RECIPES
BY
FAMOUS HOTEL CHEFS
AND
COOKING SCHOOL TEACHERS

THE
WM. G. BELL CO.
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Recipes
by
Famous Hotel CHEFS
and
Cooking School Teachers

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# INDEX

<table>
<thead>
<tr>
<th>Item</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Apple Spi-Seas.</td>
<td>5</td>
</tr>
<tr>
<td><strong>BEEF</strong></td>
<td></td>
</tr>
<tr>
<td>Beef Stew—Family Style.</td>
<td>5</td>
</tr>
<tr>
<td>Braised Oxtails.</td>
<td>5</td>
</tr>
<tr>
<td>Carbonade of Beef a l' Argentine.</td>
<td>6</td>
</tr>
<tr>
<td>Delicious Pressed Beef.</td>
<td>6</td>
</tr>
<tr>
<td>Hamburg Steak.</td>
<td>6</td>
</tr>
<tr>
<td>Roast Beef Slices Browed and Deviled.</td>
<td>6</td>
</tr>
<tr>
<td>Roast Beef Roll.</td>
<td>7</td>
</tr>
<tr>
<td>Spiced Beef.</td>
<td>7</td>
</tr>
<tr>
<td>Sliced Salsbury Steak.</td>
<td>7</td>
</tr>
<tr>
<td>Stewed Beef Kidney for four</td>
<td>7</td>
</tr>
<tr>
<td><strong>CROQUETTES</strong></td>
<td></td>
</tr>
<tr>
<td>Bell's Croquettes.</td>
<td>7</td>
</tr>
<tr>
<td>Cannelon of Meat.</td>
<td>8</td>
</tr>
<tr>
<td>Delicious Lamb Croquettes.</td>
<td>8</td>
</tr>
<tr>
<td><strong>CLAMS</strong></td>
<td></td>
</tr>
<tr>
<td>Clam Chowder.</td>
<td>8</td>
</tr>
<tr>
<td>Devilled Clams.</td>
<td>9</td>
</tr>
<tr>
<td>Capons Stuffed with Chestnuts</td>
<td>9</td>
</tr>
<tr>
<td>Old Fashioned Chicken Pie.</td>
<td>10</td>
</tr>
<tr>
<td>Cauliflower a la Farmerette</td>
<td>10</td>
</tr>
<tr>
<td><strong>DRESSINGS</strong></td>
<td></td>
</tr>
<tr>
<td>Apple Stuffing.</td>
<td>10</td>
</tr>
<tr>
<td>A Nice Turkey Dressing.</td>
<td>10</td>
</tr>
<tr>
<td>Bonemian Salad Dressing.</td>
<td>10</td>
</tr>
<tr>
<td>Fresh Mushroom Stuffing.</td>
<td>11</td>
</tr>
<tr>
<td>Miss Farmers Turkey Dressing</td>
<td>11</td>
</tr>
<tr>
<td>Meat or Turkey Dressing.</td>
<td>11</td>
</tr>
<tr>
<td>Mohawk Chicken Stuffing.</td>
<td>11</td>
</tr>
<tr>
<td>Parker House Dressing.</td>
<td>11</td>
</tr>
<tr>
<td>Young's Hotel Dressing.</td>
<td>11</td>
</tr>
<tr>
<td><strong>ESCALLOPS</strong></td>
<td></td>
</tr>
<tr>
<td>Escalloped Meat or Fish.</td>
<td>12</td>
</tr>
<tr>
<td>Escalloped Cabbage.</td>
<td>12</td>
</tr>
<tr>
<td><strong>FISH</strong></td>
<td></td>
</tr>
<tr>
<td>Baked Stuffed Cod.</td>
<td>12</td>
</tr>
<tr>
<td>Baked Bluefish (Fisherman's Style).</td>
<td>12</td>
</tr>
<tr>
<td>Baked Stuffed Shad or Bluefish</td>
<td>13</td>
</tr>
<tr>
<td>Baked Shad Provincale.</td>
<td>13</td>
</tr>
<tr>
<td>Baked Stuffed Salmon a la Newport.</td>
<td>13</td>
</tr>
<tr>
<td>Finnan Haddie a la Parker.</td>
<td>13</td>
</tr>
<tr>
<td>New England Cod Fish Cakes.</td>
<td>13</td>
</tr>
<tr>
<td>New England Fish or Clam Chowder.</td>
<td>14</td>
</tr>
<tr>
<td>Salmon Loaf.</td>
<td>14</td>
</tr>
<tr>
<td>Somerset Halibut</td>
<td>14</td>
</tr>
<tr>
<td>Stuffed Smelts (O'Brion).</td>
<td>14</td>
</tr>
<tr>
<td>Stuffed Wild Goose a la Georgian</td>
<td>15</td>
</tr>
<tr>
<td>Spiced Grape Juice Frappe.</td>
<td>15</td>
</tr>
<tr>
<td><strong>LAMB</strong></td>
<td></td>
</tr>
<tr>
<td>Stuffed Breast of Lamb.</td>
<td>15</td>
</tr>
<tr>
<td>Stuffed Saddle of Lamb a la Chausseur.</td>
<td>16</td>
</tr>
<tr>
<td><strong>LOBSTER</strong></td>
<td></td>
</tr>
<tr>
<td>Lobster a la Americaine.</td>
<td>16</td>
</tr>
<tr>
<td>Meat Soufflé.</td>
<td>16</td>
</tr>
<tr>
<td>Recipe Description</td>
<td>Page</td>
</tr>
<tr>
<td>--------------------------------------------------------</td>
<td>------</td>
</tr>
<tr>
<td>Jellied Meats of Fowl</td>
<td>17</td>
</tr>
<tr>
<td>Economy Omelette</td>
<td>17</td>
</tr>
<tr>
<td><strong>OYSTERS</strong></td>
<td></td>
</tr>
<tr>
<td>Baked a la Chateau</td>
<td>17</td>
</tr>
<tr>
<td>Baked a la Mohican</td>
<td>17</td>
</tr>
<tr>
<td>Escalloped Oysters</td>
<td>17</td>
</tr>
<tr>
<td>Falmouth Oysters a la Union League</td>
<td>18</td>
</tr>
<tr>
<td>Oyster Cocktail</td>
<td>18</td>
</tr>
<tr>
<td>Honey Huckleberry Pudding</td>
<td>18</td>
</tr>
<tr>
<td>Peppers Stuffed</td>
<td>19</td>
</tr>
<tr>
<td>Pigeon Pie a la Anglaise</td>
<td>19</td>
</tr>
<tr>
<td>Pilaf of Guinea Chicken a la mode Bell</td>
<td>19</td>
</tr>
<tr>
<td>Potato Puff</td>
<td>19</td>
</tr>
<tr>
<td>Yorkshire Pudding</td>
<td>20</td>
</tr>
<tr>
<td><strong>ROASTS</strong></td>
<td></td>
</tr>
<tr>
<td>Roast Young Pig—Family Style</td>
<td>20</td>
</tr>
<tr>
<td>Roast Stuffed Duckling—General Pershing</td>
<td>21</td>
</tr>
<tr>
<td>Roast Stuffed Partridge—Chestnut Dressing</td>
<td>22</td>
</tr>
<tr>
<td>Sweetbreads a la Worthy Inn</td>
<td>21</td>
</tr>
<tr>
<td>Roast Stuffed Suckling Pig—Sweet Potato Dressing</td>
<td>23</td>
</tr>
<tr>
<td><strong>SAUCES</strong></td>
<td></td>
</tr>
<tr>
<td>Alpbiga Beef Steak Sauce</td>
<td>22</td>
</tr>
<tr>
<td>Tomato Sauce</td>
<td>23</td>
</tr>
<tr>
<td>Navajo Sauce</td>
<td>23</td>
</tr>
<tr>
<td>Victory Sauce</td>
<td>24</td>
</tr>
<tr>
<td>Rabbit Pie—Bell’s Style</td>
<td>24</td>
</tr>
<tr>
<td>Salmi of Young Duckling</td>
<td>24</td>
</tr>
<tr>
<td>Bavarian Sauce for Fried Pork Chops</td>
<td>25</td>
</tr>
<tr>
<td><strong>SALADS</strong></td>
<td></td>
</tr>
<tr>
<td>La Belle Tomato Salad</td>
<td>25</td>
</tr>
<tr>
<td><strong>SAUSAGES</strong></td>
<td></td>
</tr>
<tr>
<td>Delicious Sausage</td>
<td>25</td>
</tr>
<tr>
<td>Homemade Sausage Meat Cakes with Fried Apples</td>
<td>25</td>
</tr>
<tr>
<td>Venison Sausage—Moderne</td>
<td>26</td>
</tr>
<tr>
<td><strong>SOUPS</strong></td>
<td></td>
</tr>
<tr>
<td>Consommé Royale</td>
<td>26</td>
</tr>
<tr>
<td>Cream of Cucumber</td>
<td>27</td>
</tr>
<tr>
<td>Tomato Soup</td>
<td>27</td>
</tr>
<tr>
<td><strong>TIMBALES</strong></td>
<td></td>
</tr>
<tr>
<td>Timbale of Ham Pilgrim</td>
<td>26</td>
</tr>
<tr>
<td>Tripe a la mode de Can</td>
<td>27</td>
</tr>
<tr>
<td><strong>VEAL</strong></td>
<td></td>
</tr>
<tr>
<td>Breast of Veal—Deauxelles</td>
<td>27</td>
</tr>
<tr>
<td>Fricassee of Veal Family Style</td>
<td>27</td>
</tr>
<tr>
<td>Stuffed Breast of Veal</td>
<td>28</td>
</tr>
<tr>
<td>Stuffed Veal English Style</td>
<td>28</td>
</tr>
<tr>
<td>Veal Loaf</td>
<td>29</td>
</tr>
<tr>
<td>Civet of Venison Hunter Style</td>
<td>29</td>
</tr>
</tbody>
</table>
BELL'S SPICED SEASONING RECIPES

