et Tortue claire.

## POISSONS.

Truites de Spey à la Chambord.

Côtelettes de Saumon à l'Indienne.

Jean Doré à la Hollandaise. Filets de Merlans à l'Empereur.

Turbot, sauce de homard.

Saumon de Gloster à la Tartare.

## ENTRÉES.

Suprêmes de Volaille à la Zingara.

Côtelettes de Mouton braisées aux Champignons.

Cailles en Croustade au Vin de Madère.

Petites Bouchées à la Princesse. Chartreuse de Homard au Cardinal.

Chapons bouillis aux Petits Pois. Jambons sautés au Vin.

Pâtés à la Maître d'Hôtel. Langues de Bœuf aux Épinards.

Petits Poulets rôtis. Hanches de Venaison.

Canetons. Dindonneaux piqués. Cailles.

Crevettes en buisson. Homard en Gelée d'Aspique.

Mayonnaise de Homard.

Pâtisserie à la Florentine. Croûtes aux Abricots.

Croquettes aux Cerises en Caramel.

Gelées claires aux Fraises. Crème à la Martinique.

Suédoises aux Millefruits. Gâteau de Génoise à la Royale.

Poudings à la Nesselrode.

Petites Soufflées glacées aux Macarons.

Ramaquins au Parmesan.

## WINES.

Sherry—Amontillado. Hock—Steinwein. Scharlachberg.

Sauterne—Château Yquem. Champagne—Ruinart.

Port—Sandeman. Claret—Margaux.

## CITY COMPANIES' MENUS.

## GOLDSMITHS' HALL.

## POTAGES.

Tortue à l'Anglaise.                      Consommé à la Printanier.

## POISSONS.

Côtelettes de Saumon à la Calcutta.  
 Petites Escalopes d'Anguilles à la Pierre le Grand.  
 Filets de Turbot Contis aux Truffes.  
 Truites de Lochleven à la Tartare.  
 Saumon de Gloster aux Câpres.      Turbot, sauce de homard.  
 Merlans frits.

## ENTRÉES.

Ortolans en petites caisses aux Pointes d'Asperge.  
 Côtelettes d'Agneau glacées aux Artichauts.  
 Filets de Poularde à la Princesse.      Petites Timbales à la Chesterfield.  
 Ris d'Agneau blancs à la Bohémienne.  
 Filets de Cerelles à la Provençale.  
 Petits Poulets aux Langues de Veau.      Pâté à la Maître d'Hôtel.  
 Fricandeau de Veau piqué à l'Oseille.  
 Jambon sauté au Vin de Madère.  
 Chapons braisés aux Champignons.  
 Poulard bouilli aux Petits Pois.      Langues de Bœuf aux Épinards.  
 Pâté à la Française.

## BUFFET.

Hanche de Mouton rôti.                      Quartier d'Agneau.                      Bœuf rôti.

Cailles piquées.      Canetons.      Dindonneaux piqués.      Oisons.  
 Salade de Homard en Mayonnaise.                      Crevettes en buissons.  
 Œufs de Pluviers en bouquets.  
 Pâtisserie à la Florentine.      Suédoise de Raisins à la Crème.  
 Gelée claire aux Millefruits.                      Petits Gâteaux à la Marmalade.  
 Croques en bouche à l'Orange.      Gelée à la Seville.  
 Meringues de Pommes aux Pistaches.  
 Gâteau de Compiègne aux Amandes.      Crème au Marasquin.  
 Petits Pains à la Duchesse.      Tourte de Fruit à la Crème.  
 Poudings Moelleux.

## RELEVÉS.

Petites Soufflées glacées aux Macarons.                      Poudings à la Nesselrode.  
 Beignets au Parmesan.                      Caviare à la Russe.



## MERCHANT TAYLORS' HALL.

*Thursday, January 25, 1866.*

## POTAGES.

Tortue et Tortue claire.

## POISSONS.

Filets de Soles à la Pompadour.      Anguilles à la Tartare.

Perches à la Varsovie.

Jean Doré à la Hollandaise.      Cabillaud, sauce d'huîtres.

Turbots, sauce de homard.      Éperlans frits.

## ENTRÉES.

Mauviettes en Cerises aux Truffes.

Rissoles de Foie-gras à la Russe.

Côtelettes de Mouton à la Soubise.

Ris de Veau à la Tomate.      Champignons en Croustade.

Dindes farcis aux Truffes.

Petits Poulets au Céleri.      Pâté de Périgord.

Pouding de Mauviettes à l'Anglaise.

Petits Poulets rôtis.      Jambon sauté au Vin de Madère.

Pâtés à la Maître d'Hôtel.      Langues de Bœuf aux Épinards.

Selles de Mouton rôtis.

Bœuf rôti.      Hanches de Mouton rôtis.

Bécasses et Bécassines.      Perdreaux et Faisans.

Crevettes en buissons.      Homard en Mayonnaise.

Tourtes à la Crème.      Poudings Moelleux.

Petits Pâtés de Noël.      Gelées claires aux Raisins.

Suédoise aux Oranges.      Crèmes aux Ananas.

Meringues à la Venitienne.

Gâteaux d'Orléans aux Amandes.

Croquettes aux Fruits en Caramel.      Pâtisserie à la Florentine.

Petites Soufflées glacées au Marasquin.

Beignets à l'Orange.      Poudings à la Nesselrode.

Caviare à la Russe.

## DESSERT.

## ICES.

## MERCHANT TAYLORS' HALL.

*Wednesday, May 24, 1865.*

## POTAGES.

Tortue à l'Anglaise. Consommé à la Princesse.

## POISSONS.

Côtelettes de Saumon à la Calcutta.  
 Perches à la Varsovie. Truites de Spey à la Tartare.  
 Rougets au Vin d'Oporto. Saumon de Gloster aux Câpres.  
 Turbots, sauce de homard.

## ENTRÉES.

Cailles en caisses aux Petits Pois. Olives de Rées aux Truffes.  
 Côtelettes glacées aux Artichauts.  
 Ris d'Agneau à la Villerói. Timbale de Macaroni à la Napolitaine.  
 Chapons à la Zingara. Poulardes braisées aux Truffes.  
 Jambons sautés au Vin de Madère.  
 Pâtés de Périgord. Noix de Veau à l'Oseille.  
 Côte de Bœuf à l'Espagnole.  
 Pâté à la Maître d'Hôtel.

Quartier d'Agneau. Selle de Mouton.

Cailles piquées. Canetons, et Paons piqués.

Œufs de Pluviers en bouquets.

Crevettes en buissons. Mayonnaises de Volaille.

Gelées claires au Marasquin. Baba à la Polonoise.

Gâteau de Génoise à la Danoise.

Suédoise aux Millefruits. Meringues à la Vanille.

Pâtisserie à la Florentine.

Charlotte à la Russe. Gelées à la Seville.

## RELEVÉS.

Petites Soufflées glacées aux Macarons.  
 Beignets à l'Orange. Poudings à la Nesselrode.  
 Caviare à la Russe.

## MERCHANT TAYLORS' HALL.

*Saturday, June 11, 1864.*

## PREMIER SERVICE.

Tortue et Tortue claire.

Truites de Spey à la Tartare. Perches à la Varsovie.

Côtelettes de Saumon à l'Indienne.

Anguilles à la Perigord. Filets de Soles à la Provençale.

Saumon de Gloster aux Câpres.

Turbot, sauce de homard. Merlans frits.

## SECOND SERVICE.

Cailles en caisses aux Truffes. Timbale de Macaroni au Suprême.

Côtelettes de Mouton aux Légumes Printaniers.

Ris d'Agneau à la Villeroi. Filets de Bœuf piqués à la Sicilienne.

Escalopes de Volaille à la Zingara.

Hanches de Venaison rôtis.

Petits Poulets du Printemps rôtis. Chapons en Galantines.

Dindonneaux piqués. Poulardes à la Béchamel.

Pâtés à la Française. Salades de homard. Crevettes en buissons.

Pâtés de Perigord. Jambons d'York glacés.

Langues de Bœuf à la Moderne. Quartier d'Agneau.

## TROISIÈME SERVICE.

Cailles. Canetons. Oisons.

Gelées au Marasquin. Crèmes aux Ananas. Tourtes à la Crème.

Suédoises aux Fruits melés.

Gâteau glacé à la Danoise. Meringues à la Française.

Mayonnaise de Volaille.

Anguilles en Aspique à la Beurre de Montpellier.

Pâtisserie à la Florentine.

Petits Gâteaux de Génoise aux Conserves.

Poudings à la Savoie.

Beignets à la Princesse.

Petites Soufflées glacées. Poudings à la Nesselrode.

Cavière.

## THE WORSHIPFUL SOCIETY OF APOTHECARIES.

*October 9, 1867.*

## PREMIER SERVICE.

Hare Soup. Mock Turtle. Oxtail. Mulligatawny.

## POISSONS.

Crimped Cod. Turbot. Cod au Gratin.

Dories à la Hollandaise.

Mullets. Eels à la Génoise. Fried Whittings. Smelts.

## ENTRÉES.

Ris de Veau aux Épinards. Kari de Lapereau.

Perdreux aux Choux à l'Espagnole.

Côtelettes de Levraut. Côtelettes de Mouton aux Concombres.

## RELEVÉS.

Chapon braisé à la Chapolata.

Roast Turkey. Boiled Turkey.

Roast and Boiled Chickens.

Hams. Tongues. Roast Geese.

Côte de Bœuf à la Jardinière.

Rolards de Veau aux Petits Pois.

Saddles of Mutton. Haunch of Mutton.

## RÔTS.

Pheasants. Partridges. Grouse. Leverets.

## ENTREMETS.

Crevettes. Huîtres au Gratin.

Pommes de Terre frits.

Gelée à l'Ananas. Gelée au Noyéau. Gelée au Vin.

Gâteau de Pommes.

Gelée d'Orange. Boudin St. Clair.

Cheesecakes. Gâteaux d'Artois.

Petites Meringues. Canapes. Beignets.

Plum Pudding. Ice Pudding.

## ICES.

## DESSERT.

THE LONDON TAVERN.

## SALTERS' HALL.

*Friday, May 12, 1865.*

Tortue à l'Anglaise.

Truites à la Tartare. Rougets à l'Italienne.

Dory à la Hollandaise.

Côtelettes de Saumon à l'Indienne. Anguilles en Matelote.

Saumon de Gloster bouilli. Turbot, sauce de homard.

Merlans frits.

Petites Croquettes au Vermicelle.

Ris d'Agneau en petites caisses. Champignons en Croustade.

Filets de Volaille aux Pointes d'Asperges.

Côtelettes d'Agneau aux Filets de Concombres.

Chapons à la Reine. Jambons d'York aux Épinards.

Pâtés à la Maître d'Hôtel.

Petits Poulets au Suprême. Petits Poulets rôtis.

Langues de Bœuf glacées. Pâtés de Périgord.

Côte de Bœuf à l'Espagnole.

Quartiers d'Agneau. Selles de Mouton.

Canetons.

Paons piqués.

Oisons.

Dindonneaux piqués.

Crevettes en bouquets.

Œufs de Pluviers en bouquets.

Gelées à la Seville. Tourtes de Fruit à la Crème.

Poudings Moelleux.

Crèmes aux Ananas.

Meringues à la Française

Beignets à l'Orange. Gelées claires aux Raisins.

Croquettes aux Fruits en Caramel.

Petits Gâteaux de Génoise en Pyramide.

Gâteaux aux Amandes à la Crème.

Pâtisserie à la Florentine. Pouding de Figues au Rheims.

Trifles. Charlotte à la Russe. Poudings à la Nesselrode.

Ramaquins au Parmesan.

## BANQUET TO H.R.H. THE DUKE OF EDINBURGH, K.G.

SALTERS' HALL.

*Wednesday, June 13, 1866.*

Tortue et Tortue claire.

Filets de Turbot à la Normandie.      Rougets au Vin d'Oporto.

Côtelettes de Saumon à la Calcutta.

Saumon de Gloster bouilli aux Câpres.

Truites de Spey à la Tartare.      Turbot, sauce de homard.

Ortolans en croustades aux Petits Pois.

Cailles en gratin au Vin de Madère.      Kremouskis à la Russe.

Suprêmes de Volaille Contis aux Truffes.

Poulardes aux Pointes d'Asperges.

Chapons braisés aux Truffes.

Petits Poulets rôtis.

Pâtés à la Maître d'Hôtel.      Jambon sauté au Vin.

Hanches de Venaison.

Cailles.

Canetons.

Oisons.

Dindonneaux piqués.

Salades de Homard au Mayonnaise.

Truffes de Perigord à la Champagne.

Crevettes en buissons.

Pouding à la Savoie.

Meringues à la Française.

Petits Gâteaux aux Conserve.

Pâtisserie mêlée à la Génoise.      Gelées claires aux Fraises.

Suédoises aux Millefruits.

Beignets aux Ananas.

Poudings à la Nesselrode.

Petites Soufflées glacées au Marasquin.

Fondu au Parmesan.

## THE WORSHIPFUL COMPANY OF SALTERS.

*November 16, 1864.*

## PREMIER SERVICE.

Tortue à l'Anglaise. Tortue claire.

## POISSONS.

Crimped Cod. Turbots.  
 Mullets à l'Italienne. Dories à la Hollandaise.  
 Merlans à la Régence. Cabillaud au Gratin.  
 Eels à la Génoise. Fried Whittings. Smelts.

## ENTRÉES.

Perdrix aux Choux sc. Espagnole.  
 Faisan braisé sc. Soubise.  
 Levraut braisé sc. Napolitaine. Ris de Veau aux Épinards.  
 Fricandeau aux Tomates.  
 Côtelettes de Mouton aux Concombres.

## RELEVÉS.

Pork Griskins. Côtes de Bœuf à la Jardinière.  
 Dindon à la Chapolata. Roast Turkeys.  
 Boiled Turkeys. Lark Puddings.  
 Boiled Fowls. Roast Fowls. Hams.  
 Haunches of Mutton. Sirloin of Beef.  
 Saddles of Mutton.

## RÔTS.

Snipes. Woodcocks. Wild Ducks. Pheasants. Leverets.

## ENTREMETS.

Salades de Homard. Scalloped Oysters. Pâtés de Gibier.  
 Gelée à la Macédoine. Crème à la Vanille.  
 Gelée au Vin. Gelée à l'Ananas.  
 Gelée aux Oranges. Mirlitons. Petites Meringues.  
 Génoises décorées. Canapes. Gâteaux de Pommes.  
 Flans de Groseilles. Puits d'Amour.  
 Pâtés de Noël. Boudins à l'Anglaise. Ice Puddings.

## DESSERT.

## ICES.

THE LONDON TAVERN COMPANY, LIMITED.

## THE WORSHIPFUL COMPANY OF FRUITERERS.

ST. PAUL'S DAY, *January 25, 1867.**Service à la Russe.*

## POTAGES.

Tortue claire. Tortue à l'Anglaise.

## POISSONS.

Saumon. Turbot à l'eau. Cabillaud bouilli.  
Dory à la Hollandaise.  
Anguilles à la Génoise. Sole à l'Orly.

## ENTRÉES.

Quenelles de Levraut à l'Ecarlotte. Poulet à la Marengo.  
Noix de Veau aux Tomates. Côtelettes de Homard au Persil frit.  
Côtelettes de Mouton à la Portugaise.  
Kremouskis à la Polonaise.

## RELEVÉS.

Dindon braisé aux Champignons. Dindons rôtis.  
Dindons bouillis. Poulets rôtis.  
Poulets en béchamel. Jambons d'York.  
Langue de Bœuf. Boudins de Mauviettes. Échine de Mouton.

## RÔTS.

Pluviers. Faisans. Canards sauvages.

## ENTREMETS.

Huîtres au Gratin. Pâté de Gibier.  
Pommes de Terre frits. Gelée au Vin.  
Gelée aux Oranges. Gelée à l'Ananas.  
Gelée à la Macédoine. Boudins à la St. Clair.  
Talmouses. Flans d'Abricots. Meringues à la Nicholas.  
Boudin à l'Anglaise. Boudins glacés.

## GLACES.

## DESSERT.

THE LONDON TAVERN.



## THE WORSHIPFUL COMPANY OF LEATHERSELLERS.

*October 2, 1867.*

## POTAGES.

Clear Turtle.

Thick Turtle.

## POISSONS.

Turbot.

Cod Fish.

Mullets à l'Italienne.

Dory à la Hollandaise.

Eels à la Génoise.

Fried Whittings.

Smelts.

## ENTRÉES.

Ris de Veau aux Épinards.

Kari de Lapereau.

Salmi de Coq de Bruyère aux Champignons.

Perdreux aux Choux à l'Espagnole.

## RELEVÉS.

Dindon braisé aux Champignons.

Boiled and Roast Fowls.

Roast Goose.

Ham.

Côte de Bœuf à la Jardinière.

Saddle of Mutton.

## RÔTS.

Pheasants.

Leverets.

Partridges.

## ENTREMETS.

Huitres au Gratin.

Pommes de Terre frits.

Gelée au Vin.

Gelée d'Orange.

Boudin St. Clair.

Canapes.

Talmouses.

Meringues.

Beignets de Pommes.

Plum Puddings.

Ice Puddings.

## ICES.

## DESSERT.

THE LONDON TAVERN.

## CORDWAINERS' HALL.

*July 27, 1865.*

## Turtle.

Filets de Soles à la Reine.      Truite à la Tartare.

Côtelettes de Saumon à l'Indienne.

Salmon.      Turbot.      Stewed Eels.      Whittings.

Chartreuse de Homard au Fumet.      Carrés de Venaison aux Petits Pois.

Côtelettes d'Agneau aux Concombres.

Grenadines de Tortue à l'Oseille.

Petites Bouchées à la Reine.      Ris de Veau à la St. Cloud.

Boiled Chickens à la Suprême.      Capons braised and mushroom sauce.

Roast Chickens.      Hams.      Warden Pies.      Venison Pasties.

Tongues.

Pigeon Pies.      Haunches of Venison.

Ducks.      Leverets.      Goslings.      Turkey Poults.

Fruit Tarts.      Clear and Noyeau Jellies.      Marrow Puddings.

Italian and Pine Creams.      Charlotte à la Russe.

Lobster Salads.      Prawns.

Trifles.      Maids of Honour.

Meringues à la Crème.      Pâtisserie à la Bonne Femme.

Gâteau à la Royale.      Nesselrode Puddings.      Pine Fritters.

## THE WORSHIPFUL COMPANY OF WEAVERS.

*July 25, 1867.*

## SOUPS.

Purée de Pois.      Julienne.      Mock Turtle.

## FISH.

Salmon.      Turbot.      Mullets à l'Italienne.  
 Salmon Cutlets.      Eels à la Génoise.  
 Fried Whittings.      Truite à la Tartare.      Whitebait.

## ENTRÉES.

Ris de Veau aux Épinards.  
 Canetons braisés aux Petits Pois.      Levraut braisé aux Tomates.  
 Balontines de Volaille aux Champignons.  
 Côtelettes d'Agneau aux Concombres.

## RELEVÉS.

Roast Fowls.      Hams.      Tongues.      Boiled Fowls.  
 Côte de Bœuf à la Jardinière.  
 Bacon and Beans.      Saddles of Mutton.  
 Quarters of Lamb.

## RÔTS.

Turkey Poults.      Goslings.      Ducklings.

## ENTREMETS.

Pâté de Gibier.      Crevettes.  
 Gelée à l'Ananas.      Gelée à la Victoria.  
 Gelée au Vin.      Gelée d'Orange.  
 Boudins St. Clair.      Canapes.      Talmouses.  
 Génoises décorées.      Tartelettes.  
 Puffs.      Meringues.  
 Ice Puddings.

## ICES.

## DESSERT.

THE LONDON TAVERN.

## THE WORSHIPFUL COMPANY OF DISTILLERS.

*October 15, 1867.*

## POTAGES.

Hare Soup. Ox Tail. Mock Turtle.  
Mulligatawny.

## POISSONS.

Cod. Turbot.  
Rougets en Papillote. Roularde de Merlans.  
Anguilles à la Génoise.  
Fried Whittings. Smelts.

## ENTRÉES.

Perdreux aux Choux à l'Espagnole.  
Ris de Veau aux Épinards.  
Côtelettes de Mouton aux Tomates.  
Salmi de Coq de Bruyère aux Truffes.

## RELEVÉS.

Dindon à la Chapolata.  
Roast Turkey. Roast Goose. Roast and Boiled Fowls.  
Ham. Bœuf à la Jardinière.  
Saddles of Mutton.

## RÔTS.

Pheasants. Partridges. Plovers.

## ENTREMETS.

Hûîtres au Gratin. Pommes de Terre frits.  
Gelée à l'Ananas. Gâteaux de Pommes.  
Boudin St. Clair. Gelée au Vin. Gelée d'Abricots.  
Talmouses. Tartelettes.  
Canapes. Génoises décorées. Fritters.  
Plum Puddings. Ice Puddings.

## DESSERT.

THE LONDON TAVERN.

## THE WORSHIPFUL COMPANY OF BREWERS.

ALDENHAM VISITATION DINNER, *October 8, 1867.*

## PREMIER SERVICE.

Tortue claire. Tortue à l'Anglaise.  
 Ailerons de Tortue aux Fines Herbes.  
 Tortue grasse. Petits Pâtés de Tortue.

## POISSONS.

Sauchy de Carrelets. Cabillaud aux Huîtres.  
 Turbot à l'Eau. Rougets à l'Italienne. Omelette de Merlans.  
 Éperlans frits.

## ENTRÉES.

Filets de Coqs de Bruyère aux Truffes.  
 Côtelettes de Levraut à l'Écarlotte.  
 Perdreaux aux Choux à l'Espagnole.  
 Filets de Pigeons à la Londres aux Champignons.

## RELEVÉS.

Hanche de Venaison. Dindonneaux à la Chapolata.  
 Poulets rôtis. Selle de Mouton.  
 Jambon d'York.

## RÔTS.

Faisans. Perdreaux. Coqs de Bruyère.

## ENTREMETS.

Crêvettes. Pommes de Terre frits.  
 Gelée d'Abricots. Gâteaux de Pommes.  
 Crème de Parfait-Amour.  
 Meringues à la Crème. Talmouses.  
 Canapes. Soufflée à la Glace. Boudin glacé.  
 Plum Puddings.

## GLACES.

## DESSERT.

THE LONDON TAVERN.

## DINNER TO H.R.H. THE PRINCE OF WALES.

GOLDSMITHS' HALL, *March 15, 1873.*

## POTAGES.

Tortue.      Tortue claire.      Brunoise.

## POISSONS.

Filets de Truite à la Verte.

Rougets en Papillotes à la Bourgogne.

Saumon à la Tartare.      Whitebait.

## ENTRÉES.

Épigrammes de Cailles à la Strasbourg.

Ris de Veau piqué à la Carlton.

## RELEVÉS.

Pouding de Bécassines au Naturel.      Dinde à la Chapolata.

Petits Poulets au Beurre d'Écrevisses.

Jambon sauté au Vin de Champagne.      Selles de Mouton.

Quartiers d'Agneau.

## RÔTS.

Cailles bardées, Canetons, &amp;c.

## ENTREMETS.

Foies-gras de Strasbourg en pâte.      Flan de Pêches à la Reine Claude.

Génoises à la Grande Chartreuse.

Bavarois de Conserves à la Moderne.

Gelées d'Oranges à la Malte.

## RELEVÉS.

Petites Soufflées glacées au Marasquin.

Petits Fondus au Parmesan.

## DINNER TO PRINCE ARTHUR.

HABERDASHERS' HALL. *July 2, 1873.*

## POTAGES.

Tortue et Tortue claire.

## POISSONS.

Truite de Spey à la Réforme.

|                                  |                      |
|----------------------------------|----------------------|
| Filets de Turbot à la Maréchale. | Saumon à la Tartare. |
| Turbot, sauce de homard.         | Whitebait.           |

## ENTRÉES.

Ortolans en caisses aux Truffes.  
Escalopes de Ris de Veau à la Sultane.  
Chartreuse à la Moderne.

## RELEVÉS.

|                                  |                                |
|----------------------------------|--------------------------------|
| Poularde à la Périgieux.         | Petits Poulets à la Princesse. |
| Jambons sautés au Vin de Madère. |                                |
| Hanches de Venaison.             |                                |

## RÔTS.

|                     |           |
|---------------------|-----------|
| Cailles bardées.    | Canetons. |
| Dindonneaux piqués. |           |

## ENTREMETS.

|                         |                        |
|-------------------------|------------------------|
| Pâté de Foie-gras.      | Crevettes en buissons. |
| Poudings à la Sévigné.  | Gelées à la Victoria.  |
| Bavarois aux Conserves. |                        |
| Meringues à la Crème.   | Croûtons de Pêches.    |

## RELEVÉS.

|                            |                    |
|----------------------------|--------------------|
| Poudings à la Nesselrode.  |                    |
| Petites Soufflées glacées. | Anchois en Canapé. |

## DESSERT.

## ICES.

BALL TO THEIR R.H. THE PRINCE AND PRINCESS OF  
WALES.

GOLDSMITHS' HALL, *July 4, 1873.*

SUPPER MENU.

POTAGES.

Brunoise.      A la Princesse.

ENTRÉES.

Ortolans en Croustade aux Truffes.

Côtelettes d'Agneau aux Petits Pois.