The Best Chefs and the most intelligent cooks are always interested in cooking recipes, for even though they may not always follow them exactly they often suggest new ideas that are helpful in giving that variety to the menu that is the "very spice of life."

All our recipes have been prepared and tested by famous cooks. Every one is a gem. There is no guess-work. Results will always be satisfactory if directions are followed.

All measurements are level unless otherwise stated.

BELL'S Seasoning has stood the test of time; it has been on the market nearly 60 years; it is the original poultry seasoning; all others are mere imitations and as you do not expect a counterfeit bill to be as good as the genuine, neither should you expect the imitations to be as good as BELL'S Seasoning.

The hundreds of noted chefs and cooks who have testified to the high quality and pleasing flavor of Bell's Seasoning should convince anyone of its superiority.

Many thousands of housekeepers and hundreds of cooking school teachers use Bell's Seasoning with entire satisfaction.

We are always anxious to get as many cooking recipes for its use as we can and will appreciate any for new and novel uses that are sent to us.

Notice the testimonials from Celebrated Chefs of Leading Hotels; these men know the art of flavoring food so it will be pleasing to the public; in fact their whole success depends upon pleasing the people; hence it can be said that such testimonials are specially valuable as showing the pleasing quality of Bell's Seasoning.
Apple Spi-Seas

Core four good-sized apples, and cut into eighths. Do not pare. Add to three-fourths cupful of cider vinegar in an agate saucepan, and insert the bag of Bell’s Spiced Seasoning already described, allowing the bag to remain for three minutes after the vinegar has begun to boil. Remove the bag, cover the saucepan, and cook until the apples are mushy and the skins tender. Add three-fourths cupful of sugar, and continue cooking, with the lid off the saucepan, until the mixture is as thick as marmalade. It must be cooked slowly and kept frequently stirred after the sugar is added, to prevent burning. Put by spoonfuls into individual ramekins, cover the tops with buttered crumbs, set into the oven until the crumbs are delicately browned, and serve with Pork Tenderloin, or any form of roast pork.

Beef Stew Family Style.—Procure four lbs. of tender beef, cut in eight or more slices, flatten, slightly pare off the superfluous fat and season with salt and pepper, then range in a sautéoir; with four ozs. of melted butter, fry briskly and brown on both sides, add four tablespoonfuls of chopped onions and fry a few minutes longer, moisten with a pint of thickened brown gravy, a pint of broth and half-pint of tomato sauce, add a tablespoonful of BELL’S SEASONING, a little chopped parsley and some bay leaves, cover and let simmer slowly for two hours, remove and skim off the fat, reduce the sauce to a thick consistency, pour it over the meat and serve with chopped parsley.—ANDREA GUIDOTTI, Chef, Hotel Vendome, Boston, Mass.

Braised Ox Tails.—Take two ox tails and put in pan with two carrots, one stalk of celery cut in dice, six small onions, a small piece of salt pork. Then add two ounces of BELL’S SEASONING, add salt and pepper to taste, also add a little butter. Place in oven until brown. Sprinkle with two tablespoons of white flour, mix well. Then add one-half pint of claret wine and one quart of tomatoes.

Remove to a pot or casserole, add water to cover. Cook in oven three or four hours until tender. Strain sauce, remove ox tails and vegetables to a plate. Add sauce and serve very hot.—JOHN V. BONELLO, Chef, Parker House, Boston.
Carbonade of Beef a l'Argentine.—Take about two pounds of lean sirloin of beef and cut in very small dice. Take four hearts of celery and cut each of them about two inches long, clean three green peppers and cut each one in six pieces, then cut six whole mushrooms in half. Take a saucepan with a little butter and add the celery, peppers and fresh mushrooms and cook in pan for about five minutes. Then remove the contents and in the same pan, using the same butter, place the beef (on very hot fire) until a golden brown; two teaspoons of BELL’S SEASONING and a little garlic if desired.

Take a pot and place the ingredient in, to this add one pint of raw tomato puree. Then tightly cover the top of pot and is then ready to serve.—ROCCO FALCIONE, Chef, Hotel Woodcock, Boston.

Delicious Pressed Beef. Take a 6-pound cut shin beef, wash thoroughly, cut in small pieces, place in kettle, half cover with cold water, and cook slowly for 5 hours. Remove fat, gristle, and bone. Chop fine add 2 even teaspoons of Bell’s Seasoning, heaping teaspoon salt, and enough of the liquor to moisten well. Place in deep dish with heavy weight on it and cool. An onion cooked with the meat will add to the flavor.

Hamburg Steak. For 1 pound of meat add 3 teaspoons Bell’s Seasoning, half-pint warm water. Place in baking pan and cook in moderate oven 1 hour. Serve on a base of mashed potato, garnished with parsley.

Roast Beef Slices Browned and Deviled.—Use left over roast beef, cut in medium slices, season with salt and white pepper, spread with french mustard then cover with fresh grated bread crumbs into which a half-teaspoonful of BELL’S SEASONING has been added. Brown over hot fire a minute on each side, and serve with brown sauce into which mustard has been added.—S. J. FRAMPTON, Chef, Boston Athletic Association.
Roast Beef Roll

2 1/2 cups ground roast beef  
1 egg
2 teaspoons salt  
2 teaspoons Bell’s Seasoning
1 cup soft bread crumbs  
6 medium potatoes
2 cups stewed tomatoes

Make a roll of the meat, egg, salt, crumbs, and dressing, Parboil the potatoes for 10 minutes. Pare and slice. Put the roll into the center of a baking dish. Surround with slices of the potato. Pour the tomatoes over the whole. Cook in a moderate oven until the potatoes are done. If the tomato juice boils away, add a little salted water.

Priscilla Proving Plant.

Spiced Beef. Chop 2 pounds fresh beef, enough to fill 4 cups. Soak 2 slices bread, either toasted or plain, in 1 1/2 cups of milk, and add to the raw beef. Cut fine 2 slices of fat salt pork, and add to beef, together with 3 even teaspoons salt, and 3 even teaspoons Bell’s Seasoning. Place in a buttered pan. Cut a piece of butter the size of an egg in small pieces, and distribute over the top. Bake from 1 to 1 1/2 hours.