Épigrammes de Ris de Veau à la Périgueux.

RELEVÉS.

Saumon au Beurre de Montpellier.

Mayonnaise de Volaille à la Danoise.

Chaufroid de Foie-gras en Aspique.

Jambon de Bayonne à la Gelée.      Cailles à la Crème.

Pâté de Périgord.

Salades de Homard.      Galantine de Chapon.

Petits Poulets rôtis.

ENTREMETS.

Macédoine aux Fruits.      Meringues à la Crème.

Gâteaux d'Amandes à l'Impériale.

Compote d'Abricots.      Gelées à la Victoria.

Plombière aux Ananas.



## BANQUET TO THE PATRIARCH OF ANTIOCH.

FISHMONGERS' HALL, *December 10, 1874.*

## POTAGES.

Tortue à l'Anglaise.

Iced Punch. Hock—Steinberg Cabinet.

Fins de Tortue en Matelote.

Madeira.

## POISSONS.

Soles en Matelote à la Perigord.

Saumon à la Tartare. Éperlans frits.

Château Yquem. Sherry. Punch à la Romaine.

## ENTRÉES.

Pouding d'Huitres à la Crème. Vol au Vent à la Financière.

Filets de Bécassines à la Bordelaise.

Champagne—Montebello. Perrier Jouet extra quality.

## RELEVÉS.

Dinde au Céleri. Jambons braisés au Vin.

Selles de Mouton. Baron of Beef.

Burgundy—Chambertin. Champagne.

## RÔTS.

Bécasses. Bécassines. Perdreaux. Faisans.

Madeira. Sherry. Champagne.

## ENTREMETS.

Terrines de Foie-gras.

Gelées à la Seville. Poudings de Castille.

Souvenirs de Byzance. Gâteaux françaises aux Avelines.

Cognac. Cherry Brandy.

## RELEVÉS.

Poudings à la Nesselrode. Biscuits glacés.

Caviare.

Liqueurs—Maraschino, Curaçao, Kumel, Kirschenwasser.

## DESSERT, ETC.

Port 1844. Lafitte 1862. Madeira 1821.

Sherry. Montilla.

## BANQUET TO HER MAJESTY'S JUDGES.

FISHMONGERS' HALL, *February 12, 1874.*

## POTAGES.

Tortue à l'Anglaise.  
 Iced Punch. Madeira, 1821. Sherry.  
 Fins de Tortue en Matelote. Côtelettes de Tortue au Fumet.

## POISSONS.

Filets de Barbués Contis aux Truffes. Saumon à la Tartare.  
 Blanchaille.  
 Hock—Steinberg Cabinet. Château Yquem.  
 Punch à la Romaine.

## ENTRÉES.

Timbales d'Huitres à la Biarritz.  
 Épigrammes de Volaille aux Petits Pois.  
 Mauviettes en Casserole à la Czarevna.  
 Champagne—Montebello. Monopole.

## RELEVÉS.

Chapons à la Printanière. Jambons braisés au Vin.  
 Selles de Mouton. Quartier d'Agneau.  
 Baron of Beef.  
 Burgundy—Chambertin. Champagne.

## RÔTS.

Bécasses. Bécassines. Canards sauvages.  
 Pluviers.  
 Madeira. Sherry. Champagne.

## ENTREMETS.

Terrines de Foies-gras. Gelées aux Fruits.  
 Bavarois à la Moderne. Crème à la Victoria.  
 Croûtons aux Ananas.  
 Cognac. Cherry Brandy.

## RELEVÉS.

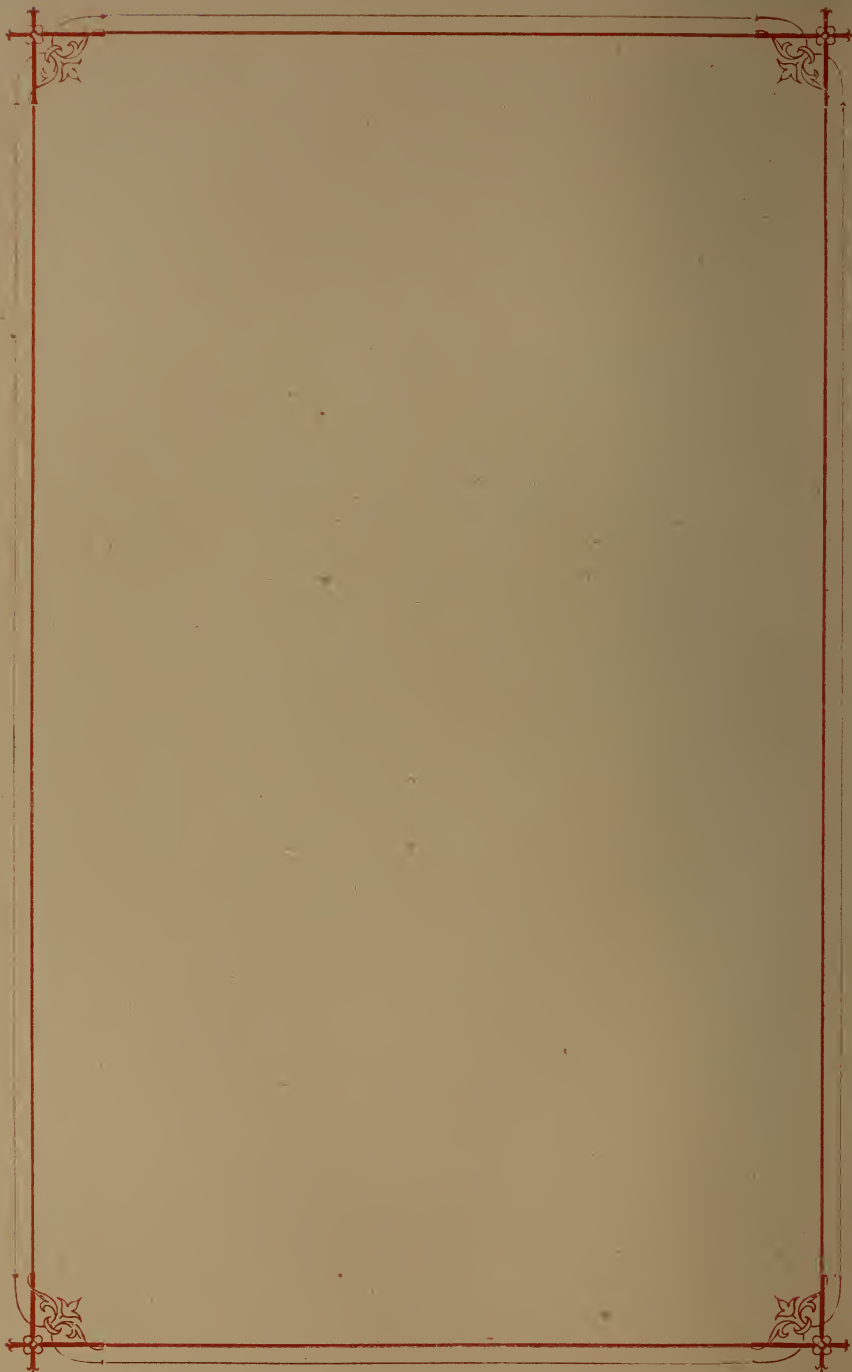
Plombières d'Abricots.  
 Petites Soufflées glacées. Anchois en Canapé.  
 Liqueurs—Maraschino, Curaçao, Kumel, Kirschenwasser.

## DESSERT, ETC.

Port 1847. Lafitte 1864. Madeira 1821.  
 Sherry—Vino de Pasto and Dry. Duke Montilla.



WHITEBAIT MENUS.



# WHITEBAIT MENUS.

THE COBDEN CLUB.

*Mercredi, Juin 24, 1868.*

## POTAGES.

Tortue claire. Bisque d'Écrevisses à la Duchesse.  
Gras de Tortue au Vin de Madère. Calipash de Tortue à la Dalhousie.

## SOUCHETS.

Carrelets. Saumon.

## FRITURES.

Croquettes de Homard. Petites Soles. Anguilles.

## ENTRÉES DE POISSON.

Quenelles de Merlans à la Richelieu.  
Croustades de Laitances de Maquereau. Rougets à l'Italienne.  
Omelette de Merlans aux Fines Herbes.  
Truite à la Tartare. Saumon à la Norvégienne.

## WHITEBAIT.

Jambon braisé au Vin de Bordeaux. Pois verts. Fèves.

## ENTRÉES.

Suprême de Volaille aux Truffes. Côtelettes d'Agneau à la Macédoine.

## RELEVÉS.

Hanche de Venaison. Selle de Mouton.

## SECOND SERVICE.

Cailles rôtis. Terrines de Foie-gras. Crevettes.

## ENTREMETS.

Gelée à la Grande Chartreuse. Éclairs glacés au Chocolat.  
Éventail de Cerises.

## RELEVÉ.

Soufflée glacée Vanille.

## GLACES.

Crème aux Fraises. Crème au Pain brun. Eau d'Ananas.

## DESSERT.

Old E. T. Madeira.—Punch.—Château Yquem 1858.—Steinberg Cabinet  
Hock 1857.—Champagne.—Chambertin 1848.—Fine old Sillery.—  
Liqueurs.—Lafitte 1848.—Sherry 1820.—Thompson & Croft's Port,  
vintage 1834.

## "THE LANCET."

*Samedi, Juin 27, 1868.*

Potage à la Tortue plein-clair.

Souchée de Carrelets et Saumon. Turbot à la Parisienne.

Chartreuse de Filets de Soles à l'Alexandra.

Roulardes de Merlans à la Perigord.

Côtelettes de Saumon à l'Indienne. Carrelets frits.

Anguilles frites. Omelette de Merlan.

Croquettes de Homard. Truite à la Tartare.

Saumon à la Norvégienne.

## WHITEBAIT.

Côtelettes d'Agneau aux Concombres.

Ris de Veau aux Petits Pois.

Vol au Vent à la Financière.

Poulets bouillis. Canetons rôtis.

Quartier d'Agneau. Jambon.

Gelée à la Grande Chartreuse.

Crème à la Bohémienne.

Pâtisserie variée. Gâteau à la Victoria.

Pouding Nesselrode.

## LES GLACES.

Crèmes aux Fraises. Eau de Citron.

Madeira. Punch.

Sherry—Capdepon's. Hockheimer.

Champagne—Perrier Jouet's.

Claret. Old E. T. Sherry.

Port—Taylor's 1844.

## JUNE.

Potage aux Asperges.

Potage Printanier.      Souchée de Carrelets.

Souchée de Saumon.

Chartreuse Sole à l'Alexandra.

Roulardes de Merlan à la Sefton.

Côtelettes de Homard à la Royale.

Anguilles à la Régence.

Côtelettes de Saumon à l'Indienne.

Kari de Raie.

Anguilles et Carrelets frits.

Truite à la Tartare.

Omelettes de Merlan.

## WHITEBAIT.

Côtelettes d'Agneau aux Concombres.

Ris de Veau aux Tomates.

Petits Pâtés de Foie-gras aux Truffes.

Poulets et Canetons rôtis.

Langue de Bœuf.

Mayonnaise de Homard.

Gâteau à la Victoria.

Gelée à la Grande Chartreuse.

Crème à l'Italienne.      Pâtisserie variée.

## MERINGUES.

Pouding Luxembourg.

Crème aux Fraises glacées.

Eau de Citron glacée.

MAY 31.

Potage Tortue à l'Anglaise.

Potage Tortue claire.

Sliss's Water Souchée.      Truite à la Tartare.

Filet Merlan à la Ristori.

Saumon.                      Turbot.

WHITEBAIT.

Ris de Veau à la Lucullus.

Mazarine à la Norvégienne.

Poulet à la Royale.

Carré de Venaison à la Jardinière.

Selle de Mouton rôti.

Quartier d'Agneau.

Jambon à l'Albion aux Petits Pois.

Cailles rôtis.

Canetons rôtis.              Asperges en Tranches.

Célestine de Fraises à la Crème.

Gelée au Vin.

Crème au Thé vert.

Gelée à la Macédoine.

Pâtisserie à la Française.

Pouding glacé aux Oranges.

GLACES.



## THE SHIP, GREENWICH.

*July.**Dîner à la Russe.*

Green Pea and Julienne Soups.

Souchée of Flounders and Salmon.

Lobster Rissoles.                      Fried Eels.  
 Quenelles of Whiting à la Richelieu.  
 Turbots à la d'Orsay.

Trout à la Tartare.                      Salmon à la Norvégienne.

Mullet Italienne.

## WHITEBAIT.

Croquettes de Volailles aux Truffes.

Lamb Cutlets and Cucumbers.

Haunches of Venison.                      Saddles of Mutton.  
 Hams.                      Roast Fowls and Ducks.  
 Peas.                      French Beans.                      Broad Beans.  
 Jellies à la Eugénie.                      Pastry.  
    Bavaoise of Apricots.

Nesselrode Puddings.

## ICES.

Strawberry Cream.  
 Lemon Water.                      Pineapple Cream.  
    Currant Water.

## THE TRAFALGAR, GREENWICH.

*Lundi, Mai 18, 1874.*

## POTAGES.

Tortue claire. Tortue liée.  
Gras Vert au Jus.

## POISSONS.

*Souchets.*  
Truite. Carrelets.  
*Fritures.*  
Rissolettes de Homard. Carrelets frits.  
Anguilles à la Diable.  
*Entrées.*  
aupiettes de Filets de Sole à la Cardinale.  
Boudins de Merlans à la Crème.  
Côtelettes de Saumon à la Trafalgar.  
*Relevés de Poissons.*  
Truite à la Tartare. Rougets à l'Épicurienne.  
Turbot à la Vatel.  
Les Ablettes.

## ENTRÉES.

Les Suprêmes de Volaille aux Truffes.  
Les Ris de Veau à la Monarque.

## SECOND SERVICE.

Quartier d'Agneau rôti. Les Canetons rôtis.  
Mayonnaise de Homard.

## ENTREMETS.

Gelée à la Dantzic. Tartelettes de Cerises.  
Tasse d'Amande à la Chantilly.  
Pouding glacé à la Nesselrode.

## GLACES.

L'Eau de Citron. Crème aux Fraises.

## DESSERT.

Pines. Strawberries. Grapes.  
Conserves, &c.

## THE TRAFALGAR, GREENWICH.

*Vendredi, Juin 19, 1874.*

## POTAGES.

Tortue claire.      Tortue liée.  
Gras Vert au Jus.      Ailerons aux Fines Herbes.

## POISSONS.

*Souchets.*

Carrelets.      Perche.      Saumon.

*Fritures.*

Rissolettes de Homard.      Anguilles à la Diable.  
Petites Soles.

*Entrées.*

Boudins de Merlans à la Crémère.  
Côtelettes de Saumon à la Trafalgar.

*Flancs.*

Rougets à l'Épicurienne.      Turbot à la Normandie.

*Relevés.*

Omelette à la Trafalgar.      Saumon à la Norvégienne.  
Les Ablettes.

## SECOND SERVICE.

## ENTRÉES.

Ris de Veau piqué à la Monarque.

## RÔTS.

D'Agneau grillé.      Jambon grillé.  
Cailles aux Feuilles de Vigne.  
Canetons.      Beans and Bacon.

*Plat de Séparation.*

Mayonnaise de Homard.

## ENTREMETS SUCRÉS.

Gelée au Marasquin.      Gâteau fondant glacé.  
Pâtisserie Française.      Pouding glacé aux Millefruits.

## GLACES.

L'Eau d'Orange.      Crème aux Fraises.

## DESSERT.

## SIR E. R. AND LADY JODRELL.

*Friday, July 10, 1874.*

## POTAGES.

Tortue claire.      Tortue liée.

## POISSONS.

*Souchets.*

Carrelets.      Saumon.

*Fritures.*

Rissolettes de Homard.      Anguilles à la Diable.

Petites Soles.      Spitchcock Eels.

*Entrées.*

Boudins de Merlans à la Crêmière.

Côtelettes de Saumon à l'Indienne.

*Flancs.*

Rougets à l'Épicurienne.      Turbot à la Normandie.

*Relevés.*

Omelette à la Trafalgar.      Saumon à la Norvégienne.

Les Ablettes.

## SECOND SERVICE.

## ENTRÉE.

Ris de Veau piqué à la Monarque.

## RÔTS.

Hanche de Venaison.

Canetons.      Cailles.      Beans and Bacon.

*Plat de Séparation.*

Mayonnaise de Homard.

## ENTREMETS SUCRÉS.

Gelée au Marasquin.      Gâteau fondant glacé.

Pâtisserie Française.

Pouding glacé aux Millefruits.

## GLACES.

L'Eau d'Ananas.      Crème aux Fraises.

## DESSERT.

## THE WORSHIPFUL COMPANY OF BREWERS.

*Vendredi, Juin 26, 1874.*

## POTAGES.

Tortue claire. Tortue liée.  
Gras Vert au Jus.  
Côtelettes de Tortue aux Fines Herbes.

## POISSONS.

*Souchets.*  
Carrelets. Saumon. Truite.

*Fritures.*

Rissolettes de Homard. Anguilles à la Diable.  
Petites Soles.

*Entrées.*

Anguilles étuvées à la Génoise.  
Côtelettes de Saumon à la Trafalgar.  
Raie en Kari au Riz.

*Relevés.*

Truite à la Tartare.  
Saumon à la Norvégienne. Les Ablettes.

## SECOND SERVICE.

## ENTRÉES.

Cailles en compote aux Truffes.

## RELEVÉ.

Selle de Mouton.

## RÔTS.

Poulets de Printemps. Canetons. Beans and Bacon.

## ENTREMETS SUCRÉS.

Gelées au Marasquin. Dames d'Honneur.  
Gâteaux fondants. Pâtisserie Française.  
Pouding glacé à la Macédoïne.

## GLACES.

Crème aux Fraises. L'Eau d'Orange.

## DESSERT.

Pine. Melon. Peaches. Grapes.  
Strawberries. Cherries. Plums.  
Apricots, &c.

MANCHESTER, SHEFFIELD, & LINCOLNSHIRE RAILWAY  
COMPANY.

*Vendredi, Juin 26, 1874.*

POTAGES.

Tortue claire. Tortue liée.  
Les Nageoires de Tortue. Gras Vert au Jus.

POISSONS.

*Souchets.*  
Truite. Carrelets.  
*Fritures.*  
Rissolettes de Homard. Anguilles à la Diable.  
Petites Soles frites.

*Entrées.*

Matelote d'Anguilles à la Bordelaise.  
Boudins de Merlans décorés.  
Côtelettes de Saumon à la Vénitienne.

*Flancs.*

Truite à la Beyrout.

*Relevés.*

Omelette à la Trafalgar. Saumon à la Norvégienne.  
Les Ablettes.

SECOND SERVICE.

ENTRÉES.

Cailles aux Truffes en compote.  
Ris de Veau piqué à la Monarque.

- RELEVÉS.

Selle de Mouton.  
Jambon braisé au Vin de Champagne. Poulets de Printemps.  
Canetons.

ENTREMETS SUCRÉS.

Gâteaux fondants. Meringues à la Chantilly.  
Gelée à la Millionnaire. Pouding glacé à la Macédoine.

GLACES.

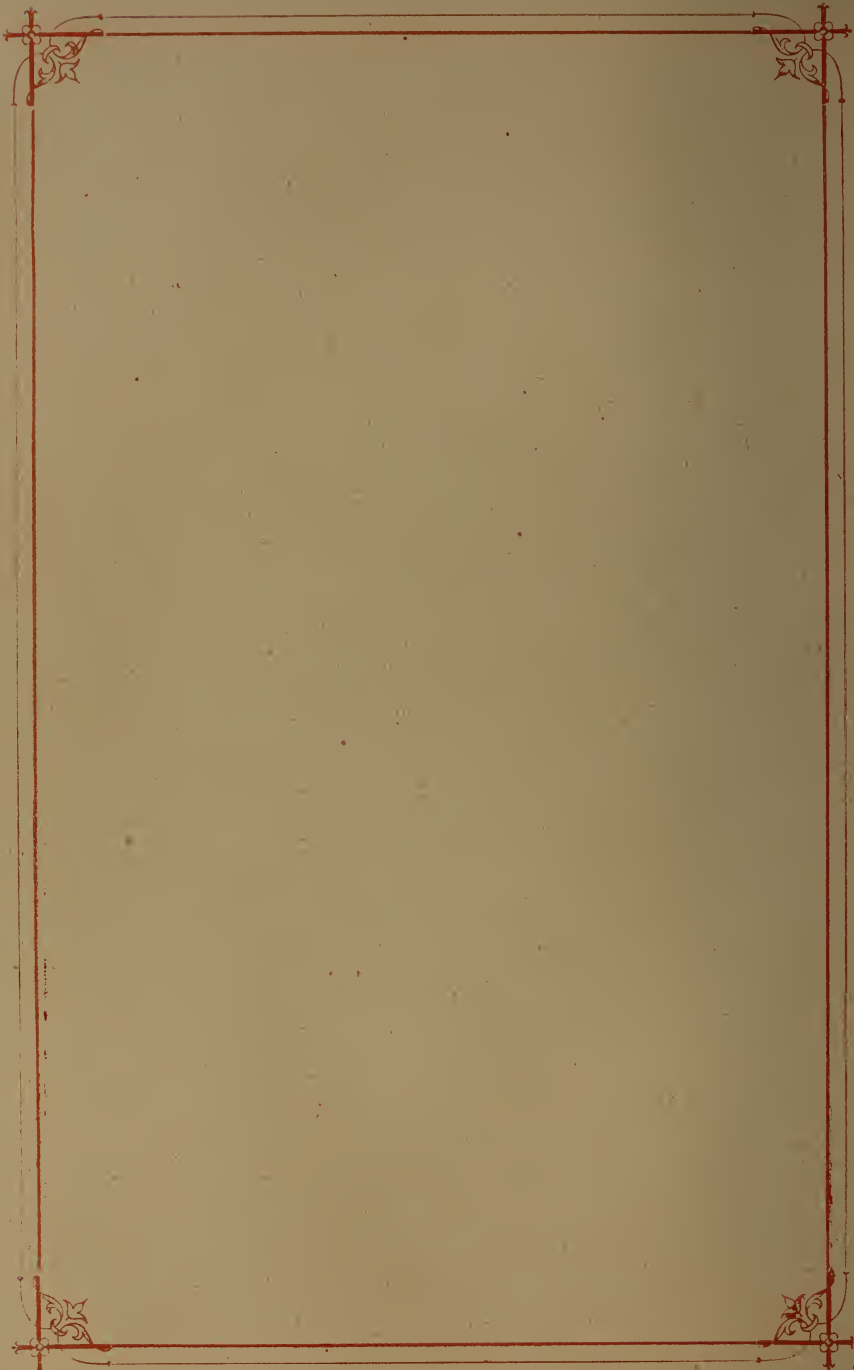
L'Eau d'Orange. Crème aux Fraises.

DESSERT.

Pine. Grapes. Peaches. Apricots.  
Nectarines. Strawberries. Cherries, &c., &c.

THE CHAIRMAN AND DIRECTORS OF THE IMPERIAL  
FIRE AND LIFE INSURANCE COMPANY.

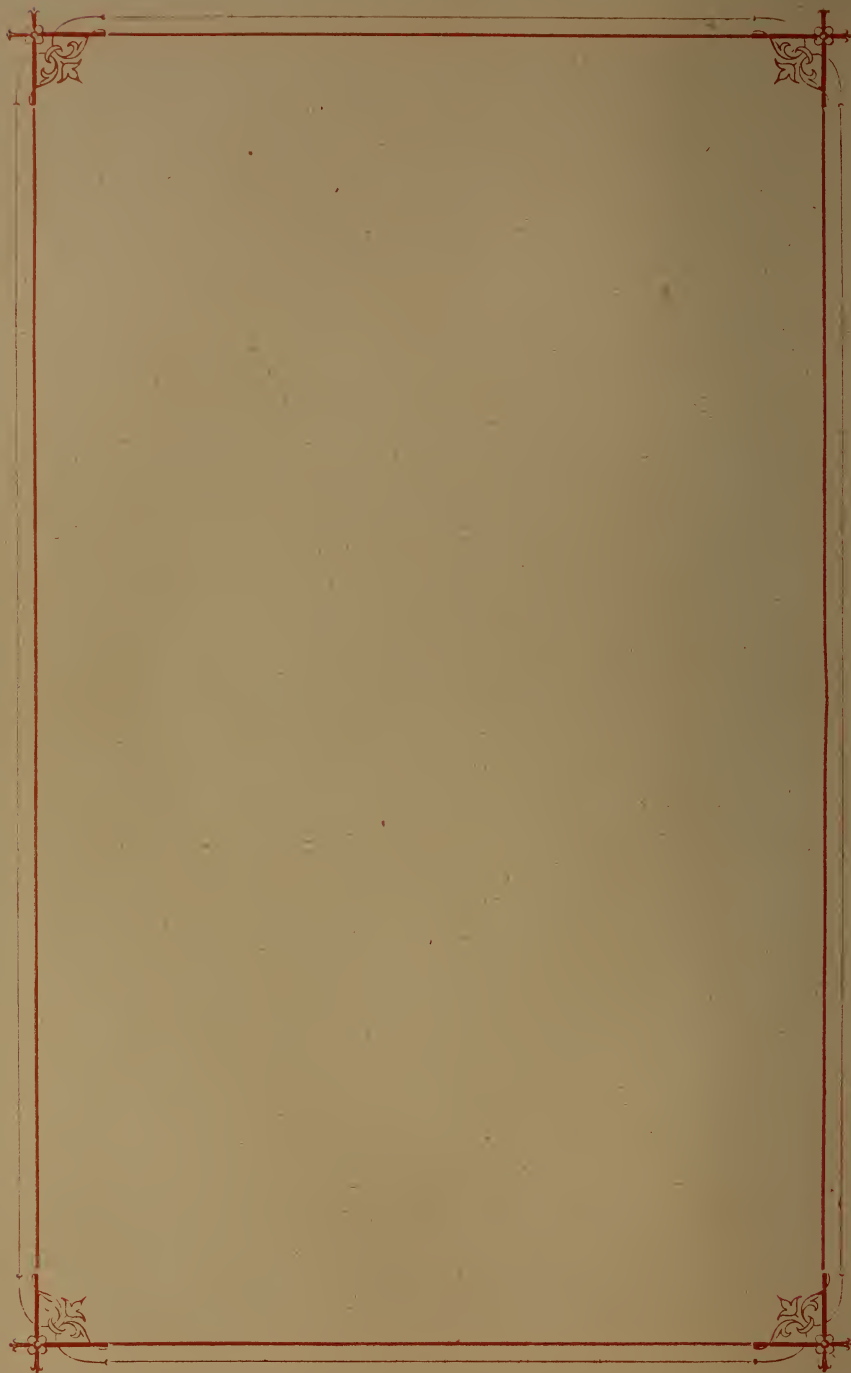
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| WINES.                        | MENU.  |
| Chablis.                      | Hors d'œuvres diversité.                               |
|                               | POTAGES.   |
| Punch.                        | Tortue claire et liée.      Consommé à la Royale.      |
|                               | POISSONS.  |
| Madeira.                      | Souchets of Flounders and Trout.                       |
|                               | Filets de Soles à la Maître d'Hôtel.                   |
| Vino de Pasto<br>et Sauterne. | Rougets à la Bordelaise.      Saumon, sauce crevettes. |
|                               | Turbot, sauce hollandaise.                             |
|                               | Spitchcock Eels.      Whitebait.                       |
|                               | ENTRÉES.   |
| Champagne cups.               | Ris de Veau en caisse aux Truffes.                     |
| Hock.                         | Côtelettes de Mouton galloises à la Soubise.           |
| Moselle.                      | Croustade de Beurre à laitances de Monarque.           |
| Claret cup.                   |  |
|                               | RELEVÉS.   |
| Chambertin.                   | Poularde à la Périgueux.      Jambon flageolets.       |
|                               | Boiled Mutton, Turnips, and caper sauce.               |
|                               | Bacon and Beans.      Haunch of Venison.               |
|                               | Sorbet à la Napolitaine.                               |
|                               | RÔTS.  |
| Perrier Jouet.                | Canetons.      Ortolans.      Salade.                  |
| Roederer.                     | Mayonnaise de Homard.                                  |
| Pommery and<br>Greno.         | ENTREMETS.   |
| Château Yquem.                | Pouding Victoria.      Abricots à la Condé.            |
| Liqueurs.                     | Crème au Chocolat.                                     |
|                               | Gelée Macédoine au Fruit.                              |
|                               | Mocata d'Alexis.      Corbeille de Morel.              |
| Château Lafitte.              | Enterprise de Barbarel.      Dames d'Honneur.          |
| Old Port.                     | Pouding glacé à la Star and Garter.                    |
| East India                    | DESSERT.   |
| Madeira.                      | Ananas and Cherry Water Ices.                          |







DINERS MAIGRES.





## DINERS MAIGRES.

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### POTAGE.

Julienne maigre.

### RELEVÉ.

Carpe au Bleu.

### ENTRÉE.

Merlans au Gratin.

### RÔTI.

Truite, sauce génoise.

### ENTREMETS.

Macaroni au Parmesan.     Charlotte Russe.

### DESSERT.

Fruits of the Season.

*Science du Bien Vivre.*

## POTAGE.

Riz au Lait.

## RELEVÉ.

Brochet au Bleu.

## ENTRÉES.

Harengs frais à la Ravigote verte.    Aiguillettes de Morue.

## RÔTI.

Carpe frite.    Salade.

## ENTREMETS.

Soufflé de Riz.    Céleri frit.

## DESSERT.

Fruits of the Season.

*Science du Bien Vivre.*

## POTAGE.

Au Lait d'Amandes.

## RELEVÉ.

Alose grillée, sauce aux câpres.

## ENTRÉES.

Maquereaux à la Maître d'Hôtel.    Raie au Beurre noir.

## RÔTI.

Éperlans frits.    Salade.

## ENTREMETS.

Petits Pois au Sucre à la Parisienne.    Gelée d'Oranges.

## DESSERT.

Fruits of the Season.

*Science du Bien Vivre.*

## POTAGE.

Aux Pointes d'Asperges.

## RELEVÉ.

Matelote à la Marinière.

## ENTRÉES.

Filets de Merlans à l'Italienne.  
Côtelettes de Thon en Macédoine.

## RÔTI.

Soles frites. Salade.

## ENTREMETS.

Crème aux Amandes pralinées.  
Gelée au Rhum.  
Haricots blancs à la Maître d'Hôtel.  
Artichauts. Fines Herbes.

## DESSERT.

Fruits of the Season.

*Science du Bien Vivre.*

## POTAGE.

Au Poisson.

## RELEVÉ.

Cabillaud à la Hollandaise.

## ENTRÉES.

Vol au Vent Béchamel de Morue.  
Anguille à la Tartare.

## RÔTI.

Soles frites, buisson d'écrevisses. Salade.

## ENTREMETS.

Croquettes de Riz. Charlotte de Pommes.  
Épinards au Sucre. Artichauts à la Barigoule.

## DESSERT.

Fruits of the Season.

*Science du Bien Vivre.*

## FOR TWENTY.

## DEUX POTAGES.

Aux Huitres. Vermicelle aux Lait d'Amandes.

## DEUX RELEVÉS.

Turbot à la Hollandaise. Saumon à Génoise.

## SIX ENTRÉES.

Soles à la Normande. Filets de Limandes à l'Anglaise.  
Filets de Grondins panés.  
Truites à la Génoise. Tanches aux fines herbes.  
Anguille à la Poulette.

## TROIS RÔTIS.

Buisson de Homards. Éperlans frits. Goujons frits.  
Deux Salades.

## SIX ENTREMETS.

Truffes à la Serviette. Choux-Fleurs au Parmesan.  
Une Gelée au Marasquin.  
Une Gelée d'Oranges. Un Biscuit meringué.  
Une Pièce montée en Oranges.

## DESSERT.

Une Corbeille garnie de Fruits d'Automne.  
Quatre Assiettes montées.  
Six Compotiers : deux Compotes de Poires de Bon-chrétien,  
deux de Pommes de Reinette, deux d'Abricots.  
Deux Corbeilles d'Oranges. Deux de Raisin. Deux Ananas.  
Six Assiettes Petit-four variées.  
Deux Fromages glacés.

*Science du Bien Vivre.*

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Purée d'Oignons aux Quenelles de Poisson.

Merlans au Gratin.

Pâté de Macaroni.

Anguille à la Broche.

Cardons au Maigre.

Baba Chaud au Madère.

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Potage aux Oignons blancs.

Saumon fumé.

Esturgeon en Matelote.

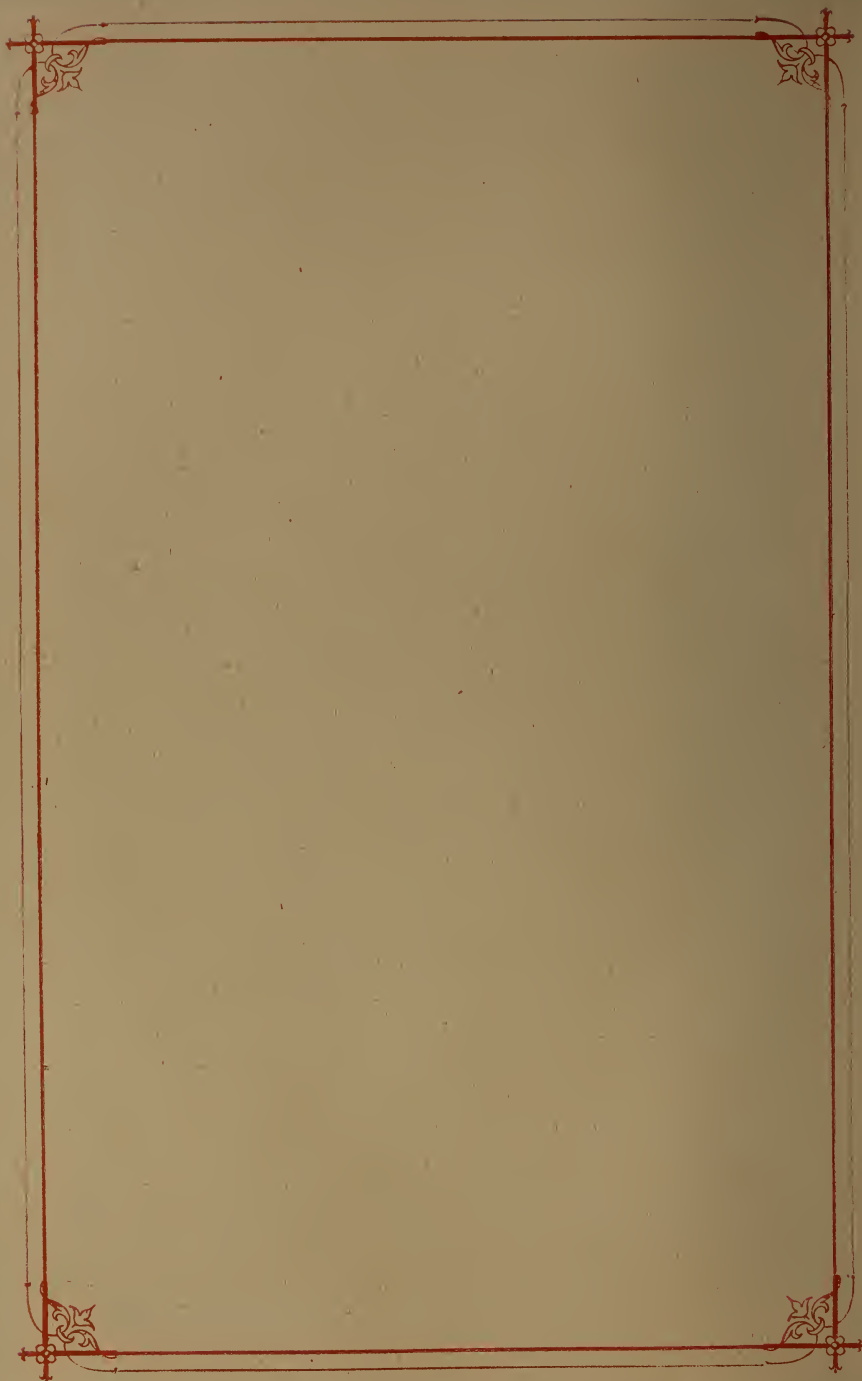
Croquettes de Pommes de Terre à la Béchamel.

Pilets rôtis.

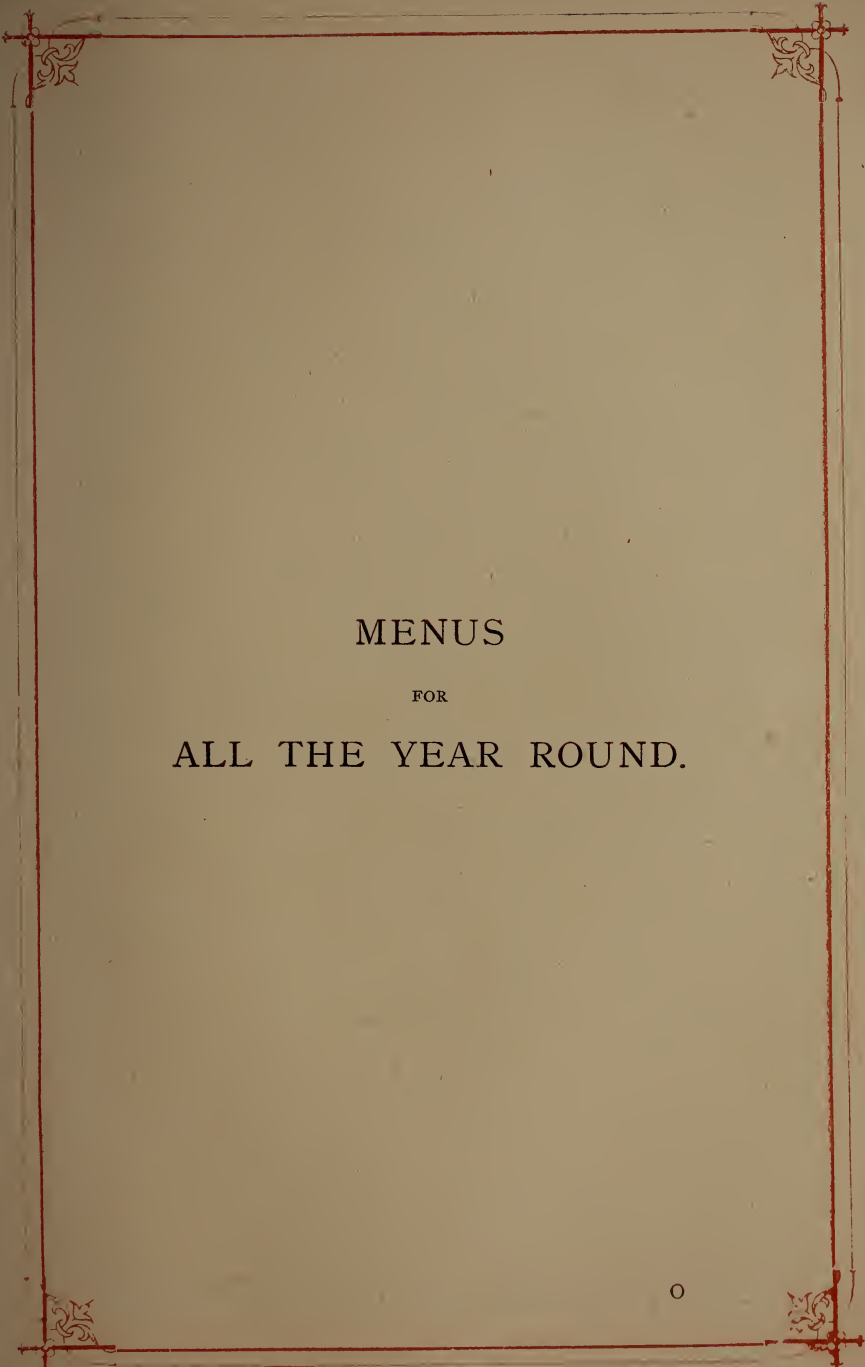
Petits Pois en Conserve.

Madeleines à la Fleur d'Oranger.



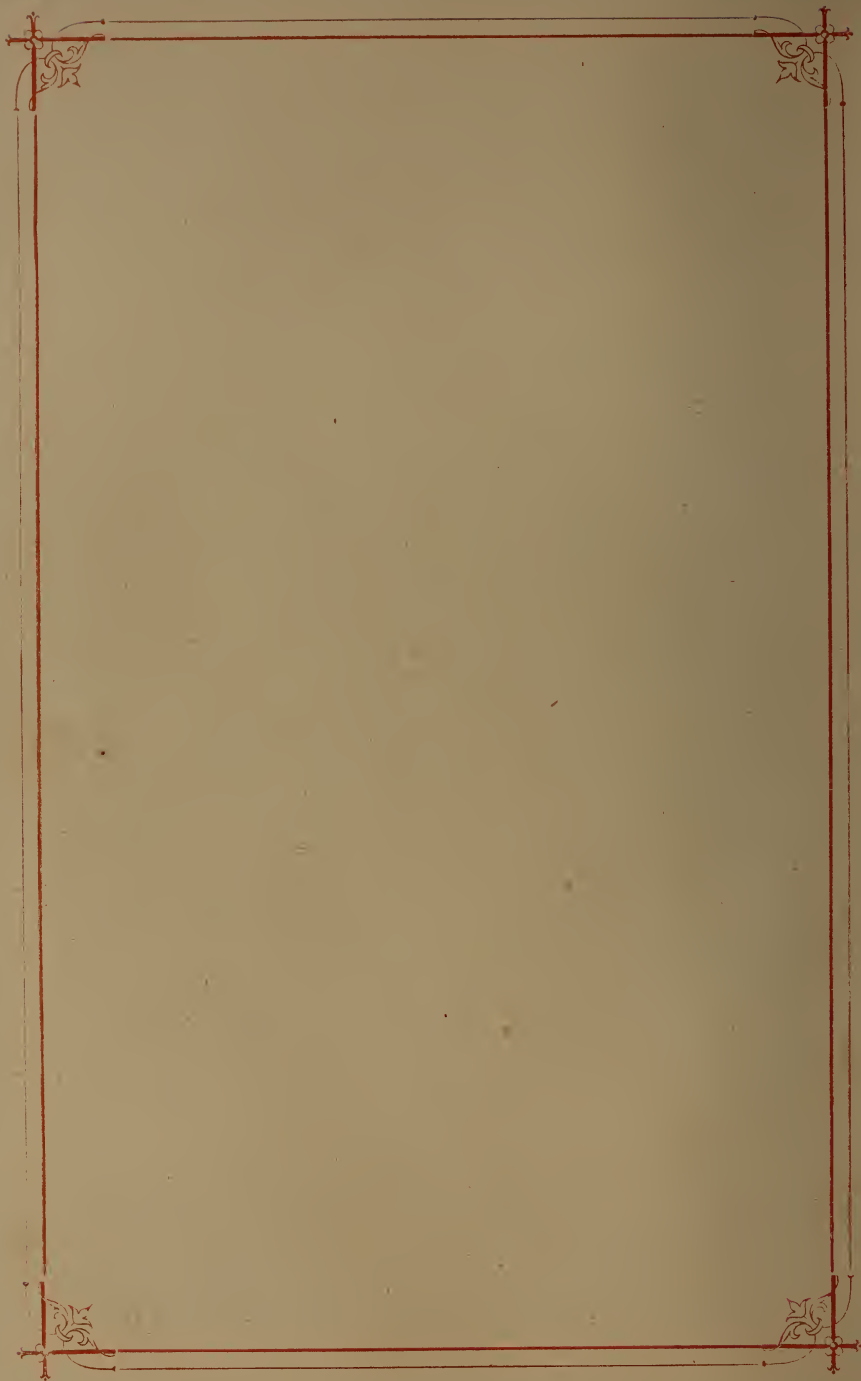






MENUS  
FOR  
ALL THE YEAR ROUND.

o





MENUS  
FOR  
ALL THE YEAR ROUND.

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JANUARY.

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Oysters.

Potage clair au Lièvre.

Turbot à la Crème.

Ris de Veau piqué à la Financière.

Filets de Bœuf à la Beurre d'Anchois.

Saddle of Welsh Mutton.

Sauté de Faisans aux Truffes.

Fondue à la Napolitaine.

Beignets d'Orange.

Vegetables.

Épinards au jus.

Artichauts à la Bordelaise

Concannon.

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Potage à la Londonderry, et Consommé.

Petits Soufflés au Parmesan.

Sandres en tronçons, sauce soya.

Punch glacé.

Bœuf de Hambourg à la Choucroûte.

Pigeons aux Petits Pois.

Petites Timbales à l'Impériale.

Filets de Levrauts en Chauxfroix.

Dinde truffée, rôtie, jus.

Pieds de Fenouils, sauce espagnole.

Mince-pies, sauce au punch.

Bavarois printanier, garni.

URBAIN DUBOIS.

## DINER POUR DIX PERSONNES.

## POTAGES.

Tortue. Tortue clair.

## POISSONS.

Saumon bouilli, sauce de homard.  
Filets de Soles en Matelote Marinière.  
Rougets à l'Italienne.

## REMOVES.

Roast Saddle of Welsh Mutton. Braised Poulet à la Reine.  
Roast Fore-quarter of House Lamb.

## ENTRÉES.

Poudings de Mauviettes à l'Essence.  
Ris de Veau piqué à l'Allemande. Vol au Vent à la Financière.  
Filet de Bœuf au Lard farci.

## RÔTS.

Faisan piqué.  
Bécasse. Bécassines.

## ENTREMETS.

Gelée de Maraschino aux Fruits.  
Charlotte Russe à la Noble Dame. Pomme au Riz à l'Angelica.  
Pouding de Cabinet, sauce eau-de-vie.  
Choux-Fleurs au Gratin. Étuve Céleri.

## RELEVÉ.

Jambon glacé en surprise.

## DESSERT.

Hot-house Grapes. Pears. Apples. Pomegranates. Pineapples.  
Orange Water Ice. Raspberry Water Ice.  
&c., &c.

THE LONDON TAVERN.

POTAGES.

Mulligatawny. Hare. Ox-tail. Mock Turtle.

POISSONS.

Turbot à l'eau. Cabillaud bouilli.  
Anguilles à la Génoise.  
Merlans frits. Filets de Merlans sautés.  
Dory à la Hollandaise. Cabillaud au Gratin.  
Éperlans frits.

ENTRÉES.

Mauviettes au Gratin. Kari de Volaille.  
Tendrons de Veau aux Petits Pois. Faisan braisé aux Champignons.  
Côtelettes de Mouton aux Concombres.  
Fricandeau de Veau aux Tomates.

RELEVÉS.

Dindons bouillis. Dindons rôtis.  
Poulet en Béchamel. Jambon. Poulets rôtis.  
Roulardes de Veau aux Tomates. Côte de Bœuf à la Jardinière.  
Selles de Mouton.

RÔTS.

Faisans.  
Canards sauvages. Pluviers. Levrauts.

ENTREMETS.

Gelée au Noyau. Gelée à l'Ananas. Gelée au Vin.  
Gelée aux Oranges. Boudins à la St-Clair.  
Canapés. Gâteaux Génois. Talmouses.  
Gâteaux d'Artois. Beignets de Pommes.  
Plum Pudding. Boudin glacé.

DESSERT.

Huîtres.

POTAGES.

Tortue. Princesse.

POISSONS.

Turbot à la Hollandaise. Éperlans.

ENTRÉES.

Côtelettes à la Princesse. Poulets à la Provençale.

RELEVÉ.

Quartier d'Agneau aux Petits Pois.

RÔT.

Bécassines.

ENTREMETS DE LÉGUMES.

Choux-Fleurs au Gratin. Salade à l'Italienne.

ENTREMETS SUCRÉS.

Omelette aux Confitures. Nesselrode glacé.

CAFÉ ET CIGARES.

Trois douzaines d'Huîtres.

POTAGE.

Ris au gras.

RELEVÉ.

Petit Brochet au Bleu.

ENTRÉE.

Beefsteaks au Beurre d'Anchois.

RÔT.

Poulet à la Broche.

LÉGUMES.

Choux de Bruxelles à l'Espagnole.

DESSERT.

Fromage de Roquefort. Marrons. Macarons.

Compotes de Pommes et de Poires.

*Science du Bien Vivre.*

Potage à la Julienne.  
Anguille à la Minute.  
Selle de Mouton garnie de Rissoles.  
Mauviettes rôties.  
Choux de Bruxelles à la Purée de Marron.  
Flan de Crème meringuée.

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Croûtes au Pot.  
Merlans aux Fines Herbes.  
Poulet à la Chasseur.  
Filet de Bœuf rôti.  
Pommes de Terre sautées.  
Meringues à la Chantilly.

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Potage au Mouton.  
Gigot de Mouton bouilli, sauce aux câpres.  
Goujons frits.  
Oie Grasse rôtie.  
Champignons farcis.                      Gelée au Kirsch.

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Potage à la Purée de Navets.  
Bouchées aux Huîtres.  
Brochet en Dauphin.  
Carpes frites.  
Choux-Fleurs, sauce au beurre.  
Gâteau de Riz.

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Potage en Tortue.  
Éperlans frits.  
Langue de Bœuf braisée, sauce tomate.  
Gigot rôti.  
Purée de Haricots à la Crème.  
Beignets de Pommes.

Potage aux Lazagnes.  
Filets de Soles à l'Orly.  
Poulet en marinade.  
Rosbif rôti aux Pommes.  
Laitues à la Flamande.  
Croûtes à la Normande (chaudes).

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Potage à la Purée de Pois.  
Merlans au Gratin.  
Haricot de Mouton.  
Oie farcie aux Marrons.  
Artichauts à l'Italienne.  
Omelette aux Confitures.

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Potage à la Française.  
Bœuf garni de Petits Pâtés.  
Ris de Veau à l'Espanole.  
Perdreux rôtis.  
Salade de Homard.      Charlotte de Poires.

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Potage aux Nouilles.  
Filets de Soles à l'Italienne.  
Noix de Veau à la Bourgeoise.  
Lièvre rôti.  
Fonds d'Artichauts frits.  
Baba au Rhum.

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Potage aux Œufs pochés.  
Barbue à la Sainte-Menehould.  
Côtelettes de Mouton à la Soubise.  
Faisan rôti.  
Gratin de Pommes de Terre.  
Meringues à la Chantilly vanillées.