Spiced Salsbury Steak.—Chop one-half lb. lean shoulder pork, one-half lb. of rump steak, one medium sized onion, fried, two slices of bread soaked in a cup of cream, add one tablespoonful BELL’S SEASONING, salt and pepper to taste, mix well and make them in oval shape; sprinkle with crumbs and fry in hot lard, serve with tomato sauce, or cream gravy.—JOSEPH E. CANALI, Chef, Engineers Club, Boston.

Stewed Beef Kidney for Four.—Take one good sized beef kidney, cut it in slices. Boil it in water with little salt and juice of a lemon for five minutes. Wash them off in cold water, drain all the water out. Then take one good sized onion, one green pepper and two fresh mushrooms. Cut them in small square pieces. Fry them in a little olive oil for five minutes on slow fire, then add the kidneys. Let this cool together for ten minutes, then add one pint strained tomatoes, one half sour pickle and little parsley and one-half teaspoonful of BELL’S SEASONING, salt and pepper to taste. Let it stand on slow fire for one hour, well covered, and serve. Add a little chopped garlic if desired.—LOUIS ZULIANI, Chef, Mohican Hotel, New London, Conn.

Bell’s Croquettes. 1 cup chopped cold roast lamb or boiled mutton. Cook one cup potatoes, pared and cut in 1/2-inch cubes, in boiling salted water till soft. Brown 1 tablespoon finely chopped onion with 2 tablespoons butter, stirring constantly. Add 4 tablespoons flour. Cook 2 minutes. Then pour on, stirring constantly, 3/8 cup strained tomato. Season with 1/2 teaspoon Bell’s Seasoning. 1 teaspoon vinegar, 1/2 teaspoon finely chopped parsley. Add lamb and potatoes. Salt to taste. Spread mixture on plate to cool. Shape, dip in crumbs, in egg, and crumbs again. Fry in deep fat, and drain on brown paper.
Cannelon of Meat

Finely chop or force through a meat chopper one-half pound each lean beef, veal, and fresh pork; mix thoroughly and add one-fourth pound fat salt pork finely chopped, one tablespoon finely chopped onion, one and one-half teaspoons Bell’s Spiced Seasoning and one and one-fourth teaspoons of salt, and one-eighth teaspoon pepper. Stir until well mixed, then add one-third cup soft stale bread crumbs. Shape in a roll six inches long, wrap in buttered paper, place on rack in dripping pan and bake one hour basting every ten minutes with two tablespoons butter melted in two-thirds cup boiling water. Remove from paper, place on hot serving dish, pour around Tomato Sauce and garnish with a sprig of parsley.

Delicious Lamb Croquettes. (Chicken or Beef Croquettes made in the same manner are excellent.) Prepare 5 cups of chopped lamb. Take 11/2 even tablespoons butter, melt in saucepan, and add 1 heaping tablespoon flour and 1 cup of milk, stirring continually until it boils. Add 1 even teaspoon of Bell’s Seasoning and 1 even teaspoon salt. Break 1 egg over the meat. Pour over same the sauce made as above, and stir thoroughly. Make into croquettes of size desired, and put in a cool place to harden. Fry in hot lard. Serve with green peas.

Clam Chowder a la American.—Fry one pound of salt pork or bacon scraps with one pound of chopped onions and six green peppers chopped, one can of No. 10 tomatoes (2 lbs., 9 ozs.), two pounds of raw potatoes cut in dices, two quarts of clams chopped, add three ozs. BELL’S SEASONING sewed in linen bag.

Boil them all together about two hours and then remove the bag containing Bell’s Seasoning and serve.—E. MULLAIR, Chef, Boston Tavern.
**Deviled Clams**

Measure two tablespoonfuls of softened butter into a porcelain saucepan and blend with it two tablespoonfuls of flour, one teaspoonful of Bell’s Poultry Dressing, and one-half teaspoonful of salt. Set over fire, add gradually three-fourths cupful of cream or milk, stir until thick, add two teaspoonfuls of onion juice, two dozen clams, chopped in not too small pieces, and cook for one minute. Stir in one beaten egg, one tablespoonful of lemon juice, and one tablespoonful of chopped parsley. Stir until egg is barely set, then put the mixture into scallop shells, or large clam shells, cover with buttered crumbs, and bake in a hot oven for five minutes. If crumbs are not brown by this time put the shells under the gas flame for a moment.

**Capon, Stuffed With Chestnuts.**—Take a fine, tender four pound capon, clean and wipe dry and stuff with the following preparation.

Cook in boiling water fifteen good sized chestnuts for 30 minutes. Drain and peel the chestnuts, then chop very fine and add two slices of bread, one medium sized onion chopped fine, one-half ounce raw lean ham, and lightly brown these in a saucepan with butter, then add two teaspoons of BELL’S SEASONING, salt and pepper to taste and mix thoroughly with a wooden spoon. Stuff the capon with this dressing. Place in oven and roast one hour and twenty-five minutes. Then remove and serve with giblet sauce.—**PHILLIP GAUDET**, Chef, Hotel Brewster, Boston.

**Old Fashioned Chicken Pie.**—Singe, draw and clean well, some young chicken, cut up into eight pieces, two wings, two thighs, two backs and two breast bones. Fry these colorless in butter. Moisten with the stock, season and cook slowly while covered. Remoisten several times, then add some cream sauce, garnish the bottom of the pie dish with small potatoes, small onions, salt pork and fresh mushrooms.

Season with BELL’S SEASONING, lay the chicken on the
top, add some fine herbs and cover with paste; bake the pie in hot oven for about thirty to forty minutes.—CHARLES T. BORLENGHI, Chef, Hotel Touraine, Boston, Mass.

**Apple Stuffing.**—One pound of bread soaked in milk, one ounce of seedless raisins, two apples sliced, one-half teaspoonful of cinnamon, one teaspoonful of BELL'S SEASONING, one tablespoonful of sugar, a little salt, yolks of three eggs, mix well together. This makes an excellent stuffing for geese, duckling, or suckling pig.—PETER A. LEONARDI, Chef, Hotel Nonotuck, Holyoke.

**Cauliflower a la Farmerette.**—Boil cauliflower in salt water until tender. Cut six slices of lean bacon in very small pieces and boil same for ten minutes; dry the bacon with a cloth, then put it into a frying pan with a little butter. Take three fillets of anchovies cut in small pieces, add a little bread crumbs and fry till a nice brown color. At the last minute add one-half teaspoonful of BELL'S SEASONING and chopped parsley. Pour over cauliflower and serve hot.—MATTEO CONCA, Chef Hotel Taft, New Haven, Conn.

**A Nice Turkey Dressing.** Toast 7 or 8 slices of white bread. Place in a deep dish, adding butter the size of an egg. Cover with hot water or milk to melt butter and make bread right consistency. Add 1 even tablespoon of Bell's Seasoning and 1 even teaspoon salt. When well mixed, stir in 1 or 2 raw eggs. For goose or duck add 1 raw onion chopped fine.

Equally good when baked in a small dish and served separately.

**Bohemian Salad Dressing**
Heat in a frying pan four tablespoonfuls of butter, and cook in this two tablespoonfuls of finely minced onion until brown. Add three tablespoonfuls of flour, and one teaspoonful of Bell's
Poultry Seasoning. Stir until thick, add one pint of sifted tomato pulp and two teaspoonfuls of sugar, with salt to taste. Continue to stir until the mixture boils, then strain, or rub through a colander. This dressing will keep for several days if stored in a jar in the refrigerator. It is excellent with green salads or cold meats.

**Fresh Mushroom Stuffing**

One pound of bread soaked in water, one onion, one half pound fresh mushrooms, one-half pound chicken livers chopped fine; fry the onion first and add the mushrooms and chicken liver, and a spoonful of chopped parsley; mix well together and add one teaspoon of Bell’s Seasoning and the yolks of two eggs; salt and pepper to taste.

This makes a good stuffing for Guinea Hen, Squabs, or Chickens.—PETER A. LEONARDI, Chef, Hotel Nonotuck, Holyoke, Mass.

**Miss Farmer’s Turkey Dressing.** 1 cup stale bread crumbs, 1 cup cracker crumbs, 1 tablespoon Bell’s Seasoning, 1 teaspoon salt, ½ tablespoon finely chopped onion, ¼ cup melted butter, ¼ cup finely chopped cold boiled ham. Mix well, and moisten with 1¼ cups scalded milk. If stuffing is to be served cold, add 1 egg, slightly beaten.

One of Boston’s noted hotel-keepers has said: “I would as soon think of discharging my chef as to do without Bell’s Spiced Seasoning.”

**Meat or Turkey Dressing.** Toast 4 slices white bread and with 2 cups cracker crumbs place in a deep dish; add ¾ cup melted butter. Cover with 2½ cups hot milk to make stuffing right consistency. Add tablespoon Bell’s Seasoning, an even teaspoon salt and 4 slices salt pork fried to a crisp and chopped fine. When well mixed, stir in 2 raw eggs. Equally good when baked in small pan and served separately.

**Mohawk Chicken Stuffing.—** Cut bread in small cubes the same as soup croutons, toasted in oven to golden color, fry salt pork, also cut in small cubes, and onions. Mix all well together, add salt and fresh ground black pepper and BELL’S DRESSING. A real New England Dressing.—CHARLES MICHELI, Chef, Mohawk Spa, Boston, Mass.

**New England Dressing Used At The Parker House, Boston, For Turkey, Chicken and Goose.**—15 lbs. bread chopped and soaked in 3½ gallons of milk for two hours, 3 lbs. salt pork, cut in dice, and fried. 6 ozs. salt, 3 tablespoons BELL’S SEASONING.—JOHN V. BONELLO, Chef, Parker House, Boston, Mass.

**Young’s Hotel Dressing.—** Take four medium sized onions, ½ lb. ham scraps, chopped fine, mix together, place in casserole, cook until browned. Soak about four lbs. stale bread in milk
for fifteen minutes, squeeze and mix with ham and onions. Add 1 oz. of BELL’S SEASONING, salt and pepper to taste, add chopped parsley, cook in casserole five minutes.—LOUIS PIGGIOLI, Chef, Young’s Hotel, Boston.

Escalloped Meat or Fish. Alternate layer of meat or fish sprinkled over with 1 teaspoon Bell’s Seasoning, with a layer of fine cracker crumbs, then a layer of potato. Repeat these layers until dish is full. Add gravy, broth, or warm water, and bake slowly. For fish use milk instead of warm water.

Hotel Sizes: the 1-pound can is sufficient to flavor the dressing of 800 pounds meat or poultry, or the 5-pound can, 4000 pounds.

Escalloped Cabbage

2 1/2 cups cooked shredded cabbage
4 tablespoons butter
1 teaspoon salt

1 cup soft bread crumbs
1/3 cup flour
2 teaspoons Bell’s Seasoning

Grease a medium sized casserole. Put the cabbage and the crumbs into the dish by layers. Make a white sauce of the remaining ingredients. Pour over the top. Heat in a moderate oven.

Baked Stuffed Cod.—One-half loaf bread soaked in little milk; add a little fish boiled and mixed with bread; also one small onion cut in small pieces and fried in butter; little parsley, pinch of salt and pepper, little BELL’S SEASONING. Mix together, and place on fish and bake.—OLIVER LEONISIO, Chef, Hotel Weldon, Greenfield, Mass.

Baked Bluefish, Fisherman Style.—Take a good three or four pound bluefish, scale clean and split down the belly, removing the bones, taking good care not to cut through and leaving the fish whole. Sprinkle a little salt and pepper and put in a cool place while you prepare the following stuffing:

Soak a stale loaf of bread. Fry in a pan 1/4 lb. good butter and 1/4 lb. salt pork in small dice, when of golden color add three or four finely chopped onions for three minutes, then throw in a little finely chopped parsley and a clove of garlic chopped to a paste, fry a second longer, then add it to the bread that has been squeezed dry of water, then add three or four boned and finely chopped anchovies, two eggs, a dozen fresh opened oysters with their liquor, and if out of season take a dozen or so of cherry stone clams. Salt and pepper to taste, a pinch or two of BELL’S SEASONING; mix the whole and spread evenly over the fish that has previously been put in a well buttered pan, over all put a few small pieces of butter and a few slices of fresh tomatoes if at hand, also a little mushroom liquid or a little canned tomatoes. Bake twenty minutes in a moderate oven to a golden color, when the fish will be cooked through. Serve with green peas and boiled potatoes.—H. A. FORLANI, Chef, Hotel Warren, Worcester, Mass.
Baked Stuffed Shad or Blue Fish.—Dress fish and remove back bone, fill with stuffing made as follows:

- 1 loaf stale bread crumbs
- 1/4 lb. bacon or salt pork, ground very fine
- 1 onion
- Salt and pepper

1 large tablespoon BELL’S POULTRY SEASONING
1 Egg
1 sprig of fine chopped parsley
A dash of Worcestershire sauce.

Bake one hour in slow oven.—GEORGE F. CHEVIER, Chef, Hotel Worthy, Springfield, Mass.

Baked Shad Provincale

Take two medium onions and four shallots cut fine and saute in oil until nearly brown; add two cups of tomatoes and let boil slowly for half an hour; season with salt and pepper and add one teaspoon Bell’s Seasoning; boil two or three minutes then remove from the fire. Take one pound of boneless shad cut in three pieces and put in well buttered pan; add salt and pepper and small pieces of butter on the top and bake for five minutes. Then pour over the above mentioned sauce and bake for ten minutes more. Serve hot and place on two slices of bread fried in oil.—M. L. PREVATALI, Chef, New American House, Boston.

Baked Stuffed Salmon à la Newport.—Remove head, fins and tail from fresh salmon, scale and wipe dry, split down and remove the spine bone, stuff with the following dressing: 4 cups of bread crumbs, 2 minced onions, 2 tablespoons of BELL’S SEASONING, 1 cup of tomato, 4 ozs. salt pork, 1 tablespoon of salt, 1 teaspoon of paprika, 4 ozs. butter, fry out salt pork, saute onions in butter until tender, add BELL’S SEASONING, tomato, salt pork and paprika to bread crumbs and stuff. Bake in oven 35 or 40 minutes, serve with lemon butter sauce or Maitre de hotel.—ALFRED J. CARRIGAN, Chef, Newport House, Newport, N. H.

Finnan Haddie à la Parker.—Skin one pound of finnan haddie, cut in dice and boil for five minutes. Put four ounces of fresh butter in pan and when butter is melted add two fresh mushrooms, one sweet pepper cut minced, one teaspoonful BELL’S SEASONING, cook on slow fire for five minutes, strain finnan haddie, put in pan with other ingredients and add 1 pint of cream sauce, 2 tablespoonfuls Hollandaise sauce, salt and pepper to taste. Mix well, remove to baking dish, sprinkle with Parmesan cheese and bake until brown.—JOHN V. BONELLO, Chef, Parker House, Boston.

New England Cod Fish Cakes.—Two lbs. of codfish middles, soak four hours, boil and shred. Mix in bowl with one lb. of mead of baked potatoes, two eggs, BELL’S SEASONING to taste. Roll in flour, fry in deep grease.—JOS. RAEDLE, Chef, Hotel Kimball, Springfield, Mass.
New England Fish or Clam Chowder.—

5 lbs. haddock 2 green peppers, diced
1 qt. potatoes, cut in cubes 1 onion diced
1 carrot, cut in cubes 1 heaping tablespoon BELL'S
3 ounces salt pork POULTRY SEASONING,
ground fine. Salt and pepper

Use broth from fish thickened with a little flour.—GEORGE

(For Clam Chowder substitute 1 pt. open round clams chopped fine in place of the fish.)

Salmon Loaf. Mix 1 beaten egg with 1 pint of mashed potato, and line mould with same. Fill with 1 pound of salmon well mixed with 1 heaping teaspoon of Bell's Seasoning. Cover with mashed potato. Then bake for 1 hour in moderate oven.