Potage au Tapioca.  
Pièce de Bœuf bouillie garnie d'Oignons glacés.  
Mauviettes en Salmis.  
Gigot rôti.  
Salade de Légumes.  
Pouding.

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Potage aux Petits Oignons.  
Maquereaux grillés à la Maître d'Hôtel.  
Quartiers d'Oie à la Lyonnaise.  
Filet de Bœuf rôti.  
Choux-Fleurs au Gratin.      Abricots au Riz, chauds.

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Potage à la Parisienne.  
Cabillaud à la Hollandaise.  
Poitrines de Mouton à la sauce piquante.  
Dinde rôtie.  
Céleri au Jus.      Tartelettes aux Poires.

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Riz au Lait d'Amandes.  
Soles à la Parisienne.  
Œufs pochés à l'Estragon.  
Éperlans frits.  
Macaroni au Gratin.  
Beignets aux Confitures.

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Potage au Macaroni avec Parmesan.  
Poularde à la Montmorency.  
Éperlans frits.  
Perdreux rôtis.      Purée de Marrons.  
Omelette soufflée.

## FEBRUARY.

## FAMILLE ROYALE D'ESPAGNE.

## POTAGES.

Xérès Sec.      Crème de Perdreaux à la Princesse.  
                           Consommé à l'Impératrice.  
                           Nouilles à la Napolitaine.

## HORS D'ŒUVRE.

Château      Petits Pâtés à la Béchamel.  
 Bryon.

## RELEVÉS.

Madère de      Saumon garni, à la Royale.  
 Carpenter.      Jambon, sauce au malaga.

## ENTRÉES.

Marsala de      Timbale de Foie-gras à la Montesquieu.  
 Sicile.      Suprême de Poulets, aux Truffes.  
 Priorata.      Salade de Homards, en Bellevue.  
 Vin du Rhin.

## LÉGUMES.

Côte Rôtie.      Petits Pois à la Française.

## RÔTS.

Champagne.      Chapons garnis de Cailles.  
                           Dinde en Galantine.

## ENTREMETS.

Malvoisie.      Mazarine de Fruits.  
                           Charlotte à la Portugaise.

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Served by M. A. BLANCHARD.

PREMIER SERVICE.

Tortue claire. Tortue à l'Anglaise.  
 Calipée de Tortue au Vin de Madère,  
 Ailerons de Tortue aux Fines Herbes. Tortue grasse.

POISSONS.

Saumon de Gloster. Rougets à la Cardinal.

ENTRÉES.

Petits Pâtés aux Huîtres. Salmi de Bécassines.  
 Filets de Volaille aux Truffes.

RELEVÉ.

Selle de Mouton.

RÔTS.

Canetons. Petits Pois. Asperges.

ENTREMETS.

Pâté aux Abricots. Charlotte de Pommes. Soufflé à la Glace.

GLACES.

DESSERT.

PÔTAGE.

Riz purée de Crécy.

RELEVÉ.

Saumon à la Génoise.

ENTRÉES.

Noix de Veau à la Chicorée. Côtelettes de Mouton piquées.

RÔT.

Lapin de Garenne bardé. Salade de Saison.

ENTREMETS.

Épinards au Blond de Veau. Meringues à la Chantilly.

DESSERT.

Une Compote de Pruneaux. Compote d'Abricots. Poires.  
 Pommes. Oranges. Fruits Confits.  
 Fromage de Conserve.

*Science du Bien Vivre.*

## POTAGES.

Aux Huîtres.

Julienne.

## POISSONS.

Saumon, sauce hollandaise.

Turbot à la Normande.

Éperlans frits.

Filets de Soles à la Victoria.

## ENTRÉES.

Turban de Filet de Levrauts Chasseur.

Ris de Veau à la Mazarin.

Suprême de Volaille.

Pointes d'Asperges.

Vol au Vent à la Financière.

Épigramme d'Agneau Chartreuse.

Salmi de Bécassine à la Périgord.

## RELEVÉS.

Selle de Mouton.

Quartier d'Agneau, sauce menthe.

## RÔT.

Poulardes au Cresson.

## ENTREMETS.

Pêche à l'Impératrice.

Bavarois aux Fraises.

Gelée au Marasquin.

Gelée au Sherry.

Diplomatic Pudding.

Vacherine à la Crème.

Pouding glacé.

Dessert.

SERVICE A LA RUSSE.

Huîtres.

Potage à la Colbert.  
Potage à la Bagration.

Turbot, sauce hollandaise.      Darnes de Saumon à la Provençale.

Croquettes à la d'Angoulême.  
Langue écarlate et Poulets à la Maillot.

Filet de Bœuf aux Petits Pois.      Ris de Veau à la Toulouse.

Quartiers d'Agneau rôti.      Jambon, sauce madère.  
Salade à la Russe.

Cardons à la Moëlle.      Artichauts sautés à la Lyonnaise.

Bécassines.      Widgeons.

Poires à la Florentine.  
Savarins à l'Anisette de Bordeaux.      Gelée aux Pistaches historiées.  
Pouding glacé à la Théroïne.

Fondus au Parmesa.

Dessert.

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Potage au Sagou.  
Poularde au Gros sel.  
Filets de Soles à l'Orly.  
Gigot d'Agneau rôti.  
Choux de Bruxelles au Beurre.  
Petits Gâteaux de Riz.

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Purée aux Croûtons.      Merlans au Gratin.  
Poulet sauté.  
Gigot de Mouton rôti.  
Haricots bretonne.      Compote d'Oranges

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Potage à la Purée de Pommes de Terre.  
Cabillaud, sauce hollandaise.  
Langue de Bœuf au Gratin.      Sarcelles rôties.  
Champignons à la Bordelaise.  
Gelée au Marasquin.

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Potage au Pain.  
Pièce de Bœuf garnie à la Flamande.  
Ris de Veau à la Toulouse.  
Canards sauvages rôtis.      Salade de Homard.  
Beignets aux Abricots.

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Potage au Pain.  
Pièce de Bœuf garnie d'Oignons glacés.  
Limandes frites.  
Chapons bardés rôtis.      Betteraves à la Crème.  
Compote d'Oranges.

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Potage à la Purée de Marrons.\*  
Filets de Merlans au Gratin.  
Haricot de Mouton. Jambon rôti.  
Épinards au Jus.  
Soufflé de Riz.

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Purée de Pois verts au Riz.  
Cabillaud à la Hollandaise.  
Choucroute aux Huîtres. Canards sauvages rôtis.  
Salade de Légumes garnie de Saumon fumé  
Blanc-manger.

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Potage à la Purée de Haricots. Morue aux Pommes de Terre.  
Noix de Veau en Fricandeau.  
Volaille rôtie.  
Choux-Fleurs au Gratin.  
Pêches au Riz.

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Potage Crème de Riz. Raie au Beurre noir.  
Poulets à la Bonne Femme.  
Rosbif à l'Anglaise. Pommes sautées.  
Œufs à la Neige.

---

Potage aux Laitues. Maquereaux bouillis.  
Côtelettes de Mouton à la Capucine.  
Canetons rôtis. Laitue à la Flamande.  
Gâteaux de Pistaches.

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\* This potage is easily made. Chesnuts are strangely neglected in English kitchens. The reader is prayed to consult his cookery books on the subject.—F. B.

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Potage à la Purée d'Artichauts.  
Raie au Beurre noir.      Bœuf à la Mode.  
Caneton nouveau rôti.  
Choux-Fleurs en Salade.      Chartreuse de Pommes.

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Potage au Pain.  
Pièce de Bœuf garnie de Petits Pâtés.  
Canetons aux Navets.  
Terrine de Foies-gras.      Chicorées à la Crème.  
Beignets d'Oranges.

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Potage Julienne.      Morue aux Pommes de Terre.  
Jambon d'York à l'Anglaise.  
Pigeons rôtis.      Champignons farcis.  
Gâteau à la Crème.

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Potage Crécy.      Filets de Soles à l'Orly.  
Aloyau braisé à la Royale.  
Poulet rôti.  
Artichauts frits.      Biscuit glacé au Chocolat.

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MARCH.

REFORM CLUB.

DINNER TO VICE-ADMIRAL SIR C. NAPIER, K.C.B.

March 7, 1854.

VINGT POTAGES.

Dix Consommé de Volaille aux Légumes Printanières.  
Dix Tortue à l'Anglaise.

QUARANTE POISSONS.

Dix Turbots, sauce de homard.  
Dix Tranches de Saumon en Matelote Marinière.  
Sept Filets de Sole à la Hollandaise.  
Sept Buissons d'Éperlans. Six Filets de Merlans.

VINGT RELEVÉS.

Dix Selles de Mouton (Gallois). Dix Poulardes à la Nelson.

SOIXANTE ENTRÉES.

Dix Épigrammes d'Agneau aux Pointes d'Asperges.  
Dix Filets de Volaille (piqués) à la Purée de Champignons.  
Dix Jambons Westphaliens au Vin de Madère.  
Dix Petits Pâtés à la Montglas. Dix Salmi de Bécasse à la Richelieu.  
Dix Boudins de Lapereau à la Financière.

VINGT RÔTS.

Les Pintades (piquées) et Bardées. Les Canetons. Canards sauvages.  
Les Petits Poulets Printaniers aux Cressons.

SOIXANTE ENTREMETS.

Cinq Gelées de Dantzic à la Macédoine aux Fruits.  
Cinq Crèmes de Café au Curaçao.  
Cinq Tartelettes pralinées aux Abricots.  
Cinq Pommes au Riz garnies d'Angélique.  
Dix Mayonnaises de Homard aux Anchois.  
Dix Galantines de Volaille à la Moderne.  
Cinq Poudings à la Diplomate. Cinq Gelées d'Oranges moussuse.  
Cinq Charlottes Prussiennes au Marasquin.  
Cinq Turbands de Meringues aux Pistaches.

VINGT RELEVÉS.

Cinq Gâteaux Britanniques à l'Amiral.  
Cinq Petits Fondus au Parmesan.  
Brioche frit au Vin de Madère.  
Cinq Bombes glacés à la St. Jean d'Arc.

## REFORM CLUB.

*Samedi, 26 Mars, 1870.*

## PREMIER SERVICE.

Potage Crécy à la Belle Hélène.  
 Consommé de Volaille à la Royale.

## POISSONS.

Truites, sauces troyenne et genevoise.  
 Blanchailles à la Diable.

## ENTRÉES.

Bouchées à la "Vanity Fair." Côtelettes de Mouton à la Réforme.

## RELEVÉS.

Filet de Bœuf à la Renaissance.

## SECOND SERVICE.

Salade à la Romaine.

## RÔT.

Canetons rôtis au Cresson. Artichauts à l'Anglaise.

## ENTREMETS.

Pouding à la De la Pryme.\* Gelée à la Carthaginoise.

## RELEVÉS DE RÔTS.

Parfait au Citron. Paillettes au Parmesan.  
 Dessert et Fruits.

## \* DE LA PRYME PUDDING.

- |  |   |
|--|---|
| 1. Juice of four fresh lemons.             | 10. Half-ounce of grated nutmeg.                    |
| 2. Ditto two oranges.                      | 11. Mix well with a silver whisk.                   |
| 3. Grated rind of two lemons.              | 12. Put into a dish with paste-<br>border.          |
| 4. Ditto one orange.                       | 13. Bake for forty-five minutes in a<br>smart oven. |
| 5. Yolk of six new eggs well whipped.      | 14. Serve up piping hot.                            |
| 6. White of three ditto.                   | 15. Greedily devour.                                |
| 7. Half-pint of real cream.                | 16. And speedily digest.                            |
| 8. Six ounces of powdered sugar.           |   |
| 9. One ounce of pounded Jordan<br>almonds. |   |

PREMIER SERVICE.

POTAGES.

Consommé à la Royale. Macaroni à l'Italienne.

POISSONS.

Saumon, sauce génoise. Filets de Soles à la Dieppoise.

HORS D'ŒUVRE.

Croustades aux Huîtres.

ENTRÉES.

Crème de Volaille aux Pointes d'Asperges. Ris de Veau à la Monarque.  
Côtelettes d'Agneau aux Pois.

RELEVÉS.

Poulets à la Financière. Selle de Mouton rôtie.  
Jambon d'York à la Macédoine.

LÉGUMES.

Choux-Fleurs. Pois. Haricots verts.  
Pommes de Terre à la Maître d'Hôtel.

SECOND SERVICE.

RÔTS.

Oison. Pluviers dorés.

ENTREMETS.

Gelée au Vin de Champagne. Galantine découpée à l'Aspique.  
Crème Bavaoise au Chocolat.

RELEVÉS.

Soufflé glacé à la Vanille.  
Brioche aux Cerises.

GLACES.

Crème de Framboises. Citron. Mille Fruits.

## POTAGES.

Bisque d'Écrevisses.      Printanière à la Royale.

## POISSONS.

Darne de Saumon à la Chambord.

Turban de Filets de Soles à la Chevreuse.

## ENTRÉES.

Suprême de Volaille aux Pointes d'Asperges.

Ris de Veau à la Périgord.      Petites Bouchées à la Montglas.

Mayonnaise de Homard à la Gelée.

## RELEVÉ.

Fore-quarter of Lamb.

## RÔTS.

Prairie.      Guinea Fowls.

## ENTREMETS.

Pommes de Terre nouvelles au Naturel.

Petits Pois à la Française.      Fonds d'Artichauts au Gratin.

Asperges en Branches.

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Croute à l'Ananas.      Gelée au Marasquin.  
 Vacherine à la Crème.      Crème aux Abricots.  
 Charlotte aux Framboises.      Boudin glacé.

## DESSERT.

Potages.

Au Lièvre.—A la Lazagne.

Filets de Soles à l'Orly.

Filets de Maquereaux, sauce hollandaise.

Rissoles de Volaille.

Côtelettes de Mouton à la Réforme.

Grenadines de Veau à la Napolitaine.

Langue écarlate en Papillotes.

Filet de Bœuf au Raisin de Malaga.

Coqs de Prairie rôtis.

Omelette aux Huîtres.

Beignets d'Ananas.

Tartelettes à la Frangipane.

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Potages.

Brunoise.—Purée Palestine.

Filets de Soles à la Colbert.

Maquereaux à la Bordelaise.

Croquettes à la Villeroi.

Côtelettes de Mouton à la Jardinière.

Escalopes de Veau à la Provençale.

Épigramme d'Agneau aux Champignons.

Jambons aux Raisins de Malaga.

Filet de Bœuf au Madère.

Coqs de Prairie rôtis.

Omelette aux Huîtres.

Pannequettes aux Abricots.

Gelée ou Curaçao.

Potage à la Palestine.  
 Filets de Maquereaux, sauce tartare.  
 Pâtés de Moëlle.  
 Côtelettes de Mouton à la Bretonne.  
 Langue en écarlate.  
 Entrecôte sauté à la Bordelaise.  
 Pintade piquée braisée.  
 Omelette aux Huîtres.  
 Ananas à la Condé.  
 Gelée au Kirsch.

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Les Huîtres.

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Le Potage Printanier à l'Impératrice.

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Les Darnes de Saumon, sauce hollandaise.  
 Les Filets de Soles à la Venitienne.

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Les Bouchées à la Montglas.  
 Les Rissolettes de Homard.  
 Le Filet de Bœuf à la Piémontaise.  
 Le Salmi de Gelinottes.

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La Selle d'Agneau.

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La Poularde aux Cressons.

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La Salade à la Cazanova.  
 Les Cardons à l'Espagnol.  
 Les Beignets d'Ananas.  
 La Mousse à la Vanille.

POTAGES.

Tortue claire. A la Reine.

POISSONS.

Darne de Saumon à la Chambord.  
Turban de Filet de Soles à la Joinville.  
Éperlans frits.

ENTRÉES.

Queñelles de Volaille à la Pompadour.  
Côtelettes d'Agneau à la Chartreuse.  
Ris de Veau à la Mazarin.  
Croquette de Gibier en Surprise.

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Mayonnaise de Homard.

ROAST.

Saddle of Mutton.  
Woodcocks. Wild Ducks. Prairie Hens.

LÉGUMES.

Asperges en Branches. Petits Pois à la Saison.

ENTREMETS.

Grasse meringuée historiée.  
Bavarois à la Pêche.  
Gelée à la Californienne. Pouding de Cabinet.  
Suprême de Fruits.  
Cheval glacé.  
Glaces variées. Dessert.

## POTAGE.

A la Brunoise.

## RELEVÉ.

Poularde à l'Estragon.

## ENTRÉES.

Filets d'Alose sautés.

Cailles aux laitues.

## RÔT.

Gigot de Pré salé.

Salade de Saison.

## ENTREMETS.

Choux-Fleurs au Parmesan.

Charlotte de Pommes.

## DESSERT.

Compote d'Oranges.

Cérises à l'Eau-de-vie.

Pommes de Colville.

Oranges.

Une assiette montée.

Deux assiettes de Petits-fours.

*Science du Bien Vivre.*

Potage Brunoise aux Pâtes d'Italie.

Châteaubriand grillé.

Croquettes de Poisson.

Canards sauvages rôtis.

Asperges en Branches.

Chartreuse de Pommes.

Potage au Vermicelle.

Filets de Soles à l'Italienne.

Pluviers rôtis en entrée.

Rognon de Veau rôti.

Asperges à la sauce blanche.

Soufflé de Riz.



Consommé aux Croûtes grillées.

Poule au Pot.

Sauté de Lapereaux.

Rosbif rôti.

Choux-Fleurs gratinés au Parmesan.

Crème au Chocolat.

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Potage aux Pâtes d'Italie.

Carrelets grillés

Aloyau à la Godard.

Volaille rôtie. Céleri au jus.

Parfait au Café.

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Potage à la Française.

Bœuf bouilli, sauce robert.

Poularde en entrée de Broche.

Pâté de Saumon.

Choux de Bruxelles au Beurre.

Biscuit glacé au Chocolat.

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Riz Crécy.

Gigot bouilli, sauce aux câpres.

Anguille à l'Anglaise.

Vanneaux rôtis.

Céleri-rave à la Demi-glace.

Beignets de Pommes à la d'Orléans.

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Potage au Tapioca.  
Cabillaud à la Hollandaise.  
Poularde à la Bourgeoise.  
Gigot d'Agneau rôti.  
Champignons au Gratin.  
Gâteau de Semoule à la Crème.

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Potage au Pain.  
Pièce de Bœuf, sauce tomates.  
Anguille au Soleil.  
Sarcelles rôties.  
Purée de Pommes de Terre au Gratin.  
Meringues à la Crème.

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Crécy à l'Orge.  
Moreau à la Maître d'Hôtel.  
Côtelettes de Porc frais grillées, sauce poivrade.  
Caneton rôti.  
Asperges en Branches.  
Pains de la Mecque.

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Potage Faubonne.  
Saumon au Bleu.  
Poularde à la Grimod.  
Filet de Bœuf rôti.  
Asperges au Beurre.  
Œufs à la Neige.

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Consommé aux Lazagnes.  
Anguille à l'Anglaise.  
Fricassée de Poulets.  
Gigot rôti.  
Haricots Bretonne.  
Gâteau de Riz.

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Potage Printanier.  
Anguille au Soleil.  
Blanquette de Veau.  
Canards sauvages rôtis.  
Croûte aux Champignons.  
Compote de Poires.

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Consommé à la Chiffonnade de Cerfeuil.  
Petites Limandes frites, sauce colbert.  
Foie de Veau à l'Italienne.  
Quartier d'Agneau farci rôti.  
Salsifis frits.  
Gâteau aux Amandes.

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 APRIL.
 

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VISIT OF H.R.H. THE PRINCE OF WALES, K.G., 10  
CROSSNESS POINT.

*Tuesday, April 4, 1865.*

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Tortue à l'Anglaise.

Tortue claire.

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Tête de Sanglier en Galantine.

Mayonnaise de Saumon à la Danoise.

Macédoine de Cailles à la Moderne.

Anguilles en Gelée d'Aspique aux Fines Herbes.

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Petits Poulets de Printemps.

Chapon en Galantine.

Dindonneaux piqués.

Pâté de Périgord.

Langues de Bœuf ornées de Fleurs.

Jambon à l'Espagnole.

Mayonnaises de Homard à la Montpellier.

Crevettes en buissons.

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Meringues à la Montmorenci.

Gelée au Vin de Bordeaux.

Suédoise aux Millefruits.

Crèmes au Chocolat.

Pâtisserie mêlée à la Princesse.

Gâteaux de Bruxelles glacés au Marasquin.

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Fruits : Ananas, Fraises et Raisins.

GREAT WESTERN HOTEL, BIRMINGHAM.

HORS D'ŒUVRE.

Timbales d'Olives à la Marseillaise,

Petits Radis nouveaux.

POTAGES.

Tortue à l'Anglaise.

Printanier.

Bonnes Bouches au Beurre d'Anchois.

POISSONS.

Les Merlans au Gratin.

Les Côtelettes de Saumon à la Clanricarde.

ENTRÉES.

Vol au Vent à la Financière.

Les Ris de Veau aux Épinards.

Les Côtelettes de Mouton à la Russe.

RÔTS.

Filet de Bœuf piqué aux Pommes nouvelles.

Quartier d'Agneau à l'Anglaise.

Mayonnaise d'Écrevisses.

RELEVÉS.

Les Canetons aux Olives.

Les Pigeons aux Petits Pois.

ENTREMETS SUCRÉS.

Soufflé à la Vanille.

Charlotte Russe

DESSERT.

## POTAGE.

A la Julienne.

## RELEVÉ.

Bœuf aux Oignons glacés.

## ENTRÉES.

Darnes de Saumon, sauce aux câpres.

Côtelettes de Veau piquées et glacées.

## RÔT.

Poulets nouveaux au Cresson.

Salade.

## ENTREMETS.

Asperges.

Tarte aux Confitures.

## DESSERT.

Compotes d'Oranges.

Fromage à la Crème.

Raisin de Malaga.

Amandes.

Une Assiette montée.

*Science du Bien Vivre.*

Potage au Pain.

Bœuf garni de Légumes.

Marinade de Volaille.

Brochet au Bleu.

Macaroni à la Ménagère.

Pommes au Riz.

Potage aux Œufs pochés.

Truite, sauce au beurre d'anchois.

Côte de Bœuf braisée aux Petites Carottes.

Poularde rôtie.

Choux-Fleurs, sauce hollandaise.

Blanc-manger au Café.

Potage de Riz au Gras.  
Raie à la Sainte-Menehould.  
Ragoût de Veau à la Bourgeoise.  
Rougets de Rivière bardés.  
Salsifis frits.  
Tarte aux Fraises.

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Potage au Vermicelle Maigre.  
Morue frite.  
Épaule d'Agneau glacée.  
Canard rôti.  
Petits Pois à la Française.  
Meringues à la Crème.

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Potage au Tapioca.  
Filets de Soles au Gratin.  
Côtelettes de Mouton Jardinières.  
Poulet rôti au Cresson.  
Choux de Bruxelles au Beurre.  
Beignets de Fruits à l'Eau-de-vie.

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Potage d'Oseille à la Bonne Femme.  
Maquereaux à la Maître d'Hôtel.  
Bifteck garni de Pommes de Terre.  
Canetons rôtis.  
Morilles à l'Italienne.  
Gâteau d'Amandes.

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Potage au Macaroni.  
Soles à la Parisienne.  
Pigeons aux Petits Pois.  
Filet de Bœuf rôti, sauce madère.  
Asperges au Beurre.  
Omelette soufflée.

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Potage au Riz purée de Pois.  
Brochet au Court-bouillon.  
Éperlans frits.  
Homard, sauce mayonnaise.  
Pommes de Terre sautées.  
Confitures de Cerises.

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Potage au Tapioca.  
Maquereaux à la Maître d'Hôtel.  
Poularde au Gros sel.  
Foie de Veau rôti.  
Salade de Légumes.  
Gâteau feuilleté.

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Potage Croûte au Pot.  
Jambon à la Broche aux Épinards.  
Poulets sautés Marengo.  
Anguille rôtie à la sauce verte.  
Asperges en Branches.  
Pouding à la d'Orléans.



Potage Printanier.  
Morue au Beurre noir.  
Poularde à l'Estragon.  
Filet d'Aloyau rôti.  
Oignons farcis.  
Tarte aux Fraises.

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Potage aux Nouilles.  
Cabillaud à la Hollandaise.  
Poulets à la Chevalière.  
Gigot rôti.  
Pointes d'Asperges au jus.  
Crème au Café.

## MAY.

## ROYAL LITERARY FUND.

ST. JAMES'S HALL, *May 8, 1872.*

## POTAGES.

Tortue claire. Tortue à l'Anglaise. A la Reine. Jardinière.

## POISSONS.

Darne de Saumon à la Montpellier.  
Truites saumonées garnies à la Royale.  
Buisson de Coquillages.

## ENTRÉES.

Salade de Homard. Bastion d'Anguilles.  
Filets de Sole à la Mayonnaise.  
Côtelettes de Mouton aux Petits Pois.  
Ballotine de Volaille à la Périgord. Œufs de Pluviers à la Gelée.  
Salade à la Russe.

## RELEVÉS.

Quartier d'Agneau. Bœuf rôti. Bœuf Epicier.  
Poulets Printaniers, rôtis. Galantine de Veau.  
Langue de Bœuf.  
Jambon d'York. Pâtés de Pigeonneaux. Pâtés de Foie-gras.