Somerset Halibut

Arrange four slices fat salt pork cut one-fourth inch thick and two and one-half inches square in a dripping pan. Cover with the-half onion thinly sliced and sprinkle with three-fourths teaspoon Bell's Spiced Seasoning. Wipe a two pound piece of halibut and place over pork and Seasonings. Work three tablespoons butter, using a fork until creamy. Add one-half teaspoon Bell's Seasoning and three tablespoons of flour. Spread top of fish with mixture; cover and bake in a moderate oven forty minutes. Remove cover and sprinkle fish with one-half cup cracker crumbs mixed with one and one-half tablespoons melted butter. Cook fifteen minutes to brown crumbs and finish cooking fish. Remove to hot dish and garnish with slices of lemon, sprinkled with finely chopped parsley. Serve with the following sauce: Turn off fat in pan and return two tablespoons to pan, add two tablespoons flour, and stir until well mixed; then pour on gradually while stirring constantly one and one-third cups scalded milk. Bring to boiling point and add one-half tablespoon butter and salt and pepper to taste.

Stuffed Smelts (O'Brion).—Split 12 smelts on back, take out bone, place on a buttered pan, sprinkle with a spoonful of chopped shallots and two chopped fresh tomatoes.

Make a stuffing of 2 ozs. of butter, when warm add a spoonful of onion fried lightly, one can of chopped shrimp, a little catchup, a little chopped parsley and a teaspoonful of BELL'S SEASONING. Salt and pepper and paprika to taste. Fill smelts with above, cover with butter and bake 15 minutes in slow oven.—JOSEPH CANALI, Chef, Bridgway Hotel, Springfield, Mass.
Stuffed Wild Goose a la Georgian.—Dress bird as usual, wash and blanch in boiling water with a little salt and a whiskey glass of vinegar for 15 minutes. Let cool and dry; then stuff and cover it with thin slices of pork; place in brazier with vegetables and spices and cook until tender. Prepare dressing as follows:

One-half loaf French bread soaked in chicken stock, 3 parsnips half cooked, 3 raw apples, 2 shallots, 1 onion, 2 ozs. raw ham, 2 eggs, chives grated cheese and one tablespoon of BELL’S SEASONING.

Chop and fry ham, onions and shallots to a gold color; add bread, parsnips and apples all cut in dice. Let it simmer for ten minutes, then remove from the fire and add the rest of the ingredients.—ANTOINE DELLA MANO, Chef, Hotel Georgian, Boston.

Spiced Grapejuice Frappé

Cook in one cupful of water a muslin bag of Bell’s Spiced Seasoning, such as that described in the recipe for Oyster Cocktail (page 18) until the water is as brown as cider vinegar. Press the bag during cooking, to allow some of the fine powder to escape, and give its piquant flavor to the liquid. Remove the bag, and add a pint of grapejuice. When this is hot stir in one cupful of sugar, with which one and one-half tablespoonfuls of arrowroot have been thoroughly mixed. Stir the whole over the fire until thickened slightly, cool, and freeze.

NOTE. Three tablespoonfuls of flour, or two of cornstarch, may be used instead of the arrowroot, but both result in a greyish tinting of the mixture, while the arrowroot makes a clear, transparent thickening.

Stuffed Breast of Lamb.—Take three good sized onions, cut in little square pieces, fry in butter with salt pork chopped fine. Soak a little bread in water, take a little cold meat chopped fine; pinch salt and pepper; a good pinch of BELL’S SEASONING, little parsley cut fine, little nutmeg and two eggs.
Mix all together; stuff the breast of lamb and tie. Place in pan with vegetables, roast in medium oven for one hour.—OLIVER LEONISIO, Chef, Hotel Weldon, Greenfield, Mass.

Stuffed Saddle of Lamb a la Chasséur.—Bone a six pound saddle of lamb without severing the loin and with the tender-loin adhering to each side. Season the inside with salt and a little BELL’S SEASONING; then fill up the centre with the following stuffing: one pound soaked bread, one-half pound of sausage meat, one large onion chopped, a little chopped chives and parsley, one whole egg and one tablespoonful of BELL’S SEASONING; mix thoroughly. Turn up the flank around center of the saddle, tie it up lightly and let it settle for twenty-four hours before cooking so that the meat will become saturated with the aromatics in the stuffing. Serve with it a puree of chestnuts.—NOEL DELABRE, Chef, Hotel Warren, Worcester.

Lobster a l’Americaine.—Cut a little shallot, carrot and green pepper very fine; sauté lightly in clear butter; cut a live lobster in pieces, shell and add all to vegetables and sauté thoroughly; add tomatoes with their juice sufficient to make a sauce. Season with BELL’S SEASONING, cook, and serve in chafing dish.—C. S. LOWELL, Chef, Falmouth House, Portland, Me.

Meat Soufflé. Melt 1 tablespoon butter. Add 1 tablespoon flour. Pour on, stirring constantly, 1 cup scalded milk. Add $\frac{1}{3}$ cup soft stale bread crumbs. Cook 2 minutes. Add $\frac{1}{2}$ cup chopped cooked chicken, turkey, or duck, $\frac{1}{2}$ teaspoon Bell’s Seasoning, $\frac{1}{3}$ teaspoon salt. Add well-beaten yolks 2 eggs. Cut and fold in the stiffly beaten whites. Bake in buttered pudding-dish in slow oven 35 minutes. Serve with or without white sauce.
Jellied Meats or Fowl. 1 pint of cold meat or fowl, one teaspoon Bell’s Seasoning, ¼ teaspoon salt, liquid enough to fill pint mould. Add to liquid when hot, 1 tablespoon granulated gelatine. Cool and serve on a base of lettuce leaves over which thin sliced lemon is placed.

Economy Omelette.—Brown two small onions, cut in dices; take any left over vegetable, meat, ham or bacon, add teaspoonful BELL’S SEASONING, mix well together and add four beaten eggs, stir well, fry and roll your omelette as any other omelette. This can be served cold.—LOUIS ZULIANI, Chef, Mohican Hotel, New London, Conn.

Baked Oysters a la Chateau.—Put into a bowl two tablespoonfuls of butter and four of freshly grated bread crumbs, season with salt, two chopped shallots and a pinch of BELL’S SEASONING, rub into a paste. Open one dozen large oysters in deep shells, put into a pan with rock salt to keep them level, put a small piece of the paste on each oyster, cover with a thin slice of bacon, cook in oven until bacon is brown and crisp.—S. J. FRAMPTON, Chef, Boston Athletic Association.

Baked Oysters (a la Mohican).—Open 12 oysters on half shell; place the oysters on rock salt and put a small piece of bacon part cooked on each oyster. Then take a small amount of parsley, Spanish red sweet peppers chopped together with cracker meal and one-half teaspoonful of BELL’S SEASONING. Mix these well together and sprinkle over each oyster, adding a little melted butter.

Bake in hot oven from ten to fifteen minutes.—L. ZULIANI, Chef, Mohican Hotel, New London, Conn.

Escallopéd Oysters. Toast to a crisp 2 slices of white bread. Break in pieces, and place in a deep dish. Add ¾ cup of cracker crumbs, ½ cup melted butter, 1½ teaspoons salt, 1 even teaspoon of Bell’s Seasoning, ½ cup hot water and mix thoroughly. Place in bottom of shallow buttered baking-dish a thin layer
of bread crumbs, then a layer consisting of ½ pint of oysters, 2 tablespoons of oyster liquor, and 2 tablespoons of cream or milk. Cover with the dressing compounded as above. Add another half-pint of oysters, 2 tablespoons of oyster liquor, 2 tablespoons of cream or milk, evenly distributed. Sprinkle with browned buttered cracker crumbs. Bake 30 minutes.

**Falmouth Oysters a la Union League.**—Butter deep dish and pour into it large oysters with their own liquor; season with salt, black pepper, and BELL’S SEASONING; then add the heart stalks of a head of celery cut into thin lengthwise slices and a few small pieces of fresh butter. Cover it over with another dish and place in a moderate oven for fifteen minutes, then serve.—L. F. HORVATH, Mgr., The Union League, New Haven, Conn.

**Oyster Cocktail**

Place in each of six cocktail glasses four or five small oysters, and have ready prepared and chilled the following sauce: Tie in a little piece of fine, close-woven muslin, two level teaspoonfuls of Bell’s Spiced Seasoning, and boil in one-half cupful of water until the water is colored a good brown. Remove the spices, and thicken the liquid with one tablespoonful of flour and butter, rubbed together to a paste. Add three-fourths cupful of thick, sifted tomato pulp, stir until the mixture boils, salt to taste, add two tablespoonfuls of lemon juice or vinegar, and when chilled pour over the oysters in the glasses. A sprig of parsley or cress may be used in each glass for a garnish.

NOTE. The muslin bag containing the spices should be pressed now and then with the back of a spoon, to extract the flavor, while cooking. After removing from the saucepan the bag should be hung up to dry, and will be good for repeated use.

**Honey Huckleberry Pudding**

Roll and sift enough stale bread, first crisped in a moderate oven, until there are six ounces of the fine, sifted crumbs. Mix one-fourth teaspoonful of salt, and one-half teaspoonful each of Slade’s Ground Ginger and Bell’s Spiced Seasoning, and add these to the crumbs, combining them thoroughly. Stir the dry ingredients into one-half cupful of honey in a mixing-bowl add one-half cupful of milk and the yolks of two eggs. Beat all well together, then add two tablespoonfuls of melted butter and from one to two cupfuls of huckleberries. Lastly add the well-beaten whites of the eggs, folding them in. Steam in a brown bread mold, first greased and floured. The mold should not be more than three-fourths filled, and the pudding should be allowed two hours to steam. Unmold, and serve either hot or cold, with any desired pudding sauce.

NOTE. When honey is used in puddings, etc., this sweet, though imparting a delicate and delicious flavor, is apt to be
slightly cloying in taste unless a small amount of piquant seasoning is added to the other ingredients. Bell’s Spiced Seasoning, in the proportion of from one-half to one teaspoonful to a cupful of honey, enhances the honey flavor and counteracts the cloying effect.

**Stuffed Peppers**

Cook two and one-half tablespoons butter with one and one-half tablespoons finely chopped onion, five minutes; add three-fourths cup soft stale bread crumbs, one-third cup chopped cooked meat, using chicken or veal, two-thirds cup liquor drained from canned tomatoes; one-half teaspoon each, salt and Bell’s Spiced Seasoning and a few grains of cayenne. Cook two minutes stirring constantly. Cut slices from stem ends of six green peppers; remove seeds and cook peppers in boiling water fifteen minutes. Drain peppers, fill with mixture, cover with buttered bread crumbs, and bake ten minutes. Serve on circular pieces of toasted bread.

**Pigeon Pie a la Anglaise**

Split the birds in halves and take out the breast bone, season with salt and pepper and roll in Bell’s Seasoning, and fry them without much color in butter; place in deep sauce pan with stalk of celery, one onion, one carrot, one dozen fresh tomatoes and two cups of chicken broth. Let all soak well together until tender. Make a sauce with the liquor they were cooked in and add a little chopped parsley. Place the birds in pie dishes and garnish with fresh mushrooms and parisienne potatoes. Pour over sauce, cover with a good crust and bake until a golden brown.—SELO PINI, Chef, Hotel Kenmore, Boston, Mass.

**Pilaff of Guinea Chicken a la Mode Bell's**—Cut your chicken in small dice form, then let saute with shallots, green peppers and fresh mushrooms and when golden brown add BELL’S SEASONING, tomato coucasse and demi-glace sauce together. When ready serve in bordure of rice pilaff.—NICOLA De PETRIS, Chef, Hotel Westminster, Boston.

**Potato Puff**

In a large bowl quickly mash four good-sized potatoes and season with one and one-half teaspoonfuls of salt, one-fourth teaspoonful of Bell’s Spiced Seasonings, two tablespoonfuls of butter, and one-half cupful of hot milk. When the mixture is smooth, and while still warm, quickly beat in the yolks of three eggs. Beat the whites of the eggs stiff, and beat into the potato mixture. Put into a greased baking-dish, and bake with gradually increasing heat until puffed and brown on top. Serve in the dish in which it was baked.
Yorkshire Pudding

Sift together $1\frac{1}{2}$ cups of flour and a scant teaspoonful of salt; mix in thoroughly two teaspoonfuls Bell's Poultry Seasoning; add $1\frac{1}{2}$ cups of milk, gradually, so as to make a smooth batter, then add 3 eggs, beaten until thick and light; turn into a hot dripping pan, the inside of which has been brushed over with roast-beef dripping; when well risen in the pan, baste with the hot roast-beef dripping.

Bake about thirty minutes. Cut into squares and serve around roast beef, pork or lamb.

MRS. MARY D. CHAMBERS,
Assistant Editor,
American Cookery.

Roast Young Pig, Family Style.—Procure a well scalded, clean and dressed white suckling pig, singe to destroy the remaining hairs, boil the harslet in water for ten minutes, cool, drain and chop and press two onions, two ozs. of butter, two eggs and four ozs. of white bread crumbs, salt and pepper, and add one teaspoonful of BELL'S SEASONING and chopped parsley. Mix well, fill the pig and sew the aperture, place and make the pig fast on the spit, baste with oil, put a few sprigs in the dripping pan and roast slowly for two hours and a half. Add some broth to the drippings, remove the grease, strain and serve in a sauce bowl with a dish of apple sauce.—ANDREA GUIDOTTI, Chef, Hotel Vendome, Boston.
Roast Stuffed Duckling (General Pershing).—Prepare a duckling to roast as usual, then make a stuffing as follows: three medium green peppers, two medium onions, one small stalk of celery, one-half pound butt of ham, one-half can of minced tomatoes, one small minced garlic, one teaspoonful paprika, one egg to bind, salt to taste, one large tablespoonful of BELL’S SEASONING, one pint of grated bread crumbs and egg.

Stuff the duckling and truss, and grease the breast; sprinkle lightly with BELL’S SEASONING and roast. Serve with Chasseur sauce.—LOUIS J. MERENESSE, Chef, Fabyan House, White Mountains, N. H.

Sweetbreads a la Worthy Inn.—Take two pairs of veal sweetbreads, half-pound fresh mushrooms, four pimentos, three raw potatoes, one and one-half cup full of good stock. Parboil the sweetbreads for five minutes, drain, remove skin and fat, then cook slowly in two ozs. of good butter until brown; cut into dice shape the potatoes and pimentos, add half cup of stock, salt, pepper and BELL’S SEASONING to taste, cook slowly until potatoes are cooked. In another sauce pan melt tablespoonful of good butter, cook it in the half-pound of mushrooms for five minutes, add the rest of the stock, cook until reduced one-half, serve in deep platter or casserole. Place sweetbreads on round pieces of toast with mushrooms placed nicely on top of sweetbreads. Take the remaining two pimentos, cut in halves and place on top of all. Place potatoes around the dish, strain gravy, pour over and serve very hot.—L. E. BAUDE, Chef, Worthy Inn, Manchester in the Mountains, Vt.
Roast Stuffed Partridge, Chestnut Dressing.—Cut head and feet off, draw and wipe dry and have ready for the following:

1 package of grape nuts
1 cup of cracker crumbs
2 cups of chopped chestnuts
1 tablespoon chopped parsley

Saute the onions in the butter, add the cracker crumbs and grapenuts, then the chestnuts; last, add the parsley and mix thoroughly.

Stuff the partridge, tie up and roast forty minutes in pan with one cup of any good stock or demi glace.—ALFRED J. CARRIGAN, Chef, Newport House, Newport, N. H.