## HORS D'ŒUVRE.

Asperges à la Crème. Choux-Fleurs au Parmesan.  
Timbale au Choux.

## ENTREMETS.

Gelée Victoria. Crème Vanille. Blanc-manger.  
Gelée à la Macédoine. Crème aux Fraises.  
Chartreuse d'Oranges. Gelée marbrée.  
Charlotte Russe. Compote d'Abricots.  
Compote d'Ananas. Chartreuse aux Fraises.  
Gâteaux Napolitains. Gâteaux Royales. Talmouse au Sucre.  
Tourte de Groseilles. Meringues à la Suisse.  
Meringues Françaises. Petits Gâteaux Génoises.  
Petites Bouchées aux Confitures.  
Pouding Diplomatique. Pouding St. Claire. Pouding glacé Belgique.

## DESSERT.

POTAGES.

Purée aux Pois verts. Mulligatawny.  
Consommé aux Queues de Veau.

POISSONS.

Saumon, sauce de homard. Turbot, sauce hollandaise.  
Filets de Soles à la Maître d'Hôtel.  
Whitebait. Whitebait à la Diable.

ENTRÉES.

Croquettes aux Homards. Côtelettes au Tomate.  
Ris de Veau aux Épinards.

RELEVÉS.

Petits Poulets Jardinière.  
Poulardes rôties aux Champignons.  
Jambon d'York au Madère. Selles de Mouton.  
Côtes d'Agneau. Pommes de Terre nouvelles.

RÔTS.

Canetons. Oisons. Dindonneaux.

ENTREMETS.

Asperges en Branches. Petits Pois au Naturel.  
Gelée Macédoine. Gelée Curaçao.  
Gelée Citron. Crème à la Vanille.  
Petites Bouchées de Chantilly.

RELEVÉS DES RÔTS.

Pouding de Millefruits.

GLACES.

Ananas et Eau de Cerise.

## PREMIER SERVICE.

## POTAGES.

Purée de Pois.

Consommé à la Chiffonard.

## POISSONS.

Saumon à la Salade.

Soles à la Parisienne.

Blanchailles.

## ENTRÉES.

Boudins Strabane.

Ris de Veau à la Maréchale.

## RELEVÉS.

Fricandeau à la Macédoine.

Jambon.

Gigot.

Pois verts.

## SECOND SERVICE.

## RÔTS.

Cailles bardées.

## ENTREMETS.

Œufs de Pluviers.

Asperges.

Gelée de Marasquin.

Nougats de Fruits.

Pouding à la Nesselrode.

## FAVORITES.

SOUPS.

Purée de Pois.                      Julienne.

Mock Turtle.

FISH.

Salmon.                      Turbot.

Filets de Sole à la Hollandaise.

Fried Whittings.

Stewed Eels.                      Truite à la Tartare.

Whitebait.

ENTRÉES.

Quenelles de Levraut à la Bohémienne.

Ris de Veau aux Épinards.

Côtelettes d'Agneau aux Concombres.

Croquettes de Homard.

RELEVÉS.

Poulets bouillis en Macédoine.

Roast Fowls.                      Ham.

Quarter of Lamb.

Côte de Bœuf à la Jardinière.

Saddles of Mutton.

RÔTS.

Ducklings.                      Guinea Fowls.                      Gosling.

ENTREMETS.

Crevettes.                      Mayonnaise de Saumon.

Jellies.                      Pastry.

Boudin St. Clair.                      Plum Puddings.

Groseilles à la Glace.

DESSERT.

## POTAGES.

Printanier vert à l'Anglaise. Ox Tail.  
Mock Turtle.

## POISSONS.

Boiled Salmon. Anguilles en Matelote.  
Fried Soles.  
Boudins de Homard. Whitebait.

## ENTRÉES.

Ris de Veau à la Montpensier.  
Côtelettes de Mouton à la Réforme. Petites Bouchées à la Reine.  
Compote de Pigeons à l'essence.

## SECOND SERVICE.

Chapon rôti aux Champignons. Poulets bouillis.  
Poulets rôtis. Langues de Bœuf.  
Jambon au Vin.  
Quartier d'Agneau. Pâtés chauds.  
Selle de Mouton.

## THIRD SERVICE.

Ducklings. Guinea Fowls. Ruffs and Reeves.  
Goslings. Salads. Plovers' Eggs.  
Gelées. Gâteaux.  
Génoise. Compotes d'Oranges.  
Pommes à la Portugaise. Meringues. Dames d'Honneur.  
Ice Puddings.

Julienne Soup. Mock Turtle. Turbot.  
Rissolettes of Lobster. Rognons au Vin de Madère.  
Fricandeau à l'Oseille.  
Mutton Cutlets.  
Roast Lamb. Ducklings.  
Mayonnaise of Fowl.  
Jelly. Neapolitan Cakes. Chocolate Cream.  
Pudding.

Purée de Volaille à la Reine.

Julienne au Consommé.

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Les Filets de Soles à la Vénitienne.

Les Ablettes frites et à la Diable.

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Les Croustades aux Laitances de Maquereau.

Les Ris d'Agneau aux Petits Pois.

Les Tournedos aux Pommes nouvelles, sauce madère.

Les Crepinettes de Mouton aux Champignons.

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Le Dindonneau piqué Désossé, sauce perigueux.

Les Asperges au Beurre.

La Mayonnaise de Saumon.

La Gelée au Noyau.

Les Soufflets au Chocolat.

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Le Consommé aux Quenelles de Volaille.

La Crème de Concombres à la Reine.

Le Saumon grillé, sauce tartare.

Les Ablettes frites et à la Diable.

Les Côtelettes de Homard à la Victoria.

Les Croustades à la Montglas.

Les Ris d'Agneau aux Pointes d'Asperges.

Les Côtes d'Agneau.

Les Carbonades de Mouton à la Jardinière.

Le Caneton braisé à la Demi-glace.

La Gelée au Curaçao.

Le Parfait glacé à la Vanille.

Les Tartelettes Piémontaises au Fromage.

## POTAGES.

Julienne. A la Chanoinesse.

## POISSONS.

Saumon au Naturel.

Filets de Soles à la Chancelière.

Escalopes aux Huîtres.

## ENTRÉES.

Côtelettes de Homard.

Ris de Veau aux Petits Pois.

Côtelettes d'Agneau aux Concombres.

Chartreuse de Volaille.

## RÔT.

Selle de Mouton.

## RELEVÉS.

Petits Poussins à la Langue de Bœuf.

Canards sauvages.

Mayonnaise.

## ENTREMETS.

Pouding à la Prince Albert.

Gelée. Crème au Café. Bavaroise à l'Orange.

Fanchonnettes à la Vanille.

## RELEVÉS.

Omelette aux Champignons.



DEUX POTAGES.

Printanier. Aux Pâtes d'Italie.

DEUX RELEVÉS.

Filet de Bœuf glacé.

Brochet, sauce hollandaise.

ENTRÉES.

Ris de Veau. Purée à l'Oseille. Pâté chaud.

Filets de Merlan, sauce aux truffes.

Côtelettes d'Agneau aux Pointes d'Asperges.

DEUX RÔTS.

Pigeons de Volière. Soles frites.

Deux Salades.

ENTREMETS.

Haricots verts à la Maître d'Hôtel.

Petits Pois à la Crème.

Gelée de Fraises.

Charlotte Russe.

DESSERT.

Corbeille de Fleurs.

Deux Assiettes montées.

*Quatre Compotiers.*

Confitures.

Fruits à l'Eau de Vie.

Compote d'Oranges. Compote de Cerises.

*Deux Fruits Crus.*

Pommes d'Apis. Ananas.

*Quatre Assiettes de Petit-four.*

Deux Biscuits.

Deux Meringues à la Bellevue.

*Science du Bien Vivre.*

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Potage à la Purée de Pois verts.  
Perche grillée.  
Lapin en Gibelotte. Pâté de Bécassines.  
Petits Pois au Jus.  
Tartelettes aux Fraises.

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Potage Condé.  
Barbue, sauce hollandaise.  
Côtelettes de Veau à la Singarat.  
Canetons rôtis.  
Concombres à la Demi-glace.  
Pouding à la d'Orléans.

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Potage à la Parisienne.  
Selle de Mouton braisée. Marinade de Tête de Veau.  
Saumon à l'Huile.  
Omelette aux Pointes d'Asperges.  
Blanc-manger aux Avelines.

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Potage, Pâtes d'Italie.  
Culotte de Bœuf bouillie, sauce tomates.  
Saumon grillé. Canetons rôtis.  
Petits Pois à la Française.  
Œufs aux Pistaches.

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Potage Paysanne.  
Pièce de Bœuf bouillie, garnie de persil.  
Poulets, à la sauce tomate.  
Quartier d'Agneau rôti.  
Pommes de Terre à la Parisienne.  
Meringues aux Fraises.

Potage à la Saint-Germain.

Turbot, sauce béchamel. Lapereaux au Chasseur.

Pâté de Cochon de Lait.

Morilles aux Croûtons. Crème au Chocolat.

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Potage à la Julienne.

Saumon grillé.

Rosbif, garni de rissoles.

Poulets rôtis. Chicorée au Jus.

Gelée au Citron.

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Potage à l'Oseille.

Sole farcie aux Fines Herbes.

Palais de Bœuf à la Lyonnaise.

Poularde rôtie. Chicoré au Velouté.

Soufflé glacé aux Fraises.

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Potage Purée Crécy.

Merlans grillés.

Épaule d'Agneau glacée.

Canards rôtis. Pois au Jambon.

Gelée de Fraises à la Vanille.

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Potage de Riz à la Paysanne.

Anguille à la Tartare.

Bœuf à la Mode. Poulets rôtis.

Artichauts à la Lyonnaise.

Soufflé à la Vanille.

Brunoise aux Pois. Soles au Vin blanc.

Tournedos aux Olives.

Canetons rôtis.

Artichauts à l'Essence de Jambon.

Flan meringué.

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Potage Purée de Pois verts.

Maquereaux aux Groseilles vertes.

Poulet Marengo.

Langue Écarlate. Salade de Légumes.

Tartelettes aux Cerises.

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Potage aux Choux. Carrelets, sauce normande.

Rosbif garni de Pommes sautées.

Poulets rôtis à la Peau de Goret.

Haricots verts à la Maître d'Hôtel.

Bavarois Vanillé.

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Potage aux Petits Pois. Pâté chaud de Saumon.

Côtelettes de Mouton Jardinière.

Langue Écarlate. Salade de Légumes.

Beignets de Pommes.

JUNE.

Clear Soup. White Soup à la Printanière.

Turbot and lobster sauce.

Red Mullet. Whitebait.

Chickens and Tongue.

Saddle of Mutton.

Two Lamb Cutlets à la Soubise.

Two Sweetbreads à la Financière.

Two Quail Cutlets à la Villeroi.

Larded Turkey Poul. Ducklings.

Curried Crab.

Chartreuse of Strawberries.

Clear Jelly.

Charlotte of Oranges.

Ice Pudding. Cheese Straws.

Chapons en Galantine.

Saumons en Mayonnaise.

Dindonneaux piqués. Quartiers d'Agneau rôtis.

Pâtés à la Maître d'Hôtel.

Poulets rôtis.

Langue de Bœuf à la Moderne.

Crevettes en buisson.

Pâtés de Périgord à l'Anglaise.

Bœuf rôti. Jambon d'York braisé.

Gelée au Vin de Xérès.

Crème à la Vanille. Charlotte à la Russe.

Gelée à l'Orange.

Pâtisserie à la Florentine. Meringues à la Française.

Gâteau à la Royale.

Croûtes aux Conserve. Gâteau de Savoie.

GLACES.

Le Potage Dubarry aux Croûtons.  
 Les Maquereaux au Gratin.  
 Les Croustades de Laitances de Carpes.  
 Les Côtelettes d'Agneau à la Toulouse.  
 Le Boudin de Lapereau aux Champignons.  
 Le Filet de Bœuf à la Napolitaine.  
 Le Caneton rôti.  
 L'Omelette au Jambon.  
 La Gelée de Noyau.  
 Les Gauffres glacées.

## POTAGE.

De Gros Pois nouveaux à la Jardinière.

## RELEVÉ.

Jambon glacé aux Épinards.

## ENTRÉES.

Filets de Soles.  
 Côtelettes de Mouton à la Financière.

## RÔT.

Cailles. Salade.

## ENTREMETS.

Asperges aux Petits Pois.  
 Gelée de Fruits rouges.

## DESSERT.

Une Assiette montée.  
*Deux Compotiers.*  
 Compote de Cerises. Fromage à la Crème.

*Deux Fruits Crus.*  
 Bigarreaux. Fraises.

*Deux de Petit-four.*  
 Macarons au Chocolat.  
 Biscuits au Rhum.

*Science du Bien Vivre.*

Vermicelle à la Hollandaise.

Mulet grillé, sauce tartare.

Poulet à la Marengo.

Filet de Bœuf rôti.

Épinards à la Crème.

Compote d'Abricots.

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Croûte au pot.

Truite à l'Espagnole.

Pigeons en compote.

Gigot de Mouton rôti.

Haricots verts sautés.

Flan de Cerises.

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Potage Crécy au Riz.

Maquereaux grillés, sauce ravigote.

Selle de Mouton à la Française.

Terrine de Foie-gras.

Épinards à la Maître d'Hôtel.

Crème brûlée.

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Potage de Riz au Consommé.

Carrelets, sauce normande.

Poulets à l'Italienne.

Quartier d'Agneau rôti.

Asperges en Petits Pois.

Tourte aux Abricots.

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Potage au Pain.

Pièce de Bœuf, sauce tomate.

Quenelles de Poissons, sauce italienne

Quartier d'Agneau rôti.

Pommes sautées.

Flan de Fraises.

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Potage Printanier aux Œufs pochés.

Petits Pâtés au Jus.

Côtelettes de Mouton garnies de Haricots verts.

Jambon rôti.

Épinards au Velouté.

Flan de Fruits.

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Consommé au Macaroni avec Parmesan.

Soles au Vin blanc.

Oreilles de Veau à l'Italienne.

Lapereaux rôtis.

Artichauts, sauce au beurre.

Tartelettes aux Cerises.

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Purée de Pois aux Croûtons.

Côte de Bœuf braisée, garnie de Tomates farcies.

Carrelets à la Normande.

Caneton de Rouen rôti.

Artichauts à la Barigoule.

Gelée au Marasquin, garnie de Fraises.

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Potage à la Julienne.  
Soles au Gratin.  
Lapereaux à la Chasseur.  
Tendrons de Veau en Mayonnaise.  
Macaroni à la Napolitaine.  
Macédoine de Fruits.

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Potage à l'Oseille.      Chiffonnade de Cerfeuil.  
Maquereaux à la Maître d'Hôtel.  
    Chou farci.\*  
    Poularde rôtie.  
    Épinards au Jus.  
Meringues à la Crème.

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Consommé aux Laitues.  
Raie au Beurre noir.  
Croquettes de Palais de Bœuf.  
    Gigot rôti.  
Haricots panachés sautés.  
Gâteau d'Amandes.

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Potage de Mouton à l'Oseille.  
Gigot bouilli, sauce aux câpres.  
    Marinade de Volaille.  
Langue de Bœuf à l'Écarlate.  
    Petits Pois à l'Anglaise.  
    Gelée de Cerises.

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\* An admirable Italian dish, that might with great advantage be added to the *menus* of the most modest households.— F. B.

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 JULY.
 

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## PREMIER SERVICE.

Consommé de Volaille à la Royale.      Bisque d'Écrevisses.

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Dry and Golden Sherry.

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Saumon bouilli, sauce Greenwich.      Filets de Soles à a Joinville.  
Whitebait, devilled.

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Liebfraumlilch.      Sauterne.

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Ris de Veau en caisses à la Périgueux.  
Canetons sautés, sauce bigarade.

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Château la Grange.      Château Perayne.

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Gigots de Sept Heures à l'Ancienne.      Chapon rôti, farci aux Truffes.  
Champagne Sec.      Punch à la Romaine.

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## SECOND SERVICE.

Hanche de Venaison, sauce groseilles.  
Cailles bardées, en Feuilles de Vigne.

Galantine de Volaille à la Carême.      Mayonnaise de Homards en Bellevue.

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Amontillado.

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Maïs à l'Américaine.      Fonds d'Artichauts à l'Italienne.

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Pouding de George IV.

Macédoine de Fruits à la Gelée.      Crème au Café Vierge.  
Gâteau Napolitain à la Chantilly.

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Bombe panachée.      Glace de Crème aux Truffes.

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Liqueurs.

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Pichon Longueville.      Old Port,      Montilla Sherry.

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LANGHAM HOTEL.

DÉJEUNER OFFERT PAR S.-M. LE SULTAN A S.-A.-I. LE  
PRINCE JÉRÔME NAPOLÉON.

Omelette truffée.  
 Poissons frits.  
 Beurek.  
 Courges farcies.  
 Côtelettes d'Agneau.  
 Quephté.  
 Bifteck aux Pommes.  
 Haricots verts.  
 Pilau.  
 Kiag. Lokmassy.  
 Gelée au Marasquin.  
 Visnali. Ekmeck.  
 Glaces.

Served by M. DÉMITRY MAVRONIGKALLI.

POTAGES.  
 A l'Italienne. A la Reine.  
 POISSONS.  
 Turbot, sauce de homard. Saumon aux Câpres.  
 ENTRÉES.  
 Ris d'Agneau aux Champignons.  
 Côtelettes de Homard. Quenelles aux Truffes.  
 Côtelettes d'Agneau aux Concombres.  
 RELEVÉS.  
 Selle de Mouton. Poulets. Jambons. Langues de Renne.  
 LE SECOND SERVICE.  
 RÔTS.  
 Levrauts. Canetons.  
 ENTREMETS.  
 Boudin à la Garibaldi. Gelée aux Fruits. Meringues.  
 Crème aux Framboises. Soufflet de Fromage.  
 RELEVÉ.  
 Boudin glacé à la Macédoine.

Consommé au Printanier.

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Saumon, sauce aux câpres,  
Anguilles au Beurre de Memphis.

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Petites Croustades à la Montglas.  
Côtelettes d'Agneau aux Concombres.  
Ris de Veau à la Toulouse.

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Filets de Bœuf piqué à la Milanaise.  
Canetons braisés aux Olives.

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Gelée d'Ananas au Noyau. Glaces aux Framboises.

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Rissoles au Parmesan.

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Julienne.

Whitebait. Filets de Saumon à la Maréchal.  
Côtelettes d'Agneau à la Viscomtesse.  
Filets de Mignons à la Jardinière.  
Vol au Vent à la Paysanne.  
Roast Leveret. Beans and Bacon.  
Omelette à la Reine-Claude.  
Beignets de Pommes.

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POTAGE.

Mou de Veau à la Printanière.  
Les Darnes de Saumon, sauce tartare.  
Les Ablettes frites et à la Roué.  
Les Petites Bouchées à la Saint-George.  
Les Côtelettes d'Agneau aux Petits Pois.  
Le Ris de Veau piqué à la Toulouse.  
Les Canetons braisés aux Navets glacés.  
Les Becafiques lardés sur Canapés.  
Le Petit Salé aux Fèves de Marais.  
La Gelée de Pêches au Maraschino.  
La Glace de Cèrises à la Sainte-Cécile.

POTAGE.

Purée aux Croûtons.

RELEVÉ.

Quartier de Mouton à l'Anglaise.

ENTRÉES.

Matelote au Vin de Bordeaux.

Poularde au Riz.

RÔT.

Canetons de Rouen.

Salade.

ENTREMETS.

Petits Pois au Beurre.

Tarte aux Fruits rouges.

DESSERT.

Une Assiette montée.

*Deux Compotiers.*

Compote de Cerises. Cerneaux.

*Deux Fruits Crus.*

Cerises. Fraises.

*Deux Petit-four.*

Fruits rouges glacés. Guirlandes Printanières.

*Science du Bien Vivre.*

Julienne.

Filet de Soles à la Rougemont.

Côtelettes de Homard.

Ris de Veau aux Champignons.

Selle de Mouton (Southdown).

Les Petits Pois.

Les Cailles rôties.

Chartreuse aux Fraises.

GLACES.

DESSERT.

Tortue claire.

Purée de Volaille à la Jardinière.

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Filets de Turbot à la Normande.

Saumon froid à la Norvégienne.

Blanchailles.

Zéphyr de Volaille à la Macédoine.

Ris de Veau à la Villeroy.

Salmi de Cailles à la Lucullus.

Poulets à la Montmorency.

Jambon d'York.

Selle de Mouton.

Sorbet.

Canetons et Ortolans.

Pois à l'Anglaise.

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Petite Mayonnaise à la Favorita.

Compiègnes aux Fruits.

Gelées au Marasquin.

Poudings glacés à la Cérito.

Croûtes de Crevettes.

GLACES.

Eau de Cerises.

Crème d'Ananas.

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Pot-au-feu.

Bœuf bouilli, sauce tomates.

Cervelles à la Provençale.

Poularde rôtie.

Haricots verts à la Maître d'Hôtel.

Tarte aux Fraises.

Potage à la Julienne.  
Turbot, sauce au raifort.  
Poulets sautés.  
Rognon de Veau rôti.  
Marinade de Choux-Fleurs.  
Mousse aux Fraises.

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Potage Printanier aux Œufs pochés.  
Maquereaux à la Flamande.  
Pigeons à la Crapaudine.  
Rosbif à l'Anglaise.  
Pommes de Terre sautées.  
Meringues à la Crème.

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Crème d'Orge garnie de Petits Pois.  
Saumon, sauce crevettes.  
Côtes de Bœuf couvertes aux Racines.  
Pigeons rôtis, Cresson.  
Concombres à la Béchamel.  
Beignets de Patates.

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Riz au Consommé.  
Canard aux Navets.  
Quenelles de Poisson frites.  
Gigot d'Agneau rôti.  
Haricots panachés.  
Omelette aux Cerises.

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Potage à la Saint-Germain.

Fraise de Veau au Naturel.

Lapins en Gibelotte.

Filet de Bœuf rôti.

Pommes de Terre nouvelles sautées.

Darioles au Riz.

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Potage Purée de Pommes de Terre. Peluche de Cerfeuil.

Matelote Marinière.

Poitrines d'Âgneau à la Maréchale.

Éperlans frits.

Choux-Fleurs au Gratin.

Abricots à la Condé.

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Consommé aux Croûtes grillées.

Escalopes de Saumon sautées.

Langue de Bœuf à l'Italienne.

Canard rôti.

Concombres farcis.

Tarte aux Fraises.

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Potage Printanier aux Quenelles.

Poule au Riz.

Côtelettes de Mouton à la Jardinière.

Jambon au Naturel.

Salade de Légumes.

Tarte de Groseilles vertes, à la Crème.



Consommé au Tapioca.  
Saumon, sauce ravigote.  
Côtelettes de Lapereaux, à la sauce tomates.  
Dindonneau au Cresson.  
Purée de Fèves aux Croûtons.  
Darioles à la Pâtissière.

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Pot-au-feu.  
Pièce de Bœuf bouilli, garnie à la Flamande.  
Raie à la sauce blanche.  
Dindonneau rôti.  
Macaroni au Gratin.  
Mousse aux Fraises.

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Potage Purée de Pois verts.  
Haricot de Mouton.  
Fricot de Poulets, sauce poivrade.  
Aloyau rôti.  
Omelette à la Jardinière.  
Pêches à la Condé.

## AUGUST.

## SOUPS.

Consommé. Ox Tail.

## FISH.

Boiled Salmon. Sole à la Crème.

## JOINTS.

Saddle of Mutton. Roast Capons. Boiled Bacon.

## RÔTS.

Ducklings and French Beans.

## SWEETS.

Green Gage Tart. Jelly.

## POTAGE.

Brunoise au Blond de Veau.

## RELEVÉ.

Rosbif garni de Pommes de Terre.

## ENTRÉES.

Vol au Vent à la Financière.

Canetons aux Olives. Filets de Maquereaux.

Côtelettes de Mouton à la Jardinière.

## RÔT.

Dindonneau au Cresson.

## ENTREMETS.

Artichauts à l'Espagnole. Concombres au Velouté.

Gelée aux Quatres Fruits.

Flan de Pêches.

## DESSERT.

Une Corbeille de Fleurs. Deux Assiettes montées.

Quatre Compotiers: Compote d'Abricots, de Prunes, Groseilles pralinées,  
Cerneaux.

Quatre Fruits crus: Abricots, Prunes, Groseilles, Fraises.

Quatre Petit-four: deux Gâteaux Anglais, deux Biscuits à la Vanille.

Fromage glacé.

*Science du Bien Vivre.*

Purée de Pois à la Saint-Germain.

Poule au Riz.

Escalopes de Saumon sautées.

Bœuf à l'Écarlate.

Artichauts à la sauce blanche.

Crêpes.

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Purée de Potiron.

Côte de Bœuf braisée garnie de Choux.

Filets de Soles à l'Orly.

Poularde rôtie.

Haricots panachés sautés.

Crème fouettée aux Framboises.

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Consommé aux Lazagnes.

Anguille à la Tartare.

Langue de Bœuf à la sauce tomates.

Galantine de Dinde.

Macédoine de Légumes en Salade.

Pêches à la Richelieu.

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Croûte au pot.

Raie au Beurre noir.

Fricandeau de Ris de Veau.

Gigot d'Agneau rôti.

Pommes de Terre au Lard.