Alpiga Beef Steak Sauce.—One onion, two shallots, one section of garlic, four heads of fresh mushrooms, two fresh tomatoes, one-half pound beef marrow, one-half pound meat glace, one-fourth pound sweet butter, one teaspoonful chopped parsley, one-half tablespoonful BELL'S SEASONING. Clean and chop mushrooms, onions, shallots and garlic, and fry in olive oil for five minutes. Add tomato and meat glace and let boil ten minutes. Remove from fire and add beef marrow; cut in dice and blanch. Whip in the butter, parsley and Bell's Seasoning. This sauce can be served for steak or chicken.—ANTOINE DELLLAMANO, Chef, Hotel Georgian, Boston.
Roast Stuffed Suckling Pig, Sweet Potato Dressing.—Take a suckling pig four to six weeks old, clean, remove all waste matter and wipe dry. Remove the eyes and pry the mouth open; in place of the eyes, place one-half an olive with a cranberry inserted. Dress with the following: four cups of mashed sweet potato, four cups of cracker crumbs, one-half pound of salt pork, cut in dice; two medium size onions put through meat chopper, four tablespoons BELL’S SEASONING, two teaspoons of salt and three-quarters teaspoonful of pepper.

Fry salt pork, onions and Bell’s Seasoning together, and add bread crumbs and sweet potato and stuff the pig. Roast in pan one and one-half hours. Place a small apple in the mouth of the pig. Add three cups of stock or water in the pan and baste the pig with its juice occasionally.—ALFRED J. CARRIGAN, Chef, Newport House, Newport, N. H.

Tomato Sauce

Cook one teaspoon finely chopped onion with two tablespoons butter until slightly browned. Add two and one-half tablespoons flour and continue the browning, then pour on gradually, while stirring constantly, one and one-half cups stewed and strained tomatoes. Cook on back of range fifteen minutes. Season with one-third teaspoon salt and a few grains pepper.

Navajo Sauce

Melt in a saucepan one-fourth cupful of butter, add one-fourth cupful of flour and one teaspoonful of Bell’s Poultry Seasoning. Stir until smooth, and gradually pour in two cupfuls of meat stock. Cook with careful stirring, until thick, squeeze in a few drops of saffron juice, made by tying a few shreds of saffron in a piece of cheesecloth, dipping into hot water and pressing out the juice until the sauce is yellow. Add salt to taste. Excellent with meat or fish.
Victory Sauce.—Take three chipped shallots, cook in butter with a teaspoonful of BELL’S SEASONING; cook for five minutes. Then add one-half glass claret flavor and boil until reduced. Then one-half gallon of brown sauce and julienne of fresh mushrooms, green pepper and Spanish pepper saute; put in with sauce and let it boil for a few minutes together; then add one-quarter of a glass of sherry flavor and serve.

This sauce can be served for steaks, roasts, ragout, etc.—NICOLA DePETRIS, Chef, Hotel Westminster, Boston.

Rabbit Pie (Bell’s Style).—Cut into even pieces a fresh skinned and well cleaned rabbit. Let stand in cold water for one hour; then wipe dry and sprinkle with one tablespoonful of flour and add two teaspoons of BELL’S SEASONING, a little salt and pepper and fry until brown. Then place in saucepan with a little butter and six chopped shallots, one-half crushed garlic bean, a little salt pork and a raw potato, and add one-half pint of claret. Let cook until meat is tender. Then remove to a baking dish and cover with pie crust and set in oven and bake for twenty minutes. Then remove and serve.—PHILIP GAUDET, Chef, Hotel Brewster, Boston.

Salmi of Young Duckling, Bourgoise.—(Recipe recommended by Ritz Carlton Hotel, London, England.)

Saute duck in chicken fat or butter, add salt, pepper, and fry until light brown, drain all fat off, place in sauce pan and add:

2 ladles espagnole sauce. 1/2 doz. stoned olives and
1/2 ladle Tomato Sauce 1 teaspoon BELL’S SEASONING in a bag

Saute in pan one small onion, cut one small leek, 1 carrot, 1/2 doz. small mushrooms, 2 small stalks of celery, 1/2 grain of garlic. Cook one hour.

Serve with croutons, cut heart shape, fried in butter, add chopped parsley and red pimentos, and white part of leeks, chop and serve in casserole as Plate De Jour.—RENE DEBOISE, Chef, Hotel Garde, New Haven, Conn.
Bavarian Sauce, for Fried Pork Chops.—Chop fine one-half dozen shallots with one green pepper and a little parsley. Let them brown well with a little butter in a saucepan with one teaspoonful of BELL'S SEASONING. Add one pony glass of Madeira wine flavor and one of Demi Glace. Before removing from fire add two ounces of sweet butter and serve with fried pork chops.—SELO PINI, Chef, Hotel Kenmore, Boston.

La Belle Tomato Salad

2 1/2 cups stewed tomatoes  1 1/2 teaspoons salt
1 1/2 teaspoon Bell’s Seasoning  2 tablespoons cold water
2 tablespoons gelatine  Lettuce

Heat the tomatoes, salt and the dressing to the boiling point. Soften the gelatine in cold water. Add to the boiling mixture. Strain through a coarse sieve. Put into fancy molds and allow to stiffen. Serve in nests of lettuce garnished with mayonnaise.

Bell’s Seasoning should be used in these also:

Pork Gravy  Mock Meat Loaf  Jellied Vegetable Salad
Hash  Samp  Fish Salad
Meat Cakes  Macaroni Croquettes  Relish
Meat Loaf  Salad Dressing  Soups
Potato Cakes  Mock Turkey Croquettes  Omelet

Delicious Sausage. To each pound of fresh, lean pork add 1 level tablespoon of Bell’s Poultry Seasoning and 1 3/4 even teaspoons salt. Sprinkle over the meat, cut fine, thoroughly mix to a stiff dough, then make into cakes and fry.

Home-made Sausage Meat Cakes, with Fried Apples.—Take three-quarters pound lean pork, one-half pound fresh bacon chopped very fine, one spoonful of BELL’S SEASONING, a little chopped parsley; work very strong with the yolk of one egg. Form in round cakes and fry ten minutes; serve with fried apples.—G. MEYER, Chef, Hotel Kimball, Springfield, Mass.
Venison Sausage, Moderne.—Two pounds of venison, one pound of salt pork, one-half cup of bread crumbs, one small minced clove garlic, one tablespoonful BELL’S SEASONING, one-half teaspoonful paprika, salt to taste. Grind the venison and salt pork, then add other ingredients. Form into small cakes, roll in flour and saute. Delicious and original. Moose, caribou or bear may be used instead of venison.—LOUIS J. MERENESSA, Chef, Hotel Greene, Danbury, Conn.

Timbale of Ham “Pilgrim.”—Two lbs. of lean ham-ends, chop very fine. Mix four whites of egg, half-pint of cream; season highly with BELL’S SEASONING. Put in individual buttered moulds, cook in moderate oven for twelve minutes. Serve with socle of creamed spinach, Cream sauce around.—JOS. RAEDLE, Chef, Hotel Kimball, Springfield, Mass.

Consommé Royale

This is a clear soup made, for convenience, from bouillon cubes, and garnished with Royal Custard, from which it takes its name. The Royal Custard is made as follows:

In one cupful of water to which one-fourth teaspoonful of salt has been added, the Bell’s Spiced Seasoning bag described in the recipe for Oyster Cocktail is boiled until the water is brown. The bag is then removed, the water allowed to cool, and two well beaten eggs are stirred into it as for the making of any custard. The custard is cooked by pouring into a shallow, greased dish, which is set into a larger pan containing hot water, and thus placed in a moderate oven until firm, when it is cut into cubes, and two or three of these are added to each.
serving of the bouillon. Small, fancy molds, hardly bigger than a thimble, are often used to make these custard garnishings.

Cream of Cucumber Soup

Slice and boil without paring one pound of large cucumbers in two cupfuls of water until quite soft. Sift through a colander to free the pulp from seeds and hard skin, and add to the pulp after sifting one-fourth cupful of flour rubbed to a paste with one-fourth cupful of softened butter, the whole blended with one-half teaspoonful of Bell’s Spiced Seasoning and two teaspoonfuls of salt. To the liquid in which the cucumbers were cooked add two cupfuls of chicken or veal stock, replace over fire until hot, add the pulp mixed with flour, etc., and stir the whole until it boils. Lastly add quickly one pint of medium cream, stir the soup over the fire after the cream is added until it is hot, but do not allow it to boil. Serve with well-browned crutons.