Abricots à la Condé.

Potage de Riz au Gras.

Melon.

Matelote d'Anguille.

Ramereaux marinés et frits.

Rognon de Veau rôti.

Laitues à la Crème.

Croûte aux Fruits.

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Potage au Pain.

Pièce de Bœuf, sauce raifort.

Pluviers braisés.

Canards rôtis.

Épinards au Jus.

Compote de Prunes de Reine-Claude.

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Consommé au Macaroni avec Parmesan.

Saumon au Bleu.

Poularde frite.      Rosbif.

Petits Pois au Lard.

Flan de Poires.

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Potage Julienne.

Poulets bouillis à l'Anglaise.

Éperlans frits.      Filet de Bœuf rôti.

Pommes de Terre sautées.

Marmelade de Verjus.

Potage Paysanne.

Brêmes de Mer au Vin blanc.

Timbales de Nouilles, Milanaise.

Éperlans à l'Anglaise.

Pommes de Terre à la Crème.

Pommes meringuées.

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Consommé aux Laitues.

Turbot au four, sauce à volonté.

Selle de Mouton garnie de Rissoles.

Pluviers rôtis.

Choux-Fleurs gratinés.

Tartelettes aux Prunes.

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Lazagnes au Fromage.

Rosbif à l'Anglaise.

Cervelles au Blanc-manger.

Langouste à la Broche.

Tomates farcies.

Tartelettes de Groseilles rouges.

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Purée de Racines blanches aux Croûtons.

Carrelets gratinés aux Champignons.

Poulet, sauce au suprême.

Aloyau à l'Anglaise.

Œufs mollets, à la sauce tomates.

Petites Tartelettes de Pêches.

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 SEPTEMBER.
 

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## PREMIER SERVICE.

Tortue claire. Tortue à l'Anglaise.  
 Ailerons de Tortue aux Fines Herbes.  
 Pâtés de Tortue. Tortue grasse.

## POISSONS.

Souchée de Carrelets. Turbot à l'Eau.  
 Cabillaud bouilli.  
 Rougets à l'Italienne. Éperlans frits.

## ENTRÉES.

Perdreux aux Choux à l'Espagnole.  
 Ris de Veau aux Épinards. Côtelettes de Porc aux Tomates.

## RELEVÉS.

Hanche de Venaison. Chapon braisé à la Chipolata  
 Poulardes rôties, Jambon d'York.  
 Selle de Mouton.

## RÔTS.

Perdreux. Levraut.

## ENTREMETS.

Champignons à la Bordelaise.  
 Pommes de Terre frites. Gelée à l'Ananas.  
 Gelée au Vin. Gelée de Pommes.  
 Canapés, Talmouses. Crème de Parfait Amour  
 Boudin glacé. Beignets de Pommes.  
 Soufflé à la Glace.

## GLACES.

## DESSERT.

Potage aux Pâtes d'Italie.

Esturgeon, sauce fines herbes.

Rognons de Veau, sauce tomates.

Canetons rôtis.

Aubergines au Gratin.

Glaces au Café garnies de Fondus.

SALADE.            DESSERT.

POTAGE.

Riz à la Purée de Navets.

RELEVÉ.

Filet de Bœuf braisé, garni de Carottes.

ENTRÉES.

Darnes de Saumon grillées, sauce aux câpres.

Poularde, sauce aux tomates.

RÔT.

Gigot de Chevreuil.

Salade.

ENTREMETS.

Laitues au Consommé.

Beignets de Pêches.

DESSERT.

Une Assiette montée.

Deux Comptiers : Compote de Pêches, Fromage à la Crème.

Deux Fruits crus : Pêches, Raisin.

Deux Petit-four : Maspépains.

*Science du Bien Vivre.*

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Consommé aux Œufs pochés.

Perdrix aux Choux.

Côtelettes de Mouton Financière.

Lièvre rôti.

Céleri au Jus.

Macédoine de Fruits au Citron.

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Potage Purée d'Oignons aux Quenelles de Poisson.

Matelote à la Marinière.

Petits Vols au Vent garnis d'une Macédoine de Légumes.

Turbot en Mayonnaise.

Petits Pois au Beurre.

Gâteau d'Amandes.

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Potage aux Choux.

Chou au Lard.

Selle de Mouton à la Purée de Navets.

Pâté d'Alouettes.

Cardons au Jus.

Beignets de Poires.

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Potage Purée de Haricots.

Anguille à la sauce verte.

Noix de Veau braisée aux Carottes.

Grives rôties.

Champignons farcis.

Compote de Poires.

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Potage Crécy.  
Truite, sauce diplomate.  
Civet de Lièvre.  
Poulet rôti.  
Haricots blancs en purée.  
Beignets de Pommes glacés.

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Potage Julienne.  
Filets de Soles à la Cardinal.  
Salmis de Bécasses.  
Gigot de Mouton rôti.  
Haricots panachés.  
Plumpouding Anglais.

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Potage en Tortue.  
Coquilles aux Huîtres.  
Côte de Bœuf braisée, garnie de tomates farcies.  
Cailles rôties.  
Chicorée au Jus. Pommes au Riz.

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Potage Julienne.  
Carré de Veau piqué et braisé.  
Éperlans frits.  
Bécasses à l'Esprit-de-Vin.  
Salade de Légumes.  
Pêches au Riz au Marasquin.

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Potage aux Pâtes d'Italie.

Boulli en Matelote.

Perdrix à l'Estouffade.

Brochet au Bleu.

Chicorée au Velouté.

Baba au Rhum.

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Potage Faubonne.

Cabillaud, sauce hollandaise.

Pieds de Veau frits.

Perdreux en Escalopes.

Rosbif.

Pommes de Terre sautées.

Gâteau Mille Feuilles.

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Potage Purée de Pois verts.

Choucroute garnie.

Sauté de filets de Bécasses.

Brochet au Bleu.

Macaroni à l'Italienne.

Brioche à la Crème.

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Potage Purée de Haricots.

Cabillaud à la Béchamel.

Perdrix aux Choux.

Filet de Bœuf rôti.

Cardons au Gratin.

Choux à la Crème.

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Potage Brunoise.

Brêmes à la Maître d'Hôtel.

Sauté de Bécasses à la Provençale.

Gigot rôti.

Haricots panachés sautés.

Petites Pâtisseries.

OCTOBER.

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Saint-Peray.                      Huîtres et Citrons.

Consommé de Gibier à la Printanière.

Sherry.                      Crème de Volaille à l'Allemande.

Caviar, etc.

Champagne                      Turbot bouilli, sauce d'écrevisses et au  
de Veuve Clicquot,                      raifort,

Rosbif braisé à la Duchesse.

Ris de Veau piqués aux Champignons.

Château Lafitte,                      Hure de Marcassin farcie aux Truffes.

PUNCH À L'ANANAS.

Rauenthaler                      Dindonneaux et Perdreaux rôtis.

1838.                      Salade de Chicorée.

Artichauts à la Barigoule.

Pouding aux Marrons à l'Anglaise

Muscatteller.                      Tourte de Prunes.

GLACES ET FRUITS.

CORONATION BANQUET OF THE KING AND QUEEN  
OF PRUSSIA.

MENU DE LEURS MAJESTÉS.

*Octobre 18, 1861.*

Potage d'Orge à la Princesse.      Consommé Printanier Royal.

Saumon du Rhin à la Gènevoise.

Turbot à la sauce aux huîtres.

Pièce de Bœuf à la Flamande.      Jambon glacé, sauce mère.

Poulardes à la Toulouse.

Timbale à la Talleyrand.      Homards à la Bagration.

Pain de Foie-gras à la gelée.

Faisans de Bohême rôtis.

PUNCH À LA ROMAINE.

Petits Pois à la Française.      Asperges à la Hollandaise.

Pêches à la Maintenon.

Pouding soufflé à la Vanille.

Gelée sultane à l'Ananas.      Charlotte à la Parisienne.

Glaces variées.

DESSERT.

Menu du dîner servi à Königsberg le jour du couronnement de  
Leurs Majestés le Roi et la Reine de Prusse.

URBAIN DUBOIS.

OPENING DINNER OF HER MAJESTY'S THEATRE.

*October 30, 1863.*

POTAGES.

A la Tortue.                      Printanière à la Royale.

POISSONS.

Cabillaud aux Huitres.  
Filets de Soles Médicis.  
Pain de Poisson à la Richelieu.  
Anguilles à la Chambord.

RELEVÉ.

Selle de Mouton.

ENTRÉES.

Ris de Veau à la Financière.  
Filet de Poulets à la Lucullus.  
Côtelette de Pigeon à la Gotier.  
Timbale de Perdreaux à la Moderne.

RÔTS.

Bécasses.                      Faisans.

ENTREMETS.

Mayonnaise des Œufs de Pluvier.      Gelée d'Aqua d'Oro.  
Poire à la Condé.  
Meringues à la Chantilly.

REMOVES.

Pouding glacé à la Royale.      Soufflet à la Vanille.

DESSERT.

WINES.

Madeira.      East Indian Sherry.      Sauterne.      Hock.  
Moselle.      Amontillado.      Léoville.  
Beaune.      Sparkling Moselle.      Sparkling Assmanshäuser.  
Veuve Clicquot's Champagne.

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 THE LONDON HOSPITAL COLLEGE CLUB.
 

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## POTAGES.

Mock Turtle. Ox Tail.  
Julienne. Hare Soup.

## POISSONS.

Crimped Cod. Turbot. Cod au Gratin.  
Dories à la Hollandaise. Fried Whittings.  
Mullets à l'Italienne. Eels à la Génoise.  
Smelts.

## ENTRÉES.

Ris de Veau aux Tomates. Kari de Lapereau.  
Perdrix aux Choux à l'Espagnole.  
Croquettes de Volaille.  
Côtelettes de Porc, sauce robert.

## RELEVÉS.

Boiled Turkeys. Roast Chickens.  
Boiled Chickens. Hams. Tongues.  
Roast Geese. Roast Ducks.  
Côte de Bœuf à la Jardinière. Roulardes de Veau aux Petits Pois.  
Saddles and Haunch of Mutton.

## RÔTS.

Partridges. Grouse. Leverets.

## ENTREMETS.

Gelée à la Macédoine. Gelée au Noyau.  
Gelée au Vin. Gelée à la Victoria.  
Gâteaux de Pommes. Boudins St. Clair. Cheese Cakes.  
Gâteaux d'Artois. Canapés.  
Petites Meringues. Génoises decorées. Beignets de Pommes.  
Ice Puddings. Plum Puddings.

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 DESSERT.

BANQUET TO JAMES ABBISS, Esq.,  
CHAIRMAN OF THE BOARD,  
BY THE GUARDIANS OF THE POOR OF THE CITY OF  
LONDON UNION.

*October 15, 1867.*

PREMIER SERVICE.

Tortue claire. Tortue à l'Anglaise. Tortue grasse.

POISSONS.

Cabillaud bouilli. Turbot à l'Eau. Rougets en Papillote.  
Anguilles à la Génoise. Dory à la Hollandaise.  
Merlans frits. Éperlans frits.

ENTRÉES.

Salmi de Coq de Bruyère aux Truffes.  
Ris de Veau aux Épinards. Quenelles de Levrault à la Bohémienne.  
Côtelettes de Mouton aux Concombres.  
Croquettes de Volaille au Persil frit.

RELEVÉS.

Hanches de Venaison. Chapon braisé à la Chipolata.  
Dindons rôtis. Poulardes rôties. Jambon d'York. Oisons.  
Selle de Mouton.

RÔTS.

Perdreaux. Coqs de Bruyère.

ENTREMETS.

Crevettes. Huîtres au Gratin. Pommes de Terre frits.  
Gelée à l'Ananas. Gelée d'Orange.  
Crème de Parfait Amour. Gelée d'Abricots.  
Pâtisserie. Beignets de Pommes.  
Boudin glacé. Boudin à l'Anglaise.

GLACES.

DESSERT.

THE LONDON TAVERN.

COMPLIMENTARY BANQUET GIVEN TO THE  
DUQUE DE SALDANHA.

PREMIER SERVICE.

Tortue claire. Tortue à l'Anglaise. Potage Julienne.  
Ailerons de Tortue aux Champignons.  
Noix de Tortue aux Fines Herbes. Pâtés de Tortue.  
Tortue grasse.

POISSONS.

Souchée de Carrelets. Cabillaud bouilli. Turbot.  
Roularde de Merlans à la Royale. Rougets en Papillote.  
Sole à l'Orly. Éperlans frits.

ENTRÉES.

Sauté Filets de Volaille aux Champignons.  
Filets de Faisan à la Bohémienne.  
Salmi de Coq de Bruyère aux Truffes. Ris de Veau à la Financière.  
Perdrix aux Choux, sc. Espagnole.  
Kremouskis à la Polonaise.

RELEVÉS.

Dindon braisé aux Châtaignes. Poulardes rôties.  
Poulardes bouillies. Jambon d'York. Culotte de Bœuf.  
Selle de Mouton. Hanches de Venaison.

RÔTS.

Bécasses. Faisans. Bécassines. Canards sauvages.

ENTREMETS.

Pâté de Foie-gras. Huitres au Gratin.  
Pâté de Gibier.

Suédoisé Pomme. Gelée à l'Ananas. Gelée aux Oranges.  
Crème de Parfait Amour.  
Petites Meringues à la Crème. Canapés. Talmouses.  
Soufflés glacés. Boudins glacés. Petits Biscuits glacés.  
Plum Pudding.

GLACES.

DESSERT.



COMPLIMENTARY BANQUET GIVEN TO THE DUQUE DE SALDANHA.—

*(Continued.)*

WINES DURING DINNER.

Iced Punch.                      Fine Pale Sherry.  
Choice Amontillado.                      Fine Cabinet Hock.  
Magnums Perrier Jouet's Champagne, vintage 1857.  
Nonpareil Sparkling Moselle.  
Liqueurs.

DESSERT WINES.

Old Dry Sherry.                      Old East India Madeira.  
Old Port, vintage 1840.  
Claret Château Margaux, vintage 1854.

POTAGE.

Au Potiron.

RELEVÉ.

Quartier de Chevreuil mariné.

ENTRÉES.

Côtelettes de Veau à la Singara.      Vol au Vent à la Béchamel.

RÔT.

Poularde au Cresson.

ENTREMETS.

Haricots blancs à l'Anglaise.  
Fromage Bavaïois.

DESSERT.

Une Assiette montée.

*Deux Compotiers.*

Compote de Pêches.                      Gelée de Cerises.

*Deux Fruits Crus.*

Pêches.                      Raisin.

*Deux Petit-four.*

Pâte d'Abricots.                      Croquettes au Raisin de Corinthe.

*Science du Bien Vivre.*

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Potage Faubonne.

Aloyau rôti, garni de Pommes de Terre.

Alouettes en Tourte.

Éperlans frits. Céleri au Jus.

Marmelade de Pêches.

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Potage Purée de Navets aux Croûtons.

Carré de Veau aux Carottes glacées.

Rougets en caisse.

Perdreaux rôtis. Macaroni au Gratin.

Beignets de Pommes.

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Potage à la Semoule lié.

Cabillaud, sauce aux câpres.

Chauxfroix de Perdreaux. Gigot d'Agneau rôti.

Cardons au Gras.

Gelée au Jus de Grenades.

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Potage à la Française.

Pièce de Bœuf, garnie d'oignons glacés.

Cailles aux Laitues. Brochet au Bleu.

Omelettes aux Pointes d'Asperges.

Pommes glacées au Four.

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Purée de Carottes aux Nouilles.

Dorade grillée, sauce persillade.

Canards aux Navets.

Gigot rôti.

Haricots panachés sautés.

Gâteaux de Riz.

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Potage au Pain.  
Pièce de Bœuf garnie de Petits Pâtés.  
Poulet sauté.  
Lièvre en Daube.  
Salade de Légumes.  
Pommes au Beurre.

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Croûte au Pot.  
Petit Salé garni de Légumes.  
Perdreux en Soufflé.  
Râbles de Lièvres rôtis, sauce poivrade.  
Épinards au Jus.  
Pouding de Cabinet.

---

Purée d'Artichauts aux Croûtons.  
Croquettes de Semoule au Parmesan.  
Morue à l'Anglaise.  
Soles frites.  
Pommes de Terre en Purée gratinées.  
Pommes au Riz.

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Potage aux Queues de Bœuf.  
Rougets aux Fines Herbes. Côtelettes Jardinière.  
Gelinottes rôties.  
Chicorée au Velouté. Savarins à l'Ananas.

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Consommé.  
Haricot de Mouton aux Navets.  
Soles à la Colbert. Mauviettes rôties.  
Artichauts à la Barigoule.  
Meringues à la Crème.

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Potage de Mouton à l'Oseille.  
Gigot de Mouton à l'Eau.  
Filets de Maquereaux, sauce tartare.  
Bécasses rôties.  
Purée de Marrons.  
Darioles.

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 NOVEMBER.
 

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## FAREWELL BANQUET TO CHARLES DICKENS, Esq.

*Saturday, November 2, 1867.*


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## POTAGES.

Purée de Faisan à la Clavel.    Consommé à la Des Clignac.

## POISSONS.

Turbot, sauce hollandaise et homard.

Cabillaud, sauce aux huîtres.    Quenelles de Merlans à la Crème.

Éperlans frits.

Rougets en Court Bouillon.

## ENTRÉES.

Filets de Volaille aux Truffes à la Nivernaise.

Pluviers d'Or Conti à la Du Barry.

Blanquettes de Ris de Veau en Miraton à la Royale.

## SECOND SERVICE.

Chapon braisé à la Romaine.    Poulets rôtis.

Jambon de Westphalie au Vin.    Langue de Bœuf.

Oison, sauce de pommes.    Poulets bouillis à la Rémoulade.

Selle de Mouton.    Hanche de Mouton.

Pâtés chauds à la Française.

## TROISIÈME SERVICE.

## RÔTS.

Coqs de Bruyère.    Faisans.

Canards sauvages.    Crevettes en buisson.

Salade de Homard.

## ENTREMETS.

Charlotte d'Oranges à la Crème.    Gelées aux Liqueurs.

Petites Pralines aux Amandes.

Gâteau de Fruits à la Chantilly.

Petites Bouchées de Dames au Chocolat.

Pâtisserie à la Française.

Poudings glacés à la Nesselrode.

## DESSERT.

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 FREEMASONS' TAVERN.

Purée de Haricots aux Croutons.

Filets de Vives à la Normande.

Lapereaux sautés.

Gigot de Mouton rôti.

Haricots à la Bretonne.

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Consommé au Tapioca.

Côte de Bœuf braisée, garnie de Macaroni.

Canard rôti, sur un lit de Céleri.

Goujons frits.

Émincé de Champignons, sauce béchamel.

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Consommé au Tapioca.

Dindon aux Huîtres.

Lapin sauté.

Éperlans frits.

Salade de Légumes.

Pommes meringuées.

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Potage de Riz à la Purée de Pois:

Pieds de Mouton à la Poulette.

Salmis de Faisan.

Soles frites.

Cardons au Fromage.

Pâtisserie.

Consommé au Tapioca.

Noix de Veau braisée.

Cailles aux Truffes.

Râble de Lièvre à la Gelée de Groseille.

Haricots au Beurre de Piment.

Bavarois au Café.

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Consommé aux Œufs pochés.

Barbue, sauce aux huîtres.

Ragoût de Foies-gras.

Rosbif à l'Anglaise.

Laitues à l'Espagnole.

Compote de Marrons.

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Potage à la Purée de Navets.

Brême grillée.

Ris de Veau en Attelets.

Perdreux à la Périgieux.

Gigot de Mouton rôti.

Haricots blancs au Jus.

Gelée au Rhum.

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Potage à la Purée de Marrons.

Oie à la Chipolata.

Bécasses à la Minute.

Éperlans frits.

Salade de Légumes.

Croquenbouche.

Pasta d'Italia. Crème d'Orge.

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Morue, sauce d'huîtres.  
Éperlans frits. Anguille.

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Mauviettes en Caisse aux Truffes.  
Poulet à la Financière.  
Filet de Bœuf, sauce poivrade aux champignons.

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Selle de Mouton.  
Dinde farcie aux Marrons. Langue.  
Oison rôti.

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Faisans.  
Gelée à la Princesse.  
Macédoine aux Fruits.  
Pâtisserie Génoise.

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GLACES.  
Vanille. Fraise.

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DESSERT.

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 VINGT COUVERTS.
 

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## DEUX POTAGES.

A la Reine. Vermicelle Purée de Pois verts.

## DEUX RELEVÉS.

Longe de Veau garnie de Petits Pâtés.  
Turbot, sauce câpres.

## SIX ENTRÉES.

Filets de Lapereaux sautés.  
Aspic, garni de Filets de Volaille.  
Filets de Volaille.  
Filets de Soles à la Hollandaise.  
Côtelettes de Mouton à la Soubise.  
Filets de Perdreux à la Bordelaise.  
Cervelles de Veau, sauce à la ravigote.

## DEUX RÔTS.

Deux Faisans piqués aux Mauviettes. Éperlans frits.  
Deux Salades.

## SIX ENTREMETS.

Choux-Fleurs au Parmesan. Artichauts à la Barigoule.  
Gâteau Napolitain. Pouding au Vin de Madère.  
Gelée au Marasquin.  
Pièce montée en Oranges glacées.

## DESSERT.

Une Corbeille garnie. Deux Assiettes montées.  
Deux Tambours garnis.

*Six Compotiers.*

Deux Compotes de Poires. Deux de Fruits à l'Eau-de-vie.  
Deux Compotes de Pêches.  
Deux Corbeilles de Raisin. Deux Corbeilles de Poires.  
Deux Corbeilles de Pommes. Six Assiettes de Petit-four variées.  
Deux Fromages glacés.

*Science du Bien Vivre.*



Potage à la Perdrix aux Marrons.  
 Maquereaux grillés, sauce béarnaise.  
 Marinade de Pieds de Veau.  
 Filet de Bœuf rôti. Pommes sautées.  
 Nougat.

Potage au Pain.  
 Bœuf bouilli, garni à la Flamande.  
 Brochet à la Clermont.  
 Levraut à la Minute. Pâté de Foie-gras.  
 Croûtes grillées à la Marmelade d'Abricots.

Potage au Macaroni avec Parmesan.  
 Cabillaud farci.  
 Ris de Veau aux Pointes d'Asperges.  
 Gigot rôti.  
 Chicorée à la Crème. Gâteau au Rhum.

Purée Crécy.  
 Barbue, sauce aux huîtres.  
 Poulet sauté. Mauviettes rôties.  
 Navets au Sucre.  
 Pommes au Beurre.

Purée de Pois Secs.  
 Sole Colbert.  
 Côtelettes de Pré-salé à la Jardinière.  
 Coq de Bruyère rôti.  
 Céleri au Jus avec Truffes.  
 Crème de Sagou au Marasquin.

Potage de Semoule à la Chiffonnade d'Oscille.  
 Oie en Daube.  
 Petits Pâtés à la Bourgeoise.  
 Chateaubriand, garni de Pommes sautées.  
 Champignons à l'Italienne.  
 Madeleines à la Fleur d'Oranger.

## DECEMBER.

Potage de Lièvre clair aux Quenelles.  
 Turbot au Vin blanc, garni d'Éperlans.  
 Croustaques de Volaille à la Montglas.  
 Foie-gras en caisses aux Truffes.  
 Côtelettes de Mouton à la Rachel.  
 Filet de Bœuf braisé à la Piémontaise.  
 Perdreaux poêllés au Jus d'Orange.  
 Terrine de Gibier en Bellevue.  
 Omelette aux Huitres à la Diable.  
 Tartelettes d'Abricot à la Napolitaine.  
 Gelée au Kirschwasser.

## POTAGE.

Au Céleri.

## RELEVÉ.

Filet d'Aloyau à la Montglas.

## DEUX ENTRÉES.

Merlans grillés.

Poulets à la Reine au Vin de Madère.

## RÔTI.

Grives et Mauviettes bardées.

Salade.

## DEUX ENTREMETS.

Soufflé au Riz.

Truffes à la Serviette.

## DESSERT.

Une Assiette montée.

Deux de Petit-four.

*Deux Compotes.*

De Pommes glacées.

De Pruneaux.

*Quatre de Fruits.*

Pommes d'Apis.

Pommes de Calville.

Deux d'Oranges.

Fromage.

*Science du Bien Vivre.*

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Potage Paysanne.

Poule au Riz.

Mayonnaise de Cervelles.

Côtes de Bœuf rôties.

Pommes sautées.

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Purée de Pois Secs.

Soles Colbert.

Lapin en Salade.

Bécasses rôties.

Betteraves à la Poitevine.

Soufflé de Riz à l'Orange.

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Purée d'Oseille à la Hollandaise.

Blanquette de Veau.

Perches grillées.

Quartier de Venaison rôti.

Champignons farcis.

Beignets de Pommes.

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Purée de Potiron.

Anguille à la Tartare.

Pluviers aux Truffes.

Éperlans frits.

Œufs brouillés aux Pointes d'Asperges.

Croûtes grillées à la Marmelade d'Abricots.

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Consommé au Vermicelle.

Cabillaud à la Hollandaise.

Côtelettes de Veau en Papillotes.

Canards sauvages rôtis.

Purée de Pois verts.

Pâtisserie.

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Consommé au Riz.

Gigot de Mouton braisé. Mauviettes en Côtelettes.

Homards à la Bordelaise.

Épinards au Velouté.

Glace à la Vanille.

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Potage à la Colbert.

Maquereaux grillés, sauce béarnaise.

Chartreuse à la Parisienne.

Perdreux bardés rôtis.

Cardons à l'Italienne.

Bavarois au Café.

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Consommé aux Pâtes d'Italie.

Vol au Vent de Quenelles et de Godiveaux.

Rognons de Mouton au Vin de Champagne.

Faisan rôti.

Épinards à l'Anglaise.

Beignets d'Abricots.

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Riz à la Purée de Pois.

Petites Truites, sauce crevettes,

Filets de Mouton à la Purée de Navets.

Perdreux en salade.

Poulet rôti au Cresson.

Pommes de Terre sautées.

Pâtisseries.

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Potage à la Purée de Pois.

Matelote d'Anguille.

Carré de Mouton à la Ravigote.

Mauviettes rôties.

Croûte aux Champignons.

Pommes en Croustaële.

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Consommé au Macaroni.

Brèmes en tranches, sauce mayonnaise.

Langue de Bœuf en Gratin.

Faisans rôtis.

Choux-Fleurs à la Hollandaise.

Croquettes de Riz aux Amandes.

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Potage de Semoule au Lait.

Harengs frais, sauce à la moutarde.

Sarcelles en Salmis.

Croquettes de Pommes de Terre à la Béchamel.

Anguille à la Broche.

Choux-Fleurs au Gratin.

Gâteau d'Amandes.

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Riz à la Crécy.

Raie au Beurre noir.

Civet de Lièvre.

Oie farcie à la Broche.

Salsifis frits.

Gâteau aux Amandes.

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Purée de Navets aux Croûtons.

Oie à la Choucroute.

Rognons de Mouton à la Brochette.

Filet de Bœuf rôti.

Pommes sautées.

Darioles au Riz.

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Potage à la Julienne.

Filets de Brochet à la Bourguignonne.

Vol au Vent de Mauviettes.

Jambon à la Broche.

Épinards au Jus.

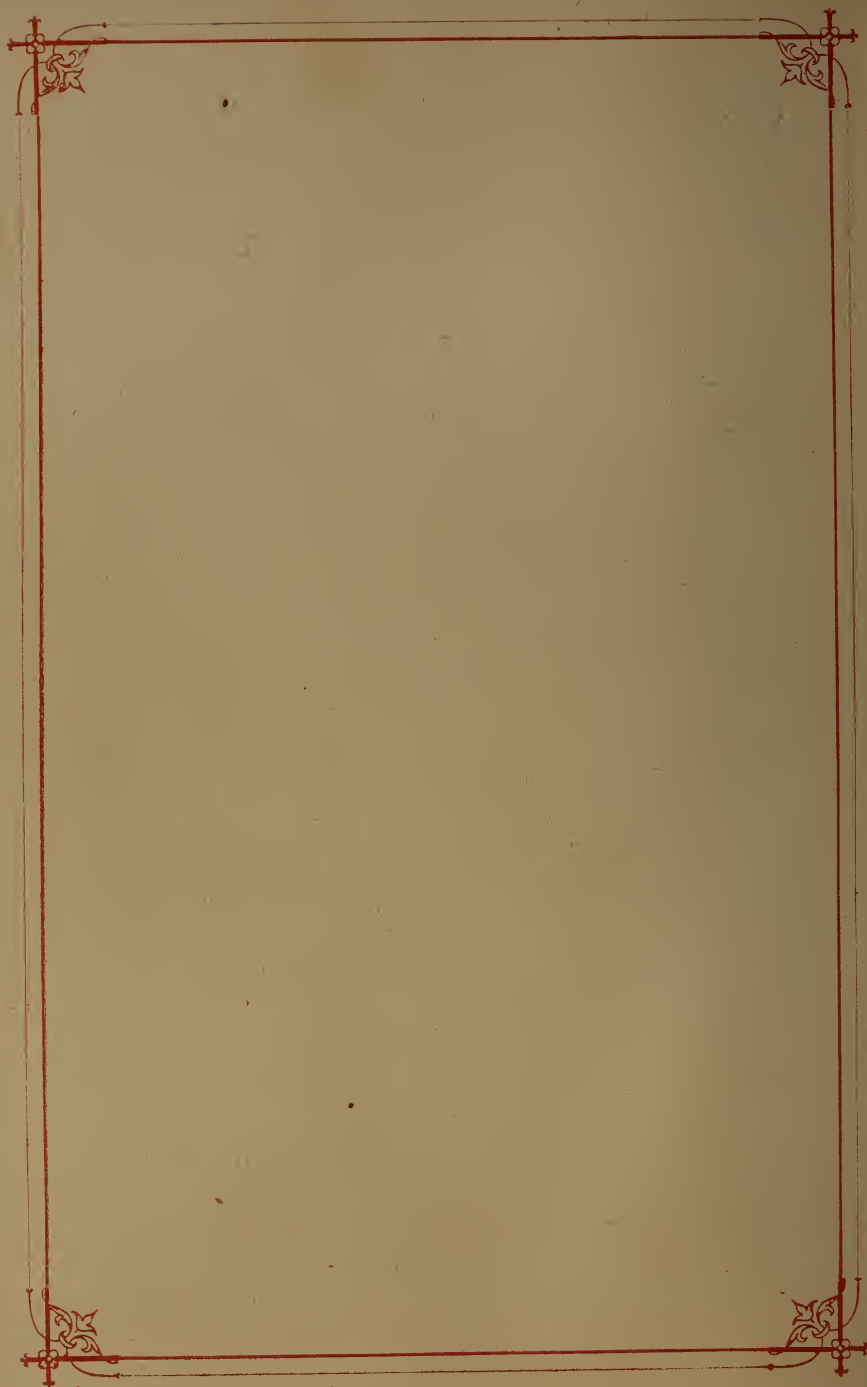
Nougat aux Avelines.

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FIN-BEC'S SCRAP BOOK.







## FIN-BEC'S SCRAP BOOK.

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### THE RED HERRING.

*L'Artiste* cites in its November number the following *morceau* by M. Huymans, on the red herring :—

“ Ta robe, ô hareng ! c'est la palette des soleils couchants, la patine du vieux cuivre, le ton d'or bruni des cuirs de Cordoue, les teintes de santal et de safran des feuillages d'automne.

“ Ta tête, ô hareng ! flamboie comme un casque d'or, et l'on dirait de tes yeux des clous noirs plantés dans des cercles de cuivre.

“ Toutes les nuances tristes et mornes, toutes les nuances rayonnantes et gaies amortissent et illuminent tour à tour ta robe d'écaillés.

“ A côté des bitumes, des terres de Judée et de Cassel, des verts de Scheele, des bruns Van Dyck et des bronzes florentins, des teintes de rouille et de feuilles mortes, resplendissent de tout leur éclat les ors verdis, les ambres jaunes, les orpins, les ocres de rhu, les chromes, les oranges de mars.

“ O miroitant et terne enfumé, quand je contemple ta cotte de mailles, je pense aux tableaux de Rembrandt ; je revois ses têtes superbes, ses chairs ensoleillées, ses scintillements de bijoux sur le velours noir ; j'aperçois ses jets de lumière dans la nuit, ses traînées de poudre d'or dans l'ombre, ses éclosions de soleil sous les noris arceaux.”

## THE DINNER TABLE OF THE NOUVEAU RICHE.

A nation must be able to take in art at every pore, before its genius can become artistic; before you shall find taste at the plough-tail. The reason why the *nouveau riche* in England presents a tasteless dinner table to his guests (albeit the worth of hundreds is upon it) must be sought far off. A writer in *Once a Week* on Dinner Table Art observes: "We go out, say, to a large London dinner-party, where our host has expended £100 or £120 on the service before us. It is rich in gilding, it bears his coat-of-arms, it is bordered with a brilliant blue or green; yet what is the effect? We look down or up the table and see nothing but dead white surfaces; the white table cloth, the uncontrasting silver. In fact, there is no effect at all, except of a chill uniformity, unworthy of an age pretending to the least cultivation in matters of taste."

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An unpunctual cook is, in my opinion, no cook.—*Jules Gouffé*.

## BOG BUTTER.

It would appear from the Irish "Hudibras," and other publications of the 17th century, that the Irish people deposited butter in bogs for the sake of the strong flavour which was thereby imparted to it. These deposits sometimes were forgotten to be removed again, and hence the frequent discoveries of "bog butter."

Interesting article "On the History and Migration of Cultivated Fruits in Reference to Ethnology," read to Ethnological Society by Mr. J. Crawford, President.—See page 766, *Gent.'s Mag.*, 1866, *July-Dec.*

## CANVAS-BACK DUCKS.

“Did you ever,” a tantalising friend writes to Fin-Bec from Philadelphia, “eat canvas-back ducks—say about November, picked out of fifty or a hundred, and eaten twenty-four hours after they were killed—cooked before a hickory (you have not the wood in England) fire, with hominy. ‘What’s hominy?’ I hear you say.” A cruel letter in short to a man who does not see his way straight across the Atlantic. But Fin-Bec begs to inform his friend, for his disappointment, that he *has* eaten canvas-back ducks in admirable condition in London, and in admirable company.

## FUSION.

Il est une heure où se rencontrent  
Tous les grands vins dans un festin,  
Heure fraternelle où se montrent  
Le laffitte et le chambertin.

Plus de querelles à cette heure  
Entre ces vaillants compagnons ;  
Plus de discorde intérieure  
Entre Gascons et Bourguignons.

On fait trêve à l’humeur rivale,  
On éteint l’esprit de parti,  
L’appétit veut cet intervalle.  
Cette heure est l’heure du rôti !

Comme aux réceptions royales  
Que virent les deux Triavons,  
Circulent à travers les salles  
Ceux qui portent les plus beaux noms.

A des gentilshommes semblables  
Et non moins armoriés qu'eux,  
Les grands vins, aux airs agréables,  
Échangent des saluts pompeux.

Ils ont dépouillé leurs astuces,  
Tout en conservant leur cachet.  
— Passez, monsieur de Lur-Saluces !  
— Après vous, mon cher Montrachet !

Pomard, en souriant, regarde  
Glisser le doux Branne-Mouton.  
Nul ne dit à Latour : “ Prends garde ! ”  
Pas même le bouillant Corton.

Volney raconte ses ruines  
Au digne Saint-Emilion,  
Qui l'entretient de ses ravines  
Et des grottes de Pétion.

Jamais les vieilles Tuileries  
Dans leurs soirs les plus radieux,  
Ne virent, sous leurs boiseries,  
Hôtes plus cérémonieux.

On cherche le feutre à panache  
Sur le bouchon de celui-ci,  
Et, sous la basque qui la cache,  
L'épée en acier aminci.

Voici monsieur de Léoville  
Qui s'avance en habit brodé,  
Et qui, d'une façon civile,  
Par Chablis se voit abordé.

Musigny, que d'orgueil on taxe,  
Dit à Saint-Estèphe : “ Pardieu !  
J'étais chez Maurice de Saxe  
Quand vous étiez chez Richelieu ! ”

“ —Moi, sans que personne s'en blesse,  
J'ai," dit monsieur de Sillery,  
“ Conquis mes lettres de noblesse  
Aux soupers de la Dubarry !”

Un autre encore moins sévère :  
“ J'ai parfois déridé le front  
Du fameux proconsul Barrère...”  
Aussitôt chacun l'interrompt.

Destournel se tait et se guinde,  
Destournel, ami du flot bleu,  
Qui voyagea deux fois dans l'Inde,  
Coloré par un ciel de feu.

“ Sans chercher si loin mon baptême,  
Prophète chez moi,” dit Margaux,  
“ A la duchesse d'Angoulême  
J'ai fait les honneurs de Bordeaux.”

Le jeune et rougissant Montrose,  
Ayant quitté pour un instant  
Le bras de son tuteur Larose,  
Jette un regard inquietant,

Et cherche, vierge enfrissonnée,  
Rouge comme un coquelicot,  
Mademoiselle Romanée  
Auprès de la veuve Clicquot.

Certaine d'être bien lotie,  
Malgré son air un peu tremblant,  
Dans un coin la Côte-Rôtie  
Sourit à l'Ermitage blanc ;

Tandis qu'avec un doigt qui frappe,  
Impatient de se montrer,  
La fougueux Château-Neuf-du-Pape  
Demande si l'on peut entrer.

Meursault estime l'or moins jaune  
 Que Barsac ;—lorsque Richebourg  
 Recommence sur ceux de “ *Beaune  
 Et de Nuits* ” un vieux calembourg.

Rauzan découvre mille charmes  
 Chez Mercurey, ce fin rougeaud.  
 J'entends le cri de : “ Portez armes ! ”  
 On acclame le Clos-Vougeot.

Il en est du temps des comètes,  
 Qui, dépouillés, usés, fanés,  
 Sont dans des fauteuils à roulettes  
 Respectueusement traînés.

Un tel, souffrant qu'on le décante,  
 Fat, dans sa fraise de cristal :  
 “ Ah ! ” dit-il, “ plus d'une bacchante  
 M'aima dans le Palais-Royal ! ”

A ce rendez-vous pacifique  
 Aucun ne manque, ils sont tous là.  
 O le spectacle magnifique !  
 O le resplendissant gala !

Et quel bel exemple nous donnent  
 Ces vins, dans leur rare fierté,  
 Qui s'acceptent et se pardonnent  
 Leur triomphante égalité !

CHARLES MONSELET.—*Nov.*, 1872.

#### SIR THEODORE MAYERNE'S CITY OF LONDON PIE.

Take eight marrow bones, eighteen sparrows, one pound of potatoes, a quarter of a pound of eryngoes, two ounces of lettuce stalks, forty chestnuts, half a pound of dates, a peck of oysters, a quarter of a pound of preserved citron, three artichokes, twelve

eggs, two sliced lemons, a handful of pickled barberries, a quarter of an ounce of whole pepper, half an ounce of sliced nutmeg, half an ounce of whole cinnamon, a quarter of an ounce of whole cloves, half an ounce of mace, and a quarter of a pound of currants. Liquor, when it is baked, with white wine, butter, and sugar.

Some half a dozen years ago, with very slight alterations,—only adopted after deep consideration, to suit the palates of the present day—a pie was made from the above recipe, which gave complete satisfaction to the party of connoisseurs in culinary matters who heartily and merrily partook of it.

Though a noted *bon vivant*, Mayerne attained the advanced age of eighty-two years, dying in 1665, at his own house in Chelsea, a favourite place of residence among the physicians of the olden time. The immediate cause of his death Mayerne attributed to drinking bad wine with a convivial party at a tavern in the Strand. "Good wine," he used to say, "is slow poison. I have drunk it all my lifetime, and it has not killed me yet; but bad wine is sudden death."—*Chambers's Book of Days*.

### GRAVY.

(4th S. i. 124, 207.)

This word, spelled *gravè*, occurs in a MS. preserved in the library of the Royal Society,\* and printed in—

A Collection of Ordinances and Regulations . . . . . Also Receipts in Ancient Cooking. Printed for the Society of Antiquaries. London, 1790.

The manuscript is without title or date, or name of the author. It is—

bound up with some other treatises upon Regimen and Medicine; one of which is stiled, "De Regimine Salutatis; edita a Magistro Johanne de Tholetto, A.D. 1285." The volume contains p. 1 to 445. From p. 9 to 15

\* Arundel Collection, No. 344, pp. 275-445.

is a chronicle of events, beginning A.D. 1326, and ending A.D. 1399: and it is evident from the hand [writing] that these treatises were written soon after that time; but they were probably then transcriptions from originals which had been long before composed by persons of fame and celebrity in the practice of Regimen and Cookery."—Vide *A Collection of Ordinances, &c.*, p. 424.

*Gravè*, written thus, occurs but *once* in the manuscript—viz.: as the title of a receipt, "Eles in Gravè," and the author or authoress—I almost fancy it was a kind of Dame Julyana Berners—has probably meant it for "the dressynge," which word is mentioned at the end of the receipt in question—

Take almonde mylke, and draw hit up with swete wyne, or white wyne, and put hit into a pot, . . . . .; and in the dressynge the culpons hole; and serve hit forth.—*Ibid.* (verbatim), p. 468, and p. 424 of the MS.

I think that "the dressynge" forms the *gravè*, for the latter word does not occur in the receipt, and altogether, as I have said before, but *once* in the manuscript. It is intimately connected, no doubt, with the German word *Griebe*, also written *Grebe* and *Greve*, which latter expression is perhaps the most commonly used. It is seldom employed in the singular, and *literally* means the small pieces of fat which remain at the bottom of vessels in which the leaf of pork is rendered or made into lard. (*Vide* Heyse's *Handwörterbuch der deutschen Sprache*, Magdeburg, 1833, vol. i. p. 618.) The common English name is *scratchings*, but I find that the appellation *graves* is also used for them (*vide Critical Dictionary of the English and German Languages*, by F. W. Thieme. Leipzig, 1856, 6th ed. vol. i. p. 214), as well as *greaves*. (*Vide* Richardson's *Dictionary of the English Language*, new ed. London, 1860, p. 356.) Dr. Richardson says of *greaves*:—

The refuse of skin, gristle, bone, &c., of substances boiled to make tallow, is so called. See "Gravy."—Vide *Dictionary, &c.*, p. 356.

And referring to *gravy* itself in the same valuable lexicographical work, we find—

*Gravy*, s. The juice that flows from flesh when dressed, or while dressing. This word, though as old as Chapman [b. 1557, d. 1634], is not



found in any of our old Dictionaries. Junius has *Greaves*, which he explains, the juice of boiled or roast meat, remaining in the dish after the meat is cut into pieces. And in Swedish *Gref-war* is sordes; whence probably *greaves*. (Vide *Dictionary*, &c., pp. 355, 356.)

Thus, as I mentioned above, it *literally* means the small pieces of fat which remain in the dish or vessel after the rendering has taken place; for I consider the words *Griebe* and *Grebe* allied to *Graupe* (English *groat*, *groats*—hulled oats—and *grout*, coarse meal, pollard; dregs), from the old German verb *giroupin*, to break or rub to small pieces. (Vide Heyse's *Handwörterbuch*, &c., vol. i. p. 616.) Dr. Richardson speaks of *groats* OR *grits*, and quotes Somner's explanation of the Anglo-Saxon *Gritte*: "Bran, scurf, grit, draff, any dust or powder made by sawing, filing, grating, grinding," &c. (Vide Richardson's *Dictionary*, &c., p. 358.) And finally, *groats* or *grits* are *Grütze* in German, and *Grütt* and *Gorte* in Low German or Plattdeutsch. (Vide Heyse's *Handwörterbuch*, &c., vol. i. p. 631.) But I think that *gritta*, *grits*, *grütze*, *grütt*, *gorte*, *grout*, *groats*, *griebe*, *grebe*, *greve*, *graves*, *greaves*, *gravè*, and *gravy* are all "Welsh cousins," and that *gravy* is the "Sir Watkin" of them.

HERMANN KINDT.

This word will be found in Webster if your correspondents consult Messrs. Bell & Daldy's edition. A.-S. *greofa*, pot, or *greova*, allied to Icel. *grifia*, pit, &c. O. E. *greavie* I cannot find in Bayley nor in any other old dictionary in my possession, and Webster gives no reference to any author for its use.

J. A. G.

## TWO COOKS.

Alexander told the Queen of Caria that his tutor Leonidas had provided two cooks for him: "Hard marches all night, and a small dinner the next day."

JEREMY TAYLOR.

We have lived at God's charges all the days of our life, and have (as the Italian proverb says) sat down to meat at the sound of a bell, and hitherto He hath not failed us; we have no reason to suspect Him for the future, etc.—*Ibid.*

## A DUCK PIE.

*Le Sport* of June, describing a *fête* given by Madame du Plessis Bellière at Moreuil, near Amiens, notes an Amiens pie carried in by four *maitres d'hôtel*, which contained twenty ducks. The goose pies of the North of England are mere tartlets to this!

## PRINCE NAPOLEON'S KITCHEN.

A woman was pleading in June, 1869, against her husband before a Parisian judge. She accused him of being a lazy fellow who lived on what money she could earn, and did nothing himself. The husband handed to the judge a certificate from the head cook of Prince Napoleon Bonaparte, stating that on all occasions when banquets had been given at the Palais Royal the defendant had acted as "cuisinier supplémentaire." To this M. Mamerl, the counsel for the wife, replied that the certificate in question proved his case, seeing that for the last five years it was notorious that the kitchen fire at the Palais Royal had never been alight.

## PRICES IN THE GOOD OLD TIMES.

The cost of food during the first half of the sixteenth century may with advantage be compared with the high price of meat and coals at the present time. The annual report of Mr. Basevi Sanders for the year 1872, addressed to the Deputy Keeper of the Public Records, affords in its description of the documents which have been copied for the third volume of "Fac-similes of the National MSS. of Scotland," many interesting particulars on this topic. Amongst the extracts from entries in the Royal Household Book, we find that in A.D. 1528-1529, if allowance is made for the difference in value of money in those days, several articles of food were then sold at a price much above their present market price. Thus one shilling apiece for teal, 3s. for a capon, and 8s. a stone for suet are items in the account of the Royal larder. But, even without taking into consideration the comparative difference of the value of money at that date, two articles of food—rabbits and partridges—are mentioned as charged for at a very high rate. In the entries of the Royal Household Book 109 rabbits figure as having cost £14 10s. 8d., or 2s. 8d. apiece; while for twenty-nine partridges £4 7s., or 3s. apiece, is charged. Thus in some respects there is matter for congratulation in looking back to the "good old times," and finding that we are not quite so badly off as we seem. One item, however, will make every one regret the days when steam was not—coals were 7d. a load in 1512!—*The Hour, March, 1874.*

## A SNAIL MARKET.

The Mayors of the department of the Seine have received orders to extend their protection over the snails of their respective communes—the snail having been declared a useful article of human food; and it is proposed to set apart a section of the Halles Centrales as a snail market—the consumption of these creatures being to the average value of £48,000 annually.

## THE FATE OF A PIEMAN.

In November, 1872, Alphonse Karr told a melancholy story which he had from his brother. During the Siege of Paris the brother met a Monsieur B., who was famous for a prodigious appetite. In order to gratify it he set up as a restaurateur; and one day took M. Karr to dine at his establishment. After an excellent dinner consisting of soup, filets, *langue braisée*, *pâté chaud*, &c., the host asked his guest how he had fared.

“Superbly!” cried M. Karr.

“Well, it was all horse flesh. It’s only the horse shoes that baffle me. The bridles are not bad for soup!”

The staple of Monsieur B.’s industry was horse-beef pies. He employed two of the best *chefs* of Paris, and thrived exceedingly. With the scraps of his trade he fed many of the poor of his neighbourhood.

At one moment—after the siege—he was threatened by the authorities; but a parcel of his most succulent pies despatched to influential members of the Commune saved him. When the army of Versailles entered, however, some neighbours who had received broken victuals when they wanted entire pies denounced him as a mad demagogue. He was, in truth, a mere talker and eater. But they came and led him off, and shot him in the street.