Tomato Soup. Place 1 quart milk in double boiler, and bring to a boil. Place in saucepan the contents of a 3-pound can of tomatoes, and bring to a boil. Add to the tomatoes ½ teaspoon soda. This is important. Strain the tomatoes into the milk. Add 1 even teaspoon of Bell’s Seasoning and 1 teaspoon of salt. Strain and serve promptly.

Tripe a la Mode de Can.—Take 2 lbs. fresh tripe and divide it into pieces two inches square. Put into a bean pot with veal and ham bones, add 6 small onions, 2 carrots, 1 stalk of celery and parsley, 2 ozs. BELL’S SEASONING, salt and pepper. Then add one glass white wine or sauterne flavor, one-half glass of sherry flavor, one cup of tomato sauce and one cup of chicken consomme. Bake for three hours keeping well covered. Strain the sauce through a cheese-cloth; add a dessert spoonful of French cognac flavor. Remove tripe, onions and carrots and put into casserole. Serve with parisienne potatoes with its own sauce, very hot.—JOHN V. BONELLO, Chef, Parker House, Boston.

Breast of Veal Deauxelles.—Mince green peppers, onions, ham, saute together. Add tomatoes, pepper and salt, grated bread crumbs. Season with BELL’S SEASONING. Stuff and bake in a moderate oven.—JAMES CONNERS, Chef, Rockingham Hotel, Portsmouth, N. H.

Fricassee of Veal, Family Style.—Take one pound of veal meat cut in pieces one and one-half inch square, boil in water and add one whole onion with two sticks of cloves, let boil until near done. Take two tablespoons of flour and two of butter; cook slowly about ten minutes, add veal broth strained through cheesecloth, stir and let boil fifteen minutes, adding one tea-
spoonful of BELL’S SEASONING. Strain same and add the veal, let boil until the meat is tender. Serve hot with boiled rice.—M. L. PREVATALI, Chef, New American House, Boston, Mass.

**Stuffed Breast of Veal.** (A fine dish for hotel, restaurant or house.)—Soak one loaf of bread in milk, place in saucepan two ozs. of salt pork, 2 ozs. butter, three fine chopped onions, fry until golden brown, then add some chopped parsley two teaspoonfuls Bell’s Seasoning, one tablespoon salt and a little pepper, drain the soaked bread and add three whole eggs in saucepan. Mix on the fire until it loosens on the pan, when cool fill the prepared breast of veal, roast for about one hour and twenty minutes and baste frequently. When roasted remove from pan and make the following gravy, 6 ozs. of flour, one quart of water or stock, then boil for 10 minutes and strain. Serve with hot boiled potatoes and stewed prunes.—CARL HOELZER, Chef, Hotel Garde, Hartford, Conn.

**Stuffed Veal, English Style.**—

| 1/2 lb. stale bread, soaked in water | 1/2 lb. beef suet, cut fine | 1/2 lb. flour | 2 medium sized onions | 2 raw eggs | 1 spoonful chopped parsley | 1 spoonful Bell’s Seasoning |

Brown the onions to a golden color with butter; mix the above ingredients and use as a stuffing.

This recipe can also be used as a dressing for shoulder of lamb or venison.—P. PASCHETTO, Chef, Hotel Puritan, Boston, Mass.
**Veal Loaf.** 1½ pounds finely chopped lean veal, ¼ pound finely chopped fat salt pork, ½ cup bread or cracker crumbs, ½ tablespoon salt, 1 tablespoon lemon juice, 1 heaping teaspoon Bell’s Seasoning. Pack in small bread pan, brush with slightly beaten white of egg, cover, and bake in slow oven 2½ hours. Baste three times with 1 tablespoon butter melted in 1 tablespoon hot water, and prick frequently. Remove loaf, and pour off any fat. Chill, cut in thin slices, garnish with slices of hard-boiled egg and parsley.

**Civet of Venison, Hunter Style.**—Remove from a leg of venison two or three pounds of the meat and cut in square dices and put in jar recipient and season well with salt and pepper and two teaspoons BELL’S SEASONING. Add a small piece of garlic, one chopped onion, one stalk celery and a carrot. Mix all well together.

When ready to cook the venison, have one-half pound of bacon cut in small dice and fry until a nice brown color, add a dozen mushrooms and one dozen small onions with the strained venison juice and six chopped tomatoes and let all cook well in a deep covered saucepan, gently in oven for two hours; about one-half hour before removing it from the oven add some potatoes olivette.—SELO PINI, Chef, Hotel Kenmore, Boston.
Recipes especially prepared by

Fannie Merritt Farmer of Miss Farmer’s School of Cookery and author of The Boston Cooking School Cook Book, Food and Cookery for the Sick and Convalescent, etc.

NOTE—In these recipes all measurements are made level. Measuring cups, divided into thirds or fourths are used; also tea and table measuring spoons.

TWO DINNERS MADE EASY

By the use of Bell’s Spiced Seasoning

By Mrs. Mary D. Chambers, Asst. Editor American Cookery

I

Oyster Cocktail
Consommé Royale

Pork Tenderloin with Apple Spi-Seas (Spiced Seasonings)

Potato Puff
Spiced Grape juice Frappé

II

Cream of Cucumber Soup
Deviled Clams
Roast Veal with Navajo Sauce

Potatoes Escalloped Tomatoes
Hearts of Lettuce with Bohemian Dressing

Honey Huckleberry Pudding
The Vendome

Boston, Oct. 25, 1917.

“I have used Bell’s Seasoning for the past 23 years and consider it the best dressing seasoning on the market.

(Signed) Audrea Guidotti, Chef.”

Parker House

“I have used Bell’s Seasoning for the past ten years and cannot speak too highly of it.

(Signed) John V. Bonnello, Chef.”

Other testimonials of similar character have been given by the following Chefs of the best hotels in Boston:

Hotel Touraine, Charles T. Borlenghi, Chef.
Quincy House, Richard Devlin, Chef.
Hotel Somerset, Cesare DeLellas, Chef.
Young’s Hotel, Ch. Ferretti, Chef.
The Lenox, Benedette Catinelle, Chef.
The Bellevue, Ph. Maurette, Chef.
Hotel Avery, Raphael Zeterous, Chef.
Hotel Puritan, Paul Paschetto, Chef.
Hotel Victoria, Anthony DiNozzi, Chef.
Adams House, Thomas McKenna, Chef.

Prominent New England Hotels noted for the excellence of their food and the ability of their Chefs have used Bell’s Seasoning and the Chefs have certified to its excellence.

These testimonials should be convincing to the most skeptical that Bell’s Seasoning is the most popular and most generally used seasoning. If we had room for testimonials from all over the country these could be added, but we have given what our space would allow.

One Chef writes: “The pride of a Chef should be in the production of food that not only tickles the taste but also digests easily and conduces to good health. My experience has taught me that some seasonings tend to cause indigestion, but Bell’s can be relied upon to give a pleasing flavor and to assist in the proper assimilation of food; that is why I have used it for the past 15 years.

(Signed) Louis Zuliana, Chef.”

1912, E. R. Grabow Co., Managers of Hotel Empire, Hotel Tuileries, Boston, Hotel Titchfield and Myrtle Bank Hotel, Jamaica, New Ocean House, Swampscott, Mass., write: “We take pleasure in endorsing BELL’S SEASONING, which is the only one we use in all our hotels, and cheerfully recommend it.”

1878, Allen Ainslie, Steward, Tremont House, Boston, wrote: “Unquestionably the most superior SEASONING in use.”
Bell’s Seasoning has been sold for over 55 years; it is the original and all other poultry seasonings are imitations; you would not think a counterfeit bill to be as good as the genuine, no matter how strongly it was recommended; neither should you expect imitations of Bell’s Seasoning to be as good as the genuine.

Bell’s is the only seasoning of this kind sold all over this country and exported to foreign lands; it is sold from the Atlantic to the Pacific and is advertised in magazines and papers having a circulation each issue of over ten million copies; it could not be thus sold and advertised unless it possessed superior merit.