## SPARKLING HOCK.

The *Pall Mall Gazette* has published (January, 1875) the following interesting notes on Sparkling Hock:—

“For some years the great anxiety of the manufacturers of sparkling hocks was to render their wines as much as possible like champagne, which was only to be accomplished by disguising their true flavour and dosing them largely with syrup. In this form they satisfied, and indeed still satisfy, their German and

Russian consumers, but of late years the character of the wines for the English market has undergone a complete change. England has set the example of a decided preference for the drier kinds of sparkling wines. And in this we have shown our wisdom, inasmuch as low-class wines devoid of flavour, or possessing a flavour that is objectionable, can have these drawbacks disguised by a liberal dose of syrup. In dry sparkling wines, on the contrary, the actual flavour of the original wine—the *vin bout*—is preserved, which necessitates wines of a comparatively high class being employed in their manufacture. The principal difference between champagnes and sparkling hocks designed for the English market consists in the former being made almost exclusively from red grapes, pressed immediately they are gathered, and not allowed to ferment in their skins, while the latter are made from white grapes alone. The finest champagnes come from the *pineau noir*, or black Burgundy grape, while the best sparkling hocks are made from the Riesling, and the commoner kinds chiefly from the Klebroth variety, the latter being a red grape. Effervescing Rhine wines of the highest class have a marked and refined flavour, together with a very decided bouquet. Moreover, they retain their effervescent properties for a considerable time after being uncorked, and appear to the taste quite as light, if not precisely as delicate, as the higher class champagnes, although in reality such is not the case: for all sparkling hocks possess greater body than even the heaviest champagnes, and, therefore, cannot be drunk with equal freedom. The process pursued in the manufacture of sparkling hocks is, with a single variation, precisely the same as that followed with regard to champagnes, the difference being that in the case of hocks the raw wine, after the fining which takes place following its first fermentation, has a small quantity of sugar added to it previously to being put into bottle. After it is bottled the wine remains in a cool cellar for eighteen months or a couple of years, being constantly moved during this period, in the same way as champagne is, to force the sediment which it forms to deposit itself near to

the cork. By this time the added as well as the natural sugar contained in the wine has become converted into alcohol and carbonic acid ; and after the sediment has been expelled from the bottle the operation of dosing, or flavouring, the wine takes place. According as this is required to be sweet or dry, a larger or smaller quantity of liqueur is added to it ; and with regard to sparkling hocks destined to the English market the dose is generally of a *minimum* description. Indeed, the finest qualities from such houses as Müller, of Eltville, and Ewald, of Rudesheim, which are to be obtained in England much cheaper than second-class champagnes, are even drier, and consequently more natural wines than most of the champagnes we are acquainted with. Foreigners cannot understand our preference for dry, sparkling wines. They do not consider that as a rule we drink them during dinner with the *plats*, and not at dessert, as they almost invariably do, with all kinds of sweets, fruits, and ices. Sparkling hocks for the home and Russian markets are frequently almost cloying in their sweetness. The sparkling Moselles, too, for Russia are largely dosed with the preparation of elder flowers, which imparts to them their well-known muscatel flavour and perfume. The manufacturers say they are doing their best to abandon this absurd practice of artificially perfuming sparkling Moselles ; but many of their customers, and especially those in the English provinces, stipulate for the scented varieties, possibly from an erroneous belief in their superiority. Great impetus was given to the manufacture of German sparkling wines during the recent war, when the Champagne was in a measure closed to the outside world. At this epoch the less scrupulous manufacturers, instigated by dishonest speculators, boldly forged both the brands on the corks and the labels on the bottles of the great Rheims and Epernay firms, and sent forth sparkling wines of their own production to the four quarters of the globe as veritable champagnes of the highest class. The respectable firms acted more honestly, and, as it turned out, with better policy ; for by maintaining their own labels and brands they extended the market for their produce,

causing German sparkling wines to be introduced under their true names into places where they had never penetrated before. The result was a considerable increase in the annual demand, even after the stores of Clicquot, Roederer, Moët, and Mumms were again open to all the world. Owing to this increased demand, and the deficient supply of Rhine wines at moderate price, the manufacturers of sparkling hocks are reduced to follow the example of the champagne firms, and buy much of their raw wine at a distance; and this year they have had to pay double the price of six years ago for suitable wines of the Palatinate. Among the principal manufacturers of sparkling hocks are included the two firms already mentioned—Matheus Müller, of Eltville, and Ewald and Co., of Rudesheim—together with the Hochheimer Association at Hochheim, and the Rheingauer Association at Schierstein. These four firms produce annually about a million and a half of bottles between them, or nearly double their production of eight or ten years ago. Krote, of Coblenz, and Lauteren and Son, of Mayence, are also manufacturers on an extensive scale as well as of considerable repute. So wide-spread now is the manufacture of German sparkling wines—so-called hocks and Moselles—that it forms an important branch of industry not merely in the Rheingau and at Coblenz and Mayence, but also at Trèves, where sparkling Moselles are extensively made; in the Nahe valley, at Wurzburg in Bavaria, where the best vineyards are owned by the King; and by far the best sparkling wine is made at the Royal factory, at Esslingen in Wurtemberg, at Bertheim in Alsace, and at Grüneberg in Prussian Silesia. Next to the home the principal market for sparkling hocks is Great Britain. Afterwards come the North of Europe, the United States, Australia, China, and Japan. The cheapness of these wines no doubt tells largely in their favour, as the commoner kinds can be purchased as low as 2s. per bottle, while the higher qualities average no more than 4s., excepting in the single instance of sparkling Johannisberger, not *schloss* Johannisberger, which is priced at 5s. 6d. the bottle.”

In addition to the foregoing notes Messrs. H. B. Fearon and Son observe:—"We may add that of late years there has been made at Ingelheim on the Rhine a first-class sparkling wine from black grapes alone, to which has been given the name of Ingelheim Champagne, and which at a very moderate price competes with the first brands of champagne. Of this wine we were the first importers into this country."

#### A SIEGE DINNER.

Here is the bill of fare of a December *dîner de siège* given by the Paris Jockey Club:—

*Hors d'Œuvre.* Radishes, Herring mariné, Onions à la Provençale, slightly salt Butter, Gherkins and Olives.

*First Course.* Soup of slightly salted Horse, with vegetables; Ass flesh cutlets, with carrots; Mule's liver sauté aux champignons; Horse's lights, with white sauce; Carp à la matelote; fried Gudgeons; Celery heads, with seasoning.

*Second Course.* Quarter of Dog braised; leg of Dog roasted; Rats cooked upon the ashes; Rat pie, with Mushrooms; Eel à la broche; Salad of Celery and small Salad.

*Dessert.* Dutch Cheese, Apples, Pears, Marmalade au kirsch, Gâteau d'Italie au fromage de Chester.

This *menu* was composed by that renowned epicure Baron Brisse, who, in days before the war, was wont to publish one daily in the *Liberté* for the guidance of *gourmets*.

MORTIMER COLLINS.

[The Baron is still publishing his daily *menus* in the same paper.—FIN-BEC.]



## LION HAM AS THE PIÈCE DE RÉSISTANCE.

M. Constant Cheret, the well-known lion hunter, in January, 1875, sent the editor of *La Chasse Illustrée, Land and Water* tells us, a magnificent quarter of a lion, which he had shot in the neighbourhood of Philippeville, Algeria, in the course of the month of December. With a view of doing all possible honour to the sportsman's gift, the editor invited his staff to dine with him at the Restaurant Magny, a house renowned for its cook and cellar, and well patronised by *Messieurs les Chasseurs*. On this momentous occasion the great Magny himself superintended the dinner, and prepared the principal dishes with his own hands. The guests were nineteen in number, and the *menu* was one of the choicest; indeed, Mr. Lion seems to have been the pretext for organising one of the prettiest and most *recherché* gastronomical *fêtes* that we have heard of for a long time. The bill of fare was as follows:—Huîtres de Marennes; Beurre et olives; Potages tapioca et bisque; Bouchée à la Reine; Barbue, sauce hollandaise; Filets à la Rossini; Estouffade de Lion à la Méridionale; Cœur de Lion à la Castellane; Coq de Bruyère flanqué de Bécasses; Petits Pois; Biscuit glacé. Vins:—Chablis, Sauterne, Roussillon's champagne, Corton, &c. The dinner, as a specimen of the culinary art, was perfect; but of course the great attraction was the lion ham and heart. These dishes were prepared by Magny himself in the following manner:—*Estouffade de Lion à la Méridionale*. Marinez the lion for a week with plenty of spice, oignons, carrots, thyme, bay-leaves, garlic, parsley, and cloves; then pour red wine over it—some Burgundy or a strong Southern wine—until it is completely covered, taking care to add a little good cognac. At the end of the week strain the lion on a cloth, remove the sinews, cut it into nice *filets*, lard them, and put them into a casserole with olive oil. When the outside is slightly browned, remove them from the saucepan, and place them *en couronne* in a large frying pan, along with a third of the marinade, some butter, and the third of a quarter of

orange. Prick a few fine olives with pins, remove the stones, and place them along with the *filets* half an hour before serving. Four hours' cooking is sufficient. *Cœur de Lion à la Castellane*. Chop up a pound of fat bacon and a pound of lean veal, season it well with salt, pepper, and spice; pass it through a strainer, as you would in making a *purée*, after having warmed it on the fire. Now mix a pound of *farce de volaille* with it, adding a little cognac, some Madeira, and half a pound of mushrooms chopped up small. Remove the centre of the heart, fill it with the *farce*, roll it and envelope it in a *pâté*. Cook it for three hours and a half, and serve it up with a *demi-glace* and a *garniture* of mushroom *farcis*. When Mr. Lion was placed upon the table there was a religious silence, which, however, only lasted for a few seconds, for at the first mouthful a murmur of approbation ran round the table, and the guests with one accord drank to the health of M. Cheret and M. Magny, coupling in their admiration the valiant lion-slayer and the clever *artiste* who had proved himself able to prepare such a delicious dish out of the flesh of this ferocious game, which is more frequently in the habit of eating others than of being eaten itself. In these days of economy it is pleasing to find that even lions in carcase can be utilised, and that no longer is a live dog better than a dead lion.

#### SHOT IN BOTTLES.

A clergyman, who says his early training was for the medical profession, writes to us:—"Many years ago my father, who was a physician and whose medical pupil I then was, was called to see a farmer's wife whose case baffled the usual medical attendant. My father pronounced it to be a case of lead poisoning. A minute inquiry was at once instituted into the water, food-cooking utensils, &c.; but nothing was discovered which could in any way corroborate my father's assumption. The poor woman had been ill a week or two before my father was called

in ; she lingered some little time after and died. We attended the funeral, and after the funeral her husband signified a wish to see my father as he had something to show him. It was a bottle of cider which had been half emptied, and which he had found in the cupboard, and of the contents of which his wife had partaken just before she was taken ill, and which fact he had entirely forgotten until he had seen the bottle in the cupboard the day before the funeral. The mystery was solved. At the bottom of the bottle was a quantity of shot all crusted over by the action of the cider, and the cause of death at once was made evident."

#### HOW THE POPE LIVES.

The Pope will complete his eighty-fourth year on the 13th of May, 1876. He comes of a long-lived family. Several of his ancestors, the Mastai Ferretti of Sinigaglia, were centenarians; still he must have been attentive to his dietary to have thus out-passed the scriptural span by a decade, and still to retain his faculties clear and his spirits buoyant. The stomach is the furnace where nine out of ten of the maladies that attack humanity are manufactured; and His Holiness has always had the good sense to take care of his stomach, and to suit his food to his system and to the season. He shows more intelligence in that than some ecclesiastics of minor rank in his own Church. The reputation of the late Cardinal Wiseman as a large eater was notorious. Stories are told of his having devoured an entire leg of mutton at one sitting; but then he had an inordinate appetite, and this excess is to be attributed less to gourmandism than to disease. The reputation of his successor as a small eater is equally notorious. We have heard that Monsignor Manning considers himself "riotous" when he takes a milk-biscuit and a glass of sherry over and above the daily ascetic allowance he has apportioned to himself. The Pope has discovered the golden

mean between both—he eats enough, and eats at *regular hours*, and his food is properly cooked. So the Pope at eighty-four is a hale veteran, can crack his mild joke, and enjoy his game of billiards. At two o'clock he dines, and the expenses of his table, we are assured, do not exceed five lire a day—that is to say, in round figures, four English shillings. He is fond of vegetables and partial to fresh-water fish, but does not indulge in much animal food. Every one who knows Italy will agree that he is right in this, both because of the temperature of the country and of the quality of butchers' meat. Bullocks, as a rule, are not driven to the shambles there until they have led an industrious career in the traces. They fall like Macbeth, with harness on their backs. Here is the bill of fare of the Pope's dinner on a day of abstinence: A bowl of vegetable soup, a plate of macaroni, with olive-oil and pomodoro, two gurnets, some French beans, some bread and cheese, and three apples. The Pope makes a mistake, but he can hardly be blamed for that, as the traditions of his dignity compel it—he dines usually alone, and always at a separate table. There are *fête-days*,\* however, when the Pontiff has his guests, and then the bill of fare is more luxurious. One of these is the Thursday in Holy Week, when thirteen poor priests of different nationalities, introduced by their respective ambassadors, are invited to a little feast at the Vatican in commemoration of the Last Supper. We are enabled to reproduce the *menu* of one of these banquets:—Potage maigre aux herbes. Meunier,\* sauce mayonnaise. Vol au Vent de Turbot de Tenere. Artichauts garnis d'épinards. Salade d'écrevisses. Fromage. Nêfles du Japon. Fraises. Cerises. Oranges. Ananas. Petits-fours. Vins de Velletri et Castel-Gondolfo, rouges et blancs.

When appetite is brought to such a spread as that—and we have the conviction that the Pope is mindful of the Italian saw “La fame é il miglior intingolo”—the admission must be

\* A sort of fish.

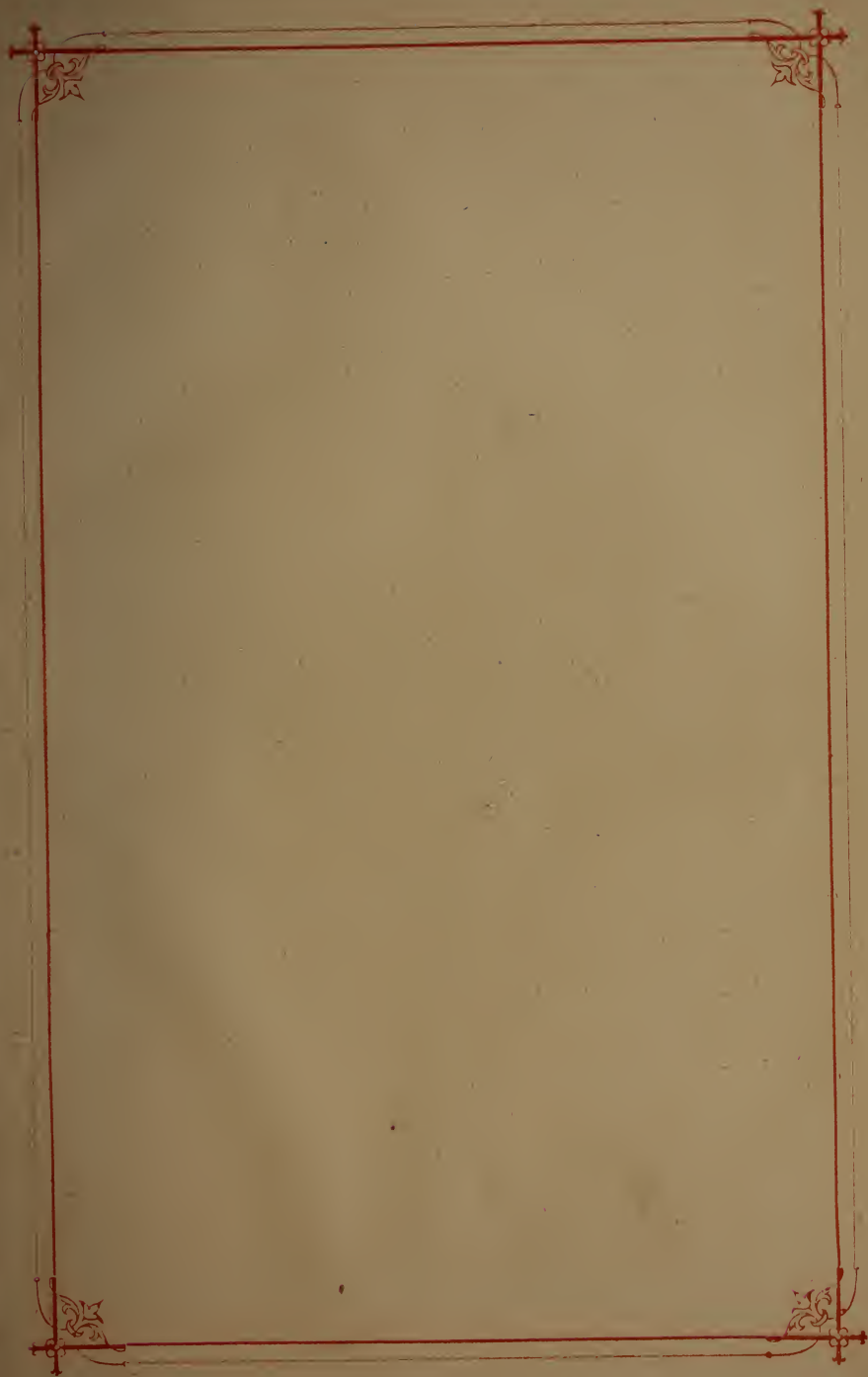
made that the Pope does "lead a happy life," in the words of the song, even though he does not habitually "drink the best of Rhenish wine," but patriotically prefers vintage of his native Italy.

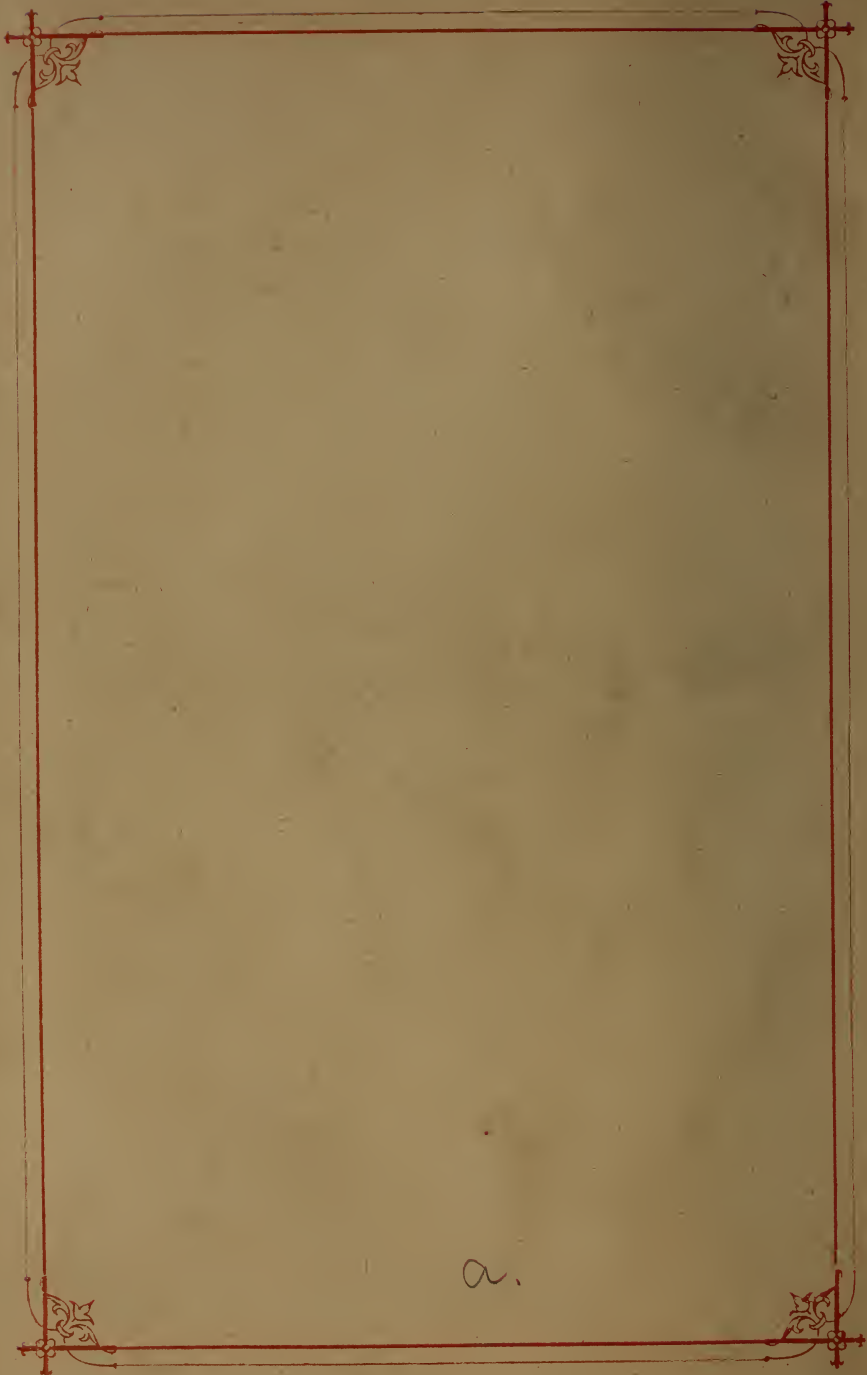
NOYES BROWNE IN THE *MORNING POST* ON THE  
CLOSING OF PHILIPPE'S IN JANUARY, 1875.

"We came to the conclusion that the life, fame, and prosperity of a Parisian restaurant depended on the genius of one man, of one artistic mind, one rare inspired palate, of one *chef*. Of course, that exceptional creation of human nature must possess, like a great general, a variety of gifts; he must know also how dinners are to be served; he must have an eagle's eye for conducting an establishment as difficult to govern with success as the French nation. To find all the qualities in one man is very rare, almost as difficult to meet with as the varied requirements necessary to make a great dramatic singer. Nature begins many great works, but leaves most of them incomplete. Pascal was the life and soul of 'Philippe's.' A man of extraordinary grasp of mind, not only a cook, he understood natural humanity, he was master of all the caprices of appetite, and he conducted his establishment like an experienced statesman. The happiest hours of his life were when he was composing a *menu* for what he called educated diners, and he would watch the effect of a recommended *entrée* on his guests with all the interest a young lover attaches to the approving smile of his mistress. He was rich in anecdote, and remembered certain historical dinners and breakfasts and the favourite dishes of illustrious personages. I recollect asking Pascal one day after a small banquet he had personally conducted what was the largest number of persons who ought to sit down to an artistic dinner in order to enjoy the feast to perfection. Pascal passed his hand over his massive brow, and then added:—'That is a subject which has long engaged my attention. I have come to the conclusion that no amount of

cooks and servants can serve a dinner of more than thirty covers as artistic dinners ought to be placed before worthy guests. If you attempt a larger number you lose the more delicate flavours, that light and shade of refined cooking which addresses the perceptive mind.' Pascal, after a slight pause, observed (having been persuaded to take a seat), 'There are many things to be observed. In the first place, no dinner is perfect unless the kitchen is very near the dining-room; the most simple dishes begin to lose value every five minutes after they have left the kitchen; more delicately-conceived *entrées* are yet more susceptible; some sauces sulk when they begin to feel cold. Ah, gentlemen, there is so much to think about. \* \* \* I like my company to take a walk before dining, and I am a great enemy of cigars before and even after a feast. I don't care to have pretty women at table; they often interfere with gastronomic appreciation. There is much to be said about wines. If I were a despot I would oblige nothing but Bordeaux, and perhaps a glass of generous wine at the end of the banquet. Sweet wines are my enemy. There are some people,' added Pascal with a sigh, 'not worthy of a refined dinner.'"

THE END.





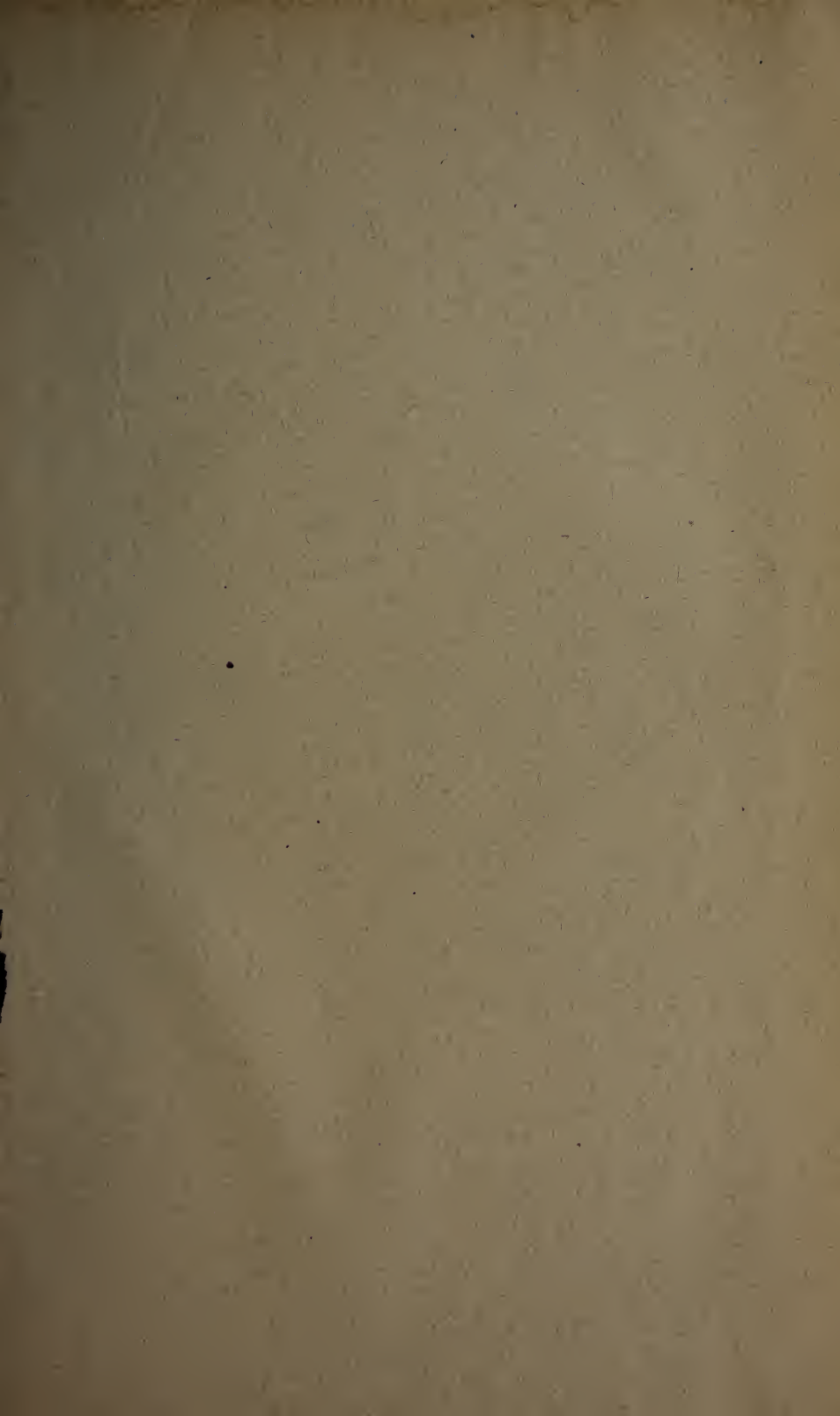
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